



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

October 2012 www.beerbarons.org

President's Letter

Happy Halloween Fellow Barons!

I would like to start off this month's newsletter with a big thank you to Jayme for the outstanding meeting in September. The cheese and beer pairing was remarkable. Great job Jayme! Thank you also to Larry's Market www.larrysmarket.com in Brown Deer & Wisconsin Milk Marketing Board for the fine cheese selections.

Just as a reminder we have nominations and an election coming up. We are looking for a few good Barons to take office starting in January. We are a member owned cooperative and as such we need members to steer the organization. The president, vice president, and secretary positions are open but you are more than welcome to run for any of the offices. If you are interested in running, please come and talk to myself or one of the other board members.

Keep in mind Belgian Night is just around the corner. I know Jayme is working hard to have a fine list of beers for the meeting.

Work is progressing on developing a replacement website for the club. Diana and Jeff Kane have been leading the charge on that front. The board reviewed a draft of the new website at the last officer's meeting. Stay tuned for more developments.

May there be more treats than tricks in your brew kettle this month!

Prost!
Jason

Vice President's Letter

Since the temperature is starting to get cold I like to think we conveniently planned for Stout night. The October meeting will be a homebrew meeting (\$5) and will feature 9 homebrewed stouts, 2 commercial stouts served blind and one of my long time favorite Russian Imperial Stouts, North Coast Old Rasputin. Mike Schwartz will give an overview of the different stout styles.

Our September meeting homebrew popular vote competition had 5 entries and was won once again by Paula Cartwright for her Schooner competition medal winning Hefeweizen. I have lost count of how many times Paula has won the monthly competition this year. I think we need some additional brewers to start contributing homebrew to give Paula some competition. We will not be having the homebrew popular vote competition this month due to the parallel brew but you are still welcome to bring homebrew to serve at the meeting.

November will be the legendary Belgian Night meeting. I am still working on finalizing the details of the meeting but I guarantee this meeting will not disappoint. More details to come in the November newsletter.

We have received requests to have a 'gadget' meeting of sorts where members can show off brewing equipment they built and briefly talk about how they built it and how it is used. This meeting is being considered for January. I am looking for more non-standard items that you might not commonly see in use. If you have built an impressive brewing contraption and would like to share it with the club please let me know.

Jayme Nawrocki

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UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, October 24th: Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$5 meeting!

WEDNESDAY, November 7th: Officers Meeting @ Erv's Mug, 130 W Ryan Rd, Oak Creek. Open to all members, followed by social hour—Meeting @ 7 pm sharp.

The Home Brewing Calendar

“Every Brew has its season, the time of the year when you can enjoy it at its very best. This simple tool will guide you through what needs to be brewed when so you can enjoy the style when it is most appreciated.”

Although a good beer at any time is always enjoyable, have you ever wondered when you should brew your beers to enjoy them “in season”.

You want that Märzen to be ready for your own mini Oktoberfest celebration at the end of September?

You want your Bock in the early spring when maybe the last snow has fallen and the flowers are peaking out of the thawing ground and you begin your monastic fasting for lent?

That Berliner Weiss just tastes so refreshing in the dog days of summer?

Your Old Ale needs to be ready for the colder days of fall and to get you through the harsh Wisconsin winters?

Well, this simple chart is your guide to brewing and drinking your favorite styles. Simply find your style and begin brewing it on the first colored month. Ferment and age the beer through the next months and it should be ready to start drinking on the last colored month. It's as easy as that!

A simple glance shows you about how long it takes to make your favorite styles and when you should start so that you can enjoy the style when it is most appreciated.

This simple tool is available in much larger form at <http://www.homebrewing.com/articles/home-brewing-calendar.php>.

THE HOME BREWING CALENDAR

EVERY BEER HAS ITS SEASON, THE TIME OF THE YEAR WHEN YOU CAN ENJOY IT AT ITS VERY BEST. THIS SIMPLE TOOL WILL GUIDE YOU THROUGH WHAT NEEDS TO BE BREWED AND WHEN SO YOU CAN ENJOY THE STYLE WHEN IT IS MOST APPRECIATED.



FOR TIPS, RECIPES AND MORE VISIT [HOMEBREWING.COM](http://homebrewing.com)

AHA Club Only Competition

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!

To enter, bring 3 bottles to the Barons monthly meeting at Clifford's. Bottles must be brown or green and 10-14 ounces or the entry will be disqualified. We'll use one bottle to judge our local round, and send two bottles of the winning entry on to the national COC round. The Beer Barons will take care of shipping, entry fees and refund that meeting's entry fee to our local winner. The winning Baron must provide a recipe along with the entry. Enter your beer in the Barons BrewBlog and you can easily print your recipe.

For further details visit www.homebrewersassociation.org and click on competitions to get to the Club-Only option or send an email to erin_ando@me.com

Next Competition: December 2012 – Un-Session Beers (OG>1.040) – BJCP categories 1C-E, 2, 3, 4, 5, 6A, 6C, 7, 8C, 9D & E, 10, 12B & C, 13B-F, 14, 15, 16, 17B, 18, 19, 20, 21, 22, and 23.

