



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

AUGUST 2007 www.beerbarons.org

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PRESIDENT'S LETTER

Summer is winding down again. It happens about this time every year that I stop and wonder where the summer has gone. Did I make the most of it? Did I tour a new brewery or try a different beer? We all gauge the success of our summers differently, I guess. Fall is my favorite time of year. I like to be able to sit outside at night with a light jacket on while I'm sipping some Capital Autumnal Fire or some Lakefront Oktoberfest. Summer may be coming to an end, but my appetite for beer remains constant. The seasons keep moving along, its up to us to keep up. Just make sure the beer comes with you.

Auf Wiedersehen, Jason

UPCOMING MEETING HIGHLIGHTS

AUGUST 22: Ale Asylum, a new brewpub in Madison will be represented at this meeting, and will be providing beer for us to sample. I had a chance to try all of their beers at the Great Taste of the Midwest, and I can promise you this is a meeting you do not want to miss!

SEPTEMBER 26: Back on the road again, with a meeting at the Miller Tech Center.

OCTOBER 24: Oktoberfest Night, with a large variety of commercial Oktoberfest styles and a talk about the history of the Oktoberfest style presented by club members. **Your VP, Mike Rice**

TREASURERS REPORT by Gary Metzger

Beginning Balance July 1	\$ 2147.71
Deposits	819.30
Checking withdrawals & Credit Cards	243.31
End Balance July 31	\$ 2723.70

BEER BARON'S PICNIC - SEPTEMBER 8 - NOON

Good friends, good food and of course, lots of great homebrew, are the ingredients that make up our annual picnic. This year's event is scheduled for September 8th and will be held at the usual location – Root River Parkway, Area 1. Festivities begin at Noon, when the grills will be fired up. Barons provide the main dishes and everyone is asked to bring a side dish to share.

For this year's Beer Baron's picnic, we'd like to have a variety of grilled food available for everyone to enjoy. Are you a grillmeister? Do you have a specialty? Would you like to join the Grilling Team for this year's picnic? We are looking for people to prepare chicken, turkey, pork shoulder, beef brisket, etc. The cost of the meat you prepare will be paid by the club. You provide your time and expertise, and your grill (or other equipment) so that all of us can enjoy your craft. Jason Kloss will have a sign up sheet at the next meeting.

This year, we will be introducing the new "Beer of the Year" award. Ballots will be passed out during the picnic and everyone gets to cast a vote for the favorite picnic homebrew. The trophy is an engraved stainless steel mash paddle and can be used for stunning display purposes or to create stunning beers! The paddle will be available at this months meeting for everyone to see.

Don't forget to sign up this month to let us know what beer you will be bringing to the picnic.

In addition to the new contest, we will be having our famous raffle. There are some great prizes, including a converted Igloo Cooler Mash Tun, 7.5 gal plastic Conical Fermenter, 10 gallon Stainless Brew Pot, and a Cajun Cooker, so be sure to purchase your raffle tickets!

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After allegations that astronaut flew drunk, NASA's rules on alcohol are under scrutiny. The agency currently doesn't allow its astronauts to imbibe in orbit, but over the years of crewed space travel, many astronauts have enjoyed a tipple.

In 1969, Buzz Aldrin took communion after landing on the Moon, sipping wine from a small chalice. In the Moon's feeble gravity, he later wrote, the wine swirled like syrup around the cup.

Small amounts of alcohol were apparently allowed on the Soviet space station Mir, and when Russian astronauts joined the International Space Station, there were some grumblings about the decree that it be dry.

That hasn't stopped some researchers from working on ways to brew and serve alcohol in space, however. Graduate student **Kirsten Sterrett** at the University of Colorado in the US wrote a thesis on fermentation in space. She sent a miniature brewing kit into orbit aboard a space shuttle several years ago and produced a few sips of beer.

Beyond the challenge of producing beer in space is the problem of serving it, says **Jonathan Clark**, a former flight surgeon and now the space medicine liaison for the National Space Biomedical Research Institute in Houston, Texas. Without gravity, bubbles don't rise, so "obviously the foam isn't going to come to a head," Clark told New Scientist magazine.

The answer, Dutch researchers suggested in 2000, is to store beer in a flexible membrane inside a barrel. Air can be pumped between the barrel and the membrane, forcing the beer out of a tap. Astronauts could then use straws to suck up blobs of beer. Unfortunately for thirsty astronauts, beer is poorly suited to space consumption because of the gas it includes. Without gravity to draw liquids to the bottoms of their stomachs, leaving gases at the top, astronauts tend to produce wet burps. "That's one of the reasons why we don't have carbonated beverages on the space menu," NASA spokesperson **William Jeffs** told New Scientist. Jeffs says no research has been done on the effects of alcohol in a microgravity environment. But he says, "There may be differences in alcohol absorption and metabolism in space, which makes one suspect that there may be differences in the effects of alcohol in space." Clark says medications sometimes have unusual effects in space, which "run the gamut from increased to decreased reactions". So, should astronauts be allowed to drink in space? "It depends on the length of the mission and any cultural norms," says **Jay Buckley**, a former astronaut who studies space physiology at Dartmouth College in New Hampshire, US. "Mine was a very short mission," says Buckley, who spent 16 days aboard the space shuttle Columbia in 1998. "I didn't see any need for it."

