



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

**FEBRUARY 2007**

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

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## PRESIDENT'S LETTER

Have you ever found inspiration in beer?

I find myself inspired often.

Sometimes it involves personal reflection, other times philosophical matters, and usually not politics. The freely-flowing inspiration that is usually delivered to me often leads me to another beer. Take the time to inspire someone you know to drink real beer. Everyone has "that friend", or knows the person who shows up to your party with a 12-er of something that starts with a "B" and ends with "ud Light". Take a few minutes to open up a bottle of good beer, and encourage your friend to taste it and discuss it.

They might not care for the beer you selected for them, but try again with a different style. Be inspired to inspire other beer drinkers. There is no pleasure quite like the first time your new beer friend shows up to your next party with good beer for everyone... or at least for you.

Auf Wiedersehen,

**Jason**

## UPCOMING MEETINGS

**March 28<sup>th</sup>** This is our first Homebrew meeting. Our goal is to have at least five different beers for us all to share. If you have a batch you would like to share please call me at 414-423-8610. The club will reimburse you for your actual cost. I can supply a corny if needed. We will also be doing short demonstrations of various brewing processes. If you would like to participate in a demo again call me. To make this a better club we all need to pitch in.

**April 25<sup>th</sup>** To celebrate the arrival of Spring, we will be indulging in the wonderful bock styles. I hope to have some Homebrews to compare with commercial examples. There will be a discussion of Bocks covering the history, and the style parameters of the various bocks. Please call me if you can supply a Bock.

**Mike Rice**

## TABLE OF CONTENTS

President's Letter & Meeting Preview	Page 1
Beer Styles: Oktoberfest - Marzen	Page 2
BJCP Class Syllabus	Pages 3 & 4
National Homebrew Competition Winners	
Part 1, Styles 1-10	Page 5
Homebrew Calendar	Page 6
Beer Event Calendar	Page 7

## 4TH ANNUAL WORLD OF BEER FEST - JUNE 9 - SCHWABENHOF

W14750 Silver Spring Drive - 1-5 PM - \$25 (\$20 Advance)

**VENDORS: Rich Binkowski**

**PROMOTIONS: Mike Schwartz**

**VOLUNTEERS: John E. O'Brien**

**HOMEBREW COMPETITION:**

**Mike Rice & Nikki Passentino**

**TREASURER: Rich McKagan**

**SPEAKERS: Eric Putnam**

## BEER BARONS BEER STYLES

### OKTOBERFEST - MAERZEN

Märzen is a traditional bottom fermented Austrian Lager based on the Schwechater Lagerbier developed in the 1830's by Anton Dreher. The name was coined by Josef Sedlmayr, and the style was later popularized in Bavaria and by North American German immigrants.

The German style is most often characterized by a medium to full body, a malty flavor balance, an amber range of color, and a clean dry finish, though wide variations are notable amongst German breweries marketing Märzen. Amongst these variations are colors ranging from pale to deep amber.

The North American style normally exhibits a stronger, though not aggressive, hop aroma and bitterness balance. The Austrian style closely resembles a Helles in color, body, and flavor balance, and is the most popular beer style in Austria.

#### ALTERNATIVE NAMES

Common names for **Märzen** include **Maerzen**, **Märzenbier**, **Festbier**, **Oktoberfestbier** & **Wiener Märzen**

#### MAERZEN HISTORY

“What Dreher achieved by the end of the 1830s was a beer that combined the clean palate and crispness of a lager with the paler hues he had admired in English ales. His marriage and adaptation of techniques produced a new style of beer—methodically bottom fermented and a copper-reddish-brown color. The precise recipe and flavor is not recorded and, in any case, he may have refined his new beer over several years. For instance, it is unclear whether he isolated a particular yeast at the beginning.

Dreher called his new beer Schwechater Lagerbier, after the Vienna suburb home of his brewery, and its popularity grew rapidly—giving him the last laugh over those ridiculing rivals. Generically, Dreher's beer may for a time have been dubbed Wiener Typ (Vienna style) after his malting process, which produced a reddish caramelized crystal malt, but the enduring name for his style is Märzen.

