



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

December 2002

visit us on the worldwide web at <http://www.beerbarons.org>

## BARLEY WINE

by Gregg Smith



If the old master Rubens were to paint a beer, barley wine would be his subject. Certainly such a match would be no accident; both portray a full body, appreciate with age, and critics never regard them lightly. Indeed the classic canvas of barley wine presents the most sophisticated of beers.

Although the designation barley wine originated early in the 1900's, the style has undoubtedly been brewed for hundreds of years. In by-gone days these were referred to as strong ale, stingo, Burton ales, old ales and Scotch ales. Many of these names survive and frequently appear on labels, especially in the UK. But the earliest references were as "first sort" or merely a mark of several X's branded onto the wooden aging barrels. Such diversity shrouds the origin of this style in mystery.

First appearing centuries ago in small house-breweries, a brewer's motivation for producing these strong ales was probably a combination of preservation and bragging rights. They counted on these statuesque beers to increase their standing with the brewery's patrons, and of equal importance, cellar over a considerable period of time. High alcohol and hops both act as natural preservatives and at exaggerated levels they enhance a beer's shelf life.

Use of the modern name - Barleywine, can be attributed to the high alcohol, which rivals that of wine, along with the practice of maturing in wood. Fermentation produces both products, but no other connection with wine exists.

Achieving a thorough fermentation presents the greatest challenge in making this style because ale yeasts have limited tolerance for high alcohol. Thus, the yeast goes dormant and falls to the bottom of the fermentation vessel without completing its job. Brewers overcame this by using a combination of two methods. First, by "rousing" the yeast, a gentle stir back into solution, they coaxed additional fermentation. Coupled with rousing, they pitched (added) fresh, working yeast to finish the job. In a more modern practice the brewer might take a shortcut by a late pitching of alcohol tolerant yeast strains, such as those used in champagne. The resultant alcohol can run from a fairly low 7% to dizzying heights of nearly 15 percent. Higher alcohol levels are typical and breweries bottle them accordingly. Therefore, be mindful of the small bottles. Sized between 6 and 8 ounces they offer a potent little punch from their diminutive packaging.

With so much malt used, brewers aggressively hop barley wines to balance the inherent sweetness. Routinely, hops measure up to 100 International Bittering Units (IBU's). How high is this? Consider any of the distinctively hoppy northwest ales, even the bitterest versions reach only to a range in the upper 40 IBU's. While such high hops in barley wines are well justified, it results in traits, which vary greatly depending upon when the product is sampled.

Tasting these beers can evoke descriptive words such as big, bold, huge, massive, full, and assertive along with phrases such as throat grabbing, coarsely hopped, and rough alcohol. Often appropriate, they reflect more an issue of timing than true character. Younger versions do present a somewhat harsh disposition, but aged (cellared) barley wines bring forth a mellow personality, and after several years maturity they yield a much different profile than in youth.

Older versions (2 years and up) will often be described in appropriately subtle terms. These include malty, sherry-like, estery and complex. At times they will exhibit a richness of deep fruit-like flavors from cherries to plums, raisins, and prunes. Finer examples, aged in the customary wooden cask, will also present wine-like notes of a viney, woody, slightly tannic nature.

A few breweries produce light colored versions of deep golden hues such as Goldie from Eldridge Pope and

See *Barley Wine*, page 4

### In This Issue

Upcoming Events . . . . .	2
Club News . . . . .	2
A Few Words From the President . . . . .	2
From the Editor . . . . .	2
Beer News . . . . .	3
AHA Club Only Competition . . . . .	3
Available Barley Wines . . . . .	4
Pike Brewery's Old Bawdy Clone . . . . .	4
"It's In The Mail" - Beer Magazines . . . . .	5
New Member Welcome . . . . .	5

### Beer Barons of Milwaukee Board

#### President:

Bob Mountcastle  
Ph: 414.425.0358  
e-mail: [rmountc438@aol.com](mailto:rmountc438@aol.com)

#### Vice President:

Karen Grade  
Ph: 414.871.9179  
e-mail: [KGrade@oncofwis.com](mailto:KGrade@oncofwis.com)

#### Treasurer:

Richard Binkowski  
Ph: 414.281.3521  
e-mail: [palealehophead@aol.com](mailto:palealehophead@aol.com)

#### Newsletter Editor:

Phil Rozanski  
Ph: 414.529.9485  
e-mail: [mrpivo@wi.rr.com](mailto:mrpivo@wi.rr.com)

#### Member at Large:

Rich Heller  
Ph: 414.327.6348  
e-mail: [richctam@aol.com](mailto:richctam@aol.com)