Plan Ahead for Upcoming Competitions

February/March 2013 – Barleywine Ales – BJCP categories 19B & 19C

April 2013 – Extract Beers

October 2012 Financial Report

WoB Income/Expense by Category - 2012:22
1/1/2012 through 12/31/2012

Category Description	1/1/2012- 12/31/2012	OVERALL TOTAL
INCOME		
World of Beer Income		
Change Return	300.00	300.00
Club Beer Purchase	903.46	903.46
Club Purchase Reimbursement	1,437.00	1,437.00
Glass Sales	28.00	28.00
Merchandise	690.00	690.00
Refund	344.00	344.00
Shuttle Bus	1,115.00	1,115.00
Shuttle Bus Sponsorship	200.00	200.00
Sponsorship	1,500.00	1,500.00
Tickets	26,038.21	26,038.21
TOTAL World of Beer Income	32,555.67	32,555.67
TOTAL INCOME	32,555.67	32,555.67
EXPENSES		
World of Beer Expense		
Advertising	1,350.00	1,350.00
Bartenders License	141.00	141.00
Beer	8,094.60	8,094.60
Breakfast Food	21.65	21.65
Brew Pub Beer	817.00	817.00
Bus Service	614.00	614.00
Change Withdrawal	300.00	300.00
Credit Card Fees	748.29	748.29
Equipment	112.94	112.94
Facilities	675.00	675.00
Fans	84.08	84.08
Glassware	3,862.90	3,862.90
Ice	229.00	229.00
Insurance	761.00	761.00
Lanyards	2,225.00	2,225.00
Meads	702.05	702.05
Music	300.00	300.00
Office Supplies	301.40	301.40
Pretzels	102.00	102.00
Printing	493.28	493.28
Programs	399.09	399.09
Satisfaction Survey	204.00	204.00
Security	450.00	450.00
Shirts - Attendees	143.00	143.00
Shirts - Volunteers	686.56	686.56
Signage	57.38	57.38
State Tax	1,288.07	1,288.07
Transaction Fees	2,292.63	2,292.63
Trays	68.00	68.00
Vendor Food	215.00	215.00
Volunteer Food	808.00	808.00
TOTAL World of Beer Expense	28,546.92	28,546.92
TOTAL EXPENSES	28,546.92	28,546.92
OVERALL TOTAL	4,008.75	4,008.75

INCOME

BJCP Exams	\$500.00
Festival Trips	\$5,295.00
Meeting Fees	\$4,444.24
Membership Fee	\$5,995.00
Merchandise Sales	\$732.00
Newsletter Ad	\$345.00
US Bank Rewards Redemption	\$21.97
Taste of Great Brewers	\$321.00
Picnic	\$548.45
Raffle	\$704.00
Insurance	\$936.00
TOTAL INCOME	\$19,061.66

EXPENSES

BJCP Exams	\$498.00
Equipment Costs	\$1,271.79
Meeting Costs	\$3,484.10
Merchandise	\$1,742.50
Newsletter Expenses	\$291.42
Office Supplies	\$86.10
Officer Meeting	\$540.18
Picnic Expense	\$583.91
Raffle	\$575.56
Google Transaction Fees	\$67.13
Paypal Transactions	\$217.00
Quickbooks Online	\$121.23
Festival Trips—Expenses	\$5,146.00
Insurance	\$1,881.00
Bank Fees	\$100.98
Post Office Box Renewal	\$76.00
Website	\$124.62
TOTAL EXPENSES	\$16,807.52

BALANCE

\$9,175.54

September Attendance

98

Midwinter Volunteer Update

We're very happy to announce our two lunch time presenters for the 2013 competition.

Friday, February 15th – John Blichmann, President of Blichmann Engineering

Saturday, February 16th – Michael Fairbrother, Founder and Mead Maker at Moonlight Meadery

These sessions are only open to volunteers that help out with the running of the competition. Please contact one of the following if you're interested in volunteering:

Bruce Buerger – Office Staff

Brian Joas – Judging

David Stanton – Stewarding

Jason Heindel – Entry Sorting & Transportation

MMXIII MIDWINTER HOMEBREW COMPETITION

Held annually in conjunction with the Midwinter Brew Fest At
the Milwaukee Ale House



— IMPORTANT DATES —

Registration Opens: December 29th
Entries Accepted: December 29th – February 2nd
Judging: February 15th & 16th
800 Entry Limit

Member of the "Midwest Home Brewer of the Year" Circuit

2013 Masters Championship of Amateur Brewing Qualifying Event

One Brown Ale (BJCP categories 10C, 11B, & 11C) will be chosen
by Milwaukee Brewing Company to be brewed commercially.

