



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

November 2005

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



NOVEMBER MEETING



Homebrew Night

Homebrewing will be the topic of November's meeting. Every few months, homebrewing is the main theme of the Beer Barons' meetings. As a homebrew club it is important to discuss the craft of homebrewing as much as possible. This provides numerous opportunities for both homebrewers and beer enthusiasts to learn more about the process.

This meeting will be run similarly to July's meeting. As a club, we will talk about homebrewing and answer questions. Plus we will have our 2nd club only competition. This month's competition style will be Porters.

Again there will be a total of 9 judges: 3 recently accredited judges and 6 members interested in judging.

There is no entry form for this competition. Just show up at the November meeting with three bottles of your delicious Porter.

Winners will be awarded prizes, which are yet to be determined.

If you have any questions about Porters or the style then refer to the BJCP website.

<http://www.bjcp.org>

Election Nominations

Are you motivated, energetic, flexible, and have a tremendous love for beer? Then the Beer Barons' board is the spot for you! We need dedicated beer lovers to fill open seats. The Beer Barons needs fresh faces and new creative ideas.

At the November meeting we will be nominating officers for all 6 positions of the board: president, vice president, treasurer, editor, 2 members at large. The current president (Tinsen), vice president (Binkowski), and treasurer (McKagan) have served two terms and cannot be re-elected, however, they are eligible for other positions if desired.

During the business portion of the meeting, we as a club will nominate fellow members. Then at the following meeting in December, the club will vote and a new board will be determined for 2006.

If you are interested then don't be shy. Being part of the board is fun, exciting, and rewarding.

If your actions inspire others to dream more, learn more, do more and become more, you are a leader.

John Quincy Adams

Table of Contents

Prez letter. 2

Microbreweries Bitter 3

Club Parallel Brew. 3

Upcoming Events. 3

WOB Management Committee. 4

Leine's Apple Beer. 4

Hoppier Beer Healthier. 5

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Some Thoughts from the President

Hello Everyone,

As we move closer to the end of my term as president I find myself thinking of what our club has done over the last two years. With the many trips taken to beer festivals, helping out other organizations with their beer festivals, and of course the start up of our own World of Beer Festival (which I hope to stay involved with and watch grow each year). The start up of our own club competition is also something I am very proud to have been involved with. The competition gives our members the chance to show off their beers, to learn what is right and what is wrong with them and learn how to correctly judge beers. I would like to say thanks to everyone who has volunteered to be apart of the clubs endeavors. I know I say it all the time but without your help we would not be able to accomplish all of this. I would especially like to thank all of the officers and members at large for doing everything that they did during the last two years. I am sure it was not easy putting up with me at times! I also know I would not have gotten to know as many members as I did if I had not been elected. Thank you so much for allowing me the opportunity to be your president; it is an experience I will never forget.

Speaking of being elected, November is the month we make nominations for the elected positions in the club. If you have not been an officer before I truly suggest that you consider running. I guarantee you will not regret it. Especially the free beer at the officers meetings!

I hope a lot of you have brewed a porter for this months meeting. I look forward to tasting all your great beers.

And as a last note, Mike Schwartz wrote a set of guidelines for the WOB committee which was available at the last meeting and will again be available at the table when you pay for this months meeting. Please read them over carefully, we would like to discuss these guidelines and hear what you think about the committee and their responsibilities.

Cheers,

Paul Tinsen

President—Beer Barons

\$\$\$Treasurer Report\$\$\$

The treasurer did not contact the editor this month. If you have questions about where your money is going then talk to Richard Mckagan at the next meeting or email him at JMCKAGAN@wi.rr.com

Microbreweries Bitter Over Bill

-Legislation poised to pass measure to protect wholesalers

By Tom Daykin
November 01, 2005

Higher specialty beer prices and fewer choices for consumers might be the long-term results of a bill moving quickly through the state Legislature, according to Wisconsin's small brewers.

