



August, 2026

BARON MIND



beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

President's Letter

It's August! We have a great night planned. Our guest for the meeting will be Gary Luther, president of the Museum of Beer and Brewing located in Milwaukee. Gary has a lifetime of experience in the brewing industry spanning from Germany to America. In addition to being a founding member of the museum, he is a member of the German Brewers and Maltsters Association, the Master Brewers Association of the Americas (MBAA) and the W/eihenstephan Alumni Association. Quite an amazing accomplishment. So, come and listen to a man who has lived a life with a passion for beer.

Upcoming events:

- Beer Barons annual picnic, Saturday, September 12th, Root River Parkway #3, Tickets are available on our website
- Pretzel City Brewfest, September 26th, Freeport, IL

I'll see you there!



Prost!

Jim



August Meeting Featuring Gary Luther From the Museum of Beer and Brewing

Upcoming Events

- [9/2/2026 7:00 PM Board Meeting and Social Hour](#)
- [9/12/2026 Summer Picnic Root River Parkway #3](#)
- [9/23/2026 7:30 PM General Meeting Clifford's Supper Club](#)
- [9/26/2026 Pretzel City Brewfest, Freeport, WI](#)
- [10/7/2026 7:00 PM Board Meeting and Social Hour](#)
- [10/28/2026 7:30 PM General Meeting Clifford's Supper Club](#)

"Fermentation may have been a greater discovery than fire."

-David Rains Wallace

Vice-President's Update

Happy Brewing, Barons,

Thank you to Jason Otto for the informative water presentation at our July club meeting. Since beer is roughly 90–95% water, Jason's discussion was highly relevant to brewing, and I especially enjoyed learning that the Howard Avenue water treatment plant intake pipe extends 2.2 miles into Lake Michigan at a depth of 57 feet.

Coming Up at the August Meeting

At our August meeting, Gary Luther, President of the Museum of Beer and Brewing at 2018 S. 1st Street in Milwaukee, will join us to share more about the museum and his extensive experience in beer and brewing. Gary brings deep industry knowledge, and his presentation should offer members a great look at Milwaukee's brewing history and the people who continue to preserve it. A brief background on Gary includes:

- Member of the German Brewers and Malsters Association, the Master Brewers Association of the Americas, and the Weiherstephan Alumni Association
- Lecturer at MBAA conventions and seminars, including programs connected with TU Munich, Weiherstephan, the Brewers Association, and allied brewing organizations

I'm looking forward to Gary's presentation, and hopefully after hearing it, we will all be a little more hop-timistic about beer history.



I hope to see everyone at the August meeting. Live Life & Enjoy Beer! PK

Treasurer's Update

Hi all

Financial Update

Not much has changed over the past two months regarding our financial position. We broke even at the last couple of meetings, which helped preserve our reserve.

I will have an updated transaction list after our Wednesday meeting. As a reminder, we do not want to publish too much fiscal information broadly. If you would like copies of our financial statements, including transactions, please email treasurer (at) beerbarons.org, and I will forward them to you. The board will receive these statements quarterly, unless a major expenditure occurs.

Education Fund

Paul, our VP, has been working on special educational opportunities for members. We have decided to use the surplus from the WOB account as a formal education fund. As these opportunities arise, members will be notified before the corresponding meeting. Our goal is to offer them during our fourth-week meetings.

Belgian Night and Guest Fees

We will advertise Belgian Night as open to guests. Please note the following details:

- Guests will be charged \$25.
- "Free" cards will not be accepted for Belgian Night or the Christmas party meeting in December.
- Standard member meeting fees will remain \$15.
- We have plenty of beer available, so there should be no concerns about supply.
- We will also collect additional donations, which will be added to our contribution to the Lowlands Group charity identified during the Belgian Beer Festival.

Looking Ahead

It is hard to believe we are already moving quickly toward the end of our year at BBOM.

Patrick K McHugh

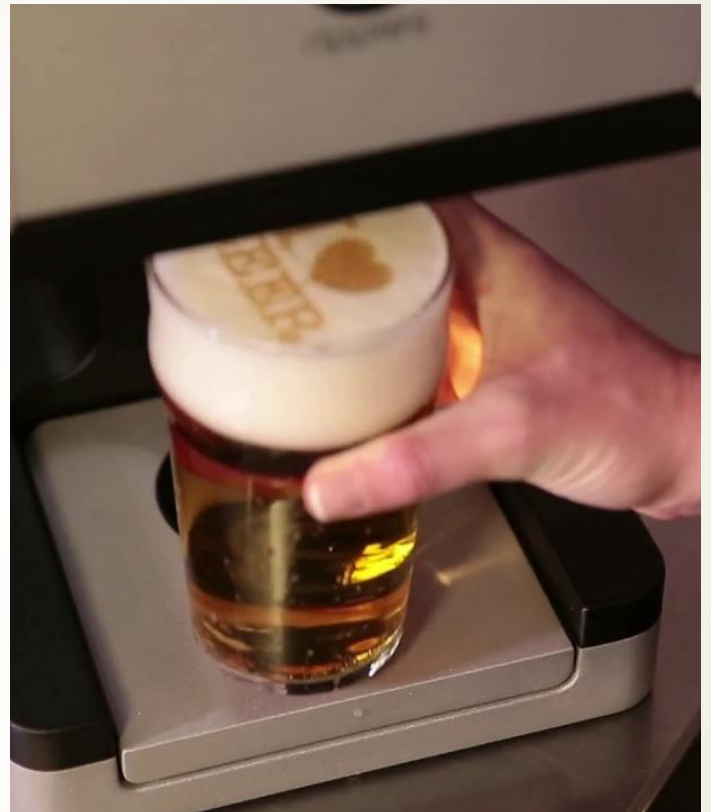
Secretary's Update

Hi everyone, I recently went to Boston and had some amazing beers from Lamplighter Brewing in Cambridge, Night Shift and Harpoon as well as cider at Far From the Tree in Salem.

I was last at Harpoon over ten years ago, and the tap room has greatly expanded and added a touch of showmanship to their pints. The bartender struggled with my first pint of their nitro stout trying to get the foam just right. It seemed excessive to me, but this is because they actually print a message on the foam. I got the pint free while he got the foam on the second one right.

I've never seen this before and wanted to share this. The machine responsible for this is basically an inkjet printer, designed to print the pattern using natural vegetable and malt based dyes. In less than a minute they applied the text, and surprisingly it stayed in place through most of the pint due to the nature of nitro foams.

To watch a demonstration of the printing process click the video link here. <https://www.youtube.com/watch?v=XyaCq7GcF-s>





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store our club trailer on their land at:**

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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>

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

2026 Board Members

President: Jim Sowinski

Vice-President: Paul Karcher

Treasurer: Patrick McHugh

Secretary: Jason Otto

Sergeant at Arms: Mike Sande

Member at Large: John Bowen

Member at Large: Rand Lindner

Social Media: Elaina Sowinski

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.