



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

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APRIL 2007 www.beerbarons.org

PRESIDENT'S LETTER

Another spring is upon us. Of course in Wisconsin, that means record high temperatures followed by record lows the next day... In spring I start to find more opportunities to enjoy beer outdoors. I have never let cold weather stop me from enjoying a beer outside, but I enjoy outdoor beer drinking more when I'm not cold. (Only the beer should be cold) I also enjoy drinking beer outdoors in the parking lot of Miller Park before attending a Milwaukee Brewers baseball game. I was at the opening day festivities this year to take part in a great Milwaukee tradition - the Tailgate Party. Its always nice to enjoy a few beers at the ballpark with some friends. Most of the people I saw in the parking lot that day were responsibly enjoying beer. Others were not. I was reminded of some of the foolish things I have done in my earlier, less wise days. I just want to remind everyone to enjoy beer responsibly. That way, you'll be able to enjoy a beer again the next time.

Also, don't forget about our great club. We still need more volunteers to commit to the World of Beer Festival this year.

UPCOMING BEER BARONS MEETINGS & EVENTS

* APRIL 25th - Beer Barons Monthly Meeting -

Focus: Bock Beers - Homebrew vs Commercial

* MAY 1 - Beer Barons Officers Meeting

Nikki Passentino's house,

3230 N. Humboldt, Milwaukee, WI - (414) 628-2691

* JUNE 9 - 4th Annual World of Beer Fest

NEW VENUE: Schwabenhof

W14750 Silver Spring Dr., Menomonee Falls, WI - 1-5 PM

TREASURERS REPORT by Gary Metzger

March 1 Beginning Balance \$943.93. Deposits for March \$1393.

Withdrawals \$559.26. March 31 Ending Balance \$1777.07

At last month's meeting, 10 members renewed memberships @ \$15.

70 members paid \$5 for meeting with 1 refund for eating at Clifford's.

WISCONSIN MICROBREWERS FESTIVAL

Calumet Park, Chilton, WI - May 20 - \$50, due at the April 25 Beer Barons' meeting, includes a ticket into the fest, bus, food during the fest, and beer for the bus. The bus will be stopping at three Park n Rides:

- The First Pick Up: 9:45 AM at the Collage Ave Northwest lot.

- The Second Pick Up: Watertown Plank Road Park n Ride at 10:15 AM

- The Third Pick Up: Brown Deer Road at 10:45 AM

The Festival begins at 1:00 PM

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GREAT TASTE OF THE MIDWEST

Olin-Turville Park - August 11 - \$50, Due by May 23 Beer Barons' meeting
(Ticket payment was needed to be paid to MHTG by April 15)



BEER...SWEET BEER..FLAVORFUL BEER

I read a Milwaukee Journal article last year, with..amusement. A young lady was quoted as saying that she liked something sweeter than beer, because "it was too bitter.," so that's why she was into martinis. Hmmmm.

The bulk of beer sales in the US are a light version of an American premium lager (read Miller, Bud, Coors,..) do have a hoppy profile, tho not the hops we associate with Pale Ales or IPAs. I'm assuming that's what this lady was drinking.

From what we read & hear from older brewers and historians, Prohibition beer, when sugar was used rather than barley malt, made for a sweeter profile. When legalization returned, the brewers modified their beer styles to match the (new, sweeter) demands of their clients, but I guess not sweet enough for this gal.

I'm just curious, though, if maybe the importers and craft brewers need to educate their sales teams and on-premise accounts to consider this soda-pop driven demand for "sweeter."

For BOLD sweetness, if you look in most craft breweries' portfolio, you'll find a sweet beer, be it Leinenkugel Berry Weiss (owned by Miller), Lakefront Cherry (REALLY Cherry this year), Sprecher Chocolate & Raspberry Anniversary Ale, New Glarus Raspberry Tart & Belgian (cherry) Red,....

I'm personally quite fond of Belgian ales. These flavors range from the very tart of Gueuze to sweet & tart combo (Flemish Brown) to the super-sweet (as in Lindeman's Kriek & Framboise). Almost a soda-pop sweet, Chapeau offers Plum, Apple, even Grape Ales.