#### Member at Large:

Lenny Beck  
Ph: 414.476.9074  
e-mail: [peonies@aol.com](mailto:peonies@aol.com)

## Upcoming Events

### Meeting Dates and Style-of-the-Month:

December 19th: Holiday Party &  
Officer Election



## Spotlight CLUB NEWS



## Club Officer Nominations

Nominations for the 2003 Club Officer elections were made at the November meeting. Keep in mind that additional nominations may be made prior to the elections at the December meeting and all positions are for a one year term. So far the list of nominees is as follows:

### President

Bob Mountcastle (inc.)  
Kevin Moon  
Jeff Enders

### Vice-President

Karen Grade (inc.)

### Newsletter Editor

Mike Schwartz

### Treasurer

Rich Binkowski (inc.)

### Member-At-Large

(Two to be elected)

Lenny Beck (inc.)  
Phil Rozanski  
Rich Grezlak

## Annual Christmas Party

The annual Beer Baron Christmas party is just around the corner. The party chairman, Rich Binkowski, has the plans well under way. One thing that deserves repeating though is that we need members to provide deserts for the buffet dinner. Also, if you have any donations to be used as door prizes, feel free to bring them to the meeting.

The entry fee to this year's party is \$10 per person, which includes beer, a door prize, hors d'oeuvres, a buffet dinner, and beer. This year for your holiday enjoyment, Al Bundy's accordion band will be performing live.

Raffle tickets this year will be: \$2 for 1, \$5 for 5, \$10 for 12, \$20 for 25. The raffle will run much the same as last year. There will be separate drop pitchers for each prize that you want to try for.



### January Officer's Meeting and Social Hour

Date: Wednesday, January 8th

Time: 7:30pm for Officers

Social hour at 8:30pm

Place: Benno's

74<sup>th</sup> & Greenfield  
Milwaukee

## A Few Words From the President...



Fellow Beer Barons,

Well, the year is drawing close to the end. Time to say good-bye to another year. This year has been filled with a lot of good memories of things we have done as a club and also some great beers we have drank.

I would like to take this time to thank everyone that had faith in me when you elected me to the office of the president. I have been able to meet a lot of great people during my term. I hope to be able to serve another term if elected but if not it was a great time and a great honor be the president of a great club.

Just a reminder that this next meeting will be our Christmas party. Please don't make the same mistake that my friend Kurt and I made and eat a big meal at Clifford's the night of the club meeting because we are going to have a lot of great food and beer there. It would be all right to have something small if you like but save room.

The meeting will be December 19th at 7:30. I hope to see you all there.

Bob

## From the Editor



Two years ago when I took on the job as Newsletter Editor, I never thought that this day would come. My 24th and final issue of Baron Mind. All things considered, it has been a pleasure. I sincerely enjoyed researching articles that I thought club members would find interesting and informative. I hope that I succeeded.

I'd like to dole out some long overdue thanks. First off, I'd like to thank my wonderful wife, Diane, for putting up with the loss of her husband for a couple days every month. I'd also like to thank her and the rest of my family for helping me perform the physical act of getting the newsletter out every month. Every month they'd pitch in by helping me by folding, applying stamps, address labels, and seals to each newsletter. I'd also like to thank my printer and his staff for the wonderful job that they did on each issue. Thanks also go out to all of the members that provided me with articles. Outside of one article in particular, (Jeff and the rest of the officers know what I'm talking about) I feel that they were well received by everybody that read them.

Lastly, I really appreciated the feedback that I received from all of you. That was the fuel that made me try a little harder to top my previous issue.

Next month Baron Mind will have a new editor. Whoever you are, I wish you well and hope that you enjoy the opportunity to write about beer and homebrewing as much as I did.

Sincerely,  
Phil Rozanski  
Newsletter Editor



## Stout Falls Short of Record

Delaware's Dogfish Head brewery came up just short in an effort to produce the strongest beer in the world. It's World Wide Stout came in at 23.04% alcohol by volume, just short of the record of 24 percent held by [Sam Adams Utopias MMII](#). "We did everything we could to get to 24, but we fell just short," brewery President Sam Calagione [told Don Russell of the Philadelphia Daily News](#). "Still, it's about a pale ale stronger than last year's (at 18%)." The beer sells for \$135-\$150 a case.

