



BARON MIND

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Angelic Beer and Coffey Notes

by Bob "Now go have a beer" Paolino



"Dean, I just want to let you know that you won more than one medal."

That's what Paul Gatza, director of the Institute of Brewing Studies, told Dean Coffey, brewmaster of Angelic Brewing Company in Madison, Wisconsin, before the 2002 World Beer Cup awards ceremony in Aspen, Colorado, in June. As Coffey recalls the incident, he said "I had no idea I'd be called up six times."

Six medals made Angelic the most prolific medal winner among craft brewers, not only at this year's World Beer Cup, but possibly also in any year of the World Beer Cup or Great American Beer Festival. If any craft brewer had ever won more medals in a single year of either competition, Nancy Johnson of the Association of Brewers doesn't recall it. Angelic

was in good company among the multiple award winners at the international competition; Unibroue of Chambly, Québec, a specialist in Belgian-style ales, won five medals. Oddly enough, Angelic entered all three of its Belgian-style ales and won medals for all three.

Although Angelic's six medals at the 2002 World Beer Cup has generated a buzz in the craft brewing industry, Madison's beer enthusiasts have known about Angelic since it opened in February 1995. Except for the very first three months of operation, Dean Coffey has been the story behind the beers at Angelic.

Coffey made his first batch of homebrew in 1989, and began brewing at Oasis Brewery in Boulder, Colorado, in 1993. Coffey said that Oasis was expanding at the time, and he used the opportunity to take responsibility for as much as he could to be able to learn as much as he could about brewing while he was there. The experience was valuable, but Coffey commented that to some extent brewing in a packaging brewery is "factory work-it's craft brewing, but [in a brewpub] the doors of creativity are wide open."

The opportunity to change the beers more often is what made the prospect of a job at a brewpub appealing. He started at Angelic in May 1995 after a conflict in philosophies led to the departure of the original brewer. In accepting the job at Angelic - knowing the situation with the first brewer - Coffey insisted on "free rein in the brewhouse." Angelic transformed into an "unstifling" environment for brewing and Coffey says the management attitude became, "stand back and let Dean brew whatever he wants." Furthermore, Coffey says that he's not given budgets that he has to meet and can buy the best of whatever he needs to make good beer. From a business perspective, he added, an extra 10 cents per pint in ingredient costs might seem outrageous, but it's worth it if it makes the beer better.

With a total of 14 medals at the World Beer Cup (WBC) and the Great American Beer Festival (GABF), and numerous other recognitions from the Beverage Testing Institute, and the North American Brewers Association, it appears that support for brewer autonomy has paid off.

Coffey also gives credit to the two assistants he has worked with, first "Dolla-fifty" Rick Baumgartner and now Shane Welch. "I've had two of the best assistants any brewer could hope for," Coffey said.

All that's not to say that Coffey hasn't faced obstacles to his brewing success. The brewing equipment started out as a major source of frustration for the first 3 - 4 years, with equipment troubles posing "obstacles no brewer should ever [be] up against." After a failure of one of the original fermenters, they were all replaced with Sprinkman fermenters, which Coffey has called the nicest fermenters he's ever worked with. But the original brewhouse remains in operation, and Coffey has made a number of modifications to keep it going.

The pub and restaurant, too, seems to be succeeding against all odds. Angelic is located in a building that once housed an automobile dealership and that also became home to a number of bars, none of which stayed in business

See *Angelic*, page 5

In This Issue

Upcoming Events	2
Club News	2
Beer News	3
December Officer's Meeting	3
AHA Club Only Competition	3
Winter Beers	4
New Member Welcome	5

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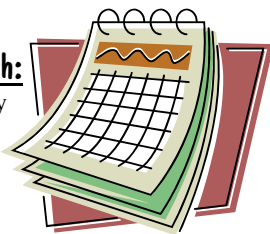
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Upcoming Events

Meeting Dates and Style-of-the-Month:

November 20th: Guest Speaker/ Dean Coffey
From Angelic Brewing

December 18th: Holiday Party &
Officer Election



Officer Nominations

The holiday season is right around the corner and so are the election of the club officers for 2003. Below are the articles from the club constitution regarding the duties of the elected officers. Read over the specific duties of each officer. Perhaps you know somebody that may be a fit for one of the positions.:

ARTICLE III

OFFICERS AND BOARD MEMBERS

Section 2 DUTIES OF THE PRESIDENT The following are the President's duties:

- be Chairman of the Board of Directors
- Preside at membership meetings and Board meetings
- have the power to convene Board and special meetings
- appoint all committee chairmen except the Program Committee Chairman to serve during his term in office
- be an ex-officio member of all committees
- be responsible for the performance of all the officers of the association
- be responsible for a yearly audit of the Treasurer's records

Section 3 DUTIES OF THE VICE PRESIDENT The following are the Vice President's duties:

- perform the duties and exercise the powers of the President during his absence or disability
- be Chairman of the Program Committee and as such, be responsible for the general program of the association

Section 4 DUTIES OF THE NEWS LETTER EDITOR The following are the News Letter Editor's duties:

- maintain the official current roll of the membership and provide all officers as well as the Membership Committee with the same
- maintain copies of the Constitution and By-Laws
- conduct all official membership and Board correspondence, except as otherwise directed by the Board
- send out proper notices of all meetings, elections and other official business as directed by the Board
- keep and accurate roll of the membership
- serve as Chairman of the Newsletter Services Committee
- keep an accurate file of all correspondence conducted by all officers and all committee chairmen in the name of the association as well as any correspondence conducted by any other members in the name of the association

h) publish and distribute the newsletter

Section 5 DUTIES OF THE TREASURER The following are the Treasurer's duties:

- be responsible for all receipts and disbursements of the association
- deposit all receipts in a checking account or savings accounts in the name of the association
- report all receipts and disbursements to the membership at membership meetings
- have all disbursements approved by the President or other authorized officers
- keep a listing of paid-up members, i.e., of members in good standing
- be bonded at the expense of the association

Section 6 DUTIES OF THE MEMBERS AT LARGE The following are the Members-At-Large's duties:

- such duties as they may be assigned by the Board

Each elected positions must have nominees, whether there is an incumbent or not. Current officers running for re-election must be nominated for the position they wish to be re-elected for.

Four out of the six current officers may be nominated for another term, whether they want to or not is another thing. They are: President - Bob Mountcastle; Vice President - Karen Grade; Treasurer - Rich Binkowski; Member at Large - Lenny Beck.

There are two elected Member at Large positions, Rich Heller currently holds the second spot. Rich is in his second consecutive term so, according to the club constitution, this position has to be filled by a new person.

I'm currently ending my second consecutive year as Newsletter Editor so once again, according to the club constitution, a new person must be elected to serve as club Newsletter Editor. I would like to interject here that, in my opinion, this position does require someone that knows their way around a computer. It sure makes the job easier.

Remember, this is your club. Get involved. Becoming an officer!

2003 Christmas Party

The last big event of the year is the Annual Christmas Party. This year's party should be pretty much the same as previous years. Food.....Beer.....Doorprizes.....Raffle.....Friends. One of the items mentioned, the raffle, is much the same as the one held at the summer picnic. We sell tickets and then raffle off beer and brewing or beer related items. The raffle is key to the Christmas party. It is the main avenue available to us to raise the necessary funds to pay for the food and beer at the party. Without the proceeds from the raffle, we would have to charge more per person. Last years admission was \$10 for a single admission or \$15 for two. You have to admit that you get quite a lot for your 10 or 15 bucks.

We need club members to get out there and get donations for the raffle. Any donation will be appreciated. A few suggestions for donation sources would be: local liquor marts, local taverns, supermarkets, homebrew supply stores.....you get the picture. Perhaps you have some brewing item, signage, or glassware laying around collecting dust. Why not donate it?

If you have an item or items, contact one of the officers at the next meeting, by phone or e-mail. Look at the front of this newsletter for the list of officer's contact info.



Beer for books

A new bar in Tempe, Ariz. has offered to trade patrons beer for books. So far the Library Bar & Grill hasn't had many takers. Its "Beer for Books" sign gets plenty of attention from passersby, but fewer than 50 beer coupons have been handed out in trade.