The Assembly approved the proposal Tuesday night on a 78-16 vote, just one week after it was introduced. The bill is scheduled for a 10 a.m. hearing Wednesday before the Senate Small Business Committee and could go before the full Senate by the end of next week.

It is supported by the Wisconsin Wholesale Beer Distributors Association, which donated \$6,000 to state legislative campaign committees during the first six months of 2005. The donations from the association's political action committee were split evenly between Democratic and Republican coffers.

The association also provided \$24,838 in state campaign donations in 2003 and 2004, including \$3,000 to Gov. Jim Doyle's re-election committee, and \$4,188 to legislators who are sponsoring the bill, according to the Wisconsin Democracy Campaign.

The distributors, who buy beer from brewers and sell it to taverns, supermarkets and other retailers, say legislation is needed to fend off possible lawsuits challenging Wisconsin's alcohol industry regulations.

Small brewers, however, say the proposal is just the latest example of the wholesalers' tightening their middleman grip in a system that critics say is costly and outmoded.

<http://www.jsonline.com/bym/news/nov05/367446.asp>

Committee Ships Beer Wholesaler Bill to Senate

-Craft brewers say measure could raise prices

By Tom Daykin
November 05, 2005

A fast-tracked bill that would grant exclusive distribution territories to Wisconsin's beer wholesalers - and is opposed by small brewers who say it will result in higher beer prices - was approved Friday by a legislative committee, setting the stage for it to be passed.

-Committee Ships Beer Wholesaler Bill to Senate--continued

The Senate Small Business Committee voted 5-0 to approve the legislation ([AB 787](#) / [SB 415](#)). It was approved this week by the Assembly and will likely go before the Senate next week - just two weeks after being introduced.

Voting "yes" on the bill were Ronald Brown (R-Eau Claire); David Zien (R-Eau Claire); Ted Kanavas (R-Brookfield); Roger Breske (D-Eland); and Robert Wirch (D-Pleasant Prairie).

The bill would require brewers to grant exclusive distribution territories to wholesalers. The legislation also would make it more expensive for small brewers to avoid wholesale distributors and sell their beer directly to retailers if the brewers surpass production and sales benchmarks.

<http://www.jsonline.com/bym/news/nov05/368366.asp>

Club Parallel Brew

Planning continues for the first Beer Barons Parallel Brew experiment. The concept is that a handful of club members will be given a recipe and ingredients for a batch of beer. Each member will then brew a batch so that the only variables will be the brewer and equipment. The resulting beer will be served at a meeting where the club will be able to evaluate the results.

The goal of the experiment is to illustrate how much of a difference there can be between the same brewers making what should be the exact same beer. Another benefit of course will be that we will end up with 25 gallons of beer to drink at a club meeting.

We will be using an extract-based recipe with a few grains for flavor and color. The expectation is that we will include brewers covering the spectrum from relative newcomers to highly experienced.

We are looking for sources that could provide ingredients for this effort. Any help in that area will be appreciated.

Bring your thoughts on this to the November Club home-brew meeting.

-Dan Schlosser

Important Reminder: The November & December meetings are the 3rd Wednesday of the month and not the 4th !!! Mark your Calendars!

Upcoming Events: Meeting Dates and Styles

Nov 16: November meeting: Homebrewing
7:30p @ Clifford's Supper Club

Dec 07: Officer's meeting: 7:30p @
Port of Hamburg
5937 S Howell Av

Dec 21: Beer Baron's Holiday Party: 7:30p
@ Clifford's Supper Club



World of Beer Festival

The Beer Barons 3rd Annual World of Beer (WOB) Festival is quickly approaching. Currently, we are about 6 months away from this fabulous event.

Now is the time to start working on the festival to make it even better than the last couple of years'. A WOB Festival Management Committee will be formed. It will be composed of 6 positions: vendor relations manager, promotions manager, festival treasurer, facilities/volunteer manager, special events manager, homebrew competition manager. These are voluntary positions.

Members of the Committee will serve at the discretion of the Board of the Beer Barons and may be removed or replaced at any time by vote of the majority of the board.

