## BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

**GENERAL MEETING — SEPTEMBER 2022** 

### Night of the Clones



#### Hi Barons!

It was awesome having Adam and Kayla Thomas from Radix Fermentation out to speak with us. I was pretty impressed with the beers they brought and love that they focus on Belgian styles. I am positive that we will be making some purchases from them for Belgian Night at the November meeting.

Another amazing Picnic in the books. Absolutely perfect weather, delicious food and beers were had by all. Congrats to Jason Rohloff for winning this year's Jerry Hetzel Memorial Mash Paddle by taking first in the beverage competition with one of his amazing meads. Also congrats to Mark and Marcia Smeiska on their 1st place food finish with their bourbon and stout meatballs. I had lots of folks come up to me and say what a good time they had and I must agree. Huge huge thanks to Jared Sutliff for organizing and the rest of the members who worked extra hard to pull this off, we really appreciate all of you.

We are in the home stretch for Old World Wisconsin. The last weekend in September are the final open days. Sign up here to join the fun! Weather is looking relatively cool and I am going to see what I can do about getting out there:

https://signup.com/go/tMxfeef.

Here is more info:

https://oldworldwisconsin.wisconsinhistory.org/explore/brewing/

Any questions, please reach out to either me or Rob Novak robert.novak@wisconsinhistory.org

Cheers!

Matt

#### **ASK OUR EXPERT**

If any Club member is looking for brewing advice or feedback on your brew, look no further than El Presidente, **Matt Kuenzi**. Matt has offered to take your questions, or sample your beer and let you know what he thinks. If he can't answer your question or if you'd like another opinion, Matt will wrangle a few other Barons to join the discussion.

You'll be able to find Matt before the meeting or during social hour.

#### **A Few Friendly Reminders**

Hey Barons, during the meeting program, try to keep the noise and conversation to a minimum so everyone can hear and the presenter isn't competing with crowd noise.

Also, let's make sure to cleanup our own tables before heading out. Clifford's and the Board thank you.

#### Vice President's Update

Hi Everybody,

A big thanks to Adam and Kayla from Radix Fermentation for presenting at the meeting last month. They did a great job educating us about both the brewing and commercial aspects of owning a brewery. Every beer they brought was amazing and they were a wealth of knowledge about sours and spontaneous fermentation. We will definitely pick up a couple of their beers for Belgian night this year.

This month's meeting is a clone beer night. Several members signed up to bring clones of five commercial beers and we will be sampling the homebrews next to the real deal. Thanks to everyone who volunteered to brew and I'm excited to try all the clones!

Looking at the upcoming months - **Billy Duplanty** from **Young Blood Beer Co.** will be stopping by next month and then we will be closing out the year with Belgian Night and the Christmas party.

Prost! Kyle



1303 S 108th St., Milwaukee, WI 414-935-4099

www.northernbrewer.com



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 · <u>www.cliffordsfinefood.com</u>

Coined in the early 1900s, the word **alcoholiday** means leisure time spent drinking.

## 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: <a href="http://www.hemkenhoney.com/">http://www.hemkenhoney.com/</a>



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.

Cheryl came along for the ride.

## 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 have a beer.

#### NEXT OFFICER'S MEETING:

Wednesday, October 5, 2022 7:00 pm

#### **Ope! Brewing Company**

6751 W National Ave, West Allis

www.opebrewingco.com



#### Treasurer Report

That was a Great picnic. There were a lot of very tasty things on tap and the food was good also. You could not ask for better weather, speaking of weather we really dodged a bullet. My rain gauge had 7 inches in 24 hours the next day. I hope that all of you that showed up had a great time too.

I had some troubles with my clone brew day. My numbers were not coming in as planned. The boil went longer to get closer to the SG that I wanted. That said, the color is a little darker than I would like. Cold crash is done today and now carb it up for the meeting.

Robert Hansen

#### BY THE NUMBERS

Paid members: 128

August attendance: 73

Guests: 2

PayPal account: \$2,027.16

WoB account: \$5,490.92

Midwinter account: \$6,998.05

Club account: \$4,554.56

Scholarship account: \$178.74

#### **AUGUST GENERAL MEETING**



Thank you Adam and Kayla Thomas from Radix Fermentation for sharing your knowledge, story and beer with us!









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#### **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





#### **BOARD MEMBERSHIP OPPORTUNITIES**

With Board elections coming up in December, the current Board thought it would be a good idea to start recruiting interested members for the 3 open positions. We are announcing this now with 3 goals in mind:

1. It gives interested members time to ask questions of the current Board members. You'll get a little better feel for the duties and be able attend a few Officers meetings to see if it's something you'd like to take on.