Sterrett first became interested in how beer would brew in space while working at the Coors Brewing Company. Having studied aerospace engineering as an undergraduate, she began to wonder: How would yeast that perform fermentation fare in orbital free fall? The answer would not only shed light on the possible making of space-beer, but also provide valuable information to pharmaceutical companies with a keen interest in the biology of orbiting microbes. When she returned to CU-Boulder for her master's work, she chose the topic for her thesis. Her experiments were sponsored by Coors and flown on the shuttle with the help of BioServe. "I always said I wouldn't do an experiment that I couldn't eat or drink in the end," she jokes. "Actually, after the experiment was all done, I gave (the space-beer) a little taste." The sample was only about 1 ml, which wasn't really enough to savor, she says, "but why throw something like that away?"

Along with her taste test, Sterrett performed a protein analysis on the beer and the yeast, measured the beer's specific gravity (the force exerted on it

by gravity per unit volume), and "repitched" the yeast by brewing subsequent batches of beer with it. By all of these measures, the space-beer appeared to be essentially the same as beer brewed on Earth. The behaviour of the yeast was somewhat puzzling, though. The total cell count in space-borne samples was lower than that of "control" samples brewed on the ground, and the percentage of live cells was also lower. One of the yeast's proteins also existed in greater amounts in the space-brew. Sterrett's experiment couldn't suggest reasons for these changes, but the overly abundant protein bears some resemblance to a general stress protein. The low cell count was particularly surprising, says Sterrett. In space, yeast cells remain evenly dispersed within the "wort" - a brewers' term for the pre-fermentation mixture of water, barley, hops, and yeast. Ideally, this would give the yeast cells *better* access to nutrients in the wort compared to similar mixtures on Earth, where the weight of the cells causes them to pile at the bottom one on top of the other.

"It's the same question that we're asking on the pharmaceutical side," says **Louis Stodieck**, director of BioServe. "We know from subsequent space experiments sponsored by Bristol-Myers Squibb Pharmaceutical Research Institute that the efficiency of producing fermentation products increases [in a weightless environment], in fact quite significantly." Some of those experiments produced as much as three times the fermentation products as control samples on the ground.

Pharmaceutical companies frequently use genetically-engineered microbes - usually bacteria - to produce medicinally-valuable proteins such as antibiotics through fermentation. By introducing the gene that codes for the protein into the bacteria's DNA, scientists convert the microbes into inexpensive, self-replicating medicine micro-factories. Space research with microbe fermentation might help improve this process. "What we're trying to do now is to find the specific mechanism of that (increased fermentation efficiency in space), and then we can ask whether we can modify the fermentation process on Earth to take advantage of that - or is it possible that we could genetically engineer an organism to mimic what it does in space," Stodieck says. A more efficient fermentation process, even by a small percentage, could potentially save millions of dollars in production costs.

For beer, of course, increased fermentation efficiency means a more alcoholic brew - not necessarily good news for crew members who need to remain sober in the dangerous environment of space. The alcohol content of space-brews would need to be adjusted accordingly and, of course, consumed in moderation. But for alcohol content to even matter, future space residents will first have to get the beer into a drinking container - a trickier feat than it may seem. "How do you dispense a beverage and keep the carbonation in solution until the person is ready to drink?" Stodieck asks. "That's the challenge."

Changes in temperature and pressure, or even physical agitation of the beverage as it's dispensed, can cause carbonation to come out of solution prematurely. Because bubbles don't rise in free-fall the result can be a foamy mass.

This problem was addressed by experiments flown on the shuttle by The Coca-Cola Company, again with the help of BioServe. "They (The Coca-Cola Company) have a lot of technology that they develop for future ways of providing their drinks anywhere and everywhere," Stodieck notes. And indeed, their dispensing device flown on the shuttle managed to serve a drinkable cola. It controlled the temperature of the beverage during mixing and dispensing with computer accuracy, and minimized agitation.

WELCOME TO THE ALE ASYLUM



Brewmaster Dean Coffey and GM-Sales Manager Otto Dilba from Madison's brewery, Ale Asylum, will be both our August speakers. Ale Asylum opened last year, and currently just sells in Dane County. You may remember Dean and his beers when he was the brewmaster at Angelic Brewpub.

