



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

**MARCH 2008**

**www.beerbarons.org**

## **MARCH MEETING, FEATURING FURTHERMORE**

Our guest speaker for March will be Aran Madden, Co-Owner & Head Brewer for Furthermore Beer Company. His business partner is Chris Staples. While the headquarters of Furthermore Beer is in Spring Green, Wisconsin, the brewing is being done at Sand Creek Brewing Company in Black River Falls, Wisconsin.

Aran committed to going to brewing school, applying to American Brewers Guild, Davis, CA, learning under the tutelage of Dr. Michael Lewis, the same person who some years earlier had taught New Glarus Brewing Company's Head Brewer Dan Carey and scores of the world's Wisconsin's premier brew masters.

In November of 2005, Furthermore Beer became a full-time endeavor. For years Aran's sister had been lobbying for him to set up a brewery in Spring Green. Coincidentally, American Players Theatre, the spring-to-fall Shakespearian theatre company nestled in the woods of Spring Green, were interested in putting their name on a private label beer. Aran saw this as a great opportunity to launch the Furthermore Beer brand. Thus, "Proper" was born out of the desire to honor the work of the theatre with a summer-time ale that is both elegant and refreshing.

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## **PRESIDENT'S LETTER**

This month we continue with a lot of proposed changes. At the March Officer's meeting the board passed one of the proposed changes discussed in February, making all memberships expire on February 1. This should make the renewals a short term activity lasting for only three months. Hopefully this will speed the check-in process for most of the year. Check-in has been taking too long for many years and we've had complaints about it since before I was the Editor 6 years ago. Hopefully most members will mail in the payment for their dues. The other option related to this, making all meeting fees part of the membership dues, will be posted on the new club forum for discussion by any interested members before being put to a vote of the full membership.

Once we go to fiscal year dues, we'll be issuing simple membership cards similar to those we used to have. Jeff Kane showed them around at the February club meeting. In addition to using these cards to speed check-in we hope to be able to convince local businesses to provide discounts to members who present valid cards. The board will be leading that effort but all members are encouraged to inquire at the places they frequent. This will be posted as a separate topic on the forum and the list of participating businesses will be featured prominently on the web site.

Speaking of the forum, the constitutional changes and some other things will be posted there for club discussion. This means we no longer have to spend large amounts of time in the monthly meetings discussing these types of items. Obviously, before we vote on important issues there will still be some discussion. We will be taking a quick vote, likely at the April meeting, to decide whether we should discuss the proposed constitutional changes during the May meeting or call a special meeting specifically for that purpose.

We have a lot of exciting things in the works and I think we'll have a great year as a club.

Skål 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

## CHILTON & GREAT TASTE TICKETS

Starting with the March meeting, we'll begin signing up members and collecting money for both the Chilton and Great Taste of the Midwest beer festivals.

**Chilton** - May 18, 2008 (1 to 6 p.m)  
- \$55 per (includes ticket, bus, and meal)

**Great Taste of the Midwest** - August 9, 2008 (1 to 6 p.m)  
- \$60 per (includes ticket, bus, and box lunch)

Please remember priority will go to Baron Club members with active memberships and those that pay for their tickets up front. This will be conducted on a first come, first serve basis and no un-paid reservations will be held over paid ones. We greatly appreciate everyone's understanding regarding this matter. Please feel free to pass any questions or concerns you may have to Bruce or any one of the Barons Officers.

To sign up and purchase tickets please see Rich Binkowski at the next meeting. Checks will need to be payable to the Beer Barons of Milwaukee. Thanks – Bruce Buerger

## CONSTITUTION COMMITTEE

As you should know by now, this year changes to the Beer Barons constitution are proposed and will be voted on. A centralized way to submit proposals is important so that things don't get missed. Any member of the club can submit proposals for the constitution changes. It has been decided that all proposals should be sent to the Beer Barons group on Yahoo. This will also allow for discussion of the proposals. If you are not currently a member of the Beer Barons Yahoo group, you can join by going to <http://groups.yahoo.com/group/MilwBeerBarons/> and sign up. If you have problems, talk to Jeff Kane at the next meeting or drop him an email at jeff@kane1.com. If you don't have internet or just don't like reading things online, don't worry. We will also be discussing these changes at a couple of the meetings. At the last officers' meeting a timeline was discussed. It was decided that all proposals need to be made by the end of the April meeting. An in depth discussion will take place at the May meeting. If needed, an additional meeting prior to the June meeting will be scheduled. The proposals will be voted on at the June meeting.

Before understanding what changes to propose, the current constitution should be read. The current constitution can be found at <http://www.beerbarons.org/about/constitution.html>. Also, copies of the constitution will be available at the March meeting. One thing to keep in mind is that the membership due changes are separate from the constitution changes. The constitution is very generic when discussing dues. It states, "The Board of Directors by resolution shall adopt the membership dues schedule to be imposed for each category of membership. All dues shall be payable in advance. Members may be separated from membership for non-payment of dues."

