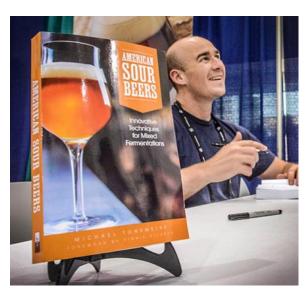


$\begin{array}{c} \text{May 2020 www.beerbarons.org} \\ BARON\,MIND \end{array}$

An Evening with The Mad Fermentationist







The Beer Barons of Milwaukee welcome special guest Michael Tonsmeire for our virtual May meeting.

Many of you may know Michael as a beer expert, author, brewery owner, and famed blogger. He literally wrote the book on sour beers!

Join us using the link on the Baron's website or by following the instructions starting on page 3.



President's Letter

FOR THE LOVE OF BEER!!

I can't believe we are still not together enjoying each other's company and beer! UGH!! 5 second rant over!!

I decided to reach out to some of our local breweries to see when they are open. Here is the info on **Indeed Brewing** – Wednesday & Tuesday from 3 pm to 6 pm – Friday and Saturday from Noon – 6 pm.

I'm sure many of you have already done so; please continue to support our local breweries, as these times have been very difficult for them as well. Things are changing quickly now that Wisconsin is "open". So take it from me, call ahead to see what their hours are before you stop by. ;)

In the spirit of Memorial Day I would like to say THANK YOU FOR YOUR SERVICE to all of our Veterans; these people did their part to protect our freedoms and let's never forget the many people who died protecting our freedoms. On that note, I thought it might be nice to include a link regarding the Constitution of the United States: https://constitutionus.com. Knowledge is power *if* you have the *correct* information.

Take care of yourself and those around you, Cheers Rahshal

Oh, and be sure to join us virtually on **Wednesday**, **May 27**th for our next meeting. Tom has lined up a very special guest for us. Thanks Tom!!





Event Updates:

World of Beer Festival

Cancelled for 2020

Mark your calendar for June 5, 2021

Great Taste of the MidwestCancelled for 2020

Mark your calendar for Aug 14, 2021





Homebrew Con Now Online!

June 18 –20, 2020

Registration Now Open!!

https://www.homebrewcon.org/

Howdy Barons-

Vice President's Update

I am looking forward to the day when I can see all of your smiling faces again! And that day will be May 27th on our Zoom meeting!!! We are welcoming Michael Tonsmire "The Mad Fermentationist" to our May meeting. Thank you to Jayme Nawrocki for the suggestion. Michael literally wrote the book on Sours, owns a brewery, is a great resource for hoppy beers and much more. His presentation for us will consist of "Embracing Homebrewing: Doing the things craft brewers cannot do" It should be a really good presentation.

Next month we are hoping to have a Cheese and Beer Pairing with some special guests from Sendik's however we might need to call an audible. We will keep you posted!!

Cheers!

Beer Barons May General Meeting - Wednesday, May 27, 2020 07:30 PM Central Time

Join Zoom Meeting

https://uso2web.zoom.us/j/84681363784?pwd=djNkdFB6Uos4QXEoVlgxOWpROTcyZzo9

Meeting ID: 846 8136 3784 Password: Beer Rocks

Or if you have problems logging in or prefer to just call using phone:

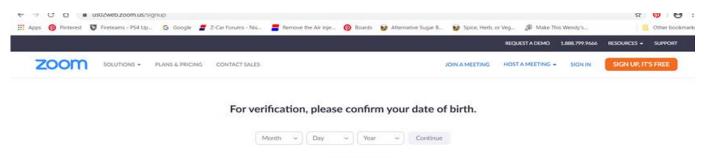
Join by phone: 1-312-626-6799

Meeting ID: 846 8136 3784

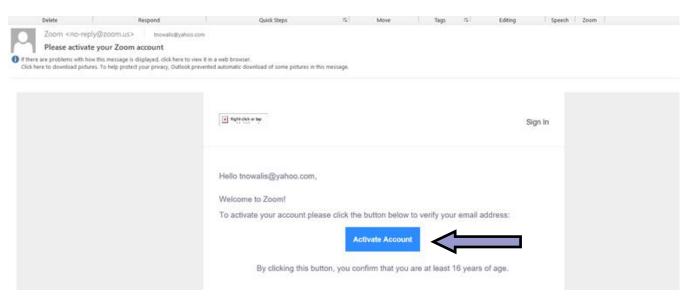
Password: 538048

Instructions for Using Zoom

• Step 1: Register for Zoom (it's free) https://uso2web.zoom.us/signup - You will need your age & email address



Step 2: check your email for the registration email and click the blue button to active your account.