It was a hot one at the Great Taste 2 weeks ago Saturday, but many of us already tried Dean's beers, including the Gold Digger Blonde Ale, Ambergeddon Amber Ale, Hopalicious American Pale Ale, the Madtown Nutbrown Ale, plus some of their draft-only beers, like Tripel Nova Belgian Tripel, Big Slick Oatmeal Stout, Hatha-Weizen Hefe, Happy Ending Belgian Abbey and Contorter English Porter.

If you go touring to Madison, stop by Ale Asylum. Their tap room always has 10 tap beers, "housemade pizzas, mammoth deli sandwiches" and a large outdoor patio.

This Winter, Ale Asylum begins marketing in the Milwaukee area, so Beer Barons attending this meeting will be getting a sneak taste preview. In addition, Dean & Otto will be picking our "beer brains," seeking great venue locations for Ale Asylum product placement.

Per Otto, "Welcome to Ale Asylum. We are brewed in Madison. We are bottled in Madison. We are 'Fermented in Sanity'. On Wednesday, August 22nd, we're stopping by Clifford's to pour samples of our lineup and praise the existence of yeast with our fellow beer lovers, plus giving away some beer and swag. So come help us blow the froth off a couple on August 22nd. We'll bring the beer, you bring the healthy curiosity and a well-seasoned liver."

ALE ASYLUM,
3698 Kinsman, Madison, WI
(608) 663-3926 – aleasylum.com

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CHARLIE PAPAZIAN SIGHTING



On Friday, August 10, Charlie Papazian, the "father of homebrewing" and founder of the Great American Beer Festival, was honored at the Museum of Beer & Brewing 3rd Annual Karl Strauss Award Event, held at the Capital Brewery in Middleton. Joining Charlie for a toast were Jim Haertel, Museum of Beer & Brewing President, Kirby Nelson, Capital Brewery Brewmaster & Carl Nolan, Capital President.

Post event, Madison Homebrewer & Tasters Guild co-founders Bob Drousth, Bill Rogers & Fred Swanson took Charlie on a Madison tour, including stops at Essen Haus, Olin-Turville Park, the site of the Great Taste, and the ABT - Brewers, Bottlers & Beverage Equipment Service celebration, put on by Alan Dikty and Jim Krejcie, at the new Great Dane restaurant, and soon-to-be brewpub, located at 357 Price Place in the Hilldale Mall.

On Saturday, Charlie, never having attended before, kicked off the Great Taste of the Midwest in Madison, later mingling among over 6500 of his fellow beer enthusiasts.

GREAT LAKES BEER FESTIVAL VOLUNTEERS NEEDED

The Beer Barons have been invited to represent our club at the Great Lakes Beer Festival in Racine on Saturday, September 15. We are looking for 4 members of the club to bring a corny keg of homebrew and serve it at a table for our club. These 4 people will be able to get into the festival for free, and rotate in & out of serving beer at the table. Be ready to talk up our club and mention our festival while sharing homebrew at this festival. Volunteers can speak up and sign up at our August 22 Beer Baron's meeting.

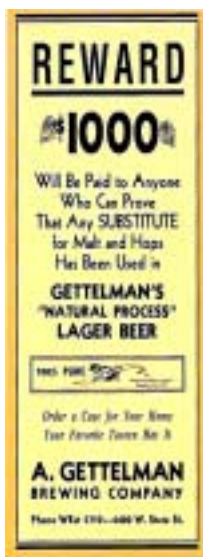
THE INNOVATIONS & INVENTIONS OF FRED "FRITZ" GETTELMAN

**Rare Opportunity to "Get, Get, Gettelman" Once Again!
SEPTEMBER 6 – THURSDAY – 6 PM**

Join the Museum of Beer & Brewing to celebrate Fred 'Fritz' Gettelman and the Gettelman Brewing Company.

From the steel brewing keg, the glass-lined fermentation tank, the truck-mounted snowplow and ice cutter, "Fritz" Gettelman, armed with his butcher paper, created a wide variety of inventions. Join us as we savor the limited release of "Gettelman's \$1000 Beer," recreated by the Miller Technical Center from the original Gettelman recipe. This great beer, last available in 1971, is a collaboration of MBB Board member's **Dr. David Ryder, VP-Brewing, Miller Brewing Co., and Fred Gettelman, Fritz Gettelman's grandson.**

Time: 6-7 PM - Social hour - Cost: \$15 - Limit 100
Miller Inn - 3931 W. State St., Milwaukee, WI
Reservations: John Kretsch (414) 357-8515 X106



RARE & ELUSIVE GERMAN BEER STYLES

by Evan Rail

In the former East Berlin, directly across from the Marx-Engels-Forum - where immense statues of Karl and Friedrich seem to sit in stern judgment of the city - you might stumble across the Alt-Berliner Weissbierstube, a cozy café specializing in Berliner weisse, the city's classic local beer. There, wide goblets of Weisse are doctored with shots of syrup before serving: most commonly green, made from woodruff, a fragrant forest herb; or red, made from raspberries. Both have the effect of coloring the drink a garish jade or vermilion, and both are said to make it cloyingly sweet.

