



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

DECEMBER 2007

www.beerbarons.org

PRESIDENT'S LETTER

The holiday season is here. Its time to enjoy great beer with family and friends. Really, its always a good time for that - just more so now. Make sure to enjoy your holiday season safely, so that you may enjoy many more.

I'd like to thank the club as a whole for supporting me in my role as your president for the past two years. It has been educational and fulfilling to me. I intend to stay active with the club now that my term is up. There are a lot of great things happening here. I want to continue to be a part of it. Think about how you can help make this club greater than it already is. If everyone puts in a little effort, the collective results will be fantastic.

Let's all look forward to another year of great beer, great friends, and great times.
Auf Wiedersehen, Jason

CHRISTMAS PARTY

December 19th will be our Holiday party at Clifford's. We're investing \$500 in food from Clifford's, but feel free to bring your own special dishes to pass, as well. The highlights, beer-wise, will be a 1/2 barrel of Sierra Nevada Celebration Ale from Discount Liquors, a 1/4 barrel each of Lakefront Holiday Spice and Lakefront Stein from Chad Sheridan & assorted beer from 3 Cellars. In addition, George Bentley will be bringing beers saved from Kelly Kramer's bachelor party. If you have homebrew be it beer, wine or mead that you'd like to share, please bring it, as well.

We are gathering items for two raffles, both door prizes plus high-end items that you'll need to purchase tickets for. If you've got any raffle donations, please see Mike Rice at the December meeting. (*More Details, see "Officer's Meeting," Page 3*)

NOVEMBER TREASURERS REPORT

by Gary Metzger

November 1 Beginning Balance	\$ 3611.36
Income:	
November Dues Renewal by mail (1)	\$ 15.00
November Meeting	
- New & Renewal Memberships	\$ 150.00
- Meeting dues	\$ 600.00
Deposits:	\$ 765.00
Expenses:	
- Board Meeting @ The Bottle	\$ 35.00
- MPS Newsletter Printing (Oct)	\$ 78.40
- Digicopy Newsletter Printing (Nov)	\$ 42.00
- Newsletter Postage	\$ 41.00
Withdrawals:	\$ 196.40
November 30 Balance	\$ 4179.96

BOARD ELECTIONS

Final nominations & elections for the Beer Barons' 2008 Board will be held at our December meeting. Per Outgoing President Jason Kloss's note last month, any member whose annual dues is paid up is eligible to be nominated as an officer. In addition, per Jason, any member whose annual dues are paid up are eligible to vote.

Current Nominees:

PRESIDENT - Mike Schwartz

VICE PRESIDENT - Mike Rice

TREASURER - Bruce Brerger

NEWSLETTER & MEMBERSHIP - Jeff Kane - Jeff Platt

MEMBERS AT LARGE -

Jeff Davis - Diane Kane - Mike Chaltry

(*Beer Barons' Constitution Board Description on Page 2*)

JANUARY 23 - "HOMEBREW NIGHT"

The January meeting is "Homebrew Night," featuring the results from Dan Schlosser's Parallel Brew, "Calibration (bring your equipment!), Packaging & Kegging, Force - Carbonation & Grain Mill."

MILWAUKEE BEER BARONS BOARD MEMBERS

PRESIDENT: Jason Kloss

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Cell: (414) 534-2451

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MEMBER AT LARGE:

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ANDY GOES TO ASHLAND

by Andy Hemken

While traveling the northwoods a few weeks ago, I stopped in to have a meal and brewski at an old favorite, South Shore Brewery in Ashland. Ashland is on the south shore of Lake Superior, hence the name "South Shore Brewery." From Milwaukee, Ashland is at the other end of the state, which will take most people a better part of the day to get to, unlike traveling New England, where you can visit ten different states in the same time period. The northwoods are worth the trip, year around, for the scenery and people.

The restaurant and brewery started around 1995 in an old railroad depot in Ashland. They used an older three barrel brewing system. Following the fire which destroyed most of the operation about six years ago, the restaurant and brewery moved into the current hysterical building on West Main Street. This is a block south of U.S. Highway 2, if you were up there looking for it. The restaurant is operated as the Deep Water Grill, and has had consistently good eats. Always the perfect food to go with the craft beers on tap.

