



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

MAY 2007 www.beerbarons.org

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PRESIDENT'S LETTER

I often find myself inspired by beer. I come up with great ideas while I'm drinking beer. I will admit that often they are expensive ideas, and sometimes ridiculous. Someday, if I become wealthy, I will work to resolve the ridiculous from my "Beer Ideas," and maybe I'll be able to act on them.

In the meantime, let the beer flow. If you haven't brewed before, give it a try. If you don't know where to start, talk to members of our great club. There is a great amount of collective knowledge and experience in our club. Not sure how to approach someone to ask about brewing? Try this approach: "Excuse me, would you like some beer? And, by the way..." I have made many friends while drinking beer. Almost all of them are still my friends. Share a beer with a friend who is in need, and that friend will share a beer with you when you are in need.

That brings me to a witty saying I heard recently: Give a man a fish and he will eat for a day. Teach a man to fish, and he will sit in a boat drinking beer all day.

Auf Wiedersehen, Jason

MAY MEETING

May is our last meeting before our big event, The World of Beer Fest.

In an effort to conserve funds, we will be serving beer from previous meetings.

In addition, Beer Capitol distributing has supplied six cases of "stragglers," so we will have a good assortment of styles. I will be bringing a Corny of a mystery commercial Pilsner with a slight defect. See if you can detect the problem.

As usual if you have Corny to share please bring it. A jockey box and CO2 will be provided. The focus of this meeting will be The World of Beer. We will discuss the upcoming fest in detail.

Also we will have an extended question and answer session on brewing, so bring your questions. If you would like a particular brewing topic covered give me a call.

Your VP, Mike Rice

WISCONSIN STATE FAIR HOMEBREW COMPETITION

By the time you read this, the 2007 Wisconsin State Fair Homebrew Competition will probably be over. You'll have to wait until the May meeting to find out who the big winners are, plus we will publish the local winners in the June issue of Baron Mind. We have 200 entries this year, on a par with the last 3 years. The majority are from residents of Wisconsin, making this truly a Wisconsin competition. As usual, we have entries in almost every category, from the palest to the darkest of beers.

A big thanks goes out to everyone who entered, and everyone who volunteered their time as stewards and judges. The competition always runs so smoothly because of your help. Thanks a lot, I really appreciate it. Let's hope the winners share their tasty beers with us. Congratulations to all who entered, and cheers!

Jeff Enders

Wisconsin State Fair Homebrew Competition Coordinator

WORLD OF BEER UPDATE

* SPEAKERS

Lucy Saunders has agreed to do a book signing, demonstration & lecture. Learn more about Lucy on Page 4 in this newsletter.

* VOLUNTEERS

We now have over 70 volunteers, the total we were reaching for. Thanks to those who volunteered. Please contact John E. O'Brien, Volunteer Chairman, at the May Beer Barons meeting, as we set up our teams.

John's Lieutenants include

- Chad Sheridan: Entry & Security;
- Jeff Kane: Water, Ice, Dump Buckets
- Mike Chaltry & W. Jeff Platt: Servers, Load-in & Load-out.

We will be holding the WOB Volunteer party immediately post-WOB Fest cleanup, providing beer & food to those already signed up.

* WORLD OF BEER FINANCES

I feel the need to correct what I see as misinformation that was delivered to our membership. At our last membership meeting it was announced that "for the first time" the Beer Barons would be maintaining a portion of the profits generated by the World of Beer Festival. This was met with applause as a positive step taken by the current Club Officers.

Our membership should know that every year we have sponsored and ran this festival we have maintained a portion of the profits generated.

What I believe was being communicated by our current Officers is that the portion of the profits maintained by the club will be further divided. Past practice was to place the entire club portion back into the charities account of the club. This year our Officers have determined that not all of our profits will be returned to the clubs charity account, but rather a percentage will be directed into the main club account as well.

So what does this mean???? The Club still maintains a portion of the profits over and above what is earmarked for donation. Instead of 100% going into the Club's charity account it will be divided up between the charity account and the main club account. Mac - Festival Treasurer

* FUND UPDATE

It was recommended, voted and agreed to increase Beer Baron's return on profit from the World of Beer Festival to 50%, the remaining 50% to be donated to the Museum of Beer & Brewing, opening in a 5000 square foot space in the offices of the Historic Pabst Brewery complex.

