



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

MAY 2008

www.beerbarons.org

MAY MEETING

The May meeting will be a style night featuring Pilsners, we will be serving six commercial examples of this classic style, and the history of the first golden beer will be discussed. In addition, we will talk about how to brew this difficult style.

Mike Rice VP

WISCONSIN STATE FAIR 2008 HOMEBREW COMPETITION RESULTS

The Wisconsin State Fair Homebrew Competition, held Saturday, May 17th, was once again a big success. 260 beers and meads were entered, 37 more than last year.

The Class winning entries are...

- Best of Show: Edward Mathis, with an Old Ale
- Second Best of Show: Rich Binkowski, with an Irish Red Ale
- Best Pale Beer: Edward Mathis, Roggenbier (German Rye)
- Best Brown Beer: Jeff Trofka, Scottish Light 60/-
- Best Black Beer: Paul Fehrenbach, Dry Stout
- Best Specialty Beer: Scott Schedler, English Brown Ale with Honey

Congratulations to everyone. The Best of Show winner, Edward Mathis, is a member of the Green Bay Rackers. He also had the 2nd Best of show in 2006 and the Best Black Beer last year so he is on a roll in this competition. Rich Binkowski, of course, is a member of the Beer Barons. Jeff Trofka is a member of the Green Bay Rackers. Paul Fehrenbach and Scott Schedler did not list a club affiliation. Complete results will soon be posted at www.beerbarons.org. Ribbons, plaques and cash prizes will be sent out after the State Fair in August.

We had a great group of judges and stewards this year. We had more BJCP judges this year than ever before. We had judges from around the state, and one from Illinois. A big thanks goes out to all who helped with this event. You can't have a competition without Stewards and Judges, and you guys and girls were great Stewards and Judges. Once again a very special thanks to David Stanton for his great work as Head Steward, keeping all the entries organized.

So start planning your brew schedule to get beers ready for next year's competition.

Dan Schlosser and Jeff Enders
Wisconsin State Fair Homebrew Competition Co-Coordinators

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MILWAUKEE BEER BARONS BOARD MEMBERS

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PRESIDENT'S LETTER

May is a pretty busy time for us in the Beer Barons with Chilton and World of Beer coming up. We'll be bringing tickets for World of Beer to the May meeting for anybody to buy for friends, family, coworkers, whoever you need them for. Please remember to tell everybody that you know who might be interested to buy tickets as soon as possible.

We still need a lot of volunteers for World of Beer for a variety of tasks. Make sure you see Jeff or Diana Kane if you'd like to volunteer. Mike Rice may still need help with the homebrew demonstrations as well.

We're going to be moving ahead with some of the constitutional changes in a very slow and deliberate way to make it easy for people and not take up too much club meeting time. You'll see an update in this month's newsletter. There are couple of items that are very simple and straightforward and we'll just go ahead with a vote on those.

At the last business meeting the board voted to authorize the incorporation of the club. This means we will actually exist as a legal entity! It's also the first step in applying for nonprofit status. It's a major step for the club that we've talked about, probably since the club was started!

On the last note, we're lining up some interesting meetings coming up over the summer. One or two different style nights, a homebrew night (maybe with a speaker), and hopefully a road trip to Rock Bottom brewpub. Skål Mike Schwartz

WORLD OF BEER VOLUNTEERS



There is still time to volunteer to help out at the World Of Beer. This is our club's big event, and all we ask is a couple hours of your time to help make it a great success. We still need a lot more beer servers. If we get enough people, the job will be 2 hours of pouring beer and 2 hours of sampling other beers. We won't turn anyone away if they can stand for 2 hours and talk about our favorite liquid refreshment.



The plan is to give everyone a festival volunteer "name" tag with a number on it. That number will correspond to a table. There will be a 1 or 2 after it (or near it) indicating first or second shift. By default, first shift will be the first two hours and second (obviously) the second two hours. There can be leeway allowed if the volunteers for a specific table agree to something else. Be considerate to your co-pourers please.

