



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

October 2002

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AHA Club-Only Competition

If any of you are members of the American Homebrew Association (AHA), you've probably noticed the articles in their publication, *Zymurgy*, referring to the Club-Only Homebrew Competition. If you've never heard of it, here's an overview courtesy of the AHA:

The Club-Only Competition program offers AHA Registered Homebrew Clubs an opportunity to compete nationwide with other homebrew clubs. Each competition focuses attention on a specific style of beer or mead, giving clubs the opportunity to educate their members in these styles by focusing on them at club meetings or tasting events.

Each Club-Only Competition is sponsored by the AHA, and co-organized and judged by selected homebrew clubs nationwide. This also gives clubs a chance to learn more about homebrew competitions, beer evaluation, and judging procedures.

All AHA Registered Homebrew Clubs are eligible to compete. Only one entry may be entered from each club. Procedures for selecting a club's entry are determined by the club, and vary widely—some clubs choose an entry during an informal tasting, while larger clubs often run a formal competition. This entry is then sent to the appropriate judging site.

Currently, there are six competitions each year.

If a club's entry places in any of the Club-Only Competitions that are held on an August to May cycle, the club earns points towards the AHA Homebrew Club of the Year award on a twelve-eight-four basis for first, second and third places respectively. Additional points can be earned on a six-four-two basis for first, second and third places respectively in the first and second rounds of the National Homebrew Competition.

Each competition has one or more categories from the BJCP Style Guidelines in which to enter, each category having one or more subcategories. First, Second and Third places will be awarded to the top three entries. It is important to pay attention to the categories and subcategories so that your club's entry is evaluated appropriately.

At the October officer's meeting, club member Chris Belsky asked if the Beer Barons might be interested in entering this competition. His rationale was that we have some pretty decent brewers in the club and they may enjoy competing against other clubs on a nation-wide scale. All of officers agreed that this is something that we should get involved in.

We also discussed the method that the Beer Barons would employ to come up with the one entry that would be submitted to national judges. It was agreed that we would need to have a club competition. Any member that wanted to enter a beer in the club competition would have to bring four bottles to the designated meeting for that month. The plan is to have a panel of four judges judge the entries submitted immediately after the business part of the meeting. The reason we need four bottles is simple. Two of the bottles would be used for judging on the club level and two bottles of the winning entry would be needed for the judging on national level.

As stated in the AHA overview, there are six competitions with each being a different predetermined style. Here is the timeline, and style date for the six competitions:

September/October 2002 - Category 18 Strong Belgian Ale
November/December 2002 - Categories 21 & 22 Fruit Beer & Spice/Herb/Vegetable Beer
January/February 2003 - Category 4 Bitter & English Pale Ale
March/April 2003 - Category 10 Brown Ale
May 2003 - Category 11 English & Scottish Strong Ale
August 2003 - European Pale Lager

As you can see, we've missed the September/October competition, so the first one we can enter in is the November/December competition. If you have any beers that fall into this style and are interested in getting involved in

See *Competition*, page 5

In This Issue

Upcoming Events	2
Beer Cruise	2
Club News	2
Book Review	3
Beer News	3
Homebrewing 101	4
November Officer's Meeting	4
Last Drop	5
New Member Welcome	5

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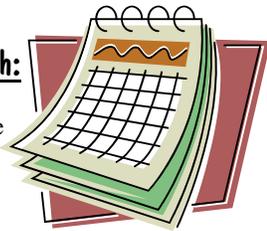
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Upcoming Events

Meeting Dates and Style-of-the-Month:

October 23rd: Lakefront Brewery Fieldtrip
November 20th: Guest Speaker/ Dean Coffee
From Angelic Brewing
December 18th: Holiday Party &
Officer Election



Tastings, Competitions, etc...

October 24, 2002; Milwaukee, WI - Nomad World Pub Beer Tasting

- featuring Capital Brewery
Location: Nomad Pub, 1401 E. Brady
Contact: (414) 224-8111
Hours: 7-9 PM
Admission: Free

November 2, 2002; American Homebrew Association's 4th Annual Teach A Friend To Homebrew Day

- Teach a Friend to Homebrew Day is an event to introduce the joy of homebrewing to those unfortunate souls who haven't experienced the fun of brewing their own beer.