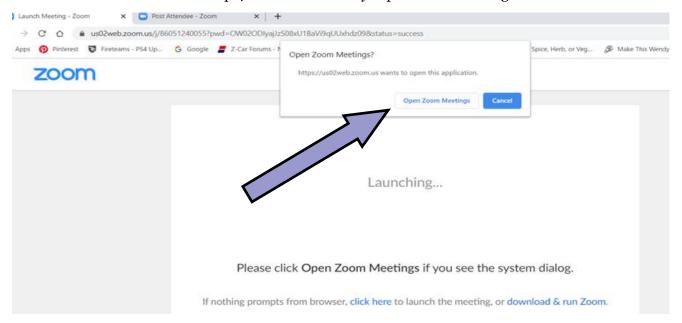


Instructions for Using Zoom (continued)

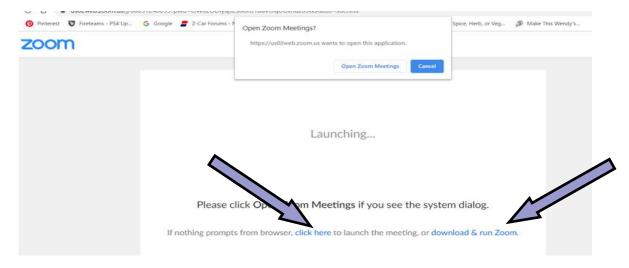
• Step 3: Go to the Barons Website and click where it says "**Click Here to Enter Meeting**" on the April post (or the link that is in the newsletter) Please also note the meeting password **Beer Rocks**.



• Step 4: Click where it says open Zoom Meetings



• Possible Step 5: If it doesn't run you might have to launch a temporary browser or download and run/install the Zoom



• If this doesn't work you can go to the Zoom website and sign in and then search for meeting ID 860 5124 0055 or call in

Treasurer Report

Happy Brewing Barons. I hope you and your loved ones are happy and healthy.

There is not a lot to report on regarding the financial condition of the Club because there is little change from last month. Our club is in good financial health with a Club bank balance of \$12,827.88, as of 4/30/20. There is nothing to report on in terms of attendance and money collected at April's general meeting — because we did not have a *physical* general meeting. However, a big thank you to Tom Nowalis for thinking outside the box and organizing a virtual meeting in April. It was nice calling in and listening to Brad Smith, the man who created BeerSmith, speak about developing beer recipes.

There has been no change to our membership numbers. We currently have 115 members – just like last month.

The Great Taste of the Midwest has been canceled for 2020.



May - Did You Know???



According to a 4/29/20 article in CNN Business, since mid-March, when the Covid-19 pandemic started, what beer's sales have increased 44%?

- A. City Lights Brewing Company's Hazy IPA
- B. Sierra Nevada's Pale Ale
- C. Anheuser-Busch InBev's Busch Light
- D. Falls City Brewing Company's Billy Beer

Answer: On page 10

Live Life & Enjoy Beer! PK



The Beer Barons Officer's Meetings have gone virtual for the past two months. Thanks to the members that have joined us.

Keep an eye out for emails and Facebook postings for future meeting links or locations.



Thank you to Brad Smith for his presentation at our April virtual meeting. Thanks to all of the members that participated!







Missed the meeting?

Visit the
Barons website
for the link to
the recording
of the
presentation.

Interested in attending the next Officer's Meeting?

The Board meeting is open to all members! It's a great place to find out what's happening with the club while trying a new place to drink.

Next Officer's Meeting: Format/Location To Be Determined

Wednesday, June 3, 2020 - 7:00pm

Watch email and Facebook for updates.



