



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

February 2002

visit us on the worldwide web at <http://beerbarons.tripod.com/beerbaronsofmilwaukee/>

February Guest Speakers

David Norton and Art Stienhoff, the speakers at this month's meeting, are from Brewmasters Pub in Kenosha. I personally have never had the pleasure of visiting Brewmasters, so I decided to do the next best thing and see what information was available on the internet. It turns out that they do have a website with some pretty good information on the brewpub and the beers that are produced there. You can find it at: www.brewmasterspub.com.

The first thing that I noticed was that Brewmasters has two locations in Kenosha, a northern location which can be found at 1170 22nd Avenue in Kenosha, and a southern location at 4017 80th Street.

Here are some details on each location:

Brewmasters South - The first Brew Pub in the Midwest, 16th in the country! The building is a renovated masonry barn that was used to house show horses during the late 1800's and early 1900's. The inside is decorated with breweriana and resembles an English Pub. The food served is homemade, as is their beer.

Brewmasters North - The Parkside location has 19th century decor and the ambiance and openness of a great German Bierhall. The brewery is equipped with a 15 barrel, copper-clad brewing system! And of course, the food is homemade, as is the beer.



The on-line food menu is incredible. The dishes range from Southern Fried Alligator Appetizers to Pizzas and burgers and most everything in-between. The prices look very reasonable.

Now for the beers:

Brewmasters features two or more different specialty beers each month to commemorate special occasions and new seasons. Some of their specialties have included: **Illuminator Doppelbock, Belgian Trippel, Belgian Wit, Pumpkin Lager, Oktoberfest, Irish Mocha Stout, Abbott Ale, Johnson's Honey Lager, Oatmeal Stout and Nort's Cream Ale.**

And the year-around house flavors at Brewmasters:

Icemaster

Brewmaster's Icemaster is a classic American style lager beer. In addition to the malted barley, corn is used as an adjunct grain to give the beer its characteristic crispness. The slight thirst quenching bitterness is achieved by the use of the Tettnanger hop variety.

Kenosha Gold

This is a classic golden hued, Czech style pilsner lager. It is a smooth, slightly dry, medium bodied beer with a flowery hop aroma. Hops used in this beer are German Spalt and Tettnanger. The malted barley is mostly domestic two row.

Southport Amber

This Amber-Vienna Style lager is brewed with a combination of imported caramel malted barleys. It is a full bodied amber lager with a rich maltiness complementing the characteristic mild hoppiness of the Haletaur mittel freu hop variety. Kenosha's original name was Southport.

Saint Brendan's Oatmeal Stout

Named after the Irish Monk that, according to legend, discovered America before Columbus or the Vikings. It is brewed with ale malt, oats, torrified wheat, chocolate malt and roasted barley. The oats impart a smooth, creamy mouthfeel to the beer. This stout is served from a special tap that produces its rich, creamy head. Alcohol is approximately 4% by volume.



Thanks to Jeff Kane, Karen Grade, Bob Mountcastle, Lenny Beck, Richard Binkowski, Kevin Moon, and Paul Martinez for all they did toward making the club table a success at this year's Food & Froth Fest.

I'd also like to personally thank club members Delbert Holtz, for his story on homebrewing in the old days, and Kevin Moon, for his report on the Food & Froth Fest.

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Beer Barons of Milwaukee Board

President:

Bob Mountcastle
Ph: 414.425.0358
e-mail: rmountc438@aol.com

Vice President:

Karen Grade
Ph: 414.871.9179
e-mail: Rod@execpc.com

Treasurer:

Richard Binkowski
Ph: 414.281.3521
e-mail: palealehophead@aol.com

Newsletter Editor:

Phil Rozanski
Ph: 414.529.9485
e-mail: mrpivo@wi.rr.com

Member at Large:

Rich Heller
Ph: 414.427.6103
e-mail: richctam@hotmail.com

Member at Large:

Lenny Beck
Ph: 414.476.9074
e-mail: peonies@aol.com

Upcoming Events

Meeting Dates and Style-of-the-Month:

February 27th: David Norton from
Brewmasters Pub, Kenosha

March 27th: Rob Larson from
Tyranena Brewery, Lake Mills

April 24th: Bock

May 22nd: TBA

June 26th: State Fair Pre-Judging/Homebrew Night

July 24th: TBA

August 28th: Weiss Bier

September 25th: Octoberfest

October 23rd: Belgian Ales

November 20th: Style Groups

December 18th: Holiday Party



Tastings, Competitions, etc...