APRIL MEETING REVIEW



The April meeting featured Bocks. Special guest was John Harrison, Brewmaster of the Delafield Brew House. John started out as a home brewer. His vast experiences, and Seibel Institute training, have enabled him to brew truly great lagers, the family of beers that some Brewpub brewers fear to tread. John brought his famous Maibock for us to sample. We also served other Bock styles including Aventinus Weizen Doppelbock, Hofbrau Maibock, Einbecker Urbock (traditional Bock), Einbecker Maibock, and Salvator Doppelbock. Mike Rice brought a keg of his first attempt at a Doppelbock. Al Bunde, from Riverside Brewpub, shared his Maibock with us, too.

THE HISTORY OF WEISSBIER

When people think of Weissbier ("white beer") nowadays, they invariably think of Bavaria — and rightly so, because the Bavarians not only put Weissbier on the map, they perfected it! Bavarian Weissbiers are wheat-based beers brewed with top-fermenting yeast, which means they are ales. As wheat ales, they stand apart from all other Bavarian beer styles, which are barley-based beers brewed with lager-making, bottom-fermenting yeast.

The first wheat beers in history, however, were not brewed by Bavarians. Rather, they were made far from the foothills of the Alps by Stone Age people living about six or seven thousand years ago along the Euphrates and Tigris rivers in what is now Iraq. Archaeologists call this early civilization the Sumerians. They were eventually conquered, around four thousand years ago, by the Assyrians, and then by Babylonians. But these conquerors brewed wheat beers, too — as did the Egyptians under the pharaohs.

The oldest archeological proof of wheat-beer brewing in Germany dates from the Bronze Age. It comes from a 2,800-year old earthenware amphora that was discovered in 1934 in a tribal grave near the small village of Kasendorf, not far from Kulmbach in northern Bavaria. The amphora can now be seen in the Kulmbach Beer Museum. Scientists have determined that the residues in the amphora are dark wheat beer.

Ever since those beginnings in the Bronze Age, however, Bavarian wheat-beer making had its ups and downs. More often than not, Bavarians made their beers from barley, mostly because the wheat harvest tended to be less reliable. There were frequent wheat crop failures in Bavaria throughout the ages. Authorities in Bavaria, therefore, were always anxious to restrict the use of wheat for bread-making only and to limit the brewing of beer to barley. They knew their subjects well and feared that, if given half a chance, the Bavarians would rather go without wheat bread than without wheat beer! In 1447, the Munich city council even felt it had to forbid wheat beer brewing altogether. The councilors decreed that, within their jurisdiction, brewers could henceforth use only barley — a rule that Duke Wilhelm IV extended to all of Bavaria 69 years later, in the Bavarian Beer Purity Law of 1516.

In theory, the barley-only provision of the Beer Purity Law should have been the death knell of Weissbier-making in Bavaria ... but it wasn't! This is mostly because the medieval Dukes of Wittelsbach, the rulers of Bavaria, had more than just selfless concerns for their subjects' health to guide them in their beer-political decision-making. They were also guided by purely fiscal calculations. And these drove them in the opposite direction from the goals of the Purity Law, as is evidenced by their strange dealings with the Dukes of Degenberg, in the remote village of Schwarzach, deep in the Bavarian Forest, near the Czech border.

(TO BE CONTINUED IN JUNE "BARON MIND")

This will give you a tease of the beautiful new World of Beer Expo venue, the Schwabenhof Pavilion
(Apologies for the photo crummy quality)



