



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

JULY 2007 [www.beerbarons.org](http://www.beerbarons.org)

## BEER BARONS Board Members

### PRESIDENT

**Jason Kloss**

Home: (414) 482-0766

Cell: (414) 534-2451

Email: [sawboss@wi.rr.com](mailto:sawboss@wi.rr.com)

### VICE PRESIDENT

**Mike Rice**

Home: (414) 423-8610

Cell: 405-8772

### TREASURER

**Gary Metzger**

Home: (262) 255-0577

Email: [gjmetzger69@sbcglobal.net](mailto:gjmetzger69@sbcglobal.net)

### NEWSLETTER & MEMBERSHIP

**Jeff Platt**

Office: (414) 332-7837

Email: [milwbrew@execpc.com](mailto:milwbrew@execpc.com)

### MEMBER AT LARGE

**Phil Rozanski**

Home: 414-9485

Email: [p\\_rozanski@yahoo.com](mailto:p_rozanski@yahoo.com)

### MEMBER AT LARGE

**Chad Sheridan**

Cell: 795-6966

Email: [chadderbeers@yahoo.com](mailto:chadderbeers@yahoo.com)

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## PRESIDENT'S LETTER

I have a recurring dream sometimes. It involves me owning farmland which is not accessible by road. There are fields surrounded by forest. There is an artesian spring that bubbles pure, cold water directly from the ground. A good part of the fields grow barley, the rest are growing hops. In one of the out buildings, there is an old milk storage tank that has been converted to age beer. On the other side of the building, there is a large brew kettle. The other barn houses a grain malting facility. (Did I mention that maltose is my favorite disaccharide???) There is a small farmhouse that has been converted into a bar. Several times a year, all of my family and close friends join me in this farmhouse bar to drink the fruits of the harvest. Then, I wake up thirsty for beer, and saddened by the reality that washes over me as I decide to turn off the alarm clock. I may have to get up and go to work this day, but I still have a smile in the back of my mind, because I know there is a real place in the waking world that I can go to after work and enjoy a beer with friends and family. Make time to drink beer with people you care about.

Auf Wiedersehen, Jason

## TREASURERS REPORT by Gary Metzger

Beginning Balance June 1	\$2112.95
Deposits	810.00
Checking withdrawals & Credit Cards	775.24
End Balance June 31	\$2147.71

## JULY MEETING - BEER BARONS ON THE ROAD

The upcoming July meeting has the Beer Baron's on the road again. Tom Strelka from Sprecher has invited the club for tour and tasting. Meet at Sprecher Brewery at 7:00 pm, dues will be collected and the tour will begin at 7:30 pm. Sprecher is located at 701 W Glendale Ave in Milwaukee. From the Sprecher Rathskellar Museum to the unique indoor Sprecher Bier Garden, a good time is sure to be had by all. For more information about Sprecher visit their website at <http://www.sprecherbrewery.com/tours.php>

## BEER BARON'S PICNIC

The next big event on the ever eventful Beer Baron's calendar is our annual picnic. This year's picnic is scheduled for September 8<sup>th</sup>, 2007 at our usual location, Root River Parkway, picnic area #1. Festivities begin at noon.

We will be serving the main course and ask that you bring a dish to pass to supplement the grilled meat we always serve.

Our goal is to have all homebrew, as we have done in the past two years. We will need a minimum of 15 corny kegs. We will be sponsoring a contest for the best beer served at the picnic with a traveling trophy awarded for a period of one year. Judging will be by ballot from all in attendance. Look for a signup sheet at the front table when you check in at this month's meeting. This sheet will be available during both the July and August meetings – please sign it early so we can get a count of what to expect. Beer Baron's will compensate for ingredients used in making beer served at the picnic – so no excuses – get brewing, wow your friends and who knows... maybe bring home what will surely be, the coveted traveling trophy!

**Your VP, Mike Rice**

## COLONIAL BREWING By Gregg Smith

Early colonists of the North American continent had a fairly simple life. The typical immigrant from England had only three things on their mind: where to get food, how to secure shelter, and when would they get their next beer.

The most enduring picture of Englishmen coming ashore is the Pilgrims braving freezing surf to land at "Plymouth Rock". Well documented is their selection of this landfall not by choice, but based upon a dwindling beer supply. They, like those at the other new settlements set their first priorities on survival. With lean resources why did one group after another erect a brewhouse as one of their first structures? It was quite simple. They were Englishmen, and though they had ranged far abroad their thoughts, customs and habits never strayed far from home. Therein lies the answer.