Ironically, the name was coined 30 years later by Josef Sedlmayr, younger brother of Gabriel. Although bottom-fermenting techniques had swept across Europe by 1870, beer color in Bavaria had remained dark (Dunkel). But in 1871 Josef Sedlmayr, who had separated his brewing activities from Gabriel years earlier, decided to produce a slightly paler beer. Perhaps because of the old Sedlmayr-Dreher link, he chose to brew a reddish “Vienna style” beer.

He called it Märzenbier because he had brewed it in March, although it was September before he broached the first barrels for public judgment.

Traditionally, Bavarian brewers had produced large batches of beer in March and April before the weather got too warm for brewing and then stored it in cool places to use during summer. But by the 1870s this practice was becoming obsolete with the development of mechanized refrigeration.

This was also a time of railroad development, which enabled tens of thousands of Bavarians to travel to the Munich Oktoberfest. Whether Josef intended his new Märzenbier for the festival is unclear, but it became the Oktoberfest beer style for the next 100 years and its popularity spread. The style faded in Vienna after World War I.

Sadly, Märzen has in recent years been supplanted at the Oktoberfest by a paler, less robust “Oktoberfestbier” to suit broader international tastes. But even this beer still retains a deeper amber color than the average lager beer.”

© Graham Lees, “All About Beer”

#### INGREDIENTS:

This lager is distinctly German and the ingredients ought to be, too. The base malt should be good two row Pilsner, with up to 20% Vienna or Munich malt. Some recipes contain some crystal but this can make purists shudder. The hops are a Noble variety even though the hopping should be very light. Don't use a yeast that results in too dry of a beer. Malt is the star in a good Oktoberfest so let it shine. If you don't have lagering capabilities, a good Koelsch yeast should do.

#### TASTING NOTES:

The overall impression left by a good Oktoberfest/Maerzen should be malt but not in the nutty, bready way of a British Brown; after all this is still a German lager. The Vienna or Munich malts lay down a broad but light malt character. With only enough hops to balance, the malty character is dominant in the aroma and flavor without being overwhelming. The body should be light brown with a white head.

#### BREWERS NOTES:

- \* IBU: 20-28
- \* OG: 1.050 - 1.056
- \* FG: 1.012 - 1.016

#### BEERS SERVED AT OKTOBERFEST:

- \* **Loewenbraeu Oktoberfestbier**
- \* **Spaten Oktoberfest Beer**
- \* **Augustiner Oktoberfestbier**
- \* **Hofbräu Oktoberfestbier**
- \* **Paulaner**
- \* **Hacker-Pschorr**

Each session is approximately 3 hours in length. The format is a combination of lecture and discussion. You are expected to complete all reading and style study assignments before class so that you can participate in the discussion.

**Test Questions**

Write answers to randomly assigned test questions. First without using any study materials or guides, then using materials. One question per person each session will be assigned and discussed as time permits. Email your answers to the mailing list two days before the next study session or bring enough copies to the session. This will give people a chance to review them for discussion.

**SESSION 1 - FEBRUARY 2: “BJCP Program & Beer Basics, BJCP Program Overview, Beer Basics, Tasting Techniques, Introduction to Flavors & Contamination and Flaw Evaluation”****\* Tasting/Styles**

Doctored Beers 1 -

Beer Styles 1, 3, 4, 6, 7 (selections of less well known styles only).

**\* Reading**

1998 BJCP Exam Study Guide Sections I, II, and III.

BJCP Membership Guide

BJCP Judges Procedures Manual

BJCP 2006 Changes to Beer Judge Exam

BJCP - Mastering the BJCP Exam

Beer Barons of Milwaukee (BBM) Study Guide section 1

Designing Great Beers Chapters 1 & 2 and related style sections

Focus On Flavor 1 - Intro, 2 - Four Basic Tastes (Brewing Techniques on disc or order from web site)

2004 BJCP Style Guidelines

Flavor Wheel Article (Brewing Techniques)

Evaluating Beer Chapters 1 - 4

**\* Audio Files**

The Brewing Network Sunday Show 07/03/05 - Styles and Tasting/Styles (Topic starts at approx 50 minutes)

<http://www.thebrewingnetwork.com/archive/dwnldarchive07-03-05.mp3>

The Brewing Network Sunday Show 06/18/06 - BJCP Program (Topic starts at approx XX minutes)

