



# BARON MIND



February, 2024

beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

## PRESIDENTS LETTER

Calling all Beer Barons! Remember this month is **renewal month**, so either pay online at our website OR come to the February meeting with cash or a check. This makes everything run much more smoothly.

This will also be a very fun meeting with head brewer Jim Cibak from Revolution Brewing talking the trade and bringing some great beers. This is the perfect meeting to bring family, friends, and co-workers to and ... if it is their first meeting ever..., it's on us.

Finally, we need about 5-barrel project volunteer groups for our October meeting, giving you about 2 months to brew a beer and 6 months to age. If you are interested come see me or Kyle at the meeting.

Joe Wichgers

HAPPY



VALENTINES



DAY

## VICE-PRESIDENTS UPDATE

I just want to give another heartfelt thank you to Dave Campbell for a great history of Pabst and Hamm's. And just in case anyone missed the results, Schlitz was the club favorite of the cheap yellow beers. I am still ordering a recount.

This month is a special meeting with the head brewer of **Revolution Brewing**, Jim Cibak! So be sure to be there. And don't forget, you can renew your membership online at [beerbarons.org](http://beerbarons.org) ahead of time to make sign in go faster.

Feb > Revolution Brewing with Head Brewer Jim Cibak

Mar > Eagle Park Brewing with cofounder and brewer Jackson Borgardt

Apr > Rob Novack of Old World Wisconsin's brewing program

May > Mead Night with our own Best in Show winner Jason Rohloff

Jun > Hop Butcher For The World (tentative)

Jul > 608 Brewing Company with owner and head brewer Phil Humphrey (tentative)

Aug > Fermentorium (tentative)

Sep > Cider Night with Cache Cider owner Ethan Keller (tentative)

Oct > Barrel Night with Central Waters (tentative)

Nov > Belgian Night with TBD

Dec > Christmas Party! (and elections)

Kyle Manderscheid

### MEMBERSHIP PRICING

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

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## TREASURERS REPORT

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Deposit to Accounts for January, 2024      \$1,260.00  
Outgoing payments for January, 2024      \$2,414.05

We are \$1,154.05 in the **red** for the month of January

**(\*\*\*DONT FORGET TO GET THIS YEARS PAYMENT IN FOR YOUR BARONS MEMBERSHIP. WE HAVE SOME EXCITING EVENTS PLANNED FOR THIS YEAR AND YOU WON'T WANT TO MISS THEM.\*\*\*)**

Club Account                      \$4,712.32  
Pay Pal                              \$2,291.24

The Club has 25 paid members as of 2/7/24 for the year 2024.



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](http://www.cliffordsfinefood.com)**

We have some sad news to report. The Beer Barons would like to send our condolences out to member Dan Schlosser on the loss of his wife Connie (nee Sowinski) who passed away on January 24, 2024. Our thoughts and prayers go out to him at this sad time.

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## MEMBER AT LARGE

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### FONDYFEST REPORT

Home Brew Alley at FondyFest was a great time as always. It was held on Feb. 3 21 clubs participated, with the Beer Barons of Milwaukee serving 13 different options and having a large (and often repeating) crowd in front of us. Andrew's Key Lime Pie Cheesecake Sour in particular stood out to the crowd and was in the top five of customer voting, just barely missing the 3<sup>rd</sup> place prize. There were several Barons members who came just to enjoy the beers also. Unfortunately, we did not walk away with any awards, but did have a couple of items in the top 10.

It was a great chance to talk to several of the other clubs about their processes, memberships, equipment and other beer geek topics. We also talked with several fest-goers who were from the Milwaukee area and expressed interested in paying a visit to one of our meetings.

The party continued at the Brickhouse Restaurant afterwards, which had good food and a large selection of local, national and import beers. We all staggered back to the hotels afterwards and got some well-deserved sleep.

Special thanks to those that donated beers for the cause, helped serve and those that contributed to our popularity (well, at least the beer was popular...).

