



BARON MIND



November, 2024

beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative



PRESIDENTS LETTER

From the President:

Happy November Everyone! A group of club members volunteered for 3-4 days at the Mazer cup. I would especially like to thank Carvin Wilson for letting our group help support the Mazer Cup and his generous donation of \$1,500 to the club. Also thank you to all the Barons that volunteered to help.

From our end it was a great success and quite a good time. We are looking forward to doing it next year! Congratulations to everyone who won!

Just a reminder, new board positions are opening up so if you can help the club, please let any of our board members know! I look forward to seeing you all NEXT WEEK, the 3rd Wednesday, November 20th as we always do to avoid Thanksgiving Conflicts.

Joe

VICE-PRESIDENTS UPDATE

Notes from the VP:

This cold and rainy autumn really makes me appreciate the barrel aged beers Anello brought us

from Central Waters. Helps warm you from the inside while you fight the wet wind. But this month we're looking eastward towards Belgium! This is going to be a special meeting done a little differently with Eli, head brewer at Supermoon, going over three of their beers and the three Belgian beers that inspired them. We also wish Rob, who wanted to host the meeting, a heartfelt congratulations to his new child, which is why he couldn't make it.

Two quick reminders:

1) **December we elect new board positions.** If you are interested in stepping up to help keep the club going this is a great opportunity. If you only want to get your toes wet, Members at Large is a fantastic position to peek behind the curtain. And **we're not eating until all positions are filled!**

2) If you are an American Homebrewers Association (AHA) member, [please tag Beer Barons of Milwaukee in your account.](#) With enough club members signed up they will wave our insurance fees! And that's more money for more and higher quality drinks at our meetings. If you are looking [to become a member or renew](#), please use code **Beer-Barons-of-Milwaukee** at checkout to save \$5 for yourself AND get a \$5 kickback for the club.

-Kyle

Nov > Belgian Night with Eli from Supermoon

Dec > Elections and Holiday Party

Jan > *Mead Night Redux (tentative)*

Feb > *Beer and Cheese Pairing with Tyson of Mars Cheese Castle (tentative)*

Mar > ???

Apr > 608 Brewing Company with owner and head brewer Phil Humphrey

TREASURERS REPORT

Last meeting Attendance

14 Guests (Mostly from the Cedarburg beer club)

No new member joined

78 members (44 gold)

Total members 130 - 58 gold members

Rand Lindner

THOUGHT OF THE MONTH: HAVE YOU THOUGHT OF BEER CAN TURKEY?



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

FONDY BREWFEST 2025

Saturday, February 1st is the 2025 Fondy Brewfest and we are registered again to serve our delicious beverages. Tim Rupnow will be coordinating the logistics and I will be helping out to procure beer, cider, and mead for this event. Soooo... I am asking our members to please volunteer to donate to the cause. Last year we had 13 beers, ciders, and meads on tap, probably the most of all the home brew clubs there. It would be great to come close to that number again. If you're interested in donating something please let me know ASAP.

Thank You

Roger Dunbar

262-565-3162 call or text

This just in from Keven Jelic, coordinator of the Fondy Brewfest 2025: For those of you who are planning to work or attend next year's Brewfest he stated;

We have a hotel deal for all homebrewers and vendors for the Fondy Brewfest at the **Hotel Retlaw!** The price will be **\$123.12, you must mention Brewfest**, call the hotel number directly at **920-204-0400**. The Hotel Retlaw is an Art Deco Hotel in downtown Fond du Lac that has been recently restored. There are also newer hotels near the highway, but there is no special with them, and they are not as convenient to the downtown area if you are looking to attend the After Party or check out places downtown after the fest.

Keven Jelic

CWVB

BLACK FRIDAY AT MAGELLAN'S

When you've finished chasing Black Friday beers at Milwaukee area breweries, visit us.

We will have a variety of special 2024 barrel-aged beers waiting for you.

- **Milwaukee County Stout** The Explorium
Bourbon Barrel Aged Imperial Stout
- **Black Gold** Central Waters
Bourbon Barrel Aged Imperial Stout
- **Nine Lives Anniversary Stout** Raised Grain
Bourbon Barrel Aged Imperial Stout
- **Last Christmas** Eagle Park
Bourbon Barrel Aged Belgian Quad
- **Café Deth** Revolution
Bourbon Barrel Aged Imperial Oatmeal Stout
steeped w/ fresh coffee beans
- **Bourbon County Brand** Goose Island
Vanilla Rye Stout
Bourbon Barrel Aged Rye Stout

Friday, November 29th @ Noon

December Features Barrel-Aged Beers

We're continuing with Black Friday leftovers

- | | |
|--|----------------|
| • Milwaukee County Stout | The Explorium |
| • Black Gold | Central Waters |
| • Nine Lives (Anniversary) Stout | Raised Grain |
| • Last Christmas | Eagle Park |
| • Café Deth | Revolution |
| • Bourbon County Brand Vanilla Rye Stout | Goose Island |

We'll add one of these when a keg is consumed

- | | |
|----------------------------------|-------------------|
| • Louie's Resurrection | Milwaukee Brewing |
| • Bourbon County Brand Stout | Goose Island |
| • Big Eddy Imperial Stout | Leinenkugel's |
| • Brandy Barrel Aged Cuvee Stout | Belching Beaver |
| • 26 (Anniversary) Stout | Central Waters |

MAGELLAN'S

Magellan's address is 370 West Main Street in Waukesha. Phone (262-542-0420)

Magellans features a different brewery or beer style each month. December is Barrel Aged Beer month. They roll the Black Friday "leftovers" into the December Featured Beers and fill out the month with 5 other beers.



DECEMBER BOARD MEETING

The December board meeting will be held at Busby's in Bay View. The address is 3475 S. Kinnickinnic Ave. It starts at 7:00 pm and all members are invited to attend. It usually lasts for about an hour or less.



MAZER CUP COMPETITION 2024

As Joe stated in his article above, a bunch of us members volunteered to help at the Mazer Cup competition on November 8-10th whether stewarding or judging. It was quite a good time and Carvin Wilson had it very well organized. It was a pleasure working with him and the judges.

Also thanks to the ladies who poured the meads and tried to keep everything organized. There were judges from Poland, Delaware, Iowa and Ohio just to name a few places. 446 entries were judged and 212 registered participants, judges and stewards.



Waiting for more meads to be delivered



Ladies pouring meads for delivery to the judges



Just a few of the tons of meads to be judged during the weekend.



Some of the Stewards waiting to deliver meads to the judges.



Stewards on couches & judges at tables



Surprise ladies, you are on Beer Barons Camera

CONGRATS TO THE WINNERS FROM THE BEER BARONS WHO WERE AS FOLLOWS:

(All took 3rd place in their categories.)

Rahshal Kowal for 'All the Kings Horses'

Jason Rohloff for 'Vhaliant Effort aka Unplanned Outcome

James Werner for 'Bds Braggot'

Fruit and Spice Mead – Dry

Fruit & Spice Mead - Sweet

Braggot

Brew your own Beer, Wine, Mead, or Kombucha

TRUEBRÜ

H O M E B R E W S U P P L I E S

14260 W National Ave
New Berlin, WI 53151



262-788-0944
www.truebru.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.



LET

US

GIVE

THANKS





MEET THE

SPIKE FLEX



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 30L 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

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**

Member at Large: **Tim Ruppnow**

Social Media: **Andrew Grove**

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.