

# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

October 2013 [www.beerbarons.org](http://www.beerbarons.org)



## President's Letter

If you make or have made autumn inspired beers, how have they turned out? Any wet hopped, pumpkin, squash, sweet potato, this years mead or ciders in the fermenter? Hopefully you were able to have a great day brewing and everything was a great success. Eventually I'll be able to get back into the fermentation sciences. Eventually...

A big Thank You needs to go out to everyone that volunteered and entered beer at the Schnapp Hans Cup on October 12<sup>th</sup>, it was a great success because of you. That being said, I think a great time was had by all as usual, but this was a bit different and unique because of the involvement the whole day by John Harrison the brewmaster. For those who haven't been out to the Delafield Brewhaus, I highly recommend it – the beers, food and the setup of the brewery and all of the decorations are fun to look at. The way John has his system set up is eye candy for anyone thinking about going bigger. Additionally, congratulations need to go out to Dan Schlosser - Gold for an Imperial Stout, Tom Gilbert - Silver for a Doppelbock, Tom Sisson – Silver for an Imperial IPA, Timothy Minger – Silver for a Weissbier, Tom Gilbert - Silver for a Belgian Dark Strong, Michael Sande - Bronze for an American Pale Ale, David Hardeman- Bronze for a Sweet Stout, and Dan Schlosser – Bronze for a Belgian Triple!

(Pres. Cont. Pg 4)

## Vice President's Letter

Tim Minger won another award for his Hefeweizen in the popular vote contest at last month's meeting. If you bring a keg (or enough bottles to share with the club) to the meeting and email the board in advance to let us know what you are bringing, we will give you \$10 for your ingredients. The beers will be judged by the members and based on popular vote; the winner will receive a \$20 gift certificate to the homebrew store of your choice. Please e-mail [officers@beerbarons.org](mailto:officers@beerbarons.org) in advance to let us know what you are bringing so we can have adequate serving equipment on hand.

Jeff Kane will host the October meeting featuring Meads. It will be \$10. Below is what Jeff had to say about the meeting.

The October meeting will be a Meading ® ;-). We will sample a few meads with a discussion of the meads and the mead making process. The samples will include 2 different meads from Honey Jack Meadery in Broomfield Co. Honey Jack meads are currently not available for purchase in Wisconsin. In addition to the Honey Jack meads, there will be other meads that can be found locally.

(VP Cont. Pg 3)



## WHAT'S INSIDE

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Check out the Baron Website:

[WWW.BEERBARONS.ORG](http://WWW.BEERBARONS.ORG)

# MEAD



From Wikipedia, the free encyclopedia

**Mead** (/ˈmiːd/; archaic and dialectal "medd"; from Old English "meodu"<sup>[1]</sup> German: *Met*, Estonian: *Mõdu*, Polish: *Miód pitny*, Ukrainian: *Мед*, Russian: *Медовуха*, Serbo-Croatian: *Medovina/Медовина*, Lithuanian: *Midus*, Persian: *مید* (*mey*), is an alcoholic beverage that is produced by fermenting a solution of honey and water.<sup>[2]</sup> It may also be produced by brewing a solution of water and honey with grain mash, which is strained before or after fermentation.<sup>[3]</sup> Depending on local traditions and specific recipes, it may be flavored with spices, fruit, or hops<sup>[4]</sup> (which produce a bitter, beer-like flavor). The alcoholic content of mead may range from about 8% ABV<sup>[5]</sup> to 18%. It may be still, carbonated or naturally sparkling, and it may be dry, semi-sweet or sweet.<sup>[6]</sup>

Mead is known from many sources of ancient history throughout Europe, Africa and Asia, although archaeological evidence of it is ambiguous.<sup>[7]</sup> Its origins are lost in history. "It can be regarded as the ancestor of all fermented drinks," Maguelonne Toussaint-Samat has speculated, "antedating the cultivation of the soil."<sup>[8]</sup>

Claude Lévi-Strauss makes a case for the invention of mead as a marker of the passage "from nature to culture."<sup>[9]</sup> Mead has played an important role in the beliefs and mythology of some peoples. One such example is the Mead of Poetry, a mead of Norse mythology crafted from the blood of the wise being Kvasir which turns the drinker into a poet or scholar.