## Drinking Buddy Killed for Last Cold Beer

A jury on Thursday handed a life prison sentence to a man in Texas who shot and killed a longtime friend he accused of drinking the last beer in his refrigerator. Jurors deliberated for less than two hours before passing the sentence on Steven Brasher, 42, for the murder of Willie Lawson, 39, on November 5 last year. "There was only two beers left, so I took one, and I told Willie not to take my last beer," said Brasher in a taped statement that was played during the trial. Testimony showed Brasher shot Lawson in the head with a pistol after the two began arguing over the missing beer. Brasher maintained the shooting was an accident.

## Happy Homebrewers

Teach a Friend to Homebrew Day 2002 set records for participation on all levels. More than 1,000 homebrewers participated at 124 sites and the American Homebrewers Association estimates than 450 new homebrewers were introduced to the hobby.

"The dramatic increase in the number of participants in Teach a Friend to Homebrew Day clearly demonstrates the enthusiasm and dedication today's homebrewers have for their hobby," said Gary Glass, the event's coordinator for the AHA. "It is inspiring to know that homebrewers around the world are willing to take the time to educate their friends and families about the joys of homebrewing."

Teach a Friend to Homebrew Day is an international effort to introduce people to the homebrewing hobby and establish relationships with local homebrew supply shops. Each year on the first Saturday in November homebrewers around the world are encouraged to invite friends over and introduce them to the hobby by having them help brew a batch of beer.

"Teaching a friend to homebrew is the best service a homebrewer can do for the hobby," states Paul Gatzka, director of the AHA. "When a current brewer brings new brewers into the hobby, the entire beer community improves."

## Beer Tax Boost?

Wyoming legislators have proposed boosting the state's beer tax 400% without raising taxes on wine or distilled spirits.

Members of the Labor, Health and Social Service Committee voted last week to send a proposal to the Legislature that increases the tax on beer from 2 cents per gallon to 8 cents per gallon. Wyoming has the lowest beer tax in the nation and has not raised the rate since the end of Prohibition.

Rep. Tony Ross, R-Cheyenne, voted against the proposal because he felt the committee was singling beer out. "If we need the money, why not increase the tax on wine and distilled spirits?" he said.

Dave Clements, president of Cheyenne Beverage, called the measure was unfair. "It will put more tax on the common man, Joe Six-Pack," he said.

The committee also voted to introduce a bill increasing the tobacco tax from 12 cents to 72 cents per pack to generate nearly \$25 million in revenue. Beer taxes currently bring in about \$270,000 and would grow to \$1.1 million at the new rate.

Source: *Real Beer Page* – [www.realbeer.com](http://www.realbeer.com)

## AHA Club-Only Homebrew Competition

by *Chris Belsky*

Let's all give Jeff Ender's our best of luck as his Spruce Ale was picked to be the first beer to represent the Beer Baron's in the December AHA Club-Only Homebrew Competition! Good luck Jeff!

As mentioned before, 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!

The next competition that the club is eligible for is the February competition for BJCP category 4: English Bitter & Pale Ale. If you're interested in representing the club for this beer style, bring in four (4) bottles of your best brew on the January 22<sup>nd</sup> club meeting (bottles must be 10-14oz brown bottles with no marking/labels. No flip-top Grolsch style bottles please.). If you'd also be so kind, please fill out the 'Recipe Information' sheet that you can obtain at this link:

[http://www.beertown.org/AHA/PDF/entry\\_recipe.pdf](http://www.beertown.org/AHA/PDF/entry_recipe.pdf) and bring it in with you beer. 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. There are only three (3) more competitions for the 2002-2003 year, so come on out and bring forth your best 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.

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

Competition Basics: 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 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> places respectively. Additional points can be awarded to the club for

See *Competition*, page 5

### **Barley Wine**, from page 1

Fuller's Golden Pride. However, most Barley wines range in color from amber to deep reddish browns. Make no mistake, although often dark they remain clear, bright and handsome.

Served in a tulip shaped glass or snifter, barleywines are unchallenged by any other beer in the role of relaxing nightcap. Consume them like a fine scotch, cognac or sherry and slowly savor the strong malt and alcohol with underpinnings of subtle complexity. They make a picture perfect companion on a deep winter's night.

Source: North American Brewers Assoc. – [www.northamericanbrewers.org](http://www.northamericanbrewers.org)

## Available Barley Wines

by K. Florian Klemp

**Sierra Nevada Bigfoot 1995**– Produced by the renowned Sierra Nevadamicro, Bigfoot may be the quintessential example of the American-style barley wine. The aroma is a well-rounded blend of malt and hops with a serious dose of the latter. A small measure of caramel malt in the grist provides extra depth and color. The unmistakable aroma of American Northwest hops such as Centennial and Cascade give Bigfoot a massive hop bouquet. Excellent head retention for a high-octane brew. 9.6% ABV.