February 27 - March 2, 2002 – Chicago, IL; 6th Annual Real Ale Fest

Location: Goose Island –Wrigleyville

March 9, 2002 - Chicago, IL; Delilah's Barley Wine & Strong Beer Fest 2002

- Over forty of the finest strong beers in the world

Hours: 2 to 6 pm

Location: 2771 N. Lincoln

Admission: \$25

Contact: (773)472-2771

March 10, 2002 - Milwaukee, WI; The Fourteenth Annual Blessing of the Bock

- Witness the Blessing of the Bock

- Taste Bock and Specialty Beer

- Buy Brewery Memorabilia

- Meet the Brewery Reps

- Homebrew Contest

Hours: Noon to 4:30 pm

Location: Serb Memorial Hall

5101 Oklahoma Ave.

Admission: \$30 at the door; \$25 advance admission

6 or more advance tickets \$20 each

Must be 21 to attend

Contacts:

For Blessing of the Bock:

John Zutz

(414) 372-0749

Website: <http://www.milwaukeebeerfest.com/index.html>

For Homebrew Competition:

Jerry Uthemann @ the Purple Foot

(414) 372-2130

March 14, 2002 - Waukesha, WI; Coppers Pub Beer Tasting & Appreciation Club Party

Hours: 6 to 10 pm

Location: Country Inn Hotel

2810 Golf Rd.

Admission: \$20 Door - \$15 Advance

March 16, 2002 - Milwaukee, WI; Riverwesr Beer Festival & 2nd Annual Pub Crawl

Food & Froth Fest

by Kevin Moon

The Food & Froth event at the Milwaukee Public Museum on February 9th was awesome. The Beer Barons had our own table at a prime location. We had four different, distinctive beers to serve. Paul Martinez made a Scotch Ale, Dean Halonen brought a German Doppelbock, Jeff Kane made an American Light Lager, and I brought an English Bitter.

I'm not exaggerating when I say that our beer was very popular. We had a line of very enthusiastic beer samplers from the 7:00 pm start, until we ran out of 20 gallons of beer at 9:30 pm. Paul's beer was gone within 50 minutes. It was incredibly good and you missed out if you didn't get a taste of it. I was stunned by how many persons came up and asked what the beers were and as soon as I said, "Scotch Ale", they ordered that beer. Also, there were more than a couple persons who went through the line repeatedly to drink Paul's beer. Needless to say, I was jealous of all the attention his beer received but it was well deserved.

After we dispensed beer for about 45 minutes, Bob (el Presidente), Lenny and I wandered from brewery to brewery. It was kind of like being a kid in a candy store with \$20.00 and a limited amount of time.

Sprecher's Russian Imperial Stout was fantastic. The Black Bavarian was awesome as usual. We stopped by the Market Basket's booth and tasted a Hazelnut Brown Ale which tasted like you were eating hazelnuts. I've never tasted a brown ale like it. All three of us were very impressed with it. HMS Brewing (which is contract brewed by Pioneer) had a Blueberry Ale which was clear in color but had a fantastic fruit aroma and flavor. We talked to the distributor and found out that they use wild blueberries and then let the fruit settle out so they get a gold color but all the aroma and flavor of blueberries. The beer was very distinctive and I'm sure I will taste it again.

I could go on about the other beers we tasted but I would encourage you to attend this fun and tasty beer event. I'm already thinking about what kind of beer I could make for next year that would be as popular as Paul's. Two other items I need to mention: the Museum and its staff did our club a huge favor by putting us in the spot they did. We had a long line of "customers" from both the elevators and escalators near our booth. We, as a club, should thank them for inviting us and being so attentive to our needs. Also, many persons asked about our club and took the business cards we had available. I'm sure we will get some new members from our presence at this event. We should thank the Museum for allowing us to get this free publicity. Hope to see you at the Blessing of the Bock!

A Few Words From the President...



To my fellow Beer Barons,

Well, I am taking a short time out my crazy week to write this article. I am getting ready to go out of town. Don't worry Karen, I will be back in time for the meeting. Need time to get away, drink some beer and maybe, just maybe I will be able to find some good moonshine.

This past weekend I was able to take part in helping man the booth at the Food and Froth. It was great. There were a lot of people there. I was able to get away from our booth for a while. I sampled some of the food and a lot of the beer. I sampled a nut-brown ale that someone from the market basket had made with one of their kits. It was so good I had to ask for another. The beer from our booth was very good also. I would like to thank the guys that made the beer. So many of the people that came through our line could not believe that it was home brewed. Well, time is slipping away and I still have a lot to get together.