When a waitress came by to take my order, I asked if I could try the beer without the accompanying syrup. "You could, but it's very sour," she said. She was right: it was bitingly sour, partly from the unusual use of lactobacillus in fermentation, the same type of bacteria that produce yogurt, in addition to the regular brewer's yeast. After a very light sweetness in the mouth, there was a sharp, yogurt-like sour finish that made the drink surprisingly refreshing. I asked for another.

Dynamic, bustling Berlin may be many things - an Old World capital of cool, the home of a vibrant literary and artistic community, Eurotrash - style central - but it is not generally thought of as a city with great beer. And yet just 200 years ago, Napoleon's army celebrated its occupation of Berlin with big mugs of Weisse, toasting victories with a light, golden elixir that the French hailed as "the Champagne of the North."

Back then, there were said to be some 700 brewers of Weisse in Berlin. Today, the number is rapidly approaching zero, with the last two major producers, Kindl and Schultheiss, recently coming under the same ownership. Thus the rub. Though Germany is home to some of the greatest beer culture on the planet, local flavor is increasingly elusive. Ever since the rise of lagers like Pilsener and the spread of industrial brewing in the late 19th century, dozens, if not hundreds, of charismatic local beers have disappeared.

"It happened very quickly," said **Ron Pattinson**, whose "European Beer Guide" lists many obsolete and rare German beers, including Broyhan from Hannover, Mumme from Braunschweig and Keut from Münster. "The older styles were overwhelmed, and what we've got left are just the odd remnants of beers. It's like a landscape that has been swamped, and you can just make out the odd tree and hilltop."

This past Spring, I decided to make a journey to some of these remaining trees and hilltops in search of a few local beers that had not vanished. I wanted to try those German brews that had maintained a sense of local flavor, beers that were produced in their hometowns and, more or less, nowhere else. Other beer pilgrims could have just as easily chosen other cities with great brewing histories - Düsseldorf, Dortmund and Munich come to mind - but my trio seemed to offer the most promise and variety.

In Cologne, I would drink Kölsch, a light and fruity pale ale, one of the few beers protected by an appellation of origin as if it were a wine. In Leipzig, I would seek out Gose, a spiced amber beer that was out of production for two decades and that is just now making a small comeback. And in Bamberg, I would try the elusive Rauchbier, a beer made with wood-smoked malt that is said to taste like liquid bacon.

Within a day of my introduction to Berliner Weisse, I was whizzing across Germany toward Cologne via the high-speed Deutsche Bahn, the German rail system, traveling faster than many of the cars on the autobahn outside. There, after booking into a hostel in the center of town, just minutes from the Dom, Cologne's massive cathedral, I set out in search of my first Kölsch. I found it at Brauerei Paffgen, a traditional wood-on-more-wood

tavern on a narrow lane just outside the Old Town. But drinking a Kölsch is more than just drinking a beer: it's like drinking an entire culture.

By German law, only beers brewed in Cologne may be called Kölsch, and they must be served in the tall, cylindrical glasses called stange. The Kölsch waiter, known as a Köbes, is almost always clad in blue and is universally known for a sharp tongue. (Request a glass of water instead of beer, and your Köbes will probably ask if he should bring soap and a towel, too.)

I managed to get my first Kölsch without much hassle, handed over by a burly Köbes swinging the traditional round tray called a kranz, or wreath. The beer was not unlike a Pilsener in color, but the taste was much less bitter, with a nice grassy note in the mouth and a delicate fruitiness to the finish. I had more trouble getting the second, and when it came, I noticed the Köbes brusquely called me "du," the informal word for "you" that an adult might use to address a child.

"The Köbes is always like that," the man sitting next to me said. His name was Guenther Herrmann and he told me that once, sitting in a pub, he had tried to move his chair out of a ray of direct sunlight, "and the Köbes said, 'No! The chair stays here!'"

Traditional décor and traditionally gruff waiters are obviously part of the charm for the older Cologne residents I kept encountering. While visiting Schreckenskammer, a Kölsch pub near the hostel, I calculated the average age as roughly 73 ½. Ditto the historic Kölsch pub Früh, down near the cathedral. But what about local beer fans who were not yet drawing a pension? I got the answer while struggling with my map outside the city's wondrous Chocolate Museum, which sits directly on the banks of the Rhine. A young woman stopped and offered directions. After we figured out where I was going, I asked if she drank Kölsch. "All the time," she said. If I was interested in beer, she asked, would I like to go on a Kölsch crawl with her and a few of her girlfriends?