Many Belgian's, tho primarily barley-based, with sometimes a wheat mix, have been winning major awards in (blindfold) wine tasting events.

And how about Young's Double Chocolate Stout? At Dirty Nellies in Palatine, IL, they are offering a combo with Young's Double Chocolate with Lindeman's Framboise.

Interested in some more combos? Try Kennedee's, (735 N. Milwaukee), a venue that's featuring over 100 beers, and offers about 20 "beer cocktails."

WHAT is a "beer cocktail"? Think about a "Snakebite," pairing, say, Magner's Cider and Bass Ale. A Black & Tan, with Guinness & Bass.

Then, think maybe...crazier.

BLUEGRASS BREWING PARTNERS WITH DISTILLER - STOUT TO BE AGED IN BOURBOON BARRELS

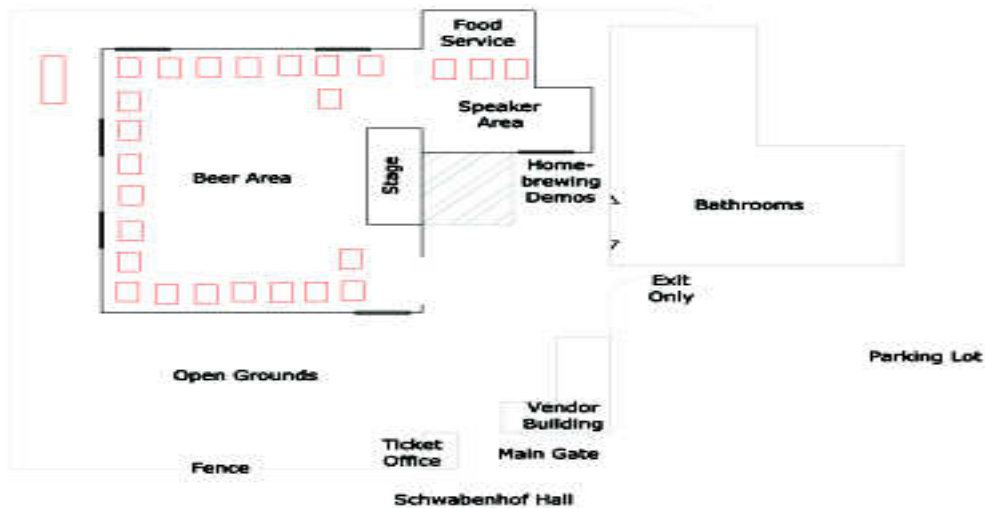
By Bill Wolfe, The Louisville Courier-Journal

Louisville's Bluegrass Brewing Co. and Bardstown's McLain & Kyne Distillery have joined forces to produce a new dark beer with a strong Kentucky accent. The beer, called a bourbon barrel stout because it is aged for two to three months in former bourbon barrels, promises to boost the profits and reputations of both companies, said Scott Roussell, managing director of Bluegrass Brewing, and Trey Zoeller, president of McLain & Kyne. "It's a high-margin product. It's a premium product," Roussell said. Bourbon barrel stout beers sell well across the nation, and it's only right that one be brewed "here in our home state, where bourbon is from." About 900 gallons of Bluegrass Brewing beer — enough for 8,880 bottles — were pumped last Wednesday into 18 recently emptied bourbon barrels that had held McLain & Kyne's premium product, Jefferson's Reserve bourbon. The companies will share expenses and profits for the beer, which will be sold as Bluegrass Brewing Co.'s Jefferson's Reserve Bourbon Barrel Stout.

The key to the product is the bourbon-barrel aging. Over time, the oak barrels absorb bourbon and should impart some of the whiskey's distinctive flavor into the beer, Zoeller said. The result should be a richly flavored sipping beer, with a smooth chocolate taste and "a hint of bourbon," Roussell said. Because of the aging, the beer's alcohol content should be 10 percent to 11 percent, compared with the approximately 5 percent alcohol content of typical domestic beers. The companies believe that their bourbon barrel stout will benefit from Bluegrass Brewing's strong local distribution channels and the big-city and international distribution network developed by McLain & Kyne.

