



# The MBAA Communicator

*News of the Master Brewers Association of the Americas*

Vol. 45, No. 4, 2008

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## Installation Ceremony for MBAA Officers Hosted by District St. Louis



Outgoing President Gil Sanchez passes the gavel to incoming President George Reisch.

MBAA District St. Louis held its first dinner meeting of the fall and winter season. The evening featured festivities centered on the installation of George Reisch as MBAA president. Also in attendance at the meeting were other members of the 2008–2009 MBAA Executive Committee, including Past President Gil Sanchez, 1st Vice President Jim Diamantis, Treasurer Mike Sutton, and Technical Director Ray Klimovitz. Outgoing Past President Larry Sidor and staff members Jody Grider and Amy Hope were also present. Rob McCaig, 2nd vice president, was unable to attend.

The evening started in the Anheuser-Busch Corporate Theatre, where the 2008–2009 executive officers took the oath of office before assuming their new Board positions. The venue was “home turf” for George, an A-B brewmaster and fifth-generation brewmaster within his family. He was joined by his wife and other members of his family, the MBAA Executive Committee, and a large crowd of District St. Louis members. Following the installation of officers, the event moved to the dining room, where everyone enjoyed a four-course beer-pairing dinner. District St. Louis Vice President Marc Gottfried, brewmaster

*Installation of MBAA Officers continued on page 356*

## President's Message



George Reisch

To all my MBAA friends, I am happy and humbled to be your new MBAA President. The installation ceremony held on October 23, 2008, at my home St. Louis District meeting was wonderful. Having all of my fellow St. Louis District members, friends, and family in attendance made it an emotional time for me. Many thanks are due to all who made this installation ceremony so special.

My love of beer has been with me my entire life. My family owned our own brewery (Reisch Brewery) for 117 years. After it closed in 1966, my dad accepted a position at Pabst, and my mom and dad moved our family (10 children) to Milwaukee, WI.

I grew up there and began homebrewing and worked summers at Schlitz and Miller Brewing companies in Milwaukee while attending the University of Wisconsin in Madison. I began my career with Anheuser-Busch after graduation in 1979 and will celebrate my 30th anniversary with Anheuser-Busch in June 2009. I have been married to my wife Kathy for 28 years (29 years in May 2009), and we have four children (two boys and two girls). We are blessed!

I became quite active in the MBAA while I was a member of District Southern California in the 1980s and 1990s. I loved the friendships I made with other brewers and with suppliers. These deep friendships exist to this day. I value the relationships in my life, and the MBAA provides quality friendships and relationships.

*President's Message continued on page 364*

## Editor's Column

By Jim Lonetti, Editor and MBAA Communicator Committee Chair



Jim Lonetti

What you are now holding in your hands is the last printed version of *The MBAA Communicator*. Just as change and innovation in the brewing industry have made some old practices obsolete, the way information is now disseminated has changed the way *The MBAA Communicator* will be distributed. Before I detail these changes, I would like to review the history of this publication.

The predecessor to *The MBAA Communicator* was *Communications*. This newsletter was first distributed to the membership of the MBAA in 1950. *Communications* existed in several different formats, but it was always the go-to source for MBAA news. I have had the opportunity to review some of these old issues, and the news and feature stories from one of the great eras of American brewing are truly fascinating. In 1999, after a nationwide contest among the membership, the publication was renamed *The MBAA Communicator*. It was in 2003 that *The MBAA Communicator* was included in the *Technical Quarterly*. During this time, with the assistance of the MBAA staff at headquarters, the publication improved, both visually and in content.

So, what is the future of *The MBAA Communicator*? *The MBAA Communicator* will continue on as an electronic communication. Early in 2009, you will begin receiving an e-mail that will contain all *The MBAA Communicator* news and information you have come to expect plus much more. There will be more feature stories, district information, upcoming events, photos, and links to industry news. News and information will reach you sooner. In the past, due to deadlines and printing schedules, some district news would be 6 months

old before publication in the printed *MBAA Communicator*. With an electronic version, a story can be read by the membership just days after it occurs.

It is the goal of the MBAA Communicator Committee to have a weekly communication distributed to the membership. New information and stories will be made available as soon as they are received by the editor. For this reason, it is even more important now for your District to submit information in a timely manner in order for there to be a steady stream of new material for the publication. In addition, maintaining your contact information with membership services will also be important in order to continue to receive *The MBAA Communicator*. Please make sure your e-mail address on file is current.

There may be some of our members who lack an e-mail address or a computer. But in this day and age, with computer access available at most libraries or coffee shops, it was the decision of the MBAA Executive Committee to move ahead with an all-electronic *MBAA Communicator*. It is not our wish to exclude any member from receiving this information, and if you have any questions or concerns regarding the changes to *The MBAA Communicator* please do not hesitate to contact me.

It is an exciting time for our industry, and *The MBAA Communicator* will continue to document it. *The MBAA Communicator* belongs to the membership and will only be as good as the membership makes it. Given the number of outstanding people I have had the opportunity to meet since being involved in the MBAA, I have no doubts that these members, and the many, many more like them, will continue to make *The MBAA Communicator* a great asset to our organization. ■

*Installation of MBAA Officers continued from page 355*



Executive Committee members attend the 2008 installation of officers. Left to right: 1st Vice President Jim Diamantis, Past President Larry Sidor, President George Reisch, Past President Gil Sanchez, and Technical Director Ray Klimovitz (not pictured Treasurer Mike Sutton and 2nd Vice President Rob McCaig).

for Morgan Street Brewery, carefully crafted a recreation of Reisch Beer for the crowd based on the historic recipe brewed for generations by Reisch family brewmasters at their brewery in Springfield, IL. Following dinner, Alex Speers, professor of food science and technology at Dalhousie University in Halifax, NS, Canada, gave a presentation on malt fermentability and premature yeast flocculation.

President Reisch thanked District St. Louis for hosting this event, and in turn, the District thanks our sponsors for the evening, Anheuser-Busch and Siemens.

Steve Huffman  
Mead O'Brien Inc., St. Louis, MO ■

## Siebel Family Receives 2008 Karl Strauss Award



(Upper left photo) Attendees and honorees enjoy socializing at the 4th Annual Karl Strauss Award Dinner. (Upper right photo) Museum of Beer and Brewing President Jim Haertel (center) with Ron and Bill Siebel (left and right). (Bottom photo) Museum of Beer and Brewing Board Member Gary Luther gives a brief history of the Siebel Institute.

On Sunday, September 14, the Board of the Museum of Beer and Brewing honored the Siebel family at the 4th Annual Karl Strauss Award Dinner, which was held at the Wisconsin Club in Milwaukee, WI. The award is named in honor of the late Karl Strauss, an icon in American brewing and one of the founders of the Museum of Beer and Brewing.

Each year the board selects a recipient for the award who most reflects the mission of the museum. This year the Siebel family was selected in recognition of their significant contribution to brewing in America. For more than 130 years, the Siebel Institute has conducted extensive brewing research and has been an important part of American, as well as international, brewing education as the oldest brewing school in the United States.

David Ryder (MillerCoors and Museum Board member) started the dinner with a toast to the Siebel family and the contributions they have made to the industry. Following the dinner, Museum Board Member Gary Luther began the award portion of the evening with a history of the Siebel Institute. Museum of Beer and Brewing President Jim Haertel presented the award to Ron and Bill Siebel, members of the fourth generation of this remarkable family.

