



JANUARY 2008

www.beerbarons.org

CHRISTMAS PARTY

I hope all youall had a good time at the party. In the effort to always improve our functions I would some feed back. Please comment on the food, raffle, door prizes, and beer. We did not have a band this year. Should this return?
Mike Rice

JANUARY MEETING

The January meeting will be the first of three homebrew nights we have planned for this year. This month we'll be featuring the five parallel beers that Dan Schlosser has organized. We will have an informal judging and listen to the brewers as to the different brewing techniques using the same recipe. In addition, Dan has brewed up an extract batch simulating the all grain recipes that the brewers used.

Also on the agenda; there will be a discussion on the use of corney kegs. Many of our new members are still bottling their beer and have expressed an interest in the use of corneys.

In addition, we will talk about grain mills and what features to look for.

After the discussions, we will hold a calibration clinic. As all good brewers know, the more exact your measurements are, the more consistent your beer will be. So bring in your hydrometers, refractometers, thermometers, and scales, and we will check them using lab grade equipment.
Your VP – Mike Rice

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PRESIDENT'S LETTER

The Beer Barons is a very strong club with a huge potential due to the contributions of members past and present. I'm proud to be a part of this group and what we've done. With the new year comes continued challenges and potential for the club. Some of these challenges became very clear last year with proposed amendments to the constitution, among other concerns expressed by the membership. In order to realize the most of our club's potential, we need to address issues as they arise rather than putting them off for future members to deal with.

All interested members should review the proposed constitutional changes posted on the web site, submit comments or any additional proposals to the officers by the March 4th officers' meeting. This will allow us to publish proposed changes and comments in the March newsletter for further discussion by members. The final proposed changes will be printed in the June newsletter and be put to a vote at the July meeting.

I'd like to see the club be strongly grounded in our meetings with one or two road meetings and maybe three or four speakers each year with the remaining meetings at Cliffords relating to education on beer styles, evaluation, and homebrewing. Of course some meetings, like the holiday/Christmas meeting will mainly be hang out time. We all want time to shoot the breeze with the friends we've made over the years in the club. By having more routine we'll encourage stability in our membership.

This great club belongs to all of the members, we should all participate in running it, even if that's just talking to the officers about your thoughts and ideas about what the club should be about, and new and interesting activities. These are my own thoughts and what I've taken away from talking with members. Do you have ideas or concerns? Talk to me!

Unfortunately I won't be able to be at the January meeting. That night I'll be in Ixtapa, Mexico at the bachelor party for a friend of mine from college who's getting married the next day. Mike Rice will, I'm sure, be able to run the meeting without a glitch. I look forward to seeing all of you in February.

Let's hae a right gude-willie waught! Mike Schwartz

MILWAUKEE BEER BARONS BOARD MEMBERS

PRESIDENT: Mike Schwartz
Home: (414) 423-7930

TREASURER: Bruce Buerger
Home: (262) 524-9546

VICE PRESIDENT: Mike Rice
Home: (414) 423-8610

MEMBER AT LARGE:
Mike Chaltry
Home: (414) 263-4446

NEWSLETTER & MEMBERSHIP:
Jeff Platt
Office: (414) 332-7837

MEMBER AT LARGE:
Diane Kane
Home: (262) 238-9073

JANUARY OFFICERS MEETING MINUTES

A) MEETINGS

- 1) It was recommended that we do 1-2 roadtrips a year, have 3-4 guest speakers & do 2-3 homebrew - style nights.
- 2) Suggested roadtrips by Platt included Froedert Malting, Hinterland, Milwaukee Brewing Co., NW Extract & Leinie 10th
- 3) Platt gave Mike Rice list of Wisconsin breweries & brewpubs, importers & wholesalers as well as Midwest breweries & brewpubs as potential guest speakers for 2008.

B) FEB MEETING

- 1) Style Night: Stout Beers with Mike Rice leading topics

C) MAY MEETING

- 1) Proposed Micromatic as our guests.
- 2) Mike Rice & Mike Schwartz have contact information.
- 3) Per conversations with Platt, Micromatic will bring "beer & pizza".
- 4) Mike will make arrangements.