At the March meeting, we will try to have a few copies of the constitution change proposals made to date posted for members to review. Additionally, all proposals that have been made up to a week prior to the next newsletter deadline will be published in the April newsletter. In the next couple of weeks I will try to maintain an email thread on the Yahoo group which will contain the proposals. If something has been missed or misstated, please respond appropriately.

The constitution committee members are Diana Kane and Jason Heller.

## WORLD OF BEER FESTIVAL

by Mike Schwartz

The festival planning is well underway. The committee has five main groups:

- Treasury/ticket sales (head Rich McKagan)
- Promotions (head Mike Schwartz)
- Vendor Management/Beer Procurement (head Rich Binkowski)
- Speakers (head Jeff Platt)
- Volunteer Coordination/Facilities Management (heads Jeff Kane, Diana Kane and John Bowen).

In addition, this year we're planning a Meadfest, with Andy Hempken, Jeff Platt, and Rich McKagan, with clinic assistance by Jonathan Hamilton of White Winter Winery.

We have a few helpers this year ...

- Rick Rodriguez with poster distribution
- John Bowen with promotions & vendors.

If you'd like to help with any aspect of the festival planning and promotion contact the person in charge and jump in!

## FEB 2008 TREASURERS REPORT

By Bruce Buerger

	DEBITS	CREDITS	TOTAL
<b>February Beginning Balance</b>			\$5,236.78
<b>Income</b>			
February Meeting Admission		\$495.00	
Membership Fees – Feb		\$270.00	
Membership Fees - Jan Mailed		\$90.00	
Error Correction		\$125.00	
<b>Total Income</b>			\$980.00
<b>Expenses</b>			
Parallel Brew	\$10.98		
Newsletter – Printing	\$76.00		
Postage – Newsletter	\$82.00		
Clifford's - Feb Meeting Hall Fee	\$60.00		
Feb Meeting Beer	\$531.17		
Wrist Bands	\$52.51		
Officers Meeting	\$77.75		
Check Card Error	\$125.00		
Receipt Book	\$9.05		
Money Software	\$43.08		
Business Cards	\$2.45		
<b>Total Expenses</b>	\$1,069.99		
<b>Ending Balance</b>			\$5,146.79

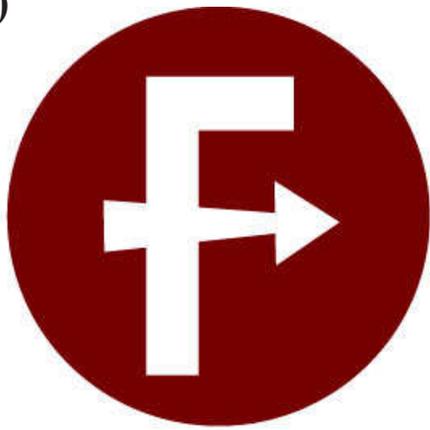
## FEBRUARY 2008 MEETING

\* 99 Attendees \* 18 Memberships paid

### MEMBERSHIP STATUS

\* 123 Current Memberships  
\* 7 Expire in March \* 8 Expired February  
\* 10 Expired January - \* 2 Expired December  
\* 14 Trial Members

(3)



**FURTHERMORE  
BEER** 

### CONTRACT BREWING, ...

Contract brewing just describes a relationship whereby one brewery has another brewery brew beer. It can be very hands-off, where the contracted brewery gets the recipe and runs with it; it can be very hands-on, where the contracting brewery is actually present during the brewing process and directs the brewing – in this case, the contract is really just to merely use the equipment.

Chris: “We wanted to work with somebody who was geographically proximate, who had done contract brewing before, and who wouldn’t look down their noses at the size of batches we wanted to brew initially. But we also were looking for somebody who would benefit from our growth if we were to be successful and not be just another brand coming off of their bottling line. Most importantly, we needed for Aran to be brewing our beer. Todd at Sand Creek is willing to let Aran touch his equipment, if you know what I’m sayin’ ...” Aran: “I want to be as hands on as I can, but there are times when Todd (Sand Creek’s Brew Master) is doing so much juggling that I just step in when I can. Other times I get the brew house to myself. I go up for every brew. Where I feel my role in the brewery is critical is in ensuring that the practical end of brewing is in step with the concept of the beer. So the Proper can lean towards lighter if we were, say, correcting for letting too much run-off collect in the kettle. But the Knot Stock can’t be under-peppered, even if one were to dump a quarter of the needed pepper on the floor because a pump broke and Knot Stock rushed out of the fermenter into the “pepper dose-tank” rather than the other way around, overflowing the dose tank and the pepper contained there within. That’s the kind of stuff that I want to be around for since the beers are my babies. Todd’s got enough of his own babies to worry about. It’s not really his job to make nuanced decisions about the direction of Furthermore beers.