The brewery flagship brew is the Nut Brown Ale, a favorite of Cheryl's. Also on tap year round is Herbal Cream Ale, Honey Pils, and the Rhoades' Scholar Stout, my favorite! There are approximately 16 seasonal brews, depending on the season. Bo Belanger is the brewmaster.

Assistant brew guy Badger gave me the tour, and explained the operation. (He wouldn't talk about his name in any detail) Badger helps with the South Shore Brewery, and also manages the Muskie Capital Brewery in Hayward, Wisconsin, both owned by Bo.

Badger indicated that controlled batches are their key to good brewing. They currently run a ten barrel system, and double up batched in the twenty barrel fermentation tanks. Grain is pumped in from an outside bin, or brought in bags. Water is drawn from Lake Superior, which is perfect for brewing, as it is low in minerals. Forty years ago our family used to take drinking water right from the lake, about 140 miles to the northeast. Yes, it's that good. Bottling is done in the basement both in kegs and bottles. Distribution ranges from Minnesota and Wisconsin to the Upper Peninsula of Michigan.

If you are even close to Ashland, Wisconsin, you have to stop in. the beer is always great, as is the food. Ashland is also just up the road from Iron River and White Winter Winery.

Jon Hamilton of White Winter sends his regards.

SOUTH SHORE BREWING CO.

808 W. Main, Ashland WI 54806

Web site: www.southshorebrewery.com

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BOARD ELECTION (Continued from Page 1)

The election of officers and board members will be done by secret ballot.

Tellers will be appointed by the presiding officer to collect and record the votes.

Election will be by a simple majority of all members present.

If no candidate receives a simple majority,

a run-off election will be held immediately between the two top candidates.

DUTIES OF THE PRESIDENT:

- be Chairman of the Board of Directors
- Preside at membership meetings and Board meetings
- have the power to convene Board and special meetings
- appoint all committee chairmen except the Program Committee Chairman to serve during his term in office
- be an ex-officio member of all committees
- be responsible for the performance of all the officers of the association
- be responsible for a yearly audit of the Treasurer's records

DUTIES OF THE VICE PRESIDENT:

- perform the duties and exercise the powers of the President during his absence or disability
- be Chairman of the Program Committee and as such, be responsible for the general program of the association

DUTIES OF THE NEWLETTER EDITOR:

- maintain the official current roll of the membership and provide all officers as well as the Membership Committee with the same
- maintain copies of the Constitution and By-Laws
- conduct all official membership and Board correspondence, except as otherwise directed by the Board
- send out proper notices of all meetings, elections and other official business as directed by the Board
- keep and accurate roll of the membership
- serve as Chairman of the Newsletter Services Committee
- keep an accurate file of all correspondence conducted by all officers and all committee chairmen in the name of the association as well as any correspondence conducted by any other members in the name of the association
- publish and distribute the newsletter

DUTIES OF THE TREASURER

- be responsible for all receipts and disbursements of the association
- deposit all receipts in a checking account or savings accounts in the name of the assoc.
- report all receipts and disbursements to the membership at membership meetings
- have all disbursements approved by the President or other authorized officers
- keep a listing of paid-up members, i.e., of members in good standing
- be bonded at the expense of the association

DUTIES OF THE MEMBERS AT LARGE

- such duties as they may be assigned by the Board



O'Keefe's House of Hamburg
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Please support House of Hamburg, as Tim O'Keefe donated his hall to the Beer Barons BJCP classes.

DECEMBER OFFICERS MEETING

I) CLIFFORDS RENTAL

We owe \$60 x past 4 meetings. It was agreed to get a check for those months, plus December & pay Jack ASAP. Bruce Buerger will handle this.

II) CHRISTMAS PARTY

A) Budget: \$600 + \$500 Food

1) \$200 (3 Cellars)

2) \$400 Raffle (plus donations) - Homebrew shops

B) Beer

1) ½ barrel Celebration Ale (Discount)

2) 2-1/4 barrels of LF – Holiday Spice & Stein, (via Chad Sheridan)

3) See 3 Cellars (above)

4) George Bentley will bring "leftovers" from Kelly Kramer's bachelor party.

5) Membership: "Bring homebrew!"

