

Welcome from the president

On behalf of the Madison Homebrewers & Tasters Guild, I welcome you to the 16th Annual Great Taste of the MidwestSM ! This event brings together more than 400 beers from more than 100 breweries throughout the Midwest. It is a unique opportunity to explore the diversity of beers produced by some of the world's most talented craft brewers. We are proud to host this event at this beautiful Madison lakeside setting.

I would like to take this opportunity to thank the hundreds of volunteers who help to make this event possible. Thanks also go out to the musicians who have joined us today. Most importantly, I'd like to thank the organizers of this event who put in a great deal of personal time to make this one of the world's premier beer events. I encourage you to raise your glass and toast the folks in the stylish "Event Staff" shirts. They deserve to be recognized for their dedication year after year. Years of service for those craft beer veterans with five or more years of festival service are noted next to their names:

Mark Alfred, Publicity and event assistant
John Barbian **(6)**, Brewer Check-in
Bryan Bingham **(12)**, Grounds and Facilities Manager
Bob Drouth **(16)**, chairmanbob (Praise Bob!)
Carl Durocher, Parking and Transportation
Steve Ensley **(6)**, Vendors
Bruce Garner **(8)**, Ticket Manager and Graphics Liaison
Mitch Gelly **(10)**, Director of City Relations, Permits and Safety
Ted Gisske, WORT Liaison
Tom "The Tux" Griffin **(13)**, Dunkmaster
Nathan Kanous, Mail Order Tickets
Paul Kinas, Treasurer and Club Tent Operations
Steve Klafka **(16)**, Posters and Marketing
Don McCreath **(9)**, Brewery Contacts
Mark Morrison, Volunteer Coordinator
Bob Paolino **(11)**, Program Editor, Media Guru, and Brewer Accommodations
Darrell Pope, Printing
Gail Propsom, Catering/Brewers' Dinner
Chris Rippenberg, Front Gate
Bill Rogers, Webmaster and Brewer Load-in
Brett Schultz **(10)**, Keg Jockey
Glenn Schultz **(13)**, Ticket Vendors
Fred Swanson **(9)**, Brewery Liaison and Fashion Designer
Greg Younkin **(10)**, Signs and Eternal Adhesives Specialist
Jenn Garthwaite, First Lady of Beer (extraordinary patience with beer-obsessed husband.)

You have several transportation options but we remind you that driving after attending this event is not one of them. Buses, \$1 cabs (but tip your driver generously), and free shuttles are here as safe options for you and I urge you to use them to get home safely. Information about them can be found in the back of this program.

Finally, I'd like to thank all of you, brewers and patrons, for joining us this year. I hope you enjoy the Great Taste as much as we enjoy bringing it to you.

Mark Garthwaite, President
Madison Homebrewers and Tasters Guild

From the Editor: MORE THANKS

Ticket vendors: Star Liquor, Steve's Liquor, Wine & Hop Shop, Wonder's Pub, Cork & Bottle, Capital, and J.T. Whitney's were outlets for local ticket sales as a favour to us and a convenience to their customers.

Thanks also to the advertisers, whose support offsets part of the cost of providing this book for you. Please support the advertisers who helped us to bring you today's festival.

The printing for this program book looks so good because of the work by Jim Mayhew at Quick Silver Press. Brewers: Buy Jim a beer if you see him; better still, make his (and Bob's) life a little less stressful next year by sending your information on time, eh? "Sorry this is so late" and "I know this is late and understand if we can't get in" were common phone messages and E-mail or fax subject lines (We love y'all anyway!) Don't ask how many last minute additions I was made last Sunday night; just don't make me do it next year :-). Both the printer and I will REALLY thank you!

Thanks to the local and regional beer newspapers who are involved with special events at the festival (see below) and to the other publishers who provided free samples for your reading and fermented enlightenment. For your enjoyment and beer education, you'll be able to choose from a selection of *Brewing News* publications covering most of the United States and the three most populous provinces of Canada; Milwaukee's *Cream City Suds* and its offspring serving Chicagoland and the Twin Cities; *Michigan Beer Guide*; *Celebrator Beer News*; *All about Beer* magazine; and perhaps others. Check the publications booths in the vendor tent to see what's there. Please support them with a subscription order so you can continue to be informed of all things malt and hops. Brewers can support these efforts on behalf of the craft beer industry by advertising as a way of keeping that news coming (not to mention making readers aware of your products and events). Educating customers and potential customers is good business for your brewery!

Thanks to the Bicycle Federation of Wisconsin and the Dane County Bicycle Transportation Alliance for providing attended bicycle valet parking. This service has been a huge and popular success for those who have planned ahead for car-free transportation. The sponsors of the service ask that you please let the volunteers go home on time and reclaim your bike as soon as possible, and definitely before 7pm.

Thanks to Bucky's Rentals, suppliers of our tents and port-a-sans, for their great service.

And thanks to Cassandra Johnson for helping to make sure that the brewers didn't have to sleep under those tents during a drum corps weekend that took hotel rooms away from good, honest, hard-working brewers and beer enthusiasts.

Thanks to our two artists, Tim O'Brien and Kari Surber, who designed the festival logo (Tim) and our second annual special edition festival art t-shirt (Kari). Read more about them later in the book.

Thanks to the City of Madison (especially Elinor Riley) for the annual use of this beautiful park and making sure that all the necessary paperwork was done just right. Thanks also to the Madison Police officers for their services to the event . . . and to the well-behaved crowds every year that make their (and our) jobs that much easier.

Thanks to President Mark and chairmanbob for their leadership and cool heads to keep the rest of us in check.

SPECIAL EVENTS

Great Taste of 10,000 Lakes. What?! All this beer isn't special enough that we need special events? Well, some of the beer wouldn't be here for you to sample were it not for the efforts of one of our media sponsors. The exhibiting brewpubs from Minnesota are here thanks to ***Great Lakes Brewing News***' sponsorship of the fourth annual "Great Taste of 10,000 Lakes" tasting competition. ***Great Lakes Brewing News*** is one of six (and soon to be seven) major regional beer newspapers published by Craft Beer Guerilla Bill Metzger. In addition to feature articles on breweries, beer adventure, beer politics, and more, the paper offers comprehensive state-by-state (plus Ontario and Québec) coverage of craft breweries in all the states and provinces bordering the Great Lakes (the Saint-Lawrence River is considered an honorary Great Lake as an excuse to include those great beers from Québec).

People who are familiar with the history of the Great Taste of the MidwestSM are aware that the festival is (with one exception long ago) explicitly NOT a competition and never will be. So why is a competition, even with outside sponsorship, taking place at this site? The answer is a very practical one. Minnesota law prohibits brewpubs from taking their beers off the premises except to participate in "tasting competitions." A panel of expert judges evaluated the beers in a blind tasting and gave awards to the beers meeting the appropriate standards for the styles. The benefit for you is the chance to sample some of these beers today. Join us near the vendor tent at 3pm for the awards presentation.

The competition allows Minnesota brewers to be here while complying with the laws of their home state. The long term solution, however, is to work to change antiquated anti-consumer and anti-small brewer laws--not just in Minnesota, but everywhere--that make it difficult for small brewers to pursue their art and educate the public about the quality of their products. Ask your local brewers or state's brewers' guild for how you can join the fight for sane beer laws, and keep up with the news by supporting ***Great Lakes Brewing News*** and other publications that report on the industry. Visit Bill Metzger in the exhibit tent to learn more. (I understand he also has some really cool shirts available!)

The Cream City Carnival. "Whispering" Jeff Platt has been a vocal promoter of all things beer in Milwaukee. He publishes ***Cream City Suds***, a compilation of news and "whisperings" about beer happenings in Milwaukee and beyond. He also hosts a weekly AM radio show. Be sure to visit the exhibits brought here by Platt and the Museum of Beer and Brewing project. Take a break from your tasting to visit the exhibit tent and learn more about an important part of Wisconsin's cultural, agricultural, and economic heritage.

MHTG TENT

The Madison Homebrewers and Tasters Guild tent is "festival headquarters" for many purposes. Brewers who need staff or volunteer assistance should visit the tent or speak with the staff members on duty (look for the special shirts and name badges). Festival patrons can purchase this year's stylish commemorative T-shirt and other items, check the list of door prize winners, or get information on membership. If you need to summon aid in an emergency situation, contact one of the Madison police officers on duty or go to the tent to arrange for assistance.

DUNK TANK

"Dunk a Brewer" has been a popular feature of the festival since being added in 1997, and has been a way for MHTG to raise money for a local charitable cause. The first year we raised the money for the family of a nine-year-old girl who had an especially aggressive form of leukemia. In 1998 the Wheelchair Recycling Project received a lightly used electric chair and the funds to rebuild it. In 1999 we helped grant a very sick child's special wish through our donation to Thursday's Child. Since 2000, MHTG has designated Computers to Help People, Inc. (CHPI) as the recipient of the dunk tank proceeds.