"We thought we might give away thousands and thousands of beers, but it hasn't worked that way," owner Julian Wright said. For trading in a book, a person receives a free beer, two books gets a mixed drink, and three earns a free menu item. For 100 books, you'll get a party for 10. "People are too lazy to lug books down here," Wright said.

Wright has room on the shelves for 4,000 books. Besides the bookshelves, the library theme carries to the bartenders, who will be dressed as librarians, and the servers, donning school uniforms, featuring plaid skirts. The Library is being built on the first floor of the historic Laird Building, constructed in 1893, and renovated in the 1990s to reflect its original Victorian look.

Let the bottle do your talking

Molson USA has introduced beer bottles designed to be conversation starters. Bottles of Molson Canadian and Candian Light carry labels on the back with messages such as "On The Rebound," "I See London, I See France," "I Just Want To Be Held," "Be Different. Say Yes," and of course, "Can I Get Your Number?"

"In bars and nightclubs all across America, everyday, young men and women engage each other in social situations," said Steve Breen, vice president of marketing for Molson USA. "The thinking behind Twin Labels was to create a fun and clever tool to help men and women comfortably interact with one another." Crispin Porter + Bogusky, the Miami agency responsible for the labels, says they also poke a bit of fun at stereotypes often promoted by beer advertisers: macho guy, hot guy, rich guy. "Today's beer drinkers really believe that drinking a particular brand makes a statement about who they are, such as, 'I'm a sexy guy' or 'I'm an upscale guy,'" said Jeff Hicks, president of Crispin.

"Each of the Twin Labels were designed to make it easier to have fun and meet people in bars. After all, that's why people go to them in the first place. Our job at Molson is to help them with this, and Twin Labels do so perfectly. Consumer reaction has been terrific," said Kurt Kane brand manager for Molson USA.



December Officer's Meeting and Social Hour

Date: Wednesday, December 4th

Time: 7:30pm for Officers

Social hour at 8:30pm

Place: Benno's

74th & Greenfield

Milwaukee

AHA Club-Only Competition

by Chris Belsky

Let's get together and represent the Beer Baron's of Milwaukee Wisconsin in the National AHA Club-Only Homebrew Competition!

This is a great opportunity for members of the club to bring national recognition to the Beer Baron's. I know we have a lot of great brewers in the club (all that beer sure has been tasting good the past year), and now you can show off your skills for the club!

As mentioned in last month's letter, the AHA Club-Only homebrew competition is the national homebrew competition that awards clubs for their outstanding efforts and products. The competition runs from August through May, ending in the National Homebrew Competition (NHC) Conference where the homebrew club of the year is crowned. There are six competitions during this August to May period, with each competition focusing on a predetermined BJCP style. Each club can enter *ONE* entry for each competition. Points are awarded on a 12, 8, 4 point basis for 1st, 2nd, and 3rd places respectively. Additional points can be awarded to the club for individual entries in the NHC 1st and 2nd round on a 6, 4, 2 basis for 1st, 2nd, and 3rd places respectively.

Thus, each month I'll keep you posted through the newsletter on the schedule and details for the club-only competition. The first competition that the club is eligible for is the December competition for BJCP categories 21 & 22: Fruit Beer and Spice/Herb/Vegetable Beer. If you're interested in representing the club for this beer style, bring in four (4) bottles of your best brew on the November 20th club meeting. We have a panel of club-member judges that will select which beer gets to represent the club and be entered in the club-only competition. So come on out and bring forth your best fruit or spice beer!

So that members have plenty of time to prepare their schedule for brewing of particular styles, here's the complete club-only competition schedule and entry due dates for the AHA Club-Only Homebrew Competition.

<u>Competition Style and Date</u>	<u>Entry Due Dates</u>
December 2, 2002 – Fruit & Spice/Herb/Vegetable Beer (BJCP categories 21 & 22)	November 20, 2002
February, 2003 – English Bitter & Pale Ale (BJCP category 4)	January 22, 2003
April, 2003 – Brown Ale (BJCP category 10)	March 26, 2003
May, 2003 – English & Scottish Strong Ale (BJCP category 11)	April 23, 2003
August, 2003 – European Pale Lager (BJCP category 2)	July 23, 2002
Remaining Dates To Be Determined	

For a complete description of all the BJCP categories, go to <http://www.bjcp.org/style-index.html#download>. There you can download BJCP style guidelines 'til you get thirsty.