Also attending the event were current officers of the Siebel Institute: Lyn Kruger (president and COO) and Keith Lemcke (vice president). Other Museum of Beer and Brewing Board members in attendance included Marge and Tom Volke (*Brewers Bulletin* and *Digest*), Fred and Nancy Gettelman (Gettelman Brewing), and John Kretsch (Ace Chemical). ■

## The More Things Change, the More They Stay the Same

Just having completed the World Brewing Congress convention in Hawaii, it is interesting to look back on conventions held in the early days of the industry. The following is a reprint of an article that appeared in the *New York Times* on October 16, 1888. A careful reading of the article reveals that the more the industry changes, the more it really stays the same.

### MASTER BREWERS MEET.

#### LAST EVENING DEVOTED TO PLEASURE —TO-DAY THEY WILL WORK.

The second annual convention of the Vereingten Staaten Braumeister-Bundes (United States Master Brewers' Association) opened in this city yesterday to continue for three days. Representatives of the brewing industry have gathered in large numbers from all parts of the country and will discuss every phase of the business they represent. What is more, it is hoped that this conference of master brewers will result in the presentation of a plan which will effect a settlement of the differences that have arisen between, and have for years been annoying, brewery proprietors and their employes, for the master brewer is, in a great measure, the mediator between the two. A great effort will at any rate be made to solve the labor questions of this industry.

Ample preparation has been made for the entertainment of the delegates, and \$15,000 was subscribed by a half dozen New-York brewers for this purpose. Last evening the visitors and guests, numbering upward of 1,200, gathered in Terrace Garden to enjoy a reception and "commerz," the latter being a distinctively German institution. The guests were seated at a dozen tables, extending the length of the garden, and the Twelfth Regiment Band was on the stage. At 8 o'clock Henry Guenther, the Chairman of the Entertainment Committee, introduced Henry Clausen, Jr., who delivered an address of welcome. Mayor Hewitt had been requested to perform this duty, but was unable to be present. President Forster of the Board of Aldermen agreed to do so, but did not put in an appearance, and so Mr. Clausen was called upon. He assured the delegates that although he could not extend them the hospitality of the city, as Mr. Forster could have done, yet he could, in behalf of his colleagues, extend the hospitality of their homes. He congratulated the brewers that they had progressed so far as to thus meet together and talk over the best methods for the improvement of that industry which, he said, had done more for the temperance movement in America than anything else.

Senator Charles A. Stadler, President of the "commerz," ordered the festivities to commence. The rest of the evening was passed in enjoying refreshments and listening to music by the Phoenix Singing Society of Newark, the Arion of New-York, and by the entire assemblage.

At 10 o'clock this morning the business session of the convention will begin in Terrace Hall. Addresses will be made by Henry Guenther, President of the local association, and by L. Frisch, President of the national association. In the afternoon the delegates will attend a special matinee at Koster & Blais. To-morrow forenoon the business of the convention will be finished and in the afternoon the local breweries will be visited. In conclusion the delegates will be tendered a banquet at Terrace Garden, at which it is expected several prominent gentlemen will speak.

The New York Times

Published: October 16, 1888  
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## Technical Director's Notes

By Ray Klimovitz, MBAA Technical Director



Ray Klimovitz

The 2008 Brewing and Malting Science course, held at the University of Wisconsin's Lowell Conference Center, November 2–14, has ended and was quite successful based on the course evaluations written by the 44 students. Some of the course highlights follow:

- This was the first course held at the UW's Lowell Center. The Friedrich Conference Center was converted to dormitory use right after our March 2008 Brewery Packaging Technology course.
- The Lowell Center is located in the heart of the campus and is only a few blocks from the university's Memorial Union, State Street, and the Kohl Center (the ice hockey and basketball arena). There is no further need for students to hire a taxi to travel downtown—there are many restaurants and pubs within easy walking distance.
- The Lowell Center is all-inclusive—lodging, dining hall, classrooms, student hospitality room, swimming pool, and parking area—and the staff was extremely hospitable and could not do enough for us.
- There were 27 individual instructors in residence during portions of the two weeks. The instructors were available for questions while lecturing, after their lectures, during breaks, at lunch, and in the hospitality room in the evening.
- Our 44 students were from MillerCoors, Cerveceria Modelo, Rahr Malting (US); Rahr Malting (Canada), Lost Coast Brewery, Dogfish Brewery, Redwood Brewing, Canada Malting, Molson Coors Brewing, Golden City Brewery, Brick Brewing, High Falls Brewing, Yuengling Brewing, Asahi Breweries, New Glarus Brewery, J. Leinenkugel Brewing, August Schell Brewing, Magic Hat Brewing, New Belgium Brewing, Alaskan Brewing, Mark Anthony Group, and Old Detroit Brewing, plus 3 home brewers who are planning their first production brewery.
- Student comment: "This class was top-notch; I would recommend it to anyone in the brewing industry. Ray is the best; he keeps it moving. We cover a lot of information in a small amount of time. This is the course that I would send any person interested in taking working in a brewery to the next level. I've been reassured that we are doing everything right but yet doing it different."
- Student comment: "Overall, the course was very good. I am fairly new to the brewing industry and I have a lot of knowledge to go home with which will help my brewery."
- Student comment: "I found all classes and subjects to be very informative and useful. I also found the 'outside of class' subjects and discussions to also be informative. The contacts made are invaluable."



The MBAA Brewing and Malting Science course class of 2008 at the Briess malthouse in Chilton, WI.

- Student comment: "A very good foundation for someone that has little background in brewing; as well, it is a good fit for someone who brews. Items that I was concerned with were covered. The course was well-rounded on the topics taught. The few instructors having a monotone voice were challenging to listen to but I guess they are not professional speakers—just good professional brewers."
- Student comment: "Excellent course, very applicable to real-world brewing industry applications. A good step toward further education in brewing. Very good network aspects as well."
- The Institute of Brewing and Distilling General Certificate (Brewing) exam was given worldwide on November 14, the day after our course ended. Ten of our forty-four students stayed on to sit for the exam. I was the exam invigilator and was assisted by Beth Briczinski of the UW Food Science Department. This was a first for us after many years of trying to make this happen. We are working to move our Brewery Packaging Technology course to coincide with the IBD's spring exam date.
- I can't begin to thank Briess Malt and Ingredients and the New Glarus Brewery enough for hosting the class on our field trips. Their hospitality was very much appreciated by all.

Finally, I was at the District St. Louis meeting held at the Anheuser-Busch Corporate Theater on October 23. It was a memorable event, and I had the honor to be seated with George Reisch and his family during dinner. They (and we) were all very proud and happy for George at his installation as MBAA president. The meeting was very well attended (nearly 100 guests). The technical talk on malt-induced premature yeast flocculation was excellently given by Alex Speers (MBAA Editorial Board chair). Thanks to those members of District St. Louis who arranged the meeting and to those who were there in person to honor their colleague at this memorable moment in his life. ■

## DISTRICT NEWS

### District Michigan

The District Michigan fall meeting took place Thursday, October 23, at Walldorff Brewpub & Bistro in Hastings, MI. The two primary orders of business were a summary of the District's last event and planning for the next one.

The last event was the annual Summer Social, which is a combination family social and fundraising occasion. More than 100 members, families, and friends attended, making it the District's most successful event to date. The highlight of the event was the drawing of the Annual Pete Blum Memorial Scholarship, which was increased from a \$1,000 stipend for use in attending a MBAA Annual Convention to a full scholarship to attend a MBAA brewing or packaging course. Konrad Conner, assistant brewer at Redwood Lodge Brewery in Flint, MI, won the scholarship.