CHPI. CHPI is a small Madison-based nonprofit that has three functions. CHPI provides assistive technology assessments and consulting for people who are blind or have low vision, or who have dexterity impairments that prevent them from productively operating a standard computer mouse and/or keyboard. CHPI also provides a print-to-Braille service when copies of printed materials are required in Braille. Finally, CHPI recycles surplus donated computers through its Retro-Tech Program. Retro-Tech is the "St. Vincent's" of used computers.

It is primarily because of Retro-Tech that CHPI is so pleased to have been selected to benefit from the Great Taste. The recycling is space and labor intensive and doesn't generate revenue. Recycling saves usable legacy systems from the landfill stream while providing technology to individuals who otherwise could not afford it. The majority of recycled Retro-Tech systems are individually placed locally and configured for the next user by volunteers. But by partnering with groups and individuals with far flung activities, some Retro-Tech computers have also gone to economically depressed East Timor, Nigeria, Guatemala and the Pine Ridge Indian Reservation in South Dakota. For information about CHPI or to make a donation, please call Carl at 257-5917.

The Great Taste has long been a benefit event for Community Radio WORT/89.9FM, with a large portion of the proceeds from ticket sales donated to promote the same kind of diversity over the airwaves as we promote in the beer world. The dunk tank and bootstrap sales allow us to extend our charitable impulses to an additional (and "micro"-sized) nonprofit. But raising money at the festival is only part of our effort. We hope to give added exposure to these causes such that it raises community awareness of what these small organisations do. We hope you will support them not only by tossing a few balls to

dunk a brewer or buying a bootstrap to keep your glass safe and hands free, but also by giving your own time and other resources to a deserving cause in your community that might go mostly ignored by the large institutional funders. Thank you for your support.

THE ARTISTS

MHTG began a partnership last year with the commercial art program at Madison Area Technical College by opening the glass design selection process to students in one of the courses. We were overwhelmed by the number of designs and the quality of the effort; the program has some talented designers, who will be able to use their work as part of their portfolios for graduation and prospective employers. The designs by Tim O'Brien and Kari Surber were selected for the festival logo and our second annual special edition festival "art shirt."

Tim O'Brien is a student from Madison in the MATC commercial art program. After earning an associate degree in business and working for a couple of years, Tim realized he was in the wrong line of work. He has always had an interest in art, but didn't want to struggle to earn a pay check; commercial art seemed to be the perfect alternative. "Designing the Great Taste Logo was a great project because you got to combine design with beer." When Tim designs he likes to study artists from the art nouveau and art deco era and allow their styles to influence his designs.

Kari Surber is from Brownsburg, Indiana (suburb of Indianapolis) and is also in the MATC commercial art program. Like Tim, Kari started out in a different field. "In high school, I enjoyed Art, Biology and Latin [and] I wanted to do something in one of those fields. It's kind of funny when someone asks you, 'what you want to be when you grow up?' I loved art, but what could I do with that? Biology would be a more practical choice--better job opportunities." After entering the University of Wisconsin-Stevens Point program in biology with an emphasis on wildlife management, Kari eventually decided that she would not be happy, despite the possibility of "better" job opportunities. "I did not want to be one of those many people out there hating their jobs. Life is just too short for being unhappy." She switched to her current degree program at MATC and is now happily employed as art director for Midland Builders. Her Great Taste art shirt design is inspired by *Moulin Rouge: La Goulue* by Henri Toulouse-Lautrec. "I love art history, and immediately his work came to mind when I was given this assignment."

SOME RULES

Serving size. The serving size for samples is two ounces and is as shown on the signs throughout the festival. Brewers are instructed not to provide full pours. Please do not ask them to fill your glass. With so many different choices and so little time (but still a long afternoon) you do not need more than a small taste of any particular beer. If you want a larger taste, make yourself a customer of that brewery after the festival.

Smoking. We understand that people differ greatly in their opinions about smoking. But this is a beer festival--not a tobacco festival. Yes, it is an outdoor event, but even baseball stadiums and other sports venues commonly prohibit smoking. It is simply not something you should expect to do within the boundaries of the festival, so please don't.

The following policy is designed to protect personal safety and comfort where nearly 6,000 people gather in a relatively small space (no one likes cigarette burns), and also accommodates those guests who wish to smoke. **Fire safety regulations prohibit smoking in the tents; violators risk being ejected from the event on the spot.** We accommodate those who want to smoke by providing hand-stamps for reentry at the main gate, and if you choose to smoke, be sure that you fully extinguish and properly dispose your no longer flaming butt in a receptacle outside the fenced festival grounds or carry your own personal butt receptacle with you. Picking up hundreds of cigarette butts out of the grass is an unpleasant task for our cleanup volunteers; if you don't believe it, stop by bright and early tomorrow morning to help out. Thanks for your cooperation!

Closing time. Closing time is 6pm. All brewers **MUST** stop serving at that time, because our licence for the event goes through 6pm. Do not endanger the future of the festival (and don't invite a personal encounter with the police officers) by asking for "just one more" at 6pm. Please proceed promptly to the marked exit. (Do not go out over the fences.) The location for taxi and shuttle service, which we encourage you to use, is clearly marked.

USING THIS PROGRAM

We hope that you will find this book useful today as you take your tasting tour of the Midwest's best breweries. Use the map of the festival grounds (available separately) to find the brewery booths, or let your sense of adventure take you where it may.

Each brewery listing includes its booth number to make it easier for you to find particular breweries without having to refer to the map each time. Booths 1-38 are located in the tent that is to your right as you enter the main gate. Booths 39-68 are to your left relative to the main gate, and booths 69-102 are straight ahead. Not under the brewery tents are Booths 103 (das beer wagon), 104 (free standing "lodge" bar), and 105 (in vendor "mall" tent).

Take the program home with you and save it as a beer reference and directory for your own travels and other adventures through the Midwest. When you visit a brewery or brewpub, tell 'em you saw them at the Great Taste! When your friends ask you about the fest, show them the book to rub it in when you tell them all they missed (and that they can't procrastinate over ticket purchases)! The program incorporates details about breweries and their beers to the extent that the breweries provided that information. Incomplete or outdated program listings are a result of breweries not responding to our requests for program information. We thank the people at the breweries who took the time to provide festival-goers with complete information.

Although it's not always easy with so many breweries/beers and a limited number of pages, we tried where possible to provide at least some extra space on most pages for brief notes about the beers you sample. If you enjoy a particular beer, make a few notes for future reference to guide your purchases for home consumption and while enjoying a night out.

FINAL WORDS

We hope you enjoy your experience at North America's second longest-running craft beer festival. Plan now to join us at the 17th Annual Great Taste of the MidwestSM as always on the second Saturday in August, 9 August 2003. Tickets go on sale once again on May 1. For additional information about the festival, write to us at P.O. Box 1365, Madison, WI 53701 (enclose SASE) or check us online at <http://mhtg.org> For now. . .

Now go have a beer!

WISCONSIN

ANGELIC BREWING COMPANY (86)

322 West Johnson Street / 53703

Brewmaster: Dean Coffey

MADISON

608.257.2707

www.angelicbrewing.com

Established 1995. Located only a half-block off State Street, Angelic serves award-winning ales (and an occasional lager) with heavenly sandwiches and entrees. Angelic is a multiple World Beer Cup and Great American Beer Festival award winner, with a record six World Beer Cup medals in 2002 alone! Try some of their award-winning beers today.

Bacchanal Blonde: Our award winning golden ale is well balanced and very light, finishing with a hoppy snap. Its ultra-clean palate is reminiscent of a European Pilsner. (1996 GABF gold medal, Golden/Canadian Ale category)

Sinner's Stout: This thick, creamy and full-bodied stout is made with seven different malts for a rich and complex flavor. Due to the sweet and fulfilling nature of this ale, it is undoubtedly sinful. (2000 and 2002 WBC bronze medals, Oatmeal Stout)

Believer's Bitter: This beer drinker's beer is extremely assertive, heavily hopped, full bodied and "big," which contrasts its delicate floral aroma. A couple of pints of this potent ale will definitely make you a true believer! (1998 WBC gold, 1999 GABF bronze, and 2002 WBC silver medals., American Style Amber/Red Ale category)

Trident Tripel: Authentic Belgian trappist-style ale, dry and fruity, with an extremely high alcohol content. This ale is fermented at least three times what a normal ale would be, while using about "tripel" the ingredients. A few of these beers may actually give you Poseidon type qualities, so indulge. (2000 and 2002 WBC bronze medals and 1999 GABF silver medal, Belgian-style tripel and Belgian pale strong ale categories)

Paradise Lost Porter: Medium bodied dark robust ale with unmistakable hop character. (2001 GABF silver medal, brown porter)

Heavenly Hefe-Weizen: Unfiltered German-style wheat ale.

