



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

March 2010 www.beerbarons.org

One of the founding members of The Beer Barons passed away in February. Mary Uthemann, wife of Jerry, ran The Purple Foot. That store was the only homebrew and vintner store in Milwaukee for many years. A lot of us started out with equipment and ingredients from The Purple Foot. The Beer Barons are making a donation of \$100 to the American Cancer Society in her name. Our condolences to Jerry and his family.

March is Bock month, with Jason selecting some fine examples for us to sample at the meeting on the 24th. If I can show any restraint, some of my Maibock will make it to the meeting. No promises, as I am really enjoying it, as well as my last keg of Grand Cru. Two fellow Barons made it over to my last brewing session, a Schwarzbier. It has been kegged and is now lagering. Next up is my 200 batch, and I haven't yet decided what it will be. Maybe a Celebration Ale clone.

The next few months are pretty hectic. April brings the Regional Judging in Madison for the NHC convention. Quickly following that, Wisconsin State Fair and the Chilton Bus Trip in May, the World Of Beer and the NHC in Minnesota in June. We can use all the volunteers we can get. Listen to the coordinators of these events at this meeting to see where you can help. There is a cadre of club members that seem to do all the volunteering, but new faces are always appreciated.

So, fire up your brewpots, plan your recipes, and start brewing. More beer drinking weather is on its way!

Rich Heller

Spring is just around the corner, and you know what that means: time for Bocks! Yes, our March meeting will feature Bock beers, from Mai-Bock to Doppel Bock. We'll review the styles and history of Bocks and sample various commercial brews. We've featured Bock beers in the past, but it has been a couple years, so we'll bring in both some traditional commercial examples and some local favorites. Also, if you want more Bocks, the local Blessing of the Bock event is just around the corner.

April is planned to be another homebrew-focused meeting. We will be concentrating on brewing for competition, especially since the Wisconsin State Fair competition is coming up fast. Get those brew pots fired up and fermenters bubbling, if not already aging your masterpiece for the fair. Don't forget, the Beer Barons sponsor the State Fair competition and there will be a call out for judges and stewards. The competition can always use as much help as possible, and the fair is a great local competition to help out and learn more about how beer competitions work. Also, please let me know about any homebrew topics you'd like to see discussed in detail at future Beer Barons meetings.

Finally, I want to give a "Big O'Thank You" to Marc and Katina from O'so Brewing Company. Last month we had a great meeting - I believe one of our best in recent months. The O'so beer was excellent and it was very fun and adventurous to try some twists on traditional recipes through the experimental beers Marc brought to our meeting. Thank you to the Beer Barons for their courtesy and great discussion during Marc's presentation. Marc had a great story to tell, and I think we could all relate to him very well since he was (and still is) one of us. He's shown that it is possible to turn a great hobby into a rewarding career, albeit with some necessary sacrifices to keep building up the business.

Jason Heller

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UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, March 24: Monthly Meeting: Bock Beers @ Clifford's—7:30 PM **WEDNESDAY, April 7: Officers Meeting @ The Transfer— 101 W Mitchell St., Milwaukee, 53204, Open to all members, followed by social hour—Meeting @ 7 pm Sharp**



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Maracabo Especial
- *Dieu Du Ciel Aphrodite
& Peche Mortel
- *Rogue John John
Dead Guy Ale



southern tier
brewing company

JOLLY PUMPKIN ARTISAN ALES
Dexter Michigan

ROGUE

Meet the Baron

Name: Jaime Mendez

Age: 52

How long have you been a Baron? One year of very fun and informative membership

How long have you been brewing? I brew my first batch in 1986-87. But I stopped after a few batches. Three years ago I bought a wine making kit for my daughter, the kit sat in the basement for a year, when she moved back to California I decided to put the kit to good use. So I have been boozy since.

What style do you brew most often? I like wheat beers, but as I got to taste other styles at the meetings, I am learning to appreciate them all.

What got you into brewing? After having sampled some of Milwaukee's finest breweries, I was hooked on great beers. While traveling in Mexico I found a bar that sold 12oz. a bottle of Hacker-Pschorr Hefeweizen \$10.00. I thought I should make it there sell it for half the price and still make a profit. So that is the plan.

How often do you brew? Not as often as I like to.

Do you brew solo or with other people? I brew mostly by myself but not on purpose, I like to see how other people do it. So it is easier to go to their homes than have them come to brew at mine.

What is your favorite style and why? Wheat beers on a hot day by the beach, beats Coronas unless it is a 8oz Corona bottle which are perfect for the beach.

What is your favorite beer? I am still trying to make it.