If you have a friend, family member, or any one who can walk and drink beer at the same time that wants to volunteer, sign them up. We are not limiting the volunteers to club members only. Our only real requirement is that if you offer to help, you show up on time for your shift so everyone gets a chance to sample some other beers.

If you don't want to pour, but really want to help out somehow, say so! There are plenty of other things to do.

Do you know someone who is a bartender in Menomonee Falls? Please step up also! We need 5 or 6 licensed people. There are some who are getting their license just for this event.

Any questions or suggestions, see Diana or Jeff Kane at one of the meetings. You can call (262-238-9073) or email us also. Jeff@Kane1.com or dkane1024@yahoo.com.

Thanks, Jeff & Diana

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APRIL 2008 TREASURERS REPORT

	DEBITS	CREDITS	TOTAL
March Beginning Balance			\$ 6,648.46
Income			
April Meeting Admission		\$ 502.00	
Membership Fees - April		\$ 225.00	
Apparel		\$ 30.00	
Great Taste / Chilton Tickets		\$ 940.00	
Total Income			\$ 1,697.00
Expenses			
Chilton Tickets	\$ 1,200.00		
Postage - Newsletter	\$ 82.00		
Clifford's - April Hall Fee	\$ 60.00		
Officers Meeting	\$ 50.00		
Picnic Site Reservation	\$ 178.46		
Mailing Labels	\$ 18.21		
Total Expenses			\$ 1,588.67
Ending Balance			\$ 6,756.79



APRIL 2008 MEETING

* 101 Attendees * 16 Memberships paid

How to Order a Beer in Fifty Languages

If there's one universal constant in human society, it has to be alcohol. Rare indeed is the culture that hasn't worked out the tricksy process of fermenting and/or distilling some type of vegetable matter — be it malted barley, potatoes, honey or grape juice — into a brew containing a significant percentage, as the dictionary puts it, of an "organic compound in which a hydroxyl group is bound to a carbon atom of an alkyl or substituted alkyl group." In other words, booze. Among the mildest and most variable of these alcoholic beverages is that fine elixir known as beer. A true beer connoisseur would never pass up an opportunity to try the local brew, no matter where on Earth where they found themselves, and so it behooves the serious beerologist to know how to order a beer in as many languages as possible. That's why we've taken it upon ourselves to provide you with a handy guide on how to order a beer in 50 different languages. Where the pronunciation isn't obvious, or in which the term is normally written in non-Roman characters, we've rendered it phonetically. Cheers!

One beer, please!

Afrikaans : A beer, ah-suh-bleef!
Arabic: Waheed beera, meen fadleek!
Basque: Garagardo bat, mesedesz!
Belarusian: Ad-no pee-vah ka-lee lah-ska!"
Bengali: Eka handoiya, doya koray!
Bulgarian: Edna beerra, molya!
Catalan: Una cervesa, si us plau!
Cheyenne: Nok hee-sevo-tamah-peh, mas-eh-met-ah-no!
Chinese: Ching gay woh ee bay pee joh!
Czech: Pee-vo, pro-seem!
Danish: Yay vil geh-neh heh en url!
Dutch: Un beer, ahls-yer-bleeft!
Egyptian (Ancient): Wekha henqet!
Esperanto: Unu bieron, mi petas!"
Estonian: Ooks ur-loo, pah-lun!
Finnish: O-loot moolek kee-tos!
French: Une bière, s'il vous plaît!
German: Ein Bier, bitte!
Greek: Mee-a beer-a paraka-loh!
Hawaiian: 'Ekahi pia, ho'olu!
Hindi: Eka biyara, krupaya!
Hungarian: Edj pohar shurt kayrek!
Icelandic: Ay-dn byohr, tahk!
Irish: Byohr awoyn, lyeh doh hull!
Italian: Una birra, per favore!
Japanese: Bee-ru ip-pon, ku-da-sai!
Korean: Mayk-joo hahn-jahn, joo-se-yoh!
Kurdish: Dan min yek bire!
Lakota (Sioux): Wan-jee m'nee-pee-gah, ee-yo-kee-pee!
Latin: Cervisiam, sodes!
Lithuanian: Pra-shau vie-na, al-lows!
Norwegian: Ehn url, tahk!
Polish: Yed-no peev, proshe!
Portuguese: Uma cerveja, por favor!
Romanian: Oh beh-reh ver rohg!
Scots Gaelic: Lyawn, mahs eh doh hawl eh!
Serbo - Croatian: Yed-no pee-vo, mo-lim!
Spanish: Una cerveza, por favor!
Swahili: Moja pombe, tafadhali!"
Swedish: Ehn irl, tahk!
Turkish: Beer beer-ah, luht-fen!
Welsh: Koo-roh ohs gwel-ookh-un-thah!
Yiddish: A beer, zeit a-zoy goot!"