Hope to see you all at the February meeting.

Bob Mountcastle

P.S. How was the date Karen, Left or right?

See Calendar, page5



New meaning for 'Beer:30'

Watch-sized computer will provide directions to nearest pub

Technicians at England's Bristol University have designed a watch-sized computer that can provide a step-by-step guide to the nearest pub. The HandPC even gives a short description of each venue.

Wherever the wearer goes the HandPC can connect to a global positioning satellite. A display will then appear on the screen giving details of the four nearest pubs and the distance to each.

The HandPC is part of a wearable computing project being work-ed on by the Bristol Computer Science department and Hewlett Packard Laboratories.

Have a beer before you forget

Study finds alcohol may help prevent Alzheimer's

A study by Dutch scientists has found that daily moderate consumption of alcohol may ward off Alzheimer's disease and other types of dementia.

The study published in The Lancet medical journal reported that it doesn't seem to matter what people drink -- the effect is the same. The finding adds to a growing body of evidence for the health benefits of moderate drinking.

As always, experts emphasized that moderation -- between one and three drinks a day -- is the key. Besides destroying the liver, several studies have shown that excessive drinking can be toxic to the brain. Alcoholics can end up with a shrunken brain, which is linked to dementia. There is even a medical condition called alcoholic dementia.

"For people who drink moderately, this is another indication that they are not doing any harm. And for those who don't, if they don't simply out of health concerns, they might want to rethink that position," said Meir Stampfer, professor of nutrition and epidemiology at Harvard School of Public Health, who was not involved in the study.

Researchers suggested the blood-thinning and cholesterol-lowering properties of ethanol in alcohol may ward off dementia, which is often caused by a blood vessel problem. Another possibility, the study speculated, is that low levels of alcohol could stimulate the release acetylcholine, a brain chemical believed to facilitate learning and memory.

Higher beer taxes?

State lawmakers look for ways to cover shortfalls

Many states are looking at raising "sin taxes" in order to cover falling state tax receipts because of recession. The Distilled Spirits Council of the United States reports that eight states want to raise taxes on beer, wine or hard liquor. In 2001, Washington and North Carolina lawmakers boosted a surcharge on alcohol sales and a liquor tax, respectively.

To boost the so-called "sin taxes" on alcohol and/or cigarettes state lawmakers know they will have to deal with powerful lobby-ists. Yet at least 16 states want to increase taxes on a pack of cigarettes, according to Matthew Myers of the Campaign for Tobacco-Free Kids in Washington, D.C.

In some states, lawmakers want higher taxes on both alcohol and cigarettes. Nebraska Sen. Bob Wickersham introduced two bills in early

January that would raise taxes on both cigarettes and alcohol to bring in an extra \$18 million to the state.

"Any time revenues are in a pinch, you're going to find what many people characterize as 'sin taxes' examined as a source of revenue," he said.

Although Wickersham said money in Nebraska is needed to close looming holes in state coffers, he said that with cigarettes in particular, many who support raising taxes on cigarettes are more interested in reducing smoking by raising the price. In other parts of the country, the same is true of raising taxes on alcohol.

Source: The Real Beer Page; www.realbeer.com

Have Beer ... Will Travel



March 23rd is the date for the club road trip to the breweries in central Wisconsin. At this month's officers meeting most of the details were hashed out with trip chairman Richard Binkowski.

Here's what we've learned so far:

- ❖ A \$25 fee reserves you a spot on the bus and a deli prepared box lunch which includes: a sandwich, homemade cookie, chips, and pasta salad. There are a limited number of seats on the bus (55 to be exact), so it's first come first serve. If you plan on going, **have your money at the meeting this month**. NO reservations will be made without payment up front.
- ❖ The bus will depart at 9:30am sharp from the Park & Ride located at Watertown Plank Road & Hwy. 45 (South Lot).
- ❖ There will be beer on the bus, which will be provided by club members.
- ❖ The breweries that will be visited are: New Glarus, Capital, and Great Dane.
- ❖ Each brewery has a tour fee, so bring extra cash, or you'll be spending the afternoon on the bus. At each brewery you'll be provided with the usual samples. If you need more than the sample quantities of beer you'll be able to purchase extra beer, so bring extra cash.
- ❖ We plan on staying at Great Dane for supper. The brewpub will be providing a limited reduced price menu. You'll want to bring extra cash for supper.

