



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

APRIL 2008

[www.beerbarons.org](http://www.beerbarons.org)

## APRIL MEETING:

### BILL TRESSLER & HINTERLAND

Our April guest speaker and featured brewery will be Bill Tressler, founder & co-owner of Hiinterland, a small brewery located in Green Bay, WI, dedicated to crafting small batch artisanal beer. Owners Bill & Michelle Tressler opened the brewery in 1995 just south of Green Bay on the site of an old cheese factory. Bill studied fermentation and engineering at the UC Davis and at the American Brewer's Guild. Prior to opening the brewery, Bill was the editor of American Brewer and Beer, The Magazine.

In 1999, Hinterland moved to a restored warehouse in downtown Green Bay and in February of 2000 opened a fine dining restaurant in conjunction with the business. Initially, Bill Tressler was the head brewer but replaced himself with Brewer Joe Karls—also a Green Bay native who studied at Siebel Institute in Chicago.

Today, Hinterland brews approximately 5 beers year round and another 6 to 7 seasonally., including Pale Ale, Pub Draught-nitrogen infused, Amber Ale, Honey Wheat, Bock, Luna Stout-nitrogen infused, Oktoberfest, Weizen, Pilsner, Framboise, Imperial IPA, Bourbon Stout- aged in oak, Scottish Ale, and Winter Cask Ale-barley wine aged in oak. Over the years, Hinterland has won many medals most notably a Gold and World Champion title for its Bock beer in 1997. Currently, the flagship Pale Ale and Weizen Bier are available in bottles.

Last September, Hinterland opened its new Erie Street Gastropub in Milwaukee's Historic Third Ward. Hinterland Erie Street Gastropub features 7 to 8 of Hinterland's beers on tap.

**Hinterland Brewery**, 313 Dousman Street, Green Bay, WI (920) 438-8050

**Hinterland Erie St. Gastro Pub**, 222 Erie St., Milwaukee, WI (414) 727-9300

## NEWSLETTER CONTENTS

Presidents Letter; April Speaker: Bill Tressler, Hinterland Brewery	P. 1
Treasurers Report, Membership & World of Beer Report	P. 2
Meadfest at World of Beer & Pouring the Perfect Pint	P. 3
Brew U, "Is My Beer ready to Compete" & Homebrew Calendar	P. 4
Beer Barons Apparel, Homebrew Label Gallery & Events Calendar	P. 5

## PRESIDENT'S LETTER

April brings us into the wind up for the World of Beer Festival. It's a busy time for the club and for some of us individually for a variety of reasons, beer festivals, homebrew competitions, why, I've heard tell some of us even do things that aren't related to beer or brewing!

Focusing on the World of Beer Festival, we need all the members to help with a few things. The first is going out and letting everybody you know who's interested in beer know about the festival. The members of the club know an awful lot of beer nuts around the Milwaukee area and it's a great way for us to sell tickets. We'll have tickets at the next meeting for members to buy for their friends, family, or co-workers. Also, if you go to be related web sites post something about the festival. If you know people in the media try to get them to cover our event. If you need materials, press releases, whatever, let me know and I'll get it to you.

Second, signup to be a volunteer. Jeff and Diana Kane and John Bowen are heading up the WoB Volunteer committee this year and can use all help they can get. This year we're looking into getting T-shirts for the volunteers. Also, if we have any club members who are licensed bartenders in Menomonee Falls and can volunteer for the festival as bartenders, your help would be greatly appreciated. If you've been through the training but aren't licensed in Menomonee Falls, we can pay the application fee out of the World of Beer Budget. If you know any people who are licensed bartenders who might be willing to volunteer, that would also be very helpful.

We're hoping to make this year's World of Beer Festival the best ever. Now that we're buying the beer, we can decide exactly what beer were going to have. No more of those Mexican pilsners that made everybody wonder if they were in the right place. Of course with paying full wholesale for all the beers, it's going to mean that there will be fewer proceeds to donate to our charity. We'll have to evaluate that this year and see what we can change for next.