The next event will be the annual Winter Technical Conference, January 15–16, 2009, conducted jointly by District Michigan and the Michigan Brewers Guild. The District's primary responsibility is the procurement of technical speakers. Technical Chair Ken Belau secured commitments from Master Brewer Dan Carey (New Glarus, WI), Bob Hansen (Briess Malting, Chilton, WI), Ashton Lewis (staff master brewer and process engineer, Paul Mueller Company), and Mike Babb (Kalsec, Kalamazoo, MI). Ken also suggested poster presentations for display during the meeting for member review as time permits. The Michigan Brewers Guild will produce a similar number of sales-oriented subjects as well.

Board member elections will take place during the Winter Technical Conference, so the board has opened the door for nominations until the end of November 2008. Board members serve two-year terms.

Rex Halfpenny

*District Treasurer and Publicity Chair*

### District Mid-Atlantic

#### MBAA District Mid-Atlantic Holds Fall Outing

The MBAA District Mid-Atlantic Fall Outing was attended by representatives from Anheuser-Busch, MillerCoors, Old Dominion, Williamsburg Brewing, Pall, PQ, CSC, and others. The outing commenced with an officers' meeting on Friday, September 19, at the picturesque Kingsmill Resort in Williamsburg, VA. All participants met for lunch followed by a district business meeting led by Walter Heeb, president of District Mid-Atlantic. The day finished with a reception dinner at the Kingsmill Marina. The technical program is described in detail below.

#### Patrick La Zelle (North Country Malt), *Analyzing World Malt and Hops Crops*

Patrick La Zelle's presentation was geared toward breweries producing 100,000 bbl or less and covered the world malt and

hop crop reports. The domestic hop crop looked good, with high-alpha hops having higher yield than aroma. There is expected to be encouragement to grow aroma hops in the future. The current price range is \$19–23/lb. This will go down in the future, but if it hits \$5–7/lb, growers will stop growing hops. According to the malt report, 30% of the American harvest was left by mid-September and was expected to be reduced to 5% remaining

by late September. The Canadian harvest was on track to be 50% complete by late September as a result of a late start due to weather. The malt looked to be of good quality. World prices have been coming down due to an increase in supply. Australia's malt production grew by 50% compared with 2007, and the world price is expected to be favorable for them.

#### Tim Pohlhaus (Old Dominion Brewing), *Quality Control Concerns in the Brewhouse*

Tim Pohlhaus' presentation was aimed at craft brewers. Most breweries under 20,000 bbl cannot afford and does not need a full QC program. His main point was to maintain healthy fermentation by counting yeast and eliminating "uninvited guests" (aka outside organisms). He discussed the minimum equipment required, including lab supplies. Major factors are yeast viability and cleanliness of equipment. He discussed the importance of accurate pitching rates and the problems with over- and under-pitching.

#### Tom Thilert (Pall), *Filtration for Both Big and Small Breweries*

Tom Thilert's presentation was geared toward breweries of any size. He defined types of filtration (surface, cross-flow, depth, and cake) and discussed the advantages and disadvantages of filter aids (fresh DE, marine, cellulose fibers, and perlite). He also talked about single- and double-pass filtration, horizontal filter leaf, and candle filters.

#### Walter Heeb (MillerCoors), *Commissioning and Start up of a Highly Automated 7-million bbl Brewhouse*

Walter Heeb discussed the commissioning of a highly automated 7-million bbl brewhouse. He discussed the involvement of operators from the beginning, brewhouse capabilities and specifications, and issues that arose during construction. The



District members "help" the band during the Saturday night social.



Members and guests enjoy a wonderful dessert on a cool Williamsburg evening.

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The Tom Thilert family enjoys the fall meeting!

plans called for the first brew to be a saleable product, and it was. He also discussed lessons learned from the experience.

On Saturday, September 20, representatives met for breakfast and then enjoyed a variety of social activities: golfing at the Kingsmill resort, shooting clay pigeons, touring colonial Williamsburg, and visiting Busch Gardens. After a full day, the representatives met again one last time for dinner and an awards reception at the Kingsmill Golf Club Eagles Patio.

Lyle Farrell, Greg Payne, and Lina Khou  
*MillerCoors Shenandoah Brewery, Elkton, VA*



Attendees enjoy beer and bratwurst during the First Annual District Mid-South OktoBeerFest hosted by Fred and Trish Scheer.

## District Mid-South

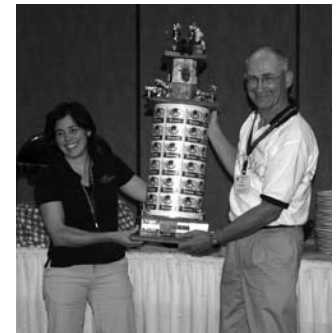
### First Annual District Mid-South OktoBeerFest Held

The First Annual District Mid-South OktoBeerFest was held at the home of Fred and Trish Scheer. Many thanks to them for hosting the party and welcoming us into their home! Fred was dressed to the nines in his Bavarian lederhosen but, with the hot, humid weather, was forced into civilian attire. Bosco's, Blackstone, and Big River provided the beverages, including, of course, Oktoberfest ales and lagers. The Volkes and son made the long trek to represent District Milwaukee and brought with them some interesting MBAA relics. There was no formal business meeting, as Treasurer Mike Sutton was knee deep in the hop harvest and unable to attend. Fred grilled up the bratwurst, with the neighbors (and possibly Fred's dog) gobbling up any extras.

The District Mid-South One Day Technical Conference, sponsored by Seimens, will be held on December 13 in

Gatlinburg, TN, adjacent to the Great Smoky Mountains National Park. The lineup looks great and includes Jens Voigt (University of Weihenstephan) as the keynote speaker. For the full lineup, accommodations, and registration info, please e-mail Travis Hixon at [travis@blackstonebrewery.com](mailto:travis@blackstonebrewery.com) or check the District website at [http://www.mbaa.com/Districts/MidSouth/2008\\_12\\_13TechConf.htm](http://www.mbaa.com/Districts/MidSouth/2008_12_13TechConf.htm). Current brewing students will be given a 50% discount on the registration fee.

Travis Hixon  
*District Technical Director and Secretary*



(Top photo) District members and guests socialize during the Midwest Technical Conference. (Lower left photo) Midwest Technical Conference attendees tour the New Glarus brewery. (Lower right photo) District Milwaukee Vice President and Technical Chair Mary Pellettieri accepts the Double Duffers Award from John Kretsch.

## District Milwaukee

The Midwest Technical Conference, hosted by District Milwaukee, was held at the Holiday Inn Hotel and Suites, Madison, WI, over the weekend of September 12–14, 2008. With more than 65 total attendees and plenty of donated beer for all, this meeting was deemed a great success by everyone. The Friday evening reception was preceded by a round of golf at Tumbledown Trails in Verona, WI, with 18 attendees participating. District Milwaukee conducted a business meeting Friday night at the hotel and awarded Mary Pellettieri, District Milwaukee vice president and technical chair, with the coveted Double Duffers Award, which has passed through the Midwest Districts during this event since 1982. According to close sources, she looks forward to passing it on at the next Midwest Technical Conference!