Purgatory Pale Ale: A moderately-hopped American pale ale, less hoppy than the Bitter.

Liberator Doppelbock: Big and malty, the perfect contrast to the Bitter! (2001 GABF silver and 2002 WBC gold medal, German-style strong bock beers).

Monk's Lament Belgian Abbey: (2002 WBC gold for Belgian-Style Pale Ale).

Devils Dubbel: (2002 WBC brone medal for Belgian-style dubbel).

APPLETON BREWING COMPANY (67)

1004 South Olde Oneida Street / 54915-1399

Owner/Brewmaster: John Jungers

APPLETON

920.731.3322 (restaurant)

920.735.0507 (brewery)

appbrau@vbe.com

Established 1989. The Jungers have owned and managed Adler Brau Pub and Restaurant/Appleton Brewing Co. for a total of 11 years, and in that time their reputation for good beer and good food has grown. The brewery has won multiple medals at the Great American Beer Festival and other competitions. We brew about 20 beers a year. Why so many? Because a brewer is like a chef and likes to make what you would enjoy.

WISCONSIN

In addition to traditional beer styles, Appleton brews some out-of-the-ordinary beers, including Ginseng and Shitake. Tours by appointment.

BELLOWS BREW PUB (6)

201 East Main Street / 53094

Brewmaster/Owner: John Bellows

WATERTOWN

920.206.9505

bellows@core.com

Established 1999. The Bellows Brew Pub has been operating in Watertown since last December and beer sales have gone up. Our support by the city has been great. Our new location gives you that warm good old fashioned brew pub feeling. Although our food is limited right now an Italian- American restaurant may be attaching on to us and opening around October. Our main distribution is in the Watertown area, at Settlers Bay, Froggy's, RJ Waters, and Watertown Bowl. We still have taps at Wilson's in Madison and Rory's in Waunakee. Current hours: 4:00PM to close M-Sa. (Closed Sundays) Hours are subject to change especially pending the restaurant opening.

Our beers currently on tap are Belgian Weiss, Pretty Girl Pilsner, Chestnut Brown, Railroad Red and Danny's Double Dark (a GABF award winner!).

BREWMASTERS' PUB (68)

4017 - 80th Street / 53142-4955 (Original)

1170 - 22nd Avenue (Parkside location)

Brewmasters: John Straka, Jim Johnson, Dave Norton (emeritus), and Art Steinhoff

KENOSHA

262.694.9050

262.522.2805

Established 1987. The Midwest's first brewpub draws patrons from both the Milwaukee and Chicago areas. The restaurant features pub grub and fine steaks. The 6.7 barrel brewhouse produces unfiltered, naturally-carbonated beers. The beer lineup includes four regular beers and 2-4 specialty offerings.

At the fest: **Kenosha Gold** and **Johnson's Honey Lager**

CAPITAL BREWERY COMPANY (53)

7734 Terrace Avenue / 53562-3163

Brewmaster: Kirby Nelson

MIDDLETON

608.836.7100

capbrew@capital-brewery.com

www.capital-brewery.com

Established 1984. Capital Brewery has been proudly producing German style lagers-- the style of beers for which Wisconsin is famous. We currently produce 16 different beers, with sales efforts concentrated primarily in the Upper Midwest. The quality and diversity of our products have made us a well-respected brewery. We were named 7th best in the world, and the highest-rated American brewery in the 1998 BTI World Beer Championships. Visit our beer garden and hospitality areas! Tours: Friday 3:30, Saturday 1:30 and 3:30. Festival beers may include the following (brewer did not provide 2002 list for publication):

WISCONSIN

Capital 1900: After researching brewing styles from the turn of the century, Capital created an outstanding mild American style lager. This American pilsener comes from an old Wisconsin recipe, circa 1900, and has a smoothness that the big beer companies will envy.

Oktoberfest: A classic traditional märzen with a gorgeous fiery amber color and rich, almost “toasted” flavor from the malt.

Autumnal Fire: A blazingly rich beer, a doppelbock with an Oktoberfest personality. Warm and intriguing, this is the perfect “brandy snifter” beer.

CENTRAL WATERS BREWING COMPANY (55)

701 Main Street / Post Office Box 123 / 54443
VP/Head Brewer: Paul Graham

JUNCTION CITY

715.457.3322
centralwaters@hotmail.com
www.centralwaters.com (coming soon!)

Established 1998. Central Waters Brewing Company is a seven-barrel brewery in central Wisconsin producing thirteen different beers throughout the year. With installation of a new bottling line last summer six packs have become available. With the recent addition of two 30-barrel tanks, we hope to expand our market area in the near future. In the Madison area, find our beers at Star Liquor, Riley's Wines of the World, Brennan's, and Whole Foods.

Festival beers may include the following (brewer did not provide 2002 list for publication):

Mudpuppy Porter: A surprisingly refreshing porter with a chocolatey nose and liberal hopping for the style.

Whitewater Weizen: German-style wheat beer brewed with refreshing spicy overtones.

CHERRYLAND BREWING/DISTRIBUTING (10)

560 Gordon Road / 54235
Brewmaster: Joe Karl (GBBC) / President: Tom Albers

STURGEON BAY

920.743.1945
cherrylandbrew@itot.com

Established 1987. Cherryland began operations as a brewpub in a turn of the century train station. The brewpub has closed but the company has since evolved into a distributorship of its Golden Rail, Silver Rail, Cherry Rail, Rail Porter beers along with other micro and import beers. Distributed in Northeastern Wisconsin, Milwaukee, and Madison areas. **Beers TBA**

CITY BREWERY (48)

925 South Third Street / 54601
Brewmaster: Randy Hughes

LaCROSSE

608.785.4526

Established 1999. The brewery was established after the closure of the large landmark Stroh (formerly Heileman) brewery in downtown La Crosse. It is now a regional brewery producing its City Lager and La Crosse Lager brands, KUL Brew and KUL Lite, specialty

beers (Oktoberfest, porter, and pale ale), and beers under license from other breweries. Tours at 1111 South Third, daily 1-3pm.

La Crosse Lager: A full-flavored original lager beer, made with world class brewing techniques, including kraeusening, pure artesian water, and natural carbonation, and Lageder a full 30 days to produce a softer, more enjoyable taste. 3.8% alcohol by weight and 147 calories.

City Festbier: A 100% all-malt lager beer, brewed in the marzen style, rich and malty, balanced with a mild hop bittering, and smooth caramel flavor. It is the perfect beer for Fall Festivals.

City Pale Ale: A classic example of the American Pale Ale style, brewed with two-row and lightly roasted Caramel malts. Rich amber hue and complex malt character. Single variety hopping allows the fragrant, floral notes of the Cascade hops to shine through. 4.3% alcohol by weight (5.5% ABV), 13.0 original gravity, 12.0 color and 37 IBUs.

CORNER PUB (35)

100 Main Street / 53959
Brewer/Owner: Pete Peterson

REEDSBURG

608.524.8989
cornerpb@mwt.net

Established 1996 (brewery). The brewery was established as the EndeHouse Brewery, but following the sale of the restaurant, the brewery has recently moved to downtown Reedsburg and the Corner Pub (formerly known as Prime Time Sports Bar). Tours on request. The beers are also on tap at Donnie's (formerly EndeHouse) and Fifth Amendment in Reedsburg; Farm Kitchen, Hooty's Sports Bar, and Conway's Pub in Baraboo; and Rivermill Restaurant in LaValle. Relax, have a beer!

Black Beauty Porter: Well-balanced, full-flavored, with hints of mocha and black malt.

Red Dot India Pale Ale: American style IPA, brewed with pale ale, caramel, and Munich malts; generously hopped with Cascade hops.

Weiss: German-style wheat beer.

CROSS PLAINS BREWERY INC. (61)

2109 Hickory Street / 53528
Brewmaster: John Zappa (Point)

CROSS PLAINS

608.798.3911

www.essersbest.com

First established: 1863 Revived: 1995. George Esser arrived from Germany in 1852 with a taste for good German beer. He built a brewery in Cross Plains in 1863 and called his beer Esser's Best. Six generations of Essers have continued the tradition, keeping the company alive during Prohibition by distributing "near beer." In 1995, under the direction of Wayne and Larry Esser, Esser's Best is brewed in Stevens Point from the original recipe. Statewide distribution.