By now you've probably noticed that there are some extra costs that the \$25 doesn't cover. Richard has projected that the final per person cost will be somewhere around \$50.

There's no doubt that this trip will be a topic of discussion at this month's meeting, so be there!



March Officer's Meeting / Social Hour
Date: Thursday, March 7th
Time: 7:30pm for Officers
Social hour at 8:30pm
Place: Port of Hamburg
5937 S. Howell Ave.

Homebrewing During Prohibition

by Amy Jabloner

The reputation of homebrewers suffered during the Noble Experiment.

Mother's in the kitchen Washing out the jugs

Sister's in the pantry Bottling the suds

Father's in the cellar Mixing up the hops

Johnny's on the front porch Watching for the cops

--Poem by a New York state Rotary Club member during Prohibition

Prohibition accentuated the "home" in homebrewing. Many American families recount and cherish tales of grandpa's inept experimental attempts to brew beer in the kitchen and grandma's gallant efforts to hide the results from Prohibition agents. Although most homebrewers practiced their hobbies with minimal adverse consequences, this homebrewing boom did have a casualty: the reputation of homebrewing.

In an era when intoxicating liquors were illegal, the ingredients to produce them were not. "For so long as the fruits of the orchard, the grain and roots of the field remain, the distiller and home-brewer have an inexhaustible supply of the raw material for producing alcohol. It is a matter of common notoriety that we are becoming a nation of adepts in the making of intoxicants," wrote John Koren, author of *Alcohol and Society*, in his essay "Inherent Frailties of Prohibition."

The Homebrew Market

While Prohibition formally ended the sale of intoxicating beverages from 1920 to 1933, it inspired an explosion in homebrewing. Beer consumption increased gradually during the 1920s, climbing to about 25 percent of its pre-Prohibition rate by 1930. This homebrewing revolution was sustained with the eager assistance of merchants who sold malt extracts for "baking."

"Before Prohibition there was little or no malt extract on the market. Now there is an enormous amount of baking done, according to the amount of extracts being sold," wrote A. W. McDaniel, a Prohibition agent. Eight years after Prohibition began, more than 500 malt and hop shops prospered in New York City. Another 100,000 stores sold malt syrup nationwide, including Atlantic and Pacific (A & P), Kroger, and Piggly-Wiggly grocery stores. Prior to Prohibition only 500 to 600 shops sold malt syrup nationwide. By 1928 25,000 shops, including Woolworth's, were selling homebrewing equipment such as bottle cappers and tubing.

Sales of malt syrup boomed. In 1926 438 million pounds were produced and in 1927 450 million. An estimated 90 percent of this syrup was used to brew 6.5 billion pints of beer. Some homebrewers made beer from scratch, while others supplemented the potency of near beer, which was legal, with the help of malt syrups. Even with this use, between 1920 and 1928 production of near beer plummeted from 285 million gallons to about 100 million gallons.

In one year hop sales, excluding sales for near beer and export, exceeded 13 million pounds, the vast majority of which was presumably used to brew beer at home. By 1929 the Prohibition bureau, using sales figures for hops, malt, and other ingredients, estimated that Americans brewed 700 million gallons of beer at home.

Businesses thrived by selling equipment and other supplies to make liquor. In 1928 a writer for *Collier's* magazine observed: "It looks very much as if the wet [pro-alcohol consumption] half of the population is busy making wet goods and the dry half is busy selling the ingredients and the machinery." In the mid-1920s sales of homebrewing paraphernalia and ingredients amounted to roughly \$136 million annually.

Legal Trade

Business was so good that as their influence and income grew, the malt syrup manufacturers and merchants formed their own national trade associations, the National Association of Malt Syrup Manufacturers (the producers) and the Interstate Food Products Association (the retailers and wholesalers). These associations promoted their products in trade journals entitled *Sips* and *Malt Age*.

Advertising and selling malt syrups without running afoul of the law was a tremendous challenge. Although not illegal per se, the possession and sale of brewing ingredients and equipment could not be advertised to indicate that their intended use was for brewing or beverage purposes. As a result of this law, the syrup industry had its product designated as food by the patent office and stressed this classification to its members. Some manufacturers followed the advice of the malt syrup manufacturers' association and advertised their syrups with an emphasis on the virtues of the syrup for baking and other food-related uses. Manufacturers also omitted the words "hops" and "hop flavored" from their labels.

