



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

SEPTEMBER 2007 www.beerbarons.org

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PRESIDENT'S LETTER

This is the time of year I like to drink Oktoberfest. Summer is drawing to a close as the weather turns colder, and the leaves start to fall. It is a season of change. As it is in nature, so it is also with our great club. My tenure as president is almost over. It is time for you to think about serving our great club in this capacity. I have always maintained that our club is only as great as the effort put into it by our members. Your chance to do your part is coming soon. If you are at all interested in running for president, or any other office, but need more information, please contact me, or any of our other officers. Start thinking about putting your hat in the ring. Feel free to come to the officers meetings if you are curious what goes on there. It only takes a little extra effort on your part to be a leader in this club. Best of luck to you, and don't forget the Oktoberfest! **Auf Wiedersehen, Jason**

SEPTEMBER MEETING AT MILLER TECH CENTER

The September 26th meeting will be held at the Miller Tech Center.

Members should meet at the Tech Center at 7:30 pm.

Directions: 3939 W. Highland, park in the parking structure (access from Highland), the first level is for visitors. After you park, walk down the hill towards State Street, look for 4 flags. The door will be open and additional directions will be posted. See you there!

COMING UP

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**

BEER BARONS RULES OF ETIQUETTE AND OTHER IMPORTANT STUFF

We are fortunate to have many speakers and guests attend our meetings. As our membership grows, it is important to remember the level of chatter during guest speaker's presentations rises as well. Please hold your conversations until the end of the presentation. We want all of our guests to come away with a good opinion of our club.

Additionally, we ask that all members clean up their tables as they leave. This responsibility has increasingly fallen on the shoulders of the last Barons to leave.

Beer that is left over from speaker presentations is to be collected by the officers for future meeting use. Please refrain from taking this as personal stock – go homebrew! **Mike Rice**

TREASURERS REPORT by Gary Metzger

Beginning Balance August 1	\$ 2723.70
Deposits	
Great Taste	\$265.00
September Meeting	\$445.00
Badger Bus - Great Taste	\$650.00
Newsletter printing, Stamps & Labels	\$206.86
Randal Sprecher Thankyou	\$100.00
Beer Barons Officers Meeting	\$ 56.00
Laser cutting	\$47.52
End Balance August 31	\$ 2294.92

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THE GREAT IRISH BEER EXPERIMENT

The majority of Irish field monuments are defined by their names - a standing stone is a standing stone and a ringfort is a ringfort - but not so the **fulacht fiadh**, characterized by its horseshoe-shaped mound and associated trough. One hungover morning at breakfast, discussing the natural predisposition of all men to seek means to alter our minds, coupled with our innate inquisitiveness (and more mundane preparations for the excavation of a fulacht fiadh), Billy Quinn of Moore Group came to a sudden and startling conclusion: fulachts were Ireland's earliest breweries!

Immediately we set out on a journey of discovery. This quest took us to Barcelona to the *Congres Cerveza Prehistorica*, and later one evening in Las Ramblas in the company of, among others, an international beer author, an award winning short story writer, a world renowned beer academic and a Canadian Classical scholar - all of whom shared our passion for the early history of beer. In pursuit of the early Northern European brewing evidence we travelled to the Orkneys and the welcoming arms of Merryn and Graham Dineley, an archaeologist and home brewer who taught us more about Neolithic brewing and the basic manufacturing process. Hot rock brewing technology brought us to Belgium and thence to Bavaria and Rouchenfeld's brewery in Marktobendorf. We also had to follow the clues to Canada, all of this culminating in a failed attempt to enter Iran via Basra.

So having discovered that brewing and beer drinking was prevalent and widespread throughout The Levant and The Far East with growing evidence of the same from Late Neolithic and Bronze Age Europe and Britain, and given our prodigious reputation for alcohol consumption (even in Roman Times), where and how did the Bronze Age Irish people brew?