What is your favorite brewery and why? I am still looking for it, but I spent a lot of time in Golden Biersch in San Francisco, I have to admit the view of the Bay Bridge and the good times bring back memories. At last year's AHA conference in Oakland, I found out there are several in Berkley I like to try.

What is your commercial to homebrew consumption ratio? 30/70, maybe less

What has been your favorite Baron meeting? Barrel, Belgian and Christmas in that order. (From what I can remember)

Are you planning on working at this summer World of Beer? You bet!!!



March 2010 Financial Report

By Brian Joas

1/1/2010 to 2/28/2010

INCOME

Meeting Fees	3,475.00
Membership Fees	2,010.00
Merchandise Sales	211.00
Newsletter Advertising	215.00
TOTAL INCOME	\$ 5,911.00

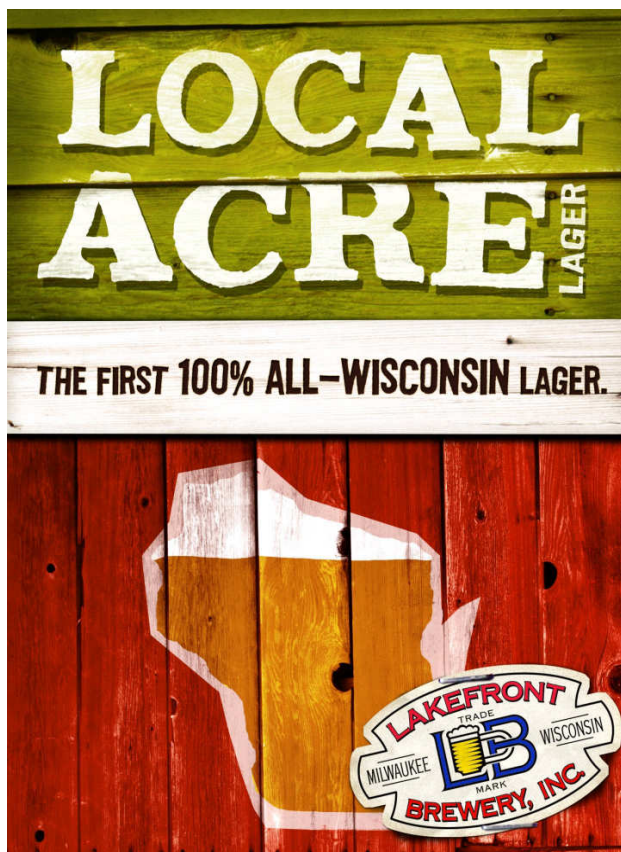
EXPENSES

Club Equipment	35.62
Club Only Competition	17.03
Meeting Costs Beer	487.14
Meeting Costs Facility	191.00
Newsletter Postage	178.00
Newsletter Printing	122.16
Officers Meeting	98.50
Picnic Site	210.00
Transaction Costs	41.36
TOTAL EXPENSES	\$ 1,380.81

Balance 2/28/2010 **\$ 10,884.81**

Membership & Meeting Fees

As a reminder, 2009 memberships have expired and if you haven't done so yet you will need to renew at or before the next meeting you attend. Memberships are \$20 for individuals and \$30 for families. Gold membership cards are available for \$100 for individuals and \$170 for families. The gold cards cover all monthly meetings for the year, including the Holiday party in December, but do not include the picnic. Payment can be made in three ways: at the club meeting, by mailing checks (made out to Beer Barons, with the name of the members) to Treasurer, Beer Barons of Milwaukee P.O. Box 270012, Milwaukee, WI 53227 or online. There is a link under the Membership section on the Beer Barons website, www.beerbarons.org, to make on-line payments.



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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 Market Basket,**
(262) 783-5233
14835 W. Lisbon, Brookfield
- ***Northern Brewer**
414-935-4099
1306 S. 108th St. West Allis
- Purple Foot**
(414) 327-2130
3167 S. 92nd St, Milwaukee

***Brews Wine and Spirits (1256 Capitol Drive) is offering a 5% discount to Beer Barons Members!

***Rock Bottom (740 N. Plankinton) is offering a 10% discount on food to Beer Barons Members!

***Milwaukee Ale House (233 N. Water) is offering a 10% discount to Beer Barons Members!

Mary Uthemann

April 13, 1939 - February 17, 2010

A personal message: Mom will be missed by everyone, but none more so than dad. She was the love of his life, they did everything together. They recently celebrated 50 years of marriage with a long awaited trip to Tahiti. We all loved and admired her very much! She has many friends around our country and around the world who love and respect her. Please feel free to call us or e mail us and tell us how she has touched your life. Thank you for your love, your prayers and support.