"We want to get into some larger markets such as Boston, Chicago, San Francisco — the Northeast in particular," Roussell said. "That will allow us to bring our other products ... into more of a national arena." "It's something that makes sense to us," Zoeller said. "It helps both of us brand our products." Specialty brews, such as bourbon barrel beers, represent "the fastest-growing segment, and one of the only growing segments, in the beer industry," Roussell said. In bringing out its first new beer in a while, Bluegrass "looked at really what was hot across the country," Roussell said. The beers that were gaining ground were "these unique types of brands, from fruit beers to various forms of barrel-aged products."

WORLD OF BEER - JUNE 9 - SCHWABENHOF



WORLD OF BEER PROMOTIONS by Mike Schwartz

I've posted the World of Beer Promotions spreadsheet on Google so everybody can access it. I've made up an unused email address on our server to use as a login.

Location link:

<http://spreadsheets.google.com/ccc?key=pVczVRY9yVTqbiKWuS4c4LA&inv=festdocs@beerbarons.org>

Login is: festdocs@beerbarons.org

Password: sprecher85

If everybody could take a look at it to see what location they may be near and check those places to make sure there are posters up it would go a long way toward helping us sell tickets. Let me know if you need posters to put up. Also, if there are more places that you think should be added to the list or places that need correction please do so and let me know by email. Everybody can edit this spreadsheet in real time so be careful about making changes. If you think you'll be actively editing let me know so I can add your email address to the list of collaborators. Only one person can log in with this address at a time.

WORLD OF BEER VOLUNTEER COMMITTEE

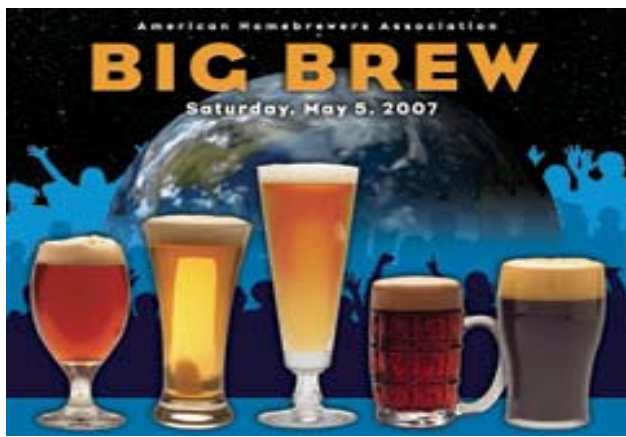
Thanks to all the folks who have signed up as volunteers for THE WORLD OF BEER FESTIVAL so far. At 35 volunteers, we're half way there, so here's an overview of what it is we need volunteers for:

1. **SECURITY:** The head of security will need volunteers to handle the table at the festival entrance, hand out wrist bands/stamps as well as glasses, and to watch the gates and take tickets.
2. **ICE, WATER, PRETZELS:** We'll need a number of folks to hand out buckets for ice and rinse water, as well as pitchers for rinse water and bowls for pretzels. Volunteers will hand out the ice, water, and pretzels and keep re-filling when needed. Also, they'll need to help dump everything at the end.
3. **BREWERY TABLE HELPERS:** Most of the volunteers will be needed to help the brewery vendors unload their trucks, set up their tables, pour beer during the festival, and help break down and re-load at the end.

It is our hope that we'll have enough volunteers so that everyone will be able to get a break from their duties to check out the festival, however, that's going to require more Barons to sign up, so, don't be shy! Help out the club at this great new venue and you'll be able to party with volunteers at our special volunteer's party afterwards.

It's going to be fun!!! Don't miss out!!!

Thanks! John O'Brien



BIG BREW

Each year on the first Saturday in May, homebrewers unite non-brewing and brewing friends and family to celebrate [National Homebrew Day](#), joining with thousands of homebrewers from around the world in brewing the same recipes and sharing a simultaneous toast at 12 Noon Central Time. Before the event, participants that are planning BIG BREW events register their site on this web site. These registered sites help the American Homebrewers Association track how many participants celebrated the event. Event results will be posted on this page a few weeks after the event.