Nearly every citizen of the day knew that drinking water could make you deathly ill. Ale drinkers were somehow spared this affliction and therefore most people soon substituted a frequent imbibing of ale over the dreaded curse of water. The boiling to make beer neutralized most of tainted water's ill effects, but this was long before anyone made the connection between boiling and sanitation. So people merrily went about the practice of drinking beer. Although the new world had a seemingly inexhaustible supply of pristine water, few if any would ever dream of drinking it. So it was that a brewhouse was an indispensable priority in each new settlement.

Most parties landing on American soil would bring with them the equipment and raw materials to begin immediate production of ale. Pity the colonists who didn't bring a brewer with them. Long suffering indeed were the first inhabitants of Jamestown, Virginia who had neglected to include a person skilled in this craft among their company. Their plight caused them to seek relief from England and they placed advertisements seeking "two brewers" to join them.

New York was a different story. Established by the Dutch, England took control in 1664 and found a network of canals which imitated the Dutch homeland. Manhattan island lacked an abundant supply of fresh water and even the brewers had difficulty obtaining enough water to produce adequate amounts for drinking. Surprisingly, despite all their canal digging, the Dutch had not sunk a single well in the village, a situation the new administrators soon remedied. As a resort, brewing rapidly expanded.

Ale and beer was a major dietary staple in the colonies. Literally everyone partook. It was the common item which spanned generations, from cradle to grave everyone drank beer. Infants were fed beer and it was especially recommended for nursing mothers. Farmers, laborers, merchants, lawyers, and craftsman all drank beer. It was a common thread in all their lives and this democratic beverage would even play a role of mid-wife in the formation of government.

It was not uncommon for drinking to begin even before breakfast and it continued with every meal throughout the day. Seldom did anyone pass on the opportunity to down an ale. It was both the nourishment and refreshment common throughout that period's long work days. The quintessential colonist Benjamin Franklin described his earliest job in a print shop with frequent reference to ale. As a young apprentice, tending to the needs of the journeymen was one of his foremost duties. A right to take a portion of one's wages in ale was another custom these displaced Englishmen brought with them. Franklin's diary repeatedly mentions the times his work was interrupted as he



Rich Wagner, in the article "Colonial Brewing Coast to Coast," in the July-August *American Breweriana Journal*., describes how he reassembled a colonial brewing setup at the William Penn Manor in Buck's County, Pennsylvania. Rich is a member of Pennsylvania Brewery Historians. To learn more Rich's Colonial brewing, visit [www.pabreweryhistorians.tripod.com](http://www.pabreweryhistorians.tripod.com)

was dispatched to fetch rations of ale. Although this job resulted in his early disdain for the beverage he soon developed a fondness. Even John Adams, first United States ambassador to the court of St. James was a beer drinker.

During the formative colonial years most of the brewing, and drinking was done in the home. Although the young villages would soon witness the establishment of commercial breweries it was in the home where most beer was produced. Until strains and methods for producing American barley were discovered most of the homebrewers obtained supplies imported from England. Hops, however were found growing wild and the transplanted Englishmen needed only a short walk in the forest to obtain them. Of course that would later change as demand far exceeded mother nature's supply.

This homebrewing even had its effect on colonial architecture. Most households added a small brew room onto their living quarters. The heat generated, and possible fires caused by the brewery/kitchen were in this way isolated from the remainder of the house. To this day those additions are clearly visible on the oldest American homes as a lower roof line jutting out from the main building.

A majority of brewing remained in the home for another reason. There was essentially no monetary system in the colonies, a problem which continued well after independence. The lack of money stifled not just commercial production of beer, it retarded most economic development.

It wasn't until decades had passed, and a stream of exports to England brought hard currency to the colonies that breweries appeared. When they did, it was in a form once again borrowed from England. This outlet would in itself stimulate the economy, encourage trade, advance development of the legal system and establish new social customs. But its application in the new world would forever change the face of North America. **(Continued on Page 4)**

## WORLD OF BEER REVIEW - OFFICERS MEETING

The World of Beer Chairfolks & Beer Barons Officers met recently at Benno's to review this year's event. Attendees included Mike Schwartz, discussing sponsorships, marketing and promotion ticket outlets and incentive; Mike Rice, talking about the Homebrew Demonstration, and John E. O'Brien, discussing the Volunteers duties.