The relationship has also been very successful. With this success, Furthermore has since purchased some land in Spring Green. Aran: “We want to build on our newly acquired land, but the brewery part will be phase two or three. We first need an office, storage, a bigger cold room, and a dedicated test batch space—more of a commercial kitchen than brewery. We’re looking at 3,000 barrels as a reachable volume within a short time of build-out. We don’t think we would build if we were not within striking distance of that mark. Aran mentions that 3,000 barrel per year is the short-term target for production in order to build-out the brewery. Currently, Furthermore sits at about 700 barrels and they are currently growing through expansion into more markets. Chris predicts that 2008 will bring somewhere near 1200 barrels.

“I think we’ll continue to be on or above target this year, but it wouldn’t surprise me if we experienced a growth-dip in year four or five. It goes against my cheery, optimistic instincts to say so, but the combination of natural plateaus, market conditions and general economic malaise causes me to be cautious as I predict our growth.” Thus, predicting when Furthermore will be within striking distance of 3,000 barrels, and fit for that brand new brewery, is difficult at best. Having plans for growth, adding new beers, expanding into new territories, differentiating income, are all reasonable ways to ensure that the brewery continues to grow. Of course, another reasonable way to supplement growth would be to contract out some of the excess capacity. Growth in a competitive industry and trying times for luxury goods like beer can be difficult.

### FURTHERMORE BEER

The **Proper** was developed with American Players Theater in mind. But, it existed only after the idea of Furthermore Beer existed.

“The seed of the business was the beer, which would become the **Knot Stock**. Equally important was the idea of the Proper, making it specifically for the particular experience of attending a performance at American Players Theatre. There were a few other styles or ingredients that I felt could lend to a distinguished line-up, but the rest of the beers didn’t come into clear focus until the last possible moment. Some beers are a little easier than others. For example, brewing with apple cider can be very difficult and inexact. “The first Fallen Apple was a work in progress all the way up to packaging. I had made a similar beer before, but differences in cider, brewing water and yeast all amounted to a lot of tweaking along the way.” The test batch phase also presents some fun and interesting opportunities for friends, family and Chris.

**Three Feet Deep** took a sharp turn in the test batch phase when the data came back from our unfocused group (friends and family drinking bloody marys, eating biscuits and gravy). We were comparing the sire of the present beer with one that was quite a bit thicker. The feedback we received was varied, but the sentiment that struck a chord with us was that there are a lot of big stouts out there, why not try to make a ballsy stout that isn’t thicker than ketchup.

**Boombalatty** was a test batch winner. Aran did two tests with high temperature fermentations that were failed miserably. “When Chris started looking at the want ads, I knuckled down and put together the Fatty. Didn’t need to change a thing for production. My method of recipe formulation grew out of the need for balance, and I tend to start in the middle of the spectrum, abstractly – numbers on paper, and push the malt and hops around until things are out of balance to the degree that I want them to be. That becomes the basic template. If there is an odd ingredient that brings a particular element to the beer (i.e. tart apples, prickly pepper) then the recipe flexes to ensure that that flavor is a welcomed addition and not an irritation to the palate. That’s how drinkability and edginess coincide.

Unfortunately, there are some in the beer community that judge to style. There’s an attitude that beers are to be judged by how closely the beer comes to some defined style guideline. This community shuns the non-reinheitsgebot ingredients as not genuine and off-style beers as not authentic. But Furthermore couldn’t be further from this class. Per Chris Staples,” There are so many fine examples of beers of a particular style that instead of trying to re-make them, you should drink them! Hell, we don’t even know how to classify our beers, which is one reason they have such funky names. Per Aran,” We really do see it as our responsibility to create beers for the consumer that are, if not unique, at least rare. The Proper is the exception to the rule as far as bending style goes, but the reason for brewing and the beers place in the artistic community is certainly right up there with rare/unique. With respect to brewing’s past and its sanctity, I think that someone is missing the point if they think a Knot Stock is a break from tradition. It is simply the next line in tradition. I can’t believe heather has made it as far as it has in brewing tradition when there was pepper to be had. [editor’s note: heather was used in some brewing traditions because of a lack of hops; heather provides a flowery aroma in place of hops] If someone thinks fruit doesn’t belong in beer, and therefore won’t drink a Fallen Apple, then they are missing out. That’s not to say that everyone who drinks it likes it, but to handcuff your pleasure potential in such a way seems silly.

**(Full length article located at [www.madisonbeereview.com](http://www.madisonbeereview.com))**

## NEW MUSEUM OF BEER & BREWING DISPLAY UNVEILED @ FOOD & FROTH



## PILSNER URQUELL RATES ONLY C+ BY BEER ADVOCATE

C+! It got a C+! When I saw it I thought I was going to explode. Maybe it was still Packer loss hangover, or just the general malaise from “the winter that would not end”. But there it was in black and white a C+ for the beer that changed the world.

Maybe a little background is needed. My name is Terry Mayne and I am a beer geek! I love beer, not just the taste but the aroma, the texture and the even the way it looks. I will stare at my nitro poured Boddingtons like a bug in a jar. My wardrobe is 90% beer logoed, family vacations have brewpub stops filtered in, I love beer! I love the signs, the steins, the tap handles, the STUFF! I love beer, the process, the breweries and especially the history. I am a beer geek, but I am not a beer snob!