Website: <http://beertown.org/AHA/teachbrew/teachday.htm>
Contact: Gary Glass at gary@aob.org

November 3, 2002; Madison, WI - Madison Advertising & Bottle Show

Location: Quality Inn South
Contact: (715) 431-6860

November 7 - 9, 2002 - Chicago, Illinois - Planet Buzz

Location: Black Orchid Lounge
- Sample more than 50 meads and ciders plus a perry or two
Contact Phone: (773) 665-1300
Contact Email: info@honeywine.com

November 8, 2002; Green Bay, WI - Green Bay Humane Society Brew Fest & Wine Tasting

Location: KI Convention Center
Hours: 6 - 10 PM
Contact: Christy Broen at 920-469-3110 ext. 15 or Christy@bayareahumanesociety.com
Admission: \$20 in advance/\$25 at door

Event dates courtesy of Cream City Suds - creamcitysuds.com

Beer Cruise

by Linde Wolfram



My husband and I had the great pleasure in September of participating in the first annual "All About Beer" Cruise of the Pacific Northwest. We sailed from Seattle and toured and sampled beers from the cities that revived craft brewing - Seattle, Portland, Vancouver and Victoria, British Columbia. On our tour was the editor of "All About Beer"

magazine, Julie Johnson Bradford and the editor of Northwest Brewing News, Alan Moen. He is a frequent contributor to the "All About Beer" magazine.

We had lectures on the history of beer, beer making, a pre-dinner pairing of beer and cheese and a 5 course dinner with beer at each course. Our tour was just under 50 people and included four cheeseheads and people

from all over the United States and Canada. We finished the cruise with a pub crawl of Seattle and saw some of the most beautiful breweries and brewpubs ever! We toured in total, 14 breweries/brewpubs on our four day cruise. For a beer lover, this was the ultimate experience. We had great beer, great weather, wonderful food and were surrounded by fellow beer enthusiasts. We even got t-shirts that said, "Beer - It's good for your health." There is another Brew Cruise planned for 2003 - watch for it in "All About Beer". We'd sure encourage you to go - we had the time of our lives!

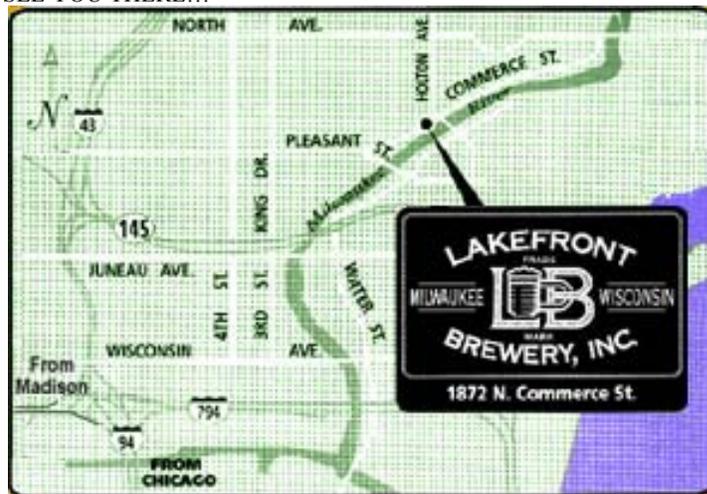


Lakefront Brewery Meeting

This month's meeting will be held at the Lakefront Brewery. Lakefront's address is 1872 N. Commerce St., Milwaukee, WI. Directions to Lakefront are: Exit 145 East at 4th Street. Go east on Juneau Ave. to Water St. Turn left and head north on Water St. to Pleasant St. Turn left. Cross over bridge and proceed to Commerce Street. Turn right. Brewery is on the river just before the Holton St. Bridge. See the map below.

The admission fee to this meeting is the customary \$5.00. WHAT A DEAL!!!!

The doors at Lakefront open at 7:30pm, although if you arrive early, like around 7:00, I'm sure you'll be able to get in. As usual, guests are invited. SEE YOU THERE!!!



The Cornies Are Here!!!!

We owe Rich Binkowski a big thank you for single handedly picking up the Corny Keg order from the Green Bay Rackers. Rich will have the kegs at the Lakefront Brewery, so bring your cash if you placed an order.

Officer Nominations for 2003

The club by-laws dictate that nominations for club officers for the upcoming year will be taken at the November club meeting. Although several of the incumbent officers may be nominated for a second term, new nominations may be made for all positions. It's time to start thinking about who you want at the helm of the club for 2003.