In addition, we starting planning the upcoming monthly meeting features. Looks like, besides going to Sprecher for this month's (July) meeting, it looks like Dean Coffey and Otto Dilba from Ale Asylum in Madison will be our guests and offer their beers in August. Dean was the brewmaster at Angelic Brewing, before starting his own brewery. Otto is planning to launch le Asylum's beers into Milwaukee shortly. I'm in conversations with Dr. David Ryder & Troy Rysewyk of Miller Brewing about a meeting - tour at their Miller Tech Center in September. or October. Once that's decided, we'll be planning our Belgian Beer Nite, with the Christmas Party in December. See you soon !!

### 2007 - WORLD OF BEER FESTIVAL EXPENDITURES - INCOME

By Richard McKagan

<b>Starting Balance</b>	<b>2470.26</b>	
<b><u>EXPENDITURES</u></b>		
<b>Schwabenhof Rental</b>	<b>-475</b>	
<b>Schwabenhof Food - 200 meals</b>	<b>-650</b>	
<b>WOB programs</b>	<b>-274.8</b>	
<b>Mailing stamps - Binkowski</b>	<b>-23.4</b>	
<b>Board Meetings at Bennos</b>	<b>-71</b>	
<b>Harbor Frieght - 4 Reflective Jackets</b>	<b>-21.61</b>	
<b>Moving Dollies</b>	<b>-63.3</b>	
<b>Lucy Saunder's</b>	<b>-30</b>	
<b>NSI Insurance - Festival</b>	<b>-394</b>	
<b>Programs, Signs, Fliers - Mike Schwartz</b>	<b>-619.84</b>	
<b>Pretzels, tablecovers, ID supplies -</b>	<b>-160.19</b>	
<b>Karls Lost Down payment</b>	<b>-100</b>	
<b>Glacier Ice (150 Bags)</b>	<b>-465.07</b>	
<b>Glasses, Mugs and Steins Payment</b>	<b>-1806.43</b>	
<b>Total Expenditures</b>	<b>-5154.64</b>	
<b><u>INCOME</u></b>		
<b>Loose sales</b>	<b>961</b>	<b>38</b>
<b>PayPal Payments</b>	<b>2813.28</b>	<b>110</b>
<b>Purple Foot Sales</b>	<b>450</b>	<b>18</b>
<b>Discount Liquor Sales</b>	<b>900</b>	<b>36</b>
<b>Market Basket</b>	<b>1205</b>	<b>48</b>
<b>Murry's</b>	<b>675</b>	<b>27</b>
<b>The Pantry</b>	<b>600</b>	<b>24</b>
<b>Day of Festival Receipts</b>	<b>2560</b>	<b>86</b>
<b>Discount Glass Payment - \$550</b>	<b>550</b>	
<b>Lake Front Glass Payment - \$550</b>	<b>550</b>	
<b>Total Income</b>	<b>11264.3</b>	
<b>Finishing Balance</b>	<b>6109.64</b>	
<b>Tickets Sold</b>		<b>387</b>
<b>Profit over starting balance</b>	<b>3639.38</b>	
<b>Misc Club Sales</b>	<b>304.3</b>	

## HERFORD & HOPS

By Mike "TubaBoy" Chaltry

Last weekend, Diane and I headed up north to Merrill, Wisconsin for her family reunion. As we both were getting a rumble in our tumblies, Diane suggested that we stop at Hereford and Hops in Wausau, which was soon approaching. I decided to take the first exit and drive 'till I found it. A half hour (and a stop to the gas station for directions) later, we found it. Right off the highway the next exit up from where we got off.

Hereford and Hops is a chain of 3 brewpubs located in Wisconsin, Michigan and Pennsylvania and they are located at the Sherman St. exit off of Hwy 51. From the outside, it is an attractive, newer building, similar to Delafield Brewhouse. Inside, there is a large bar/dining area on the right and several more smaller dining areas on the left. As we walked in, we found out that this was a cook-your-own steakhouse. Cool!