[Register your Big Brew Site](#) at www.beertown.org

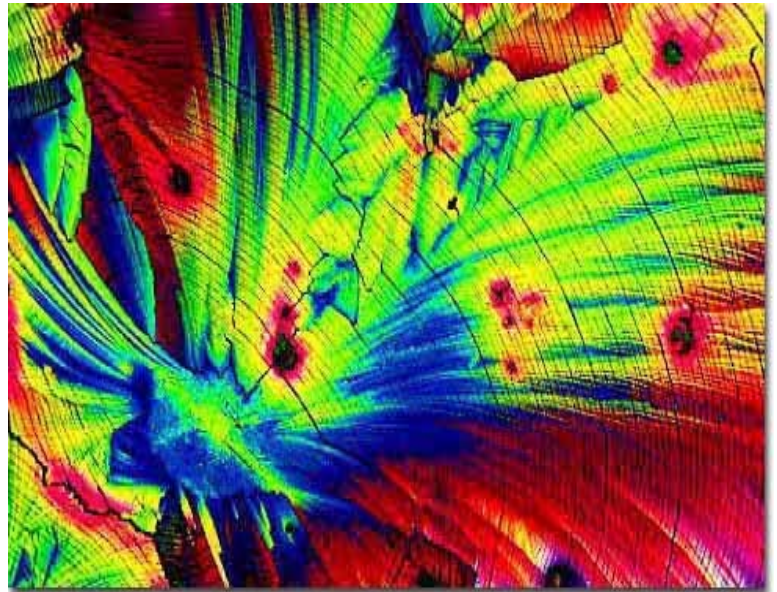
2007 BIG BREW RECIPES

The AHA Big Brew celebration of National Homebrew Day includes some very special recipes this year: the 2007 AHA National Homebrewers Conference Commemorative beer recipes! Take this opportunity to see what you'll be sampling at the AHA Conference in Denver June 21-23 – and even better, bring some of your own to Denver to compare with the originals.

GRIFFIN SPIT IPA

The first recipe is Griffin Spit IPA, a collaborative beer developed by Tony McCrimmon and his late brewing companion Griffin, a Golden Retriever. As you can imagine with a name like "Griffin Spit," there is a story behind this brew. As Tony tells it, "A little more than a year ago, my dog Griffin helped me with a recipe formulation by eating an unknown quantity of my freshly cracked grain from my grain bucket. Naturally the grain on top was all the specialty grain and not the base malt." Tony goes on to say, "Soon after that brew day, Griffin fell gravely ill, though not from eating the grain. While Griffin had occasionally enjoyed a palm-full of beer previously, he never fought for a lick from the bottle as his cat brother had. However, on his last night, Griffin threw caution to the wind and consumed significantly more than a palm-full of the IPA he had helped create; he had adjusted the recipe and he obviously approved. Since then, I have made this a perpetual beer, as I had heard of other brewers doing. So a quart of the previous

GUINNESS BEER UNDER A MICROSCOPE



batch is always added to next batch as homage to the recipe collaboration with Griffin and to make sure I am following his direction."

Tony believes Griffin's recipe adjustment was made to accentuate the hops, and while he has retained the specialty grains in subsequent batches, he has stayed true to Griffin's direction with the hops. Tony's recipe for the conference beer uses a late-hop addition technique that Jamil Zainasheff wrote about in the May/June 2006 issue of *Zymurgy* ("Late Hops: The Secret to Hop Aroma and Flavor"). The beer for the National Homebrewers Conference was brewed at Dry Dock Brewing Company, which is attached to the Brew Hut homebrew shop in Aurora, CO.

STRIKING GOLD BELGIAN STRONG ALE

The second recipe is a Belgian Strong Ale called Striking Gold. Bob Kauffman, who is co-chair of the organizing committee for the National Homebrewers Conference developed this recipe. Bob's recipe involves a little guidance and a lot of leeway with the adjuncts and yeast. Bob encourages each brewer who tries this recipe to be creative and make this recipe his or her own. This conference beer was brewed at the Cheshire Cat Brewery in Arvada, CO.