November Meeting

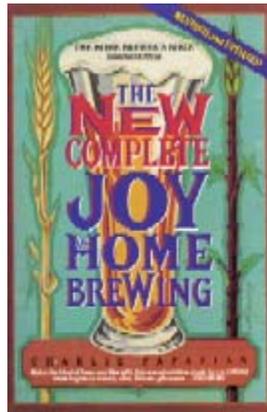
Due to the Thanksgiving Holiday, the November meeting will be on the 20th which is the 3rd Wednesday, not the usual 4th Wednesday. Please mark your calendars accordingly.

Book Review:

The New Complete Joy of Home Brewing

By Jeff Enders

A Beer Baron's tradition is having new guests introduce themselves. Of course, they all say they love beer, but most also say they want to start home brewing, or they have just started home brewing. So where should a beginning home brewer go to get information? Well, an experienced brewing tutor would be ideal, but a good how-to book is also helpful. If the book is good, you'll read all or parts of it over and over. You'll find that as your brewing knowledge grows, so will your questions, so you'll thumb through your brewing books trying to find answers. Your brewing buddy might be pissed if you call with a question at 1am, but a good book doesn't mind if you thumb through it at that hour.



The book that most beginning home brewers read first is Charlie Papazian's The New Complete Joy of Home Brewing (Avon, 1991). Charlie Papazian is the godfather of American home brewing, and the founder of the American Homebrewers Association. Papazian has probably done more to champion home brewing than any other person. This book is the same one that many home brew stores package with their home brew starter kits. I read my copy from start to finish at least once before I brewed my first batch. And in those early days of my brewing career I re-read many parts of it when I had a question.

So is it a great brewing book? Yes and no. If you continue to brew and seek out more information, as you get better and more knowledgeable, some day you'll outgrow The New Complete Joy of Home Brewing. And when that happens, Charlie Papazian will have succeeded, because he and his book will have hooked you on a fun and rewarding hobby.

When you are starting, it's a great book. It covers all of the basics of brewing and fermentation. It does a good job of explaining all of the different steps of brewing without getting too scientific or technical, but it does have substance. Where the book succeeds most is in conveying that home brewing is fun. Papazian's enthusiasm and love of the hobby come through in his writing. His style of writing is corny, but it works, because you really believe that he loves home brew, and the home brewers who brew it. You know that he wants you to succeed. He offers you encouragement throughout the book. And probably the most important piece of advice is "Relax. Don't worry. Have a homebrew".

O.K., so some of the recipes are lame, some information is dated, and the jokes are corny, but the book is still loaded with information. It covers the complete process of brewing from malting to bottling and kegging. It has quite a few helpful charts, and a whole chapter describing all the major beer styles. If you only owned one book on home brewing, you could do a lot worse.

(Note: I just discovered that Papazian is planning to publish an updated version of The New Complete Joy of Home Brewing in the fall of 2003. He is looking for website resources for recipe formulation software products for the homebrewer. If you have any suggestions, you can e-mail him at charlie@aob.org.)

And how often do I turn to The New Complete Joy of Home Brewing? To read, hardly ever. I've moved on. But every time I brew I grab it at least 3 or 4 times. I prop it under the edge of my kettle or carboy when I siphon. I'm sure Charlie would be proud.



Paying A Premium

Sales of specialty beers and light beers helped keep U.S. beer consumption growing in 2001, according to the 2002 Adams Beer Handbook. Consumption was up 0.6%, the slowest growth rate in four years, and despite a 0.3% decline in domestic beer sales. Imports grew 8.8%.

The study by the Adams Beverage Group showed that super premium, microbrewed and specialty beer consumption was up 9.6% and light beer was up 2.9%. Premium beers were down 4.1%, popular beers were down 6.3%, malt liquor was down 8.7%, and ice products were down 4.8%. The study did not factor in "malternatives" in consumption figures.

Robert Keane, co-publisher/editorial director for Adams, told the *St. Louis Business Journal* said the categories are sorted by type of beer and price. The super premium category includes beers such as Michelob, Sam Adams, Sierra Nevada, and various regional and microbrewed brands. The premium category includes domestic beers such as Budweiser, Miller Genuine Draft, Original Coors. The popular category, which is a price category, includes Busch, Keystone, Milwaukee's Best, Old Milwaukee and Miller Highlife. The malt liquor category includes the traditional higher-proof beers, such as Colt 45, and the ice category includes Icehouse, Natural Ice, Bud Ice and Miller Lite Ice.