**Thomas Hardy's Ale 1994** – Brewed by Eldridge Pope in Dorchester, England, Thomas Hardy's Ale was introduced in 1968 as a commemorative beer honoring the writer himself. While this vintage was in excellent condition, even those much older than 1994 will be just as delicious if stored properly. They will also change substantially over the years. This is dark amber in color, presenting an aroma almost too complex to believe. Vinous, oaky, with some cellar character, and a malty, cherry quality as well. The substantial alcohol content, 12% ABV, gives the aromas a swift ride to the nose. Full-bodied with a reasonably dry finish, this beer is something to behold.

**Dogfish Head Immort Ale** – A wonderful floral hop aroma and an excellent hop flavor with just enough bitterness to counterbalance the rich, full body and malty sweetness. Dogfish Head uses organic juniper berries and vanilla in this gorgeous brew, and fortifies the wort with pure Massachusetts maple syrup to augment the malt sugars. Both ale and champagne yeasts are employed to ensure clean and full fermentation. Also present is a light smokiness that comes from the use of peat-smoked malt in the grain bill. Few brews are this multifaceted. Dark amber in color, 11% ABV.

**Pike Old Bawdy** – The color is deep reddish-brown and the aroma is a volatile merger of caramel maltiness, alcohol, and rich hoppiness. Faintly detectable in the aroma are cherry-chocolate and smoky notes. The grist does indeed contain some peat-smoked malt. The flavor is rich, clean and balanced, with the peated malt offering an interesting bit of extra character. This big brew finished fairly dry. 10% ABV.

**Anchor Old Foghorn 1997** – From Anchor Brewing Co., Old Foghorn was probably the first barley wine offered by an American brewery during the recent craft beer renaissance. Rich, complex and robust with a little more emphasis on the malt. Both hop bitterness and aroma is most appealing, but not as hearty as some other examples. A soft, warming, and smooth brew. Old Foghorn evokes maritime images. Could there be a better match for a cool damp evening in the salty air? Broadly distributed. 8.7% ABV.

**J.W. Lees Haarvest Ale 1987** – Brewed in Manchester, England, by j.w. Lees and Co. This particular vintage hld up quite well to years of aging. The aroma is a blend of sherry, caramel, maple, and fruity notes. As with many English versions of barley wine, the hops are noticable as mainly a bitter quality with hop aromas masked or overwhelmed by the multifaceted qualities usually associated with wine. The flavor is quite

reminiscent of sherry with some excellent “cellar” character. Who would think a beer could withstand 15 years of storage? This one can. Huge and well attenuated with about 11.5% ABV.

## Pike Brewery's Old Bawdy Clone

(5 gallons, all-grain)

OG = 1.095

FG = 1.015

ABV = 10.2%

IBU = 85-90

### Ingredients

13.0 lb. Pale Malt

1.25 lb. 120°L Crystal Malt

2.0 lb. Peat-Smoked Malt

8.0 AAUs Magnum Hops (90 min.)

8.0 AAUs Chinook Hops (60 min.)

6.0 AAUs Cascade Hops (30 min.)

4.0 AAUs Cascade Hops (5 min.)

Wyeast 1098 English Ale Yeast or Equiv.

0.5 oz. Dry Champagne Yeast

0.75 cup pale dry malt extract for priming



### Step by Step

Crush and mash grain in 4.5 gallons water at 152°F until converted (approx. 90 minutes). Sparge with 3.75 gallons water at 168°F. Bring runnings to boil and add hops per the above schedule. Boil for 90 minutes or until volume is reduced to 5.25 gallons or less. Cool and pitch both yeasts. Ferment at 65°F for 3 weeks, rack to secondary fermenter and condition cool (50-55°F) for 8 weeks. Prime with dry malt and bottle. Age in bottle at 55-60°F for 3 weeks. Serve at 50°F in a brandy snifter.

Source: North American Clone Brews by Scott R. Russell



*Here's To Health  
And Happiness In 2003*

## "It's In The Mail"- Beer Magazines

by Jeff Enders



Books aren't the only things a beer lover should have in their library. There are also a few good beer magazines. And finding a beer magazine among the bills is a welcome surprise.