This is why when I read BeerAdvocate's rating of Pilsner Urquell of a C+ I got mad. But wait, maybe something went wrong, maybe they got a skunky bottle, or god forbid is there an Urquell Lite? Curse you Miller! I quickly read the review. Then I saw “Even without a recipe change”. What!?! Lacing and head retention is described as “quite amazing”. “Clean”, “very smooth”, “crisp”, are other adjectives used to describe this beer. Then there it is at the end, “globalization, growth, and popularity” Three words that beer snobs hate but stockholders and people who actually pay the bills love. Bottom line, Pilsner Urquell, one of the world's greatest beers is now a C+ not based on aroma, flavor and mouth feel but based on the fact now it is available to more people!

This is snobbery, and in my opinion what is gone wrong in today's beer culture. Last month this same magazine listed there top 25 beers on the planet, 6 out of the top 10 were Russian Imperial Stouts. Not since Catherine the Great has this style received such props. Out of 25 beers there was only one lager! This of course was some obscure beer only a few people ever heard of. And goodness knows if the monks of Saint-Sixtusabdj van Westvleteren actually marketed their beer to make money to do the Lord's work, their precious #8 and # 12 s ratings would drop like a rock “even without a recipe change”.

No, it's time for me to give up BeerAdvocate. Recently while at Barnes and Noble I saw a new beer Magazine. I think it was called Beer. It had a lot of shiny pictures with a lot of well endowed beer-chicks and not much substance. But it was not preachy, pretentious, or snobby, it was just about beer. Maybe I'll give it a shot. Cheers

## SUBJECT: BEER vs WATER

To all who enjoy a glass of beer or wine... and those who don't. As Ben Franklin said: In wine there is wisdom, in beer there is freedom, in water there is bacteria. 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.

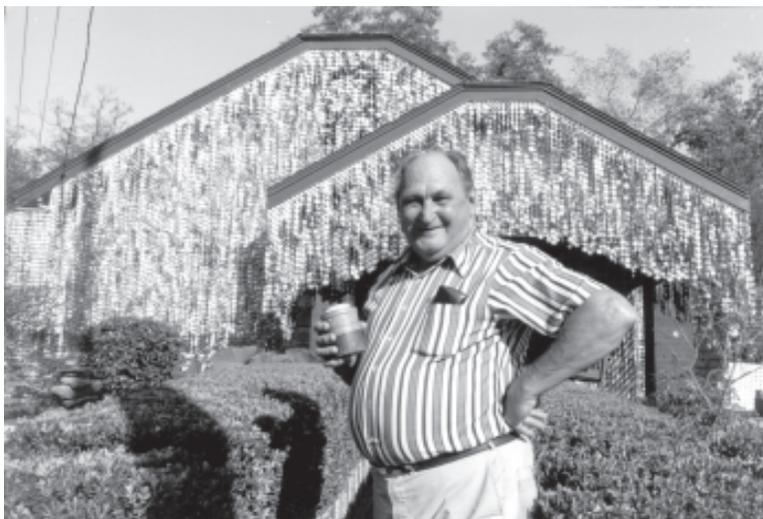
However, we do NOT run that risk when drinking wine & beer (or tequila, rum, whiskey or other liquor) because alcohol has to go through a purification process of boiling, filtering and/or fermenting.

Remember: Water = Poop, Beer & Wine = Health Therefore, it's better to drink beer and wine and talk stupid, than to drink water and be full of shit. There is no need to thank me for this valuable information: I'm doing it as a public service

## THE BEER CAN HOUSE

222 Malone, Houston, TX - (713) 926-6368

From his front porch, John Milkovisch was able to see the beer truck heading for the local grocery, spurring him into action. “He'd run over there and clean them out,” recalled his son Ronald. “He never had less than 8 to 10 cases stacked up in the garage.”



From 1968 until his death 20 years later, Mr. Milkovisch, an retired upholsterer for the Southern Pacific Railroad, not only emptied 39,000 cans or more of his favorite beverage but also put the containers to good use, cladding his house and workshop with thousands of maintenance-free flattened beer cans (Falstaff was a favorite) and shading the sun with garlands of tinkling beer can tops and tabs. He linked pull-tabs into long streamers to make curtains that chimed when the wind blew. “This curtain idea is just one of those dreams in the back of my noodle,” he explained at the time. “John thought beer cured everything,” explained Mary, his wife, after John had died. The cans are a record of John's imbibing preferences — Coors cylinders are sculpted into whirligigs, while long rows of Texas Pride and various Lite beers make up the walls. Pull tabs tinkle lightly in the breeze, and the only belches you'll hear will be your own.

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## BREWERS PRAYER

Our lager, which art in barrels, hallowed by thy drink. They will be festive at home as in the tavern. Give us this day our foamy head, And forgive us our spillages, as we forgive those who spill against us. And lead us not to incarceration, But deliver us from hangovers. For thine is the beer, the bitter and the lager. Forever and ever.