Her Legacy: For those of you who might be wondering, Mom knew there would come a time when she wouldn't be here and prepared for this day. She taught me well, over the last four years she trained me to operate the store. Now more than ever, I'm ready for where we can go, with the support of my family and friends! The Purple Foot will continue to supply the wine and beer making community!

Karen Lau



The Museum of Beer & Brewing wishes to extend their thanks and gratitude to the *Milwaukee Beer Barons* for their continued support.

PLEASE LOOK FOR US AT THE
FOLLOWING EVENTS:

March 27th~Riverwest Pub Crawl



April 8th ~ Michael Horne at Miller Inn
Discussion of German Purity Laws



Be part of the discussion at an upcoming Board Meeting

April 7th at Best Place at 6:00 p.m.
(the Pabst Tour Center)

Want to know more? Visit us at www.brewingmuseum.org

Upcoming Brew – U Events

Advanced Studies In Yeast

When: March 27th, 2010 @ 2 PM

Where: Northern Brewer - 1306 S. 108th Street, West Allis

Cost: Between \$25 to cover course materials and homebrew samples.

This class is the first of a series of new workshop offering through Brew U. The focus will be on advanced yeast propagation, phases of evolution, and usage. Participants were assigned materials in February to review and research prior to the March 27th session. We have a few spots left so if you'd like to "cram" before the session register at <http://www.beerbarons.org/Brew-U/index.html>. Attendees must be 21 years of age or older to attend!

Beginning Brewing and Intro to All Grain Brewing AHA Big Brew National Homebrew Day

When: May 1st, 2010 @ 10 AM

Where: TBD

Cost: \$10 to cover course materials and homebrew samples. In honor of National Homebrew Day, we thought it would be very appropriate to hold a homebrewing double header.

Both classes will be held together at the same time so attendees can move from demo to demo. Come see how both extract and all grain methods are done and participate in discussions with experienced home brewers. The end result of both batches will be served at an upcoming Baron meeting. All beer made that day will be tracked using the Baron BrewBlog – <http://brewblog.beerbarons.org> and it will be served either at the World of Beer Festival or the National Homebrewers Conference.

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? We'll take you through the process of making the wort and pitching the yeast. 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. Spots are limited! You must register in order to attend and receive directions to the event - <http://www.beerbarons.org/Brew-U/classCatalog.html>. Attendees must be 21 years of age or older to attend!

Remaining 2010 & 2011 Brew U Events

July 30th, 2010 – Hop Studies

August 21st, 2010 – Recipe Formulation

October and November 2010 – Intro to Sensory Analysis

November 6, 2010 – AHA Learning to Homebrew Day

December 2010 and January 2011 – BJCP Exam Studies

Baking with Spent Grains Victor Williams

I made the decision sometime last year to make the switch from extract to all-grain brewing. Using the web and the information I obtained from Brew-U I began to accumulate the equipment I needed and successfully brewed my first batch in November of 2009. As I finished up, something occurred to me that had not before. What the heck do I do with all this wet grain? Since I live in the suburbs with a relatively small yard, no garden and no compost bin into the trash it went. I repeated this same procedure with my next two batches. During my latest batch, with over 20 pounds of dry grain in the recipe, I decided I could not waste all of this; I needed to re-use at least some. So I packed up two quart zip-lock bags and put it in the freezer; the remainder made its usual trek to the curb. A week and a few Google searches later I came upon a couple of recipes to make bread and dog treats with my "trash". Recipes that seemed simple enough, which was good, because I'm not a baker.

A few tips for using the grain.

- If you have one, a food processor can be used to break down the grains and husks further so your bread is not as "grainy".
- The grain freezes well so pack up some bags and freeze them for later if you do not have the time to bake within a few days of brewing.
- Do not use grains that have had hops in the mash for dog treats. Hops are poisonous to some breeds of dogs.

Simple Spent Grain Bread Ingredients

3 cups spent grain (wet)
1 cup flour
1 cup warm water
1 tsp baker's yeast
¼ cup sugar

Mix above ingredients. Then add in 1 tsp salt and knead in or mix additional flour, one cup at a time, until it will not stick to your fingers. This will take about another 5 cups of flour depending on how wet the grain was. Continue to knead until a silky texture that does not stick to your fingers is achieved. Let rise, covered, in a warm place until it doubles in size. Form it into loaves on a baking sheet or in pans, cover and allow to rise again until it doubles in size. Bake at 375°F for 30-35 minutes.