All BJCP categories accepted, \$8.00 per an entry

All entries judged by at least 2 BJCP Ranked Judges

Registration & full info at <http://midwinterhbc.beerbarons.org>

Discovery World Ale through the Ages

The next installment of the Ale through the Ages series at Discovery World is proudly sponsored by the Beer Barons of Milwaukee. It is held at Discovery World along the lakefront at 500 N Harbor Drive in Milwaukee. Parking is available in the underground parking lot for a small fee.

George Washington Ale

From the dawn of democracy in America, beer has been a staple for presidential consumption. This recipe for George Washington's ale will evoke the colonial spirit by harnessing the flavors of 18th Century America.

Brewing: Thursday November 1st 6pm

Bottling: Thursday November 15th 6pm

Discovery World Member: \$20

Non-Member: \$25

Includes samples during brewing session and take-home samples!

Sign-up online at <http://programs.discoveryworld.org/archives/2750> or call 414.765.8625.

Please note: Participants must be at least 21 years of age.



Give Back

Brenner Brewing Company's
Cheers To Volunteers program
brings together groups of
community-minded individuals to
volunteer at local nonprofits. After
giving a few hours of our time to
make our city a better place, we
all **gather at a local bar.** The first two
rounds of **Brenner Beer are on us.**

For more information, go to

CheersToVolunteers.com

Samuel Smith's, the leading brewer of imported organic beers, is introducing **Samuel Smith's Organic Chocolate Stout**, a peerless blend of dark roasted malt and chocolate. It will be available in fall 2012.

Roast barley and chocolate are beautifully melded together in this delicious stout: it's a deep, rich, aromatic, and satisfying ale with full body and fruity notes from the Sam Smith's yeast strain supporting lush chocolate aroma and flavour. This beer is USDA Certified Organic by the UK Soil Association and - like all Smith beers - it is Registered Vegan.

Samuel Smith's, a small independent British brewery, has been making authentic beer in the village of Tadcaster, in Yorkshire, England, since 1758.



UPC codes:	
12 oz. (355 mL) bottle:	0 85725 11608 3
4x12 oz. 4-pack:	0 85725 31608 7
6/4/12 oz. case:	0 85725 41608 4
18.7 oz. (550 mL) bottle:	0 85725 11607 6
12/18.7 oz. case:	0 85725 21607 3



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Please Join Us At The Following Events . . .

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

November 7th ~
Join us at 6:00 for the monthly board meeting at Sprecher Brewing.

December 5th ~
Come and celebrate the holiday season at the Miller Inn.

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

Club Links

Website: beerbarons.org
www.worldofbeerfestival.com
brewsandbites.beerbarons.org
midwinterhbc.beerbarons.org

Twitter: twitter.com/beerbaronsMKE
twitter.com/WorldOfBeerFest
twitter.com/BrewsBitesMKE
twitter.com/MidwinterHBC

Facebook: www.facebook.com/BeerBarons
www.facebook.com/WorldOfBeerFestival
www.facebook.com/brewsandbites

BrewBlog: brewblog.beerbarons.org/
Forums: forums.beerbarons.org/

Yahoo! Group: groups.yahoo.com/group/MilwBeerBarons/

BOARD MEMBERS

President	Jason Heindel
Vice President	Jayne Nawrocki
Treasurer	Joseph Wichgers
Secretary	Victor Williams
Sergeant at Arms	Richard Weink
Member at Large	Erin Anderson
Member at Large	Ken Megal

Contact the Board via email at
officers@beerbarons.org

Or in writing at
Beer Barons of Milwaukee Cooperative
P.O. Box 270012
Milwaukee, WI 53227

SUPPORT YOUR LOCAL HOMEBREW SHOP

**10% off starred locations with BB membership card*

***Brew & Grow,**
(262) 717-0666
2246 Bluemound Rd, Waukesha

***Northern Brewer**
414-935-4099
1306 S. 108th St. West Allis

Hop to It
(262) 633-8239
234 Wisconsin Ave., Racine

***Purple Foot**
(414) 327-2130
3167 S. 92nd St, Milwaukee

Smokin' Brew
(262) 729-3001
9 S. Wisconsin St., Elkhorn

Brews Wine and Spirits, 1256 Capitol Drive offers a 5% discount to Members!

Rock Bottom, 740 N. Plankinton offers a 10% discount on food to Members!

Milwaukee Ale House, 233 N. Water offers a 10% discount to Members!

Please Support
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Wed. Karaoke Wally's 25 Cent Wings
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banquet room to the Beer Barons at a
reduced rate. Our support will show
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8930 W. North Avenue
Milwaukee, WI
414-258-9821
www.rayswine.com

Ray's supports the
Barons by providing
space for BJCP training
and judging.

Ray's Tasting Room Events

*New Belgium with Brewer
Christian Holbrook
Tue. 10/30 @ 6:30pm (Sold Out)*

*Blind Stout Tasting
Thu. 11/29 @ 6:30pm (\$20)*

*Reservations can be made by
calling Ray's at
414-258-9821*

Baron Mind is published by the **Beer Barons of Milwaukee Cooperative**, 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 secretary or mail it to the club's mailing address.

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