HAILBRAU DOPPELBOCK

The third recipe is Hailbrau Doppelbock, provided by Tom Hail. This is a particularly special recipe tying in the last AHA Conference held in Denver, 1994's BrewStorm, for which Tom provided the Commemorative beer recipe – a hefeweizen. Tom is now the award-winning brewmaster for the SandLot Brewery at Coors Field, home to the Colorado Rockies baseball team. This conference beer was brewed at the SandLot Brewery at Coors Field, naturally.

ORIGINAL BOCK: The beer the Doctor ordered by Michael Jackson

Just when you thought it was safe to leave the beer garden and go home for a well-deserved snooze, I have to inform you that there is no peace for the bockbier drinker. Having disposed of those pre-Easter bocks from Bavaria, the true devotee must now head north to sample the originator of the style, which dedicates its speciality to the month of May.

Consider the most likely derivation of the word Bock. When the Bavarians came to grips with such strong beer, they at first called it Einbock, or something similar.

That was their southern-accented way of pronouncing Einbeck, the first town in Germany to win a reputation for extremely strong beers, and still a proud producer.

Einbeck, in Lower Saxony, is close to Brunswick, Hamelin (of the Pied Piper) and Hanover.

There were times in German history when Bavaria and Saxony were rival southern and northern kingdoms or duchies, spreading so far that they had a common border (today, they are kept apart by a slice of Hesse). When a Bavarian aristocrat's daughter married a Duke of Brunswick, the guests are said to have been served Bockbier.

That is one of several stories explaining how the Bavarians gained a taste for this strong Northern beer. At one stage, the Duke of Bavaria, anxious to have a beer of this style, employed a brewer from Brunswick. Landlocked Bavaria has always been strongly rooted in country life and agriculture and Northern Germany more given to trade through rivers and ports linking it with the Baltic and North Seas. That is why the Northerners were the first to win Einbeck's label showing Martin Luther, a famous imbibor, a widespread reputation for their beer.

The beer was widely known before the Reformation and was famously consumed by Martin Luther during his deliberations, but it could be argued that in the centuries since Catholicism has kept the Southerners conservative and close to the soil, while Protestantism served the trading ethic of the Northerners, near to the sea.

To either side of Einbeck lie the Harz mountains and Solling hills, their streams providing plentiful (soft) water for brewing. Einbeck is at the point where a smaller river meets the Leine.

Its broad valley widens out further into a plain to the north, with barley still cultivated around Hildesheim, between Brunswick and Hanover. In the early days of Einbeck brewing, hops are said also to have been cultivated in this area. Farther north still, are the ports of Roetock, Lubeck, Hamburg and Bremen.

Einbeck became the brewing centre of the Hanseatic League founded by these and other port cities as an attempt at a European trading union, a medieval forerunner of the European Community.

No doubt Einbeck made its beers to a very high gravity so that they could protect themselves on their journeys by continuing to ferment. In the style of the time, the first

be aromatic rather than sweet, syrupy or full, and the hop bitterness to be evident.

Einbecker brews may well have been made from wheat as well as barley, and no doubt top-fermented. Today, we would call that a Weizenbock. Modern Einbecker Bock beers are strong lagers, made wholly from barley malt.

Like Chicago, London and many other cities, Einbeck was at one stage destroyed by fire. Its conflagration was in the 1500s, but the houses built immediately afterwards still bear the evidence that almost every citizen was a brewer.

People dried their own malt and hops in lofts with vents that look like dormer windows. These vents are still visible on every other house in the town centre. I have heard of this method of wind-drying malt, instead of kilning it, also being used in Louvain, Belgium, in living memory. The Chinese wind-dry ducks as a means of preservation.

An odder feature of Einbeck, of which evidence also survives, was the use of a travelling brew-kettle, owned by the city and taken to each house in turn. Once the beer had been brewed, the citizens carried out their own fermentation.