The menu had four beers listed and as I was planning on pitching a tent later that night, we decided to stick with a sampler. We were a bit surprised when the waitress arrived with a tray of 10 samples! Our favorites were the Black Springs Double Stout, which was quite complex, and the Cashel Bay Dry Stout. They had an IPA and a Hop Rocket Pale Ale that were both appropriately hoppy. Their maltier beers included a Dortmunder and a Bock and they had a Whitetail Ale that was very nice with some flowery aromas. There is also the Cleary Red and a Schwarzbier that was perhaps a bit heavy for style. Our only disappointment was the Hefe, which was light and refreshing but lacked the cloudiness and spiciness of a true hefeweizen. It was a pretty impressive lineup overall.

The steak setup is similar to the Prime Quarter in Milwaukee. You start at the cooler by picking out your steak and you then cook it yourself on open charcoal grills. There is also a chef available to cook your steak if you lack courage. He was a young guy that had a second job at a honey farm, so as we were cooking, I instructed him in the ways of meadmaking. He sounded much more interested than an underaged person should, but I guess you don't have to be 21 to MAKE mead. Perhaps he'll be another convert to the insidious world of homebrewing.

# COLONIAL BREWING

## (Continued from Page 2)

English colonists in North America had to brew their own beer. There was no other choice. If there was an opportunity to purchase a commercially produced beer it would be from a supply brought over from England. This was out of the question for most colonists, for there was little money available to make such a purchase.

It wasn't until the colonies began exporting goods back to England when beer sales rose to any significant level. It was iron, flour, and fur which brought in both beer and hard currency to North America. But even then both were usually restricted to the immediate area of coastal towns.

Beer drinking within the interior was limited to homebrew supplemented by another transplant from England. Apple trees were not native to the new world but they grew well in the temperate climate. As the trees flourished households took to producing an acceptable alternative to beer, and the cider flowed. Indeed it was an early favorite among the settlers and would remain so into the beginning of the 19th century. Although it was both easy to produce and popular it was, after all, a substitute. For their first love, ale.

As time passed the Royal Governors grew concerned over the lack of economic activity and development in the crown's interior lands. Merchants might be content limiting trade to the coastal region but it was certainly no way to build and hold an empire. Something was needed which would encourage travel and trade to undeveloped, rural sections. They found the solution in English history. Centuries earlier trade in England was accelerated when it became easier for traders and merchants to travel, meet others, and conduct business in comfortable surroundings. This wasn't supplied by any improvement in transport, it was through development of the venerated English tavern. Taverns provided a convenient place to stay when traveling and served as a focal point of trade. Thus people expanded the range of their business and taverns became centers of commerce. As a result tavern keepers were among the wealthiest members of any community.

So well did this work in England it seemed only fitting to apply the same solution to the troubled economy of the Americas. Representatives of the crown soon directed each community open a tavern or inn to tend the needs of travelers. They knew such action would bring new inhabitants to the undeveloped areas and right they were. As taverns were built trade increased, and as trade brought in money more taverns were constructed. Even areas with little currency established taverns to function as commercial centers in a barter system. There farmers could trade produce for a supply of ale. In some areas of southern colonies there was a set rate of exchange which dictated the amount of tobacco traded for a barrel of ale. Indeed the colonies could almost be thought of as existing on a beer based monetary system.

The colonial administrators must have heartily congratulated themselves over the wisdom of their economic development plan. It was simple to implement, quick to show a return and required virtually no investment from England. If that weren't enough the taverns also provided a side benefit not previously considered by the governors, but instrumental to implementing the policy of the crown. A system to administer law.

There was a only a small budget for public works and government buildings in the colonies were virtually non-existent. Still, it was essential for any effective colony to be firmly rooted in the practice of English law. The method used to bring government to outlying areas was a system of traveling jurists. As they moved from town to town settling disputes and administering justice it became known as "riding the circuit" and the

authority of the crown traveled with them. What better way to administer the law than in the center of a community and in a building which could be used with no expense. Thus taverns were used to hold the local court. It made riding the circuit a bit more appealing and further established the tavern as a center of any rural community. Overall it was another triumph for the Royal Governors.

The role of the tavern as both a legal and commercial center had unparalleled impact on colonial development. The growth and conduct of a region's affairs were thus tied to the tavern and it was not long until it was also the social focus of a region. Travelers invariably brought news and through this system the colonials maintained contact with the mother country.

(Continued in August **BARON MIND**)

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## DRINK THY CIDER - IT MAY BE GOOD FOR YOUR HEALTH

By FIONA MACRAE

A glass of cider a day could keep the doctor away, research suggests. Scientists have shown that the drink, currently enjoying a resurgence in popularity, is bursting with health-boosting antioxidants. In many cases, levels are as high as those found in red wine, which is recognised for its ability to stave off a range of diseases. Both drinks are rich in phenolics, a type of antioxidant credited with the ability to ward off cancer, heart disease and stroke.

