



January, 2026

BARON MIND



beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

President's Letter

Happy New Year everyone!

It's January 2026! Welcome to a new year of sharing beer, friendship and knowledge. It's going to be great! First of all, I want to thank all the outgoing board members. Your dedication to the club helped make last year memorable. Also, I want to welcome all the incoming board members. I'm very happy to see some previous board members take on new positions. Thank you to everyone.

We are going to kick off this year with a lesson in sensory training. Bruce Buerger will lead us on a journey to understand what is in our beer. So, whether you're a beginner or someone who has made many batches of beer. I'm sure you'll learn something new from this session.

As a reminder, club membership fees for the new year are due in February. All memberships can be purchased on the Beer Barons website.

Upcoming events:

- 2026 Homebrew Expo at Inventors Brewpub in Port Washington, Friday, January 23rd
- Fondy Brewfest in Fond Du Lac, Saturday, February 7th
- Food & Froth at the Milwaukee Public Museum, Saturday, February 21st

I'm looking forward to seeing everyone.

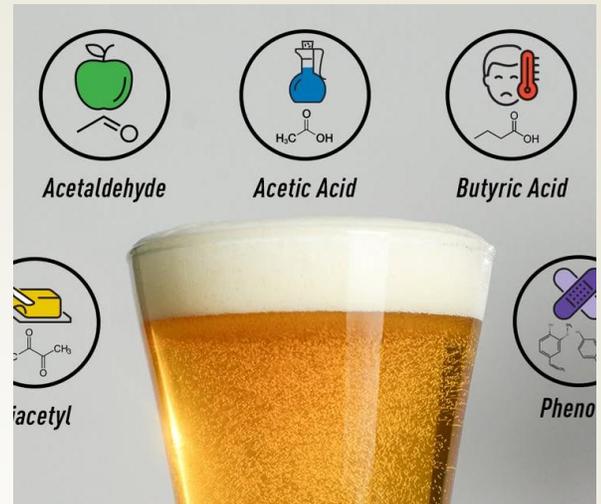


Prost!

Jim

Upcoming Events

- [1/28/2026 7:30 PM January General Meeting, Off Flavors, Clifford's Supper Club](#)
- [2/4/2026 7:00 PM February Board Meeting, Location TBD](#)
- [2/7/2026 5:00 PM Fond Du Lac Brewfest, Fond Du Lac County Fairgrounds](#)
- [2/21/2026 6:00 PM Food & Froth, Milwaukee Public Museum](#)
- [2/25/2026 7:30 PM February General Meeting, Brewfinity Brewing, Clifford's Supper Club](#)



January Meeting Featuring BJCP Sensory Training



February Meeting Featuring Brewfinity

"Let's have a beer together, you can open it and I will drink it."

- Unknown

Vice-President's Update

Happy Brewing Barons,

I am excited for my opportunity to be the new VP of the Barons! My intention is to bring in guests to

our monthly meetings to educate and inform us about their experiences and expertise in their particular field (and hopefully entertain us while doing so ☺). It is also my intention to tap into the wisdom, experiences, and expertise that I know members of our club have. Don't be surprised if I tap you on the shoulder to share your wisdom and experiences with our club.

I want to say thank you to the outgoing officers for their dedication, contributions, commitment and service to our great club! We are a club that has been around for over 35 years, and much of that longevity is due to the leadership of the officers throughout the years. Thank you again outgoing officers. It is important to note that having members like you is a big part of our longevity as well, so thank you for being a member. Please consider asking a friend (or two) whether they have an interest in joining our great club.

Preview of our club meeting in February: Chad Ostram from BrewFinity Brewing Co. will give a presentation about his brewery, his beers, and how he got started in the brewery business. BrewFinity has two locations: 1. Oconomowoc, and 2. Pewaukee (across the street from the Pewaukee Lake Public Beach, which just opened last summer).