When the warmer weather came to Einbeck each year, the brewing had to cease because the temperature was too high for fermentations. So a spring fair was held. At this event, a draw took place to determine the order at which the mobile kettle would visit householders during the next brewing season. The beer served at the fair is said to have been the original May Bock.

Einbeck's great power as a brewing city began to diminish in the 1600s, with the growth of rivals, political change and wars. A public brewery was built in 1794, and this was replaced in 1844 by a more modern model, powered by steam. In 1880, the city sold shares in this to raise money for public works.

This brewery was rebuilt, on the same site, between 1967 and 1975. The brewery is known as Einbecker Brauhaus. It still uses the city's initial "E", with a crown, as its insignia. A controlling interest is now held by Brau and Bruimen, the national group built around Dortmunder Union and Schultheiss of Berlin.

Close to the main street is the Einbecker Brauhaus. Among its own, earlier, half-timbered buildings, the brewery rises, its tower clad in a sympathetic terra-cotta colour, and bearing a slogan that claims the style. It translates as: "Without Einbeck, there would be no Bock beer".

Inside, a decorative arched door of 1620 is maintained, even though it faces on to a wall. A mosaic depicting medieval beer-making stands behind the 1976 brewhouse, made of stainless steel but in traditional shapes.

Guests are received by arrangement in the old cellars, which contain many items from the town's brewing history. It is possible to sample the brewery's products while sitting inside a retired lagering vessel and admiring stained-glass depictions of beer lore.

What was that the monks said about Bockbier being liquid bread?

BEER BARONS HOMEBREWERS CALENDAR

* APRIL 27

AHA National Homebrew Competition

1st Round Midwest Region

St. Paul, MN, US

Curt Stock - (651) 644-6098 -

Curtis.Stock@state.mn.us

www.beertown.org/events/nhc/index.html

* APRIL 28

Big and Huge Homebrew Contest

Great Dane Fitchburg, 2980 Cahill Main, Fitchburg, WI

Mark Schnepfer - (608) 882-4523 -

mschnepfer@yahoo.com

www.madbrewers.org/MHTGContests.html

The Madison Homebrewers & Tasters Guild is proud to sponsor the 20th Annual Big & Huge Homebrew Competition. Homemade beers will be evaluated by the trained palates of experienced beer judges. Beer evaluation sheets will be returned to every entrant with helpful comments and advice. Awards will be presented in seven categories. The Best of Show beer will receive the coveted WOOLY MAMMOTH plaque. The HAIRLESS MOUSE plaque awarded to the winner of the Cider, Mead and Sake category. Come to the competition to participate in the homebrew exchange and meet other brewers and beer lovers.

The competition is sanctioned by the Beer Judge Certification Program and will follow its competition procedures. Each beer will be evaluated according to Beer Judge Certification Program (BJCP) style guidelines as indicated by the brewer.

* Categories:

- Big Ale, Big Lager (Original Specific Gravity: 1.060 to 1.070)

- Huge Ale, Huge Lager (OG 1.071 to 1.085)

- Mammoth Ale, Mammoth Lager (OG >1.085)

- Cider, Mead & Sake (1 category, OG >1.050)

Prizes will be awarded to all place winners in each category. Categories may be combined based on the number of entries.

Corporate Sponsors: Ale Asylum; Anchor Brewing; Briess Malt and Ingredients Company; Great Dane Pub and Brewing Company; Hop Union CBS LLC; Five Star Chemical Corp.; Midwest Supplies; White Labs Inc.; Wyeast Laboratories, Inc.; Wine and Hop Shop