# 2008 WISCONSIN STATE FAIR HOMEBREW COMPETITION

Ladies and Gentlemen, fire up your brew kettles, the 2008 Wisconsin State Fair Homebrew Competition is coming soon. This year's competition will be on Saturday, May 17th. If you've entered in recent years, you should be receiving a post card in the mail soon. This year you must download the Rules and Regulations and Entry Forms from either [www.wsfp.state.wi.us/home/wsfp](http://www.wsfp.state.wi.us/home/wsfp) or [www.beerbarons.org](http://www.beerbarons.org). Entry forms must be mailed to the State Fair by May 1st. New this year, we are charging a late fee for entries received after the May 1st deadline. After May 1st, entry fee increases from \$5 per entry to \$20 per entry. So save money and enter by May 1st.

As in the past, we will be using the Beer Judge Certification Program (BJCP) Style Guidelines. You can also download the most recent guidelines, dated 2008, at [www.bjcp.org](http://www.bjcp.org).

Just like last year, the State Fair is giving out cash prizes. The Best of Show winner gets \$50, 2nd Best of Show winner gets \$35, and each Best of Category winner (with six main categories) gets \$20. The Best of Show winners and the Best of Category winners also receive plaques. Gold, silver and bronze ribbons are also awarded for the highest scoring beers of the competition.

The competition is a great way to learn more about beer, either by entering and getting feedback, or by volunteering at the competition. As always, we will be asking for volunteers to help judge and steward. The day includes a potluck lunch that we share with the Wisconsin Vintner's Association, who hold their competition at the same time. And of course, there's the famous Beer Table. Ask someone who's been there before.

So start figuring out which beers you are going to enter. If you have questions about entering or about volunteering, you can contact either Jeff Enders at [jeffenders@wi.rr.com](mailto:jeffenders@wi.rr.com) or Dan Schlosser at [dan-schlosser@wi.rr.com](mailto:dan-schlosser@wi.rr.com). Or ask one of the many BJCP Judges for advice. The Wisconsin State Fair Homebrew Competition is one of the highlights of the Beer Barons brewing year- we hope to see you, or your beers, there.

Jeff Enders and Dan Schlosser  
Competition Coordinators

## Buying Honey for Home Brewing By Andy Hemken, Honey Guy

(5)

When acquiring honey for use in making beer or mead, there are a few things to consider. Beer uses the pure carbohydrates to ferment, and the final product may or may not be sweet, depending on the brewing method. In mead, the honey flavor and characteristics are more important, so choosing the right honey is significant.

### TYPES OF HONEY

There are over 300 types of varietal honey in the United States, with flavor profiles from light, to significantly bold. The color of the honey is significantly less important, and may be water white to dark amber. Varietal honeys such as clover honey are typically very light color, with a mild flavor. This is typically used for various beers. Orange blossom honey is light colored with a citrus taste. Some mead makers use orange blossom honey for the meads because of its specific properties. Unfortunately, there is a dearth of orange groves here in Wisconsin. Buckwheat honey is extremely dark, with a very strong flavor. You either like it or hate it. To get the varietal honeys, the beekeeper parks the beehives near the source, during the blossom period. This takes extra time, and effort, and is sometimes hit or miss, depending on the target source. The type of varietal honey can impart the taste to the straight mead, so is important.

When the honeybees are collecting nectar from a lot of different sources, the honey is considered wildflower. This is a term meaning the bees are going everywhere. Specific flavor depends on the flowers in a five mile radius of the beehives. In southeast Wisconsin, this is usually a medium amber honey with a significant flavor profile, but may be different depending on which summer month due to the progression of flowering plants.

There are also flavored honeys, using different flavoring agents both natural and artificial to render a specific taste profile. Some of these will be good for brewing.

### WHERE TO BUY - PLACES TO GO

Honey is available at your local supermarket, homebrew store or from the beekeeper. As a beekeeper I always tell people to buy from the beekeeper. You know what you are getting. But then again, I am pretty biased. And for good reason. The United States uses about 400 million pounds of honey a year, but only produces about 150 million pounds. The rest comes from overseas. Look at the store honey, and you will find honey from all over the world, in small print, if they label it at all.

Unfortunately, honey can be adulterated with corn syrup, maltose syrup and other sugars to extend it. It may look and taste like honey, but when brewing these other sugars may alter the final product. This is not real prevalent, but testing is difficult in determining what is in the bottle you bought. Some companies are not real honest.

Store honey is typically blended in 20 barrel batches, to obtain the right color and flavor. A number of barrels of foreign honey may be blended with some of domestic honey for the right characteristics. Honey from Kallas is typically received from beekeepers in Wisconsin and Minnesota, although other packers in the Midwest rely on more foreign honey. Foreign honey is generally less expensive, but the flavor profiles can be significantly different that we are used to.

Typically, honey is heated to 160-180 degrees in these large batches, and filtered, to remove bee legs, wings, pollen and any other debris that may cause granulation. All honey will crystallize over time, but this heating and filtering significantly extends the shelf life of the bottled honey. In brewing, granulated honey has not been a problem. Following this process, the honey is flash heated and bottled. Honey flows easier when heated for the bottling process. You should be able to use store honey without problems, but this is the process.