Twelve years after college, all those German classes finally paid off. That night I met the woman, Mira, and two of her fellow university students at Scheinbar, a cool lounge in the upscale Belgisches Viertel neighborhood. The crowd, a mix of gay and straight, youngish and younger, was mostly sipping cocktails, though several people held the distinctive narrow Kölsch glasses.

Why beer, in such a slick place? And why Kölsch? "We're proud of it," Mira said. "I'm not necessarily proud of being German, but I am proud of being from Cologne. This is our beer." In fact, Kölsch seemed to be a favorite of all the cool kids. Just around the corner from the venerable Paffgen, Mira and her girlfriends took me to Paff, a sister bar. Where Paffgen was all about Old Cologne, Paff typified the new one: a packed club playing hip-hop at high volume while a diverse crowd partied with glasses of Paffgen Kölsch. If my presence had brought the average age down in Schreckenskammer, it had certainly raised it in Paff. But it was dark, loud and fun enough that no one seemed to notice.

The next day, after a five-hour trip on a Deutsche Bahn Inter-City Express, I was in Leipzig, standing in St. Thomas Church, where Johann Sebastian Bach worked as cantor and director of music from 1723 to 1750. During Bach's tenure, Leipzig started to become famous for something other than great melodies: Gose, a deep orange brew flavored with salt and coriander. This gave rise to the Gosenschenke, a type of Gose specialty bar that was once found throughout the city. Not long after World War II, with Leipzig on the other side of the Iron Curtain, Gose production wavered, then stopped entirely. But then a Gosenschenke called Ohne Bedenken reopened in 1986, serving the city's first real Gose in almost 20

(CONTINUED ON PAGE 5)

RARE & ELUSIVE GERMAN BEER STYLES (Continued from Page 4)

years, followed by a new Gose brewpub, Bayerischer Bahnhof, which opened in a magnificent former train station just around the turn of the millennium. Another Gose, Ritterguts, is now being made just outside of town. And Gose partisans have even organized a Gose-wanderweg trail for hiking from one Gosenschenke to the next, leading from Leipzig to the town of Halle along the Pleisse, Weisse Elster and Parthe Rivers.

In the theater district just steps from the site of the great Leipzig synagogue that was destroyed on Kristallnacht, now the site of a chilling Holocaust memorial, I found Sinfonie, a dark cafe-restaurant with Ritterguts and “things to go with Gose” on the menu. I decided on a half-liter of Gose with a pairing of pan-fried zander and salmon accompanied by lemon sauce and a warm cucumber salad. The Gose was amazing, with a mild taste of salt immediately noticeable in its thick, mousse-like head. Its body was light and slightly spicy followed by a remarkably bright finish - more crisp than the most crisp riesling, sharper than the sharpest Chablis, and a better match for tricky citrus and vinaigrette than any wine I’d ever encountered.

The next day, at Ohne Bedenken, I tried both Ritterguts and Bayerischer Bahnhof beers with roast pork and sauerkraut, another notorious trap for wine. Both complemented the meal marvelously. In comparison, the Bahnhof had a bit more malt in the body, was lighter in color and was substantially less aggressive. The darker Ritterguts tasted much more sour, saltier and had more spicy coriander notes.

If I had to pick one, the Ritterguts would probably be the winner, simply for its brawn. But compared to Radeberger, the Pilsener from the region, both Ritterguts and Bayerischer had character to spare. Like difficult but dear old friends, these were challenging beers, but rewarding ones.

If any city in Germany understands the value of difficult beers, it must be Bamberg in Franconia, a storied brewing region that is now part of the state of Bavaria. Though Munich’s two-week Oktoberfest is more famous internationally, Bamberg celebrates beer all year, with organized beer trails leading to its 10 breweries, a significant number for a town of just 70,000. While some of the beers produced in Bamberg are variations on the Pilsener style, the city’s list also includes a much older, indigenous type: the smoked-malt brew called Rauchbier.

A Gothic arch etched with the date of 1310 stands at the back of the Schlenkerla brewery’s taproom, inside the old town’s cobblestone maze above the Regnitz River. There, I attempted to order a Rauchbier, but I was thrown off by a special offer: because it was Lent, the grandmotherly waitress informed me, Schlenkerla was also tapping a Fastenbier - still smoked, but much stronger, like a Bock.

Swooning from the intense flavors even more than the alcohol, I tried to catalog the tastes: caramel, acacia and notes of smoked meats ranging from ham to Alaskan salmon and sweet unagi, Japanese eel. It was liquid bacon, sure, but it was also as peaty as a fine single malt - Ardbeg came to mind. It was an amazing medley, almost overwhelming, and I could still taste the smoke as I walked over the three bridges leading back to my brewpub hotel, Spezial, the city’s second producer of rauchbier.

