



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

January 2013 www.beerbarons.org

President's Letter

Well, another year is behind us and what a year for homebrewing and the Beer Barons. In reflection I hope everyone had a good 2012 overall. I know I am very thankful for very many things in my life. First and foremost, on behalf of the officers and members of the Beer Barons of Milwaukee, I would like to thank our past President, Jason Heindel, and Secretary, Victor Williams, for their service to our great organization! All of your hard work is greatly appreciated! Also, I would like to thank and congratulate our second year board members for continuing your service for another year. I am looking forward to what we can accomplish this year. To our new Secretary, David Stanton, I would like to extend a congratulations and a very warm welcome. Here is your gentle reminder to have your membership renewed the night of or before this month's meeting on January 23rd. The renewal line will be long as it is every year, so please be prepared and give yourself more time than usual. I am very excited about this month's meeting – homemade gadgets! A special thank you goes out to David Campbell for putting together his best DIY ingenuity and for sharing his gadgets with us. We hope that this may inspire you to create some of your own DIY equipment. As always, if you come up with something neat and innovative, please share!

I am proud to announce that the new version of the Barons website has gone live! Many thanks to Jeff and Diana Kane, and everyone behind the scenes, for all of their hard work and time spent on making this a reality. Please check it out and let us know of your comments (Note: we will completely ignore the bad ones and only review the good). Ha-ha! We want to continue to enhance our site and our portal to the world.

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Vice President's Letter

Happy New Year! I would like to thank Jason Heindel for his service as President and Victor Williams for his service as Secretary. Both did a great job for the 2 years they were officers.

The January meeting will be a homebrew meeting (\$5). Fellow Baron Dave Campbell will be showing everyone how to make handy brewing gadgets and how to "trick out" their home brew systems. We will also be serving a few commercial beers including 2 from Deschutes brewery. The January meetings typically start late and are noisy due to everyone renewing their membership. If the meeting has started, please be quiet and considerate of the speaker if you are still checking in and processing your membership renewal.

We will continue our club meeting popular vote home brew competition for 2013. 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 in advance to let us know what you are bringing so we can have adequate serving equipment on hand.

Jayme Nawrocki

Check out the New & Improved Baron Website:

WWW.BEERBARONS.ORG



UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, January 23rd: Gadget Night! Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$5 meeting for members.

WEDNESDAY, February 6th: Officers Meeting @ Café Hollander, 7677 West State Street, Wauwatosa, WI 53213. Open to all members, followed by social hour—Meeting @ 7 pm sharp.

Meet the President—Jared Sutliff

Name: Jared Sutliff Age: 30

How long have you been a Baron? I have been a Baron since Belgian night, 2010. Amazing how one night hooked me and now I am the president... Yikes!

How long have you been brewing? I have been brewing, all thanks to my lovely sister-in-law and brother, since March 2010.

What style do you brew most often? Yes. I can't say I have a style that I brew most often. I want to try my hand at everything so I usually don't continuously brew one style.

What got you into brewing? As stated before, my brother and sister-in-law. Kim bought my brother a starter kit and he shared his very first porter with me. I was hooked! I also have to thank a co-worker for loaning me his equipment to use for my first batch. It was great to give it a shot without having to spend any money on equipment.

How often do you brew? As often as I can – I like to have a few different styles on tap at all times. I am hoping to brew more this spring before it gets too warm in my basement.

Do you brew solo or with other people? I have mainly brewed solo, but lately I've really enjoyed brewing with friends. It makes the day more fun in a lot of ways.

What is your favorite style and why? If I have to say, amber / red ales are my favorite. I really like the colors and the well balanced nature that I typically get from them. Not too bitter, not too malty, quaffable and I've found that they can go with just about any food. I'll never turn down a good beer, however.

What is your favorite beer? This is a VERY tough question... depends on the season, the reason or the style. Some of my favorite beers are Delirium Noel, Fixed Gear, Leffe Brune and Blonde, Maduro Brown, Moon Man, 8 Bit, Tumbler, Fat Squirrel, Pull Chain, Polish Moon, Gulden Draak, Alaskan Amber, Rhinelander Shorties, The Big O, Kellerweis...