D) HOMEBREW

- 1) State Fair versus Beer Barons' own homebrew event
- 2) Midwest Homebrewer of Year
- 3) Committee formed, chaired by Mike Chaltry. Jeff Platt, member.

E) CONSTITUTION

- 1) Encourage comment (and additions) by March
- 2) Publish proposed revisions by June
- 3) Vote by July

F) CLUB PROMOTIONAL EVENTS

- 1) Food & Froth - Jeff Kane only has one volunteer, need two more who can bring beer and man table.
- 2) Mid Winter Brew Fest - Mike Schwartz only has one confirmed volunteer. Need one more who can bring beer and man table.

G) INCORPORATE-NON-PROFIT

- 1) Discussion and Committee formed, chaired by Mike Chaltry

H) WOB

- 1) Mike S., Mac & Rich B. had preliminary meet
- 2) We may have to pay for beer, - we only want to pay for "great" beer.
- 3) T-Shirt & trinket sales & "Premium beer" ticket discussion
- 4) Glassware discussion
- 5) \$1527 forwarded to Beer Barons' account (25% of WOB 2007 profit)
- 6a) Mike Schwartz will meet with PR lady regarding marketing WOB
- 6b) Platt forwarded Mike Schwartz PR recommendations & contacts
- 6c) Need to know special beers early to help PR
- 7) Mead Fest portion to WOB, headed by Andy Hemken & Jeff Platt
- 8) Tickets ready to sell by WOB & Mid*Winter
- 9) We need, ala Racine, to invite other homebrew clubs to attend, setup (free tables) & serve beer
- 10) Discussion on group ticket & bus incentives
- 11) Poster and handout discussion, including our need for a poster distribution coordinator

I) FEES

- 1) Discussion of proposed guests double fee (\$5 to \$10).
- 2) Discussion to change all annual membership dues to be at the same month (January) and mailed in.
- 3) Newsletter savings allows us to hold our yearly membership fee
- 4) Platt will research other beer club fees and practices

J) CLUB MERCHANDISE

Bruce brought up the need for shirts, etc. We need to confirm interest and order more. Suggested we get enough to give to speakers.

K) MISC

- 1) We need to discuss the revised fee for donated homebrew
- 2) Jeff Davis proposed a topic-oriented On-Line forum - in place of or addition to the current listserv. Would be like Northern Brewer, More Beer, etc. with sections limited to access by club members for discussion of club business in private, free to club.
- 3) Mike Schwartz was asked about ordering more natural gas burners after Christmas - Holiday party.

(2)

DECEMBER TREASURERS REPORT

By Gary Metzger

December 1 Beginning Balance:	\$4179.96
Income:	
- December Dues Renewal by Mail	\$45.00
December Meeting	
- Attendance & Memberships	\$1345.00
- Raffle	\$1119.00
Deposit Total:	\$2509.00
Expenses:	
- Bare Bones Brewing Class-supplies	\$50.00
- Officers Meeting @ Stonefly	\$55.46
- PA cord repair - Lincoln Music	\$16.84
- USPS Newsletter Postage	\$82.00
- DigiCopy (December Newsletter)	\$42.00
- Cliffords (back rent @\$60/meeting)	\$300.00
- Madison Bus Trip Deposit Refund	\$200.00
Withdrawal Subtotal	\$746.30
Party Raffle:	
- Mike Schwartz	\$184.17
- Homebrewing Depot	\$232.29
- Purple Foot	\$88.44
- Marketbasket	\$78.83
Total Raffle Prizes	\$583.73
Party Food & Beer:	
- Cold Cuts,...	\$250.00
- Cliffords	\$500.00
- Discount Liquor	\$157.78
- Lakefront	\$40.00
Total Party Food & Beer	\$947.78
Additional Expenses:	
- Shelton Brothers (Belgian Night)	\$718.40
- Error - Mike Rice Auto Repair	\$199.55
Total Withdrawals	\$3195.71
December 31 Balance	\$3533.20