Compared to Schlenkerla’s, Spezial’s Rauchbier seemed to be understated, even dignified in its light smokiness, with extremely complex caramel and cola flavors, the kind of beer that could justify a long voyage all by itself. I mentioned this to a local resident, Lorenz Weber, who seemed impressed that I had come all this way just to drink Rauchbier, though he noted that he usually drank Pilseners himself. “I only drink Rauchbier three or four times a year,” he said. “But that way, you look forward to it very much.” A true treat, he added, was a Rauchbier from Spezial paired with a slice of hot leberkäse, the Bavarian

meatloaf. Three or four times a year? I had the realization that, either with leberkäse or without, I would be lucky to drink Spezial rauchbier three or four times in my life.

I raised my hand to signal for another.

VISITOR INFORMATION

Despite the disappearance of many traditional styles, Germany still has more than 1,000 breweries and 7,500 beers, according to “Good Beer Guide: Germany,” a valuable resource available at shop.camra.org.uk for £14.99 (\$29.85 at \$2.03 to £1). The author, Steve Thomas, also runs www.germanbeerguide.co.uk.

The European Beer Guide (www.europeanbeerguide.net) contains maps, pub listings and historical information.

Breweries in Bamberg and the rest of Franconia are thoroughly covered at www.franconiabeerguide.com.

GETTING AROUND

Deutsche Bahn (www.bahn.de) is notorious for its hard-to-understand pricing. Perhaps the easiest option for non-European residents is the German Rail Pass, offering five days of travel within a 30-day period. A second-class pass is 189 euros, first class 249 euros (\$263 and \$346 at \$1.39 to the euro); for two, 280 and 380 euros.

WHERE TO STAY

Cologne’s Station Hostel (49-221-91-25-301; www.hostel-cologne.de) may have lumpy mattresses, but it also has a central location, a raucous bar and free Wi-Fi. Doubles with private bath are 52 euros.

In Leipzig, the Hotel Kosmos (49-341-233-4422; www.hotel-kosmos.de) has rooms decorated with Dalí posters and other funky themes not far from St. Thomas Church and the Holocaust memorial. Doubles with breakfast start at 66 euros.

Two breweries in Bamberg, offer inexpensive lodging: Fässla (49-951-26516; www.faessler.de; doubles, 60 euros) and Spezial, (49-951-24304; www.brauerei-spezial.de; doubles, 55 euros).

WHERE TO TASTE

* **Berlin:** Alt-Berliner Weissbierstube, Rathausstrasse 21; (49-30) 242-4454.

* **Cologne:** Paffgen, Friesenstrasse 64-66; (49-221) 13-5461; www.paeffgen-koelsch.de.

* **Schreckenskammer**, Ursulagartenstrasse 11-15; (49-221) 13-2581; www.schreckenskammer.com.

* **Früh**, Am Hof 12-18; (49-221) 2613-211; www.frueh.de.

* **Scheinbar**, Brüsseler Strasse 10; (49-221) 923-2048.

* **Päff**, (49-221) 12-1060; Friesenwall 130; www.paeff.com.

* **Leipzig:** Ohne Bedenken, Menckestrasse 5/Poetenweg 6; (49-341) 566-2360; www.gosenschenke.de.

* **Bayerischer Bahnhof**, (49-341) 12457-60; Bayrischer Platz 1; www.bayerischer-bahnhof.de.

* **Cafe Sinfonie**, Gottschedstrasse 15; (49-341) 9999-898.

* **Bamberg:** Schlenkerla, Dominikanerstrasse 6; (49-951) 56060; www.schlenkerla.de.

* **Spezial**, Obere Königstrasse 10; (49-951) 24304; www.brauerei-spezial.de.

COLONIAL BREWING – PART 2 – THE TAVERN (Continued from July BARON MIND)

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. All this activity increased the demand for commercially brewed beer. But as the number of taverns increased it became impractical to maintain a supply from England. Colonial breweries filled the void inhibited only by a lack of brewing's raw materials. With time this too would change with barley fields and hopyards appearing throughout the colonies.