Researcher Dr Serena Marks said: "Unit for unit, the cider with the most phenolics had levels comparable to red wine." Type of apple, exposure to light, soil composition and storage conditions all affect phenolic concentration. Presenting her findings at the Cheltenham Science Festival, Dr Marks said it could have important implications for health – and for the cider industry. The Glasgow University scientist said: "Previous research suggests there may be an association between phenolics and protection against some serious diseases.

"The more information we can get about the phenolics in cider and what happens to them in the body, the more chance we have of positively influencing the phenolic content of cider, for example, by helping manufacturers chose varieties of cider apple which have naturally higher levels of phenolics. "This could mean that drinking a glass of cider is not only enjoyable, but a great way for people to naturally increase the amount of phenolics in their diet."

A spokesman for the National Association of Cider Makers, which part-funded the study, said: "An apple a day is said to keep the doctor away. But a glass of cider could be an even more pleasurable way to take care of yourself."

The finding comes as cider becomes increasingly popular. It overtook bitter for the first time last year, with £453million in off-licence and supermarket sales. Its resurgence has been partly attributed to the "Magners effect", a £20million advertising campaign encouraging consumers to drink the Irish-brewed bottled cider over ice. It was so successful at appealing to younger drinkers that its manufacturer, Tipperary-based Bulmers, had to import apples from England to keep up production levels.

With the popularity of British brands also soaring, many orchards are being replanted for the first time in decades.

# HOMEGROWN HOPS

Brewers thirst for organic ingredient

By TOM DAYKIN, Milwaukee Journal

If John Hall's experiment pans out, Wisconsin farmers could gain a lucrative new crop - while also helping satisfy a growing thirst for organic beer and solving a looming dilemma for Anheuser-Busch Inc., Miller Brewing Co. and other brewers. Hall, an agronomist with Michael Fields Agricultural Institute in East Troy, is one of two southeastern Wisconsin farmers attempting to grow organic hops, flowering vines that provide a key ingredient for organic beer. If Hall and another area farmer are successful, they would be among a handful of U.S. farmers growing hops organically.

"Organic" means no spraying of chemicals to ward off insects and diseases, including some that can quickly devastate an entire crop. It also means no chemical fertilizers to help grow the plants. "Yeah, it's a lot more work," Hall said. "But there's a lot more value to it."

The vast majority of hops grown in the United States are treated with chemicals, making them non-organic. Brewers seeking organic hops usually import them, mainly from New Zealand. Until recently, that wasn't a problem for brewers tapping into the growing demand for organic beer. Some, including Anheuser-Busch and Miller, hopped through a loophole in the federal government's certification standards for organic foods. Under those standards, non-organic ingredients could be used in up to 5% of an organic food or beverage. While hops are an important part of beer, they make up a tiny proportion of the drink.

A federal court, however, ordered the Department of Agriculture to tighten up the loophole. The department was given a June 9 deadline to create a list of non-organic ingredients that could be used in organic products. Industry giant Anheuser-Busch, which launched two organic beers last fall, and Peak Organic Brewing Co., a small brewer, asked the department to add hops to that list. That request, along with other proposed non-organic ingredients, brought opposition from some organic food consumers, who said they would dilute the standards.

Another opponent was Milwaukee-based Lakefront Brewery Co., the first U.S. brewer to brew an organic beer. Lakefront President Russell Klisch told the Department of Agriculture that adding hops to the list of permitted non-organic ingredients would hurt the credibility of organic brewers. Lakefront's Organic Extra Special Bitter, launched in 1996, uses organic hops and organic malted barley. Adding hops to the list also would give Anheuser-Busch an unfair advantage, Klisch said in a filing with the department. Non-organic hops cost about one-half the price of organic hops. Klisch raised doubts about Anheuser-Busch's claim that it would be very difficult to find enough organic hops to use in its two organic beers, Stone Mill Pale Ale and Wild Hop Lager. "If we can do it, we think Anheuser-Busch, the world's largest beer producer with virtually unlimited resources, should be able to follow our example," wrote Klisch, whose brewery imports organic hops from New Zealand, Germany and England.