MEMBERSHIP REMINDER

DUE JANUARY 2008

John Bowen Al Bunde Jason Heller Jeff Kane
Ed Kuriga Joe Lecher Tim Minger David Mumper
Carson Praefke Sean Rierdon David Skrecko
Mark Smieska Todd Sniegowski Paul Tinsen
Lance Van Hoof Robert Wilson James Woelfel

EXPIRED DECEMBER 2007

Mayer, George Zupan, Mick Stolze, John

EXPIRED NOVEMBER 2007

Dey, Dave Downs, Al Grabczyk, Gary Will, Leslie

EXPIRED OCTOBER 2007

Beck, Lenny Hanlon, Larry Kustra, Robert Paniagua, Lito
Putman, Erik Stanton, David Teed, Mike Wagie, Adam
Young, Glen

EXPIRED SEPT 2007 (or Older)

Allen, Chuck (May) Balster, Terry Bartlet, Scott (April)
Bellart, Tom Boyle, Tim (Mar) Denlinger, Vern
Elliott, Jeff (Mar) Elliott, Lyman III (Oct 2006)
Gutowski, Jeffrey (Dec 2006) Hauck, Scott Hill, Howard
Keefe, Terry (April) Kesler, Mike Kloba, Kurt
Kubusek, Kori Larson, Chad (April) Legare, Larry
McGuire, Don Miller, Wayne (Sept) Oद्या, Scott (Aug)
Peters, David (Aug) Raguth, Scott (Dec 2006)
Siegel, Norm (Jan 2006) Verstegen, Carly-Justin (May)
Woodard, Ken (Mar 2006) Zutz, John (May 2006)

Where Does All That Honey Come From ?

By ANDY HEMKEN, Honey Guy

Honey is the world's original sweetener. This was long before sugar cane and sugar beets were discovered. Long before chemicals and other nasty compounds were used to make artificial sugars. Beekeeping is recorded as far back as 5000 B.C. and the first hives were kept in clay pots. A lot of honey was gathered from wild honeybees, up in trees and rocks, by courageous folks using smoke and courage. Eventually, straw and sticks were used to make dome-shaped skeps with a hole near the bottom. Honey comb would be cut out and crushed to get the honey, pretty much destroying each beehive.

In 1851 the Reverend Lorenzo Langstroth developed the wooden, moveable frame beehive that we use today. This allowed beekeepers to reuse hive frames over and over, and to extract the honey by spinning it out in an extractor. Smokers, bee veils and gloves have developed a lot since the original stuff thousands of years ago. Unfortunately, the bees still manage to sting up the beekeeper.

Honeybees provide liquid and comb honey, beeswax, propolis and pollination. Honey is used as a sweetener, as well as industrial uses such as baking, and food ingredients. The most important use of honey is an additive to beer, and in making mead. Propolis is like bee glue, closing up holes in the hive, and in fastening some items in the hive. Propolis is used in medications, and is currently being researched for an AIDS vaccine. Pollination is currently becoming more important than the honey, due to the amount of food requiring pollination to produce. Pollination produces \$15 billion in food products nationally.



The inside of a beehive, showing frames and honeybees.

BEEHIVES

Beehives are made out of wood, although some modern hives are made of injection molded plastics or Styrofoam. The bees still prefer wood. Inside each box are 8-10 wood frames, with a beeswax foundation. Some frames are plastic, and some use wood frames with plastic foundation. The bees still prefer wood. The honeybees make beeswax from glands on their abdomen, and use this to draw out a honeycomb pattern on each side of

the frames. The cells in the honeycomb are about 3/16 of an inch across and an inch deep, and are considered the lightest, strongest structure in nature.

Two deep brood boxes are placed on a bottom board on a hive stand, with a top placed over it to shed water. This is where the beehive raises baby bees, called a brood nest. The entrance is built into the bottom board, and some beekeepers bore holes in the front of the boxes for additional entrances. Shallow boxes called honey supers are added to the top, for honey storage. A queen excluder goes under the honey supers, to keep the queen below. (The queen has a big butt, and won't fit through the screen) A bee yard may hold anywhere from 1 to 100 beehives. The whole unit is a box for bugs. The boxes are usually painted white or a light color to protect them from the elements.

