

BARON MIND



February, 2023 beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

PRESIDENTS LETTER-

I don't know about all of you, but I had a blast at last month's meeting, hearing about the history of Milwaukee's brewing scene and its possibly shady barons! I would like to thank Dave again for the hours he put into putting this together and for presenting! For February, we will be hosting COMPONENT BREWING which is a family-owned brewery out in Milwaukee that is run and owned by 3 cousins! I'm excited to have them here and to have a few of their offerings.

My congratulations go out to all of our Midwinter winners this time around. This year our club placed in 14 different categories with 15 medals. **GREAT JOB EVERYONE!** I wouldn't mind it at all if any of those beers, ciders and meads made an appearance on our taps at a general meeting! I would also like to remind everyone that you are going to have to <u>renew your membership</u>, which can easily be done online! (Or at a meeting if you prefer.)

I also wanted to remind everyone about the Chilton and Great Taste beer festivals and our club's requirement that you only get a spot for our bus trips by paying, not just signing up. We need anyone who wants to go, to sign up and pay at the same time <u>ASAP</u>.

See all you beer lovers at the next meeting.

VICE-PRESIDENTS UPDATE

Hi Everybody,

The January meeting was one of my favorite Barons meetings ever! Dave did an amazing job educating us on the history of brewing in Milwaukee. It was interesting to learn not only about the historical events that occurred with the Beer Barons, but also how their history is interlinked with current major industry in Milwaukee. He put a lot of work into his presentation and it showed. Thanks Dave, for putting that on!

This month's meeting will feature Bay View's Component Brewing. They will be stopping by to talk with us about their "artfully (and scientifically) made craft beer, created with only the most essential ingredients – the "components" of a greater good!" then for the March meeting, Jason Otto will be educating us on water, the ingredient that makes up 95% plus of beer. Cheers!

Kyle

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.

Cheryl came along for the ride.

TREASURERS REPORT

Hi all.

I hope you are all enjoying this rollercoaster ride with our weather. My wife and I are doing everything to not let it get us down. We took a few days to get away to Green Bay. Went to Hinterland Brewery, great beer and food.

We had a very good meeting in January and big thanks to Dave for his presentation. It's always amazing that these people come to this country with very little and can create a large brewery. We ended our 2022 season with 142 members. The club account stands at \$4,353.31 and Pay Pal is at \$5,516.98. Cheers

Robert Hanson



FUTURE EVENTS



It's back and registration is live!

The <u>Cream City Homebrew Competition</u> is a Best of Show-style competition put on by <u>Gathering Place Brewing Company</u> and <u>Spike Brewing</u> to showcase the talents of the Metro Milwaukee homebrewing community.

The competition features an initial round of judging which will determine 10 finalists who will then serve a case of their beer to the public at an event on <u>Saturday</u>, <u>April 15th</u> from 12-4pm at the Riverwest Brewery & Taproom.

A panel of celebrity beer judges will award 1st, 2nd, and 3rd place beers plus an award for crowd favorite. The winning recipe will be commercially brewed and served at Gathering Place Brewing. Other prizes include gift certificates for Spike Brewing and Gathering Place.

The entry deadline is April 3rd.

Questions? Let us know at michelle@gatheringplacebrewing.com

Learn more and see last years winners at the following website:

https://www.gatheringplacebrewing.com/cream-city-homebrew-competition

FOOD & FROTH 2023

After a 2 year hiatus due to Covid, Food & Froth is back at the Milwaukee Public Museum. The date is Saturday, March 11, 2023 from 6:00 pm to 10:00 pm. For more information Google mpm.edu/beer. Some of the Barons members will be serving their beers. We will need a keg or 2 of beer to serve. Any Volunteers? Contact Joe (Mr. President).



BEER BARON ROAD TRIPS

Chilton Beer Fest will be May 21st

AND

Great Taste of the Midwest (in Madison) will be August 12th.

For more information on both of these trips, visit the link on the Baron's website.

(BUS TRIP MUST BE PAID FOR AT THE TIME OF SIGN-UP.)

* * * A SIMPLE REMINDER * * *

HEY BARONS, PLEASE KEEP THE NOISE & CONVERSATION DOWN DURNG THE MEETING PROGRAM SO EVERYONE CAN HEAR THE PRESENTATION. ALSO, PLEASE CLEAN UP YOUR TABLE BEFORE HEADING OUT.

THANK YOU FROM CLIFFORD'S AND THE BARONS BOARD.

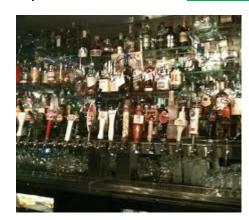
NEW MEMBERSHIP PRICING FOR 2023

Туре	Description	Annual Dues	Meeting Fee per Meeting
Single - Regular	Membership for 1 person	\$30	\$15
Single - Gold	Membership and Gold card for one person	\$30 + \$120 Gold card = \$150	\$0
Family - Regular	Membership for 2 people living in the same home	\$45	\$15 per person
Family - 1 Gold	Membership for 2 people living in the same home—1 member with gold card	\$45 + \$120 Gold card = \$165	\$0 for Gold card member \$15 for regular member
Family – 2 Gold	Membership for 2 people living in the same home, both members gold card	\$45 + \$210 2 Gold cards = \$255	\$0
Guest	Non-member meeting fee	N/A	\$20

THE NEXT OFFICER'S MEETING

The next Officer's Board Meeting will be on Wednesday, March 1st. 2023 at Erv's Mug.





Address is: 130 W. Ryan Road

Oak Creek, WI 53154

Meeting begins at 7:00 pm.

All members are welcome to attend. Erv has a great variety of beers & food.





Fond Du Lac Brewfest: All Barons beers and ciders were well received and all who attended had a good time. The best part was trying the beers from the other home brew clubs. John Bowen, Roger and Geri Dunbar and Tim Rupnow worked our booth.

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. Rexisting and functionality you can't find anywhere else. With all sandary wolded, 1.5" tel-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





Website: beerbarons.org

Twitter: twitter.com/beerbaronsMKE
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Brewblog: beerbarons.org/brewblog/

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

www.facebook.com/WorldOfBeer Festival

IO Group:

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

BeerBaronsOfMilwaukee

<mark>2023 Board Members</mark>

President: Joe Wichgers
Vice-President: Kyle Williams
Treasurer: Robert Hansen
Secretary: Debbie Minger
Sergeant at Arms: John Bowen
Member at Large: Tim Minger

Contact the Board via email at:

Member at Large: Roger Dunbar

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 stay.) 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 secretary or mail it to the club's mailing address.