Recent chemical analyses of residues in pottery jars from the Neolithic village of Jiahu in Northern China by Patrick McGovern revealed that a mixed fermented beverage of rice, honey and fruit was being produced as early as 9,000 years ago. Evidence for the production of beer in the Middle East has long been known - Calcium Oxalate, the principal component of an insoluble deposit known as beerstone was found on the inner surfaces of fermentation vessels at Godin Tepe (late fourth Millennium BC) in the Zagros Mountains in modern day Iran. A stamp seal from Tepe Gawra, a site near Mosul, Iraq dated to 4000 BC, shows two figures drinking beer using traditional straws and container. At Hierakonpolis near Luxor, Jeremy Geller interpreted a site known as HK24A (3100-2890 BC), as a brewery. The world's earliest written recipe, a Sumerian cuneiform tablet dating to 1800 BC, describes the brewing of beer.

Large-scale grain processing in the Neolithic in Britain is hinted at by thousands of charred cereal grains found at Balbridie in Scotland. At Ashgrove, in Scotland, archaeologists found evidence of a mixed meadowsweet/lime, a possible mead drink. Compelling evidence for alcohol consumption in early Scotland comes from Perthshire, where Gordon Barclay discovered a 'black greasy material' in a food vessel and pollen analysis indicated that it represented a cereal-based meadowsweet-flavoured drink.

Fulacht Fiadh, which consist of small, horseshoe shaped grass covered mounds, are composed of burnt and fire cracked stones and a central pit or trough. They are common throughout the country - up to 4500 are known of which some 2,000 are found in County Cork - and many more are identified each year.

Radiocarbon dating indicates that the majority of these sites were constructed during the mid to late Bronze Age (c. 1500- c. 500 BC),

though some Neolithic examples are known. However, some were still in use up to medieval times. Permanent structures are rarely found nearby, and it is unknown whether early sites were built by permanent settlements or nomadic hunters.

The name derives from Geoffrey Keating's seventeenth century manuscript *Foras Feasa ar Eirinn* and as a complete term does not appear in any early manuscripts. Conventional wisdom, based largely on M.J. O'Kelly's 1952 experiments in Ballyvourney, Co. Cork suggests that they were used for cooking. John Waddell points out that 'the fact that meat can be boiled in them does not prove that this was their main purpose'. Alternative theories that have been proposed include bathing, dyeing, metalworking and tanning. It is however, generally agreed that their primary function was to heat water by depositing fired stones into a water-filled trough.

It is our belief that a primary use of the fulacht was for brewing beer (although we do concede that the site may have been multi-functional - the Bronze Age kitchen sink).

The experiment was carried at Billy's home in Cordarragh, Headford, Co. Galway. Seeking authenticity in replicating our Bronze Age ale we decided that our equipment should be as basic as possible. The wooden trough, posthumously donated by Billy's granduncle, was 60 years old, leaky, wedge-shaped and measured 1.7 m in length, 0.7 m in width with a depth of 0.65 m (roughly consistent with the average trough dimensions from excavated examples). When filled with water to a depth of 0.55 m, it held 350 litres. After digging a pit, the trough was lowered into the ground and water added. Despite some initial leakage we eventually reached an equilibrium in the water level by simply flooding the immediate area. For the purposes of our experiment we sourced granite and sandstone from Connemara.

The stones were heated in a fire for roughly two hours. Step one involved transferring the heated stones into the trough using a shovel. After 15 minutes we achieved our optimum temperature of 60-70c. At this point we half submerged a wicker basket in the trough and began to add our barley in small amounts to prevent the mash from congealing. Over a period of 45 minutes, maintaining a fairly constant temperature with the addition of occasional heated stones (some of which were recovered from the trough and reheated) our water transformed into a sweet, syrupy, workable wort.

After converting the starches to sugar, ascertained by tasting the mash, we brought the mixture to a boil to sterilise it and simply baled the final product into fermentation vessels. We used spigoted plastic containers with a total capacity of 75 litres. Including the leftover liquid we could easily have produced up to 300 litres of wort. At this point we added flavourings, the majority of which were growing around us in Billy's garden. These additives were ground in a mortar, wrapped in muslin and suspended in the top of our wort. We added 150 ml of brewer's yeast after cooling the vessels in a bath of cold water for 3 hours.

We produced what is more properly termed a gruit ale (gruit is a term used to describe the herbal mix used to flavour ale). Through our experiments, we discovered that the process of brewing ale in a fulacht using hot rock technology is a simple process. To produce the ale took only a few hours, followed by a three-day wait to allow for fermentation. Three hundred litres of water was transformed into a very palatable 110 litres of ale with minimal work.

