



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

February 2006

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

NEXT MEETING **THURSDAY FEBRUARY 23 2006**



White Winter Winery

Mission: “White Winter Winery’s Mission is to create high quality mead, brackets (honey and grain), piments (honey and grapes), melomels (honey and fruit), metheglins (honey and spices) and hard ciders using locally produced fruits and honey.”

Mead: an alcoholic drink made from honey, water, and yeast.

This month at the Beer Barons’ meeting we will be switching our focus a bit from beer to mead, although beer will be available as well. A guest speaker from White Winter Winery, which is located in Iron River, Wisconsin, will be joining the Beer Barons to discuss and sample mead.

White Winter Winery was founded by two couples, Jon and Kim Hamilton and Mark and Nancy Rooney, in 1996. The owners advocate and practice using local ingredients whenever feasible. The winery uses what the region produces in order to make high quality products and to build coalitions and partnerships with growers, producers, and other businesses.

Mead making pre-dates beer and wine making. The origins of mead dates back 8,000 years. All mead is not the same. Mead varies and may be sweet, dry, robust, as well as include grain, fruit or spices.

White Winter Winery

68323 Lea St

Iron River, WI 54847

www.whitewinterwinery.com

see website for visiting hours and tours

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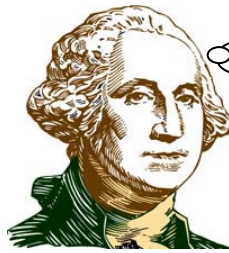
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Some Thoughts from the President

Welcome to February. We still have more of winter to get through, but I feel that I can find the strength to make it through. Rumor has it that you can find the strength to make it through winter at the bottom of a bottle of beer. I am not sure if I have found it yet, so I'm going to keep looking...You may have noticed that the last meeting was called to order not long after 7:30. We'd like to continue to start our meetings as close to 7:30 as possible. Please do your best to be on time. The earlier we get through our business, the earlier we get to the social time. There are a lot of events coming up that we as a club will need volunteers for. Please be as generous with your time and skills as possible. Our club would not be the same without the help and input from all the great people. So to everyone who has volunteered to help the club in the past or present – thank you for helping to make the Beer Barons a great club. To those of you who haven't volunteered yet - consider it. It's a great way to keep the club functioning, and even if some things sound like work, there is still plenty of fun in it. I look forward to seeing you all at the meeting.

Auf Wiedersehen,
Jason

Treasurer's Report



Memo from the Treasury:

Our meeting expenses for January totaled \$459.20, while our fees from the meeting brought in \$545.00 (~86 attending). Thanks to all of you who are keeping up with your yearly dues and attending the meetings. Another big thanks to all of our new trial members for January (15 in all)! Our club balance at months' end was \$2,048.53 with another \$844.84 remaining in our Festival account, for a grand total of \$2,893.37 as of January 31, 2006. Keep up with all of the good work and see you in February.

Sla`n go foill (Goodbye for now)
Kelly

There is a proverb that states "better late than never", however as Beer Barons we should truly try to arrive early to the monthly meetings so they can begin on time. By arriving on time fellow members can avoid lines for dues plus find great seats. Much Thanks!!

WOB FESTIVAL 2006

The 3rd Annual World of Beer Festival is only five months away—**May 07, 2006** at Serb Hall. Currently, the club is organizing a committee for this festival. Once the committee is formed the club will move forward with the planning and organizing of the festival. Stay tuned for updates and volunteer opportunities.

Beer Calendar—2006

*****Note dates on December issue were wrong!***
apologies from the Editor**

Feb 25-Food and Froth
Milwaukee Public Museum
800 W. Wells St
Milwaukee, Wi
7-10pm-\$45

Feb 25-Capital Brewery's Bockfest
12-5pm
www.capital-brewery.com

Feb 26-Milwaukee Ale House Mid-Winter Beer Fest
233 N Water St
Milwaukee, Wi
1pm-\$30
414.226.2337

Mar 12-Blessing of the Bock
Serb Hall
5101 W Oklahoma Av
Milwaukee, Wi
\$25 advance/\$30 door
12-4:30pm
414.372.0749

May 07-3rd Annual World of Beer Festival
Serb Hall
5101 W Oklahoma Av
Milwaukee, Wi

May 20-Wisconsin State Fair Competition
Entry forms due around May 01



Upcoming Events: **Meeting Dates and Styles**

Feb 23: February Meeting-White Winter
@ Clifford's Supper Club
7:30pm prompt

Mar 01: Officer's Meeting: 7:30p
@ Hooligans
2017 E North Ave
Milwaukee, WI



Parallel Brew

Five brewers were selected at the January meeting. The plan is to provide them with recipe and ingredients at the February meeting. They will then brew, ferment and condition the beer over the next few weeks. We will ask each to give a progress report at the March meeting and then bring the kegs of beer to the April meeting.