What is your favorite brewery and why? I can't really say which is my favorite, but I really like Milwaukee Brewing Co, Lakefront, O'so, New Glarus, Sierra Nevada, Firestone Walker, Cigar City, Shipyard, Alaskan, Tallgrass, Southern Tier...
(Cont. Page 3)

Treasurer's Report

All 2012 memberships are good until February 1st of 2013. Discounts at local home-brew shops are only good for active members. If you want your discounts after that date you will need to renew your membership and pick up your new membership card at the January Meeting. Online payments for renewals are being accepted now from the NEW Beer Barons website:

<http://beerbarons.org/index.php/about/payments>

This is **highly encouraged** because the lines this month will be longer than usual. **PLEASE SHOW UP EARLY IF POSSIBLE!!!** I will start taking payments at around 6:30pm this month. If you are paying online, please make sure to do this by January 22nd to assure we can process your transaction in time for the January meeting.

Also, anyone who wants to receive a paper copy of the newsletter mailed to their house will have to pay \$5 in addition to their membership fees. We have been moving to electronic newsletters, but some people still want the paper copy mailed to them. Since the cost of printing and postage is over half of the membership fee, the board decided last year to change the mailed newsletter to a \$5 option to cover the majority of the postage. There will still be paper copies of the newsletter available at the meetings.

If possible, please arrive a little earlier this month as the lines will be a bit longer. Also, this month only anyone who purchased a Gold Card membership for 2013 online can by-pass the main line and skip to the front.

(Cont. Page 3)

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

Plan Ahead for Upcoming Competitions: February/March 2013 – Barleywine Ales – BJCP categories 19B & 19C

President's Letter (continued)

The Midwinter Homebrew Competition is right around the corner, so make sure you register if you haven't already. Entries are capped at 800 and they are filling up quickly. Volunteers are also needed for judging and stewarding, both of which can be added to your registration. More information will be discussed at the meeting.

The Hales Corners Library Wine and Beer tasting event is on March 7th this year. I will be heading up the Barons portion of the event and I will need some extra volunteers to provide beer and serve with us at the event. I'll need 4 to 5 people and those volunteers will need to bring 12-18 beers or 2-3 growlers. Please see me if you are interested.

As Jason has stated previously, the AIGA homebrew label competition is ramping up. Please talk to Jason if you are interested in participating.

The call for entries to the Pro Brewer and Home brewer scholarships will be coming out soon. We will be able to send an interested individual to Siebel Institute this year for the homebrew scholarship. Stay tuned...

We are going to continue to have homebrew topics at every meeting, even the craft beer nights, so if you have a topic you would like covered, let us know! Email the officers at officers@beerbarons.org with your great idea!

Once again we have the Brew Your Own subscription sales program. This program gives back to the club with each subscription. Half of the cost comes back to the club! We need a minimum of 10 members to subscribe. Please see me if you are interested in joining.

Whew... quite long winded for the new guy coming in. I am sincerely looking forward to serving the club to the best of my abilities over the next year.

Prosit!

Meet the Baron ...(Continued)

What is your commercial to homebrew consumption ratio? I would say it is along the lines of 40 commercial 60 homebrew. Mainly because of my ability to brew 10 gallon batches now. There is more to drink before it goes bad!

Have you ever entered a competition? I have entered a number of competitions around the state and Minnesota. So far I've placed three times, twice at Midwinter and once at the Great Northern Brew Ha-Ha.

What has been your favorite Baron meeting? So far, I would have to say the beer and cheese meeting is my favorite. I really enjoy the Belgian night because of beers that I may not try normally, the Holiday Party mostly because it is a night of fun for everyone to enjoy before the holidays really kick in and the meetings where we have a good amount of information regarding the hobby we love.

What is your day job? I work as a multimedia designer at a construction management firm. I get to do the fun visualizations that you may see on HGTV when they are doing the interior renovation animations. I am looking forward to applying my skills on my own house to see what my ideas for renovation actually may look like before spending the money on them.

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

Memberships & Treasurer's Report (continued)

Here are the options for 2013 memberships:

Individual Membership.....	\$20
Individual Membership w/ Newsletter Mailed	\$25
Individual Membership w/Gold Card	\$100
Individual Membership w/Gold Card & Newsletter Mailed	\$105
Family Membership	\$30
Family Membership w/ Newsletter Mailed	\$35
Family Membership w/1 Gold Card	\$110
Family Membership w/1 Gold Card & Newsletter Mailed	\$115
Family Membership w/ 2 Gold Cards	\$170
Family Membership w/ 2 Gold Cards & Newsletter Mailed.....	\$175

Online payments for renewals are being accepted now from the NEW Beer Barons website:

<http://beerbarons.org/index.php/about/payments>

***Due to a computer malfunction - computers usually aren't supposed to smoke are they???

Well, due to that - I will be giving out the Financial Report at the meeting this month at Clifford's. See you at January's meeting and thanks as always !!!

