



February, 2025

BARON MIND



beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

President's Letter

It's February! Remember, this month is the time to renew your membership. So, either pay online on our website, or pay with cash or check when you come to the meeting.

We are excited to have Mars Cheese Castle as our guest this month. We'll be doing a beer and cheese pairing. It has been a few years since we have done a pairing like this. I'm very happy that we are doing it again. It's amazing to know how well these two items work so great together.

So, shake off the winter cold and come enjoy the things that makes all of us happy... beer and cheese!

Prost! 🍻

Jim



February Meeting Featuring Mars Cheese Castle



March Meeting Featuring Cask Ales

Upcoming Events

- [2/26/2025, 7:30 PM February General Meeting, cheese and beer pairing at Clifford's Supper Club](#)
- [3/5/2025, 7:00 PM Board Meeting and Social Hour at Vennture West](#)
- [3/8/2025, 7:00 PM Food & Froth at The Milwaukee Public Museum](#)
- [3/26/2025, 7:30 PM March General Meeting, cask ale night at Clifford's Supper Club](#)
- [4/12/2025 Dairy State Cheese and Beer Festival](#)

“Not all chemicals are bad. Without chemicals such as hydrogen and oxygen, there would be no way to make water, a vital ingredient in beer.”

-Dave Barry

Vice-President's Update

Cheers!

It's been a cold few weeks here, so I'm happy and excited to get some extra insulation with the February meeting of a beer and cheese pairing! Tyson from Mars Cheese Castle has picked a collection of cheeses that are sure to delight and entertain while we have a great collection of local brews to go with them.

I would also like to give an extra level of thanks to Bruce for getting us the meads for the mead meeting AND setting up the cask ales for March. And because we're running cask ales in March, the Jockey Box WILL BE CLOSED! Bring your growlers to take some of the beer home, but once these open up they will spoil fast so he has asked for nothing else in order for us to enjoy as much of them as possible.

Kyle



February Board Meeting at Black Husky

Treasurer's Report

January Attendance
Regular Attendees: 20
Gold Attendees: 39
New Members: 1
Guest: 9

Current 2025-2026 membership
45 Total Members
27 Gold Members

Thought of the Month: It's hot, it's cold, can the weather make up its mind?

Thanks,
Rand

Sergeant At Arms

To all my Baron friends -

I spent 3 years as your sergeant, and loved every minute of it! I got to meet and know so many of you, people I probably wouldn't have gotten to know otherwise. It was interesting to learn how to use our excellent equipment, and to trouble-shoot it when something didn't go right. All in all, we always got by. I also want to thank my great helpers, especially Jim, Gary and Tim.

I already miss the job, and wish Mike Sande every good thought as he takes over. It was a privilege to hold office in our great club.

Sergeant (Emeritus) John



Brews and Shoes at Wehr Nature Center

Member at Large

Fond du Lac BrewFest Report

As usual, the Fond du Lac BrewFest was a great adventure and the Beer Barons represented themselves well. We were able to serve 14 different beers and ciders. Paul Winkler's Blueberry Saison, Roger Dunbar's Helles, Bob Hanson's Maibock, Jared Sutliff's Peach Mango Cider, and the BBA Quadditch were particular crowd favorites. We had a constant crowd in front of our table and many compliments about the quantity and quality of the beverages that we offered. For the home brew competition, Paul Winkler's Blueberry Saison got the 7th most votes out of 78 entries.

Many thanks to everyone who helped out at the festival, including Roger Dunbar, Bob Hansen, Tim and Debbie Minger and others, and special thanks to everyone who donated beer/ciders to make this another successful festival for the Beer Barons.

Festival Check List

For those members that help out serving at the various festivals that the Beer Barons attend, I put together the first draft of a checklist for equipment and supplies that should be brought to each event. It can be found in the wiki on GroupsIO found here:

<https://beerbaronsofmilwaukee.groups.io/g/Discussion/wiki/38412>

Everyone is welcome to update the list as it was just a rough set of ideas from my experiences.

Tim Rupnow



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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BIG thanks to Andy and Cheryl Hemken for allowing us to store our club trailer on their land at:

Hemken Honey Co.

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Visit their website for information on their products and where to find them: <http://www.hemkenhoney.com/>



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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.

Club Links

Website: <http://www.beerbarons.org>

Twitter: <http://www.twitter.com/beerbaronsMKE>

Facebook: www.facebook.com/BeerBarons

Brewlog: <http://www.beerbarons.org/brewlog>

Midwinter Brewfest: <http://www.twitter.com/MidwinterHBC>

IO Group: <https://beerbaronsofmilwaukee.groups.io/>

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 Rupnow

Social Media: Andrew Grove

Contact the Board via email at:

officers@beerbarons.org

Or in writing at:

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