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:**  
**Diana Kane**  
Home: (262) 238-9073

# WORLD OF BEER

## SATURDAY, JUNE 7, 2008 - 1-5 PM

MENOMONEE FALLS, WI – Start with a beer festival set up by a bunch of dedicated beer nuts, add a mead festival, then bring in national writers and beer and brewing experts to talk about topics related to beer and brewing and what do you get?

The Beer Barons World of Beer Festival! The Beer Barons of Milwaukee homebrewing and beer enthusiast club are running their fifth annual World of Beer Festival at the Schwabenhof pavilion.. This has become Milwaukee's premier festival celebrating beer and brewing. This is a great opportunity to taste more than 200 beers from the US and around the world including rare and limited availability beers that will be served as special releases. In addition to the commercial beers, several homebrewed beers will be available for sampling. New this year is the Meadfest featuring commercial meads and their producers to answer your questions.

There are short presentations on different aspects of beer, brewing, by well-known authors as well as live homebrewing demonstrations for brewers of all levels. Author Robin Shephard; Jim Haertel, President, Museum of Beer & Brewing speaking on the latest developments of the Museum of Beer & Brewing. Jonathan Hamilton, owner and head mead maker at White Winter Winery. Andy Hemken, President Wisconsin Honey Producers Assoc. both will talk about brewing with honey. Andy is both a honey producer and avid homebrewer.

Live homebrewing demonstrations will include information from basic extract brewing through advanced all-grain brewing. Ingredients, techniques, and equipment will be on display and discussed with plenty of opportunity for questions. During this festival we'll be starting a 60 gallon batch to be bourbon barrel aged that will be served at next year's festival. Beer Judge Certification Program (BJCP) certified homebrew judges will also be available for your questions about brewing and competitions.

The event will take place at The Schwabenhof Pavilion, at W14750 Silver Spring Dr. in Menomonee Falls, WI on June 7, 2008 and is open from 1:00 p.m. to 5:00 p.m.. Presentations will begin at 2:00 p.m. Homebrewing sessions will be running throughout the festival. The cost for the event is \$30 in advance, \$35 at the gate. Designated drivers get free admission and complimentary soda will be available from several vendors. Food will be available for purchase from the Schwabenhof during the festival.

Please visit the Beer Barons' web site at [www.beerbarons.org](http://www.beerbarons.org) or contact the Beer Barons of Milwaukee Festival Committee with event questions at [fest@beerbarons.org](mailto:fest@beerbarons.org). Tickets can be purchased on-line or at homebrew shops and select liquor stores throughout the Milwaukee area.

This event is generously sponsored by Discount Liquor, Lakefront Brewery, Terra Maps and Graphics, Briess Malting and Ingredients, Wyeast Laboratories, White Labs, and Hop Union.

Proceeds will benefit the Museum of Beer and Brewing proposed for the former Pabst Brewery and the Beer Barons of Milwaukee homebrewing and beer enthusiast club.

Mike Schwartz, Beer Barons of Milwaukee - [www.beerbarons.org](http://www.beerbarons.org)

### 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.

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 & Belgian night.

Annual dues may be paid at the 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.

### CHILTON & GREAT TASTE TICKETS

We'll still be 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, & meal) – April meeting last chance!

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

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 Treasurer Bruce Buerger or any one of the Beer Barons Officers.

To sign up and purchase tickets, please see Rich Binkowski at the April meeting. Checks will need to be payable to the **Beer Barons of Milwaukee**.

### MARCH 2008 TREASURERS REPORT

	DEBITS	CREDITS	TOTAL
<b>February Beginning Balance</b>			<b>\$5,146.79</b>
<b>Income</b>			
March Meeting Admission		\$495.00	
Membership Fees – March		\$210.00	
Apparel		\$660.00	
MHTG -Great Taste & Chilton Tickets		\$2665.00	
<b>Total Income</b>			<b>\$4,030.00</b>
<b>Expenses</b>			
MHTG - Great Taste Tickets	\$1,925.00		
Newsletter – Printing	\$70.00		
Postage – Newsletter	\$82.00		
Clifford's - March Hall Fee	\$60.00		
March Meeting Beer	\$284.46		
Wrist Bands	\$56.87		
Officers Meeting	\$50.00		
<b>Total Expenses</b>			<b>\$2,528.33</b>
<b>Ending Balance</b>			<b>\$6,648.46</b>

### FEBRUARY 2008 MEETING

\* 99 Attendees      \* 14 Memberships paid

## WHAT MAKES A PERFECT PINT

**The glass, the pour and a whole lot more ...**

**by Richard Bass**

What makes the perfect pint? How can you know when the lager you're being served is the best it can be?