This is the ticket booth at the entry



Here's the entry, leading to the Park & Pavilion



Here is the "Bier Garden" area



This view, outside the Pavilion, looks toward the entry



This is a view of the Stage, with it's mural



This view is inside the Pavilion, looking Northeast



This is a view of the Kitchen & Bathroom building

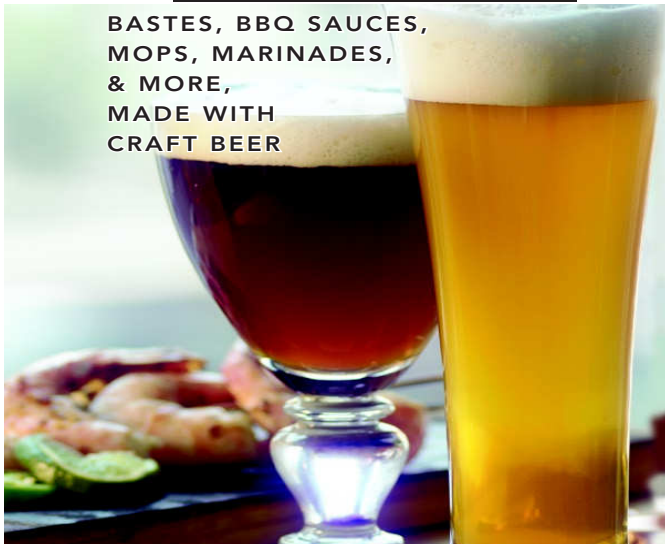


This view is toward the Pavilion, near the Homebrew Demo area

LUCY SAUNDERS, WORLD OF BEER SPEAKER & DEMONSTRATION

Grilling Beer

BASTES, BBQ SAUCES,
MOPS, MARINADES,
& MORE,
MADE WITH
CRAFT BEER



LUCY SAUNDERS

Meet Lucy Saunders and savor her "Grilling with Beer" specialties, featured in her book.

Lucy Saunders edits the award-winning site, www.beercook.com, devoted to beer and food.

She is the author of *COOKING WITH BEER* (Time Life Books, 1996), *GRILLING WITH BEER* (\$21.95, grillingwithbeer.com), a writer for the Milwaukee Journal-Sentinel and contributing food editor to *Celebrator Beer News*. She has worked with the Craft Brewers Conference, the International Association of Culinary Professionals, the Fancy Food Shows, the American Culinary Federation, and other food trade groups to conduct beer and food pairings.

Saunders is at work on a new cookbook about American craft beer and cuisine, to be published in 2007 by the book division of the Brewers Association.

Learn more at www.beercook.com - www.grillingwithbeer.com

BEER BARONS ANNUAL PICNIC

On September 9th The Beer Barons of Milwaukee, will be holding our annual picnic at Root River Parkway, Area 1 (same spot as last year). Mark your calendars!

The last 2 years we featured all home brews. This event is well attended, and we need lots of beer, so start brewing!

We are contemplating an informal competition judged by all of the attendees. What do you think?

TREASURER REPORT by Gary Metzger

April 1 Beginning Balance \$ 1777.67.
Deposits for April \$3135.00
Withdrawals \$3366.23.
April 30 Ending Balance \$1566.44
Payments included...
\$1650 Chilton Fest Tickets
\$1650 Great Taste Tickets
\$310.30 April Meeting Beer
\$144.80 Newsletter Printing & Postage
\$500.00 Repayment to WOB

At our April meeting, we had 77 paid attendees, with 10 memberships were paid, either new (1) or renewals (9).

GREAT TASTE BEER FEST

If you have signed up for the club bus trip to the Great Taste of the Midwest, please remember to bring your \$50 payment to our May meeting. Prompt payment will insure our club's treasury has enough cash to cover regular expenses. Thanks GM

MEMBERSHIP REPORT

We currently have a membership of 154, including 2 lifetime members. In addition, we have 29 trial members.

We need your help, financially and data-wise.

Enclosed is a list of 40 people who, per our records, have expired memberships.

- 1) If our listing is incorrect and you have already renewed, please bring your receipt to our May meeting, and accept our apologies for the oversight.
- 2) If you would like to renew, please bring a check to the May meeting
- 3) If you are unable to make the May meeting, please mail your dues to "Treasurer, Beer Barons of Milwaukee," P.O. Box 270012, Milwaukee WI 53227.

Thanks

Jeff Platt - Membership

Terry Bartlet - unknown	Scott Bartelt - April 2007
Tom Bellart - unknown	Cam Blattler - March 2007
Tim Doyle - March 2007	Vern Denlinger - unknown
Al Downs - November 2006	Jack Einberger - unknown
Jeff Elliott - March 2007	Lyman Elliott III - October 2006
Mike Gincer - February 2007	Jeffrey Gutowski - December 2006
Scott Hauck - unknown	Rich Heller - March 2007
Howard Hill - unknown	Delbert Holtz - April 2007
Bill Holtz - April 2007	Terry Keefe - April 2007
Mike Kesler - unknown	Kurt Kloba - unknown
Kori Kubasek - unknown	Matt & Terri Kuspa - February 2007
Tom LaFortune - March 2007	Chad Larson - April 2007
Joe Lecher - unknown	Larry Legare - unknown
Vlada & Lisa Ljubic - April 2007	Don McGuire - unknown
Gary Metzger - April 2007	Steven Meyer - April 2007
Ray Miller - unknown	John O'Brien - February 2007
Nikki Passentino - April 2007	Scott Rauguth - December 2006
Riemer - unknown	Thomas Schroeder - April 2007
Mike Schwartz - April 2007	Norm Sieger - Jan 2007
John Stolte - December 2006	Kenneth Woodard - March 2007