"The appeal of premium, luxury products of all types have captured consumers, and beer is riding the wave," Keane said. "The strength of lights and imports has proven to be resilient over the course of the past decade."

Keane said he expects the low-carbohydrate beers, such as Michelob Ultra, just hitting the market will be successful for many of the same reasons that light beer was. "If they taste good and whatever process they go through to remove the carbohydrates doesn't effect the flavor or the character of the beer to a degree, there is tremendous potential for it," he said.

Source: *The Real Beer Page* - www.realbeer.com

Wisconsin Breweries Win At GABF

Although the Wisconsin breweries didn't reign supreme at this year's 21st Annual Great American Beer Festival, they did leave with 7 medals overall, topped only by New York with 10 and Pennsylvania with 8.

The Wisconsin winners by beer style category:

Category 4: Fruit And Vegetable Beer (37 entries)

Silver: Belgian Red, New Glarus Brewing Company - New Glarus, WI

Category 10: Experimental Beer (32 entries)

Bronze: Raspberry Tart, New Glarus Brewing Company - New Glarus, WI

Category 23: German-Style Märzen/Okttoberfest (45 entries)

Bronze: Great Dane Oktoberfest, The Great Dane Pub & Brewing Co - Madison, WI

Category 24: European-Style Dark / Münchner Dunkel (13 entries)

Silver: Dunkel, Moosejaw Pizza and Brewing - Wisconsin Dells, WI

Category 25: American Dark Lager (10 entries)

Silver: Leinenkugel's Creamy Dark, Jacob Leinenkugel Brewing - Chippewa Falls, WI

Category 28: German-Style Doppelbock (14 entries)

Silver: Liberator Doppelbock, Angelic Brewing Company - Madison, WI

Category 53: Oatmeal Stout (26 entries)

Gold: Sinner's Stout, Angelic Brewing Company - Madison, WI

Homebrew 101

Q: Can you please give me some guidelines on using yeast in high-gravity brewing?

A: There are several schools of thought on high-gravity fermentations and how best to ferment all of the fermentables in the wort. The idea that appeals to me the most is based on some very simple

principles. I answered a rather similar question in the last issue of BYO (February '00) but there are a couple of points you raise that I didn't address.

My basic philosophy with high-gravity beers is pretty simple. Pitch enough yeast, aerate the wort well and get on with it! Most brewing strains can handle wort gravities up to about 1.080 without much problem and many will work fine with worts up to about 1.100.

In response to your question, I would personally never add more oxygen to fermenting beer - period. Adding more yeast, on the other hand, is often beneficial when fermenting a high-gravity wort. Additional yeast is also frequently added to beer following very long aging periods prior to bottling. This practice is safe as long as the beer is completely fermented when it is bottled; it's really no different than normal bottling.

It is important to understand that yeast does not require oxygen to ferment; rather it needs oxygen to multiply - oxygen is required by yeast cells to synthesize sterols and unsaturated fatty acids that are used to build new cell walls. Fresh yeast that comes out of a propagation step contains an excess of these cell-wall-building compounds and is capable of limited multiplication in the absence of oxygen. When wort is first pitched after cooling, it is very important that the wort is aerated because the excess of sterols and unsaturated fatty acids is insufficient for the intensive growth in the early stages of fermentation.

A similar method used by many brewers to help finish a fermentation is to add a portion of actively fermenting beer to a slowing fermentation. This technique of "kraeusening" is traditionally used as a method to carbonate lagers but can also be used to solve other problems. With or without kraeusening, lagers are carbonated during aging because they are aged under pressure. For this reason high-gravity lagers, like doppel bocks, are allowed to naturally clarify during their long lagering period without having to worry about bottle conditioning. All traditionally aged commercial lagers employ this method, but most homebrewers treat ales and lagers the same when it comes to carbonation. If you use a traditional lagering method, there is no need to add more yeast before bottling, although you will need a counter-pressure bottle filler.

Some fermentations begin to slow down toward the end because of premature flocculation of the fermenting yeast. A simple technique to keep these sorts of fermentations on track is to "rouse" the fermentation. In a commercial brewery, rousing may involve transferring the beer to another fermenter or pumping the beer around in the fermenter to mix it up, but at home rousing is simple - just gently rock your carboy or fermenting bucket and the fermentation has been roused!