Esser's Best: Medium-bodied old world German-style lager brewed with a variety of special caramel malts producing a deep amber color, with a full flavor and exceptional finish.

Cross Plains Special: Refreshing, golden, medium-bodied pilsener with a pleasant malt flavor and lightly hopped for good balance.

DELAFIELD BREWHAUS (69)

3832 Hillside Drive / 53018
Brewmaster: John Harrison

DELAFIELD

262.646.7821
www.delafield-brewhaus.com

Established 1999. Delafield Brewhaus has become a favorite stopping point for beer lovers, both for locals and those finding themselves traveling between Madison and Milwaukee. With multiple award winning beers and a seemingly endless variety of styles coming on line throughout the year, there is always something great on tap to tantalize the taste buds. Situated atop a small hill (midwestern mountain?), the Brewhaus offers an impressive view of South Eastern Wisconsin's Lake Country. A most pleasant setting for enjoying top-notch lagers, ales and culinary delights any time of the year. The open-concept brewery is the focal point of the restaurant, with only a four foot brick wall separating patrons from the gleaming stainless steel tanks, the dancing bear and his kettle polishing, keg washing monkey (Brewmaster John Harrison and Assistant Brewer Ben Coultas, respectively). Brews are available on tap at the brewpub. Select public houses in the Metro-Milwaukee and Lake Country areas are also supplied with delicious malty treats courtesy of the Brewery Tactical Unit (B.T.U.). Growlers, 2-Litre Xyphons, 1/2 and 1/4 bbls. are available to go from the brewery. In addition to the beers listed below, one or two items from the brewer's secret "personal" stash may be unleashed upon the unsuspecting public. Check out our table and ask the dancing bear, cheeky monkey, or keggy-guy.

Hops and Glory American Pale Ale: Cascade Hops cascading (duh!) out your ears in this well-balanced (if by balanced, you mean hoppy) beer.

Old No. 27 Barleywine: Big, malty, strong like bull! 2000 GABF Gold Medal, 'nuff said.

Hopfenstange Pils: The eminently quaffable Northern German Pilsner, a bit hoppier than most people expect when drinking a Pils. You'll love it.

Golden Helles, Baby: Traditional BierHall Helles, masquerading as a 60's super agent. Emphasison the malt, certainly a great session beer for this, the session to end all sessions.

DENMARK BREWING LLC (17)

6000 Maribel Road / 54208
Brewmaster: Keith B. Gillaume

DENMARK

920.863.6842
denmarkbrewing.bizland.com
dmbrewing@peoplepc.com

Established 1999. We are a small 6 barrel microbrewery. Denmark Brewing personally distributes their beer from Sturgeon Bay to Milwaukee, Wisconsin. Beer is offered in kegs and 22oz. bottles. Denmark offers five beer styles: Valhalla Ale, Continental Pilsner, Denmark Red Ale, Isgood Stout, Dunkles Weissbier.

Valhalla Ale: Our flagship beer is a flavourful ale with five different malted barleys, with organic two-row as the base malt. We use organic malt because of its naturally low protein content and compatibility with our yeast strain, which results in a shorter fermentation time and an uncommon clarity in unfiltered beer. Nugget and Cascade hops give this malty beer a crisp balance.

Denmark Red Ale: Popular ale with three malts and three hop varieties. Smooth finish.

Continental Pilsener: Golden in color with good head retention. The rich flavor is not overpowered by hops or exotic specialty grains.

FOX RIVER BREWING CO. (5)

1501 Arboretum Drive / 54901
4301 West Wisconsin Avenue / Fox River Mall / 54915
Brewmaster: Steve Lonsway

OSHKOSH AND APPLETON

920.232.2337
920.991.0000

www.foxriverbrewing.com

Established 1995 (Oshkosh) and 1997 (Appleton). Each brewpub has eight taps flowing with their own tasty handcrafted ales. The original location in Oshkosh is right on the Fox River; it features outdoor seating, docking for 40 boats, a brand-new lounge with pool tables and big-screen TVs, and live entertainment at least three nights every week. The Appleton location is at a main entrance to the Fox River Mall; it's a great place to escape the madness of shopping. [Brewer did not provide a list of festival beers for publication.]

FUN HUNTERS BREWERY (63)

841 East Milwaukee Street / 53190
Brewmaster: Randolph Cruse

WHITEWATER

262.473.8000

Established 1994. With the guidance of Karl Strauss, the Fun Hunters Brewery was added to Randy's Restaurant in 1994 (restaurant established 1972). We keep between four and six beers on tap at any given time. Our full service restaurant features a complete liquor bar, a beer garden, a private banquet room for 325 and a separate dining room. Our warm turn of the century decor makes for a comfortable setting to enjoy a cold brew and a great meal. East side of Whitewater on US Hwy 12.

Festival beers may include the following (brewer did not provide 2002 list for publication):

Golden Pilsner: 100% Saaz Hops.

Pale Ale: Lots of Cascades.

Amber Lager: Tettnang finish.

GRAY BREWING COMPANY (76)

2424 West Court Street / 53545-3307
Brewmaster: Fred Gray

JANESVILLE

608.754.5150

www.graybrewing.com

Established 1994 (current brewery). In 1856, Irish immigrant Joshua C. Gray started a brewing business in Janesville based on the simple principle of making the very best

tasting ales and soft drinks possible, with the best recipes, the finest ingredients available, and craftsmen who really cared. More than 140 years and five generations later, the Gray family continues this tradition--a tradition that has proudly made the company one of the oldest family-owned beverage companies in the nation. Available in Wisconsin and Illinois. [Brewer did not provide a list of festival beers for publication.]

GREAT DANE PUB AND BREWING CO. (51)

123 East Doty Street / 53703-3319
Brewmaster/VP: Rob LoBreglio

MADISON

608.284.0000
www.greatdanepub.com
info@greatdanepub.com

Established 1994. The Great Dane Pub & Brewing Company is located in the heart of downtown Madison. The brewery maintains at least 14 beers on tap at all times, representing a wide range of styles. In addition to our regular beers are authentic cask-conditioned ales, made using imported UK malts, hops and yeast. They are served directly via gravity flow from firkins behind the bar, as well as from beer engine. The pub itself offers a full menu of diverse and hearty fare, serving food until 1 am, seven days a week. Also to enjoy at The Great Dane is our poolhall/cigar lounge, underground rathskellar bar and beautiful outdoor beergarden. Our beer is also available on tap at a few select locations throughout Wisconsin. Tours are available weekdays, subject to scheduling.

Verruckte Stadt German Pils: A light and crisp German Pils, made with Pilsener malt and noble Hallertau Mittelfrüh hops.

Crop Circle Wheat: A true German hefeweizen, made with 60% wheat malt and a weizen yeast that lends the tell-tale banana/citrus/clove accents.

Stone of Scone Scotch Ale: Great Dane cult classic, big and rich with caramel and chocolate malt flavors.

Old Glory American Pale Ale: Loaded with American Cascade hops, this is a very quaffable brew.

Who Knows What?!!!! (We Don't!): Probably some barleywine and whatever looks good when we are loading the van.

GREEN BAY (HINTERLAND) BREWING COMPANY (92)

313 Dousman Street / 54303
Brewmaster: Joe Karls / Owner: Bill Tressler

GREEN BAY

888.604.2337
www.hinterlandbeer.com

Established 1995. Founded by Bill and Michelle Tressler to revive the tradition of brewing which had been notably absent from the area since 1966. Bill Tressler received training at both UC-Davis and the American Brewers Guild. The brewery opened in an old cheese plant just outside of Green Bay, but the brewery moved in 1999 to a renovated warehouse building in downtown Green Bay. The brewery discontinued bottling operations and now enjoys life as one of Green Bay's most upscale restaurants, serving an eclectic variety of entrees to accompany the beers made on the premises. **Beers TBA.**

GRUMPY TROLL BREW PUB (21)

105 South Second Street / 53572
Brewmaster: Rich Becker

MOUNT HOREB

608.437.2739
www.grumpytroll.com
charliest@juno.com

Established 2000. The Grumpy Troll Brew Pub is one of the friendliest brewpubs east of the Mississippi, offering casual family dining, daily specials, and a pleasing variety of hand-crafted beers. Sample all eight, or tailor one to your taste buds. Originally built as the Mount Horeb Creamery, the Grumpy Troll has maintained its charm through the renovations that introduced modern-day conveniences. Open daily at 11am, we serve food until 10pm nightly. "To go" beer is available in half-gallon growlers, 1/6 bbls and 1/2 bbls. We will begin distributing our beers to local retail establishments.

Trolls Gold Lager: Caters to the domestic beer drinker but offers plenty of flavor and aroma for any beer lover. Same recipe as our Gold Ale but fermented with German lager yeast and aged to perfection.

