



BARON MIND



January, 2025

beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative



PRESIDENTS LETTER

Happy New Year Fellow Beer Barons!

As we welcome 2025, let's raise a glass to Joe, our outgoing president, and the rest of the board members for their incredible dedication and hard work. Your efforts have truly made our club thrive, and we are deeply grateful.

Looking ahead, I'm excited about the fantastic events and brewing adventures we have planned for the coming year. Let's continue to share our passion, learn from each other, and, of course, enjoy some amazing brews together.

This January's meeting will feature the meads from the Mazer Cup entries. Come and enjoy this amazing beverage they call "Nectar of the Gods"!

Here's to a year filled with creativity, camaraderie, and great beer!

Prost! 🍻

Jim

VICE-PRESIDENTS UPDATE

Happy New Year!

The Christmas party was great fun and I'm happy we have the new board members elected in record time, so we were able to eat at a reasonable hour. And congratulations to them all.

However, we're here to talk about January!

This meeting will be a little different. With the success of the last mead meeting, we're going to have another one, and this one is unofficially sponsored by the Mazer Cup, international mead competition, that is being hosted in Milwaukee for the next few years. The cases of mead that will be here are all leftovers from that competition (both homebrew and commercial) and run the wide range of the different styles of mead that are available. If you thought we had a large amount of options at our last mead meeting, just you wait!

And again, congratulations to the new board members and welcome to the new year!

Kyle



TREASURERS REPORT

Christmas Party Attendance:

Guests: 3

New Member: 1

Gold Attendees: 44

Member Attendees: 28

= 2 =

Total Attendees: 76

Rand Lindner

Thought of the Month:

Have you paid your dues for 2025?



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.

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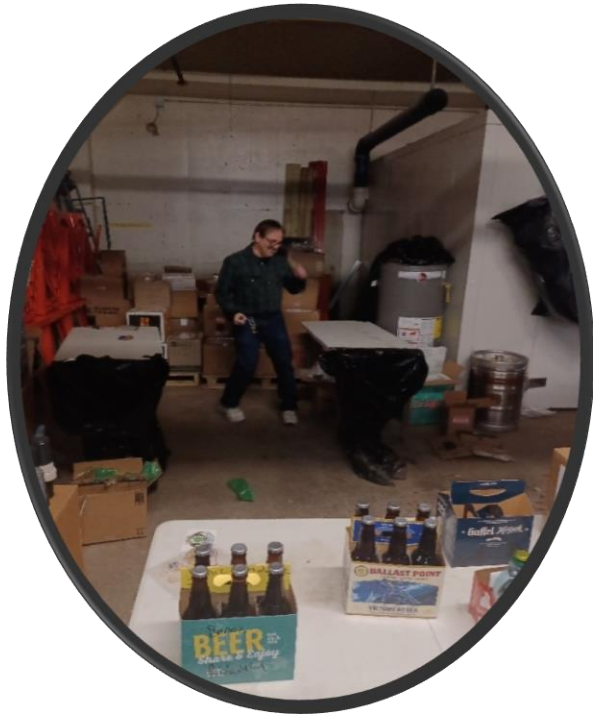
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Midwinter 2025 – The Finale

Bruce Buerger announced in November that the 2025 Midwinter Homebrew Competition will be the last one to be held by the Barons. By the time you read this, the deadline to enter will be past. However, the winners (should there be some from our club, as I am sure there probably will be) will be posted in the next newsletter. For any information, you can go to the website <https://midwinterhbc.com/2024/11/27/midwinter-2025-the-finale/>. Good luck to all who entered any beers, ciders or meads.

On Saturday, January 18, 2025 ten members met at North Pillar Brewery to number the bottles for Midwinter. They were Bruce Buerger, Brian Joas, Jeff Enders, Eric Carlson, Tim Rupnow, Tom Ostrenga, Roger Dunbar, Terry McDonald and Tim and Debbie Minger. All the workers were quick and efficient. It took about 3 – 3 ½ hours to number all the bottles that had been received. Then we had lunch which included pizza from Magellan's and beer from North Pillar. All very tasty, after which we cleaned up and headed home. The beers will be judged next.





NEW BOARD MEMBERS FOR THE 2025 BARONS

On December 18th, Before the Christmas Party, Elections were held for the new board members.

The following are the newly elected Board Members for 2025:

PRESIDENT: Jim Sowinski

VICE-PRESIDENT: Kyle Manderscheid

SECRETARY: Jason Otto

TREASURER: Rand Lindner

SERGEANT AT ARMS: Mike Sande

MEMBERS AT LARGE: Erik Carlson & Tim Rupnow

SOCIAL MEDIA: Andrew Grove

CONGRATULATIONS TO YOU ALL!!