Seven technical speakers from the region’s breweries and suppliers, including John Mallett (Bell’s), Bob Hansen (Briess), Sylvie van Zandycke (Lallemand Inc.), Mary Pellettieri (Goose Island Beer Co.), Allen Budde (USDA/ARS, Cereal Crops Research Unit), and Mike O’Niel (Applied Technologies), gave a round of excellent talks on Saturday morning. The technical talks were followed by lunch and a round-table discussion on the challenges of establishing a local hop supply in Wisconsin and Michigan. Jon Reynolds (Brew Plan Inc. and consultant for the Wisconsin Brewers Guild) reported on successes and failures with the 2008 plantings in Wisconsin. The remaining panel members, Bill Knudsen (Michigan State University), Chris German (Brewers Supply Group), Jerry Hilton (SS Steiner, retired), Gordon Lane (Briess), and Mike Sutton (SS Steiner), answered an excellent round of questions. The PowerPoint files have been uploaded to the District Milwaukee webpage for others to view.

Following the technical program and round-table discussion, Saturday afternoon started with a tour of the beautiful New Glarus brewery in New Glarus, WI. Brewmaster Dan Carey and crew gave excellent detailed tours of the stellar new installation. Dinner followed at the charming JT Whitney’s brewpub in Madison, WI.

The next Midwest Technical Conference will be hosted by District St. Paul-Minneapolis in 2010. We look forward to attending!

## District Philadelphia

Over a dozen breweries were represented among the 75 participants who attended District Philadelphia’s second all-day technical meeting at Dogfish Head Craft Brewery in Milton, DE, October 17–18, 2008. Generous contributions by Cargill, Ecolab, George Fischer Piping, Pall, Siemens, and Norit Haffmans helped defray the cost of transportation and catering.

Friday night was a social meeting, and those in attendance had an opportunity to see what had transpired at Dogfish Head Craft Brewery under MBAA District Philadelphia President Andy Tveekrem’s supervision since meeting there in 2006. The 100-bbl Briggs brewhouse that was under construction at the time was on-stream shortly after the 2006 meeting. A new yeast-propagating system was installed earlier this year; six 400-bbl conditioning tanks and three wooden tanks with a 300-bbl capacity (two oak tanks and one made of Palo Santo wood from Paraguay) were added, and most recently a bay of 200-bbl fermenters was added. A new automated kegging line is being installed. Production at Dogfish is expected to be just over 100,000 bbl this year.



District Philadelphia officers (left to right): Vice President Bob Klinetob, President Andy Tveekrem, and Treasurer Jim Defries.

On Saturday David Kapral was the morning speaker and kept the crowd spellbound with his “Practical Brew House Operations” and “Fermentation Stratification” presentations. After lunch, Bob Tyler discussed “Stages of Filtration.” This was followed by a panel discussion on “Thoughts on Beer and Culture,” with Sam Calagione (owner of Dogfish Head), Charlie Bamforth (UC Davis), and Garrett Oliver (Brooklyn Brewing Company).



Recent UC Davis graduate Margaret “Maggie” Lenz (now head brewer at Brewers Alley in Frederick, MD) visits with her former professor, Charlie Bamforth.



Food, drink, and bocce are the order of the day following the technical sessions.

During the tasting portion of the presentation, participants sampled Theobroma, Dogfish Head Brewing Company’s latest beer from antiquity. The beer, originally drunk by Mayans and Aztecs, was developed in conjunction with Patrick McGovern (University of Pennsylvania) and is based on a recipe from 1200 B.C. (found on pottery fragments from Honduras).

The Dogfish Head version of this brew uses honey, Aztec cocoa powder, ancho chilies, cocoa nibs, and ground annatto. Sam Calagione explained the synergy of flavors produced when the beer is paired with dark chocolate.

District Philadelphia is looking forward to participating in the Eastern Technical Conference in May and is encouraging members to consider being part of the speakers program.



Pumpkin tossing is popular in Delaware, and Dogfish Head has adapted a catapult for precision beer can tossing. Garrett Oliver launches a can toward the target.

Two new breweries are up and running in the District

Philadelphia region: Tom Kehoe’s Yards Brewing Company is in its fourth Philadelphia location in 13 years, and the Boston Beer Company is running in Fogelsville, PA. We look forward to visiting both locations soon.

Rich Wagner  
*District Secretary/Membership Chair*

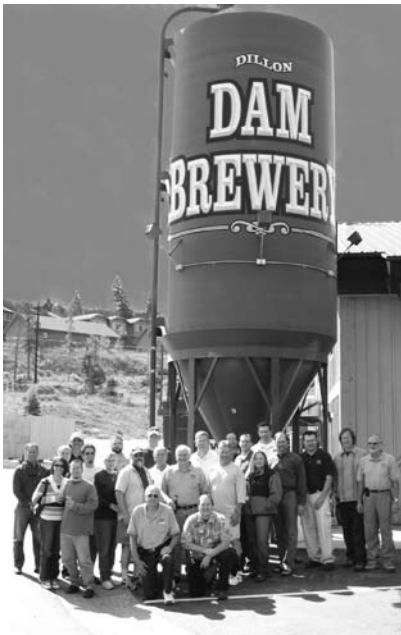
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## District Rocky Mountain



Left to right: District Rocky Mountain President Jeff Biegert (New Belgium Brewing Co.), with speakers Paul Schrock (Rocky Mountain Metal Container), Matt Luhr (Dillon Dam Brewery), Troy Casey (MillerCoors), and Technical Chair Finn Knudsen (Beverage International, Inc.).

District Rocky Mountain held its annual out-of-town technical meeting in late September high in the Rocky Mountains in Dillon, CO. Fifty members, spouses, and guests attended the meeting. The three-day event involved social gatherings and beer tastings at the Dillon Dam Brewery and Pug Ryan's Brewpub, as well as a half-day technical session and barbeque.



District Rocky Mountain members assemble outside the Dillon Dam Brewery.

The technical meeting convened at the Dillon Dam Brewery on Saturday morning. Speaking at the meeting were Paul Schrock (production manager, Rocky Mountain Metal Container End Plant) and Troy Casey (research brewer, MillerCoors). Paul presented an overview of the conversion process of ends manufacturing as a way to highlight the efficiencies of breweries small and large utilizing the aluminum can for their production needs. Troy's twofold presentation dealt first with his master's thesis work at the University of California, Davis, on how the brewing process affects a beer's silicon content and its nutritive value. He followed it with an overview of the creation of the AC Golden Brewing Company and the development of its first release—Herman Joseph's Private Reserve. Both presentations generated several questions that were discussed within the group.

Following the presentations, the group went on an in-depth tour of the Dillon Dam Brewery given by Head Brewer Matt Luhr. The Dam Brewery, as it is affectionately called by locals, opened in 1997. The original JV Northwest brewing equipment is still in use, producing an annual sales volume of 2,100 bbl. Two-thirds of the brewery's volume sells on-premise. The re-

mainder of its production is packaged in bottles and kegs for sale, mostly in Colorado.

At the conclusion of the tour, the entire group reassembled for lunch at Dillon's Town Park. Entertainment Chair and "Grill Master" Steve Woodward (manager, Fort Collins Feed) organized the event and expertly barbecued tri-tip steaks. The afternoon was filled with friendship, horseshoes, conversation, and sampling of special beers from Anheuser-Busch, Inc., Avery Brewing Company, AG Golden Brewing Company, Bristol Brewing Company, Dillon Dam Brewing Company, and New Belgium Brewing Company.

The District's Executive Board members and the event's attendees are all grateful to Head Brewer Matt Luhr and the brewery's partners for their hospitality, generosity, and friendship. The beers and food served at their brewery and restaurant are well worth sampling should one find oneself in the area.