I think that the timing of having a homebrew focused meeting in April would be ideal. The entries for the State Fair homebrew competition will be due shortly after the meeting so it would be a great opportunity to get everyone focused on that event. In the past we have used the meeting before entries are due to encourage members to bring in their homebrew if they are not sure of what category to enter. They can share with other members and get good feedback as to how the beer would fair (pun intended).

The five brewers and reported level of experience are:

Al Downs	New Brewer
Jim Sowinski	8 years experience
Rob Kaczmarek	Intermediate
Jeff Davis	2 years experience
George Bentley	1 1/2 years experience

As we discussed in January, we will be using a recipe for a Pale Ale (nothing extreme). I will pick up the ingredients at one of the homebrew stores and the club will reimburse me for the cost.

Please advise me if there are any changes to this plan.

Thanks
Dan Schlosser
(414) 464-5714

*****Coolers May Be Needed At The***
Next Meeting For Ingredients!**

Beer Barons Paraphernalia

Even you too can look COOL! As long as your wearing Beer Barons' apparel. Short and long sleeve shirts as well as sweatshirts will be available to order at the February meeting. The shirts and sweatshirts come in a variety of colors and sizes with the Beer Barons' logo embroidered on the front.

If interested in then contact Vice President Karen Grade. Money in hand is preferable. Orders will take place at the February meeting and can be picked up at the April meeting, which is just in time to strut the fashionable garb at the World of Beer Festival.

Auction Night for Channel 10

As a group the Beer Barons will volunteer to work for Channel 10's Auction. Two nights between April 28 and May 06 will be chosen for the Beer Barons to help out. If interested contact Karen Grade. A sign up sheet will be going around at the next meeting.

phone: 414-462-3616
email: Kgrade@oncologyalliance.com

iHomebrewing

by Phil Rozanski

At the club's November meeting we had the candidates running for office give a little speech as to why they think that they would be great officer material. One of the speeches stuck in my head, although I can't recall exactly who gave it. In a nutshell he said that he's always surfing the net looking for stuff on homebrewing, and when he's not surfing the net looking for stuff on homebrewing he's reading books or magazines about homebrewing, and when he's not reading books or magazines about homebrewing he's.....well you get the picture. Like most of us, he can't get enough information on homebrewing.

Well, there's a new source of information out there that fills that niche when you shouldn't be reading, like when you're driving in your car. This new source of information is called a podcast! What the heck is a podcast you say? A podcast is sort of like a radio show. Each show consists of a series of individual episodes that you can listen to how you want and when you want. You can listen to them on your PC using a program like iTunes, using your MP3 player like an iPod, or with just a web browser.

If you've never listened to a podcast, you're in for a treat. Sports, comedy, movies, food, politics, music, books, speeches, walking tours, whatever — you name the topic and you'll find podcasts about it. Not only do you have incredible choice, you can listen whenever and wherever you want.

I happened to be browsing through the new Yahoo! Podcasts website the other day and just for the hell of I thought that I'd see if there were any podcasts dedicated to homebrewing. So I entered homebrewing in the search bar and what do you know, there were podcasts on our favorite topic!

A few of the podcast selections that I've found already are: Basic Brewing Radio, Craft Beer Radio, and The Brewing Network. To find these, go to <http://podcasts.yahoo.com>, and enter *homebrewing* in the search bar.

Now you can listen about brewing at work, while driving, while drinking beer, while brewing beer, while sleeping.....you get the picture, or should I say.....podcast.

Employment

Join the Lakefront team. An employee is needed for an entry level position at the brewery. Duties include keg washing, bottle line work, general cleaning; plus eventually working up to transferring beer, running the filter, and brewing. If interested then contact Russ Klisch at

414-688-4120



Beer Styles

I R O V S W F G T E R C E D R C A J K B
C V E U S M E Z U E U G S P Y Y A X O R
X R N T G A G O N X E W Q J A V K D L N
Z K H W T S I S Z I V X O M C K G Z S A
J M C J L I L S E U P J U Y E V D Z C E
O V T L H I B Q O N B X A B R L K C H B
B K U S P K O T Q N G L V G W K T J N Y
B T O F E M K U C E P Y V P Q L U J Y U
M O T V A H Z M N P P F O D R K D R Q U
Z H S Y T N P O S T Y R T J C C G E C E
U E I I S N K D N K T X M O I Z K I L E
J R O S H Z K R L E X W B X A L S B F Y
Q L I U R B S M R K L V O F F G I T W N
T W J S I A A S L A M B I C X C R L J H
L R U P P F P W W F R L R O R P A Z O T