Membership Renewal Options and Fees

Туре	Description	Annual Dues	Meeting Fee per Meeting
Single – Regular	Membership for 1 person	\$20	\$10
Single — Gold	Membership and Gold card for one person	\$20 + \$80 Gold card = \$100	\$0
Family — Regular	Membership for 2 people living in the same home	\$30	\$10 per person
Family — 1 Gold	Membership for 2 people living in the same home—1 member with gold card	\$30 + \$80 Gold card = \$110	\$0 for Gold card member \$10 for regular member
Family — 2 Gold	Membership for 2 people living in the same home, both members gold card	\$30 + \$140 2 Gold cards = \$170	\$0
Guest	Non-member meeting fee	N/A	\$15

To Pay Online:

- Go to www.Beerbarons.org
- Click on the shopping cart icon in the upper left corner to be directed to the membership renewal page

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

(SB)

MEET THE

SPIKE FLEX



🗯 4" tri-clamp with clear cap

Upgraded lid available – holds 15 psi



YOUR NEW SMALL BATCH FERMENTER

Spike is excited to bring small batch fermenting to another level that will open doors to quality, flexibility and functionality you can't find anywhere else. With all sanitary welded, 1.5" tri-clamp fittings and over 20 available accessories, you'll be able to control temps, carbonate, pressure transfer and more in this 304 stainless steel fermenter! Ditch that carboy. It's time for a FLEX!

SPIKEBREWING.COM/FLEX

Club Links

Website: beerbarons.org

Twitter: twitter.com/beerbaronsMKE
Facebook: www.facebook.com/BeerBarons
BrewBlog: brewblog.beerbarons.org/

Midwinter Brewfest: <u>twitter.com/MidwinterHBC</u>
World of Beer Fest: <u>twitter.com/WorldOfBeerFest</u>

www.facebook.com/WorldOfBeerFestival

IO Group: https://beerbaronsofmilwaukee.groups.io/g/BeerBaronsOfMilwaukee

2020 BOARD MEMBERS

President Rashal Kowal
Vice-President Tom Nowalis
Treasurer Paul Karcher
Secretary Lori McDonald
Sergeant at Arms
Member at Large John O'Brien
Member at Large Robert Hansen

Contact the Board via email at officers@beerbarons.org

Or in writing at

Beer Barons of Milwaukee Cooperative
P.O. Box 270012
Milwaukee, WI 53227

SUPPORT YOUR LOCAL HOMEBREW SHOP *10% off starred locations with BB membership card

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

Smokin' Brew (262) 729-3001 9 S. Wisconsin St, Elkhorn *Northern Brewer 414-935-4099 1306 S. 108th St, West Allis

*Purple Foot (414) 327-2130 5225 W Forest Home Ave, Greenfield

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:

Hemken Honey Co.

W229 S7120 Guthrie School Rd. Big Bend, WI Business phone: 262-662-2843

Visit their website for information on their products and where to find them: http://www.hemkenhoney.com/



We are a family owned Honey Producer in Big Bend, WI.

We promote the art of beekeeping and benefits of using local honey through education of consumers, new beekeepers, school groups and community programs.

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.

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

Please Support

Clifford's Supper Club

Famous For Their Friday Fish Fry



Weddings, Rehearsal Dinners, Baptisms, Birthdays, Showers, Anniversaries, Funerals, and Family Gatherings

Wed. Karaoke Wally's 65 Cent Wings Karaoke Every Wed, Fri, & Sat-9:30pm

Clifford's offers the use of their banquet room to the Beer Barons at a reduced rate. Our support will show our appreciation.

10418 W. Forest Home, Hales Corners (414) 425-6226 www.cliffordsfinefood.com

NORTHERN BREWER

1303 S 108th St Milwaukee, Wl 414-935-4099 www.northernbrewer.com Click here for local events at Northern Brewer Classes



What's on Tap??

Check out
The Barons Website
For more info
www.beerbarons.org

UPCOMING BEER BARONS MEETINGS, EVENTS AND VOLUNTEER OPPORTUNITIES

Wednesday, May 27: Virtual Zoom General Monthly Meeting - 7:30 pm - Michael Tonsmeire

Wednesday, June 3: Officer's Meeting @ TBD - 7:00 pm

Wednesday, June 24: Monthly Meeting @ Clifford's - 7:30 pm - Beer and Cheese Pairing

Wednesday, July 1: Officer's Meeting @ TBD - 7:00 pm

Wednesday, July 22: Monthly Meeting @ Clifford's - 7:30 pm - Component Brewing

Meeting Locations, Topics and Times Subject to Change

Answer to May "Did you Know": C



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