HINTERLAND & FRATELLOS - FOX RIVER BREWING CO. TO OPEN IN MILWAUKEE 3RD WARD

An Oshkosh-based restaurant group that operates 11 locations throughout Wisconsin plans to open a riverfront restaurant in Milwaukee's Historic Third Ward. Supple Restaurant Group has agreed to lease 8,600 square feet at River Renaissance, a condominium building under construction at 102 N. Water St at Erie St.. The company plans to open a Fratellos Waterfront restaurant by November in River Renaissance's street-level retail space, chief executive officer Jay Supple said Monday.

Fratellos Waterfront has three locations. in Oshkosh, Appleton and Ashwaubenon, all overlooking bodies of water. The menu includes seafood, steaks, pastas and pizzas.

The Milwaukee Fratellos, like the other locations, will include a large outdoor deck, Supple said. He said the restaurant will have deck seating for 80 to 100 patrons, with indoor seating for over 200 people.

Supple Restaurant Group has eight other restaurants. They include Fox River Brewing Co., 2 brewpubs located in Oshkosh & Appleton, and franchise locations for Golden Corral Buffet & Grill and The Melting Pot, a fondue restaurant.

Hinterland Brewery, an upscale brew pub based in Green Bay, plans to open a 5,000-square-foot location to open by August at 222 E. Erie St., where a former industrial building is being converted into office and retail space. Hinterland's menu features Kobe beef, fresh seafood and wild game, said owner Bill Tressler. The Hinterland beer sold at the Milwaukee location will be brewed at the Green Bay facility.

SPECIALTY BEVERAGE OFFERINGS

Dark Horse Brewing is having a label design contest for a Coffee Doppelbock they are releasing this fall. See their website at www.darkhorsebrewery.com for details.

We received our allotment of Founders Devil Dancer and it is starting to make its way out to stores. The usual places, plus hopefully a few more as the supply is a little stronger with their brewery expansion complete.

We recently launched the Boulder Beer Looking Glass series: Hazed and Infused (an unfiltered dry-hopped ale), Mojo IPA (70 IBU, Amarillo hops), and Sweaty Betty Blonde (wheat beer using Weinstephan yeast).

Two new beers from New Holland: Lucid, a kolsch-style beer, and Existential Ale, which they aptly describe as a hoppy barleywine or fat double IPA. Lucid is year-round while Existential is limited and in 22's. We also got in the Zoomer Wheat, their summer seasonal.

Rodenbach draft should be coming in sometime this month.

Have you tried the new "10" from Two Brothers? This is the first release of their Project Opus series of lambic beers. "10" celebrates their 10th anniversary and is a Kreik. A very worthy effort for us fans of traditional lambics.

Cheers!

Dave Cartwright

Specialty Beverage

Distributors of Fine Craft and Imported Beers

RIVERWEST REBELS BREW DEREK'S DELIGHT AMERICAN PALE ALE



The Riverwest Rebel branch of the Beer Barons Homebrew Club, (we meet Thursdays at The Pub, 2479 N. Fratney) a few weeks ago brewed a part-extract, part-grain American Pales Ale right on the sidewalk outside.

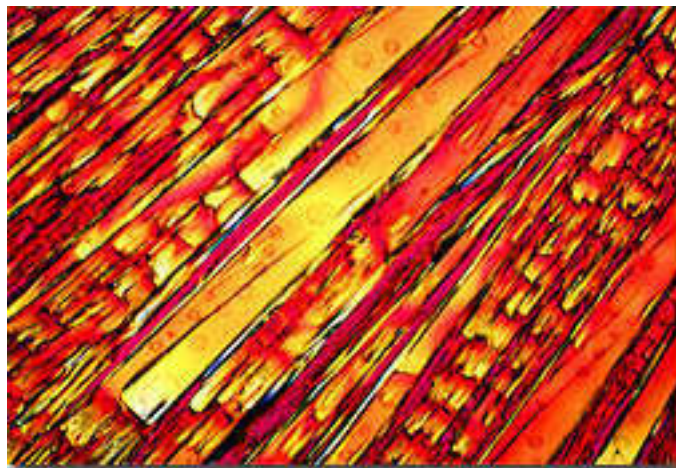
This was a team effort, led by John E. O'Brien, with fellow Beer Barons Chad Sheridan, Erik Peterson, Matt Taylor & W. Jeff Platt.