In the extraction process, some honey sticks to the wax caps that area cut off of the frames. This goes through a wax melter, which can reach 180 degrees. This turns the honey dark, which is normally not a problem, unless the honey is held for an extended period of time. This dark honey is normally called melter honey, and is sold to packers, who then clean it up and sell it to bakeries. This bakery grade honey is the worst you can buy, and is probably not the stuff you want to use for brewing.

The honey at the home brew shop is usually acquired from a local beekeeper, and should be good to go. As always, I encourage buying honey direct from the beekeeper. Prices vary in different regions of the state and the country, and the larger the container, the lower the price. Normally, honey is priced by the pound, and there are different prices for wholesale and retail. A gallon is twelve pounds, with a five gallon bucket running sixty pounds.

Hopefully this gives you a better understanding of where to get your honey.

**NEXT MONTH:  
HOME BREWING WITH HONEY**

## UPCOMING BREW-U EVENTS

Brew – U has upcoming course offerings in April and May:

\* **APRIL: Brewing 201 – Intermediate Home Brewing Techniques:** Yeast starters, sparging, wort chilling, & kegging oh my! Bruce Buerger will cover these topics and maybe one or two others.

\* **MAY: Brewing 301 – Intro to All - Grain Brewing:** We'll take you from crush to boil. This course will cover the mashing and sparging processes. Come see how Mike Chaltry does his thing.

Dates, times, and locations are being finalized. If you're interested in attending one of these classes, or if you have additional class ideas, please visit the Brew-U sign up page and let us know - <http://www.beerbarons.org/Brew-U/classCatalog.html> Thanks – Bruce Buerger

## THE SCHOONER HOMEBREW & BEER BARONS

The Schooner was started 3 years ago as part of The Great Lakes Brew Fest. Every year the Schooner has grown and tried new things. In 2008 we are adding a label contest and cash awards to top home brewer and homebrew club. This year adding the Beer Barons to the list of sponsoring homebrew clubs seems like a perfect fit. Every year as the Schooner has grown so has the Baron involvement with it. The Schooner is a part of the Great Lakes Brew Fest, and works to promote the fest. GLBF pays most of the Schooner bills and in doing so allows the clubs to keep 100% of the entry fees. Schooner keeps 1/3 (soon to be 1/4) of the money for expenses (such as hotel bill for out of town judges) and distributes cash to the clubs. The clubs have received around \$500 each year.

The clubs then decide on how to use their Schooner money. Belle City used their portion one year to buy the clubs jockey box. Also the amount of the money earned by the clubs depends on how much effort is put in the Great Lakes Brew Fest. Once again Racine club strings pretzel necklaces, prints tee shirts, and tries to raise additional funds.

Having the Barons join Schooner is a perfect fit. All 3 clubs here in SE Wisconsin are already working together very nicely, whether it is BJCP exam, Brew U, etc. I can see this continuing in the World Beer Fest, where Racine/Kenosha clubs could contribute beer; shared tours, like the Madison bus trip; and possibly a Wisconsin Homebrew Convention. The Schooner is proud to welcome the Beer Barons.

Cheers Terry Mayne

## MIDWEST HOMEBREWERS CALENDAR

\* **APRIL 3: AHA National Homebrew Competition**  
[www.beertown.org/events/nhc/entry.html](http://www.beertown.org/events/nhc/entry.html)

\* **APRIL 26: AHA National Homebrew Competition - First Round Judging Two Brothers Tap House,**  
30W315 Calumet Ave. Warrenville IL.  
Judge coordinator Joe Formanek  
<Formanekj@ajiusa.com>

\* **APRIL 11: Titledown Open XIV**  
Green Bay, WI - (920) 388-2728  
Entry Fee: \$7 first entry, \$5 each 2nd-4th entries  
Entry Deadline: April 7  
[www.rackers.org](http://www.rackers.org)

\* **APRIL 12: Samuel Adams Longshot Homebrew Competition**  
**Binny's South Loop,** 1132 S. Jefferson, Chicago, IL  
Requirement: One (1) 6 Pack  
Entry Date: Noon-4 PM April 12  
[Katie@binny.com](mailto:Katie@binny.com)

\* **APRIL 19 : Golden Growler Hereford & Hops,** Wausau, WI  
Entry Fee: \$5  
Entry Deadline: April 12  
[www.bullfalls-brewers.org](http://www.bullfalls-brewers.org)  
Bull Falls Brewers (Wausau) and Central Wisconsin Draught Board (Stevens Point) BJCP/AHA event. We need BJCP judges! Send Judge's Registration Waiver to Travis Skroch, 207 Brookfield Dr., Stratford, WI 54484 - (715) 687-9941 - [tappr@yahoo.com](mailto:tappr@yahoo.com)

\* **APRIL 26: Madison Homebrewers & Tasters Guild 21st Annual Big & Huge J.T. Whitney's,** 674 S. Whitney Way, Madison, WI (608) 217-4160