BEECHWOOD WORLD BEVERAGE SHOWCASE

On Monday, September 17, it looked like another World of Beer Festival, with about a dozen Beer Barons serving as volunteers at the Beechwood World Beverage Showcase at the Country Springs Hotel in Pewaukee. It was “old home week” for me, seeing so many salespeople, owners and marketing people, many of whom I hadn’t seen, we mutually agreed, in years.

Mike Rice and I spent time with several of the folks there, talking about some future guest speakers. Oh, and they’ll bring the beer, too !! My proposals including working with people like Rob Todd of Allagash, Dave Engbers of Founder, Ken Limas of Rogue, Fred Bueltmann of New Holland and Chris Wicklund of 2 Brothers, is for them to book a beer dinner the night before, tour their on- and off-premise accounts during the day, and then join us at Clifford’s that Wednesday PM. They all said “yes.”

Doing my initial Beechwood World Beverage Showcase tour, I bumped into Wei Fraser, formerly Goose Island’s marketing manager, now with Anheuser Busch as Geographic Marketing Manager. I had started sampling their Jack’s Pumpkin Spice Ale, Red Bridge Sorgum Ale and Stone Mill Pale, and then Wei introduced me to George Reisch, A-B Corporate Brewmaster and Brewing Ambassador, and his “secret stash,” including a Cherry and a Chocolate. Though based out of St. Louis, prompted by Wei, he has expressed interest in being a future Beer Barons speaker.

It was great also to visit with Lucy Saunders, Ken Rees from Redhook, Jason Anderson from Summit, Bo Belanger from South Shore, Jim Weisander and Barry Houlehan from Sand Creek, John Freyer from Dogfish Head, Deb Carey from New Glarus and Jerry Patzwald from Spaten.

Following up on our initial conversations the the Great Taste, Micromatic is looking toward us agreeing on a date to not only feed us pizza and beer, but spend a Beer Barons session, teaching us about clean taps, at both the commercial and homebrew level.

Mike has proposed that our November Beer Barons meeting be a Belgian Beer Night. Now, as you know, Belgian beers aren’t cheap. Another difficulty with Belgian ales is having someone who is knowledgeable about those beers. To my pleasant surprise, I learned that Ron Extract, from Shelton Brothers, has recently moved to Madison from Chicago. Perhaps Ron will be our November host, eh ?

Speaking of Belgians, Belgian Trade Flanders & Belgian Trade Wallonia in Chicago have asked me to help them create an annual Belgian Beer Fest, as a trade event. They told me that with proper advance warning, they’ll pay for Belgian brewermasters and brewery owners to fly in and attend the event. BTF & BTW have tentatively titled the event the Midwest Belgian Beer Festival. They’ve allowed me to start the first one in Milwaukee, and it will travel to various Midwestern cities in the future.

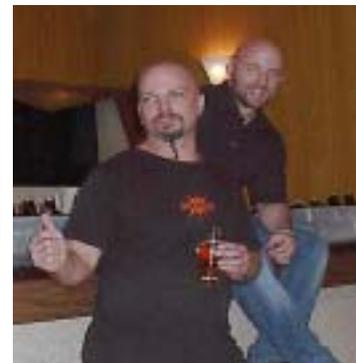
I’ll be working again with Lanny Hoff from Artisanal Imports, Ron at Shelton Brothers, Brian Van Zandbergen of Merchant Du Vin, David Frost of B. United, Janus of JAW who has the D&V Belgian beer line, Pete Larson of Wetton Imports, Duvel-Ommegang, Don Feinberg from Vandberg & DeWulf, Belukus, Alan Shapiro from Specialty Beer out of Seattle Washington and John Barabas of Paramount. The Inbev people will be joining us, as well. The last time we all did this was about 3 years ago, at Kendall College in Chicago, where we had about 500 attendees, serving over 300 Belgian ales. I’m planning on a Spring date, a Thursday, tentatively at the Bavarian Inn. There will be a trade session, then a consumer session. Details as I get ‘em.

WJ

ALE ASYLUM ATTACKS MILWAUKEE

Retaliation Planned

On the rainiest day of the year, Ale Asylum Sales Manager Otto Dilba and Brewmaster Dean Coffey landed, soggy and ready to party at Clifford’s. The meeting, to those of you who braved the storm, was so much fun, that there’s some gossip about a road trip the Friday after Thanksgiving out Madison way to...retaliate. More details at our Wednesday meeting.