The bottling, also done outside with funky labels by John EO was assembled last week. "Sampling soon at a club meeting!"

I've asked before & I'm doing it again now...

"Send me photos on your homebrew projects for future Baron Mind newsletters." Thanks W. Jeff Platt - editor

BEER UNDER A MICROSCOPE



ST. PAULI GIRL

BEER BARONS BEER EVENTS CALENDAR

Spring is here, so take a tour, visiting some of our great
Midwestern beer bars, breweries & brewpubs.
While you're at it, hit some of these upcoming
beer festivals & events, too

MAY 23

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

NEW DATE: MAY 24

MACC Fund Beer & Wine Tasting - 6:30 – 9:30 PM - \$25
Lakefront Palm Garden, Milwaukee, WI

MAY 28

2nd Annual Swine & Swill - Noon-5 PM - \$25
Native Bay Restaurant & Lodge, Chippewa Falls, WI

JUNE 2

Brews & Blues Microfest with Andrew Gelles Band
6-10 PM - \$25 (\$20 Advance)
Old Heidelberg Park, 700 W. Lexington, Glendale, 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

JUNE 21

Museum of Beer & Brewing
3rd Annual Miller Caves Beer Dinner
Miller Brewing Company, Milwaukee, WI
www.brewingmuseum.org

JUNE 21-23

American Homebrewers Association
National Homebrewers Conference, Denver, CO

JUNE 28

Sam's Wines and Spirits "Beers from around the World"
5-8 PM - \$30 (\$20 Advance)
Sam's Wines and Spirits, 2010 Butterfield Rd.,
Downers Grove, IL - (630) 705-9463

JUNE 30

Lake County Beer & Music Festival - 3-6 PM - \$30
Nixon Park, Hartland, WI

JULY 7

8th Annual Chetek Brew Fest - 1-6 PM - \$20
Phillips Park, Chetek, WI

JULY 8

Chicago Beer Society "Inspired by Belgium"
Food & Beer Tasting
Danke Haus German American Heritage Center,
Lincoln @ Western, Chicago IL

JULY 21

12th Annual Indiana Microbrewers Fest - \$35 (\$30)
Opti Park, Indianapolis, IN

JULY 22

Cheers for a Cure - Noon-5 PM - \$25 (\$20)
Capital Brewery Bier Garden,
7774 Terrace Ave., Middleton, WI

JULY 27

10th Annual Michigan Brewers Guild Summer Fest
Depot Park, Ypsilanti, MI

JULY 27 - 29

German Fest
Summerfest Grounds, Milwaukee, WI

JULY 28

2nd Annual Hub City Brew Fest - Noon-5 PM
Marshfield, WI

JULY 28

Lac du Flambeau Lions Club Fest - 1-5 PM - \$50
Torpy Park, Minocqua, WI

AUGUST 10

Museum of Beer & Brewing
3rd Karl Strauss Award, honoring Charlie Papazian
Capital Brewery, Middleton, WI

AUGUST 11

Great Taste of the Midwest
Olin-Turville Park, Madison, WI



O'Keefe's House Of Hamburg
Specialists in German & Belgium Beer
♦ German Cuisine Weekly
♦ Live Blues & Ribs Every Thursday
♦ Hall & Catering Available

Tim & Mona Proprietors
"The best is just good enough!"

5937 S. Howell Ave. ♦ Milwaukee, WI ♦ (414) 747-9444

Support House of Hamburg, as Tim O'Keefe donates
his hall to the Beer Barons for our BJCP classes.

BEER BARONS HOMEBREWERS CALENDAR

* JUNE 2

13th Annual Boneyard Brew-Off Urbana, IL, US
Joel Plutchak - (217) 359-4931 - plutchak@hotmail.com
www.uiuc.edu/ro/BUZZ

* JUNE 15

2007 Sam Adams Long Shot American Homebrew Contest
Entry Deadline: 4/15/07 - 5/1/2007
<http://www.samueladams.com/promotions/LongShot>

* JUNE 21-23

AHA National Homebrew Competition 2nd Round -
Denver, CO

* JUNE 30

U.P. North Fermentation Authority - Escanaba, MI

* JULY 21

Indiana State Fair Brewers Cup - Indianapolis, IN
Ohio State Fair Homebrew Competition -
Columbus, OH

* AUGUST 12

Kentucky State Fair - Louisville, KY

* AUGUST 18

Beer and Sweat - Covington, KY
Minnesota State Fair Homebrew Competition -
St. Paul, MN