#### **Current Officers leaving after December:**

Matt Kuenzi: *President*Mike Andes: *Secretary*John Bowen: *Sergeant* 

The Vice President, Treasurer and both Members at Large are remaining for their second term.

- 2. Ensure that only half the board will be up for election each year. Ideally the President and Vice President will be on opposite years. Each term is 2 years so it would be helpful if you can commit to both years.
- 3. Speed up the election night process so we can all eat sooner:)

If serving on the Board is something you've considered, reach out to the outgoing members. Now is a great time to check it out, *cheers!* 

#### 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



As of this general meeting we decided to stop using SignUp. Attendance has been holding pretty steady at 70-75 and we've only been getting 20-30 people to register.

We will use it again for the Christmas Party to get an accurate count for ordering the meal from Clifford's. Look for emails with the link after the November meeting.





## BEER BARONS Annual Picnic '22

Fantastic beer, food and weather. The Barons yearly picnic was a great success. A wonderful time was had by all.

The **Food Made with Beer Competition (FMBC)** had many excellent choices. The winners are:

1st: **Mark and Marcia Smeiska:** Bourbon Meatballs and Stout Meatballs

2nd: **Mike Sande:** Barrier Melomel Peach Blueberry Crumble 3rd: **Tim Rupnow:** Founders Backward Bastard Cheese-Stuffed-Bacon-Wrapped Meatballs

There were many tasty fermented beverages vying for the **Jerry Hetzel Memorial Mash Paddle.** The winners are:

1st: Jason Rohloff: Red Raspberry and Peach Mead 2nd: Tim Minger: Double Decoction Hefe Weisse 3rd: Tim Minger (again!): Rye Barrel Aged Scotch Ale

Thanks to all who participated in the competitions and also to all who attended this year.

Thanks to Roger Dunbar and Steve Frahm for manning the grill.

David and Carolyn Stanton, Tim and Debbie Minger, Lori McDonald, and Geri Dunbar for their contributions and special thanks to Jared Sutliff for organizing to help make this a success!

Finally, thank you to all our sponsors: Spike Brewing; Northern Brewer; Black Husky; Jason Rohloff; Ope! Brewing; and the Purple Foot for their generous donations and congratulations to all the raffle prize winners.

























## What's on Tap??

### UPCOMING BEER BARONS MEETINGS, EVENTS AND VOLUNTEER OPPORTUNITIES

DATE	EVENT	LOCATION	TIME
<b>Waukesha Oktoberfest</b>   September 23-24, 2022 Frame Park   1150 Frame Park Dr., Waukesha   More Information			
Wednesday, September 28	Monthly General Meeting Clone Beer Night	Clifford's Supper Club 10418 W. Forest Home · Hales Corners	7:30 pm
National Drink Beer Day   September 28			
Cedarburg Oktoberfest   October 1-2, 2022   More Information			
Wednesday, October 5	October Officer's Meeting	Ope! Brewing Company 6751 W National Ave, West Allis	7:00 pm
Wednesday, October 26	Monthly General Meeting  Young Blood Beer Co.  Hop Standards Night-Canceled	Clifford's Supper Club 10418 W. Forest Home · Hales Corners	7:30 pm
Wednesday, November 2	November Officer's Meeting	Bert's Bar & Grill 3907 South Lake Drive, Saint Francis	7:00 pm
Learn to Homebrew Day   November 5   More Information			
Wednesday, November 16 Remember this is the 3rd Wednesday	Monthly General Meeting  Belgian Night	Clifford's Supper Club 10418 W. Forest Home · Hales Corners	7:30 pm

Meeting and event locations, topics and times are subject to change.

For Barons event info, check out our Website: beerbarons.org

#### **CLUB LINKS**

Website: **beerbarons.org** 

Twitter: twitter.com/beerbaronsMKE

Facebook: www.facebook.com/BeerBarons

Brewblog: beerbarons.org/brewblog/

Midwinter Brewfest: <u>twitter.com/MidwinterHBC</u>

World of Beer Fest: twitter.com/WorldOfBeerFest

www.facebook.com/WorldOfBeerFestival

IO Group:

https://beerbaronsofmilwaukee.groups.io/g/

**BeerBaronsOfMilwaukee** 

#### **2021 BOARD MEMBERS**

President: Matt Kuenzi

Vice-President: Kyle Williams

Treasurer: **Robert Hansen** 

Secretary: Mike Andes

Sergeant at Arms: John Bowen

Member at Large: Tim Minger

Member at Large: Roger Dunbar

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

#### **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.

**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 <u>secretary</u> or mail it to the club's mailing address.