<http://www.thebrewingnetwork.com/archive/dwnldarchive06-18-06.mp3>

**SESSION 2 - FEBRUARY 23: “Water Chemistry, What’s in the Water & How it Affects Mashing and Flavors”****\* Tasting/Styles**

Beer Styles 12, 13. Ciders

**\* Reading**

1998 BJCP Exam Study Guide Section IV. A

BBM Study Guide section 2

Designing Great Beers Chapter 8 and related style sections

Focus On Flavor 4 - Sulfur

2004 BJCP Style Guidelines

Evaluating Beer Chapters 8,10,11,12

**SESSION 3 - MARCH 23: “Grain, Adjuncts & Mashing”****\* Tasting/Styles**

Doctored Beers 2 - astringent, sours, winey, phenolic

Beer Styles 5, 9, 19.

**\* Reading**

1998 BJCP Exam Study Guide Section IV. B and C

BBM Study Guide section 3

Designing Great Beers Chapters 3 - 7 and related style sections

Focus On Flavor 6 - Flavors from Malt

2004 BJCP Style Guidelines

Evaluating Beer Chapters 5,6,7,9

**SESSION 4 - APRIL 27: “The Boil & Hops - Palate Fatigue”****\* Tasting/Styles**

Beer Styles 8, 10, 11, 14. Palate Fatigue

**\* Reading**

1998 BJCP Exam Study Guide Section IV. D

BBM Study Guide section 4

Designing Great Beers Chapters 9 - 11 and related style sections

Focus On Flavor 5 - Fatty and Diacetyl, 7 - Hoppy and Maturation

2004 BJCP Style Guidelines

Evaluating Beer Chapters 13,15

**SESSION 5 - MAY 25: “Yeast & Fermentation”****\* Tasting/Styles**

Doctored Beers 3 - Esters, Acetaldehyde, Diacetyl, Fusel/High Alcohols

Beer Styles 16, 17, 18.

**\* Reading**

1998 BJCP Exam Study Guide Section IV. E

BBM Study Guide section 5

Designing Great Beers Chapter 12 and related style sections

Focus On Flavor 8 - Esters and Alcohol

Diacetyl Formation, Reduction, Control (Brewing Techniques)

**(Continued on Page 4)**

## (4) ALCOHOL & YOUR BODY

When alcohol enters the body, it is given “first-class” treatment. This doesn’t mean that it’s giving your body what it needs, but that it is metabolized and absorbed more quickly than anything else in your body.

When you have a drink, your body converts a small amount of the alcohol consumed into fat. The rest — the large majority of it — is converted by the liver into a substance called acetate. Acetate is released into the bloodstream and is used as the body’s primary source of fuel and energy.

Seems good that the body is burning the alcohol, right? Think again. Your body is using the alcohol and not the stored fat in your body as energy. Not to mention that the unused alcohol calories are also being stored as fat.

Recent studies have shown that some men have a gene that makes them especially susceptible to abdominal weight gain. If you’re one of these unlucky guys, you are even more likely to develop a gut from drinking.

### BEER

It has been said that “real men drink beer.” The person who coined this catchy phrase forgot to mention that drinking too much beer makes a real *fat* man.

Although a single beer is not excessively high in calories (compared to a cheeseburger or a milkshake, for example), it is often difficult to stop at just one. And if you drink beer several nights a week, the calories add up quickly. Even if you exercise and eat right, beer can definitely cause you to gain weight.

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## BJCP CLASSES (Continued from Page 3)

### SESSION 6 – JUNE 22: “Conditioning & Storage”

#### \* Tasting/Styles

Doctored Beers 4 - Skunky, Autolyzed, Stale/Oxidized  
Beer Styles 2, 15, 24.

Meads

#### \* Reading

1998 BJCP Exam Study Guide Section IV. F  
BBM Study Guide section 6  
Focus On Flavor 3 - Staling Compounds  
2004 BJCP Style Guidelines

### TENTATIVE EXAM DATE: JULY 28

### ATTENDEES

\* Instructors are Mike Schwartz, Mike Rice & Jeff Enders

\* The attendees at the February 2 session were Diane Bartley, Bruce Buerger, Mike Chaltry, Troy Dalton (Racine/Kenosha), Russ Harbach (Racine/Kenosha), Diane Kane, Eric Lovrien, Terry Mayne (Racine/Kenosha), Nikki Passentino, Jim Payne (Racine/Kenosha), Chad Sheridan, David Skreczko, Wendy Van der Wegen, David Van der Wegen & Craig Weprecht (Racine/Kenosha)

## Judging @ the 2007 Upper Mississippi Mash Out by Nikki Passentino

Recently, some fellow Beer Barons and I took a road trip to St. Paul, Minnesota to judge at the Upper Mississippi Mash-Out, which is a BJCP/AHA sanctioned homebrew competition. The judging took place at the Klub Haus in St. Paul on January 26th and 27th, however due to the high volume of 920 entries this year another judging session was added on the 25th of January.