Steve Presley  
*District Publicity Chair and Past President*

## District St. Louis

### Golf Outing Held

On September 12 District St. Louis hosted its annual golf outing at the Pevely Farms Golf Club. The course, once a dairy farm, is now a championship 18-hole must-play course and home course for the St.

Louis Rams football team. The day's activities included a round of golf followed by an awards banquet with gifts donated by various vendors. Thank you to Anheuser Busch, Morgan Street Brewery, and Schlafly Beer for providing the refreshments. More than 80 members and guests participated. Winning the tournament with a score of 13 under par was the team of Mike Bither, Josh Nabours, Dave Hinrichs, and Drew Holden.

Ron Jansen  
*District Publicity*



Steve Woodward (manager, Fort Collins Feed) grills tri-tips for Saturday afternoon's BBQ.



Continuing four-year horseshoe tournament champions Steve Presley and Gary Dick (Anheuser-Busch, Inc.).



Attendees enjoy a round of golf at Pevely Farms Golf Club.

## District St. Paul-Minneapolis



Newly elected Secretary Rebecca Jennings and one of the District's featured "guests."



Gerri Kustelski (Summit Brewing Co.) and Jim Hoeft (Cargill Malt) talk shop.

District St. Paul-Minneapolis held its annual meeting on Wednesday, November 12, at the Summit Brewing Co. in St. Paul, MN. Approximately 55 members, guests, and visiting MBAA members from other districts assembled for the social hour followed by the business meeting. The main item on the agenda for the business meeting was the approval of the new slate of officers for 2009. In a first for the District, there was a three-way race for the open position of secretary. After all the candidates gave a short speech, the ballots were filled out and tabulated. Rebecca Jennings (Rahr Malting Co.) was declared the new secretary. The other officers for 2009 are as follows:

- President:** Bob DuVernois, Great Waters Brewing Co.
- Vice President:** Larry Chase, Granite City Food and Brewery
- Treasurer:** Chris German, Brewers Supply Group
- Board of Governors Representative:** Mike Lundell, Summit Brewing Co.

Outgoing President Jim Lonetti was presented with the traditional gavel plaque in appreciation for his years of service. Following the business meeting, the Technical Program consisted of two speakers: David Edgar (Mountain West Brewery Supply), representing Hop Union, gave the latest update on this year's hop crop, and Rebecca Jennings (Rahr Malting) reviewed the barley crop. Both presentations were very well received by the membership.

A buffet dinner followed. The dinner featured roast pork carved on site and was enjoyed by all. Many members stayed through the evening socializing and enjoying the fine beers of our hosts.

Jim Lonetti  
*District Past President*

## District Western New York

District Western New York has announced that the following individuals will serve as officers in 2009.

- President and BOG:** Jim Kuhr
- Vice President:** Mike Adler
- Secretary:** Jim McDermott
- Treasurer:** Mary Wiles
- Membership Chair:** George Murphy
- Technical Chair:** Brandon Greenwood
- Publicity Chair:** Kathy Russell
- Scholarship Chair:** Gary Lauchert

Kathy Russell  
*District Publicity Chair* ■

## Spotted on eBay

Recently some historic items from the MBAA past have been spotted selling on the eBay auction website. The two mugs pictured, which were issued at past conventions, are a couple of examples. The mug for the 1938 convention in Buffalo, NY, celebrated the 35th anniversary of the MBAA convention. This mug sold for a little over \$20. The German-made, lidded mug was issued at a convention in New York City in 1906. It commemorates the 25th annual convention. The organization of this convention was likely a forerunner of the MBAA, which could explain the conflicting anniversary dates. The final bidding price for this mug was \$235.



Mug from 1938.



Mug from 1906.

How many other artifacts from our past are trading hands in a similar fashion? If you or your District is in possession of any historic MBAA items that you are not sure what to do with, please contact Jerry Hilton (hilton268@wi.rr.com), chair of the MBAA Heritage Committee. We should do all we can to preserve our past. ■

## MBAA Member Profile



Mike Scanzello

Name – Mike Scanzello  
Employer – Cargill Malt, Jefferson, WI  
Position – Account Executive  
Member Since – 1995

Benefits of MBAA Membership – Meeting and networking within the organization has been the most beneficial aspect of MBAA for me. I have developed long-lasting professional and personal relationships with many people through the MBAA. ■

## MBAA Trivia Question

At the annual convention in Chicago in 1933, what was the amount that was approved for national dues for membership in the Master Brewers Association?

Stumped? The answer can be found on the bottom of page 364.

*President's Message continued from page 355*

I have always wanted to give back to the MBAA and have served as a District president and on several MBAA committees. *Volunteerism is the life force of this organization.* I know that everyone who has volunteered in some way to help the MBAA knows this first hand.

Our vision is "to be a vibrant, highly respected global resource and network for passionate individuals and companies in the brewing industry." Therefore my first request of the membership is

- Be vibrant and passionate! Get involved and volunteer your time locally, nationally, and internationally at the MBAA District level and at the MBAA national level!! You can provide professional development, education, or support to the organization. We need you!

I see several major pieces of work that must be executed successfully during my term, while complying with our long-term strategic plan. We have the right people assigned to manage and execute each of these projects. These projects will lead us into the future!

#### 1. Beer Certification Book and Examination Program

- This project is being managed and executed by Steve Holle. Contact Steve if you would like to help.
- The program will teach students to ensure beer is well taken care of once it leaves the loving arms of the brewmaster and moves into the marketplace.
- Students will buy the book from the MBAA, read and study the material, and take an examination administered by the MBAA.
- This program will improve the care and handling of beer in the marketplace and will lead to greater sales of beer and elevate the image of beer.

#### 2. Spanish Education Program

- This program is being managed and executed by a task force composed of Ray Klimovitz and Guillermo Moscoso. Contact Ray if you would like to help.
- The program will allow us to teach our short courses and train the next generation of brewers in Spanish in Central and South America.
- It will provide the potential for increasing our membership base as the Master Brewers Association of the Americas.

#### 3. Electronic *MBAA Communicator* and *Technical Quarterly*.

- This project is being managed by Jim Lonetti.
- Adapting our publications from print to electronic formats will result in more frequent electronic e-mail notices to MBAA members concerning communications and correspondence.
- This electronic format will replace the print version of *The MBAA Communicator*.
- E-mail notices will be used to notify members of peer-reviewed and other papers that have been newly published by the *Technical Quarterly* on the MBAA website. This will give members access to the papers as soon as they are released versus waiting for the print copy.

#### 4. 2009 International Brewing Symposium (IBS)

- The 2009 IBS subject is yeast.
- The symposium will be held in Boston on April 20–21, 2009, just prior to the Craft Brewers Conference.
- The project is being managed by Alex Speers and will involve yeast experts from several countries.

#### 5. 122nd Anniversary MBAA Convention in La Quinta, CA

- The 122nd Anniversary MBAA Convention will be held October 1–4, 2009.
- The technical program is being managed and the schedule enhanced by Karl Ockert after suggestions by the membership. Contact Karl if you would like to help.
- The social event schedule will be modified to reflect suggestions made by the membership.
- Supplier suggestions are being implemented to enhance the exhibit hall experience and maximize brewer–supplier interaction.

This is an important time in the brewing industry. Now more than ever we need to stay connected and work to establish fertile relationships to allow the MBAA to sustain our mission "to provide technical and practical knowledge that assists the brewing industry to continuously improve products, procedures, and processes, from raw materials through consumption."