MIDWEST HOMEBREWERS COMPETITION CALENDAR

*** SEPTEMBER 8**

Beer Barons Homebrew Competition - Milwaukee, WI

Contact Mike Rice

*** SEPTEMBER 15**

Schooner Homebrew Champonship - Racine, WI

Entry Deadline: Sept 7 - www.theschooner.org

*** SEPTEMBER 15**

Great Heron Homebrew Open - Marshfield, WI

Entries Due: Aug 20 – Sept 2 – www.centralwatersbrewpub.com

*** SEPTEMBER 15**

Rive City Roundup Homebrew Competition - Beavercreek, OH

Entries Due: Aug 27 - Sept 8 - www.rivercityroundup.org

*** SEPTEMBER 29**

Mid South Fair - Memphis, TN

Entry Deadline: September 14 - www.midsouthfair.org

*** OCTOBER 6**

12th Annual Music City Brew Off - Nashville, TN

www.musiccitybrewers.com

*** OCTOBER 10**

Schleswig Wine & Bier Contest - Schleswig, IA

tommytee@iowatelecom.net

*** OCTOBER 27**

Oktober's Best Zinzinnati - Newport, KY

Deadline: Oct 7 - www.maltinfusers.org

*** NOVEMBER 3**

Sunflower Challenge 2007 - Lawrence, KS

www.lawrencebrewers.org

*** NOVEMBER 10**

Richmond Wort Hog Brew Fest - Columbus Township, MI

Entry Deadline: Oct 27 - www.richmondworthogs.org

*** NOVEMBER 10**

Wizard of SAAZ Homebrew Competition - Akron, OH

Entry Deadline: Oct 27 - www.hbd.org/saaz/wos

*** NOVEMBER 17**

Land of the Muddy Waters - Rock Island, IL

Entry Deadline: Nov 9 - www.mugz.org

*** JANUARY 26, 2008**

Upper Mississippi Mash-Out - St. Paul, MN

Entries Accepted: Jan 1 - 12, 2008

www.mnbrewers.com/mashout

**SUPPORT YOUR LOCAL
HOMEBREW SHOP**

As trade with England and the monetary system further developed, taverns solidified their standing as a community center. No town of any size would be without one. Though the colonial administrators were pleased with the results events soon turned their opinion. In early America a tavern was one of the most important buildings a community could have. It disseminated the news, served as the center for commerce, and filled the social needs of an often harsh existence. The colonial government found taverns so important to development of this new land, they enacted laws to encourage their construction. Thanks to the nature of good New Englanders, it wasn't long until nearly every village had one. Indeed these were the motels, restaurants and shopping malls of their day.

Developed with private funds, the taverns were used by a government short on capital funds. In fact they were in a manner of speaking used as an extension of government. In those days court wasn't held in a set courthouse and the people didn't come to the law, the law was upheld by "riding the circuit", and one of the most famous of these early judges was Samuel Sewall. Coming into town, Sewall did exactly as his peers. The first thing he looked for was the place all circuit riders held court, the tavern.

Use of the tavern was a matter of practicality. More often than not the only communal building in an area was the local tavern. From the 1680's on, the tavern of John Turner hosted so many sessions of the Boston court that he actually designated one of the rooms as court chambers. In those times a barrister needn't travel far to celebrate a successful case, the convenience was in the next room. Our friend Judge Sewall (who didn't patronize taverns within Boston) was nonetheless often in the town's ale-houses - he presided over many cases heard in the court chamber of George Monck's tavern.

This tradition of conducting a trial in the local watering hole continued for more than a century. Years after Sewall's career, the ever proper John Adams was himself riding the circuit and gladly visited many a tavern. He recorded his impressions of them for posterity but his ratings should be looked upon with skepticism judging by how many he described as "most genteel".

The first serious threat to the tavern business came as the 1700's began and the cause of it all was a gesture of friendliness. As early as the mid 1650's, the government was alarmed by intemperance among its citizens. However, complete abstinence was never one of their goals; they just wanted to keep things under control. It was one of the new social drinking rituals which gave them no end of grief, the drinking of toasts.

The custom began innocently enough, raising a glass to someone's health was a means of promoting good spirit and a routine which gathered all together in a tavern's main room. What better way to cement a new friendship than over a mug of foamy ale? Unfortunately, the government was given reason to believe things were getting out of hand. People were raising a mug to not only each other's health but to the king, the queen, the royal offspring, the colonial governor, his spouse and offspring and on down to the royal dog catcher. It was all just becoming too much and something had to be done. The first laws in the 1640's were largely ignored and it wasn't until 1712 when the "Act Against Intemperance, Immorality and Prophaneness, and for Reformation of Manners" put some teeth into enforcement. In reality it wasn't the act which raised a fuss, it was the conscientious acts of a dedicated law man, a lone protector who would attempt to extract order from the chaos.

