



The Monthly Publication of the Beer Barons of Milwaukee Cooperative

October 2016 [www.beerbarons.org](http://www.beerbarons.org)  
**BARON MIND**

# THIRD SPACE

## BREWING



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Check out the Baron Website:

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

## President's Letter

Hello from the sunny 48<sup>th</sup> state of the union. Colleen and I are enjoying the Grand Canyon for the first time, and wow is it stunning! My legs are more sore than I thought they would be as I sit here writing this letter, but it is well worth the experiences and memories that will last a lifetime.

While I am not venturing to equate the Barons with the Grand Canyon or our National Parks, I do see some similarities – with a little poetic license, of course. Stay with me, I am not here to bore you with my vacation stories. There won't be any slides attached.

This particular park was established in 1919 to protect a national landmark and preserve it for future generations to visit, enjoy and draw inspiration from. Our club, while not nearly as old at 26 years, is still plenty old in the homebrew scene. We were established with the mission to promote the education and enjoyment of fermented beverages. While preservation is not an inherent part of the that mission statement, it can be argued that it is its inevitable outcome. By continuing to meet regularly, share knowledge, support each other, and drive our beloved hobby forward, we are preserving a place in which our neighbors and future generations can learn to brew and better appreciate what they are drinking.

You thought you were just brewing that batch to serve at the picnic, or to show your buddies what Experimental Hop 3916 tastes like. Little did you know that were also making the future a better (and more delicious) place.

In conclusion, keep those kettles fired up and continue to share your knowledge and experiences with your fellow Barons and your community. Let's keep our hobby thriving for future generations to enjoy.

Happy October and Na Zdravi!

Jon

## Vice President's Letter

A special thank you to Baron members Simon McConico, Mike Schwartz, Jayme Nawrocki and Dan Schlosser for sharing their sour brewing and blending expertise at September's meeting. That was the quietest I've heard our club during an hour presentation in years! Being a novice sour homebrewer, I thought the presentation was a very informative introduction into brewing sour beers. Commercial nights are always a blast to attend, but our homebrew technical meetings make the Barons unique to other clubs. I look forward to our "barrel project" night in 2017 and my hope is that our next V.P. will add other group project opportunities to next year's schedule.

Speaking of commercial night, we'll be taking a field trip to Third Space Brewery for October's meeting. Co-founders, Andy Gehl and Kevin Wright opened Third Space in late September so our visit is timely indeed. Kevin Wright is a UC-Davis Graduate who spent 7 years brewing at Hangar 24 in Redlands, CA. before returning home to Milwaukee to open Third Space. Kevin's brewing chops are well known throughout the industry so this should be a great event for the club.

Oscar's "On a Roll" food truck will also available for food purchases starting at 6PM so feel free to stop into the brewery early and grab a bite and pint before the meeting at 7:30PM. Your monthly fee will get you three drink tickets good for three pints of Third Space beer during the meeting.

Since this we're supporting our local brewery this month, there will be no carry-ins or homebrew samples for this meeting, however, feel free to bring snacks or food purchases into the brewery. See you Wednesday!

Cheers!

Josh

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:

**Matty's Bar and Grille**

(14460 W College Ave, New Berlin)

Guest Member's from the last meeting:

1. Jared Sutliff
2. Bruce Buerger
3. Dave Campbell
4. Jim Belonger
5. Steve St. Louis
6. Max Liptack

Thanks for joining us.

7pm Sharp for meeting.



**Treasurer's Report**

We had 78, which included 1 new member and 1 guest, in attendance for the last month's (September) general meeting. This reflects our lowest attended meeting for the year. For the non-sour fans, you missed out on some very tasty pretzels from Milwaukee Pretzel Company and a number of non-sour delicious homebrews. For the soul fans which couldn't work the schedule, you missed out on some very well done presentations, filled with tons of great information; VERY well done presenters!!!

In September we deposited \$1,689.50, which included money from both the picnic and normal meeting fees / membership. After deposits and payments, the general checking account as of October 19, 2016 is \$8,136.32.

Last, I have one remaining picnic payment to issue. After payment, our club will net gain approximately \$1,400 from the picnic.

Prost!

Jason

**YAHOO!**

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**Come join us  
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November Officer's Meeting  
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The party starts  
at 7:00, November 2.**

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## Beer Barons - Code of Conduct

Our goal is to improve our members' 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). Please leave all un-opened beer for others to enjoy at other events
- NO outside food is allowed to be brought into the meeting that was not purchased at Clifford's
- Only exception is for snack items to enjoy with your beer
  - Pretzels, popcorn, nuts
  - Chips & dip
  - Cheese, sausage & crackers
  - Smoked or canned fish items

**Please bring your own glass and  
clean up after yourself**

- Everyone must check-in with the treasurer, show your membership card, and pay your meeting fee to receive a wristband

- Please put your wristband on your wrist (not on your glass/horn)  
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  
Enjoy the meeting & guest speakers



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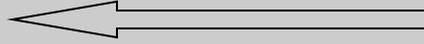
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## BOARD MEMBERS

President	Jonathan Greene
Vice-President	Josh Strupp
Treasurer	Jason Meyers
Secretary	Jason Rohloff
Sergeant at Arms	Steve Williams
Member at Large	Tim Minger
Member at Large	Michael Sande

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  
Milwaukee, WI 53227

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**\*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!**

**BIG thanks to Andy and Cheryl  
Hemken for allowing us to  
store our club trailer on their  
land at  
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In 1996 Andy started with 2 beehives, he currently admits to 500.

After 30 years of safety and ergonomics consulting, he followed his passion and made beekeeping his full time career.  
Cheryl came along for the ride.

**Baron Mind** is published by the **Beer Barons of Milwaukee Cooperative**, a non-profit organization. If you have an article or information that you would like to contribute to the newsletter, You can email it to the secretary or mail it to the club's mailing address.

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## UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, October 26th: Monthly Meeting @ 3rd Space Brewing (On location)  
WEDNESDAY, November 2nd: Officers' Meeting @ Matty's Bar and Grille, New Berlin  
WEDNESDAY, November 16th: Monthly Meeting @ Belgian Night

Check out  
The Barons Website  
For more info  
[www.beerbarons.org](http://www.beerbarons.org)

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