* APRIL 28

AHA National Homebrew Competition 1st Round

Great Lakes Region, Aurora, IL, US

Tom Fitzpatrick - (630) 761-8386 - tlfitz@comcast.net

www.beertown.org/events/nhc/index.html

* APRIL 28

World Expo of Beer Competition, Frankenmuth, MI

Jim Brown - (989) 233-2221 -

happytappy@speednetllc.com

www.frankenmuthfestivals.com

* MAY 11

2007 Samuel Adams Longshot Homebrew Contest

Boston, MA, US Mark Irwin - (617) 868-7381 -

irwin@stat.harvard.edu

www.wort.org/longshot07

* MAY 18

2007 Samuel Adams LongShot Homebrew Contest Judging

Chicago, IL, US Joe Formanek - (630) 378-4694 -

jformanek@griffithlaboratories.com

www.samueladams.com

* MAY 19

2007 WI State Fair Homebrewer's Competition

West Allis, WI, US

Jeff Enders - (414) 476-5575 - jeffenders@wi.rr.com

www.beerbarons.org

Ladies and Gentlemen, fire up your brew kettles, the 2007 Wisconsin State Fair Homebrew Competition is on the horizon. This year's competition will be on Saturday, May 19th. If you've entered in recent years, you should have already received the Rules and Regulations and Entry Forms in the mail. Entry forms must be mailed to the State Fair by May 1st. If you haven't entered before, you may download the forms at www.beerbarons.org.

This competition is registered with the Beer Judge Certification Program (BJCP). Go to www.bjcp.org to get a complete list of all the beer styles..

Cash prizes have been increased! The Best of Show winner gets \$50, Second Best of Show winner gets \$35, and each Best of Category winner (with six main categories) gets \$20. The Best of Show winners and the Best of Category winners also receive plaques. Gold, silver and bronze ribbons are also awarded for the highest scoring beers of the competition.

The competition is a great way to learn more about beer, either by entering and getting feedback, or by volunteering at the competition. As always, we will be asking for volunteers to help judge and steward. The day includes a potluck lunch that we share with the Wisconsin Vintner's Association, who hold their competition at the same time. And of course, there's the famous Beer Table. Ask someone who's been there before.

So start figuring out which beers you are going to enter. Feel free to bring your possible entries to the March and April meetings, and ask your fellow Barons for advice on which category to enter them in.

If you have questions about entering or about volunteering, you can contact me at jeffenders@wi.rr.com or at 414-476-5575. The Wisconsin State Fair Homebrew Competition is one of the highlights of the Beer Barons brewing year- I hope to see you, or your beers, there.

* JUNE 2

13th Annual Boneyard Brew-Off Urbana, IL, US

Joel Plutchak - (217) 359-4931 - plutchak@hotmail.com

www.uiuc.edu/ro/BUZZ

* JUNE 21-23:

AHA NATIONAL HOMEBREWERS CONFERENCE,

**BEER BARONS
BEER TASTING CALENDAR**

APRIL 28

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

APRIL 28

Spielmannzug Bockbier Fest
Hart Park Hall, 7300 Chestnut St., Wauwatosa, WI

MAY 1

MHTG Great Taste of the Midwest tickets on sale

MAY 5

Museum of Beer & Brewing Annual Meeting
Brew City BBQ, Mequon, WI

MAY 5

Durty Nellie's 13th Annual Spring Beer Fest
Durty Nellie's, 180 N. Smith, Palatine, IL -

MAY 17

MACC Fund Beer & Wine Tasting
Lakefront Palm Garden, Milwaukee, WI. - 6:30 PM -
\$25 - RSVP (414) 918-0626 Days.

MAY 20

Wisconsin Microbrewers Beer Fest - 1-6 PM
Calumet County Park, Chilton, 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

JUNE 9

Great Northern Brew Fest - 2-6 PM, Eagle River, WI

MIKE RICE'S HOMEBREW SYSTEM



UPCOMING BEER BARONS MEETINGS & EVENTS

* APRIL 25th: Beer Barons Monthly - Focus: Bock Beers - Homebrew vs Commercial

* MAY 1: Beer Barons Officers Meeting @ Nikki Passentino's house,
3230 N. Humboldt, Milwaukee, WI - (414) 628-2691

* JUNE 9: 4th Annual World of Beer Fest NEW VENUE: Schwabenhof
W14750 Silver Spring Dr., Menomonee Falls, WI - 1-5 PM

**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. 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

**Beer Barons of Milwaukee
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First Class