The first clue is the glass. Like most good drinks, lager is best suited to a glass designed to suit its specific characteristics. So, while the classic beer mug with a handle may work very nicely for ales with less lively carbonation, it will leave a pint of lager flat.

The standard straight-sided glass is a better option for lager, and is suitable for most. However, best of all is a branded glass provided by the brewer. The advantage of these glasses, besides the appealing look, is that they are "nucleated", meaning they are etched on the inside with the brewer's logo or some other design, and the etched surface encourages the carbon dioxide in the beer to come out of solution and turn into bubbles, creating and maintaining a healthy head.

The glass must, of course, be clean, but luckily, lager has a way of telling you if it's not by failing to form a head.

Then there is the pour. Generations of the wise and the not so wise have held forth on the perfect way to pour a pint, whether from a pump or a bottle. Understandably so, because one of the great joys of lager is simply the way it looks, a clear, sparkling, gently bubbling body of gold or amber supporting a rich head of white foam, with the fragrance of the beer rising gently.

It may seem simple, but the pour is vitally important. Getting it wrong can produce a messy pint that's either so thick with foam it spills over the sides of the glass, leaving long, thirsty minutes before the liquid rises to drinkable level, or so thin and temporary that with one swig the liquid is exposed to the air and stays like that all the way down.

Whether it is coming out of a bottle or a pump, lager should be poured gently down the side of a glass tilted at 45 degrees until just the right moment, then straightened, allowing the right size of head to build. Seeing it done properly is a rewarding sight, and another sign that your pint is likely to be a good one.

A good pour also means you can tell if your beer is clear rather than cloudy, and has no foreign objects drifting about in it. One of the reasons pale lager became a huge hit when it first appeared 150 years ago was that it was so clear and crisp, and that is still as important as ever. A clean, well-pulled pint is a beautiful thing, and helps you know that the pub's pipes are clean.

Then there is the carbonation itself. A good lager has enough fizz to keep the beer lively and refreshing all the way down, but not so much that you spend the rest of the evening with your hand politely over your mouth. The key is fine carbonation – tiny spheres of carbon dioxide that give the beer a gentle fuzziness, rather than big bloat bubbles that give you instant gas.

The final element in the perfect pint of lager is the temperature. Lager originated in cold caves deep in the Alps, and it is designed to reward the taste buds and refresh the body best when it's cold. How cold is a more complicated question.

## MEADFEST by Whispering Jeff

What's the word "Mead" bring to mind? How about Honey & Vikings? About 10 years ago, Ray Daniels launched a Mead Fest in Chicago. Since that event's moved to Boulder now, several of us thought, "why not bring Mead back to the Midwest." We've already got a honey producer (Andy Hemken) and several Mead brewers, like John E. O'Brien, in the Beer Barons club, so, it's a natural.

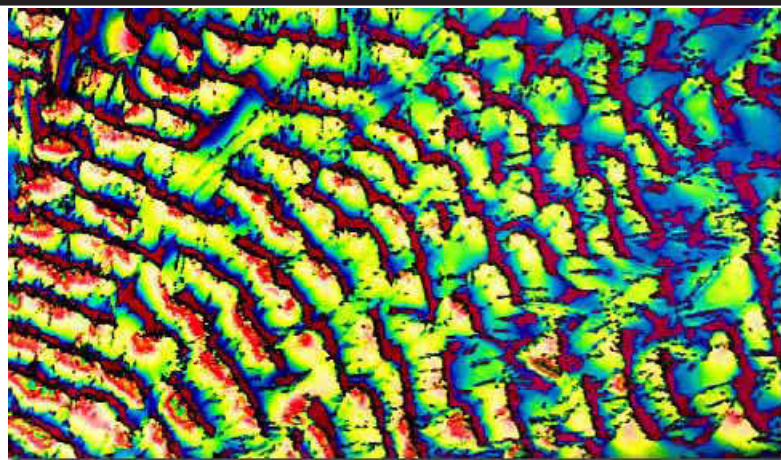
Andy Hemken, plus Jonathan Hamilton of White Winter Wineries (a Wisconsin Mead producer) & I are assembling "Meadfest" as another ring in the World of Beer "circus," coming up Saturday, June 7..