To everyone's surprise, the June 9 deadline passed without a ruling from the Agriculture Department. So, brewers, assuming that non-organic hops were now verboten for organic beer, began scrambling to secure supplies of organic hops. "We were all caught a little off guard," said Doug Muhleman, Anheuser-Busch vice president of brewing operations. The department, on Friday, said it was issuing an interim ruling that includes hops among the list of permitted non-organic ingredients. But that list could change before a final ruling is made.

Miller Brewing recently secured a supply of organic hops from Washington's Yakima Valley for its organic brew, Henry Weinhard's Organic Amber Premium Ale, said company spokeswoman Lori Barthelemy. Miller has been test marketing that beer since February in the Pacific Northwest and northern California, and sales have been strong, Barthelemy said.

Meanwhile, Anheuser-Busch has begun importing organic hops from New Zealand and Germany, Muhleman said.

Organic beer accounts for well below 1% of the nation's overall beer sales. But Miller and Anheuser-Busch are jumping on the organic bandwagon in part because of the potential for future growth. U.S. sales of organic food and beverages have grown from \$1 billion in 1990 to \$14 billion in 2006, and are projected to reach \$23.8 billion in 2010, according to the Agriculture Department. Also, organic beer is an important niche for Anheuser-Busch because it gets the brewer into natural food stores, such as Whole Foods Market, that normally don't carry the brewer's products, Muhleman said. Stone Mill Pale Ale and Wild Hop Lager don't even refer to Anheuser-Busch on their bottle labels, but instead use the name Green Valley Brewing Co. Market research showed that consumers generally won't buy an organic beer with Anheuser-Busch's name on it because of the perception that a large brewer cannot "do" organic, Muhleman said.

The new landscape also affects small brewers, including Peak Organic, based in Portland, Maine. Peak mostly uses organic hops, but has used non-organic varieties. Company founder Jon Cadoux worries that the growing popularity of organic beer could make it more difficult for small brewers to find enough organic hops. That, in turn, could restrict the sales of Peak, which produces only organic beer, Cadoux said.

That's where John Hall's experimental crop of organic hops comes into play. Working with Lakefront Brewery, Hall this spring planted a small number of hop vines at Michael Fields Agricultural Institute, a non-profit group that works on sustainable farming techniques. Hall hopes to nurture the plants by using natural fertilizer, and without spraying chemicals.

Joe Schmidt, who owns Cedar Creek Farm, an organic vegetable farm near Cedarburg, is the other area farmer working with Lakefront Brewery. He planted just over 300 hops plants last week. Like Hall, he views it as an experiment.

If organic hops can be grown in Wisconsin, they would create a new opportunity for farmers, Hall said. They could be grown on a small scale, supplementing income from other crops and livestock raised by organic farms, he said. And, unlike some farm products, hops require very little marketing, with brewers clamoring for organic hops, Hall said. That market could even extend to other Wisconsin craft brewers that don't produce organic beer but are interested in buying local ingredients, Hall said. "They still want quality. That's what the craft beer industry is all about," said Hall, himself a home brewer. "But if we deliver quality, they'll buy locally."

Organic beer accounts for less than 1% of the beer sold in the United States, says Orlando Segura of Lakefront Brewery. But it's growing in popularity. Anheuser-Busch, the world's largest brewer, launched two organic brands last fall, and Miller Brewing is test marketing an organic brand. Lakefront's sales of its organic brand have increased from 290 barrels in 2003 to 600 barrels in 2006. Those sales are projected to be just over 1,000 barrels in 2007, Segura said. Lakefront's sales of its organic brand have increased from 290 barrels in 2003 to 600 barrels in 2006. Those sales are projected to be just over 1,000 barrels in 2007. (5)

## HOMEBREWERS CALENDAR

### \* AUGUST 18

Beer and Sweat - Covington, KY  
Entry Deadline: August 10 - [www.bloatarian.org](http://www.bloatarian.org)

Minnesota State Fair Homebrew Competition

St. Paul, MN

Entry Deadline: August 10 - [www.mnbrewers.com](http://www.mnbrewers.com)

### \* AUGUST 25

2007 Minnesota State Fair Home Brewed

Beer, Mead and Cider Competition

Roseville, MN

Entry Deadline: August 10 - [www.mnbrewers.com](http://www.mnbrewers.com)

### \* SEPTEMBER 15

Schooner Homebrew Championship - Racine, WI

Entry Deadline: September 7 - [www.theschooner.org](http://www.theschooner.org)