ALTBIER BITTER
BOCK GUEUZE
KOLSCH LAMBIC
PILSNER PORTER
SAISON STOUT

American Homebrewers Association

Competition Schedule



MONTH(S)	STYLE	ENTRY DUE DATE
February	Big Beautiful Belgians	01/25/06
March/April	American Ale	03/22/06
May	Extract Beers	TBA
August	Mead	TBA
September/October	Stout	TBA
November/December	Light Hybrid Beer	TBA

Volunteers Needed

Promote the Beer Barons by volunteering at one of the upcoming events. This time of year can be a busy time for beer festivals. The Beer Barons is going to have a table at the Milwaukee Ale House Mid-Winter Fest, Blessing of the Bock, as well as our own World of Beer Festival.

Kegs of homebrew are also needed for the different events. The club reimburses members \$25/keg for the Blessing of the Bock and World of Beer Festival.

Contact an officer is interested. A sign up sheet will be going around as well in the upcoming meetings.

Great beer debate

Alabamians for Specialty Beers seeks a good brew
January 15 2006

Anybody who has walked the warehouse stacks at a beer distributor in Pittsburg, wandered into a microbrewery in San Francisco or scanned the colorful aisles of a beer emporium in Nashville knows what Alabama is missing.

Aged and augmented beers, potent foreign selections and oversized domestic microbrews. A catalog of centuries worth of Belgian craftsmanship. Barley wines. Trappist ales. Optimators. Honeyed dottlebocks. Thick tripelbocks.

And arguably the true champagne of beers, the Grand cru.

Free the Hope: Albanians for Specialty Beers strive to bring these smaller labels and stronger concoctions to stores near you. To do that, the statewide lobbying group would have to hurdle the two state laws.

The first law restricts alcohol content of beer to a maximum of 6 percent, which often translates to a lager and pale yellow pilsner. Throughout Alabama, that means beer drinkers are limited to Coors, Budweiser, and other major brands that advertise during football games.

The second law restricts bottle size. No carafes, no quarts, no liters. Nothing over 16 ounces.

Danner Kline, founder of the lobbyist group, believes the laws defy logic. You can buy cheap wine that is twice as strong and comes in a box twice as large, he argued. "We're not promoting alcohol; we're promoting consistency in the law," Kline said

Kline, 27, said his group has proposed legislation for a revised definition of beer containing up to 14.9 percent alcohol. That's the upper alcohol limit now for table wine sold at gas stations and grocery stores.

"There's no logical reason to not allow that same sort of purchase in the form of beer," he contended.

source: The Huntsville Times

A case for beer

www.realbeer.com

Czech study finds moderate consumption slows aging, good for heart

Feb 9, 2006 - A new study from Czech doctors indicates that moderate beer consumption slows aging and reduces the likelihood of heart attacks.

The study was paid for by a group of major Czech breweries. A Czech beer was used for the study, but the brewers requested doctors not disclose the name.

Jaroslav Racek, head of a research team in Pilsen, told the daily Plzensky denik the doctors found the men's levels of dangerous blood lipids were lower by the end of the study.

He said the amount of beneficial cholesterol in the men's blood was increased, the beer improved their organism's antioxidant protection and reduced the amount of free radicals that can damage cells and are believed to accelerate the progression of cancer, cardiovascular disease, and age-related diseases.

A negative consequence of even moderate beer consumption was that the men gained weight - which can be moderated with exercise.

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.

BJCP Classes

Reminder to those who have been attending the BJCP classes that the classes are scheduled on the first Friday of each month unless there is a major conflict with the teachers or the host.

Many were missed at the last meeting. Hops were covered. Isomerization is good thing to know about for the exam. It is one of the 5 reasons for boiling wort. Beers were tasted as usual.

Thanks Rich Heller for providing space and being an excellent host!!!

BUY/SELL/TRADE

For Sale: Jack Daniels Whiskey Barrels
\$100/ea

Contact: Kelly Kramer @ fahard@scbglobal.net

For Sale:

5 Gallon Corny Kegs--\$15/ea

3 Gallon Corny Keg--\$25/ea

3 + 4 Line Cold Plates w/ Cooler Connections, Faucets,

Drip Trays and Catch Buckets--\$150

20 lb CO2 Tanks (in test and full)--\$40

Electric Cold Plates--\$50

Regulators--\$20

\$5 Off Every Sale Goes To The Club

Contact: Rich Heller 414-543-1438

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 **THURSDAY FEBRUARY 23 2006** 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/person.

This month White Winter Winery will be joining the Beer Barons.

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