(Continued in September BARON MIND) (6)

SEPTEMBER - OCTOBER BEER EVENTS CALENDAR

* SEPTEMBER 1

Hayward Rib & Brew Fest - 6-9 PM

Hayward Sports Center, Hayward, WI

* SEPTEMBER 2

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

* SEPTEMBER 4

Beer Barons' Officers Meeting

Barley Pop Pub, Germantown, WI - 7:30 PM

* SEPTEMBER 6

Celebrate the Innovations & Inventions of Fritz Gettelman
Limited Chance to "Get, Get, Gettelman \$1000 Beer"

6-8:30 PM - \$15 - Limit 100 Attendees

Miller Inn, 3931 W. State St., Milwaukee WI

* SEPTEMBER 7-9

29th Annual MainStrasse Village Oktoberfest

MainStrasse Village, Covington, KY

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

United German Societies Oktoberfest

Old Heidelberg Park, Glendale, WI

* SEPTEMBER 8

Wisconsin Rapids Lions 5th Annual Fall Brew Review - 1-6 PM

Robinson Park, Wisconsin Rapids, WI - (715) 423-0669

* SEPTEMBER 8

Beer Barons Homebrew Club Annual Picnic
& Homebrew Competition - Noon

Area 1A, Root River Parkway, Milwaukee, WI

* SEPTEMBER 8

7th Annual Clearwater Beer Fest - \$25 (\$22.50 Advance)

Eau Claire County Expo Park, Eau Claire, WI

* SEPTEMBER 14

Chippewa Falls Oktoberfest

Northern Wisconsin State Fairgrounds, Chippewa Falls, WI

* SEPTEMBER 15

WQPT Brew Ha Ha - 1-6 PM - \$25 (\$20 Advance)

LeClaire Park, Davenport IA - www.wqpt.org

* SEPTEMBER 15

4th Annual Great Lakes Brewfest - 4-8 PM

Racine on the Lake Festival Park, 5 Fifth St., Racine, WI

* SEPTEMBER 15

4th Annual Bay View Bash - 10 AM - 11 PM

South Kinnickinnic, Bay View, 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 22

5th Annual Big Lake Brew Fest

Wessman Arena, UW Superior, Big Lake, WI

* SEPTEMBER 22

Center Street Daze - 11 AM - 7 PM

Center Street, Riverwest, Milwaukee, WI

* SEPTEMBER 22

5th Annual Thirsty Troll Brew Fest - Noon-5 PM

Grundahl Park, Mt. Horeb, WI

* SEPTEMBER 22 - 23

Oktoberfest Zinzinnati -

Downtown 5th Street, Cincinnati, OH

* SEPTEMBER 26

Milwaukee Beer Barons Homebrew Club Meeting - 7:30 PM

Miller Brewing Co. Tech Center, Milwaukee, WI

* SEPTEMBER 28

12th Annual Septemberfest - 8-11 PM - \$30

Oak Creek Community Center, 8580 South Howell Ave., Oak Creek, WI -

(414) 768-5840 - www.occenter.com

* SEPTEMBER 29

4th Annual Bayview Pub Crawl - \$30 (\$25 Advance) - 3-9 PM

Hectors on Delaware, 3040 S. Delaware, Bayview, Milwaukee, WI

Day-of-Event Signup from 2-4 PM

* SEPTEMBER 28 - 29

Old World 3rd Street Oktoberfest, Milwaukee, WI

* SEPTEMBER 28 - 30

Harvest Fair, Wisconsin State Fairgrounds, West Allis, WI

* SEPTEMBER 28 - OCTOBER 6

La Crosse Oktoberfest, Oktoberfest Grounds, La Crosse, WI

* OCTOBER 6

14th Annual Quiveys Grove Beer Fest

Quivey's Grove, Verona, WI - www.quiveysgrove.com

* OCTOBER 7

11th Annual Dallas Oktoberfest, Main Street, Dallas, WI

* OCTOBER 12

Bay Area Humane Society Brewfest - \$35 (\$30 Advance)

KI Convention Center, Green Bay, WI

* OCTOBER 13

Wisconsin Dells on Tap - Noon-6 PM - \$20 (\$15 Advance)

Wisconsin Dells Festivals Site, Wisconsin Dells, WI - www.widells.com

* OCTOBER 24

Milwaukee Beer Barons Homebrew Club Meeting,

Featuring Oktoberfest Beer - 7:30 PM

Clifford's, Hales Corners, WI

More Details ? Visit www.sudswineandspirits.com

SCHWABENHOF OKTOBERFEST

AUGUST 25 - 26 SEPTEMBER 1 - 2

Schwabenhof Pavilion

N56 W14750 Silver Spring Road

Menomonee Falls, WI 53051

www.schwabenhofmilwaukee.com

(262) 252-4100

Schwabenhof - WOB Festival Host



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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

AUGUST 22: Meeting @ Clifford's - Featured Beer: Ale Asylum of Madison, WI - 7:30 PM

SEPTEMBER 4: Officer's Meeting @ Barley Pop Pub in Germantown - 7:30 PM

SEPT 8: Beer Barons Picnic - Root River Parkway - Picnic Area 1A - Noon

SEPT 26: Road Trip Meeting @ Miller Tech Center - 7:30 PM

**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

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First Class