MILLER TECH CENTER

Our host for the September Beer Barons meeting is Troy Rysewyk. He is now the Miller Tech Center Brewmaster.

I first met Troy about 8 years ago, when Dick & John Leinenkugel were my hosts as I toured the newly acquired Leinenkugel 10th Street, former Val Blatz, Brewery. At the time, Troy was Leinenkugel’s 10th Street Brewery lab tech.

Fast forward to the Beer Barons’ of Milwaukee’s first World of Beer Festival, where I invited Susan Terhan, Troy’s former boss at the Miller Technical Center. Miller Director of Brewing Dr. David Ryder has turned Troy loose in the Miller Tech Center, creating some very diverse beery concoctions.

Some of the treats Troy has created over the years include a Saison, a Chocolate Porter, the Old Wisconsin Red (a Lambic-style Kriek, with Wisconsin wheat & Door County cherries), and an Apricot IPA. A few weeks ago, those of you lucky enough to get in, we sampled his recreation of the “Gottelman \$1000 Beer” for a Museum of Beer & Brewing event at Miller Inn.

Troy also worked with John Harrison from Delafield Brewhaus to create the Big Eddy Imperial IPA for Leinenkugel’s. He has also helped create the next Big Eddy extreme beer, an Imperial Stout.

Just like the Leinenkugel 10th Street Brewery, nobody gets to just waltz into the Miller Tech Center. Last time I was there, I was part of the Illinois Craft Brewers Guild tour.

BTW, until recently, the statue of King Gambrinus, from the Pabst Brewery, stood in the entry of the Miller Tech Center.

Plan on joining us on a rare tour opportunity this Wednesday, starting at 7:30 PM. Troy made no promises, but expect to savor some tasty treats. It will be a bit of a tight fit at the Miller Tech Center, so Troy will have us meet initially in the Brewmasters room, breaking us into smaller groups for a personalized tour. See you there.

WJ

COLONIAL BREWING - PART 3 - THE TAVERN

(Continued from Page 6)

long before he had the aid of his associate justice Edward Bromfield who threatened them with calling out the militia. Further they infuriated Sewall by jokingly spelling their names for his future use in court and compounding this by insisting the colonial government was incapable of passing even "one good law". Sewall would see they had their day in court.

The conclusion should not be drawn that Sewall was against tipping a glass of beer. In fact, he was known to freely partake of not only beer but also wine and cider. His journal recounts many evenings of hoisting a beer. He even owned a malt house, but the law was the law.

This incident was one which serves to illustrate the paradox created by colonial law. There was no question the establishment of taverns was beneficial to commerce, but the authorities also saw the problem of people gathering and drinking. This was evident in Sewall's conflict when the party insisted the government did not have even one good law. As sure as people may have gathered initially for social purpose the conversation inevitably turned to politics. It was the political discussions which made the Royal Governors' nervous; it was questioning both the crown's wisdom and authority. The answer was to outlaw the drinking of toasts but the intent was to inhibit what were becoming political gatherings. So although the government was encouraging the growth of taverns they concurrently enacted laws to discourage their use. Yes even then the laws sometimes seemed to irrationally contradict each other.

Officials of the Crown skillfully developed the interior sections of the North American continent through a variety of plans designed to stimulate economic growth. None of these enjoyed greater success than the encouragement of rural communities to open local taverns. The effectiveness was almost beyond what any of the governors could have hoped. The taverns eased the arduous travel of merchants, increased trade, provided a social outlet for the community, served as a distribution center for news, and brought the legal system to formerly isolated "backwoods" areas.

Among the other benefits of having a tavern a community benefitted from its essential role in providing a means of common defense. In colonial times it was the ordinary citizenry which banded together into an armed force. The "militia" was in effect a volunteer army. In times of Indian raids or threats from French Canada the militia was called out to protect the frontier settlements. The problem with relying on a militia was inconsistency in both ability and experience of its members. Regular army officers unfortunate enough to be shuttled off to colonial posts viewed the militia ranks with skepticism at best and usually with scorn. However, with problems of its own back on the continent, the powers in London were reluctant to station a standing army of any size in the America's.