MEAD VARIATIONS

- * Braggot — Braggot (also called bracket or brackett). Originally brewed with honey and hops, later with honey and malt — with or without hops added.
- * Black mead — A name sometimes given to the blend of honey and blackcurrants.
- * Capsicumel is a mead flavored with chile peppers.
- * Chouchenn is a kind of mead made in Brittany.
- * Cyser — A blend of honey and apple juice fermented together; see also cider.
- * Czwórniak — A Polish mead, made using three units of water for each unit of honey
- * Dwójniak — A Polish mead, made using equal amounts of water and honey
- * Great mead — Any mead that is intended to be aged several years. The designation is meant to distinguish this type of mead from "short mead" (see below).
- * Gverc or Medovina — Croatian mead prepared in Samobor and many other places. The word "gverc" or "gvirc" is from the German "Gewürze" and refers to various spices added to mead.
- * Hydromel — Hydromel literally means "water-honey" in Greek. It is also the French name for mead. (Compare with the Spanish hidromiel and aquamiel, Italian idromele and Portuguese hidromel). It is also used as a name for a very light or low-alcohol mead.
- * Medica — Slovenian variety of Mead.
- * Medovina — Czech, Serbian, Croatian, Bulgarian, and Slovak for mead. Commercially available in Czech Republic, Slovakia and presumably other Central and Eastern European countries.
- * Medovukha — Eastern Slavic variant (honey-based fermented drink)
- * Melomel — Melomel is made from honey and any fruit. Depending on the fruit-base used, certain melomels may also be known by more specific names (see cyser, pyment, morat for examples)
- * Metheglin — Metheglin starts with traditional mead but has herbs and/or spices added. Some of the most common metheglins are ginger, tea, orange peel, nutmeg, coriander, cinnamon, cloves or vanilla. Its name indicates that many metheglins were originally employed as folk medicines. The Welsh word for mead is medd, and the word "metheglin" derives from meddyglyn, a compound of meddyg, "healing" + llyn, "liquor".
- * Morat — Morat blends honey and mulberries.
- * Mulsum — Mulsum is not a true mead, but is unfermented honey blended with a high-alcohol wine.
- * Omphacomele — A mediaeval mead recipe that blends honey with verjuice; could therefore be considered a variety of pyment (qv).

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.

MAKING MEAD by Andy Hemken

Mead is one of the world's oldest fermented beverages. Ancient myths and writings throughout the world contain references to alcoholic beverages that were drunk by both people and gods alike.

Mead is an alcoholic beverage made by fermenting a mixture of honey and water.

Traditional mead is simply that – honey and water. Mead can be still or sparkling. Sparkling mead results from a second fermentation that retains dissolved carbon dioxide in the bottled product.

Other alcoholic beverages made from honey include braggot and mead brandy. Braggot, made with malted grain and honey, is part beer. Mead brandy is mead that has been distilled. A honey liqueur is made by adding extra honey to mead brandy.

Honey is the first ingredient to consider when making mead. The flavor and color of the final product are dependent on the variety of the honey used. The floral source of the honey determines its flavor profile and other sensory attributes. Honey is a fermentable sugar with pH of approximately 3.9, and 17.1 percent water content.

Yeast is the next ingredient to consider. Yeast is a living organism that metabolizes sugars in honey to carbon dioxide and ethyl alcohol. Cultured wine yeast is commonly used to make mead. In general, those used for white wines work well. Matching the appropriate yeast culture to the honey variety is key to developing the desired taste and mouthfeel of mead.