C) Prizes:

1) Homebrew Shops

2) Suppliers (Wyeast, HopUnion, Briess,...)

3) "EVERYONE grab items from your beer store, bar,... for raffle."

D) Food: \$500 Clifford's (via Bruce Buerger) + "OK for everyone to bring dishes of food to pass."

E) Water

F) Soda

G) Wine

H) Mead:

I) Music: "No live music"

III) WORLD OF BEER – JUNE 7, 2008

A) Glassware-

1) 600 glasses on hand, undated.

2) Next year, buy 2 years worth of glasses, for discount.

B) Meadfest as added feature

C) Sponsors, PR

D) Initial meeting Mike Schwartz, Rich Binkowski & Rich Mckagan

E) Beer

1) We need to know what beers early for PR

2) We don't need "OK" beer.

3) OK to pay for beer, but only for great beer.

4) Reach out to breweries & importers direct.

5) Invite breweries from MN, IN, MI, IL,...

6) Buy some 1/2 barrels

7) Tickets for special (as in "great") beers.

IV) DECEMBER OFFICERS ELECTION

1) "Blank" ballots, to allow extra nominees & write-ins & run-offs for the Dec meeting

2) An easel - visual aid to denote candidates.

V) ADDITIONAL TOPICS DISCUSSED

1) Incorporation

2) Potential 3rd Member - at - Large

3) Secretary position

4) Past President attending board meetings

5) Bare Bones 20 gal of beer (Feb ? Mar ?)

6) Monthly group homebrews (locations ?)

7) Membership & Yearly Dues

a) Newsletter cost evaluation

b) Notice to membership regarding what their yearly dues are applied to.

8) Constitution revisions

MILWAUKEE BREWING CO. ... Brewing !



Despite the recent Brewpub law snafu, Milwaukee Ale House's production brewery, located at 613 S. 2nd St., received their state & federal licenses, and as of last week, had "beer in the tanks." Plans are for their Tasting Room & new exterior to be ready by "Summer 2008," in time for the the Harley -Davidson museum opening.

MADISON BUS TRIP

Thanks to George Bentley for putting our Madison Bus Trip together. Stops included Ale Asylum, Great Dane- Fitchburg, J.T. Whitney's and, on the return, Tyranaena. Per Mike Rice, "How about a Chicago trip ?"

SPEAKERS & TOURS

Didja have fun at the Miller Tech Center, Sprecher & Lakefront ? For 2008, we have opportunities to visit Hinterland, Milwaukee Brewing Company, Leinenkugel 10th Street, and maybe the old Froedert Malting facility.

Speaker-wise, Keith Lemcke, VP of Siebel Institute, and the folks at MicroMatic would like to stop by the Beer Barons' meeting in 2008.

THE ALL-GRAIN PARALLEL BREW By Dan Schlosser

The ingredients for the Parallel Brew were distributed at the November meeting and the beers are being brewed. The concept is to give 5 brewers the same ingredients to make a batch of beer and to then see how similar (or different) the beers end up. The beer will be served at the January meeting.

The beer that they will be brewing is an American Amber Ale (BJCP 10B). Recipe information for this brew is as follows: The target numbers for the recipe that we are using are:

OG: 1.055 FG: 1.014 IBU: 43 BU:GU: 0.78 SRM: 14.7

The basic recipe is based on a theoretical system/process that results in 6 gallons of wort in the brewpot after cooling. Trub and break material are left behind with 5.25 gallons ending up in the fermenter . This would allow for a full 5 gallons in the keg at the end of the process. The recipe assumes a 70% efficiency for the mash.

The listed ingredients are based on these assumptions. The amount of base malt delivered to each brewer has been slightly adjusted to take into account the stated differences from these specifications for their system. All other ingredients are the same for each brewer .

* **GRAIN:** Pale Malt 8.0 lb - Munich 3.0 lb - Crystal 40L 1.0 lb - Crystal 120L 0.5 lb - Victory 0.5 lb - Pale Chocolate 3.0 oz

* **HOPS:** Magnum 14.4% 1.10 oz 60 min - Centennial 9.2% 1.00 oz 10 min - Cascade 5.1% 1.00 oz 10 min - Centennial 9.2% 1.00 oz 0 min - Cascade 5.1% 1.00 oz 0 min

* **YEAST:** Wyeast 1056 American Ale

The saccharification part of the mash should be done at 154*.