Mead is not the same beverage as **honey-wine** however they are often confused with each other or thought to be the same beverage. While mead is made of honey, water and beer-yeast (barm), honey-wine is watered honey fermented by recrement of grapes (or other fruits).<sup>[10]</sup>

Mead can have a wide range of flavors depending on the source of the honey, additives (also known as "adjuncts" or "gruit") including fruit and spices, the yeast employed during fermentation and the aging procedure.<sup>[25]</sup> Mead can be difficult to find commercially. Some producers have marketed white wine sweetened and flavored with honey after fermentation as mead, sometimes spelling it "meade."<sup>[25]</sup> This is closer in style to a Hypocras. Blended varieties of mead may be known by the style represented; for instance, a mead made with cinnamon and apples may be referred to as either a cinnamon cyser or an apple metheglin.

**Acerglyn**: A mead made with honey and maple syrup.

**Black mead**: A name sometimes given to the blend of honey and black currants.

**Braggot**: Also called bracket or brackett. Originally brewed with honey and hops, later with honey and malt—with or without hops added. Welsh origin (bragawd).

**Capsicumel**: A mead flavored with chile peppers, the peppers may be hot or mild.

**Cyser**: A blend of honey and apple juice fermented together; *see also* cider.

**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).

**Hydromel**: Literally "water-honey" in Greek. It is also the French name for mead. (Compare with the Catalan *hidromel*, Galician *aiguamel*, Portuguese *hidromel*, Italian *idromele* and Spanish *hidromiel* and *aguamiel*). It is also used as a name for a light or low-alcohol mead.

**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, and morat for examples).

**Metheglin**: Metheglin is traditional mead with 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.

**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, rose petals or rose attar, and water.

**Sack mead**: This refers to mead that is made with more honey than is typically used. The finished product contains a higher-than-average ethanol concentration (meads at or above 14% ABV are generally considered to be of sack strength) and often retains a high specific gravity and elevated levels of sweetness, although dry sack meads (which have no residual sweetness) can be produced. According to one theory, the name derives from the fortified dessert wine, sherry (which is sometimes sweetened after fermentation) that, in England, once bore the nickname "sack").

<sup>[29]</sup> Another theory is that the term is a phonetic reduction of "sake" the name of a Japanese beverage that was introduced to the West by Spanish and Portuguese traders.<sup>[30]</sup>

**Viking blood**: Mead made of honey and cherry juice.

**White mead**: A mead that is colored white with herbs, fruit or, sometimes, egg whites.

Interested in attending the next  
Officer's Meeting?

The Board meeting is open to all members, and after the meeting stick around for a social time. Come out and try a new place to drink and see what's on Tap.

Next Location is TBA.

7pm Sharp for meeting.

Check out the Website for the last minute update!!



## Beer Barons - Code of Conduct

Our goal is to improve our member's knowledge of home brewing and its enjoyment.

Please show your respect and courtesy to the people you have elected to do the business of this club and the guest speakers that are graciously giving their time to come and put on a presentation for you by being **QUIET DURING THE MEETING.**

- Nothing is to be removed from this room that YOU did not bring in. (That means the club beers stays here) Please leave all un-opened beer for others to enjoy at other events.
- NO outside food is allowed to be brought into this room that was not purchased at Clifford's.
- Only exception is for snack items to enjoy with your beer.
  - Pretzels, popcorn, or nuts.
  - Chips & Dip
  - Cheese, Sausage & Crackers
  - Smoked or Canned fish Items.

**Please bring your own glass and  
clean up after yourselves.**

- Everyone must check-in with the treasurer, show your membership card and pay your meeting fee to receive a wrist band.
  - Please put your wrist band on your wrist (not on your glass/Horn)
  - Only on the Wrist.

NO Guns or weapons of any kind allowed  
in the meeting.

NO SMOKING allowed in the building.