In addition to sugar, yeast needs nitrogen, phosphorus and potassium for growth. Most people buy a packaged nutrient powder specially designed for mead.

Water is the third basic ingredient used to make mead. The quality and chemical composition of the water used to make mead is critical. Water with high chlorine may produce off-flavors. Most mead makers recommend bottled or spring water, but not distilled water, since it lacks sufficient minerals for the yeast.

Other Ingredients

Acids such as malic, tartaric and citric acid are added to balance the flavor. Their tartness offsets the sweetness of the honey while combining with the alcohol to give a degree of stability against spoilage.

Sulfites such as sodium bisulfite or potassium metabisulfite in tablet or powder form are commonly used for sanitation in wine making.

Stabilizers such as potassium sorbate or wine stabilizer are used when making still mead. These are added at the bottling stage to prevent a second fermentation by killing off the remaining yeast cells.

Fruit is used to create a melomel, or fruit-mead. Ten to twenty percent fruit juice or purees are added to the honey-water mixture. Whole, pitted fruit can also be used. I normally freeze, and then thaw the fruit to maximize the yield. This tends to break down the cell walls better to unlock the flavor. Twelve to fifteen pounds of fruit with twelve to fifteen pounds of honey are typically used for a five gallon batch. I typically use fifteen to twenty pounds of fruit, with twenty to twenty-four pounds of honey, for a richer, sweeter mead.

Almost any **spice or herb** can be added to mead as an extract or directly at almost any time during the mead making process. Blends of two or more spices are typically used. They should not remain in the mead for more than twenty-four hours because the bitter components may be extracted.

Hops added to mead will add a distinctive flavor but more importantly, its resins, oils, tannins and pectin can help to clarify the mead, and preserve its freshness.

The Process

As with brewing beer, sanitation is very important. Contamination with wild yeasts or bacteria will result in mead that is off flavor or cloudiness. I had a recent mead with cotton ball blooms in it. Tasty but not appealing for company.

Some people heat the honey, but I don't, preferring to warm it just enough to mix it well with water, before putting it into the primary fermenter. I normally put in a gallon of honey with a gallon of water at a time, in making up the must.

When all of the ingredients are added, I normally take an initial specific gravity reading, and write it down. Then I add some yeast nutrient, and then the yeast. Mix thoroughly. Ideally, the mead should be kept in a dark closet or area, with a temperature approaching 70 to 80 degrees.

The mead is racked about every three months, to remove the sediment or fines. Limit the amount of headspace in the carboys, to reduce the potential for introducing oxygen. Avoid moving the carboy too much when racking, or moving the racking cane, to avoid stirring up the sediment. Take a specific gravity reading when racking, and give it a taste. A long as you're in there, see what's really happening.

Most meads need to age for approximately two years. After a few months, there will be a raw, alcohol taste, and the longer it sits, the smoother it becomes. When the specific gravity pretty much stops between racking, you can usually bottle it up. I do this about 12 -16 months into the process. Again, make sure to sanitize bottles and anything the mead will touch, it would be a shame to take a great mead and wreck it in dirty bottles.

Documenting the whole process helps in being able to recreate a great mead, or in being able to adjust the ingredients or process to improve your mead. Print on some card stock, and make a slice in the paper to hang it on the neck of the carboy. Hope this helps in your efforts to make a really great drink. Cheers!

MORE MEAD VARIATIONS ...

* Oxymel — Another historical mead recipe, blending honey with wine vinegar.

* Pitarrilla — Mayan drink made from a fermented mixture of wild honey, balche tree bark and fresh water.

* Pyment — Pyment blends honey and red or white grapes. Pyment made with white grape juice is sometimes called "white mead."

* Rhodomel — Rhodomel is made from honey, rose hips, petals or rose attar and water.

* Sack mead — This refers to mead that is made with more copious amounts of honey than usual. The finished product retains an extremely high specific gravity and elevated levels of sweetness. It derives its name from the fortified dessert wine Sherry (which is sometimes sweetened after fermentation and in England once bore the nickname of "sack").