If you're interested in brewing for a certain style, please email me at christopher.m.belsky@jci.com and let me know. This simply helps out the club organize and prepare for this competition. But by all means, even if you didn't sign up and you have a beer that you'd like to enter, bring it on in!

If anyone has questions concerning this, feel free to either email me at the above address, or give me a call anytime at 414-807-5230.

So let's have some fun with this, and hope to see (and taste) your beers!

Winter beers

by Gregg Smith

Fruitcake, the most feared of holiday gifts, who eats it, certainly not beer drinkers. They hope for six packs of beer. If very good over the past year their reward will be a 'big beer,' one with sufficient body and alcohol to ward off the cold chill of winter. You can almost hear them say "Give me a big beer, not some wimpy fruit cake." Surprisingly, it was fruitcake that gave mid-winter brews such distinctive character.



Describing holiday beers (aka Winter Warmers, Wassails or Christmas beers) presents the beer world with one of its greatest challenges. Brewers, writers and beer enthusiasts who hotly debate the profiles of other styles often surrender to what looks like a gang sign when it comes to winter beers. You can see them shrug their shoulders, smile, take another long draught, smile again and finally say 'Damn, that's a good beer.' Otherwise they simply don't have much to say, but why?

To understand how holiday beers came to span such a wide creative spectrum requires a trip far back in beer time. In the days before hops made their debut as a beer preservative, somewhere around 650 AD, brewers often resorted to mixes of herbs, spices, and even tree bark and peppers to help stabilize their brews. Therein lies part of the story of holiday beer's origin, but the taste of the winter solstice sprung from more than a practical brewing method.

Way back in our collective past the seeds of winter festivals were planted by the Romans. As days became short the Romans honored and toasted the god Saturn with feasts, parties, and celebrations known as Saturnalia. Other early cultures also rejoiced at the coming winter. Beyond the northern reaches of the Roman empire, the Norse reveled each year at the approach of the longest night with days of wild, beer-laden celebrations. But the party couldn't last forever, by the middle ages the church was gaining control over most of Europe.

Pagan roots didn't die easily and it caused vexing problems for the nobility. Norwegian king Hakon the Good was one, he wrestled with being a good Christian while longing for the simpler days of the original festival. Hakon resorted to an example set by the church itself; when they wanted to attract people to worship they promised a keg of beer after services. They called it a church-ale, and parishioners showed up in droves. What better compromise than religious services and a simultaneous feast. As for the length of the combined holiday, he thought it only fitting that it last as long as the beer flowed.

During Britain's fifth century a local overlord by the name of Vortigern played, by some accounts, a part in Wassail getting its name. According to legend, his Saxon subjects presented him a bowl of ale during a feast. As he raised the bowl they shouted the proclamation "Louerd king woes hoeil". Vortigern didn't know the meaning of the phrase, which translates to "Lord King your health". But they explained it was the custom of Saxons for friend to greet friend with, 'Wassail' to which the other responded 'Drinc Hail' - eventually the term Wassail was related to the entire fun making around the holidays.

Centuries later the ale brewed for the winter festivals met a spiced loaf called Yule cake. A slice was placed in the bottom of the bowl and warm ale floated it up toward the brim. Participants then passed around the cup with merriment until both the ale and Yule cake were gone. Then it was repeatedly replenished until all were gloriously incapacitated.

To join in on the old Wassail custom here's one of the original recipes. Get a large bowl, add a half pound of sugar, pour in a pint of warm beer,

followed by a sprinkling of nutmeg and ginger (grated), and mix in four glasses of sherry. Finally, top it off with five pints of beer. Place it aside for a few hours and just before serving set several thin slices of toast, or fruit cake, afloat, along with a few slices of lemon.

Another variation in Anglo-Saxon times was called "Lamb's Wool" and was made with roasted crab apples and spices. It joined literally scores of variations on the theme of holiday beers. Nearly every region or town had it's own highly prized recipe. As time passed brewers saw an opportunity to 'pre mix' winter beers for pride and profit. No fools the brewers, they derived formulations which closely resembled the local style favored by their patrons.