Listen – Learn – Ask questions –  
Someone *will* have the answer. So ask the question.

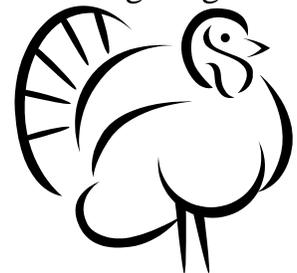
Enjoy the Meeting & Guest Speakers.  
From, your elected Baron Officers.

## Vice President's Letter—continued

Shane Coombs of Rushford Meadery and Winery will be speaking and available to answer questions about the mead making process. His presentation will be covering three ways of preparing your honey for the mead making process - no heat natural, no heat sulfate, and pasteurizing. He is also bringing some of his own mead. Some of you may have sampled his mead at World of Beer. Shane is a homebrewer and BJCP judge. His meadery, located near Omro, WI, is still in the planning stages. Mead tends to be 3 times more alcohol than most beers. Instead of a 3 ounce sample, we will be doing 1 ounce samples of the mead. The club will be supplying plastic shot glasses. Please be understanding of the limited sample sizes. In addition to the mead, as at all meetings, there will also be beer available for sampling. This is a great opportunity to learn more about mead and show support to a fellow homebrewer.

November is Belgian Night. Prepare to have fun. Please note the meeting is on **November 20** (the 3<sup>rd</sup> Wednesday) due to the Thanksgiving holiday.

Jayme Nawrocki

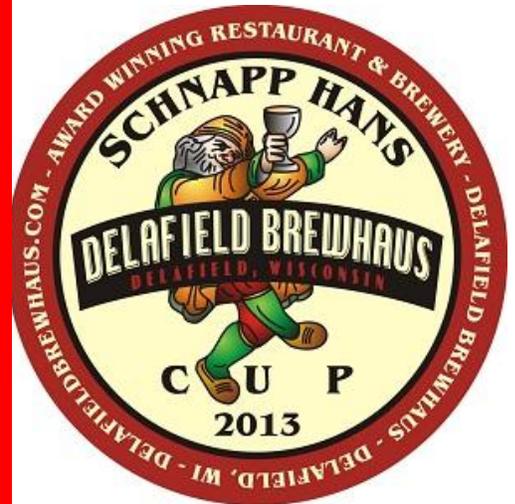


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**Congrats to the Schnapp Hans Cup —2013  
Award Winning Beer Baron Members:**



1st	- Dan Schlosser	- Imperial Stout
2nd	- Tom Gilbert	- Dopperbock
2nd	- Tim Minger	- Weizen/Weissbier
2nd	- Tom Gilbert	- Belgian Dark Strong
2nd	- Tom Sisson	- Imperial IPA
3rd	- Michael Sande	- Amer. Pale Ale
3rd	- David Hardeman	- Milk Stout
3rd	- Dan Schlosser	- Belgian Tripel



Other competitions can be found up at

[http://www.bjcp.org/apps/comp\\_schedule/competition\\_schedule.php](http://www.bjcp.org/apps/comp_schedule/competition_schedule.php)

**2014 MIDWINTER HOMEBREW COMPETITION**

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



**— IMPORTANT DATES —**

Registration Opens: January 4<sup>th</sup>  
 Entries Accepted: January 4<sup>th</sup> – February 8<sup>th</sup>  
 Judging: February 21<sup>st</sup> and 22<sup>nd</sup>  
 800 Entry Limit

**Member of the "Midwest Home Brewer of the Year" Circuit  
 2014 Masters Championship of Amateur Brewing Qualifying Event**

**One Baltic Porter (BJCP category 12C) will be chosen by  
 Milwaukee Brewing Company to be brewed commercially.**

**One Mead will be chosen by Moonlight Meadery for a 55 gallon  
 batch run.**

**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>**

For those who don't know (or haven't been paying attention) now is the time to think about becoming an officer of our great club. This year we will be turning over the majority of positions and we can't have a strong club without our members involvement. There are many perks of being an officer and some of those are: great beers at great bars around the city that are included as part of being an officer, gold card as a 'thank you' for your service to our great club, being able to help direct the club to new and greater things and being some of the first to know about great volunteer opportunities for beer festivals.