CONSTITUTION CHANGES

In an effort to provide the requested changes to the Beer Barons constitution while providing the opportunity for discussion, the Constitution Committee proposed to the Board of Directors to break the changes into smaller pieces. This was discussed at the May board meeting and agreed upon. Voting and discussion of constitution changes will take place over the next few months. One of the biggest concerns of members seems to be with spending limits. The following changes were proposed in an open letter to the membership and will be the first change to be discussed and voted upon. Discussion and voting will take place at an upcoming meeting.

Addition of new Article to By Laws:

ARTICLE VII – FINANCES

Section 1. EXPENDITURE LIMITS

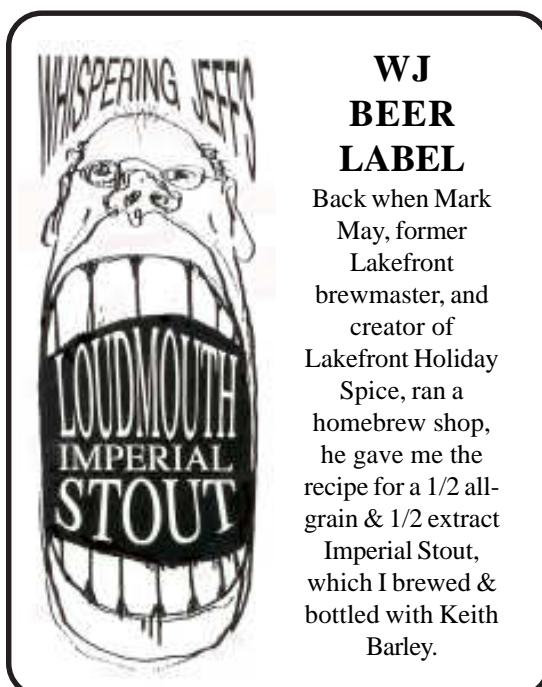
In fulfilling its mission, the Board of Directors may, at its discretion, authorize such funds as it deems necessary for any normal, operational costs necessary for a club function. Normal operational costs include beer, food, fees, insurance, newsletter printing, and raffle prizes. In addition, the Board of Directors have the ability to authorize the use of club funds for expenses that are incidental to a club function such as grain for a brewing exhibit, bus reservation fees, and flyer printing. Expenditures that are non-operational, as well as capital purchases in excess of \$500.00 will require approval of the club as a whole.

Section 2. EXPENDITURE APPROVAL

The general membership has final approval of all expenditures exceeding the limits listed in Section 1 of this article.



BEER HOLSTER



MAN FINED – BUCKLES BEER, NOT CHILD

DARWIN, Australia - An Australian man has been fined after buckling in a case of beer with a seat belt but leaving a 5-year-old child to sit on the car's floor, police said Tuesday. Constable Wayne Burnett said he was "shocked and appalled" when he pulled over the unregistered car Friday in the central Australian town of Alice Springs. The 30-can beer case was strapped in between two adults sitting in the back seat of the car. The child was also in back, but on the car's floor. "The child was sitting in the lump in the center, unrestrained," Burnett told reporters Tuesday. "I haven't ever seen something like this before," he said. "This is the first time that the beer has taken priority over a child." The driver was fined 750 Australian dollars — about \$710 — for driving an unregistered and uninsured vehicle and for failing to ensure a child was wearing a safety belt.

RAMBLINGS FROM RACINE

Since my first Beer Geek v. Beer Snob article had good feedback, I'll try again. This time the snobbery struck close to home. I was at Romans Pub having a beer with one of my oldest friends, and the conversation was about, beer of course. I mentioned the Rock Bottom- and the BOOM there it was, Beer Snobbery - "I don't care for them since they're a chain" replied my friend. I sipped my Dragon Milk Stout, bit my tongue, and measured my response.

Having more than one location, would appear to be the sign of success. Do we criticize Rogue, or Great Dane because they have expanded? Why does the Rock continue to get the "chain" treatment? Last time I looked at medals given out at GABF, Rock Bottoms from all over the country were winning with different recipes.