(recipes continued on page 7)

21st Blessing of the Bock

MARCH 20 - NOON to 4 PM - \$25

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.....
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Upcoming Homebrew Competitions

- **3/27/2010, BOSS Chicago Cup Challenge, Blue Island, IL, Contact Michael Pelter at 219-864-4666 or <http://www.bossbeer.org/> for more information**
- **4/10/2010, A.H.A. C.O.C., American Ales, Charlotte, NC, bring your submissions to the March general meeting**
- **4/10/2010, Champion of the Pint, O'Fallon, MO, Contact Bryan Clauser at 314-276-7262 or <http://www.garagebrewers.com/> for more information**
- **4/23/2010, Black & Tan and I-74 Homebrew Challenge, Peoria, IL, Contact John Martin at 309-472-5544 or <http://hop.bradley.edu/> for more information**
- **4/24/2010, Between the Bluffs Homebrew Competition, LaCrosse, WI, contact Bryce Dvorak at 414-248-6178 or <http://betweenthebluffsbeerfest.com/2010/> for more information**
- **4/24/2010, Titledown Open XIV, Green Bay, WI, contact Michael Conrad at 920-388-2728 or <http://www.rackers.org/> for more information**

The Barons Need You!

I am looking for new and old members alike to be featured in the Baron Mind's "Meet the Baron" article. I think this is a great way for members to learn a bit about each other. Please see me at the general meeting if you are interested. All need from you is that you answer a short questionnaire and have your picture taken. Previous subjects have expressed to me that they think it is a lot of fun. How about you?

Kevin Meves, Newsletter Editor

Beer Barons of Milwaukee took Seven medals at the Babble Brew Off!

**Dan Schlosser 3rd, Belgian and French Special
2nd Dark Abbey & Trappist
HM Dark Abbey & Trappist**

**Terry Mayne 1st Traditional Cider
1st Specialty Cider
3rd Specialty Cider
1st BOS Mead, Cider, & Perry**

Rich Heller 2nd Wild Beers

Nicely done!

AHA Club-Only Competition

Erik Scott

Winners of the Club-only Competition earn points for their homebrew club on a 12-8-4 basis for 1st, 2nd, and 3rd place. Points from placing in the CoC get Barons closer to becoming the AHA Homebrew Club of the Year!

Each CoC covers a specific style or category. Bring three bottles to the Barons meeting listed by the style you're entering in. Bottles must be brown or green and 10-14 ounces or the entry will be disqualified. The winning entry goes on to the national round, with shipping and entry costs handled by the club! The winning Baron must provide a recipe along with the entry.

For further details hit <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions> or send questions to erikscott@yahoo.com

Next Competition: March 24th – American Ales - BJCP Category 10 – American Pale, Amber and Brown Ales

Upcoming Competitions

April 28, 2010

Extract Beers

[must be >50% extract]

[categories 1-23]

July 2010 - Mead

[categories 24-26]

August 2010 - Sour Ales

[category 17]

Late 2010 - Strong Ale

[category 19]

May 2011

Angel's Share – Wood Aged Beer

[category 22C]

World of Beer Update

Tickets are on sale and they are moving. This year we started ticket sales a month early and people are taking advantage. Help us keep this movement going by getting the word out! Pick up lawn signs, posters, flyers, and business cards at the March Barons meeting and help distribute. \$40 for 4 hours of sampling quality craft brews and live music. Tell your family, friends, and co-workers about this awesome event. Pass along our <http://www.worldofbeerfestival.com> web site and tell them to search for World of Beer on Facebook to find our new page!

National Homebrewers Conference Planning Update

Next planning meeting: March 27th, 2010 @ 11 AM

Where: Café Hollander, 7677 W State Street, Wauwatosa

Plans are still in motion for the Baron's presence at the upcoming National Homebrewers Conference in Minneapolis, MN June 17th – 19th. Brews are in the works by the attendees and work on our bowling lane topped bars continues. Feedback at the February meeting was not favorable for the proposed bowling shirt so we are currently looking at alternatives. Stay tuned to the Baron Forums – Club Business section for further club planning details and updates - <http://forums.beerbarons.org>. More details about the conference itself can be found at <http://www.ahaconference.org> and the pre-conference events

Simple Spent Grain Dog Treats Ingredients (cont. from page 5)

4 cups spent grain, drained, but still damp

4 cups flour

1 cup peanut butter

1 egg

Mix all ingredients together with your hands. Spread onto large cookie sheet to desired thickness. Score the dough in 1" by 4" strips or to the size appropriate for your dog or use cookie cutters to make shapes. Bake at 350F for 30 minutes. Remove from the oven and cool so that you can cut or break apart strips and return to the cookie sheet(s). Bake an addition 8-10 hours at 225F. The treats should be completely dried or they will likely mold during storage. Cool and store in an air tight container.

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Baron Mind is published 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 email it to the newsletter editor or mail it to the club's mailing address.

BARON MIND

BEER BARONS OF MILWAUKEE
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