Prosit!  
 Jared

Finally, do you all remember that it is Barons election season once again?

If you are interested in running for the board please come to the November meeting. Just as a note if we don't have enough people nominated for positions, the President is allowed by the Beer Barons Constitution to appoint all board positions. Without members stepping up to the plate and volunteering their time and skills to run this organization the organization will fail to operate. We are looking for a few good men and women to step up to the plate and take the reins. There are some perks to the job. You do get a Gold membership to the club, as well as, the beer at the board meeting plus the satisfaction of knowing you are helping to better the club through your efforts

#### **DUTIES OF THE VICE PRESIDENT**

*The following are the Vice President's duties:*

- a) perform the duties and exercise the powers of the President during his absence or disability.
- b) be Chairman of the Program Committee and as such, be responsible for the general program of the association

#### **DUTIES OF THE TREASURER**

*The following are the Treasurer's duties:*

- a) be responsible for all receipts and disbursements of the association
- b) deposit all receipts in a checking account or savings accounts in the name of the association
- c) report all receipts and disbursements to the membership at membership meetings
- d) have all disbursements approved by the President or other authorized officers
- e) keep a listing of paid-up members, i.e., of members in good standing
- f) be bonded at the expense of the association.

#### **DUTIES OF THE MEMBERS AT LARGE**

*The following are the Members-At-Large's duties:*

- a) such duties as they may be assigned by the Board.

#### **DUTIES OF THE SERGEANT AT ARMS**

*The following are the Sergeant At Arm's duties:*

- a) keep order at membership and board meetings
- b) safeguard any equipment the club may possess
- c) safeguard club signage and display materials
- d) coordinate the allocation and delivery of equipment, signage and display materials
- e) provide guidance and act a point of contact for members who wish club participation in an external event
- f) monitor the club's potential participation in external events and can decline or withdraw club participation in events if club resources are not adequate



Editors Note: Would you like to be featured in a future edition of the Baron Mind? Contact me at a meeting or send me an e-mail at [editor@beerbarons.org](mailto:editor@beerbarons.org)

#### ***Tell me about Yahoo Groups?***

Go to <http://groups.yahoo.com/group/MilwBeerBarons>.

You can click on "Help" in the far right top corner at any time to get Yahoo's help screens. I suggest you read there before trying anything else. If you have a yahoo account, you can use the "sign in" click to see more club details. You may need to register if you have never been to Yahoo before. To sign in, you use your email address, and then it will ask you for a password. Once signed on, use the "My Groups" button to see more information about the Beer Barons group.

#### **1.) How do I send an email to the group?**

You simply type a message as you would to anyone else. In the To: field, enter [milwbeerbarons@yahoogroups.com](mailto:milwbeerbarons@yahoogroups.com). The email will then be sent to everyone including yourself. If you do not get the email back, then it did not go out. If it fails, let me know, and I will help you. Do NOT send to just [beerbarons@yahoogroups.com](mailto:beerbarons@yahoogroups.com) because that is a different group. I tried to find out who, but they never replied to questions.

#### **2) My friend wants to subscribe. How do they do that?**

Two ways again! They, or you, can send me an email or send one to the group requesting they be added. Or, they can send a message to: [milwbeerbarons-subscribe@yahoogroups.com](mailto:milwbeerbarons-subscribe@yahoogroups.com). A message will be sent to the moderator. If the name sounds familiar, they will be added. I am leery of just letting people automatically subscribe. Not trying to be exclusive, just don't want a lot of junk posted.

See Jeff Kane to join the Yahoo Group. Jeff usually drinks out of a large animal horn at the meetings. Introduce yourself and write down your e-mail for Jeff to recognize to add to the Yahoo Group.