I choose my Brew Pubs based on a lot of things- atmosphere, price, pub food, customer service and yes the beer. Rock Bottom has scored high on my list on all of these. The mug club is outstanding bargain, where are you going on a Wednesday night, for \$2 beers and free appetizers? The food is terrific and it is extremely family friendly. Now the beer- go get a growler of Up Your Kilt Scottish Ale and compare it with the peaty example from Sprecher. I think you will find Rock Bottom an excellent example of the style.

When it comes to my Brew Pubs, I do not care if it is a chain, or the beer is brewed with extract, or shipped in from Iowa, I go there for fresh beer, good pub food and the atmosphere.

Two years ago before I visited my brother in San Diego, I did a little research on the beer scene. Yes there are a lot of no-brainers, Stone was the first stop, half hour from my brother's place and Pizza Port was 2 blocks from the hotel. However when asking locals, I got a lot of Snobbery about Karl Strauss Brewpub. It was despised by the beer "snob" community. We all know the late Mr. Strauss is a beer legend in these parts, but is not so appreciated in San Diego.

Well as a geek, not a snob, I found the perfect opportunity to visit a Karl Strauss right next to Legoland. It was crowded, and appeared to be like a TGIF without the crap on the wall. Bottom line is I'm glad I went, because I had the best microbrewed Hefe Weizen I have ever had. I wish Mr. Strauss would have opened up one of his brew pubs here in Wisconsin.

It would just be another "chain" brewpub I'd love to go to.

UPCOMING BREW-U EVENTS

Unfortunately due to some resource constraints we're going to have to postpone our May 24th Brewing 301 – Intro to All Grain Brewing class.

Fear not though, we have an alternative solution!

WORLD OF BEER FESTIVAL - LIVE HOMEBREW DEMOS

There will be multiple types of systems on display and in use during the festival. Come to learn, stay for the beer. No sign up is required but you will need to purchase a ticket to the fest in order to attend. See Bruce Buerger or Mike Rice for additional info, and visit the World of Beer web site for ticket and festival information - <http://www.beerbarons.org/events/wob/index.html>

BREW U CLASSES ON THE CALENDAR

* AUGUST 3rd - 1 PM:

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! Like other Baron events, there will be brew present.

Where: **House of Hamburg** (formerly Port of Hamburg)
5937 S Howell Ave., Milwaukee, WI 53207

* SEPTEMBER 6th - 10 AM

A Brewing Double Feature!

- Brewing 101 – Bare Bones Basic Brewing

- Brewing 301 – Intro to All Grain Brewing

Where: **Picnic area #1** on the Root River Parkway, near 92nd St. and College Ave.

We're going to start the picnic off a little different this year. Before the site is taken over with the wonderful aromas coming off the grill, we'll brew up some aromas of our own. Both classes together in one colossal event (well actually two things kind of going on at once before a bigger event). Come see how both methods are done and participate in discussions with experienced home brewers. This is the picnic so yes, brew will be present and plentiful.

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 mash, sparge, and boil.

Brewing 101 - 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.

If you're interested in attending this brewing spectacular, 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

MIDWEST HOMEBREWERS CALENDAR

* JUNE 6

Boneyard Brew-Off

Urbana, IL

Contact: Anthony Benjamin

Phone: (217) 531-9508

Entry Fee: \$6 for first entry,
\$4 for each subsequent entry

Entry Deadline: June 4

* JUNE 7

2nd Annual ABC Brews Crews Homebrew Competition

Ypsilanti, MI

Contact: Aron Butler

Phone: (734) 645-9148

Entry Deadline: June 1

* JUNE 19

AHA National Homebrew Competition

2nd Round

Cincinnati, OH

Contact: Gordon Strong

Phone: (937) 429-2953

Entry Deadline: June 6

* JUNE 19 - 21

30th National Homebrew Conference

Cincinnati, OH

* JULY 12

Indiana State Fair Brewers Cup

Indianapolis, IN

Contact: Anita Johnson

Phone: (317) 257-9463

Entry Fee: Homebrewers \$8

Entry Deadline: June 28

* JULY 19

Alcoholmanac , Rock Bottom & Suds, Wine & Spirits Homebrew Competition

The Bomb Shelter,

1517 S. 2nd St., Milwaukee WI - NOON

Entry Fee: \$5 Deadline: July 14 - 19

* JULY 19

Appleton Libation Enthusiasts

"All-American Beers"