Here's to a great future!

George F. Reisch  
MBAA President ■



*"The government will fall that raises the price of beer."*

—Czech Proverb

#### MBAA Trivia Answer

MBAA membership dues in 1933 – \$10

## Coming Events in the Brewing Industry

*The list of coming events is also posted on MBAA's website at [www.mbaa.com](http://www.mbaa.com).*

### 2009

Jan. 23	Fri.	District Ontario One Day Technical Meeting, Toronto Info: Allan Ellingham; E-mail: <a href="mailto:Allan.Ellingham@casco.ca">Allan.Ellingham@casco.ca</a>
Feb.	TBA	District St. Paul-Minneapolis February Social Info: Rebecca Jennings; E-mail: <a href="mailto:rjennings@rahr.com">rjennings@rahr.com</a>
Feb. 14	Sat.	District Western Canada – Manitoba General Annual Meeting Info: Ross Melnyk; E-mail: <a href="mailto:ross_melnyk@admworld.com">ross_melnyk@admworld.com</a>
Mar. 1 - 6	Sun. - Fri.	IBD Africa Section Conference, Champagne Sports Resort, KwaZulu, Natal, Africa Info: Penny Williams; E-mail: <a href="mailto:penny.williams@ibdafrica.co.za">penny.williams@ibdafrica.co.za</a>
Mar. 15 - 26	Sun. - Thurs.	MBAA 2009 Brewery Packaging Technology Course, University of Wisconsin, Madison, WI Info: MBAA; E-mail: <a href="mailto:mbaa@mbaa.com">mbaa@mbaa.com</a> ; Phone: +1.651.454.7250
April 20 - 21	Mon. - Tues.	International Brewers Symposium: Yeast Flocculation and Viability, Boston, MA Info: Jody Grider; E-mail: <a href="mailto:jgrider@scisoc.org">jgrider@scisoc.org</a>
April 21	Tues.	Craft Brewers Workshop on Yeast, Boston, MA Info: Jody Grider; E-mail: <a href="mailto:jgrider@scisoc.org">jgrider@scisoc.org</a>
April 21 - 24	Tues. - Fri.	Craft Brewers Conference and BrewExpo America, Boston, MA Info: Nancy Johnson; Phone: +1.303.447.0816 ext 131
May 10 - 14	Sun. - Thurs.	32nd EBC Congress, Congress Centre Hamburg, Hamburg, Germany Info: <a href="http://www.ebc2009hamburg.org">www.ebc2009hamburg.org</a>
May 13	Wed.	District St. Paul-Minneapolis Meeting, August Schell Brewing Co., New Ulm, MN Info: Rebecca Jennings; E-mail: <a href="mailto:rjennings@rahr.com">rjennings@rahr.com</a>
May 19 - 23	Tue. - Sat.	District Caribbean 48th Annual Meeting, The Barbados Hilton, St. Michael, Barbados Info: Sophia Cambridge; E-mail: <a href="mailto:scambridge@banksholdings.com.bb">scambridge@banksholdings.com.bb</a>
June	TBA	District St. Paul-Minneapolis Golf Outing Info: Rebecca Jennings; E-mail: <a href="mailto:rjennings@rahr.com">rjennings@rahr.com</a>
June 6 - 10	Sat. - Wed.	ASBC Annual Meeting, Tucson, AZ Info: <a href="http://meeting.asbcnet.org/default.cfm">http://meeting.asbcnet.org/default.cfm</a>
Sept. 9	Wed.	District St. Paul-Minneapolis Meeting Info: Rebecca Jennings; E-mail: <a href="mailto:rjennings@rahr.com">rjennings@rahr.com</a>
Sept. 13 - 16	Sun. - Wed.	14th Australian Barley Technical Symposium, Novotel Twin Waters Resort, Sunshine Coast, Queensland, Australia Info: <a href="http://www.abts.com.au/">www.abts.com.au/</a>
Sept. 24 - 26	Thurs. - Sat.	Great American Beer Festival, Denver, CO Info: Nancy Johnson; Phone: +1.303.447.0816 ext 131
Oct. 1 - 4	Thurs. - Sun.	122nd Anniversary MBAA Convention, La Quinta Resort & Club, La Quinta, CA Info: MBAA; E-mail: <a href="mailto:mbaa@mbaa.com">mbaa@mbaa.com</a> ; Phone: +1.651.454.7250
Nov. 1 - 12	Sat. - Thurs.	MBAA Brewing and Malting Science Course, University of Wisconsin-Madison, Madison WI Info: MBAA; E-mail: <a href="mailto:mbaa@mbaa.com">mbaa@mbaa.com</a> ; Phone: +1.651.454.7250

### 2010

Oct. 29 - 31	Fri. - Sun.	123rd Anniversary MBAA Convention, Rhode Island Convention Center, Providence, RI Info: MBAA; E-mail: <a href="mailto:mbaa@mbaa.com">mbaa@mbaa.com</a> ; Phone: +1.651.454.7250
Nov. 11	Wed.	District St. Paul-Minneapolis Meeting, Summit Brewing Co., St. Paul, MN Info: Rebecca Jennings; E-mail: <a href="mailto:rjennings@rahr.com">rjennings@rahr.com</a>

### 2011

Oct. 14 - 16	Fri. - Sun.	124th Anniversary MBAA Convention, Hilton Minneapolis, Minneapolis, MN Info: MBAA; E-mail: <a href="mailto:mbaa@mbaa.com">mbaa@mbaa.com</a> ; Phone: +1.651.454.7250
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# MBAA Call for Papers

## Submission Instructions

October 1 – 4, 2009 • La Quinta Resort & Club, La Quinta, California

*Abstract submissions accepted January 19 – March 19, 2009*

### A. Submission

Submissions accepted January 19 – March 19, 2009 (midnight U.S. CST) at <http://meeting.mbaa.com/>.

### B. Author Information

- First name
- Middle initial
- Last name/surname
- Telephone (include country code)
- E-mail address
- Affiliation (company/institution, city, state or province, country)
- One author must be designated as the presenter
- One author must be designated as the corresponding author
- Indicate if the author is a student

### C. Type of Presentation (select one)\*

- Oral—Oral presentations are allotted 25 minutes (20 minutes for presentation + 5 minutes for discussion). All slides must be in PowerPoint. There is no limit on the number of oral presentations that may be submitted.
- Poster—Poster presenters are required to be present at their poster during specific time frames throughout the meeting (to be announced). There is no limit on the number of poster presentations that may be submitted.
- Either Oral or Poster.

\*Specifying a preference between oral and poster presentation type does not guarantee placement in that area.

### D. Presentation Title

- The title is limited to 25 words, including punctuation.
- Capitalize only the first letter of the first word and any proper nouns.
- Registered names and trademarks are not permitted in titles.

### E. Abstract Text

- The abstract text is limited to 475 words, including punctuation.
- The abstract must be in one paragraph.
- Use a common font such as Times, Times New Roman, Helvetica, or Courier that includes all normal upper- and lowercase alphanumeric and common punctuation available on your keyboard.

### F. Biography of the Presenter

- Text is limited to 230 words, including punctuation.

### G. Publication

MBAA strives to promote awareness of its program internationally through its journal and other publications. It strongly recommends that presenters consider publishing their presentations in the *Technical Quarterly*.