Some manufacturers did not always adhere to these recommendations. One advertisement was illustrated with a drunken camel leading four other equally besotted camels in a rendition of *Sweet Adeline*. In a thinly veiled attempt to keep fellow syrup manufacturers at bay, the advertisement also mentioned food uses for the syrup. Since the syrups were supposed to be used for baking hop-flavored muffins, they were named in such a way as to only intimate their intended use. *Gesundheit*,

Nitecap, *Bismarck*, *Double Dutch*, *Mixit*, and *Pilzenbaur* malt syrups were all sold to the public.

In the first 10 years of Prohibition, federal agents seized one billion gallons of malt liquor. The beer was customarily described as undrinkable, unsanitary, and filthy. Homebrewed beers were characterized as sludge-like with a mud-brown appearance, a sour and yeasty smell, and a taste like laundry soap. Some noted after effects could be equally disagreeable. Beers were described as "explosive" with a tendency to cause severe headaches and an inability to focus one's eyes.

Hugh F. Fox, secretary of the US Brewers Association and a leading spokesman for the wets and the brewing industry, called homebrewed beer "troublesome and messy, and not very successful" and added that one could not produce "a light, palatable, and wholesome brew without the use of highly specialized and costly apparatus and facilities for sterilizing, filtering, and refrigeration." He went on to describe the ales as a "poor imitation of old-fashioned stock ales, which contain at least twice as much alcohol as the lager beer of commerce."

Under the National Prohibition Act, "any room, house, building, boat, vehicle, structure, or place where intoxicating liquor is manufactured, sold, kept or bartered...is declared to be a common nuisance." The misdemeanor of homebrewing could result in a fine of up to \$1,000 and/or imprisonment of up to one year. This law was rarely enforced because homebrewers mostly operated within the privacy of their homes, and it was difficult to invade private homes.

Law enforcement encountered a legal quandry in the attempted enforcement of anti-homebrewing laws and as a result did not often enforce them on private individuals. To search a private dwelling agents needed a search warrant. However, warrants could only be issued if there was evidence a residence was being used for the sale of liquor, not just production for home use.

When homebrewers were brought into court, it often resulted in mild or

See Prohibition, page 5



Pabst Blue Ribbon Extract and Hops

Prohibition, from page 4

no sanctions. A Nebraska attorney, Frank Bartos, was nearly disbarred as a result of his homebrewing. Agents caught Bartos with 700 quarts of homebrewed beer. Even though Bartos violated the law, an appeals court found that "the act was in private social life, and not professional character." Homebrewing was deemed not to be an act of "moral turpitude" but rather a private act that did not reflect on Bartos' fitness to practice law. One judge wrote, "The offense of Bartos was possibly the mildest that could be committed under the National Prohibition Act, were it not for the large quantity of beer so made." Parenthetically, he went on to comment that "700 quarts of beer would indicate considerable capacity on the part of his family, or numerous guests with large capacities."

A Beer By Any Other Name...

Since Prohibition outlawed the manufacture, sale, and transportation of intoxicating beverages including beer, the definition of how much alcohol is necessary to make a drink intoxicating and what constitutes "beer" was a matter of constant debate. Common defenses to homebrewing included the claim that homebrew was not an "intoxicating beverage" under the National Prohibition Act and that "homebrew" is not by definition the same as "beer." Although "beer" was recognized under the law as being illegal, "homebrew" was not.

In arguing for the legalization of a real beer containing 3 percent alcohol, Sen. Walter E. Edge of New Jersey wrote that the word beer suggests "the old days of reeking barrooms and saloons." He facetiously suggested that if the three percent beverage were called "sunshine" or "golden dew," no one would complain about its production. Senator Edge reasoned "that it is the word 'beer' which is antagonized rather the contents or the effects thereof."

The homebrewing boom was not sustained after Prohibition. The often muddy, unpalatable, and amateurish beers of the homebrewer lost favor to the pale, lightly hopped beers of the professional brewers. Brewers geared up for production as soon as Prohibition ended, and homebrewing did not become legal until 1979. Shortly after midnight on the day Prohibition officially ended, a brewer from St. Louis delivered two cases of beer to the White House with the salutation, "Here's to you -- President Roosevelt."

Source: *Brew Your Own* – www.byow.com

Calendar, from page 2

- The pub crawl is a fundraiser for the Variety Club Children's Charities of Wisconsin
- free beer samples at registration from New Glarus and others
- Pub Crawl 2002 t-shirt
- Coupons for free beers at 15 different Riverwest taverns or art galleries.