- Iron Brewer Competition

Stone Cellar Brewing

1004 S. Olde Oneida St., Appleton WI

Deadline: July 11th

www.aleclubcompetitions.com

Cost: 1st Entry - \$7.00,
subsequent entries - \$5.00 each.

* JULY 19

Ohio State Fair Homebrew Competition

Columbus, OH

Contact: Brett Chance

Phone: (614) 644-4126

Entry Fee: \$5.00 per entry

Entry Deadline: 06/20

* JULY 19

Ohio Brew Week

Homebrew Competition

Athens, OH

Phone: (765) 404-7446

Entry Fee: \$8 1st, \$5 each additional beer

Entry Deadline: June 22

Intermediate Home Brewing Techniques

Another successful event!

The temperature outside was much warmer this time around than it was for our first class back in January. Just over a dozen people participated in our second Brew – U offering which was held on April 27th at the House of Hamburg. We kegged a Dunkelweiss (and sampled it), made a yeast starter, discussed stir plates in depth, reviewed counter flow and immersion chillers, and discussed common flaws in beer and how to prevent them. Course materials are still available for download on the course web page. ..

<http://www.beerbarons.org/Brew-U/brewing201.html>

If you attended the class we'd appreciate it if you could drop us a few thoughts on how we did. If you didn't attend and are now wishing you did let us know so we can get planning for the next course started.

<http://www.beerbarons.org/contactBrewU.html>

Thanks – Bruce Buerger

Support Your Local HOMEBREW SHOP

*Bitter Creek

(262) 644-5799

206 Slinger Rd., Slinger 53086

*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 FORUM

by Jeff Davis

The Beer Barons of Milwaukee Forums are now up and running. Please register for an account today. The URL is <http://forums.beerbarons.org/>

Topics and discussions are now being posted, and there will be a lot of club business, information, and discussions that you will not want to miss out on.

One functionalities of the forums that should be noted right away is the ability to subscribe (and unsubscribe) to forums and/or topics. By doing this, you will be notified via email of new posts for only those that you are subscribed to. This gives YOU control over the amount of email you receive.

When you register for the forums, please use your real name when asked. This will be used to match you up with the Beer Barons membership and committees lists. After registering, you may request access to the groups that you feel are appropriate for you. Groups currently include, Members, Officers, WoB Committee, WoB Volunteers, and Brewers (for commercial brewers). Once you are approved for these groups, you will have access to the appropriate private areas and these will become visible to you.

The look and feel is nothing to write home about, but I'm no graphic artist either. If anyone with any talent in this area is interested in helping develop the graphical front-end, please send a PM (Private Message) to 'Brewmaster' once you have registered on the site.

Forum moderators will be needed, so anyone interested may send a PM to 'Brewmaster' as well. Duties may include but not limited to deleting any SPAM posts that may appear, deleting, merging and moving topics to the proper categories/forums as needed, and help maintain civil discussions if/when needed. Public areas may need to be policed more than the member areas.

If you have any questions, comments, or suggestions regarding the Beer Barons of Milwaukee Forums, please post in 'The Pub' forum after you have registered.

STILL MORE MEAD VARIATIONS

* Short mead — Also called "quick mead". A type of mead recipe that is meant to age quickly, for immediate consumption. Because of the techniques used in its creation, short mead shares some qualities found in cider (or even light ale): primarily that it is effervescent, and often has a cidery taste.[citation needed] It can also be champagne-like.

* Tej — Tej is an Ethiopian mead, fermented with wild yeasts (and bacteria), and with the addition of gesho. Recipes vary from family to family, with some recipes leaning towards braggot with the inclusion of grains.