- I will publish with MBAA
- Please send information about publishing with MBAA
- I will not be publishing with MBAA

Particulars concerning publication of manuscripts are specified in “Guidelines for Authors of TQ Papers” as published online and in issue Nos. 1 and 3 of the *Technical Quarterly*. Manuscripts can be submitted via e-mail to [tqeditor@mbaa.com](mailto:tqeditor@mbaa.com) or by hard copy and CD to TQ Editor, 3340 Pilot Knob Road, St. Paul, MN 55121.

### H. Where Work Was Completed

### I. This Paper Is (select one):

- An original work
- A review

## Samples

### Title

Control of hydrogen sulfide in beer with a copper electrolysis system

### Abstract

Humans are very sensitive to hydrogen sulfide (H<sub>2</sub>S). Panelists may detect this off-flavor in beer at or below concentrations of 3 ug/L. Among the technological efforts to reduce H<sub>2</sub>S, the most effective approach is the dosing of minute amounts of copper ions into beer with the newly developed copper electrolysis system to precipitate it as copper sulfide. Exact control of copper treatment is crucial, since this ion has been implicated with beer staling. The traditional use of copper vessels, pipes, or copper plates does not allow such a precise control. The newly developed equipment can be installed into a beer line and consists of two unique copper electrodes. A specifically designed power supply provides the necessary voltage and current for the operation. In a typical application, the copper electrolysis system reduced H<sub>2</sub>S in beer from 3 ug/L to a nondetectable level, while the copper content only increased from 32 to 69 ug/L. The level of H<sub>2</sub>S in beer was determined by headspace gas chromatography.

### Biography

Egbert Pfisterer has been a member of MBAA since 1969 and has contributed to the organization not only as a presenter of numerous papers dealing with an array of brewing technology topics but also as a member of the Board of Governors. In 1996, MBAA presented him with the Award of Merit. His career in brewing began in Vienna, Austria, where he studied at the University of Agriculture. Egbert graduated with a degree in biochemical engineering and a doctorate. After coming to Canada, he worked 12 years for Labatt and then 17 years for Molson Breweries in a variety of managing positions. Egbert is currently director of brewing technology with First Key Corporation.

**Conditions of Acceptance of Presentations:** Titles may be submitted only by one of the authors and only if one of the authors definitely will present the paper. Titles and abstracts must not be submitted if the work, in part or as a whole, has been published previously or presented elsewhere. The one exception applies to papers that are identified as reviews.

### Questions?

If you have any questions after referring to this information, please contact Susan Casey at [scasey@scisoc.org](mailto:scasey@scisoc.org).



# Master Brewers Association of the Americas 2009 Membership Application

4004

## Personal Data

Have you previously been an MBAA member?  Yes  No

Mr.  Mrs.  Ms.  Dr. Gender:  Male  Female

Name \_\_\_\_\_

Your Title \_\_\_\_\_

Company \_\_\_\_\_

Street \_\_\_\_\_

City/State/Zip \_\_\_\_\_

Country \_\_\_\_\_

Telephone \_\_\_\_\_

Fax \_\_\_\_\_

E-mail \_\_\_\_\_

Date of Birth \_\_\_\_\_  
Month Day Year

## MBAA Membership Options

I hereby qualify to apply as a member with a status of:

### Professional Membership

Individuals who possess the ability, desire, and willingness to contribute to the welfare and the stated objectives of the Association. These individuals must also meet the criteria of at least one of the following categories.

- Employed by a brewing or malting company.
- Employed by companies associated with the brewing and malting industry and directly involved with the technical, operational or service support aspects of the products and services that their companies provide to the brewing industry.
- Employed by a brewing school, consulting laboratory, or similar institution active in research or education which is directly related to brewing and malting science or technology.

### Student Membership

Individuals who are currently pursuing technical or scientific training on a full-time basis so they may enter the brewing industry.

My estimated graduation date is \_\_\_\_\_  
Month/Year

All memberships include a subscription to the Technical Quarterly.

The undersigned affirms that all information contained in this form is true and agrees to be governed by the Association's Constitution and By-Laws and will conduct themselves in a manner consistent with the best interest of the brewing industry. I hereby apply for membership in the Master Brewers Association of the Americas. I accept to receive information from MBAA via e-mail and acknowledge that my contact information will appear in the MBAA member directory unless I have stated otherwise.

Applicant's Signature

Date

If a member referred you, please list that name above.

## District Options

My Home District will be: \_\_\_\_\_

Individuals who do not have the opportunity to affiliate with a district due to geographic reasons and who meet the qualifications of Professional or Student Membership shall have a secondary membership classification of Independent Membership rather than a District Membership.

Districts	Initiation Fee	Dues	Districts	Initiation Fee	Dues
Caribbean		\$30	Ontario		\$22
Cincinnati		\$15	Philadelphia		\$20
Colombia		\$20	Pittsburgh		\$15
Eastern Canada		\$20	Rocky Mountain		\$10
Michigan		\$20	St. Louis		\$20
Mid-Atlantic		\$20	St. Paul/Minneapolis		\$15
Mid-South		\$20	Southeast		\$15
Milwaukee		\$15	Southern California		\$15
New England		\$15	Texas		\$20
New York	\$15	\$15	Venezuela		\$25
Northern California		\$15	Western Canada		\$15
Northwest		\$20	Western New York		\$10

## Application Payment

Annual Dues \$ 133 or Student Dues \$40

District Dues \$ \_\_\_\_\_ District Dues \$ \_\_\_\_\_

**Total Due \$ \_\_\_\_\_ Total Due \$ \_\_\_\_\_**

- Check or money order enclosed payable to MBAA in U.S. funds on U.S. banks
- Payment by Bank Transfer in USD (Contact MBAA Headquarters at mbaa@mbaa.com for account information.)
- Send me a proforma invoice
- Charge the total due indicated above to my:
  - Visa  American Express  MasterCard

Credit Card Number \_\_\_\_\_

Expiration Date \_\_\_\_ / \_\_\_\_

Signature \_\_\_\_\_

### Please send application with payment to:

Master Brewers Association of the Americas  
3340 Pilot Knob Rd, St. Paul, MN 55121 U.S.A.  
Telephone: +1.651.454.7250 • Fax: +1.651.454.0766  
E-mail: mbaa@mbaa.com • Website: www.mbaa.com



# MBAA Demographic Information

Choose one in each category unless otherwise indicated

### Title

- President; Vice President; Other Corporate Official
- Director; Manager; Department Head; Supervisor
- Brewmaster; Assistant Brewmaster; Brewing Supervisor
- Plant Manager; Engineer; Other with Production Responsibilities
- Chemist, Technologist, Microbiologist; Lab Assistant; Technician
- Professor; Post Doctorate; Graduate Student; Student
- Director; Association Executive; Publisher
- Technical Sales/Service
- Consultant
- Retired
- Other: \_\_\_\_\_

### Primary Area of Responsibility

- Brewing
- R&D; Product Development
- Packaging
- Production
- Purchasing
- Engineering
- Quality Assurance/Control
- Environmental, Health & Safety
- Regulatory
- Education
- Sales & Marketing
- Distribution
- Other: \_\_\_\_\_

### Organization Type

- Brewery:
- |                                   |   |
|-----------------------------------|---|
| <b>Type</b>                       | <b>Product</b> (check all that apply)                 |
| <input type="checkbox"/> Major    | <input type="checkbox"/> Beer                         |
| <input type="checkbox"/> Regional | <input type="checkbox"/> Wine                         |
| <input type="checkbox"/> Micro    | <input type="checkbox"/> Liquor                       |
| <input type="checkbox"/> Brewpub  | <input type="checkbox"/> Cider                        |
| <input type="checkbox"/> Contract | <input type="checkbox"/> Mead                         |
|                                   | <input type="checkbox"/> Flavored Alcoholic Beverages |