* AUGUST 25

2007 Minnesota State Fair Home Brewed Beer,
Mead and Cider Competition
Roseville, MN
Entry Deadline: July 19 - August 10, 2007
www.mnbrewers.com/events/mnfair/

* SEPTEMBER 15

Schooner Homebrew Championship - Racine, WI

* SEPTEMBER 29

Mid South Fair - Memphis, TN

* NOVEMBER 10

Richmond Wort Hog Brew Fest - Columbus Township, MI

* NOVEMBER 10

Wizard of SAAZ Homebrew Competition - Akron, OH

* NOVEMBER 17

Land of the Muddy Waters - Rock Island, IL

* JANUARY 26

Upper Mississippi Mash-Out - St. Paul, MN

OFF-FLAVORS FROM INCONSISTENT BOIL

Hey all, what off flavors could potentially result from not having a consistent boil?

“Tastes and smells of cooked vegetables/corn/cabbage or shellfish/seafood are associated with sulfur compounds such as diethyl sulfide and dimethyl sulfide (DMS). They are produced from malt precursors during the wort boil and cooling. High levels may be produced by *Obesumbacterium proteus* and enteric bacteria in bacterial infections as well as covering up your brewpot during the boil. DMS is removed from the wort during the boil, so covering it up is obviously going to cause the DMS-laced condensation to fall back into your brewpot.

Not keeping a consistent or rolling boil may also prevent DMS from being fully removed. Keep good sanitation procedures, and make sure to keep a rolling, uncovered boil when brewing. Do not cover your brewpot during the boil!” - Jeffrey Davis

MADISON HOMEBREWERS & TASTERS GUILD 20TH ANNUAL BIG & HUGE COMPETITION

Well, I think it's safe to say that the MHTG Big and Huge Homebrew Contest. This year was a Big and Huge success!

We saw a nice increase in the number of out-of-town entries, many of them coming from other Midwest homebrew clubs.

* BEST OF SHOW:

Two Gremskis, Doppelbock, Muskego, WI.
(Milwaukee Beer Barons)

* LAGERS:

1st - Two Gremskis, Doppelbock, Muskego, WI.
(Milwaukee Beer Barons)

2nd - Two Gremskis, Maibock, Muskego, WI
(Milwaukee beer Barons)

3rd - Two Gremskis, Traditional Bock, Muskego, WI
(Milwaukee beer Barons)

* BIGALES:

1st - Benjamin Low, American IPA, Providence RI

2nd - Michael Ball, American Amber, MHTG

3rd - Bruce Byrum, Saison, MHTG

* HUGEALES:

1st - Benjamin Low, Belgian Golden Strong, Providence, RI

2nd - Bruce Byrum, Hop-It Clone, MHTG

3rd - Tripel, Tad Smejkal, Madison, WI

* MAMMOTH ALES:

1st - Bruce Byrum, Russian Imperial Stout, MHTG

2nd - Tad Smejkal, Belgian Dark Strong, Madison, WI

3rd - English Barleywine, Doug Newberry, Batavia, IL (Silverado)

Be sure to patronize our competition sponsors...

Their support of homebrewing contests enriches us all.

Ale Asylum, Anchor Brewing, Briess Malt and Ingredients Co.,
Great Dane Brewpub, Hop Union, Midwest Supplies,
Rogue Ales, White Labs Inc., Wine and Hop Shop &
Wyeast Labs Inc.

UPCOMING BEER BARONS MEETINGS & EVENTS

MAY 23: Beer Barons Monthly Meeting

JUNE 6: WOB & Beer Baron's Officers Meeting – Schwabenhof – 7 PM

JUNE 9: 4th Annual World of Beer Fest NEW VENUE: Schwabenhof

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

JUNE 27: Beer Barons Monthly Meeting

**Please Support
Clifford's Supper Club
With Your Patronage**



Clifford's allows us to use their banquet room at no charge to the Milwaukee Beer Barons.

Our support will help show our appreciation.

Famous For Their Friday Fish Fry

Cocktail Hours: 3 to 6 p.m.

Membership Information

The Beer Barons of Milwaukee is open to anyone 21 years of age or older.

Annual dues, which cover the cost of producing this newsletter, are \$15.00. In addition, we normally charge a \$5.00 fee for each meeting attended to cover the cost of the featured beer style we taste that evening. However, additional fees may be required to cover the cost of special events.

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. Reminders of expired dues are attached to this newsletter.

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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Milwaukee, WI 53227**

First Class