The members of the Committee will have regular meetings throughout the year as necessary for planning purposes. At a minimum, the Committee should meet once per month for the entire year and bi-weekly in the four months prior to the festival.

This is just a general overview of the Committee to inform fellow Beer Barons. More information about the Committee will be discussed at the November meeting. A clearly defined handout about the Committee and duties of the Committee members will be passed out at the next meeting.

If you have any questions or are interested then contact an officer. This Committee needs to be formed as soon as possible, so the 3rd Annual WOB festival can run smoothly and successfully.

Reminder: numerous volunteers are also needed in other areas, especially on the day of the festival.

Duncan's Founders Organic Brewery—New Zealand

My friends recently traveled to New Zealand. Luckily for me they brought some beer back to share.

In 1998, John and Carol Duncan opened Duncan's Founders Organic Brewery. This is New Zealand's first certified organic brewery. The aim of this brewery is to make only certified organic beverages with the highest quality materials they can find. These materials include certified organic ingredients: hops grown in Tapawera near Nelson, pale malt grown and roasted in Canterbury, and specialty malts imported from Germany.

John Duncan is a 5th generation Nelson brewer. He has a background in science. John ended up in the brewing industry after starting in the wine industry. While brewing, he follows the Reinheitsgebot and uses the freshest ingredients.

Presently, four different award-winning beers and a cider are available: Tall Blonde (European style, rich golden lager), Long Black (German style Schwarzbier), Red Head (Vienna style lager), Generation Ale (hearty nut brown ale), and Inn Cider (dry sparkling cider).

I had the great opportunity of sampling all four of their beers. I especially liked the Generation Ale, which had a great nutty flavor. The Red head had excellent body and head and the Tall Blond tasted like a traditional golden lager. The Long Black had subtle notes of coffee and chocolate that complimented the beer well.

Check out this brewery at: <http://biobrew.co.nz/index.htm>



BEER JOKES

Joke #1

Did you hear about the one legged man who got a job in the brewery?

He makes the hops

Joke #2

After Great Britain's Beer Festival, all the brewery presidents decided it would be fun to hit a pub in London and go out for a beer.

The first sits down and says, "Hey, Señor, I would like the world's best beer, a Corona."

The bartender dusts off a bottle from the shelf and gives it to him.

The second says, "I'd like the best beer in the world. Give me 'The King of Beers.' One Budweiser please."

The bartender gives him one.

Another guy says, "I'd like the only beer made with Rocky Mountain spring water; give me a Coors."

The bartender gives him one.

The guy from Guinness sits down as he orders a Coke. The bartender is a bit taken aback, but gives him what he ordered.

The other presidents look over at him and ask, "Why aren't you drinking a Guinness?"

The Guinness president replies, "Well, if you guys aren't drinking beer, neither will I."

Food & Froth: 02-25-06

The 8th Annual Food and Froth is coming up in February. This is a fun event at the Milwaukee Public Museum. Beer Barons are encouraged to check it out—good beer and good food!

The Beer Barons will have a table at this event. Five volunteers are needed for brewing and serving their homebrew. There is plenty of time to brew. If interested then contact Jeff Kane at the next meeting.

Blessing of the Bock

March 12, 2006

@ Serb Hall



BJCP Judging

A small group of Beer Barons have begun studying for the BJCP exam next spring. Classes have started. So far, the first class was a success. We talked, sampled, and learned more about off flavors of beer and styles.

Thank you Heller, Schwartz, Enders, and Rice for taking the time to share your knowledge and teach future accredited judges.

Leinenkugel's Heats Up The Holidays With New Apple Spice Beer

CHIPPEWA FALLS, Wisc.-- The Jacob Leinenkugel Brewery, the leading craft brewer in the upper Midwest, is adding spice to the holidays with the launch of its newest seasonal brew, Leinenkugel's Apple Spice. The adventurous flavor of apples and cinnamon is a first-time combination for the 138-year-old craft brewer, and its hot or cold serving option also marks a first for Leinenkugel's.