### \* SEPTEMBER 29

Mid South Fair - Memphis, TN

Entry Deadline: September 14 - [www.midsouthfair.org](http://www.midsouthfair.org)

### \* NOVEMBER 10

Richmond Wort Hog Brew Fest - Columbus Township, MI

Entry Deadline: October 27 - [www.richmondworthogs.org](http://www.richmondworthogs.org)

### \* NOVEMBER 10

Wizard of SAAZ Homebrew Competition - Akron, OH

Entry Deadline: October 27 - [www.hbd.org/saaz/wos](http://www.hbd.org/saaz/wos)

### \* NOVEMBER 17

Land of the Muddy Waters - Rock Island, IL

Entry Deadline: November 9 - [www.mugz.org](http://www.mugz.org)

## DRAFT MAGAZINE MILWAUKEE PARTY

### @ LAKEFRONT BREWERY

Attendees included Beer Baron's John E. O'Brien, Mike Chaltry & Erik Peterson and Reporter W. Jeff.



## 2007 NATIONAL HOMEBREW COMPETITION WINNERS

Boulder, Colo. • Winners from more than 5,000 entries into the world's largest beer competition collected their medals tonight for the 2007 National Homebrew Competition. The top winners from twenty-eight style categories were awarded bronze, silver, and gold medals. Winners were announced at the 29th annual National Homebrewers Conference Grand Banquet Awards Ceremony in Denver, Colorado.

The National Homebrew Competition, the largest beer competition in the world; saw a greater amount of entries this year than ever with a record breaking 5,052 entries from 1,172 homebrewers. Last year the number of entries was 4,548 from 1,067 homebrewers.

National Homebrew Competition Director, Janis Gross says, "Not all of the homebrewers were able to come to the Grand Banquet awards, but for those who did, it was great to see the look of happiness when they crossed the stage to receive their medal."

Judging for the competition begins at the regional level. There are ten regions and judges rate the beers, ciders, and meads on a scale of 1-50. The first round of judging selects the top three regional winners for each of the twenty-eight style categories that advance to the second round of judging, which took place at the AHA's National Homebrewers Conference in Denver, Colorado on June 21-23, 2007.

To see the list of 2007 style category winners go to: [www.beertown.org/events/nhc/2007\\_winners.html](http://www.beertown.org/events/nhc/2007_winners.html).

The competition also presented five major awards. The winners are...

- **Ninkasi Award (Winningest Brewer) sponsored by Boston Beer Co. – Jamil Zainasheff, Elk Grove, CA, QUAFF**

- **Homebrewer of the Year (Best-of-Show Beer) sponsored by Muntons P.L.C. – Richard Skains, Rocky River, OH**

- **Meadmaker of the Year (Best-of-Show Mead) sponsored by Redstone Meadery – Steve Fletty, Falcon Heights, MN, Saint Paul Homebrewers Club**

- **Cidermaker of the Year (Best-of-Show Cider)– sponsored by Woodchuck Draft Cider – Joseph Franconi, Red Hook, NY, Hudson Valley Homebrewers**

- **Homebrew Club of the Year sponsored by Coopers Brew Products – Saint Paul Homebrewers Club, Saint Paul, MN**

DRAFT Magazine, a new glossy out of Phoenix, AZ, hit Milwaukee recently. Orlando from Lakefront, with a phone-campaign by Beer Baron Erik Peterson, mustered a nice crowd on the back dock of Lakefront Brewery on a nice sunny Friday afternoon.

Some nice beer varieties were savored along with cheese by Roth Kase of Verona, WI. Don Wambach from Sprecher had some samples of the Piper's Scotch Ale, aged in Whiskey barrels. Troy from Miller Tech Center had some growlers of the Big Eddie Imperial IPA. Speaking of IPA, Troy said the Apricot IPA, sampled at the recent World of Beer event at Schwabenhof, is on tap at the Fred Miller Pub employee tavern.