The oldest, and most popular beer magazine is Zymurgy- The Journal of the American Homebrewers Association. Zymurgy comes out 6 times a year, and is a must for homebrewers, but there is also a lot for the non-brewing beer lover to enjoy. Articles range from overviews of different brewing topics, histories and descriptions of different beer styles, and profiles of

classic breweries. One recurring feature is called "Cult Classics". Past "Cult Classics" have featured breweries like Fullers, Anchor and Sierra Nevada, and include interviews with brew masters and owners, like Anchor's Fritz Maytag. The most recent issue featured one of my favorite breweries, Kalamazoo Brewing Company, and their Expedition Stout, an Imperial Stout that weighs in at 12% alcohol by volume, one of my top 5 favorite beers. The article included a recipe for a 5-gallon batch of Expedition Stout, submitted by Kalamazoo's brew master, Alec Mull. Now that's authentic. And speaking of recipes, Zymurgy prints recipes of all the gold, silver and bronze winners of the AHA National Homebrew Competition.

You don't subscribe to Zymurgy. You join the American Homebrewers Association (AHA) and you receive Zymurgy as one of your benefits. A 1 year membership costs \$38, 2 years \$68, 3 years \$97, and a lifetime membership costs \$600. I have strong feelings about Zymurgy. I feel that every homebrewer should support the American Homebrewers Association and become a member, because of all the things they do to support homebrewing and good beer. Besides publishing Zymurgy, they stage the Great American Beer Festival every year in October, the National Homebrewers Convention (which will be in Chicago on June 19, 20 & 21 this year- be there), and they organize the National Homebrew Competition. But most importantly the AHA supports homebrewing and craft brewing. And as homebrewers and beer lovers I think we should support them. And as an added bonus, you receive the best homebrewing magazine there is.

Another homebrewing magazine is Brew Your Own, published 8 times a year by Battenkill Communications, who also publishes WineMaker. I subscribed to Brew Your Own about 5 years ago, and I while I liked it, I found it to be kind of lightweight, aimed at beginning homebrewers. So after a year I let my subscription lapse. In getting ready for this article, I picked up the most recent issue, and I was pleasantly surprised. It was a "Special Issue", and featured 3 amazing homebreweries. One of the featured homebreweries was about 10 times more sophisticated than the now defunct brewery that the Beer Barons visited a few years ago. I won't mention names, but the brewery was in Waukesha. Anyway, it also included an in-depth article on setting up your own indoor brewery, with a strong emphasis on safety. This issue of Brew Your Own impressed me. I still think it is aimed mostly at beginning homebrewers, but I'm going to keep my eye on it, and maybe I'll start subscribing again.

And last, there's All About Beer, by Chautauqua Inc., a magazine for beer lovers, not just home brewers. What I like best about All About Beer is that it has great writers. Michael Jackson, Roger Protz, Fred Eckhardt

and Randy Mosher have regular columns. All of them are great writers, and have wonderful insights into the world of beer.

Recent issues have included articles on beer and health, how real brewers got their start, and Prohibition in the USA. Every month there are columns on beer collectables, homebrewing, beer books, and other alcoholic beverages besides beer. All About Beer also includes a lot of craft brewing industry news.

Every issue includes the "Buyers Guide for Beer Lovers", a survey conducted by The Beverage Testing Institute in Chicago. They are the group that stages the World Beer Championship. The last issue listed wheat ales. The beers are ranked, along with a description. It's fun to see where your favorite beer ranks against the best in the world. All in all, All About Beer is an enjoyable and informative magazine.

So if you only subscribe to one beer magazine, I recommend Zymurgy. It is the most informative magazine on homebrewing and beer in general. And besides getting a great magazine, you're supporting a great organization, the American Homebrewers Association. But All About Beer and Brew Your Own are also great reads, so you can't go wrong. And remember, the proper way to read a beer magazine is with a good beer. Cheers.

---

### **Competition, from page 3**

individual entries in the NHC 1<sup>st</sup> and 2<sup>nd</sup> round on a 6, 4, 2 basis for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> places respectively.

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](mailto: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!



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

**Mark Vido of Milwaukee**

### This Month's Meeting

**NOTICE!** Due to a scheduling conflict with Clifford's, the monthly meeting has been moved to **THURSDAY, DECEMBER 19<sup>TH</sup>** at Clifford's, 10448 W. Forest Home Ave., Hales Corners. The meeting will start promptly at 7:30pm. Admission to this meeting is \$10.00 per person.

We will be serving Sierra Nevada's Pale Ale and Celebration Ale, Lakefront's Spice Ale, and Stout Bros. Nut Brown and Cranberry Porter.

## 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.**

### Notice!!!!

**The December meeting/Christmas party has been moved to  
Thursday, December 19<sup>th</sup>**

# BARON MIND

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

**First Class**