Bob Hansen *	Fruity IPA
Roger & Geri Dunbar*	Mexican Lager
Paul Winkler	Beer Colada
Paul Winkler	Blueberry Cream Ale
Rashal Kowal	Lime German Pilsner
Terry McDonald	Wee Heavy
Jared Sutliff	Barrel Aged Quad
Andrew Grove	Key Lime Pie Cheesecake
Paul Karcher	American Wheat Pale Ale with Blueberries
Jason Rohloff	Apricot sour
Joe Wichers	Margarita Agave wine



Tim & Debbie Minger\*

Grandma's Apple Pie Cider

Jared Sutliff

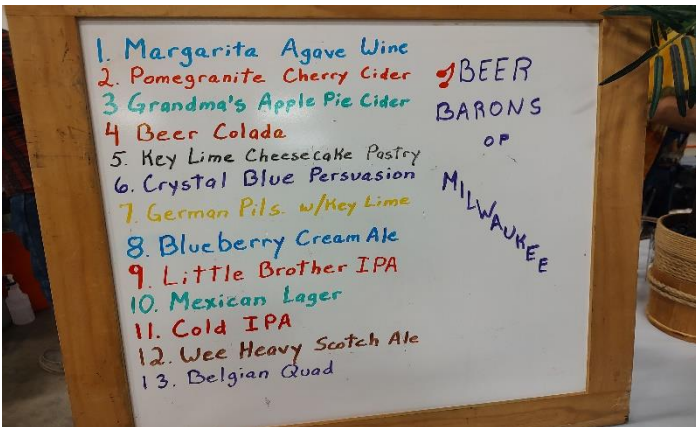
Pomegranate Hard Cider

Jared Sutliff

Dry mead

\* manned the taps, along with Tim Rupnow and John Bowen

Tim Rupnow



## **Other Upcoming Events**

- Food & Froth will be held at the Milwaukee Public Museum  
Saturday, March 9, 2024, 7 pm – 10 pm
- Dairy State Cheese and Beer Festival at the Brat Stop aka Kenosha Beer Fest  
Saturday, April 13, 2024, 1 pm – 5 pm
- 2024 Cream City Homebrew Competition on Saturday, May 18<sup>th</sup>
- Chilton Beer Fest will be held on Sunday, May 19<sup>st</sup>.

The Beer Barons will be pouring at both the Food & Froth and Dairy State Cheese & Beer Festival and would greatly appreciate any beer anyone can spare. Since it reflects on the Barons, please make sure it is drinkable (e.g. not infected). See above for more information or check out our website for more information and other calendar events.

## **Enter the 2024 Cream City Homebrew Competition!**

One of our favorite events of the year is BACK! The Cream City Homebrew Competition is a Best In Show-style competition, put on to showcase the talents of the Metro Milwaukee homebrewing community.

Free to enter and free to the public to attend, join us at the Riverwest taproom on Saturday, May 18th. Registration to participate must be done by Friday, May 3rd.

### **NEED BREWING SUPPLIES?**

**YEAST HOPS GRAINS MEAD CIDER BOTTLES**

A new Home Brew Supply store has opened up recently in the New Berlin area called  
**TRUEBRU HOMEBREW SUPPLIES**

They are located at 14260 West National Avenue, New Berlin, WI 53151. You can call or text to 262-788-0944 or email [sales@trubru.com](mailto:sales@trubru.com). Or just stop in, say HI and make your purchase. The owners are Ryan Schram & Tyler Wallace, 2 great guys with the same interest as the rest of us.

### **MARCH OFFICERS BOARD MEETING**

The March officers board meeting will be held at the new brewery in Waukesha called The North Pillar Brewing Company located in downtown Waukesha, 212 E. North St., Waukesha, WI located just a few blocks off of the 5 Points Intersection. This building was a former brewery back in 1862. All members are welcome to join us. The meeting begins at 7:00 p.m.





**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.



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, carbonate, pressure transfer and more in this 304 stainless steel fermenter! Ditch that carboy. It's time for a FLEX!

[SPIKEBREWING.COM/FLEX](http://SPIKEBREWING.COM/FLEX)



## CLUB LINKS

Website: [beerbarons.org](http://beerbarons.org)  
Twitter: [twitter.com/beerbaronsMKE](https://twitter.com/beerbaronsMKE)  
Facebook: [www.facebook.com/BeerBarons](https://www.facebook.com/BeerBarons)  
Brewblog: [beerbarons.org/brewblog/](http://beerbarons.org/brewblog/)  
Midwinter Brewfest: [twitter.com/MidwinterHBC](https://twitter.com/MidwinterHBC)

IO Group:

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

BeerBaronsOfMilwaukee

## 2024 Board Members

President: **Joe Wichgers**  
Vice-President: **Kyle Manderscheid**  
Treasurer: **Rand Lindner**  
Secretary: **Debbie Minger**  
Sergeant at Arms: **John Bowen**  
Member at Large: **Erik Carlson**  
**Tim Ruppnow**

Social Media: **Andrew Grove**

Contact the Board via email at:

[officers@beerbarons.org](mailto: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.