Like I said, I don't like to aerate beer during fermentation, but this answer would be incomplete if Yorkshire stone squares were not mentioned. Yorkshire stone squares are a type of fermenter developed in Yorkshire, England. Sam Smith's in Tadcaster is famous in the United States for its use of stone squares, although it has been reported that Sam Smith's no longer uses this technology. A Yorkshire square is an open fermenter with two chambers separated by a deck and connected with some tubes. The center of the deck has an opening that flares upward to allow the fermenting beer to spill up onto the deck.



The key feature of a square is a recirculation device that actually pumps the beer from the lower chamber and sprays the beer through a device resembling a shower-head onto the shallow deck that separates the upper chamber from the lower chamber. The beer in the upper chamber flows back into the lower chamber through tubes called organ pipes. These things sound really strange when described - it's no surprise they were invented in merry old England. The pump-over simultaneously rouses and aerates the fermentation. This technique works for the brewers that use it and there are some really nice beers made using this method. One of the side effects to aerating a fermentation is abnormally high levels of diacetyl; that's a trait of beers fermented this way. If all else fails, aerating your beer during fermentation will not be the end of the world. You may even be pleasantly surprised with the resulting beer!

Q: Can I use freshly harvested hops for brewing or do I have to dry them out first?

A: Fresh, unkilned hops can certainly be used in beer and there is no right or wrong way to use them. I think fresh or "green" hops are best for late-hopping because of the great aroma they impart. They also contain a lot of moisture (about 80 percent) and you would have to use a huge amount for bittering.

The first green-hop beer I ever tasted was a beer brewed by Sierra Nevada called Harvest Ale. It had an intoxicating hop aroma that smelled completely different from a hoppy brew made using kilned hops. The beer itself was pretty intoxicating, too. Its original gravity was around 1.068 but it was so smooth and tasty I thought it was a normal-gravity beer. Oh well!

The key to using fresh hops is to use them immediately after harvesting. Sierra's Harvest Ale was brewed by coordinating the shipment of hops from the hop field directly to the brewery using an overnight express freight service. Grant's in Yakima also makes a beer with fresh hops. Their hop delivery is easy to coordinate since Yakima is in the heart of Washington hop territory.

I have brewed a fresh hop ale for the last two years. The first year, I added about one pound of fresh hops per barrel of wort (31 gallons) right at the end of the boil and got a nice, fresh, hop character. The aroma has a pungent grassy note, kind of like fresh-cut hay. The second year the hop yield was not so great, so I decided to dry hop with the green hops. This time I added two pounds of green hops to one barrel of pale ale. It went from fairly hoppy in the nose to super hoppy! I drank a bottle just the other day; the nose was still intense and the flavor was delicious.

Don't substitute fresh hops for kilned hops in a recipe. I would use the fresh hops for aroma at a fairly heavy-handed rate, keeping in mind that they have a lot of extra weight because they are moist. I have used 3 ounces per 5 gallons with nice results. If your hops are good quality and are used when fresh, you won't be disappointed!

Source: *Brew Your Own* - www.byo.com



November Officer's Meeting and Social Hour

Date: Monday, November 4th

Time: 7:30pm for Officers

Social hour at 8:30pm

Place: Stout Bros. Public House
777 N. Water
Milwaukee

Competition, from page 3

this event, you'll need to bring four bottles to the November 20th meeting. Instructions and labels will be available at the October meeting.

If you plan on entering something for the November/December 2002 competition, here are the BJCP style guidelines:

21. FRUIT BEER

Aroma: The character of the particular fruit(s) should be distinctive in the aroma. Overall the aroma should be a balanced combination of malt, hops and the featured fruit(s) as appropriate to the specific type of beer being presented. If the base beer is an ale then general fruitiness and other fermentation byproducts such as diacetyl may be present as appropriate for the warmer fermentation. If the base beer is a lager, then overall less fermentation byproducts would be appropriate. Some malt aroma preferable, especially in dark styles; hop aroma absent or balanced with fruit, depending on the style. The overall aroma should be balanced and harmonious.

Appearance: Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. For lighter beers with fruits that exhibit distinctive colors, the color should be noticeable.

