



BARON MIND



November, 2023

beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative



PRESIDENTS LETTER

First, I wanted to say what a privilege it is to be in a homebrew club with such a great history and amazingly talented members. Just tasting what our Barrel night groups came up with rivaled and beat a vast many commercial beers I've had in my life.

We now not only are home to the Cider maker of the year, but I'd say the equivalent in mead making as Jason Rohloff won Best in Show for the Mazer Cup, the largest mead comp coast to coast I know of. Congratulations Jason, you more than deserve it.

I'll end with I'm looking forward to seeing you all at Belgian night, please make plans to get home safe and remember it's the THIRD Wednesday of the month which is November 15th because of Thanksgiving.

VICE-PRESIDENTS UPDATE

Letter from the VP:

Lots of moving pieces these past few weeks, so I thank you for excusing the dust while I got up to speed.

Belgian Night looks to be a great time as we do something a little different from years prior, sampling a bunch of different Belgian beers of various styles (and a few MKE local beers of Belgian inspiration). That is happening on the 15th this month, so mark your calendars.

Next up is our Holiday Party, so be prepared with a collection of great beers and great food!

After that in January our very own Dave Campbell will be bringing it back with the follow-up of his Milwaukee Beer History where we will have a tasting of some classic Milwaukee beers. We will also be hosting a gear exchange/swap meet, so this is a great way to empty your space of whatever gently used gear you have outgrown based on your holiday gifts; either received or self-purchased. Cash or fermented liquid will be the preferred medium of exchange.

Next is cider night with Cache Cider out of Bay View, the very first cidery in Milwaukee! I hope to see a few selections from our bulk cider purchase this past month (I have 5 gallons of a dry bubbly with Belle Saison yeast and 1.5 gallons of wild fermented that I will be bringing).

Come March we will be visited by Jackson, the head brewer of Eagle Park. Please be kind as I will already be drilling him on why he changed the recipe to MKE Brewing O-Gii.

Rob Novak of Old World Wisconsin's brewing program will be coming by in April to talk about the history of Wisconsin homebrewers.

And May we will be hosting the first Mead Day! I am asking for volunteers to amaze with a blind mead category mazing. The club will provide each volunteer with 12 lbs. of honey in January to make at least 3 gallons of mead that fits a BJCP category chosen at random and served at the May meeting. Here we will talk shop about each category and how you made your batch, with a few tips and tricks from our own Jason Rohloff (bajillion time Best in Show winner). Let me know by December so I can have a proper count for January for pick up.

Cheers and Happy Fermenting!

Kyle

MEMBER AT LARGE

JUST A REMINDER FROM TIM MINGER: WE STILL HAVE PLENTY OF SPOTTED COW LEFT FROM THE OCTOBER MEETING, SO IF YOU WANT TO TAKE SOME HOME ...FREE...MAKE SURE TO BRING A GROWLER OR 2, OR 3 AND YOU CAN FILL THEM UP AT THE MEETING, JUST IN TIME FOR THANKSGIVING. WE DON'T WANT TO WASTE BEER. THANKS.

TREASURERS REPORT

As of October 31, 2023 the club has the following money in our treasury:

Club Account \$5,839.53

Pay Pal Account \$1,434.59

We have 122 members

SERGEANT AT ARMS

Thanks to all of our members for working on the meeting noise issue. We've come a long way! At the last meeting, things got a bit loud, but we think we know why. It was a "semi-formal" presentation instead of a structured one. Rather confusing. What we will do moving forward is to be clearer with the audience when silence is needed on a here-and-there basis.

Look for this at our next meeting, Belgian night. There will be brief presentations on each beer, followed by the usual tasting and interacting. When a new round is ready, we will be clear about the need for a couple of minutes of attention to present.

Let's have a fantastic time and enjoy the interesting lead-ins we will be getting.

Sergeant John

Give
Thanks!



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 REMINDER

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. ...The Club Needs 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.



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.

DECEMBER OFFICERS MEETING

Come on down to Lions Tail Brewing on Wednesday, December 6th for the December Officers Meeting. They are located at 8520 W. North Ave. in Wauwatosa next to Sendiks Grocery beginning at 7:00 pm. All Barons members are invited to attend. It is a good time to find out what is going on with the club before it comes out in the following newsletter and to add your ideas. The meeting usually lasts only an hour.



DECEMBER MEETING REMINDER: THE DECEMBER MEMBERSHIP MEETING WILL BE THE 3RD WEEK WHICH IS DECEMBER 20TH. CHRISTMAS PARTY

Once again, our Congratulations go out to Jason Rohloff for winning the Best of Show - Mead at the 2023 Mazer Cup International Mead Competition. He took 1st place for his “Lakeview Triplets” Mead which was a Berry – Sweet. This shouldn’t be a surprise as Jason is a true wizard at making Meads. Not surprisingly, James Werner took 2nd place in the Melomel – Dry & Semi for his “The Art of Dark” and 2nd place in the Fruit & Spice Mead – Dry & Semi category for his “Blueberry Chai”. The Barons sure have a lot of truly talented members.





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 temp, carbonata, 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:

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.