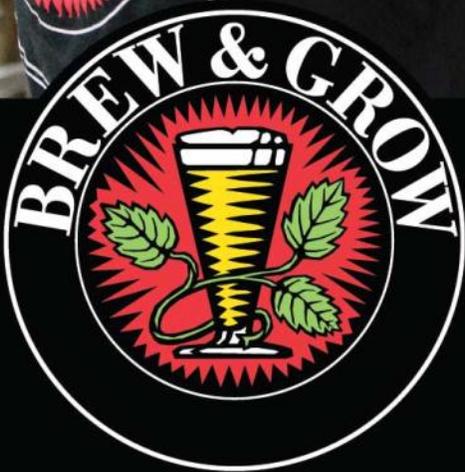


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### Madison, WI New Location!

1525 Williamson St  
Madison, WI 53703  
608-226-8910



Waukesha Location is Between  
Sam's and Home Depot on Bluemound

## Club Links

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

[www.worldofbeerfestival.com](http://www.worldofbeerfestival.com)

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

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

Twitter: [twitter.com/beerbaronsMKE](https://twitter.com/beerbaronsMKE)

[twitter.com/WorldOfBeerFest](https://twitter.com/WorldOfBeerFest)

[twitter.com/BrewsBitesMKE](https://twitter.com/BrewsBitesMKE)

[twitter.com/MidwinterHBC](https://twitter.com/MidwinterHBC)

Facebook: [www.facebook.com/BeerBarons](http://www.facebook.com/BeerBarons)  
[www.facebook.com/WorldOfBeerFestival](http://www.facebook.com/WorldOfBeerFestival)  
[www.facebook.com/brewsandbites](http://www.facebook.com/brewsandbites)

BrewBlog: [brewblog.beerbarons.org/](http://brewblog.beerbarons.org/)  
Forums: [forums.beerbarons.org/](http://forums.beerbarons.org/)

Yahoo! Group: [groups.yahoo.com/group/MilwBeerBarons/](http://groups.yahoo.com/group/MilwBeerBarons/)

## BOARD MEMBERS

President	Jared Sutliff
Vice-President	Jayne Nawrocki
Treasurer	Joseph Wichgers
Secretary	David Stanton
Sergeant at Arms	Richard Weink
Member at Large	Joe Kolbach
Member at Large	Ken Megal

Contact the Board via email at  
[officers@beerbarons.org](mailto:officers@beerbarons.org)

Or in writing at  
**Beer Barons of Milwaukee Cooperative**  
**P.O. Box 270012**

## 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 Join Us At The Following Events . . .

**November 6<sup>th</sup>** - Board Meeting at Saint Francis Brewpub at 6:00 p.m.  
3825 S. Kinnickinnic Avenue.

**November 9<sup>th</sup>** - Sip and Taste, Wine, Beer & Food Tasting from 7:00 – 9:30  
3211 S. Lake Drive

**December 10<sup>th</sup>** - Board Meeting and Holiday Party at Miller Inn, 6:00 p.m. 3931  
W. State Street

Please check the museum website at  
[www.brewingmuseum.org](http://www.brewingmuseum.org) for more information on these and  
other activities.

**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.

Please Support  
**Clifford's Supper Club**  
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Anniversaries, Funerals, and Family  
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8930 W. North Avenue  
Milwaukee, WI  
414-258-9821  
[www.rayswine.com](http://www.rayswine.com)

Ray's supports the  
Barons by providing  
space for BJCP training  
(BREW U)

**Ray's Tasting Room Events**

**Bordeaux Tasting**  
Featuring Owner Jean-  
Christophe Calvet of  
Aquitaine Wine Company  
Tuesday, October 22 @ 6:30  
(\$25)

**Wines of Italy-The Series-**  
**Tastes of Northern Italy**  
Wednesday, October 30 @ 6:30  
(\$25)

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

**UPCOMING BEER BARONS MEETINGS AND EVENTS**

- WEDNESDAY, Oct 23rd: **MEAD Night** — Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$10 meeting for members.
- WEDNESDAY, Nov. 6th: Officers Meeting @ TBA — Meeting @ 7 pm sharp
- WEDNESDAY, Nov. 20th: **[3rd Wed] Belgian Night (Members Only)** — Monthly Meeting @ Clifford's.

Check out  
The Barons Website  
For more info



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