Flavor: The character of the particular fruit(s) should be distinctive in the flavor profile. Hop bitterness, flavor, malt flavors, alcohol content and fermentation byproducts, such as diacetyl, should be appropriate to the base beer and harmonious and balanced with the distinctive fruit flavors present.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented.

Overall Impression: A harmonious marriage of fruit and beer.

Comments: Overall balance is the key to presenting a well-made fruit beer. The fruit should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and fruits work well together while others do not make for harmonious combinations. The entrant must specify the underlying beer style as well as the type of fruit(s) used. If the base beer is a classic style, the original style should come through in aroma and flavor. Judges should remember that many fruits dry out classic styles.

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer.

Commercial Examples: Oxford Raspberry Wheat, Oregon Blackberry Porter, Pyramid Apricot Ale, Rogue 'n' Berry, Brimstone Blueberry Wheat, Oaken Barrel Raspberry Wheat.

22. SPICE/HERB/VEGETABLE BEER

Aroma: The character of the particular spices, herbs and/or vegetables (SHV) should be distinctive in the aroma. Overall the aroma should be a balanced combination of malt, hops and the featured SHV(s) as appropriate to the specific type of beer being presented. If the base beer is an ale then general fruitiness and other fermentation byproducts such as diacetyl may be present as appropriate for the warmer fermentation. If the base beer is a lager, then overall less fermentation byproducts would be appropriate. Some malt aroma preferable, especially in dark styles; hop aroma absent or balanced with the SHVs used, depending on style. The overall aroma should be balanced and harmonious.

Appearance: Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. For lighter beers with spices, herbs or vegetables that exhibit distinctive colors, the colors should be noticeable.

Flavor: The character of the particular SHV(s) should be distinctive in the flavor profile. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation byproducts, such as diacetyl, should be appropriate to the base beer and harmonious and balanced with the distinctive SHV flavors present.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be

appropriate to the base beer style being presented.

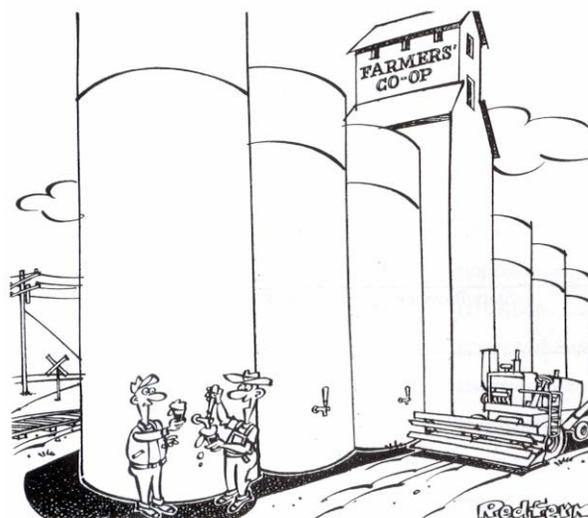
Overall Impression: A harmonious marriage of spices, herbs and/or vegetables and beer.

Comments: Overall balance is the key to presenting a well-made spice, herb or vegetable (SHV) beer. The SHV should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and SHVs work well together while others do not make for harmonious combinations. The entrant must specify the underlying beer style as well as the type of SHV(s) used. If the base beer is a classic style, the original style should come through in aroma and flavor. Additionally, whenever multiple spices, herbs or vegetables are used each should be distinctive in their own way.

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer.

Commercial Examples: Harpoon Winter Warmer, Ed's Cave Creek Chili Beer, Buffalo Bill's Pumpkin Ale, Anchor Our Special Ale, Wild Onion Pumpkin Ale.

Last Drop by Douglas Redfern



"The wheat crop was excellent this year."



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

**Dan Riek of Pewaukee
&
Scott Bartelt of Wauwatosa**

This Month's Meeting

This year the month of October has five Wednesdays in it. If you're not aware of it, our club meetings are always held, with a few minor exceptions, on the fourth Wednesday of each month, not the last Wednesday. This means that the October meeting will be on the 23rd, NOT the 30th. Please mark your calendars accordingly.

The Wednesday, November 23rd meeting will be held at Lakefront Brewery, 1872 N. Commerce St., Milwaukee, WI. The doors will open at 7:30pm. Admission to this meeting is \$5.00. A pint glass emblazoned with the Lakefront logo can be purchased for an extra \$2.00. Look inside this newsletter for an article containing extra information, directions, and a map to Lakefront.

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.**

BARON MIND

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First Class