HONEYBEES

There are three types of honeybees in the beehive. The **queen bee** is the head of the hive, and uses pheromones to regulate most activities in the hive. After she hatches, she will mate with about 20 of the guy bees in a row. That's it for life. She will live between two and five years, or until a stupid beekeeper crushes her when moving hives or frames. During the spring and summer months, she puts out between 1,500 and 2,000 eggs a day, building up and maintaining the honeybee population. When she gets old or worn out, the bees will make another queen.

Ninety or more percent of the bees in the hive are female **worker bees**. These have stingers, and live about six months over winter, and six weeks in the summer. They hatch out and become nurse bees, house bees, guard bees and then field bees. Kind of all-purpose girls, doing all of the work in the beehive.

The guy bees are called **drones**, and live about a season. These bees are generally fat and hairy. They hang around all day eating honey, waiting for a queen to mate with. They die when they mate. They don't have a stinger. The worker bees kick out any remaining drones in the fall to die. I try not to let my wife know about this little fact.



Taking honey off of beehives.

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THE ALL-GRAIN PARALLEL BREW by Dan Schlosser

The Parallel Brews are ready to be served at the January meeting.

As previously discussed, 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 that was brewed is an American Amber Ale (BJCP 10B). An American Amber is similar to a Pale Ale, but usually has a greater amount of Crystal malt which results in more body, a deeper color and a more malt character.

The target numbers for the recipe that we used are:

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

The following table shows the basic stats for each batch:

Brewer	Brew Day	Days in Primary	Original Gravity	Final Gravity	Ferment Temp	ABV	Apparent Attenuation
Mike Chaltry	12/07	8	1.054	1.013	66	5.4 %	74 %
Jeff Davis	12/01	8	1.065	1.014	68	6.8 %	72 %
David Glazewski	12/02	14	1.056	1.007	66	6.4%	86 %
Kevin Meves	12/02	14	1.053	1.013	67	5.4 %	74 %
Jim Sowinski	12/09	7	1.060	1.008	66	6.8 %	84 %

Some other comparisons between the brewers showing equipment variations:

Brewer	Mash Tun	Mash Type	Mash Temp	Sparge Type	Chiller	Fermenter
Mike Chaltry	Steel Pot	1 step Infusion	153	Fly (Normal)	Immersion	Glass Carboy
Jeff Davis	Steel Pot	2 step direct heat	124 - 154	Fly (Normal)	Immersion	Glass Carboy
David Glazewski	Igloo 10 Gal	1 step Infusion	153	Batch	Immersion	Glass Carboy
Kevin Meves	Gott Cooler	1 step Infusion	154	Fly (Normal)	Immersion	Better Bottle
Jim Sowinski	Box Cooler	Infusion	154	Batch	Immersion	Glass Carboy

Based on the statistics there are some differences in the results. It will be interesting to sample these and see how the differences translate in the tasting.

Addendum to the Parallel Brew

Just to make this even more interesting, I brewed up an extract batch using a recipe that equates to the all grain version. I did a mini-mash on the specialty grains but used Dry Malt Extract for the main ingredient. Hops and yeast were the same as used in the all-grain batches. The numbers for this batch are:

Brewer	Brew Day	Days in Primary	Original Gravity	Final Gravity	Ferment Temp	ABV	Apparent Attenuation
Dan Schlosser	12/14	15	1.056	1.014	70	5.4 %	73 %

Bartender: "Can I draw you a beer, Norm?"
 Norm: "No. I know what they look like. Just pour me one."
 - TV show "Cheers"

"We are here to drink beer... and live our lives so well that Death will tremble to take us" — Charles Bukowski

MIKE CHALTRY Belgian Wit Recipe

4lbs Pilsner malt	0.12tsp Cumin 15min
2lbs wheat malt	0.75oz Coriander 15min
2lbs wheat flakes	0.5oz Coriander 2min
1lb oat flakes	0.12tsp Cumin 2min
0.25 aromatic malt	1tsp Chamomile 2min
	0.5oz Orange peel 2min
1oz East Kent Golding 1.5h	0.25oz Lime peel 2min
0.5oz Saaz 15min	0.25oz Lemon peel 2min
	500ml Forbidden Fruit starter