### Allied:

- Product/Service** (check all that apply)
- |  |   |
|--|---|
| <input type="checkbox"/> Barley/Malting      | <input type="checkbox"/> Brewing Supplies     |
| <input type="checkbox"/> Hops/Hop Products   | <input type="checkbox"/> Instrumentation      |
| <input type="checkbox"/> Equipment           | <input type="checkbox"/> Laboratory Supplies  |
| <input type="checkbox"/> Packaging Materials | <input type="checkbox"/> Engineering Services |
| <input type="checkbox"/> Brewing Adjuncts    |   |
- Wholesaler/Importer
  - Consultancy
  - Government; Educational & Private Institutions; Research Organizations
  - Professional Association; Publisher; Service Organization
  - Retired
  - Other: \_\_\_\_\_

### Other Professional Memberships (check all that apply)

- American Society of Brewing Chemists
- Brewing Convention of Japan
- European Brewery Convention
- Institute for Brewing Studies
- Institute of Brewing & Distilling
- Other: \_\_\_\_\_

## Refer Colleagues to MBAA

Colleague Name	Phone	E-mail
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

## Obituaries

### Hans Grohmann

Hans Grohmann, age 83, of Tampa, passed away peacefully September 13, 2008. Born in Liebeschitz, Bohemia (Germany), he was a fourth-generation brewmaster in his family-owned brewery. After serving in World War II, he was sponsored by Jax Brewery in New Orleans, LA. He attended Tulane University, where he met his wife of 50 years, Lolita (Betancourt), and graduated with a chemistry degree. Hans worked for Schlitz Brewing Company for 25 years in Milwaukee, Puerto Rico, New York, Hawaii (Primo Beer), and Tampa (Stroh's Brewery), where he retired. Hans came out of retirement for one year to serve as a master brewer at The Lion Brewery, Inc. He was an active MBAA member at various times in his career.

He is survived by his four children: Dolores, Isabella, Gabriella, and Alex Grohmann; sons-in-law: Brad, John, and Eric; sisters: Steffi Schwaab and Susi Byars (Steffi and Andrew Byars); and five much loved grandchildren. Hans leaves an exemplary legacy of love, kindness, honesty, loyalty, good humor, and determination in all his actions.

### Charles E. Lieberman

Charles E. Lieberman, age 99, died October 12, 2008. He was the loving husband of Anna M. (OBrien) Lieberman who passed away in 1999. Born in Allentown on January 3, 1909, the son of Joseph A. and Amelia M. Lieberman, he was delivered to his parents on the premises of his family's brewery—The Joseph A. Lieberman and Sons Brewing Company. Charles began his brewing career in 1933 as an apprentice at the Widman Brewing Co. in Bethlehem. In 1934, he joined the Neuweiler Brewing Company in Allentown, where his assignments included assistant bottlehouse superintendent. In 1937, he began work at Horlacher Brewing Company in Allentown, working his way up to head brewmaster and plant manager. He then moved his family to Texas and was vice president and brewmaster of the Gulf Brewing Company in Houston from 1950 to 1963. The brand was Grand Prize Beer, and the brewery was owned by celebrity Howard Hughes. Charles' Grand Prize Pale Dry Beer was awarded the prestigious Gold Medal, known as The Premium Quality Medal of Leadership, at the international contest in Munich, Germany, in 1952. Charles was a member of the MBAA, and in September 1989, in Philadelphia, he received his most cherished honor, the MBAA Award of Merit, which honors a lifetime of service.

He received a B.S. degree from Georgetown University, graduating cum laude in chemistry in 1931. He then earned his M.S. degree in chemical engineering from Lehigh University in 1933. He is listed in *Whos Who in Chemistry* and *Whos Who in Chemical Engineering*. Throughout his career he published many articles and wrote and published numerous poems, earning him the title of the "poet laureate of the brewing

industry." His writings encompassed and reflected his whole life: activities and trips with the family, career, and lifetime experiences. He also taught brewing courses and gave keynote addresses and lectures throughout the brewing industry during his career. After losing his beloved wife in 1999, he moved to Luther Crest where he found old and new friends, relatives, competitive pool playing, and especially writing articles regularly for the *Crest Chronicle*.

Charles is survived by a daughter, Susan Lieberman Seekatz; a son, Charles E. Lieberman, Jr.; a brother, Robert J. Lieberman; a sister, Peg (wife of Ray Brennan); six beloved grandchildren; and four beloved great grandchildren.

### John William "Bill" Leinenkugel

John William "Bill" Leinenkugel, age 87, of Chippewa Falls, WI, died September 22, 2008. Bill was born on August 14, 1921, in Washington, DC, to Jacob M. and Ethel (Schaefer) Leinenkugel. He attended elementary schools in Maryland and Virginia and was reared in Arizona, graduating from Tucson High School. As a young man, in the late 1930s and early 1940s, Bill was a summer employee of the Jacob Leinenkugel Brewing Company. Following attendance at the University of Arizona and the bombing of Pearl Harbor, Bill joined the U.S. Marine Corps and was sent overseas with the 2nd Marine Division, 10th Marine Regiment, to the South and Central Pacific and fought in WWII on the islands of Saipan and Tinian. He was honorably discharged from the U.S. Marine Corps in 1946 as a master sergeant.

After the war he attended Carroll College in Waukesha, WI. The year of 1947 was special to Bill: he returned to Chippewa Falls, joining the Jacob Leinenkugel Brewing Company as a salesman, and he also met and married the love of his life, hometown girl Mary Lou Larson. They celebrated 57 years together before Mary Lou's death in 2004. Bill traveled the roads of Wisconsin selling "Leinie's" for 39 years.

Bill was appointed vice president of sales and advertising in 1965, executive vice president in 1970, and became president in 1971. He was a director and past president of the Brewers Association of America and director and secretary of the Wisconsin State Brewers Association. In the 1970s, Bill observed more and more folks stopping by the brewery on their way north to enjoy their summer vacations. He wanted to heighten the entire brewery experience for Leinie fans who chose to make the pilgrimage to Chippewa Falls, and he presented the family board of directors with the idea of building a hospitality and tour center. Leinenkugel's Hospitality and Tour Center was completed in 1979 and became a welcoming site for Leinie fans for years to come. Bill retired as president and vice chair of the board at the end of 1986. Bill was also active in the community and worked as a consultant to the brewery until his death. ■

**IN MEMORIAM**

*Sadly we must report the passing of this MBAA member:*

<i>Name</i>	<i>District</i>	<i>Joined MBAA</i>
<b>Grohmann, Hans</b>	Southeast	1989
<b>Krafft, Otto F.</b>	Texas	1942
<b>Lieberman, Charles E.</b>	Philadelphia	1938
<b>Luhr, Matthew J.</b>	Rocky Mountain	2008

We would respectfully request that district officers or relatives notify Cheryl Sundquist as soon as possible upon the death of one of our members or retirees.  
Cheryl Sundquist, Member Services Representative, Master Brewers Association of the Americas,  
3340 Pilot Knob Rd., St. Paul, MN 55121, U.S.A.  
Direct Phone: +1.651.994.3801, Main Phone: +1.651.454.7250, E-mail: [csundquist@scisoc.org](mailto:csundquist@scisoc.org)