* Trójniak — A Polish mead, made using two units of water for each unit of honey.

BEER EVENTS CALENDAR

(7)

* MAY 28

15th Anual Mondial de la Bière

Windsor Station & Courtyard, Montréal, Quebec, Canada - (514) 722-9640

* MAY 29 - JUNE 1

May Fest - Thurs 5-9:30 PM, Fri 5-11 PM, Sat Noon-11 PM & Sun Noon-10 PM

Lincoln Square, corner of Lincoln and Leland Aves., Chicago, IL -

* 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

* JUNE 12

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

Tyranena 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

* JUNE 19

Museum of Beer & Brewing 4th Annual Miller Caves Beer Dinner

Miller Brewing Company Caves, 3931 W. State St., Milwaukee, WI

* JUNE 21

6th Annual Midsummer Magic – 6-9 PM

Old World Wisconsin, S103 W37890 Hwy 67, Eagle, WI 53119 – (262) 594-5922

* JUNE 27 & 28

Lake Country Beer & Music Festival – FRI: 7-11 PM; SAT: 3 PM-Midnight

Nixon Park, Hartland, WI

* JULY 12

AleFest Chicago - 2-6 PM, Soldier Field, Chicago, IL

* JULY 19

13th Annual Indiana Craft Brewers Micro Fest - 3-7 PM

Opti Park, 820 E. 66th St., Indianapolis, IN

* JULY 25 – 26

Michigan Brewers Guild 11th Summer Beer Festival – FRI: 5-9 PM; SAT: 1-6 PM

Riverside Park, Historic Depot Town, Ypsilanti, MI

* JULY 26

4th Lac du Flambeau Lions Brewfest – 1-5 PM - \$20, **Torpy Park**, Minocqua, WI

* AUGUST 9

22nd Annual Great Taste of The Midwest - 1-6 PM

Olin-Turville Park, Madison, WI

* AUGUST 23 - 24 & 30 - 31

Oktoberfest, Schwabenhof, Menomonee Falls, WI

* SEPTEMBER 5 - 7, 12 - 14 & 19 - 21

UGS Oktoberfest, Bavarian Inn, 700 E. Lexington, Glendale, WI

* SEPTEMBER 6

Wisconsin Rapids Lions Fall Brew Review - 1-6 PM

Robinson Park, Wisconsin Rapids, WI - (715) 423-0669

* SEPTEMBER 13

Great Lakes Brew Fest - 2-7 PM

Racine Festival Park, Racine, WI - www.greatlakesbrewfest.org - (800) 272-2463

* SEPTEMBER 13

Thirsty Troll Beer Fest - Noon-5 PM

Grundahl Park, Mt. Horeb, WI

* SEPTEMBER 13

2nd Annual Taste of Wisconsin Craft Beer & Cheese Tasting Event - Noon - 4 PM

Downtown Beaver Dam, WI - www.beaverdamchamber.com - (920) 887-8879

* SEPTEMBER 14

Museum of Beer & Brewing Karl Strauss Award Dinner

The Wisconsin Club, Milwaukee, WI - www.brewingmuseum.org

* SEPTEMBER 27

15th Annual Quivey's Grove Beer Fest - Noon-5 PM

Quivey's Grove, 6261 Nesbitt Rd., Madison, WI

UPCOMING BEER BARONS MEETINGS & EVENTS

MAY 28: Monthly Meeting @ Clifford's - 7:30 PM * JUNE 25: Monthly Meeting @ Clifford's - 7:30 PM

JUNE 3: Officers Meeting @ Romans' Pub - 7:30 PM

JUNE 7: 5th Annual World of Beer Festival @ Schwabenhof, W14750 Silver Spring Dr., Menomonee Falls - 1 - 5 PM

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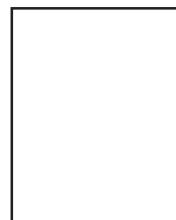
If you have an article or information that you would like to contribute to the newsletter, you can e-mail it to the newsletter editor or mail it to the club's mailing address.

BARON MIND

BEER BARONS OF MILWAUKEE

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FIRST CLASS