<u>Category</u>	<u>Original Specific Gravity</u>
Big Ales & Lagers	1.060 to 1.070
Huge Ales & Lagers	1.071 to 1.085
Mammoth Ales & Lagers	Over 1.085!
CMS (Ciders, Meads & Sakes)	Over 1.050
- The Best of Show = Woolly Mammoth Plaque	
- CMS = The Hairless Mouse Plaque	
Entry Fee: \$5	
Entry Deadline: March 26 - April 16	
Big & Huge Competition c/o	
Wine & Hop Shop	
1931 Monroe St. Madison, WI 53711	
<a href="http://www.mhtg.com">www.mhtg.com</a>	

\* **MAY 1: Samuel Adams Longshot Competition Deadline**  
Entry information: [www.samueladams.com](http://www.samueladams.com)

\* **MAY 3: AHA Big Brew Day**

\* **MAY 3: Indy Craft Beer Festival Homebrew vs Homebrew Hot Shotz,** Indianapolis, IN  
Peoples choice award contest  
Each entrant has to submit a full 5gallon keg, ale or lager. This may be naturally or forced carbonated. It can be dry hopped. No style guidelines will be enforced.

\* **MAY 17**  
**Stte Fair Homebrew Competition**  
More Details in April.

\* **JUNE 19 - 21**  
**30th Annual National Homebrew Conference**  
Cincinnati, OH

\* **JULY 12**  
**Brewers Cup Competition**  
Indiana State Fair, Indianapolis, IN  
Entry Deadline: June 20

\* **JULY 19**  
**Alcoholmanac Homebrew Competition**  
**Zad's Roadhouse,**  
434 S. 2nd St., Milwaukee WI  
Entry Fee: \$5  
Entry Deadline: May 14 - 19

## Support Your Local HOMEBREW SHOP

\* **B & B Beverage**

(262) 895-2921

26220 W. Loomis Rd., Wind Lake

\* **Brew & Grow,**

(262) 789-0555

285 Janacek Rd, Brookfield 53045

\* **Cedarburg Homebrew Shop**

(262) 377-1838

W62 N590 Washington Ave., Cedarburg

\* **Frugal Homebrew**

(262) 544-0894

238 W. Broadway, Waukesha

\* **Hop to It**

(262) 633-8239

234 Wisconsin Ave., Racine 53403

\* **The Marketbasket,**

(800) 824-5562

14835 W. Lisbon, Brookfield

\* **Homebrewing Depot**

(414) 778-0781

8008 W. National, West Allis

\* **Purple Foot**

(414) 327-2130

3167 S. 92nd St, Milwaukee

## BEER EVENTS CALENDAR

- \* **MARCH 20 : The Suds Club featuring Sprecher Bock Fest** - 7-10 PM  
Zads Roadhouse, 434 S. 2nd St., Walker's Point, Milwaukee, WI
- \* **MARCH 20: March Mayhem Beer & Food Event**- 7-10 PM  
Country Springs Hotel, 2810 Golf Rd., Waukesha, WI - (262) 547-0201
- \* **MARCH 26 : Beer Barons Meeting, featuring Furthermore** - 7:30 PM  
Clifford's Supper Club, Hales Corners, WI
- \* **MARCH 26 : Bell's Oberon Release Party** - 5-7 PM  
Three Cellars, 6955 S. 27th St., Franklin, WI
- \* **MARCH 27: The Suds Club featuring Summit Beer Tasting** - 7-9 PM  
Zads Roadhouse, 434 S. 2nd St., Walker's Point, Milwaukee, WI
- \* **MARCH 28: Founder's Beer Tasting** - 5-7 PM  
Three Cellars, 6955 S. 27th St., Franklin, WI
- \* **MARCH 29: 4th Annual Raise A Glass Beer Tasting** - 7-11 PM  
St. Francis Community Center, 3476 E. Howard Ave., St. Francis, WI  
Reservations: (414) 727-2895
- \* **MARCH 29: Sipping on Sheboygan's Shores** - 1-5 PM -  
Blue Harbor Conference Center, 725 Blue Harbor Dr., Sheboygan, WI
- \* **APRIL 5 : 6th Annual "Toast to Hope Party"**  
Micro Brew & Food Benefit Event for MDA - ALS Division - 6-9 PM  
Hal's Harley-Davidson , 1925 S. Moorland Rd., New Berlin WI
- \* **APRIL 5: North East Wisconsin (N.E.W.) Beer Festival** - 5-9 PM -  
Wave Bar, Appleton, WI - Tickets: Homebrew Market (800) 261-BEER
- \* **APRIL 6: Our Lady of Divine Providence 4th Parish Festival**  
11 AM-5 PM - Lakefront Brewery Palm Garden,  
1872 N. Commerce, Milwaukee, WI
- \* **APRIL 19: Bockbier Fest**  
Cafe Brucke, 2101 N. Prospect, Milwaukee, WI - (414) 287-2053
- \* **APRIL 19: Between the Bluffs Beer Festival** - 2-6 PM  
City Brewery, LaCrosse, WI - (608) 785-4200
- \* **APRIL 19: The Dairy State Cheese & Beer Festival,**  
Benefit for the Kenosha Mens & Boys Club- 1-5 PM  
Dairyland Park, 5522 104th, Kenosha, WI - (262) 654-6200 ext 106
- \* **APRIL 26: Spielmannzug Drum & Bugle Corps Bockbier Fest**  
- 5 PM - Hart Park Pavilion, 7300 Chestnut, Wauwatosa, WI
- \* **MAY 1: Great Taste Tickets on sale**  
Madison, WI - [www.mhtg.org](http://www.mhtg.org)
- \* **MAY 3: Museum of Beer & Brewing Annual Meeting**  
Historic Pabst Brewery Tour Center, Milwaukee, WI
- \* **MAY 10: 3rd Oregon Chamber of Commerce Micro Brew Fest**  
- 1 - 6 PM - Liberty Park, Oregon WI - (608) 835-3697
- \* **MAY 15: MACC Fund Beer & Wine Tasting** - 6-9 PM  
Lakefront Brewery Palm Garden, Milwaukee, WI -  
Reservations: (414) 918-0626
- \* **MAY 18: Wisconsin Micro-Brewers Beer Festival** - 1-6 PM  
Calumet County Fair Grounds, Chilton, WI -  
Tickets: Rowland's Calumet Brewery - (920) 849-2534
- \* **MAY 28 : Beer Barons Meeting,** - 7:30 PM  
Clifford's Supper Club, Hales Corners, WI
- \* **JUNE 7: 4th Annual World of Beer Festival**  
Schwabenhof, Menomonee Falls, WI