FRANZISKANER BEER UNDER MICROSCOPE

MIKE CHALTRY'S BELGIAN WIT - PART ONE



Crushing Malt in Crankenstein malt mill



Mixing mash



Mashtun insulation box



Box with Mashtun



Filling Zapap lauter tun



Vorlauf w/ fat guy



"The Happy Sparger" hightech sparging apparatus



Weighed ingredients



Immersion chiller



Chilling w/ immersion chiller



Cold break rest



Blowoff setup

Where Does All That Honey Come From ?

(Continued from Page 7)

HONEY CHEMISTRY

Honeybees bring in pollen and nectar from flowers, and use these as food for the baby bees. Brewers typically don't care about the pollen, which is okay. The nectar is collected by the honeybee, visiting 50 to 100 flowers each trip. It will take the nectar of about two million flowers to make a pound of honey. Honeybees will travel from two to five miles out from the hive in search of pollen and nectar. The nectar is placed in the honey stomach for the trip back to the hive. There, it combines with enzymes to start converting the nectar from plant sugars into simple sugars that the bees can more readily digest.

When they arrive at the hive, the bee throws up, and a house bee will suck up the nectar and place it into a honeycomb cell. There, the nectar is dried by the bees by inducing airflow. Once the honey is down to about 17% moisture, the cell will be capped with more beeswax, which is kind of like a bee Tupperware.

Sugars make up 98% of the solids in honey. The identity of individual honey is derived from the identities and concentrations of the nectars from the different flowers. Honey is made up of primarily fructose and glucose, with a smattering of other sugars.

Early springtime is the best time to get involved in starting up a beehive or two. There is a local beekeeping organization that provides mentors to help, and used equipment is available. You can expect to get started with an investment of about \$100 a hive, plus about \$50 for some basic equipment. Start reading through your local library, or hook up with a local beekeeping association.

NEXT ISSUE: Honey Basics & Buying Honey

WEBSITES: Mwba1.tripod.com - beekeeping Honey.com - honey stuff

MIDWEST HOMEBREWERS CALENDAR

* FEBRUARY 09

The Great Northern Brew-Ha-Ha

Lake Superior Brewing Co.,

Duluth, MN Phone: (713) 201-2386

Entry Fee: \$5.00 Entry Deadline: Feb 1

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: Feb 15

www.sodz.org

* FEBRUARY 23

Leap Beer Brew-Off

Mundelein, IL Phone: (847) 535-1520

Entry Fee: \$7 first entry / \$5 additional

Entry Deadline: Feb 16

www.babblehomebrewers.com

* MARCH 8

10th Annual UKG

Drunk Monk Challenge

Menace to the Monastery

America's Brewpub, Aurora, IL

Phone: (630) 621-3342

Entry Fee: \$7 first entry/ \$5 additional

Menace Fee: \$5 (online only)

Entry Deadline: Feb 23 - March 1

Bonus Awards:

- **Drunk Monk Challenge** Best Of Show winner will brew their recipe at America's Brewpub.

- **The Menace Of the Monastery** winner will brew their recipe at Govnor's Public House.

www.knaves.org

* MARCH 8

IBU Open

Des Moines, IA Phone: (515) 360-0435

Entry Fee: \$6.00 Entry Deadline: March 2

www.iowabrewersunion.org

* MARCH 29

Brewers of South Suburbia

18th Annual Chicago Cup Challenge

Maple Tree Inn, Blue Island, IL

Entry Deadline March 10 - 22

RIMS vs. HERMS - PART 4

by Mike Chaltry

After covering the HERMS and RIMS systems in more depth, now we will look at the pros and cons of each system. As a quick review, HERMS and RIMS systems allow the brewer to recirculate the mash while adding heat to increase mash temps between rest points. The main difference between the different systems is that the RIMS heats the mash with a direct heat source such as an inline heating element while the HERMS system uses indirect heat by running the wort line through a heat exchanger, usually the hot liquor tank.