Also a BIG THANK-YOU goes out to JOHN BOWEN for serving as Sergeant at Arms with a smile all this time. Now you can sit back & relax and enjoy the beers with the rest of us!

While we are on the subject of the Christmas Party, as always, Jared did a great job organizing it. Once the meeting and voting were over, the food came out and, as usual, it was yummy. Thanks to all the members that brought a dish to pass and to Cliffords for their tasty Chicken and other main dishes. The raffle went well and there were door prizes of various canned beers for each member.

BARONS BOARD MEETING

The February Board Meeting will be held on Wednesday, February 5th at 7:00 pm at Black Husky Brewing, 909 E. Locust. Come join us at the 1st Board Meeting of the year with the new Board Members. All members are welcome.



FONDY BREWFEST 2025

This fun beer festival will be held on February 1st, 2025 at The Fond Du Lac County Expo Center. The Barons will be there once again, serving up the wonderful beers that our members donate for the cause. **PLEASE Keep this in mind, all you wonderful beer/cider/mead makers, that we are asking for donations.** To donate, see Tim Rupnow.

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.

PLEASE NOTE:

*** * * DONATIONS OF BEER OR MEAD ARE NEEDED FOR * * ***

Brews and Snow Shoes, *January 31*

Fondy Brewfest 2025, *February 1*

MPM Food & Froth 2025, *March 8th*



Brews and Shoes

January 31, 2025 @ 5:30 pm - 7:30 pm

Have you ever used Snow Shoes with beer before??? WELL NOW IS THE TIME.

Tune up your winter spirit and sense of adventure at Brews and (Snow) Shoes! Sample free one-of-a-kind local alcoholic and non-alcoholic brews provided by the Beer Barons of Milwaukee, then gear up for a winter walk guided by a naturalist. Bring your snowshoes or rent ours (provided 4" snow). No snow – no worries, we'll hike in our boots and a fire will warm your insides. Come dressed for the weather and ready to hike uneven terrain in low light conditions. This program is geared toward adults, but teens are welcome (must be 21 or older to consume alcohol). **(See Jared to donate beverages)**

Fees: \$15 per person; \$13 for Milwaukee County residents; \$10 for Friends of Wehr members. Reservations guarantee a spot. Walk-ins are welcome as space allows.

Optional snowshoe rental is \$10 per person to be paid at the event.

Please see this link to register: <https://www.wehrnaturecenter.com/event/brews-and-shoes-2/>



FOOD & FROTH 2025 is also coming up on Saturday, March 8, from 7-9:30 pm. This annual event invites guests to an after-hours party at the Public Museum where they have the rare opportunity to wander the exhibit floors while sampling delicious brews and bites from dozens of local vendors. The evening also includes live music on the First Floor. For more information go the Milwaukee Public Museum under *Events*. Or wait for more info in our future newsletter. **(And, YES, we will Need donated beverages for this event.)**





Happy holidays from the [National Homebrew Competition](#) (NHC)—the world's largest amateur homebrew competition for celebrating the most outstanding beer, mead, and cider, brought to you by the American Homebrewers Association (AHA).

2024 was a year of exploration in the NHC world. That exploration, while exciting, has paved the way for some great adjustments to the 2025 competition. [Read my Competition Director's Update](#) for a full overview of the latest news and updates for NHC 2025. Here are the highlights:

- **Registration opens Jan. 28, 2025 and closes Feb. 19, 2025.**
- **Judging and shipping/receiving dates** will be shared a few weeks prior to Jan. 28.
- **Category Updates:** Mead and cider will be distilled into four categories each in 2025. German Pilsner will have its own standalone category.
- **Seven First Round Locations:** Join us in welcoming Seattle to the lineup! See the [NHC website](#) for all locations.
- **Final Round in Kansas City, Mo.**
- **Entry Feedback:** First Round entrants will receive digital BJCP scoresheets. Final Round entrants will receive written feedback as well.
- **Awards Ceremony:** Dates and details are still in the works. Unfortunately we have yet to find a suitable partner to execute a cost effective 2025 Homebrew Con, which is the usual location of the NHC awards ceremony. We're hopeful that we will be able to hold an on-site awards ceremony in Kansas City after Final Round Judging. More information to come.

Keep an eye on the [NHC website](#) between now and when registration opens on Jan. 28 for additional information. This competition is made possible through the generous support of AHA member entrants, volunteers, judges, and our sponsors. Thank you!

Chris Williams, Competition Director

American Homebrewers Association
1327 Spruce St, Boulder, CO, 80302

[Contact us by email](#) or call [303-447-0816](#)



MEET THE

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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

2025 Board Members

President: **Jim Sowinski**
Vice-President: **Kyle Manderscheid**
Treasurer: **Rand Lindner**
Secretary: **Jason Otto**
Sergeant at Arms: **Mike Sande**
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.