Joseph Wichgers
Beer Barons - Treasurer



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:

ANTHROPOLOGY AND ARCHAEOLOGY OF BREWING

Now in the fifth season, Ale through the Ages series at Discovery World continues. 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.

HIMALAYAN TONGBA ALE

Tongba is a millet-based ale traditionally brewed in the eastern region of Nepal. This uniquely refreshing beverage is served warm in cold weather, an ideal choice for a Wisconsin winter.

Brewing: Thursday, February 7 | 6-8 pm
Bottling: Thursday, February 21 | 6-8 pm

Discovery World Member: \$20
Non-Member: \$25

Belgian Lambic Ale

Lambic's are wild fermented ales brewed in Belgium. With the addition of raspberries, this framboise-style lambic will be a wonderful complement to the rejuvenation of Spring.

Brewing: Thursday, March 7 | 6-8 pm
Bottling: Thursday March 28 | 6-8 pm

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.



Newsletter Advertising

The time is fast approaching for advertising sales for the newsletter. We are currently sold out advertising space which expires with the January 2013 issue of the newsletter.

If you are a current advertiser and would like to continue please contact me at editor@beerbarons.org. If you would like to advertise and are not a current advertiser I can add you to the waiting list should anyone fail to renew.

David Stanton

Classifieds

As Read on milwbeerbarons@yahoogroups.com:

Paula Cartwright mcbethenstein@me.com has 6 cases of bottles that she is selling; \$6 a case of 24. Paula is willing to meet to drop them off or can bring them to the next meeting.

Andy (The Bee Guy) - 414-531-8220 I have a quantity (over 20) of plastic, 17 gallon containers. These are drum shaped, with a small and large bung and a handle on the top. The containers have residues of a cleaning caustic in them, from a bakery. These can be triple-rinsed, which should render them usable. I am looking to get gas money back, and would like to sell them for \$10 each. Is there any interest?

02/09/2013 -The Great Northern Brew-Ha-Ha!

<http://greatnorthernbrewhaha.brewcomp.com>

Duluth, MN | Contact: Steve Daiken |

Phone: (218) 555-1212 | Entry Fee: \$6.00

Entry Deadline: 01/28/2013

** Drop off @ Northern Brewer**

02/23/2013 - Babble Brew-Off 2013 |

<http://brewoff.brewcomp.com>

Wheeling, IL | Contact: Adam Bogac |

Phone: (847) 691-9580 |

Entry Fee: 6.00 | Entry Deadline: 02/13/2013



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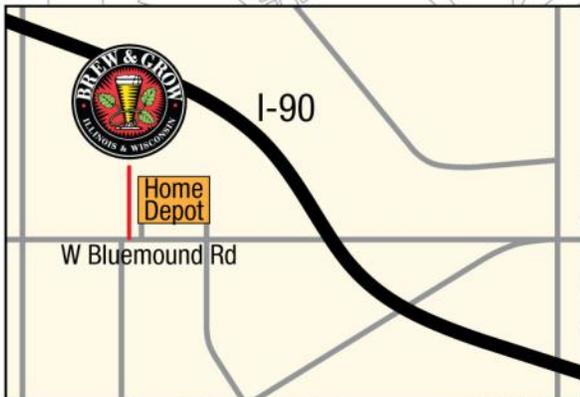
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Club Links

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

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Contact the Board via email at
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!



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



Please Join Us At The Following Events . . .

January 31st at the Grohmann Museum, 1000 N. Broadway, from 5 p.m. until 8 p.m. to view an exhibit depicting the history of brewing.

February 6th at Lakefront Brewery at 6 p.m. for our monthly board meeting. Your comments and suggestions are always welcome.

Mark Your Calendars!

May 11th for a bus trip to The National Brewery Museum in Potosi, lunch and Minhas Brewery tour. For more information contact Darrell Smith at dsmith8944@wi.rr.com.

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

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Ray's Tasting Room Events

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Thu. 11/29 @ 6:30pm (\$20)

Rye Whiskey Tasting
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**Founder's Brewery &
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Tue. 2/12 @ 6:30pm (\$20)

Great Lakes Distillery
Thu. 2/28 @ 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.

BARON MIND

BEER BARONS OF MILWAUKEE COOPERATIVE
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