Kickoff Meadfest off will be Andy on the speaker's stage, talking about growing bees & producing honey, followed by Jonathan launching into "Meadmaking 101 & beyond".

Meadfest continues in the Meadfest area, with Mead samplings, both homebrew and commercial, maybe a homebrew Mead competition, plus a series of demonstrations and seminars on producing honey as well as brewing beer with honey and, of course, making Mead.

Wanna learn more about Mead? Join us !!

Those of you who have brewed a mead, a braggot, a seyzer or any other honey mead variations, please contact Andy & me at one of the upcoming Beer Baron meetings, so we can spotlight your efforts.



**ANCHOR STEAM BEER under a microscope**

### PERFECT PINT ... (continued)

If it's not cold enough, your pint will lose its balance, releasing a variety of bitter or other unpleasant flavours that at lower temperatures would work perfectly as part of the mix. While some lagers are designed to be drunk ice-cold, most are not and, unless you've just crawled across the Kalahari or spent all day rustling crocs in the Australian outback, an ice-cold pint may just mean sore teeth and missing the gentle flavours for which lager is famous.

The ideal temperature varies slightly between styles, but as a rule, a good serving temperature is between 6 and 8 degrees. Pub pumps should have that right, and for bottles that means at least four hours in the fridge, preferably more. A cold glass can make a lot of difference in keeping your pint at the required temperature for as long as possible under the assault of warm hands and lively conversation.



## UPCOMING BREW-U EVENTS

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

### Brewing 201 – Intermediate Home Brewing Techniques:

Why do brewers go gaga when someone mentions stir plates? What does the sparging process look like? Immersion or counter flow? Getting sick of dealing with all those bottles? Yeast starters, sparging, wort chilling, & kegging oh my! Bruce Buerger will cover these topics and maybe one or two others.

When: April 27th, 2008 - 1pm

Where: House of Hamburg  
(formerly Port of Hamburg)

5937 S Howell Ave, Milwaukee, WI 53207

### Brewing 301 – Intro to All Grain Brewing:

Tired of doing extract brews and want to take it to the next level? Frustrated from reading how it's done and wondering if you would be doing it right? This is the course for you. 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.

When: May 24th, 2008 - 10 am

Where: Still being finalized.

Also in the works:

**Brewing 302 - Recipe Formulation** – Wondering which grains and hops you need to use to make that favorite style of yours. Struggling to figure out why your favorite recipe is so inconsistent? Want your beer to do better in competitions? This class is for you!  
When: targeting mid July.

### Brewing 101 Section 2 - Bare Bones

**Basic Brewing** - Thinking about giving Home Brewing a try? Maybe you gave it a try but it didn't turn out quite so well? 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 bottling. No super technical jargon, no advanced homemade brewing equipment, and no complex beer recipes. We'll make simple ale without the geek speak and use equipment from a Home Brew shop starter kit.  
When: targeting August.

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>

Costs on these classes will be nominal

Thanks – Bruce Buerger

## 2008 WISCONSIN STATE FAIR HOMEBREW COMPETITION

Fellow Beer Barons, it is time to get ready for the 2008 Wisconsin State Fair Homebrew Competition.

This year's competition will be on Saturday, May 17th. If you've entered in recent years, you should have received a post card in the mail with instructions on how to get entry information. This year you must download the Rules and Regulations and the 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). Don't worry if you did not get a postcard; just go to the websites and download the information and forms.