Thus it was up to the colonists to provide their own defense. The plan seemed simple enough, except that when faced with a choice, most militia members avoided the supposedly mandatory training days. Service in the militia didn't pay, so why go drill. The attitude seemed to be an unspoken "Well of course I'll take this serious...when I'm faced with certain death." This was exactly the attitude which nearly drove regular officers mad. An army is ineffective and subject to slaughter if it cannot maneuver with speed and discipline in the field. Neither pleas nor demands to the royal governors could bring about satisfactory conditions. The frontier farmers and traders simply wouldn't show up for training. Finally, the administrators turned to a solution which successfully solved other colonial problems - - beer. Need to turn out the population of a region? Easy, underwrite a few

barrels of beer at the local tavern. It was an immediate success. Able bodied "militiamen" literally appeared out of the colonial woodwork. It was amazing what an effect a little free ale could inspire.

With the aid of free ale it wasn't long until "Drill Day" became a not to be missed social function of the North American frontier. The long days of hard work carving a farm out of wilderness meant isolation and the chance to meet neighbors in a relatively relaxing setting, with free beer, was too much to pass up. Soon the wives and families wanted in on the event and people started to show up early in order to pursue a little extra socializing before the drill. Beer flowed freely, sometimes to the detriment of the next day's drill. Thus, despite initial success in calling out the volunteers to drill, officers of the regular army were once again driven back to near insanity. Was this through uncontrollable? Eventually they came upon a solution, don't release the free beer until the training was complete. In New York a particularly well conducted drill so pleased Governor Crosby he expressed his gratitude by purchasing 12 barrels of ale for the troops.

While this provided a bit of a remedy, a larger problem was brewing. The citizen soldiers were learning a few things. First, they could function on their own. Second, the militia junior officers were learning to command. They were also learning to both assemble and operate as a unit out of a central point, the tavern. No coincidence the earliest organized protest to English rule came from the tavern room. It was where political dissent was born and from which the activity of disobedience to the crown originated.

Indeed, it was from a tavern that a mob spilled to provoke the Boston's British garrison into what became known as "the Boston Massacre". Fortunately for the garrison, beer drinker John Adams successfully defended their actions in the trial, which followed. Later, John's cousin, and revolutionary protagonist, Samuel Adams, directed another group reinforced with the liquid courage of beer. From a planning and command post in Boston's Green Dragon Tavern they launched a protest to taxes which became known as "Boston Tea Party". Their attack on British cargo ships was in the thin disguise of Indians, and once at the docks they ransacked the tea, throwing it overboard. Such disregard for property, at the hands of an organized mob, pushed the crown to the limits of its tolerance and set the stage for military action.

When the two sides met in Lexington, Massachusetts the opening of hostilities took place in exactly the fashion in which the militia was trained. Their leader Captain Parker established his headquarters in the nearby Buckman Tavern.

Thus part of the solution to development of the colonies, by encouraging the growth of taverns, eventually led to the end of British colonial America.

MICHAEL JACKSON

Michael Jackson, a pioneering, and perhaps the most widely-known, writer on beer, has died. Jackson came to widespread attention through his television series *The Beer Hunter*, which was originally produced for Channel 4 and shown in 1990. It became a great hit in America and was eventually sold to more than a dozen countries. In the course of its six episodes, Jackson made trips to examine brewing methods in California, the Netherlands, Belgium (on the beers of which he was particularly lyrical), Germany and the Czech Republic. He had begun his mission earlier, with *The World Guide to Beer* (1977, and in a new edition in 1988), which was credited with introducing Belgian beer to many foreign markets - notably the United States. Indeed, Jackson became a cult figure in America, and was regarded by many as having been instrumental in the growth of microbreweries in the country. (4)

WHICH CAME FIRST – BREAD OR BEER ?

By Horst Dornbusch on “Beer and Civilization”

Beer is as old as civilization itself. It all started some ten thousand years ago in Sumeria, the fertile flood plains between the rivers Tigris and Euphrates in what is now Iraq. It was there that the first humans abandoned their hunting and gathering ways and settled down to plant fields, raise cattle, and do all the things we now associate with society. We also know that much of the grain the Sumerians harvested went into their beverage: beer! Yes, the Sumerians were the world's first brewers.