Red-Eyed Troll: A mild sort of troll who likes his red ale the same way, mildly sweet with hints of caramel, toffee, and chocolate with a slight hop finish.

Liberty Pole Pale Ale: Hand-crafted APA brewed with Cascade hops and dry hopped to provide additional hop flavor and aroma.

HARBOR CITY BREWING COMPANY (46)

535 West Grand Avenue / 53074
Brewmaster: Jim Schueller

PORT WASHINGTON

262.284.3118
www.harborcitybrewing.com
therightplace@mindspring.com

Established 1996. Small, family owned, managed, and operated brewery dedicated to producing high-quality hand-crafted ales in its 20-barrel brewhouse with four 40-barrel fermenters. These handcrafted beers are not pasteurized and contain no additives or preservatives. Operated by a family with a strong brewing background, Harbor City Brewing Company has the equipment, the knowledge and experience, and the dedication to brew the best beer around (just try it). We look forward to providing you with 'Real. Good. Beer.' for many years to come!!

Harvest Wheat Beer: Characteristic of filtered Belgian wit beer or white ale. Orange Blossom Honey has been added to this handcrafted brew along with select Belgian wheat malt, coriander and orange peel to give this enjoyable honey wheat beer a refreshing citric finish. It is slightly tart and profoundly refreshing!

Mile Rock Amber Ale: Reminiscent of the beers first brewed in this region in the 1840's, with a balance of malt character with a subtle hop flavor and aroma. It's a true American style amber ale.

Mainstreet Brown Ale: Classic English-style brown ale, malty and smooth. English hops add a level of complexity to the beer. The subdued hop character blends nicely with the roasted finish to create a very full flavored beer that is surprisingly light bodied.

Try our new IPA

HEREFORD & HOPS STEAKHOUSE & BREWPUB (75)

2201 Sherman Street / 54401

Head Brewer: Kevin Eichelberger

WAUSAU

715.849.3700

www.herefordandhops.com
ales2u@yahoo.com

Established 2000. We have seven house beers, and rotate three seasonals at our head brewer's discretion. We also make our own draft root beer, and red cream soda, with specialty sodas occasionally making an appearance. We have three hickory charcoal fired grills, from which our guests can choose and grill the steak, fish, or kabobs of their liking. Come see why we have quickly established ourselves as the place to be in North Central Wisconsin!

Piva Bohemia Pilsner: Clean malt character and a spicy, floral hop character resulting from generous additions of Czech Saaz hops to the kettle. O.G. 11.5°P, Alc v/v: 4.6%.

Bellringer IPA: Brewed with 100% imported English malt and hops, this complex deep golden Imperial IPA was aged on oak. Our latest seasonal. O.G. 20.1°P, Alc v/v: 8.6%.

E.S.B.: This deep ruby ale is heavily hopped with 3 American varietal hops, giving it an aggressive, citrusy hop flavor and aroma. O.G. 15.4°P, Alc v/v: 6.4%.

Black Springs Double Stout: Full-bodied, dark, complex beer resulting from our blending of 5 different malts and balanced with Centennial hops. O.G. 16.5°P, Alc v/v: 6.4%.

JOSEPH HUBER BREWING COMPANY (88)

1208 14th Avenue / 53566-0277

Master Brewer: Joseph Pulizzano

MONROE

608.325.3191

josephhuberbrewing.com
joe.pulizzano@berghoffbeer.com

Established 1845. The oldest continuing family owned brewery in Wisconsin and the second oldest in the United States. Joseph Huber arrived in Monroe to work at the Blumer Brewery in 1923, and by 1940 saved the company from bankruptcy by organizing an employee stock buyout. Blumer stockholders voted unanimously to rename the brewery in 1947. After Joe Huber's death in 1978, Joe's son Fred headed the management until his retirement from the industry. Today, the Weinstein family owns and manages the brewery. The regional brewery gained recognition for its Berghoff brands, including numerous medals from the Beverage Testing Institute and the Great American Beer Festival. Berghoff beers include: Lager, Dark, Bock, Amber, Honey Wheat, Hefe Weizen, Pale Ale, and Classic Pilsener and two seasonals--Oktoberfest and Winter Fest. Other brands include Huber, Rhinelander, and Regal Brau premium American lagers and Bocks, as well as Blumer's Root Beer.

Berghoff Classic Pilsner: An American Pils, light in body and color, refreshingly crisp and moderately hopped. Alcohol 4.9% by volume.

Berghoff Pale Ale: Pale ale in the classic American style, light copper-colored and medium bodied with a light maltiness. High quality American hops produce high hop bitterness, flavor and aroma---a "must have" for true hop aficionados! Made with 2-row malt, Carapils, and domestic hops. Alcohol 5.8% by volume.

Berghoff Oktober Fest: Amber-colored, all-malt lager with modest bitterness and clean aroma crafted in the traditional Bavarian manner, resembling the Marzen-type Oktoberfest Biers as they are served at the fall festivities in Munich. Made with 2-row Malt, Carapils Malt, Caramel Malt and domestic hops. Alcohol 5.2% by volume.

Berghoff Genuine Dark: Deep mahogany Euro-style lager with full-flavored body and mild aroma. Touches of chocolate with pleasantly malt-fruity palate. Even if you don't think you like dark beer try it and you will pleasantly surprised.

Blumer's Root Beer: Our first entry in the alcohol-free beverage market. Choice ingredients and flavors are blended to achieve a medium body product with no caffeine or alcohol content and a smooth vanilla finish. When's the last time you had a Good Old Fashioned Root Beer?

J.T.WHITNEY'S PUB AND BREWERY (20)

674 South Whitney Way / 53711-1035

Brewmaster: Richard Becker

MADISON

608.274.1776

www.jtwhitneys.com

Established 1995 (brewery in 1996). The pub opened in October 1995 and has featured Brewmaster Richard Becker since opening. With annual capacity of just over 1000 barrels, Rich has developed a reputation for brewing a larger variety of beers including American, German and British Style Ales. Over the past 6 ½ years, Rich has introduced more than 80 different beer varieties to his customers of JT Whitney's. Most recently, Rich has added Cask Conditioned Ales to the beer lineup. Boasting a Mug Club membership of 650 with an additional 50 people on the waiting list, Rich always has an audience waiting for his newest creation. Most popular has beer JT Whitney's Badger Red Ale. A two time Great American Beer Festival Winner, Badger Red Ale in also available in 6-packs here at JT Whitney's and at liquor stores throughout the Madison area.

Badger Red Ale: An Irish Style Red ale with notes of caramel and honey and a moderate hop bitterness.

Black Diamond Porter: A rich dark malty porter with a robust hop flavor and bitterness with notes of chocolate and coffee.

Heartland Weiss: A traditional German Style Wheat ale with notes of clove and citrus and a light hop bitterness.

Köln Style Kölsch: A Kölsch Style ale brewed under the strict guidelines of the Appellation of Cologne, Germany. A light crisp ale with a dry hoppy finish which is great for summer.

Dusseldorfer-Style Alt: A rich malty Dusseldorf German-style ale with a moderate hop bitterness.

LAKE LOUIE BREWING COMPANY (52)

7556 Pine Road / 53503

Owner/Brewer: Tom H. Porter

ARENA

608.753.2675

tom@lakelouie.com

www.lakelouie.com

Established 1999. Lake Louie is a small brewery located on the beautiful shores of Lake Louie (actually a 1/4 acre pond). When we aren't swimming or ice skating, we're producing top quality local beers for local people. Currently offering English and American ales in kegs and pressure filled growlers to taverns, restaurants, and liquor stores. Our beers are being tapped by some of the finer public houses in the area. Check out our website for locations. Really fun free tours on Saturdays by appointment. Thanks a million for the coolest beer festival around.

Jasmine: An Arena original, this beer is produced using Thai Jasmine rice in addition to malted barley and American and German grown hops. This highly filtered beer has a distinctive golden color with a creamy white head of foam.

Warped Speed: Brewed in the classic Scotch Ale style dating back to the 1700's, with a deep reddish brown color. Full of body, sweetness and flavor. Higher in alcohol content but possessing a smooth and lightly hopped finish.

Arena Premium: Based on the American Pale Ale style, but with more malt to balance the "big C" hop finish attained by generous dry hopping.

Coon Rock Cream Ale: A pre-prohibition Cream Ale using Briess white corn for a creamy, full-bodied beer. Lightly hopped with traditional varieties that would have been grown in our part of Wisconsin a hundred years ago. The ultimate 'LawnMower Beer'.

Hmmmm... a return of the legendary Stone Beer? Check the booth and find out.