As mentioned last month, the main pro to having a HERMS vs. a RIMS is that by using direct heat in a RIMS, there is a chance of scorching the wort if the heating element is too hot or wort flow is too slow. Other than that the two systems are pretty similar. Overall, the big advantages to either system are that they are programmable. You can set your times and temperature steps, turn it on and walk away. The temps remain constant which gives you repeatability between batches. There is little consensus on how important that is for the average homebrewer, however. Another pro is that you get clear wort at the end of the mash that can be directed straight into your kettle for boil at the end of the mash. There is also some debate on how important that is as some people believe that you need some of the cloudy stuff (lipids, proteins) in the ferment for healthy yeast growth.

In the 'cons' column, one frequently mentioned issue is that the ramp up of the temp between steps is too slow. Some fear that too much time is spent in the 140-150F range where dextrans are broken down to fermentable sugars, leaving a beer that has no head or body. Obviously, if this was a problem I wouldn't be writing this article. The one true issue I see with these systems is that whether you build one yourself or buy one, they are expensive. If you are a techno-geek or an engineer, you would probably derive a ton of pleasure out of building one of these. There are tons of plans online for building your own with many tips in the brewing forums. If you have the money, there are some really nice prebuilt systems available also.

Is it worth it? There are still too many stovetop brewers winning awards for me to be sold on the advertised increase in beer quality. It appears to me that the quality of the beer is still more dependent on the knowledge of the brewer than the toys he has. But as I said, if you're the type that likes the toys, this sounds like a very rewarding project for the home tinkerer.



The World's First Inflatable Pub

2007 MIDWEST HOMEBREWER OF THE YEAR

Congrats to the 2007 Midwest Homebrewer of the Year, Joe Formanek.

There were 549 brewers or brew teams who competed in twelve contests in 2007.

Of those 549 brewers or teams, only 261 earned points in the standings.

The 2007 trophy will be awarded at the Upper Mississippi Mash-Out awards ceremony on January 26th.

For info on the UMMO '08: <http://mnbrewers.com/events/mashout/>

Joe will receive a hand carved wood trophy similiar to the one displayed here:

<http://sphbc.truthbrew.com/mwhboy/prize.htm>

Northern Brewer (<http://northernbrewer.com/>) will also be donating a gift certificate.

This is my last year as the MHY stat guy.

For 2008 Patrick Jaszewski, another SPHBC brewer, will be taking over the duties.

Happy new year and good luck in your brewing in 2008.

Steve Fletty

**Support Your Local
HOMEBREW SHOP**

Where Does All That Honey Come From?

(CONTINUED FROM PAGE 3)

BEE PROBLEMS

The honeybees have been under assault over the past 50 years by a number of pests. **Foulbrood** is a bacterial infection of a hive, which renders the larvae into a stinking mess, and will kill a hive. **Nosema** is a honeybee dysentery, usually occurring in the springtime. Little brown spots appear all over the snow, vehicles and the wife's laundry hanging outside. This can be fatal to the hive or the beekeeper. **Chalkbrood** is a bacterium that attacks the larva, turning them into white, chalky mummies. **Tracheal mites** came from Asia about 30 years ago, and live and breed in the tracheal tubes of the bees. They weaken the bees, shortening their life. **Varroa mites** came in from Asia about 25 years ago and decimated the beekeeping industry. Imagine a critter the size of a Frisbee attached to your back sucking the blood out of you. These weaken the bees, shortening their life, and also vector in bacteria. It may take one to three years, but will always kill a hive. **Small hive beetles** came in from Asia about 10 years ago, and when triggered by a weak hive, will lay eggs, releasing thousands of larva that burrow through the combs, making a nasty, fermented mess, forcing bees to flee. In addition, there are a variety of other germs and bacteria that we are just beginning to find out about.