## WORLD OF BEER SPEAKERS

We have confirmations from Lucy Saunders, author & writer, talking about Cooking with Beer & Food, plus Jim Haertel, President, Museum of Beer & Brewing.

To promote Meadfest, we have Jonathan Hamilton of White Winter Winery, plus Beer Baron (& Honey grower) Andy Hemken as speakers.

## CHANNEL 10 AUCTION (7)

Beer Barons, Friends & Family and anyone who would like to join us for a few days of charity work and a great time.

Our time slots are SATURDAY APRIL 26TH - NOON-4:00PM Or SUNDAY APRIL 27TH - 3:00PM TILL 7:30PM

Email me your name, address, phone number and email address, or see me at the March meeting. For more info go to [www.mptvfriends.org](http://www.mptvfriends.org) Thanks KAREN GRADE  
[kgrade@oncologyalliance.com](mailto:kgrade@oncologyalliance.com)

## APPAREL

Please see Karen Grade regarding Embroidered Shirts.

## IS MY BEER READY TO COMPETE ?

Thinking of submitting that awesome brew that all your friends rave about to a competition? Dreaming of that day when your beer takes best of show and you earn some bragging rights for a year? Well, we'd like to help.

The Barons currently have 14 experienced BJCP judges within the ranks. Two 2 club judges will be available to give feedback to the first five individuals who sign up ahead of time. Because of time constraints this will only be a mini-evaluation, covering high level style accuracy and any noticeable brewing flaws. Also, we'd like to keep the judging limited to the style we're covering at the monthly meeting.

To sign up, please send an e-mail to [competitions@beerbarons.org](mailto:competitions@beerbarons.org).

Limit 1 beer judging per a person and remember this is limited to the first five individuals that sign up.

Additional style information can be found here -

<http://www.bjcp.org/2008styles/style13.html>

Information regarding the BJCP can be found here -

<http://www.bjcp.org/index.php>

Information regarding the Barons judges and the club BJCP study sessions can be found here - <http://www.beerbarons.org/competitions/bjcp/index.html>

Thanks - Bruce Buerger

## NEW SIXTH BARREL KEG by Andy Hemken

I was out following beer trucks at Miller Brands, distributor for Miller Beer for Milwaukee County, for work, and in discussions found out that the pony kegs may be phased out, in favor of the new 1/6 barrel keg. Capacity is 5.16 gallons, and might be better than the current corny keg. This is informally being called a torpedo keg, and allows taverns to tap more slower moving beers (light beer, fruit beer and other less popular beers) in a smaller area.



## UPCOMING BEER BARONS MEETINGS & EVENTS

MARCH 26: Monthly Meeting, featuring Furthermore Beer Co. @ Clifford's - 7:30 PM  
APRIL 1 (No Foolin'): Officer's Meeting @ Von Trier, 2232 N. Farwell @ North Ave. - 7:30 PM  
APRIL 23: Monthly Meeting @ Clifford's - 7:30 PM

Please Support

### Clifford's Supper Club

: 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**  
CLIFFORD'S, 10418 W. Forest Home, Hales Corners

### 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**

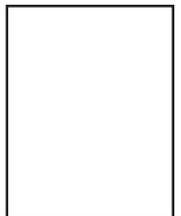
The date that appears on the address label of your newsletter is the date that your membership expires. This newsletter will be given free of charge to prospective members for 3 months.

**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.

**BARON MIND**

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



***FIRST CLASS***