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. 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 Coordinator

## MIDWEST HOMEBREWERS CALENDAR

\* **APRIL 27: Brew U 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.  
1 PM at **House of Hamburg** (Back Hall),  
5937 S. Howell Ave. Milwaukee, WI 53207

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

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

\* **MAY 17: Wisconsin State Fair Homebrew Competition**

\* **MAY 22**  
**3 Cellars Homebrew Night - 5-7 PM**

\* **MAY 24: Brew U Brewing 301 - Recipe Formulation**  
10 AM Location TBD

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

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

## Support Your Local HOMEBREW SHOP

\* **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 BARONS APPAREL

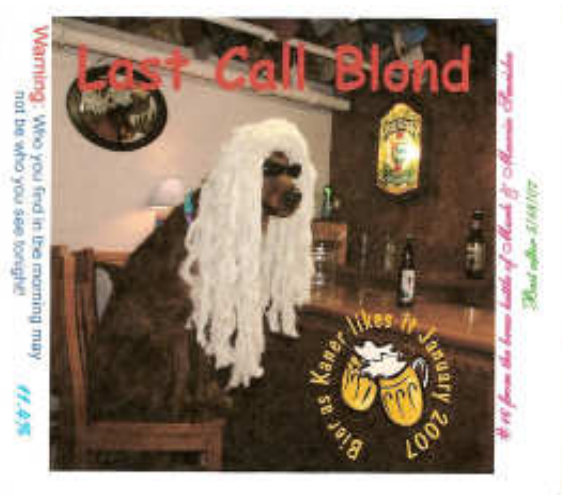
*The time to order is now. Don't miss out!*

Time is running out on your chance to place an order for some nifty threads with the Beer Barons' logo. Karen Grade will be at the April meeting taking orders for the following shirts - Twill, Denim, Sweat, Hoodies, Polos, and Tees. Bring your check book, shirt size, and an idea of what color you'll want.

## HOMEBREW LABEL GALLERY

Everybody's got their specialty. Some, like that damn Mike Chaltry, brew on their stove and still win awards. Some, like Mike Rice, have a HERMS or RIMS homebrew setup. Some like volunteering, or being beer judges. Others, like Mark Smieska, like to homebrew and design beer labels.

Assuming there's a few of you out there that do more than put your brewcode on your bottle caps, we'll run periodic homebrew labels in the newsletter. Here's one from Mark...



Per Mark, "My dog Kaner was named for Franziskaner Dunkel Weissbier and it just seemed right to have her on my beer labels, making for a fun time trying to see how to fit her in with the styles of beer I brew. When brewing a batch of 'blond' beer something went wrong (or right?). The beer ended up with an 'ABV' of 11.4% and I knew I needed a name and label to fit. Having done a blond before and having used an old mop head for a blond wig on the poor dog, I had to go a step further. With the high alcohol content, the name 'Last Call Blond' seemed appropriate. So I got out the old mop head and took Kaner down to the bar in the rec room. With the help of my wife, I got her to sit on a stool at the bar. After taking a quick dozen or so shots (with the camera) she was paid in dog treats, the standard pay for a photo shoot. I picked the best picture from the group, cropped it and took it to my label program and put it all together. On the bar you may be able to see a bottle of the first 'blond' I did, "Bottle Blond". On each label, I put the batch number and a fun warning or statement as well as the ABV and best after date."

## BEER EVENTS CALENDAR

(5)

\* APRIL 26

**Dark Lord Day, Three Floyds Brewery, Muenster, IN**

\* APRIL 26

**Spielmannzug Drum & Bugle Corps Bockbier Fest - 5 PM**

**Hart Park Pavilion, 7300 Chestnut, Wauwatosa, WI**

\* MAY 1

**Great Taste of the Midwest** tickets on sale, Madison, WI - [www.mhtg.org](http://www.mhtg.org)

\* MAY 3

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

\* MAY 3

**Museum of Beer & Brewing Annual Meeting**

**Libiamo Restaurant & Hall, 221 W. Galena St., Milwaukee, WI -**

(414) 271-1155 - [www.libiamorestaurant.com](http://www.libiamorestaurant.com)

\* MAY 3

**Wisconsin Alumni Association: Milwaukee Chapter**

**"Search for the Perfect Pint at Founders' Day," featuring the rollout of Miller's**

**Miller Lite Brewers Collection "Wheat, Amber, and Blonde Ale" - 5PM**

**Bavarian Inn, 700 W. Lexington Blvd., Glendale, WI 53217 -**

Registration Deadline April 27 - (414) 858-0394 - (888) 947-2586 -

[pjhoesly@uwalumni.com](mailto:pjhoesly@uwalumni.com)