A single infusion mash should work fine for this, although a step mash may be employed.

A 70 minute boil would be appropriate for this.

Fermentation would ideally be done at 67*.

Each of the participants has brewed their batch of beer . Some of the data collected so far is:

BREWER DAY ORIGINAL GRAVITY:

Mike Chaltry 12/07 1.054

Jeff Davis 12/01 1.072

David Glazewski 12/02 1.056

Kevin Meves 12/02 1.053

Jim Sowinski 12/09 1.060

Three of the four batches are very close to the target gravity . The two higher gravity batches were both apparently due to a higher evaporation rate than expected..

I will report on much more of the data from each brewer in the January Newsletter .

MIDWEST HOMEBREWERS CALENDAR

* JANUARY 12

Beer Barons BJCP Exam
O'Keefe's House of Hamburg
5937 S. Howell, Milwaukee, WI
www.beerbarons.org

* JANUARY 19

Beer Barons Bare Bones Brewing Class
O'Keefe's House of Hamburg
5937 S. Howell, Milwaukee, WI
www.beerbarons.org

* JANUARY 26

Upper Mississippi Mashout
The Klub Haus, St. Paul, MN
Phone: (952) 927-8968
Entry Fee: \$6 online, \$7 paper
Entry Deadline: 01/12/2008
www.mnbrewers.com

* FEBRUARY 09

The Great Northern Brew-Ha-Ha
Lake Superior Brewing Co.,
Duluth, MN
Phone: (713) 201-2386
Entry Fee: \$5.00
Entry Deadline: 02/01/2008
www.northernalestars.org

* FEBRUARY 27

Kansas City Bier Meisters
25th Anniversary Brew
Kansas City, KS
Phone: (913) 432-9630
www.kcbiermeisters.org

* FEBRUARY 23

SODZ British Beerfest
Columbus, OH
Phone: (614) 975-9781
Entry Fee: \$6 for first entry, \$4 additional
Entry Deadline: 02/15/2008
www.sodz.org

* FEBRUARY 23

Leap Beer Brew-Off
Mundelein, IL
Phone: (847) 535-1520
Entry Fee: \$7 first entry / \$5 additional
Entry Deadline: 02/16/2008
www.babblehomebrewers.com

* MARCH 08

10th Annual UKG
Drunk Monk Challenge
America's Brewpub, Aurora, IL
Phone: (630) 621-3342
www.knaves.org
Entry Deadline: 03/01/2008
www.knaves.org

* MARCH 08

IBU Open
Des Moines, IA
Phone: (515) 360-0435
Entry Fee: \$6.00
Entry Deadline: 03/02/2008
www.iowabrewersunion.org

RIMS vs. HERMS - PART 3

by Mike Chaltry



This month we will concentrate on the **HERMS** system. **HERMS** stands for "**Heat Exchanged Recirculated Mash System.**"

As I described last month, the RIMS system recirculates your mash continuously, adding heat via an inline heating element of some type to maintain a constant mash temperature. One of the perceived drawbacks to a RIMS setup is that the inline heating element has the potential to scorch the wort if it gets too hot. The HERMS avoids that pitfall by running the wort through a heat exchanger instead of using an inline heating element. The heat exchanger, in this case, works by running the wort through a tube, usually copper, that is immersed in a liquid that is hotter than the current temperature of the mash.

In this case, this would be the hot liquor tank, which is the highest tank in a 3 tiered system as I described last month. The purpose of a hot liquor tank is to heat water for mashing and sparging. By immersing a copper coil (similar to or the same as a wort chiller) in your hot liquor, you can heat the mash more gently than by using a direct heat source without the threat of scorching the wort. You can maintain the proper temperature in the hot liquor tank using direct heat instead of heating your wort directly.

Then, after the mash is complete, your sparge water will be ready to go.

BEER JUDGE CERTIFICATION PROGRAM EXAM

The Beer Barons run BJCP Study Sessions periodically. These are open to anybody who wants to learn about the BJCP program or more about evaluating beer. You do not have to be a member of the Beer Barons to participate.

Next BJCP Exam is January 12, 2008,
11:00 AM at O'Keefe's House of Hamburg.