From this fact, some beer historians have maintained, somewhat glibly, that man settled and started agriculture because he wanted to turn grain into beer. In other words, these authors argue that beer came before bread. That argument, however, makes absolutely no sense whatsoever, because the ancient brews were made from bread! In those distant times, you needed bread before you could make beer.

The very first Sumerian brew was probably made by sheer accident and must have been a rather primitive beverage by today's standards. A forgetful Sumerian baker - probably the lady of the house or her maid - might have left her dough out during one of Sumeria's infrequent rainstorms. When the rays of the returning sun warmed the earthenware mixing bowl, in which the dough was now immersed in water, it became a combination of mash tun and open fermenter (as we would say today). Or, perhaps, a Sumerian family sat down for a bowl of bread dunked in water, perhaps flavored with honey, dates, or date syrup. For some reason, however, the meal was not finished. When the household re-assembled, perhaps a few days later, the bowls of gruel were still on the table.

In either scenario, the grain's enzymes converted the starches into sugars and airborne yeasts converted the sugars into alcohol. Perhaps out of innate curiosity, the careless baker or the returning family might have tasted the ale that was so inadvertently concocted and appreciated the sour, refreshing taste - and, perhaps, the heady after-effect as well. This is all speculation but, because of the records we have found and because of the biochemistry involved in beer making, which we now understand, these scenarios are quite plausible.

The Sumerians called bread “bappir.” Bappir was perhaps similar to a mariner's hardtack during the age of sail. Sumerian bread could be stored for long periods without spoiling. Thus it was also a way to keep a reserve of food for hard times...and an ideal intermediate product for maintaining a reservoir of grain as a raw material for making beer throughout the year. There must have been deliberate attempts to replicate the probably inadvertent dough brew from bappir, because eventually all Sumerian brewers would coarsely grind wheat or barley, or both, then moisten the grain and shape it into flat loaves. After gently baking these loaves in mud-brick ovens into bappir, they would crumble it into crocks of water. Left to their own devices, the containers of thin bread gruel would eventually be visited by yeast spores swept into the crocks on a breeze and the content would ferment into beer.

Our Sumerian Stone Age forbears would then take a straw or a ladle and imbibe. We know so, because the Sumerians left us with the oldest graphic depiction of beer drinking. It comes from a seal found at the Sumerian city of Ur and dates from around 3100 BC. It shows two gentlemen using straws to drink beer out of a common crock. The upper-class Sumerian straws used to be made of gold and lapis-lazuli. One such straw was found in the third millennium BC tomb of Pu-abi, a dignified lady of Ur.

So there you have it: At the beginning was bread, and then there was beer ... and wine came much later!

3 EASY HOMEBREW PROJECTS by Thom Cannell

Looking for something to do? From a bottle rack to a rolling carboy cart, here are five simple brewing gadgets you can make yourself.

AQUARIUM PUMP - fishy way to aerate your wort

Tired of shaking your carboy? Yes, you do have to oxygenate your wort to create healthy yeast that will prosper during the growth phase. And if you brew big beers (with a specific gravity of 1.060 and above), oxygenation is crucial to a proper attenuation.

One of the easiest ways to oxygenate is to borrow technology from the fishtank. In less than an hour, an ordinary aquarium pump (\$10) will push enough air through your wort to insure sufficiently dissolved oxygen. (That doesn't include time spent waiting for foam to subside.) An aquarium air stone (\$2 for several) provides bubbles; other plastic and stainless-steel air stones are available at most brew shops.

As always, there are tricks. My pump outlet is small, so I bought six feet of tiny tubing from an aquarium shop. Aquarium air stones (and all other stones I've seen) share the same inlet size. To prevent the lightweight air stone and tubing from floating on the wort surface, buy a 1/8-inch plastic tube long enough to reach the bottom of your fermenter. Include a sterile filter in the air line to filter out wild yeast and bacteria. I paid \$2.50 for mine at the Yeast Culture Kit Company (http://members.aol.com/_ht_a/pgbabcock/yckco/yckcotbl.html). The assembled combination goes: pump, tubing, the in-line filter, more tube, the “wand” and just enough tube to connect to your air stone.

