



BARON MIND



October, 2023

beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative



PRESIDENTS LETTER

Now that the weather is starting to get colder, I feel like the beers will get darker and what meeting are we having this month: Barrel Aged Homebrew Night! I absolutely love this meeting, seeing the groups that form up and the creativity that ensues. There will be a popular vote for the best BA beer and prizes for First, Second and Third place. The club will also be supplying a couple of BA commercial beers to enjoy that night too.

Good news in the Homebrew supply chain for Milwaukee, it sounds like we will soon have a store similar to Northern Brewer popping up potentially next month but realistically by December or January. That is amazing news and I'm glad to hear it. This month come see our Treasurer for business cards to hand out at events or to friends to get them to come to a meeting. Just a reminder, if it's their first night, they have to fight....or they don't have to pay for that meeting, their choice. See you guys for the October meeting and be safe!

Joe

VICE-PRESIDENTS UPDATE

Message from the VP:

Just a quick update on the bulk cider purchase. As a club we ordered 117 gallons of cider from Patterson Orchards, and with our bulk pricing we had a total savings of just over \$260 from what it would have cost to pick it up from a brew shop.

To those of you who did sign up, the cider will be available at the October meeting where you can pay by check made out to the club or cash. If you are unable to make it to the meeting, please contact me to set up a pickup time.

Kyle Manderscheid

TREASURERS REPORT

As of September 30, 2023 the club has the following money in our treasury:

Club Account \$6,928.71
Pay Pal Account \$1,290.32
We have 122 members



Robert Hansen

SERGEANT AT ARMS

"At our last Board meeting, we agreed that the noise level at meetings has finally gotten to the point we all want. Thanks to all of you for getting us there. Let's keep that ball rolling!"

Sergeant John

IF *The* BROOM FITS, RIDE IT!



A Word (or 2) from Jared: On October 1st, I was serving at the Wehr Nature center for their Cider Sunday. It was a gorgeous day to be out in the woods and supporting the center! We had a TON of people stop by and enjoy a number of samples. The tap list was a dry orange blossom mead, BBA Old Ale (from a bourbon maple syrup barrel), amber ale, cherry lime cider, perry, peach mango cider, blueberry pomegranate cider, and a cranberry raspberry cider. There were many familiar faces who were very excited to see that I was there again! Ha-ha! Along with many new faces. The nature center has 5 oz stainless steel cups for these events to cut down on waste and, boy did we. It was great to not have a ton of plastic cups going in the trash this year. We put a tip jar out by the stand and raised an additional \$141 for the center! **We have another event coming up November 11th, the Flavors of Fall**, and it is an awesome time. I am not sure if I'll be able to head that one up but I want to get the word out to the members to sign up or donate some beverages for it.





NOVEMBER OFFICERS MEETING

The November Officers Meeting will be held on Wednesday, November 1st at 7:00 p.m. at Pilot Project, 1128 North 9th Street in Downtown Milwaukee between JunEAU Ave. and Highland Ave. All Beer Barons Members are invited to attend.



PLEASE SUPPORT

Clifford's Supper Club

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 – 9:30 pm

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

10481 W. Forest Home * Hales Corners

(414) 425-6226 * www.cliffordsfinefood.com

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/>



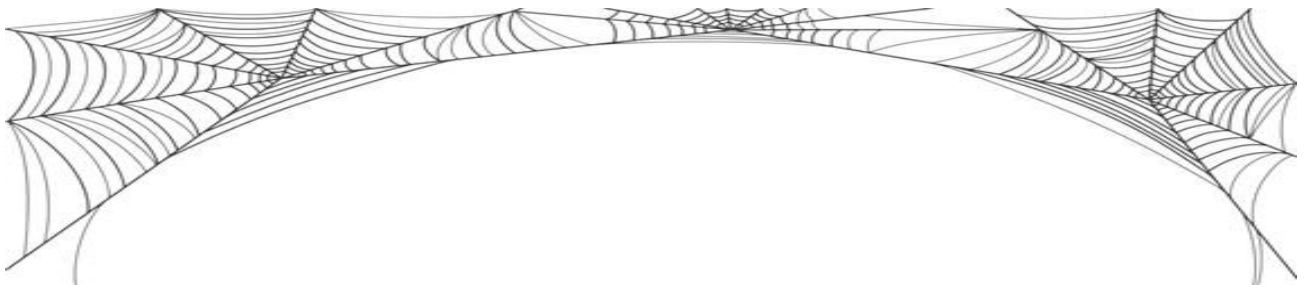
We are a family owned Honey Producer in Big Bend, WI.

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.



DON'T FORGET:

The Beer Barons elections are coming up in December. We will need members who are willing to run for the following offices: Vice-President, Treasurer, Sergeant-at-Arms, and 2 Members at Large. Please think about running for one of these offices. If you have any questions, please feel free to contact one of the board members. ...We need YOU!...

Fond Du Lac Brewfest will be Feb. 3, 2024. Hint: We will need some beers to be brewed (or cider, mead, etc.) and donated. More on this later.



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: 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

2023 Board Members

President: **Joe Wichgers**
Vice-President: **Kyle Manderscheid**
Treasurer: **Robert Hansen**
Secretary: **Debbie Minger**
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 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.