Hours: Starting time 1pm

Location: 2672 N. Holton St.

Ticket Sales: Tickets may be purchased on the day of the event for \$25, from 1-6pm. Pre-sales are available for \$20 at Dino's, Linneman's, Onopa Brewing Co. (735 E. Center St.), and Luckystar Studio (2676 N. Holton St.) starting Feb. 1. Tickets are also available online by credit card or paypal at www.luckystarstudio.com

Registration: You must redeem your ticket (register) on the day of the event. Registration is at 2672 N. Holton St.

March 23, 2002 - Warrenville, IL; Drunk Monk Challenge

- AHA Sanctioned AND an official Qualifying Event for MCAB V!!!
- Sponsored by the Urban Knaves of Grain, this competition will be held at Two Brother's Microbrewery in Warrenville, IL. Entry Deadline 3/7-3/15/02

Entry Fees: \$6.00 for 1st entry, \$5.00 for additional entries, or if entered online, all entries are \$5.00/ea.

Website: <http://www.sgu.net/ukg/dmc>

Event dates courtesy of Cream City Suds - creamcitysuds.com



by Delbert Holtz

I started brewing again about two and one half years ago. I say again because I brewed my own back in the mid fifty's, while I was stationed in Kansas. I hope the Fed's don't read this because I don't think it was legal then.

The local grocery store sold Blue Ribbon extract in large cans. I think women made bread, cakes and cookies with it.

While home on leave, my neighbor gave me a recipe for Home Brew. Upon returning to Kansas I bought a can of the extract and gave it a try.

The recipe that follows will make modern day home brewers CRINGE. The ingredients include table sugar, bread yeast, no boiling, no hydrometer, etc.

With a privates pay at \$72.00 a month, home brewing made having a few beers affordable. The beer tasted pretty good, but not as good as is made now. But the price was right.

Delbert's Old Fashioned Home Brew

Recipe for 5 Gallons

- 1/2 can malt
- 3 lbs. cane sugar
- 2 medium spuds or 1 cup rice
(May use hand full of raisins or apricots.)
- 1/2 cake bread yeast

Add malt to 1 1/2 gal. of hot water in crock. Add sugar and dissolve. Finish filling crock with warm water. Dissolve yeast and add to crock. Add rice or potatoes and raisins or apricots. Cover with a dish towel and let set for 72 hours or until "wort" quits. Use 1/4 tsp. of sugar for each quart when bottled.

BE SURE WATER ISN'T COOL. MUST BE LUKE WARM.



**A Warm Welcome and Hearty Toast to our
Newest Beer Barons:**

**Paul Tinsen of Cudahy
Al Bunde of Milwaukee**

This Month's Meeting

The Wednesday, February 27th meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners. The meeting will start promptly at 7:30pm. Admission to this meeting is \$5.00.

This month we are pleased to announce guest speakers David Norton and Art Stienhoff from Brewmasters Pub in Kenosha. They're planning on bringing their Anniversary Beer, a Dark Czech Pilsner, and possibly one or two other flavors.

Please Support Clifford's Supper Club With Your Patronage



Clifford's allows us to use their banquet room at no charge to the Milwaukee Beer Barons.

Our support will help show our appreciation.

Famous For Their Friday Fish Fry
Cocktail Hours: 3 to 6 p.m.

Membership Information

The Beer Barons of Milwaukee is open to anyone 21 years of age or older. Annual dues, which cover the cost of producing this newsletter, are \$15.00. In addition, we normally charge a \$5.00 fee for each meeting attended to cover the cost of the featured beer style we taste that evening. However, additional fees may be required to cover the cost of special events such as the annual party in December. Annual dues may be paid at the monthly meeting, or a check may be sent to:

**Treasurer, Beer Barons of Milwaukee
P.O. Box 270012
Milwaukee, WI 53227**

This newsletter will be sent free of charge to prospective members for 3 months. The date that appears on the address label of your newsletter is the date that your membership expires. We do not send out reminders, so be sure to check the date on the label to see when it is time to renew.

BARON MIND is published monthly by the **Beer Barons of Milwaukee**, a non-profit organization. If you have an article or information that you would like to contribute to the newsletter, you can e-mail it to the newsletter editor or mail it to the clubs mailing address at: **Beer Barons of Milwaukee, P.O. Box 270012, Milwaukee, WI 53227.**

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P.O. Box 270012
Milwaukee, WI 53227**

First Class