BOTTLE RACK - Out of the sink and onto a wall

After you've cleaned and sanitized your bottles, where do you put them? Housemates don't appreciate sinks full of upturned bottles, boxes of bombers and dishwashers crammed with sanitized bail-tops. A good solution to this problem is a bottle rack. If you're handy, you should be able to build a rack and keep all your glassware clean and stored for only \$10 to \$20.

Our example came from a university salvage yard (see photo). Familiar to all science students, this wooden glassware dryer provides the conceptual framework for your own. All you need is a sheet of plywood or MDF (medium density fiberboard). Drill staggered holes in the board at approximately 30 degrees to perpendicular. Size the dowels from 3/8-inch to 1/2-inch to accommodate different sizes of bottles. Then seal all of the surfaces with two thick coats of enamel paint. If you have glass labware like Erlenmeyer flasks, you might want to make a few special rows to accommodate them on your rack.

CARBOY CART - Hot fermenter on a roll

This was inspired by the janitor's mop bucket and was suggested by my homebrew group as an alternative to carrying heavy, hot, fragile fermenters. It takes four pieces of scrap wood, four inexpensive (less than \$10) casters, and a \$2.50 “milk crate.” I suggest two fixed and two swiveling casters. First decide if your fermenter will fit into a typical milk crate or one of the similar containers sold everywhere. Don't “find” a dairy milk crate behind the grocery store. Do get one with a flat bottom; self-draining is preferred.

To build the support, use half-lap joints (see illustration) to make a square base for the cart. Secure the milk crate with drywall screws, heavy duty staples, or nuts and bolts. Install casters and you're off and rolling.

MIDWEST HOMEBREWERS COMPETITION CALENDAR

* 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

BEER BARONS PICNIC RAFFLE

Our thanks go to our local Homebrew Shops for the great value on purchased prizes and their kind donations. Highlights included the brewkettle with all the doodads from The Marketbasket; The Cajun cooker (& fancy Bass glasses, with case of Bass attached) from Frugal Homebrewer; Kettle Thermometer from Brad at Homebrew Depot(at his new location on National), and the Carboy & mugs from The Purple Foot. Thank you all.

BEER BARONS BARE BONES BASIC BREWING

Thinking about giving Home Brewing a try? Maybe you gave it a try but it didn't turn out quite so well? Know someone who might be getting a Home Brew start up kit this holiday season?

Tired of hearing about Home Brewing at Beer Barons meetings and wishing you could see how it's done?

Well the Beer Barons are creating an event just for you!

Beer Barons Bare Bones Basic Brewing – the Home Brew event for the first time brewer.

We'll take you through the full process – making the wort, fermentation, and bottling. No super technical jargon, no advanced home made brewing equipment, and no complex beer recipes. We'll make a simple ale without the geek speak and use equipment from a Home Brew shop starter kit. Bare bones basic – guaranteed. Details are still being finalized. Stay tuned to the newsletter and beerbarons.org for updates.

Thanks – **Bruce Beurger**

(6)

The Return of the Parallel Brew

It's back. The Beer Barons are going to do another Parallel Brew.

The concept will be similar to the last time we did this in early 2006. A handful of club members will be given a recipe and ingredients for a batch of beer. Each member will then brew a batch so that the only variables will be the brewer and equipment. The resulting beer will be served at a meeting where the club will be able to evaluate the results.

Once again, the goal of the experiment is to illustrate how much of a different result there can be between these brewers making what should be the exact same beer. And of course the other goal is to have 25 gallons of beer to drink at a club meeting.

The first time we did this using an Extract recipe. This time we will be doing an All-Grain batch. We will again be selecting 5 brewers who can work alone or as part of a team that will brew together. We are hoping to end up with brewers that represent a range of skill levels and equipment as we did the first time.

The recipe is not finalized, but it will likely be an American Amber Ale (BJCP 10B).

The schedule for this has been tentatively set as follows:

Meeting	Activity
October	Select Brewers
November	Distribute Ingredients and recipe
January	Serve the beer

This will give everyone 2 months to brew, ferment and keg the beer.

If you are interested in participating make sure that you attend the October meeting. If we have more than 5 volunteers we will use a random drawing to make the selections.