This competition was a great learning experience as well as a fabulous opportunity for a new judge like me. I think the major reason why this event is so successful is due to the excellent manner this competition is run. It is very well organized by knowledgeable people like Steve Piatz and Al Boyce to name a couple. Each judging session began on time and ten minutes was given per beer to be judged. Plenty of food and beer were offered in between judging sessions including homebrew and beer from local microbreweries and brewpubs. Plus this event allowed meeting and judging with people of different experience as well as from various locations. Fellow Barons Mike Rice, Mike Schwartz and Chris Belski had the fantastic opportunity of judging with BJCP President Gordon Strong. Other benefits included an in-door Pub Crawl, 2007 commemorative glass, 22oz bottle of Best of Show 2006 winner (Kolsch), an invitation to the Pro-Brewers’ Forum, a 15% discount for Northern Brewer, door prizes and good old fashion beer geeking fun!

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## CLUB HOMEBREW STYLES by Eric Putnam

### MARCH – APRIL 2007

#### Scottish Ale

Due Meeting before 3/24/07

### MAY 2007

#### Extract Beers

Due Meeting before 4/28/07

### AUGUST 2007

#### Strong Ale

### SEPTEMBER-OKTOBER 2007

#### Bock

### NOVEMBER – DECEMBER 2007

#### Pilsner

# NATIONAL HOMEBREW COMPETITION

\* **Number of Entries:** 4,548 (2005: 4,128)

\* **Number of Entries that Advanced to 2nd Round:**

639 (2005: 721)

\* **Number of Categories Evaluated:** 29 (2005: 29)

\* **Number of Regional Judging Sites:** 10 (2005: 10)

\* **Number of Brewers Entered:** 1,067 (2005: 975)

\* **Number of States that Participated:** 47 states - plus Washington, D.C., 6 Canadian Provinces and Sweden!

**American Homebrewers Association's 29th Annual National Homebrew Competition Winners will be presented at the Awards Ceremony and Grand Banquet Dinner on June 23, 2007**

**NINKASI AWARD**, Sponsored by Boston Beer Company  
**Joe Formanek**, Bolingbrook, IL, Urban Knives of Grain

## HOMEBREW CLUB OF THE YEAR,

Sponsored by Coopers Brew Products

**QUAFF**, San Diego, CA

## HOMEBREWER OF THE YEAR,

Sponsored by Muntons P.L.C.

