



March, 2025

BARON MIND



beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

President's Letter

Greetings. It's March, and we have an exciting evening planned. We are serving cask ales! Our very own Bruce Buerger will be presenting and educating us with this amazing beer. Cask ales (a.k.a. Real Ale) are not as readily available as keg-conditioned beer, so come enjoy this unique and tasty beer. Please be aware that the jockey box will not be serving additional homebrew. So please do not bring any other kegs.

In preparation for upcoming beer festivals, please consider donating beer. Your help is always appreciated, and it helps the club. You can ask me or any of the board members for more information.

See you at the meeting!



Prost!

Jim



March Meeting Featuring Cask Ales



February Meeting Featuring Mars Cheese Castle

Upcoming Events

- [3/26/2025, 7:30 PM March General Meeting, cask ale night at Clifford's Supper Club](#)
- [4/2/2025, 7:00 PM Board Meeting and Social Hour at The Bosch](#)
- [4/12/2025, 1:00 PM Dairy State Cheese & Beer Festival](#)
- [4/23/2025, 7:30 PM April General Meeting, 608 Brewing at Clifford's Supper Club](#)
- [4/27/2025, 4:00 PM The Blessing of the Bock at Falcon Bowl](#)

"Give a man a fish and he will eat for a day. Teach him how to fish, and he will sit in a boat and drink beer all day."

- George Carlin

Vice-President's Update

I hope Fool's Spring didn't catch too many of you by surprise, as I write this as the snow is still falling.

But I want to give an extra-large thank you to Tyson of Mars Cheese Castle for the cheese and knowledge about what it takes to get certified in cheese judging. I find it interesting how much it runs in parallel with the BJCP process (more notes on this later). And because I was asked about it a few times since the meeting, here are all of the pairings and notes from Tyson:

- Carr Valley Cocoa Cardona - Dark (Central Waters - Mudpuppy Porter)
- Hook's Original Danish Blue - Fruit (Young Blood - Lychee fruit punch)
- Deer Creek Imperial Buck Cheddar - Amber (Third Space - Pretty Good)
- WYNGAARD Cheve Goat Gouda - West Coast IPA (Lakefront - IPA)
- Rougette Bavarian Red - Hazy IPA (Eagle Park - Demon Haze)
- Cypress Grove Humboldt Fog goat cheese - Pils (Potosi - Czech)

But now we're jumping to Bruce and Cask Night! This is a wonderful time to enjoy a classic beer process that was deemed so important an entire trade group was started to preserve it (CAMRA).

However, the downside to these beers is that once they're opened, they do not store well. So as a reminder, **THE JOCKEY BOX IS CLOSED and bring your growlers for fills!**

Cheers!

Kyle

Upcoming Schedule:

March - Cask Ales

April - 608 Brewing with owner and head brewer Phil Humphry

May - TBD

June - TBD

July - *Tentative Beer Off Flavors (BJCP Training)*

Aug - *Tentative Lagers and Lagering*

Sep- TBD

Oct - Barrel Night

Nov - Non-Alcoholic Beers with Untitled Art (formerly Belgian Night) - That's a joke, Belgian Night is still happening

Dec - Holiday Party!

Chilean Wine Juice Group Buy From The Fermentorium:

For the second year we are doing a group buy for Chilean wine juice buckets.

The buckets will remain \$69/each to be delivered to Cedarburg, WI. They are 6 gallons of juice, nine varieties of reds (Barbera, Cabernet Franc, Cabernet Sauvignon, Carmenere, Malbec, Merlot, Pinot Noir, Syrah, Zinfandel), and seven varieties of whites (Chardonnay, Gewurztraminer, Muscato, Pinot Grigio, Riesling, Sauvignon Blanc, Viognier).

The pick-up date is TBD in April/May here at The Fermentorium.

If you are interested, please email info@thefermentorium.com with how many of each bucket you are interested in. Payment link is here: <https://thefermentorium.myshopify.com/products/wine-juice-bucket>

The last date to order is March 31st.

Treasurer's Report

2 new members signed up online before the February meeting.

Attendance:

- Guests 9
- Gold Attendees 36
- Member Attendees 21
- Total Attendees 66
- Total Members: 60, 35 Gold card holders

Thought of the Month: Baseball is back, did you brew for it?

Thanks,
Rand



February Board Meeting at Black Husky

Member at Large

Dairy State beer and cheese festival in Kenosha

- VIP starts at noon and regular admission starts at 1 and runs until 5 on April 12th at the brat stop in Kenosha. We are looking for beer for this festival. There is a crowd favorite vote for best beer, and they are working on a Brewers choice collaboration with either Rustic Road, Public, or both.

The Blessing of the Bock

- Sunday April 27th at the Falcon Bowl in Riverwest. It runs from noon until 4pm. Again, we are looking for beer for this festival, especially bock beers, but any kind is acceptable. If you are donating beer and would like to attend the festival and help pour as well, that would be great.

Please reach out to Terry McDonald with any questions or responses.

Regards,

Terry McDonald



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/g/>

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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