BARE BONES BASIC BREWING *Homebrew Using Basic Equipment !* Full-Process Demo for the Beginner Wort-boil, Racking & Bottling

Thinking about giving homebrewing a try ? Maybe you gave it a try and it didn't turn out quite so well ? Know someone who might be getting a Home Brew startup kit this Holiday season ? Tired of hearing about Home Brewing at Beer Barons' meetings and wishing you could see how it's done ?

We'll take you through the full process - making the wort, fermentation and the 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 Homebrew Shop starter kit.

Bare Bones Basic - Guaranteed !

Saturday - January 19 - 11 AM
House of Hamburg,
5937 S. Howell Ave., Milwaukee WI

RSVP Required to attend:
www.beerbarons.org/brewu

Thanks to our Sponsors:

- Frugal Homebrewer - Waukesha
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- Purple Foot - Milwaukee
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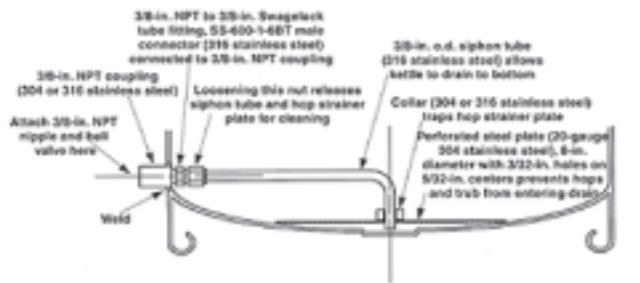


Figure 1. Schematic showing key components and assembly of the modified half-barrel keg bottom.

Even when done properly, the welded area is more vulnerable to corrosion than the surrounding metal. Because of the heat involved, the keg material, usually 304 stainless steel, will unavoidably become sensitized to stress corrosion cracking in the immediate area of the weld. After each use of welded equipment, clean and rinse it thoroughly and allow it to air dry before storage.

Inside the kettle, a stainless steel Swagelok fitting adapts the 3/8-in. NPT threading of the welded-in coupling to a 3/8-in. o.d. stainless tube, which makes a right-angle bend and pierces the false bottom at its center. A stainless steel collar, which is located on the siphon tube with a set screw, presses against the false bottom. The stainless siphon tube is stiff enough to hold the false bottom tightly against the domed bottom of the keg, leaving only a small volume of wort beneath it. The false bottom, while large enough to provide adequate flow area, is stiff enough to require no support other than at its edge where it contacts the keg bottom. Best of all, when the siphon tube is released from the Swagelok fitting by loosening a single nut, both the tube and the false bottom are released for easy cleaning of these parts and the kettle bottom.

To construct the false bottom, select one of the perforations in the sheet stock as the center and use a compass to describe an 8-in.-diameter circle. Use a reciprocating saw or aircraft-type shears to cut out the circle, then rotate it against a grinding wheel or sanding disk to smooth the edge. Finally, enlarge the chosen center hole to 3/8 in. The first time you assemble the drain system, you will have to position the siphon tube such that its inlet is over the center of the keg bottom, then swage the two-piece ferrule included with the tube fitting (permanently) in place. I have found the following sequence of operations works well when doing this: First, I make the right angle bend in the siphon tube, leaving a bit more length on each end than needed. Next I install the Swagelok fitting into the welded-in coupling and tighten. Without the false bottom in place, I slide the siphon tube into the Swagelok fitting, complete with the nut and ferrule assembled finger-tight. After measuring the distance from the horizontal part of the tube to the bottom on the keg, I remove the siphon tube and cut the vertical part off such that it will clear the keg bottom by about 1/8 in. Then I slide the tube back into position, this time with the inlet centered over the keg bottom, and seat the ferrule by turning the nut one full turn beyond the point at which it becomes finger-tight. Finally, I cut off the horizontal portion of the siphon tube so that it extends only 3/8-1/2 in. beyond the ferrule. If it is too long, it will be difficult to install or remove this assembly without releasing the collar.

Use of a bored-through fitting (indicated by the suffix BT in the part number) allows the tube to pass completely through, making it unnecessary to have the horizontal part cut to its exact length before swaging the ferrule in place. The bored-through fitting also offers a bit larger flow area than the standard fitting type.