LAKEFRONT BREWERY (78)

1872 North Commerce Street / 53212-3701

Head Brewer: John Tully

MILWAUKEE

414.372.8800

www.lakefrontbrewery.com

info@lakefrontbrewery.com

Established 1987. This small, locally-owned microbrewery (the only one actually in the City of Milwaukee) specialising in brewing traditional as well as innovative beer styles was founded by homebrewing brothers Jim and Russell Klisch. In its first year of operation the brewery brewed only 65 barrels of beer, which were distributed by hand truck to its four accounts. Today, Lakefront brews more than 4,000 barrels and its beers are available throughout Wisconsin as well as Illinois.

Lakefront White: A traditional Belgian Wit using equal amounts of Pilsener malt and wheat. Hallertau hops, orange peel and coriander are added during the boil. It is fermented with a yeast strain that contributes to the refreshing tartness of the beer. Our White is presented unfiltered.

Lakefront Oktoberfest: Something new from Lakefront this year, a Bavarian-style Oktoberfest brewed with three specialty grains and just enough Saaz hops. This might not be Munich, but you can drink it under a big tent!

Cream City Pale Ale: Amber in color with a hint of citrus flavour. The malt characteristics are derived from generous amounts of Carapils and two types of crystal malt. The hop flavor comes from generous amounts of Perle and Cascade hops used both in boil and finish.

Eastside Dark: In the style of a Continental Dark. Munich, Chocolate and Black malts provide a rich, flavorful yet smooth dark beer. Mount Hood hops are experienced throughout the beer's flavor profile.

LEGENDS BREWHOUSE & EATERY (100)

2840 Shawano Avenue / 54313

875 Heritage Road / 54115

Brewer: Ken Novak

HOWARD AND DEPERE

920.662.1111

920.336.8036

Established 1998. Our second brewpub, the DePere location, opened during fall 2001. A visit to either Legends will provide great food and beverage in a warm and comfortable atmosphere. It is a classy sports bar with an extensive menu and five microbrewed beers on tap. Historic photography graces the walls at each location. Televisions and big screens abound to catch the sporting events, and the pub and dining room is acoustically designed to allow you to hear your favorite sporting event or to enjoy a comfortable dinner, combining style and class with sports and beer.

Acme Amber: Mildly hopped amber colored lager named for the Acme Packers.

Duck Creek Dunkel: Distinctly dark lager with delicate roasted flavor and Hallertau hops.

Crocodile Lager: A light colored lager brewed with Tasmanian hops. Great for summer.

JACOB LEINENKUGEL BREWING COMPANY (104)

1 Jefferson Avenue, Chippewa Falls 54729

1515 North 10th Street, Milwaukee 53205

201 South 4th Street, Phoenix, Arizona 85004

Thomas "Jake" Leinenkugel

CHIPPEWA FALLS

715.723.5557

414.931.6706

602.462.3800

www.leinie.com

888.LEINIES

Brewmasters: John Buhrow (Chippewa Falls), Greg Walter (Milwaukee), and Peter McFarlane (Phoenix)

Established 1867 (Milwaukee, 1995; Phoenix, 1998). Founded by German immigrant, Jacob Leinenkugel, the brewery is the nation's seventh oldest. Managed by the fifth generation of the Leinenkugel family, brothers Jake, Dick and John Leinenkugel, the company is a leading regional craft brewery in the upper Midwest with beers known as "The Flavor of the Northwoods." Leinenkugel's won gold medals in the 2002 World Beer Cup competition for Leinenkugel's Honey Weiss, Red Lager and Creamy Dark. Tours (Chippewa Falls brewery only) are M-Sa (year-around) 9-5pm; Sundays (June - August only) 11am - 3pm. Call for tour reservations and information.

Leinenkugel's Honey Weiss: Brewed with 35% malted wheat and Wisconsin honey for a crisp, refreshing taste with just a hint of sweetness and is our most popular beer.

Leinenkugel's Berry Weiss: Flavored with three berries indigenous to Wisconsin (blackberries, elderberries and loganberries) Berry Weiss has been a summertime favorite since 1996. Brewed with malted wheat, it has a unique color, aroma and sweet taste that is enjoyable over ice, with lemon, or served mixed with Honey Weiss for a "Honey-Berry".

Leinenkugel's Amber Light: The latest beer in the lineup. Brewed to have a deep, golden color with the smooth, drinkable flavor you've come to expect from Leinenkugel's, Amber Light has just 110 calories and 7 grams of carbohydrates per 12 oz. serving.

Leinenkugel's Red Lager: Flavorful Vienna-style lager brewed with five specialty malts including Caramel, Munich and Carapils, Leinie's Red Lager has a smooth malty taste complimented by Cluster and Mt. Hood hops.

Leinenkugel's Creamy Dark: As smooth as dark gets, Creamy Dark is all dark, no bite. The dark roasted specialty malts which give Creamy Dark its color are perfectly balanced by Cluster, Cascade and Mt. Hood hops for a smooth flavor and a hint of chocolate.

Leinenkugel's Oktoberfest: First released in 2001, our Oktoberfest quickly sold out and virtually disappeared before October. We're back with an amber colored Oktoberfest-style beer brewed with Munich and Caramel malts for a full-bodied taste perfect for the season.

LOG JAM MICROBREWERY (9)

N10096 Kings Road / 54487

Brewmaster: Art Turnquist

TOMAHAWK

715.453.3800

Established 1999. The brewery and attached pub were carved out of the former Tomahawk Power and Pulp Mill, approximately 3 miles east of Tomahawk on the Wisconsin River adjacent to Kings Dam. We have an excellent source of spring water with several natural springs on the site. Distribution: Central and Northern Wisconsin, and Minneapolis, in kegs and 12 ounce bottles. Seeking a Southern Wisconsin distributor.

Best Beer by a Dam Site: Log Jam Lager, Axe Handle Ale, Swede Saw Red Ale, and Classic Nut Brown Ale.

MILWAUKEE ALE HOUSE (94)

233 North Water Street / 53202

Brewmaster: Jim Olen

MILWAUKEE

414.226.2337

mike@ale-house.com

www.ale-house.com

Established 1997. Homebrew enthusiasts Jim McCabe and Mike Bieser founded Milwaukee's only locally-owned all-grain brewpub. Located in the Historic Third Ward and on the Milwaukee River with a double-decker outdoor beer garden, Milwaukee Ale House offers six or seven house ales, great food, and one of the best live music venues in the city. Remember, ale's what cures ya! Tours on the fly, by appointment, or by

pontoon boat on the river. Growlers and kegs available at the pub. Festival beers may include the following (brewer did not provide 2002 list for publication):

Louie's Demise: Amber export-style Scottish Ale.

Solomon Juneau Ale: Golden ale dry-hopped with Czech Saaz hops.

Pull Chain Pail Ale: Classic pale ale dry-hopped with East Kent Goldings.

Other year-around beers available at the Ale House: Sheepshead Stout, Downtown Lites, and seasonals.

MOOSEJAW PIZZA AND BREWING COMPANY (71)

110 Wisconsin Dells Parkway South / 53965

Brewmaster: Dana Wolle

WISCONSIN DELLS

608.254.1122

info@moosejawbrewpub.com

www.moosejawbrewpub.com

Established 2002. At 24,000 square feet, locally-owned Moosejaw is one of the largest brewpubs in the Midwest. Enjoy fresh homemade pizza and handcrafted brews in a rustic Canadian northwoods atmosphere boasting locally crafted railings, furniture, and lodge-style game mounts. Our 15 barrel brewhouse has the capacity to brew 500-1,000 gallons of beer a day, and we will be serving nine different beer styles. We feature Hefe-Weiss, Golden Light, Schmitz PaleAle No.5, Pilsener, Amber, and Porter and our brewmaster is feverishly working on seasonal flavors as well. You can enjoy any of these brews at three different bars within Moosejaw. Located in the heart of the Wisconsin Dells, Moosejaw Pizza & Brewing Company is fast becoming a favorite tourist and local destination. [Brewer did not provide a list of festival beers for publication.]

NEW GLARUS BREWING COMPANY (54)

County Route W & State Route 69, Box 759 / 53574

Brewmaster: Daniel Carey, Diploma Master Brewer

NEW GLARUS

608.527.5850

www.newglarusbrewing.com

Established 1993. A favorite Wisconsin brewery, New Glarus has wasted no time establishing itself as a world class operation. Dan and Deborah have successfully combined their business management and brewing professionalism with their philosophy based on individuality, cooperation, and the use of 100% natural ingredients to produce world class, handcrafted beers for their friends in Wisconsin. Distribution: Wisconsin and Northern Illinois. Gift shop hours: M-Sa 11am-4:30pm. Closed Sunday. Tours: call for schedule.