**Mark Simpson**, Ames, IA, Ames Brewers League

## MEADMAKER OF THE YEAR,

Sponsored by Redstone Meadery

**Tom Sadowski, Jerry Sadowski, and Conrad Kiebles**,  
Crete, IL, Brewers of South Suburbia (BOSS)

## CIDERMAKER OF THE YEAR

**John Jurgensen**, Friendswood, TX, Bay Area Mashtronauts

## STYLE WINNERS

### 1. Light Lager,

Sponsored by: Beer & Wine Makers Warehouse

**Gold – Paul Long**, Newberg, OR, Standard American Lager,  
Strange Brew Homebrew Club

**Silver – Mike McDole**, Clayton, CA, Dortmunder Export,  
Diablo Order of Zymiracle Enthusiasts (DOZE)

**Bronze – Jeff Carlson**, Grand Rapids, MI, Dortmunder  
Export, PrimeTime Brewers

### 2. Pilsner, Sponsored by: Beer & Wine Makers Warehouse

**Gold – Joe Formanek**, Bolingbrook, IL, German Pilsner  
(Pils), Urban Knives of Grain

**Silver – Mark Norbury**, Salem, OR, Bohemian Pilsner,  
Strange Brew Homebrew Club

**Bronze – Curt and Kathy Stock**, St Paul, MN, Classic  
American Pilsner, Saint Paul Homebrewers Club

### 3. European Amber Lager,

Sponsored by: How to Brew by John Palmer

**Gold – Kris England**, The Pete, Minneapolis, MN,  
Oktoberfest/Märzen, Saint Paul Homebrewers Club

**Silver – Virg Redman**, Vacaville, CA, Vienna Lager

**Bronze – Greg Tomei**, Tallmadge, OH, Oktoberfest/Märzen,  
Society of Akron Area Zymurgists (SAAZ)

### 4. Dark Lager, Sponsored by: Briess Malt & Ingredients Co.

**Gold – Jonathan Plise**, Concord, CA, Dark American Lager,  
Diablo Order of Zymiracle Enthusiasts (DOZE)

**Silver – John Trapp**, Anchorage, AK, Schwarzbier (Black  
Beer), Great Northern Brewers Club

**Bronze – Jamil Zainasheff**, Elk Grove, CA, Schwarzbier  
(Black Beer), QUAFF

### 5. Bock, Sponsored by: Washington Hop Commission

**Gold – John McKissack III**, Vidor, TX, Eisbock, Golden  
Triangle Homebrewers Club

**Silver – Jason Ditsworth**, Anchorage, AK, Traditional Bock,  
Great Northern Brewers Club

**Bronze – Craig Shapland**, Agoura Hills, CA, Doppelbock,  
Maltose Falcons

### 6. Light Hybrid Beer, Sponsored by: Cargill World Select

**Gold – Ted Hausotter**, Baker City, OR, Cream Ale, Strange  
Brew Homebrew Club

**Silver – John Peed**, Oak Ridge, TN, Kölsch, Tennessee Valley  
Homebrewers/Hillbilly Hoppers

**Bronze – Steve Fletty**, Falcon Heights, MN, Cream Ale, Saint  
Paul Homebrewers Club

### 7. Amber Hybrid Beer, Sponsored by: Meusdoerffer -Cargill

**Gold – Scott Miglin**, Mt Vernon, OH, Northern German  
Altbier

**Silver – Michael Robinson**, Nottingham, NH, California  
Common Beer, Brew Free or Die

**Bronze – Michael Uchima**, Naperville, IL, California Common  
Beer, Urban Knives of Grain

### 8. English Pale Ale,

Sponsored by: St Louis Wine & Beer Making

**Gold – Barry Hunt**, Edmonton, AB, Standard/Ordinary Bitter,  
Edmonton Homebrewers Guild

**Silver – Jason Ditsworth**, Anchorage, AK, Extra Special/  
Strong Bitter (English Pale Ale), Great Northern Brewers Club

**Bronze – Mel Thompson**, Gaithersburg, MD, Standard/  
Ordinary Bitter, Brewers United for Real Potables (BURP)

### 9. Scottish and Irish Ale,

Sponsored by: HopTech Homebrewing Supplies

**Gold – Mark Simpson**, Ames, IA, Scottish Heavy 70/–, Ames  
Brewers League

**Silver – Darryl Kochaniec**, Goldenrod, FL, Strong Scotch Ale,  
Central Florida Homebrewers

**Bronze – Barry Hunt**, Edmonton, AB, Scottish Export 80/–,  
Edmonton Homebrewers Guild

### 10. American Ale, Sponsored by: BJ's Restaurant & Brewery

**Gold – Joe Formanek**, Bolingbrook, IL, American Pale Ale,  
Urban Knives of Grain

**Silver – Rob Beck**, Kansas City, MO, American Pale Ale,  
Kansas City Bier Meisters

**Bronze – Jonathan Plise**, Concord, CA, American Brown Ale,  
Diablo Order of Zymiracle Enthusiasts (DOZE)

**NOTE: Balance of Winners in March Newsletter (5)**

(6)

## BEER BARONS HOMEBREW COMPETITION CALENDAR

### AHA-BJCP HOMEBREW COMPETITIONS

#### MARCH 3

**IBU Open** (Des Moines, IA)

Deadline: 2/23/2007 <http://www.iowabrewersunion.org/>

#### MARCH 10

**Blessing of the Bock**

(Lakefront Brewery, Milwaukee, WI)