Normally a brewer strives for consistency in styles, with only subtle deviations exhibiting the brewer's skill and creativity. Winter Warmers are different, they seem to embrace diversity. In a brewery's standard beer such irregularity would be unacceptable but it's almost expected in Winter Warmers. In fact, a significant number of breweries push the style farther, and deliberately vary their recipe from year to year. Despite the variance, the profiles will display some common characteristics.

Winter warmers tend to be stronger than other beers in a brewery's year-round stable. They usually run from cooper to deep amber hues. Spices most commonly applied include nutmeg, cinnamon, and allspice, but some dig deeper into the spice rack for clove, ginger, licorice, molasses, coriander, curacao and others. Any or all of the spices may leap out of the bouquet in a virtual spice imitation of dry hopping. However, not all brewers use spice additions. Germany, home of the Reinheitsgebot, tolerates no ingredients other than malt, wheat, hops, water and yeast. Breweries in Germany modify their traditional Marzen or Bock beers to produce a holiday beer they call 'festbier.' Following the purity code of 1516, brewers rely on high alcohol to induce a faux spiciness.



Working in harmony, the elevated levels of alcohol and generous additions of spice reaps several benefits. Winter warmers as a class roll across the tongue with dizzying complexity and the aroma captures fond memories of grandma's fresh baked pies. Some enthusiasts insist holiday beers should only be served at cellar temperatures, but for a true adventure in taste try them cold in a snifter. Don't drink too fast. Slowly nurse the glass and you'll be rewarded with a cornucopia of flavors and aromas. Allowing the beer to warm in cupped hands releases ever growing character in much the same way a blossom opens in spring.

Of course holiday beer generates another benefit from its excessive alcohol and spice. Most examples will cellar well over a period of several years. They require no more care than cool, dark storage.

This year seek out your favorites and purchase a quantity well in excess of what you expect to consume. Put away a few extras for cellaring and you'll be the envy of fellow enthusiast's next year. Buy still more and give them as welcomed gifts. Your friends will declare you the hit of the party - after all, they sure beat fruit cake.

Source: *Protz On Beer* - www.protzonbeer.com



Angelic, from page 1

for very long. Angelic's West Johnson Street location is just off Madison's famed State Street roughly midway between the Wisconsin State Capitol and the University of Wisconsin campus at each end of State Street. But Johnson is one of a pair of one-way arteries through Madison's isthmus and is much less pedestrian-friendly than nearby State Street. And unlike Madison's other downtown brewpub, the Great Dane Pub and Brewing Company, which attracts considerable lunch business from state offices, law firms, and other downtown workers, Angelic is perceived as being far away, even though it's only a little more than two blocks from the Square. At lunch time, the pub is like a ghost town. By evening, however, the pub is packed, drawing much of its business from students, and from former students who have chosen to make the beautiful city of lakes their home after completing their degree. Good music and good beer draw customers to the pub to hear blues, jazz, reggae, Brazilian techno, horn bands, and just about anything else.

That could be a big reason for slow business during the day. "We're perceived as a college bar," Coffey notes, and that overshadows the restaurant business with its moderate to upscale pub fare that could make it an appealing place for lunch. Angelic is working on a new marketing campaign both to bring attention to the beer awards and to build up the midday restaurant business a little more.

For the beer enthusiast, it may come as a surprise that Angelic has only five beers on tap at a given time. Space poses yet another obstacle for the award winning brewer. The brewhouse is squeezed into a narrow space, visible from behind the glass from the warm and inviting bar and dining areas. What you see is what you get. There is no basement with space with space for more serving tanks or other room for expansion. And when Coffey kegs any of his beers, he has to share refrigerator space with the kitchen. Therefore, Coffey faces the challenge of satisfying a wide range of customers' tastes with five beers.

Originally, Angelic had four year-around beers and one seasonal tap, and fermentation was with only two yeasts – an American ale strain and the appropriate yeast for the seasonal. Coffey has since expanded the number of styles he brews. He now makes about 15 different beers during the year and has increased the number of yeast strains he maintains, including American ale, English ale, Belgian ale, weizen, a lager yeast, and anything else he needs for the beer he wants to brew. The tap rules have also changed.