**- Robin Shepard, UW Associate Professor of Life Science Communications, will be discussing "The Search for the Perfect Pint."**

**- Dr. David Ryder, Brewmaster for the Miller Brewing Company, will discuss the "Myth and Magic of Beer through the Ages."**

**- Honoring: Milwaukee Distinguished Alumni Award winner and Badger of the Year recipient Mike Jones '75, Senior Vice President, General Council and Secretary, Miller Brewing Company**

\* MAY 4

**20th Annual Blessing of the Bock - Noon-3 PM - Limit 120 Attendees**

**Falcon Bowl Banquet Hall, 801 E. Clarke, Milwaukee, WI**

**Committed are Lakefront, Sprecher, Spaten, Capital, Summit, Water Street, Stonefly & Buffalo Water Breweries**

**Tickets available at Lakefront Brewery**

**Proceeds to benefit COA Youth Center, Milwaukee, WI**

\* MAY 6

**Cheese Tasting: Perfect Pairing of Cheeses with Beers & Wine - 6:30 - 8:30 PM**

**Larry's Market, 8737 N. Deerwood Dr., Milwaukee, WI - (414) 964-3855**

\* MAY 10

**3rd Annual 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 17

**3rd Annual Micro Brew, Import & Specialty Beer Tasting - 7-10 PM Limit 100**

**Meyer Park Barn, 26900 Meyer Dr., Wind Lake, WI - (262) 895-2921**

**Tickets: B&B Beverage, 26220 W. Loomis Road, Wind Lake, WI 53185**

\* MAY 18

**Wisconsin Micro-Brewers Beer Festival - 1-6 PM**

**Calumet County Fair Grounds, Chilton, WI**

**Tickets: Rowland's Calumet Brewery - (920) 849-2534**

\* JUNE 7

**5th Annual Milwaukee Beer Barons' World of Beer Festival - 1:00 - 5:00 PM**

**Schwabenhof Pavilion (Indoor/Outdoor Facility)**

**W14750 Silver Spring Dr., Menomonee Falls, WI - [www.beerbarons.org](http://www.beerbarons.org)**

\* JUNE 12

**Hopluck Beer Dinner featuring the 6th Annual Patricia's Crawfish Boil.**

**Tyranaena Brewing Co., 1025 Owens St., Lake Mills, WI - (920) 648-8699**

\* JUNE 14

**Great Northern Beer Festival - 2-6 PM, Hi-Pines Campground, Eagle River, WI**

\* JUNE 14

**5th Annual Family Reunion, Leinie Lodge, Chippewa Falls, WI - [www.leinie.com](http://www.leinie.com)**

**UPCOMING BEER BARONS MEETINGS & EVENTS**

APRIL 23: Monthly Meeting @ Clifford's, featuring Hinterland's Bill Tressler - 7:30 PM

MAY 6: Officers Meeting @ O'Keefe's House of Hamburg - 7:30 PM

MAY 28: 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

*O'Keefe's House of Hamburg*



Specializing in German & Belgian Beer

\* German Cuisine Weekly

\* Live Blues & Ribs Every Thursday

\* Hall & Catering Available

**Tim & Mona Proprietors**

**"The best is just good enough"**

**5937 S. Howell Ave., Milwaukee WI**

**(414) 747-9444**

Please support House of Hamburg as Tim O'Keefe donates his hall for Beer Barons' BJCP classes

**Baron Mind** is published monthly by the **Beer Barons of Milwaukee**, a non-profit organization.

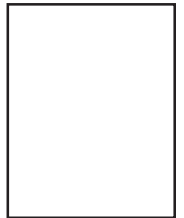
If you have an article or information that you would like to contribute to the newsletter, you can e-mail it to the newsletter editor or mail it to the club's mailing address.

**BARON MIND**

BEER BARONS OF MILWAUKEE

P.O. Box 270012

Milwaukee, WI 53227



***FIRST CLASS***