"Leinenkugel's is entering exciting new territory with Apple Spice," said Jake Leinenkugel, president of the Jacob Leinenkugel Brewing Company. "Whether folks want to heat it up for special occasions or simply serve it cold, there are festive and flavorful options. We're sure that Apple Spice will be a fan favorite at holiday gatherings."

Leinenkugel's Apple Spice is carefully brewed using only the finest malted wheat and barley from the Red River Valley. Leinie's brewmasters blend by hand fresh apples and just a hint of cinnamon spice. Lightly hopped and well-balanced, Leinenkugel's Apple Spice is refreshingly drinkable warm or cold. Other facts to note (amounts per batch; one batch equivalent to 165 barrels):

- Over 2,000 pounds of apples - that's "a ton" of apples!
- 50 pounds of cinnamon used as a spice
- 60 pounds of real Wisconsin Honey
- Malted wheat in addition to malted barley

www.beeradocate.com

Hoppier Beer Healthier?

-University points out rush to harness compounds that battle cancer

Oct 26, 2005 - A compound found in hops, and therefore many specialty beers, continues to attract the attention of researchers seeking to prevent cancer.

Since scientists at Oregon State University first discovered the cancer-related properties of this flavonoid compound called xanthohumol about 10 years ago others in programs around the world started to look at the value of these hops flavonoids. Researches have suggested everything from preventing prostate or colon cancer to hormone replacement therapy for women.

"Xanthohumol is one of the more significant compounds for cancer chemoprevention that we have studied," said Fred Stevens, a researcher with OSU's Linus Pauling Institute. "The published literature and research on its properties are just exploding at this point, and there's a great deal of interest.

www.realbeer.com

Congratulations Mike Chaltry for winning Best of Show at the Great Lakes Beer Festival in Racine!!!

Thank You Todd Ashman for speaking at the Beer Barons meeting in October!!!

If anyone is having problems receiving the newsletter than contact Nikki at passentinonikki@hotmail.com

Also, a reminder that trial memberships last for only three months. After three months have passed, you will then be taken off the list.

Finally, articles and ideas for the newsletter are always welcome. It would be nice to hear from other Beer Barons and their experiences.

In Defense of Beer

- UC Professor says beer can be part of low-carb diet

Oct 31, 2005 - Beer's bad reputation as an unhealthy, highly fattening beverage is undeserved, according to a professor of food science and technology at the University of California, Davis.

"You have to look at every food in its merits," said Professor Charles Bamforth.

Beer, in moderation, can be part of a "low-carb" diet and potentially a good source of soluble fiber and prebiotic substances that promote digestion, reports Charles Bamforth, chair of the Department of Food Science and Technology.

"Certainly obesity and the serious health problems it creates should be of great concern to everyone in the United States and other developed nations," said Bamforth. "But to erroneously claim that beer is high in carbs does a disservice to health-conscious individuals."

www.realbeer.com

BUY/SELL/TRADE

I still have a couple of cases of empty brown bottles for sale- cheap.

Contact me at trk4usa@hotmail.com

THIS SECTION WILL BE AVAILABLE TO ALL THE BEER BARONS WHO ARE INTERESTED IN BUYING, SELLING, OR TRADING BEER EQUIPMENT OR SUPPLIES

(IF INTERESTED EMAIL THE EDITOR WITH YOUR INFORMATION)
passentinonikki@hotmail.com

THIS SPACE AVAILABLE

FOR YOUR ARTICLE!

We need your help please. Articles for the newsletter are always encouraged. Any length, typed or hand written is fine. Everyone's voice needs to be heard.

This Month's Meeting

The Wednesday, November 16th 2005 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 will be a Homebrew Night.

Please Support Clifford's Supper Club With Your Patronage



Clifford's allows us to use their banquet room at a reduced price. Our support will help show our appreciation.

Famous For Their Friday Fish Fry

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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First Class