Spotted Cow: A farmhouse ale made with flaked barley, cracked corn, and Wisconsin malt. One of the lighter beers that we brew. Naturally cloudy because we allow the yeast to remain in the bottle. Satisfying with a nice fruity body.

Hop Hearty Ale: The Wisconsin IPA you've been thirstin' for. Brewed with the best of Old World and New World hops. Dry-hopped with Cascade and East Kent Goldings to bring home the hops. Brimming with rich caramel flavors along with an intense hop aroma that you won't soon forget. Cleanly bitter and aromatic, this ale is not for the faint-hearted.

Raspberry Tart: Award-winning Wisconsin framboise made with raspberries, wheat and year-old Hallertau hops and fermented in large oak vats. Raspberry bouquet greets you long before your lips touch your glass. Serve very cold in a champagne flute.

Uff-da Bock: Hearty, full-bodied, complex and smooth with deep chocolate and coffee undertones, and a natural mahogany hue.

More Beers TBA

NICOLET BREWING COMPANY (1)
2299 Brewery Lane, P.O. Box 650 / 54121
Brewmaster: Art Lies

FLORENCE
715.528.5244
nicoletbeer.com
alies@nicoletbeer.com

Established 1997. There's a place in the woods of Northern Wisconsin where life is simple and time seems to move a little slower. Where the water runs sparkling clear, the air is fresh, and folks take time to enjoy life. A place where great beers are brewed and aged to smooth perfection. Nicolet Brewery is in Florence County, home of the Nicolet National Forest and some of the finest stretches of wild rivers and unspoiled forest in the Midwest. A rural 13,000 square foot facility houses the brewery, offices, and sampling room. Adjoining the brewery is a beer garden and park. Nicolet Brewing specializes in lager beers in the European tradition. We have two flagship beers and a rotating seasonal beer available in bottles and kegs at all times.

Nicolet Classic Pilsener: Golden and full bodied with plenty of Saaz hops.

Nicolet Special Bock: Pale bock beer with loads of malt character and Hallertau hops.

Nicolet Blonde: All-malt American-style Pilsener, light and malty.

NORTHWOODS BREWING CORP, LLC (3)
3560 Oakwood Mall Drive / 54701
Brewmaster: Timothy Kelly

EAU CLAIRE
715.552.0510
northwoodsbrewpub.com

Established 1997. Enjoy fine food and nine different beers in our "log cabin" interior and brick exterior building overlooking Bullis Pond, north of the junction of I-94 and US-53. Distribution: 6 packs and kegs in Eau Claire area.

Festival beers may include the following (brewer did not provide 2002 list for publication):

White Weasel Light Ale: Light body and hopping, brewed with barley, corn, and rice.

Lil' Bandit Brown Ale: Slightly sweet brown ale with low hop aroma.

OCONOMOWOC BREWING COMPANY (50)

750 East Wisconsin Ave / 53066

Brewer/Vice President: Tom "Julio" Miller

Master Brewer: Robert Wilbur

OCONOMOWOC

262.560.0388

obcbeer@beer.com

www.obcbeer.com

Established 1998. Oconomowoc Brewing Company revived the brewing heritage of the Lake Country area. Previous breweries include the Binzel Brewery, Oconomowoc Bottling Works, the Ross Brewery, and the original Oconomowoc Brewing Company. Visit our website for an entertaining account of Oconomowoc's brewing history. OBC is committed to brewing quality, handcrafted beers for discriminating beer drinkers. Our beers are proudly served throughout the Lake Country area at many fine bars and restaurants. We are currently offering our beer on draught only. Tours: by appointment.

Amber Rye Lager: Five grains and three hop varieties create a smooth drinkable beer. Deep amber in color with a rich, earthy flavor and moderate hop bitterness.

Black Forest Lager: Light-bodied Bavarian-style dark lager made with Munich malt and select specialty malts. Nicely balanced malt and hop flavor, a hint of chocolate on the end.

German Style Kölsch: Clean, crisp light-bodied German ale brewed with Pilsener malt, white wheat, and German Hallertau hops.

Seasonals: Oktoberfest and Winter Brew (aka Cherry Chocolate Porter)

ONOPA BREWING COMPANY (98)

735 East Center Street / 53212

Brewmaster: Marc Luther Paul

MILWAUKEE

414.264.3630

Established 2001. Onopa Brewing Company is a 7-barrel brewery and tavern, located just north of downtown Milwaukee in the eclectic Riverwest neighborhood. Our brewery provides small batches of ale to our tavern customers, ensuring quick turnover and fresh ale. We employ open fermentation and serve our beer unfiltered. Currently, Onopa features six year-round ales served on premise or available to go in growlers; Wheat Ale, E.S.B., American Pale Ale, Nut Brown Ale, Porter and Oatmeal Stout. Cask-conditioned ale coming soon. Hours: Sunday-Thursdays, 4pm-2am; Friday-Saturday 4pm-2:30am. Live music Tuesday-Saturday.

Wheat Ale: A traditional Bavarian-style hefeweizen made with premium German wheat malt, Pilsen malt and noble German Hallertau hops. 4.0% abv.

American Pale Ale: A refreshing, classic ale. Pale and Munich malts fulfill the malt profile. Bitterness provided by Amarillo hops, followed with lots and lots of Cascade for flavor and aroma. Dry-hopped with more Cascade and Willamette hops. 53 IBU. 5.1%abv.

Nut Brown Ale: The dark ruby-brown ale is a favorite. Malty flavor and aroma with a toasted, nutty finish. A hint of molasses. Kent Goldings provide the hop aroma. 4.3% abv.

PEARL STREET BREWERY (103)

124 South Fourth Street (4th and Pearl) / 54601

Brewmaster & Director of Keg Washing: Joe Katchever www.pearlstreetbrewery.com

LaCROSSE

608.784.4832

Established 1999. Nestled In beautiful and historic downtown La Crosse, Wisconsin on the bank of the Mighty Mississippi, Pearl Street Brewery is always turning out new and exciting beers! The current lineup of local favorites includes Pearl Street Pale Ale, Downtown Brown, American Amber, "That's What I'm Talkin' 'Bout" Organic Rolled-Oat Stout, and amongst the seasonal beers are, "el Heffe" Bavarian Wheat, Winter Hemp Porter, Evil Doppleganger Dopplebock, Konfluence Kolsch, and the famous Lederhosen Lager. The brewers are always busy working on limited "select" specialty beers. A Belgian Tripel, or a Framboise might be found on tap at one of the many local taverns in beautiful downtown LAX. Right now in the ageing cellars there's a stack of kegs of year-old barleywine! Come on over to the tent at this year's Great Taste and we'll pour you a glass! It won't last long! While you're at our tent have a seat and enjoy some foot-stomping blugrass of "Stumbleweed!"

PIONEER BREWING COMPANY (97)

320 Pierce Street, P.O. Box 187 / 54615

Brewmaster: Todd Krueger

BLACK RIVER FALLS

715.284.7553

pioneer@cuttingedge.net
cuttingedge.net/~pioneer

Established 1997. The Pioneer Brewing Company has brought back to life the great brewing tradition of Western Wisconsin. The building in which we now produce world class beers was built in 1856 for the Oderbolz Brewing Company. The Oderbolz family produced beer in the building until prohibition when it became a turkey processing plant. Later uses of the building included cold storage of produce, production of land mine parts for the Korean War, ice cream manufacturing, and Coca-Cola bottling. Pioneer Brewing acquired the brands of the twice flooded and now closed Wisconsin Brewing company of Wauwautosa. The Pioneer Brewing Company now produces five brands with the Pioneer name and six Wisconsin brands. All of the Pioneer and Wisconsin brands are available in Wisconsin, Minnesota and Illinois in bottles and kegs. If that was not enough for our brewers, we also produce three bottled products for Port Washington Brewing of Sheboygan, bottles of Badger Red for JT Whitney's of Madison, the Milwaukee Ale House's Louie's Demise in kegs, and Blu Creek Blueberry Ale for HMS World Supply of Madison. Pioneer Brewing's Brewmaster Todd Krueger has again shown the world of brewing his talent by producing the 2002 World Beer Cup medal winning traditional bock, Oderbolz Bock, named in honor of the brewery's first owners.

Oscar's Chocolate Oatmeal Stout: The 2000 World Beer Cup Gold Medal winning oatmeal stout is a full bodied, yet very smooth drinking stout. Oscar's is a highly drinkable with a complex, nutty finish.

Black River Red: The 2000 World Beer Cup Gold Medal winning Oktoberfest/Märzen is a robustly red lager with a great malty flavor, accented with a dash of rye malt for bite.