The *Bacchanal Blonde* is Angelic's best-selling "transitional" beer, and first major award winner with a gold at the 1996 GABF for blonde and Canadian-style ales. It is mildly hoppy, with a light to medium malt character for a good mouth-feel for a light ale, and finishes clean.

The "dark" tap typically alternates between *Sinner's Stout* and *Paradise Lost Porter*, also GABF and WBC award winners. The porter is a well-balanced, medium-bodied beer with an inviting chocolate malt nose and slightly sweet flavor. The stout is a bit fuller in body, with a smooth mouthfeel, has some roast coffee and chocolate notes in the nose. Has enough bitterness for balance, and finished with a solid, roasty character.

The "hoppy" tap alternates between *Believer's Bitter* and an American pale ale. The bitter is a favorite of many regulars and many will openly express dismay when it is not on tap. It's an assertive celebration of American hops, but one that's backed up by a complex malt character that sets it apart from the usual APA or hoppy "red" beer of other brewpubs. Angelic's APA, loosely speaking, falls between the bitter and the blonde. Over the last couple of years Coffey has gradually boosted the IBUs and hop flavor, and it's a respectable offering that doesn't disappoint the fans of the bitter when the bitter is not on tap. The APA is lighter in color and body than the bitter and has a crisper, dry finish. Coffey knows that there are certain times of year – including for out-of-town exhibitors and guests of the upcoming Great Taste of the Midwest – that he simply has to have the bitter on tap, but the locals so their part to

make sure Coffey doesn't neglect them other times of the year.

The two "up for grabs" taps could range from a medium-sweet and malty *Shakedown Nut Brown Ale*, a big 90 Shilling Scottish Ale, one of three different award-winning Belgian-style ales, a hefeweizen, or the award-winning *Liberator Doppelbock*, the pub's only lager.

Like many brewpubs, Angelic needs to keep the beer moving and can't afford the extra space and maturation time required for lagers. The doppelbock is lagered for eight weeks, and it's impractical to make more than one beer that occupies tank capacity for that length of time. If he had more space, Coffey would love to add a Märzen or Vienna to the lineup.

But Coffey's real long-time passion has been Belgian-style ales. When he was still at Oasis and also still homebrewing, Coffey brewed two tripels, fermented in separate carboys, and blended them upon completion. He had found his beer!

Early on, Angelic had offered an abbey-style ale as a seasonal, but it was the tripel, introduced later, that really caught on. Until the 2002 World Beer Cup, the Trident Tripel was the only one of his Belgians that Coffey had entered in competition. Perhaps emboldened by the success of the tripel, Coffey finally entered the other two in the 2002 WBC, and all three won awards, including a gold for the *Monks Lament Belgian Abbey*. The abbey-style ale is medium-bodied, fruity and complex, slightly higher in alcohol, and with a relatively dry finish.

Angelic's staff knows that every customer isn't a beer geek and may need some introduction to beers. Coffey makes sure that he bartenders and servers know the beers and can make appropriate suggestions for customers. Every employee is given a set of handouts on beer styles upon being hired and is given a written test on beer. If an employee fails the written test, he or she must pass an oral test with Coffey. Coffey offers a tasting seminar the first Monday of every month and all servers are required to attend. The sessions are also open to the public (call the pub for details). Coffey places so much emphasis on server education because he doesn't want customers to have to deal with servers who don't know anything about the beers. A server should be able to ask a couple of questions to determine what a customer would like and be able to suggest a beer that the customer will enjoy.

Coffey has enjoyed considerable success in competition, but victory hasn't made him arrogant. "Show me a brewer who walks into the Great American [Beer Festival] with confidence, and I'll shoe you a fool."

Dean Coffey's no fool. The true beer enthusiast visiting Madison, however, would truly be a fool to pass up a chance for a heavenly beer experience at the Angelic Brewing Company.

Source: *Great Lakes Brewing News* – Aug/Sept 2002



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

**Dave Benzinger of Wauwatosa
&
Cassius & Barbara Henry of Milwaukee**

This Month's Meeting

The Wednesday, November 20th 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 have as guest speaker, Dean Coffey, brewmaster of Angelic Brewing Company of Madison, Wisconsin. Dean will be presenting a variety of his award winning beers.

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.

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BARON MIND

**Beer Barons of Milwaukee
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First Class