* JANUARY 5

Minocqua Ice Cold Beer Fest, Minocqua, WI
www.minocquabrewingcompany.com

* JANUARY 18 - 19

4th Annual Bay View Wine, Food & Beer Fest - 5-10:30 PM
Marian Center, 3211 S. Lakeshore Dr., Milwaukee, WI

* JANUARY 19

Chicago Beer Society Brewpub Shootout - 1-5 PM
Irish American Heritage Center, 4626 N. Knox, Chicago, IL

* FEBRUARY 2

August Schell's Bock Fest
August Schell's Brewery, New Ulm, MN

* FEBRUARY 2

Oconomowoc Rotary Club Brewfest 2008 - 6-9 PM
Olympia Resort, 1350 Royale Mile Rd., Oconomowoc, WI

* FEBRUARY 8

Minnesota Craft Brewer's Guild's Winterfest - 7-10 PM
Landmark Center, St. Paul, MN - www.ticketworks.com

* FEBRUARY 9

10th Annual Food & Froth - 7-10 PM
Milwaukee Public Museum,
800 W. Wells St., Milwaukee, WI

* FEBRUARY 10

Mid*Winter Beer Fest
Milwaukee Ale House, Milwaukee, WI

* FEBRUARY 16

Muskego Beer & Liquor Beer Festival - 6:30-9:30 PM
William's Supper Club,
S65 W17745 Janesville Rd., Muskego, WI

* FEBRUARY 16

Beer Lovers Brewfest 2008 - 5-9 PM
Manitowoc Co. Expo, Manitowoc, WI 54220

* FEBRUARY 23

Michigan Brewers Guild Winter Festival
Fifth Third Ballpark, Grand Rapids, MI - (517) 327-5004

* THURSDAYS ...

The Suds Club - Beer Samplings - 6 - 10 PM
Zad's Roadhouse, 434 S. 2nd St., Milwaukee, WI

To locate the collar on the vertical portion of the siphon tube, assemble all components and tighten the nut on the Swagelok fitting. Let the collar rest on the false bottom, then slide it down another 3/8 in. or so, depressing the center of the false bottom, before locking it in place.

SOURCE & SUPPLY

Half-barrels can be purchased new (Spartanberg Steel Products, Spartanberg, South Carolina; Thielmann Container Systems, Alexandria, Virginia) or reconditioned (*Sabco Industries*, Toledo, Ohio; Tosca Ltd., Green Bay, Wisconsin). They also show up at salvage dealers from time to time. Stainless steel fittings and tubing can be found by looking in your local yellow pages under "tube fittings." The Swagelok brand is very popular, and will likely appear as a subheading. False bottom material (perforated stainless steel) can be found at fabricators who do work for the brewing industry. One source is Brewers Warehouse (Seattle, Washington). The stainless steel collar that secures the false bottom in my kettle was specially machined. A good alternative is to use a 7/16-in. stainless steel nut, which can be found at hardware stores. Drill out the center to 3/8 in. so that it will fit over the siphon tube, and then drill and tap through the side to install a small set screw.

UPCOMING BEER BARONS MEETINGS

DECEMBER 19: Monthly Meeting, Holiday Party & Board Elections @ Clifford's – 7:30 PM

JANUARY OFFICERS MEETING : (Date & Location TBD) – 7:30 PM

JANUARY 23: Monthly Meeting & "Homebrew Night" @ Clifford's – 7:30 PM

Please Support Clifford's Supper Club With Your Patronage



Clifford's the Beer Barons use of their banquet room at a reduced price.

Our support will help show our appreciation.

Famous For Their Friday Fish Fry

Membership Information

The Beer Barons of Milwaukee is open to anyone 21 years of age or older. Annual dues, which cover the cost of producing this newsletter, are \$15.00.

In addition, we normally charge a \$5.00 fee for each meeting attended to cover the cost of the featured beer style we taste that evening. However, additional fees may be required to cover the cost of special events such as the annual party in December.

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 given free to prospective members for 3 months. The date that appears on the address label of your newsletter is the date that your membership expires.

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.

BARON MIND

Beer Barons of Milwaukee
P.O. Box 270012
Milwaukee, WI 53227

First Class