# AUGUST & SEPTEMBER BEER EVENTS CALENDAR

## AUGUST 2 - 12

**Wisconsin State Fair**, featuring **Benno's Micro Tent**  
**Wisconsin State Fairgrounds**, West Allis, WI

## AUGUST 4

**Brews Cruise** - 5:30 Depart Harriet Island - Limit 180  
**Vine Park**, St. Paul, WI - (651) 228-1355

## 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

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## AUGUST 11

**Mid Michigan Beer & Music Fest**  
**Lumber Barons Charcoal Grill & Brewpub**,  
Bay City, MI

## AUGUST 17 - 18

**Brews, Brats & Bands** - Fri: 5 PM - Sat: 11 AM,  
Stevens Point, WI

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## AUGUST 23 - 25

**Bay View On The Vine Beer & Wine Tasting** - 4-10 PM  
**Sven's European Grill**, 2699 S. Kinnickinnic,  
Bay View, Milwaukee, WI - Reservations: (866) 759-8724

## AUGUST 24 - 26

**22nd Annual West Bend Germanfest**, featuring **Sprecher Beer**  
**Downtown West Bend**, WI

## AUGUST 25

**Chicago Beer Society Picnic**  
**LaBagh Woods**, Chicago IL

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## AUGUST 25

**Ale Fest Dayton** - \$45 (\$30 Advance)  
**Carillon Historical Park**, Dayton, OH - [www.alefest.com](http://www.alefest.com)

## AUGUST 25 - 26; SEPTEMBER 1 - 2

**Schwabenhof Oktoberfest**  
Menomonee Falls, WI

## SEPTEMBER 1

**Hayward Rib & Brew Fest** - 6 PM  
**Hayward Sports Center**, Hayward, WI

## SEPTEMBER 2

**Amana Beer Fest** - 1-5 PM  
**Millstream Brewing Co.**, Amana, IL

## SEPTEMBER 7-9

**29th Annual MainStrasse Village Oktoberfest**  
**MainStrasse Village**, Covington, KY

## SEPTEMBER 7-9, 14-16 & 21-23

**United German Societies Oktoberfest**  
**Bavarian Inn**, Glendale, WI

## SEPTEMBER 8

**Milwaukee Beer Barons Annual Picnic**  
**Area 1A**, Root River Park, Milwaukee, WI

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## SEPTEMBER 8

**7th Annual Clearwater Beer Fest**  
**Eau Claire Co. Expo Park**, Eau Claire, WI

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## SEPTEMBER 8

**Wisconsin Rapids Lions 5th Annual Fall Brew Review** -  
**Robinson Park**, Wisconsin Rapids, WI

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## SEPTEMBER 14

**Chippewa Falls Oktoberfest**  
**Northern Wisconsin State Fairgrounds**, Chippewa Falls, WI

## SEPTEMBER 15

**Brew Ha Ha** - 1 PM, **LeClaire Park**, Davenport IA - [www.wqpt.org](http://www.wqpt.org)

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## SEPTEMBER 15

**4th Annual Great Lakes Brewfest** - 3-7 PM  
**Racine Festival Park**, 5 Fifth St., Racine, WI

## SEPTEMBER 15

**4th Annual Bayview Bash** - 11 AM - 10 PM,  
**South Kinnickinnick**, Milwaukee, WI

## SEPTEMBER 15

**Mukwonago Fall Fest** - 10 AM - 4 PM  
**Field Park & Downtown Mukwonago**, WI

## SEPTEMBER 15

**Hop in the City** - Noon - 5 PM, **Schlafly Tap Room**, St. Louis, MO

## SEPTEMBER 21 - 23

**Harvest Fair**, Wisconsin State Fairgrounds, West Allis, WI

## SEPTEMBER 22

**Center Street Daze**  
**Center Street**, Riverwest Neighborhood, Milwaukee, WI

## SEPTEMBER 22

**5th Annual Thirsty Troll Brew Fest** - Noon-5 PM  
**Grundahl Park**, Mt. Horeb, WI

More Details ? Visit [www.sudswineandspirits.com](http://www.sudswineandspirits.com)



**O'Keefe's House Of Hamburg**  
Specialists in German & Belgium Beer  
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Please support House of Hamburg, as Tim O'Keefe donated his hall to the Beer Barons BJCP classes.

UPCOMING BEER BARONS MEETINGS & EVENTS  
JULY 25: 7:30 PM - Beer Barons Monthly Meeting,  
Sprecher Brewing Co., 701 W. Glendale Ave., Glendale, WI  
AUGUST 22: Tentative Featured Beer: Ale Asylum of Madison, WI  
SEPT 8: Beer Barons Picnic SEPT 26: Road Trip Meeting to Miller Tech Center

## 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  
P.O. Box 270012  
Milwaukee, WI 53227

First Class