Jerry Uthemann (414) 327-2130

#### MARCH 10

**9th Annual Drunk Monk Challenge**

(America's Brewpub, Aurora, IL)

John Kleczewski 630-621-3342

[jkleczewski@mindspring.com](mailto:jkleczewski@mindspring.com) -

<http://www.knaves.org/dmc>

#### MARCH 10

**SODZ 4th British Beerfest Competition**

Columbus, OH

Deadline: 3-2-2007

Frank Barickman - (614) 354-8750

#### MARCH 24

**March Mashness** (Sauk Rapids, MN)

Deadline: 3-16-2007

Bruce LeBlanc 320-251-0229 [brewski1@charter.net](mailto:brewski1@charter.net)

<http://www.cloudytownbrewers.org/competition/>

#### MARCH 31

**Brewers of South Side (BOSS) Chicago Cup Challenge**

(Blue Island, IL)

Deadline: 3-27-2007

Zbig Banach (815) 485-6575 - [zbigb@yahoo.com](mailto:zbigb@yahoo.com)

<http://www.bossbeer.org/>

#### APRIL 20

**Black & Tan and I-74 Homebrew Club Challenge**

(Peoria, IL)

Deadline: 4-06-2007

David Scuffham (309) 682-4166 - [david@bradley.edu](mailto:david@bradley.edu)

<http://hop.bradley.edu/competition.html>

#### APRIL 20 - 21

**Green Bay Rackers Titledown Open**

(Titledown Brewing, Green Bay, WI).

Deadline: 4-18-2007.

#### APRIL 27-28

**AHA National Homebrew Competition First Round!**

St. Paul, MN will host the AHA National Homebrew

Competition Midwest Regional first round.

[http://www.beertown.org/events/nhc/1st\\_round.html#midwest](http://www.beertown.org/events/nhc/1st_round.html#midwest)

### BEER BARONS BJCP CLASSES

**FEB 23 - MARCH 23 - APRIL 27**

**MAY 25 - JUNE 22**

**Tentative Exam: JULY 28**

### AHA MEMBERSHIP RALLYS

The American Homebrewers Association (AHA) wants you to join us for fantastic beer filled events with fun prizes and an opportunity to mingle and taste beers from American craft breweries. .

#### FEB 24

**Sierra Nevada**, 1075 E. 20th St., Chico, CA

Here's your chance to visit one of the most popular and oldest breweries in the United States. Californians – join the AHA at the Sierra Nevada Brewery Rally! Meet Ken Grossman, the man that started it all, take a tour, enjoy some fine refreshments and appetizers – it's all FREE for AHA members. Join at the door for a discounted rate of \$33.

#### JUNE 2

**Arbor Brewing Company @ Corner Brewery**,

720 Norris St., Ypsilanti, MI

#### JUNE 21-23

**2007 National Homebrewers Conference**

**Homebrewing with Altitude in Denver, CO**

**NOTE: Send the Beer Barons' Newsletter Editor all your competitions, homebrew system photos, member homebrew sessions, awards & other notices & braggings for the March newsletter.**

**Send to [milwbrew@execpc.com](mailto:milwbrew@execpc.com)**

**Thanks**

**WJ**



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**THURSDAYS**

**Riverwest Rebel Beer Society & Tasting Club**  
**THE PUB**, 2479 N. Fratney, Milwaukee, WI - 6 PM  
**Upcoming Features:**  
 - **MARCH 1: Sam Adams**  
 - **MARCH 8: Berghoff**  
 - **MARCH 15: 3 Floyds**  
 - **MARCH 22: Specialty Distributing**

**FEBRUARY 24**

**Capital Brewing Bock Fest**  
**Capital Brewing Co.**, Middleton, WI

**FEBRUARY 24**

**2nd Annual Winter Beer Festival**  
 Lansing, MI - michiganbrewersguild.org

**FEBRUARY 24**

**FebFest** 7-11 PM  
**Libertyville Civic Center**, Libertyville, IL

**MARCH 3**

**Illinois Craft Brewers Guild "Night of the Living Ales"**  
**Goose Island - Wrigleyville**, Chicago, IL

**MARCH 3**

**Hops and Props** - 6:30-10 PM - \$45  
**EAA Airventure Museum**, Oshkosh, WI

**MARCH 4**

**Stout Fest**  
**Goose Island Brewing Company, Clybourn**, Chicago, IL

**MARCH 11**

**The Milwaukee Beer Festival & Blessing of The Bock** -  
 \$40 (\$30 Advance)  
**Serb Hall**, 51st and Oklahoma, Milwaukee, WI  
[www.milwaukeebeerfest.com](http://www.milwaukeebeerfest.com)  
[john@zutz.org](mailto:john@zutz.org)