Live Life & Enjoy Beer! PK

Treasurer's Report

Hello all,

My name is Patrick K. McHugh, and I am your newly elected Treasurer for the Beer Barons Board. In past years, my work schedule kept me away on some Wednesdays, so I was only able to attend a few meetings. This year, thanks to a fortunate change in my schedule, I now have Wednesday evenings free.

This is not my first stint as your Baron's Treasurer. I was also the last Treasurer of the World of Beer Festival, so I have some history with, and fond memories of, that era of the club.

I have not seen all of the records yet, but at first glance it appears the previous board and Treasurer have done a stellar job of maintaining the solvency of our club. Thank you for that!

The only real agenda I bring is a desire to investigate and possibly reactivate some group buys. During my original tenure, we had many successful group buys, including special tubing and used Corny kegs. Watch for ideas on this in the coming months.

Let's go!

Brew your own Beer, Wine, Mead, or Kombucha

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Member at Large Update

1) Fond Du Lac Brew Festival (<http://www.fondybrewfest.com/>)

- Saturday February 7th - 3:00 to 7:30 at the Fond Du Lac Fairgrounds Expo Center
- theme "Red, White and Brew"
- \$100 prize for best booth
- 25 home brew clubs signed up
- Fifth Ward Brewing (Oshkosh) for winning beer

2) Food and Froth at the Milwaukee Public Museum

- Saturday, February 21 6:00-9:30

Additional Notes :

- We have been registered for both events
- We will be looking for members to sign up at the Christmas Party to donate beer, meads, ciders for both events.
- We could use another volunteer server for Fondy Fest and need two or three people to volunteer for Food & Froth.
- Members can bring their kegs to the January meeting and can arrange for pickup with Tim Rupnow, Roger Dunbar or Bob Hansen
- Unless agreed upon otherwise, kegs will be used for both events and returned at the February meeting

For Fondy Fest

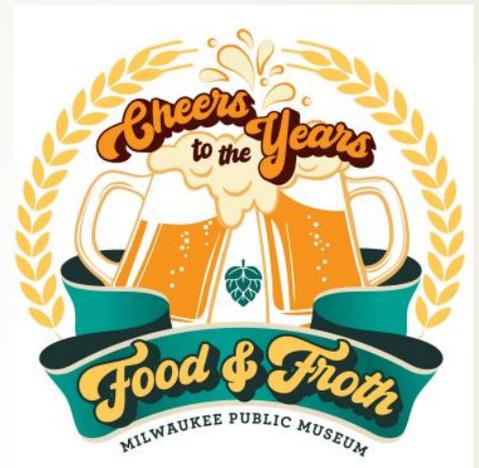
- include a tag with your name, style of beverage, what you named it (if applicable), ABV/IBU if available, and any special characteristics
- for those that wish to enter into the Fondy Fest contest, provide one bottle of your beverage, including the information as above
- kegs will be used for both Fondy Fest and Food & Froth and returned at the February meeting, unless otherwise instructed
- we (Roger, Bob, or myself) can pick up kegs from anyone who wishes to donate but can't attend the January meeting or their offering won't be ready yet.
- Contact Tim Rupnow (414-573-9306) if you are interested in attending as a helper for Fondy Fest. We have a spot left for free entry and several half-price tickets (\$25) available.
- Contact Tim if you are interested in helping with Food & Froth. We still need a couple of additional bodies. Includes free entry.

New Events(at which we typically have a table)

- Kenosha Beer & Cheese Festival - April 18 1:00 - 5:00 <https://www.kenoshabeerfest.com/>
- we will again be looking for donation of kegs
- Blessing of the Bock at Falcon Bowl - April 12 - this needs to get changed on the calendar
- will be looking for donations of kegs. Don't necessarily have to be bocks, but that is the emphasis.
- more info to come in the next month or so

Other Local Festivals

- Bock Bier Fest at Hart Park - Also April 26 <https://www.bockbierfest.org/>





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

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

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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:

Beer Barons of Milwaukee Cooperative

P.O. Box 270012

Milwaukee, WI 53227

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.