Dan Schlosser

COLONIAL BREWING - PART 3 - THE TAVERN

(Continued from August BARON MIND)

The night of February 6, 1714 was typical of mid winter Boston. Shops had long since closed and shuttered their windows. Even at an early hour the streets were relatively empty, but it didn't mean everyone was asleep. A group had gathered in John Wallis's tavern to commemorate the Queen's birthday and as they began their festivities they anticipated the arrival of a distinguished guest, none other than a member of the Governor's Council and esteemed Justice of the Superior Court. As he entered the tavern he was warmly greeted. The assembly raised their glasses to the queen's health and then to his. Instead of pleasing this guest of honor they only succeeded in raising his ire. It seems they were violating one of the colony's newest laws and the guest was not amused. Judge Samuel Sewall was angry.

It was this "tavern disorder" which prompted the constable to call Sewall away from the warmth of his fire, and he quickly ordered the band of party'ers to disperse. Instead of following his directive the group stood their ground in protest. After more than an hour of heated debate, they left the tavern, however any hope Sewall had of this being the end of the confrontation immediately evaporated. The merrymakers only moved the fun to one of their nearby home's and after settling in called for the colonial equivalent of a beer to go.

This defiance was more than Sewall was willing to overlook; it wasn't
(Continued on Page 4)

SEPTEMBER - NOVEMBER BEER EVENTS CALENDAR

THE ORIGIN OF THE BREWERS STAR Coming Soon....

*** 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 Septembeerfest - 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 12**

Cystic Fibrosis Brew Madness - Prost to a Cure - \$40 (\$35 Advance)

Peck Pavilion, Milwaukee County Zoo,

10001 W. Bluemound Rd., Milwaukee, 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

*** NOVEMBER 3**

Festival of Barrel Aged Beers

Goose Island - Wrigleyville, Chicago, IL

*** NOVEMBER 10**

Tyranena Beer Run & 8th Year Anniversary Celebration

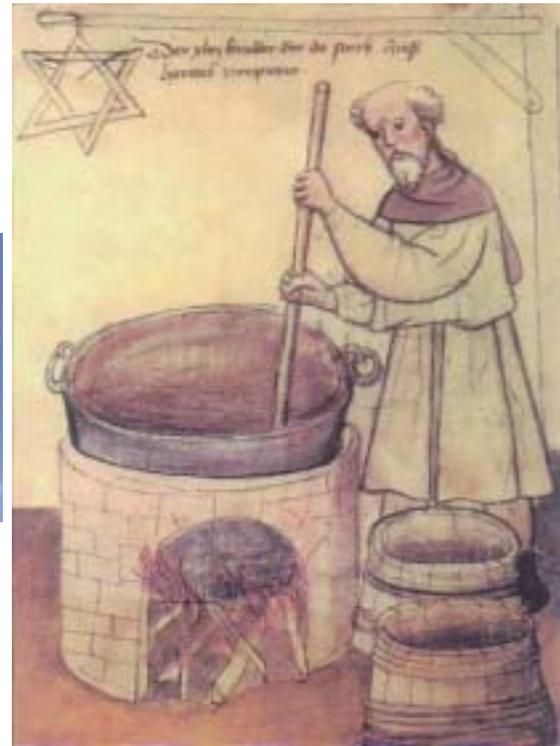
Tyranena Brewing Co., Lake Mills, WI

*** NOVEMBER 10**

Fall Fest of Ale

Janesville Conference Center, Janesville, WI

More Details ? Visit www.sudswineandspirits.com



Water or Beer?

In a number of carefully controlled trials, scientists have demonstrated that if we drink 1 liter of water each day, at the end of the year we would have absorbed more than 1 kilo of Escherichia coli (E. coli) bacteria found in feces. In other words, we are consuming 1 kilo of poop. However, we do NOT run that risk when drinking beer (or wine, mead, whiskey or other liquor) because alcohol has to go through a purification process of boiling, filtering and/or fermenting.

Remember: Water = Poop / Beer = Health

Therefore, it is better to drink beer and talk stupid, than to drink water and be full of crap. There is no need to thank me for this valuable information; I am sending this information as a public service.



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Specialists in German & Belgium Beer

- ◆ German Cuisine Weekly
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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

SEPT 26: Road Trip Meeting @ Miller Tech Center, 3939 W. Highland – 7:30 PM

OCTOBER 2: Officers Meeting – House of Hamburg – 7:30 PM

OCTOBER 24: Monthly Meeting @ Clifford's - Featuring Oktoberfest Beers – 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