Weather can cause problems with bees, from cold temperatures that don't allow bees to move around in the hive, to rain that prevents cleansing or mating flights, to drought that dries up the nectar sources. In northern Wisconsin, **bears** will destroy a hive to eat the larva and baby bees. More and more people don't understand honeybees, and force beekeepers to move hives farther away from homes and developments. It's a hell of a life to be a honeybee.

BEEKEEPING

There is a schedule over the course of the year, part honeybees, part beekeeper. In the **Spring** we get new packages of honeybees to replace those that may die off in the wintertime. The beekeeper feeds the bees with a sugar syrup solution to help them build up, and may also use a protein patty. Beehives are medicated for a variety of possible pests. The intention is to have a powerful hive with 40,000 to 60,000 honeybees by the end of May.

In Wisconsin, the bees typically make honey in June, July and August. All **Summer** long, the hives are monitored, and honey supers (bee boxes) are added as the bees make more honey. These are stacked higher and higher. At the end of August, honey is usually collected off of the hives, and extracted from the frames. In the **Fall**, the beekeeper again feeds sugar syrup in an attempt to make sure that there is enough food in the hive for winter. Different medications are again given to the hives. Sometimes hives are wrapped to help insulate against the wind and the cold. In **Winter** time, most beekeepers settle down with beekeeping catalogs and drink alcohol, to start planning for the coming year. Sometimes they get busy in the workshop; building and repairing hive and honey house equipment.



Using an electric hot knife to cut off the beeswax caps, to prepare for spinning the honey out of the frame.

BEER EVENTS CALENDAR

* JANUARY 23

Beer Barons' Monthly Meeting - 7:30 PM
Clifford's, Hales Corners, WI

* FEBRUARY 2

August Schell Brewery Bock Fest, 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.

* FEBRUARY 9

Return to the Vineyard
5th Annual Wine Beer Tasting Event - 6-11 PM
St. Anthony's Parish - (262) 251-5910 Ext. 14
N74 W13604 Appleton Ave., Menomonee Falls, WI

* FEBRUARY 10

Mid*Winter Beer Fest - Milwaukee Ale House

* 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

* FEBRUARY 23

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

* MARCH 1

Point Bock Run
Stevens Point Brewery, 2617 Water St., Stevens Point, WI

* MARCH 9

20th Annual Blessing of the Bock
Milwaukee Beer Festival - Noon - 4:30 PM

* MARCH 10

Chicago Beer Society's Night of the Living Ale
Goose Island - Wrigleyville, Chicago, IL

* MARCH 29

Sipping on Sheboygan's Shores - 1-5 PM
Blue Harbor Conference Center,
725 Blue Harbor Dr., Sheboygan, WI - (920) 459-4075

* APRIL 5

11th Annual Gitchee Gumee Brewfest - 4-8 PM
UW-Superior Wessman Arena, 28th & Catlin, Superior, WI

* MAY 3

Brewers Association's 25th Annual
Craft Brewers Conference, San Diego CA

* MAY 3

Museum of Beer & Brewing Annual Meeting
Historic Pabst Brewery Tour Center, Milwaukee, WI

* MAY 28

15th Annual Mondial de la Bière
Windsor Station & Courtyard, Montréal, Quebec, Canada

* JUNE 7

4th Annual World of Beer Festival
Schwabenhof, Menomonee Falls, WI

* THURSDAYS ...

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

UPCOMING BEER BARONS MEETINGS & EVENTS

JANUARY 23: Monthly Meeting, featuring "Homebrew Night" @ Clifford's - 7:30 PM
FEBRUARY 5: Officer's Meeting @ Von Rothenberg Bier Stube, Germantown, WI - 7:30 PM
FEBRUARY 27: Monthly Meeting featuring "Stout" @ Clifford's - 7:30 PM

Please Support

Clifford's Supper Club or Patronage



Clifford's offers the use of their banquet room to the Milwaukee Beer Barons at a reduced rate. Our support will show our appreciation

Famous For Their Friday Fish Fry
Cocktail Hours: 3 to 6 PM

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 Holiday 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

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

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 club's mailing address.

First Class

BARON MIND

BEER BARONS OF MILWAUKEE
P.O. Box 270012
Milwaukee, WI 53227