**MARCH 24**

**Riverwest Pub Crawl**, touring Riverwest Taverns,  
 Restaurants & Brewpubs, with food, beer & live music.  
 Signup @ **The Gig** (Wright & Dousman).  
 Noon - 2:30 PM - \$25 (\$20 Advance)  
 Riverwest, Milwaukee, WI - (414) 332-7837  
 Limit 400 Attendees

**MARCH 24**

**N.E.W. Beer Festival**, Appleton, WI

**APRIL 5**

**Museum of Beer & Brewing Lecture Series**  
**Presents Randy Mosher**,  
 author of "Radical Brewing, Recipes, Tales & World -  
 Altering Mediations in a Glass"  
**Miller Inn**, 3931 W. State St. - Milwaukee, WI - 6 PM  
 Cost \$10 (\$5 for MBB Members)

**APRIL 14**

**Toast for Hope ALS Benefit** - 6-10 PM  
**Hal's Harley Davidson**, 1925 S Moorland Rd.,  
 New Berlin, WI - (262) 860-2060

**APRIL 20 - 21**

**15th Annual Peoria Jaycees International Beer Fest**  
 Expo Gardens, Peoria, IL

**APRIL 27**

**3rd Annual Stem & Stein** - 5:30-9:30 PM  
**Waelderhau**, Kohler, WI

**APRIL 28**

**City Brewery "Between the Bluffs 2004" Beer Fest**  
**City Brewing Co.**, La Crosse, WI

**MAY 1**

**MHTG Great Taste of the Midwest tickets on sale**

**MAY 20**

**Wisconsin Microbrewers Beer Fest**  
**Calumet County Park**, Chilton, WI

**MAY 23**

**Kohler Suds & Tubs Brew Fest** - 6:30-9:30 PM  
**Kohler Design Center**, Kohler, WI

**JUNE 9**

**4th Annual Milwaukee Beer Baron's**  
**World of Beer Festival** - 1-5 PM - \$30 (\$25 Advance)  
**Schwabenhof**, W14750 Silver Spring Dr.  
 Menomonee Falls, WI - [www.beerbarons.org](http://www.beerbarons.org)

**BEER BARONS:**

Look for more **World of Beer Festival** details,  
 including details of our 2nd Annual  
**MONSTER MASH Homebrew Competition**  
 in the March edition of the **BEER BARONS**  
**Newsletter**. We'll be featuring all beer styles at  
 this homebrew event, so get started...now !!!  
 Look for **State Fair Competition** info, as well !

This Month's Meeting : **February 28<sup>th</sup>** The Beer Barons are going on the road! It has been a few years since we visited our friends at Lakefront Brewery. Russ Klisch has invited us back. The meeting will start at 7:00 pm. This will give us a little more time for the tour. And this will not be the standard tour. The Beer Barons own Mike Chaltry will be cooking up a batch and we will be seeing the actual process of how Lakefront brews their wonderful award winning beer. As an added bonus, this will be a FREE meeting courtesy of Russ. There will be no charge to active members, however, guests will be asked to fork up the normal five bucks. This will be a great opportunity for you to stock up on your Lakefront paraphernalia and show Russ our appreciation. I hope to see all of youse guys and gals there.

Mike Ric

## 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. Annual dues may be paid at the monthly meeting, or a check may be sent to:

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

This newsletter will be sent free of charge to prospective members for 3 months. The date that appears on the address label of your newsletter is the date that your membership expires. We do not send out reminders, so be sure to check the date on the label to see when it is time to renew.

**BARON MIND** is published monthly by the **Beer Barons of Milwaukee**, a non-profit organization. If you have an article or information that you would like to contribute to the newsletter, you can e-mail it to the newsletter editor or mail it to the clubs mailing address at: **Beer Barons of Milwaukee, P.O. Box 270012, Milwaukee, WI 53227.**

# BARON MIND

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**First Class**