Wood Duck Wheat: This true-to-style hefe-weizen is classic in its light banana and clove character. Full of wheat flavor, lightly hopped with Noble German hops gives Wood Duck Wheat its smooth finish. Just tell your bartender...Gimme a Woody !

Groovy Brew: Groovy Brew is our traditional German style Kolsch. Brewed with a special yeast strain and then lagered for a smooth, crisp finish. Our Kolsch has a light, fruity flavor that's great to enjoy in the summer months.

PORT WASHINGTON BREWING COMPANY (72)

1327 North 14th Street / 53082

Brewmaster: Jeff Kolar

SHEBOYGAN

920.207.4037

brewmstr@execpc.com

www.portwashingtonbrewing.com

Established 1996. PWBC was purchased by Kolar Kegging in February 2002. The brewery was moved to a bigger and better location called Hops Haven Brew Haus in Sheboygan. The flagship brands Pier 96 Lager, Amber Ale, and Old Port Porter will still be produced at the Hops Haven Brew Haus and distributed throughout Wisconsin. Growlers are available of both PWBC and Hops Haven products at the brewery's new location.

Amber Ale: Brilliant deep color, medium bodied and modestly hopped.

Black Cherry Porter: A dark, rich and complex, full bodied beer, semi-sweet with a hint of black cherries.

HefeWeizen: German-style wheat beer with banana, clove, vanilla, and citrus flavors.

Root Beer Soda: Great for anyone who just doesn't want another beer.

RAIL HOUSE BREWING COMPANY (11)

2029 Old Peshtigo Road / 54143

Brewmaster: Mike Erdman

MARINETTE

715.732.4646

Established 1995. In 1868, Marinette was the end of the line for the Chicago Northwestern Railroad and a boarding house was put up as sleeping quarters for the employees. When the tracks were extended into the Upper Peninsula of Michigan, the building was sold to the Leisen and Hennes Brewery as an outpost for the beer they brewed across the river. In 1992, Paul and Courtney Monnette installed a restaurant in the historic brewery building. Great beer and great food soon demanded a bigger building and the Railhouse Brewing Company came to be. The Railhouse proudly offers seven handcrafted brews--four ales, a Pilsner, a Steam beer, and a seventh brew on tap as a seasonal, celebrating the whims of the Master Brewer and the seasons.

Gold Rush: A light amber "steam" beer aggressively hopped, aromatic with full-bodied character. This beer originated in California more than a hundred years ago.

Scottish Ale: A medium bodied, moderately hopped brew with a sweet malty flavor. Brewed with a variety of caramel roasted grains for a rich flavor and light red coloring.

Honey Ale: A light bodied ale with a sweet pleasant malty flavor. Made with fresh-from-the-farm Wisconsin honey.

ROCK BOTTOM BREWERY (74)

740 North Plankinton Avenue / Milwaukee, Wisconsin 53203
 Brewmaster: David Bass

Established 1997. Located downtown on the Milwaukee River Walk, Rock Bottom offers beer and dining in a casual, southwestern atmosphere. Dine outdoors on the patio, main bar, dining room, or downstairs pub. Tours on request. Growlers available.

[Brewer did not provide a list of festival beers for publication.]

MILWAUKEE

414.276.3030

SAND CREEK BREWING COMPANY (45)

1442 Dunn-St.Croix Road / 54734

Brewmaster: Cory Schroeder

DOWNING

715.265.7694

brewmaster@sandcreekbrewing.com

www.sandcreekbrewing.com

Established 1999. Sand Creek Brewing Company is a locally owned and operated microbrewery. Our goal is to produce quality handcrafted microbrews for the enjoyment of serious and not so serious beer aficionados. In the late 1990s, Cory Schroeder teamed up with partner Jim Wiesender and the two set out to research and build a brewery on the Schroeder farm. With the help of friends and family, they converted a large shed into the brew house, and turned a 32-foot refrigerator semi-trailer into the beer cooler. They scrounged brewery materials from sales around the Midwest, using pudding tanks to make the mash and brew kettles. In 1999, brewery became a reality with the first official brewing of Sand Creek Golden Ale. Cory and Jim began marketing their fine ale in the taverns and restaurants of Dunn and St.Croix counties, promoting it at beer fests throughout the state of Wisconsin, and working to expand and upgrade their brewing facilities with plans to add a bottling line. At first, Sand Creek was available only on draft, but Cory and Jim began bottling Sand Creek ale in March 2001. Currently Sand Creek ales are available from Hudson to Eau Claire with more establishments being added all the time! Support your Local Brewery!

Sand Creek Golden Ale: Smooth ale made with a variety of specially roasted barley and two types of imported hops. It has a brilliant golden hue, sweet taste, and clean finish.

English Style Special Ale: Robust ale brewed in the traditional English style, handcrafted from select roasted barley that impart its hearty red-brown color and roasted taste. Cascade hops are liberally used to give it a distinctive flavor.

Imperial Stout: As the name implies this is a truly regal ale! Brewed in limited amounts, sweet dark ale is brewed with carefully selected dark roasted grains and several types of imported hops to give it its hearty flavor.

Hefe Weisen Tavern Ale: This summer our "seasonal" will be one of Der Brewmeister's favorites, a Hefe Weisen or wheat beer which will be available in August and introduced during the Great Taste of the Midwestsm!

SLAB CITY BREWING COMPANY, LLC (37)

W3590 Pit Lane / 54107

Brewer/Owner: Bill Winsand

BONDUEL

715.758.2337

www.slabcitybeer.com

bill@slabcitybeer.com

Established 1995. We are a family owned and operated brewery, located in the gently rolling hills of Shawano County in northern Wisconsin. Our original brewery, which was a 4BBL system was located in the milkhouse which serviced this century-old farm. We quickly outgrew that building to a new building which is located next to the old milkhouse. Our new brewing system has a capacity of 8 and 16 bbls. It is a collection of retired dairy equipment from local farms and used brewing equipment. Slab City beers are available in 64oz growlers, 12oz bottles, 1/4bbls, and 1/2bbls. Our beers are available in stores and taverns in northeast Wisconsin. We do not have regular brewery hour for tours so call ahead if you are interested.

Esker Alt: Full-bodied, unfiltered, unpasteurized, German-style ale with a rich copper color, semi-sweet malty flavor, and balanced with a generous portion of fresh hops. Fermentation using a first class German altbier yeast also makes a distinct flavor contribution. The malty finish to this full-bodied ale is accented by a hoppy note that truly satisfies the discerning tongue.

Old 47 Pale Ale: A local favorite, this ale gets its distinctive hoppy nose from a generous portion of Chinook hops. A blend of Harrington, Munich, Vienna, barley give this beer a full, clean taste that is truly refreshing. This ale mates well with a fine cigar and a warm summer night in the backyard that is your kingdom.

Milkhouse Stout: Don't be fooled by this name! Milkhouse Stout is not a sweet stout, as its name seems to imply. This is a dry stout with a rich roasted flavor and an ample dose of hops. We use a blend of five different barley to achieve the robust taste that will tantalize your taste buds with each sip. Best served at about 45° F in a room temperature pint glass.

Shawano Gold: American Style Kölsch. The smooth taste of this golden ale is derived from a simple grain bill of Harrington barley. Shawano Gold is an excellent choice for those tongues that prefer a lighter taste. But be advised that this ale is far from being like a typical American lager, it still carries the full flavor that makes Slab City Beers the local choice in premium malt beverages.

Xenabock: The dark ruby red appearance of this beer is a visual representation of the taste that follows. Four malted barley give this beer a unique taste that glides across your tongue from the first to the last sip. We use untraditional brewing methods to create Xenabock. It's ale'ed not lagered, brewed in the fall not spring. Enjoy!!!

We will also be bringing some special brew. Stop by to find out what they are.

SOUTH SHORE BREWERY (82)

808 West Main Street / 54806

Head Brewer: Eugene "Bo" Bélanger

ASHLAND

715.682.9199

www.southshorebrewery.com

bolo@cheqnet.net

Established 1995. The South Shore Brewery was established in May 1995 and become the state's seventh microbrewery and first in Northern Wisconsin. Many changes have

occurred since its inception. Originally located in the historic Soo Line Depot building in downtown Ashland, it existed with the Railyard Pub. A few additions to the brewery allowed for increased capacity and distribution. A catastrophic fire ravaged the Depot building April 1, 2000 and left the brewery temporarily homeless. A new site was secured in July, 2000 and the ensuing construction lasted until late March, 2001. The new brewhouse and production line was formally commissioned March 29th. The brewery is dedicated to producing flavorful innovative products that uses the best of traditional techniques and taps the resources of originality from its professional staff. Currently, the brewery distributed its ever increasing line of products to select accounts throughout northern and west central Wisconsin, the western portions of the Upper Peninsula of Michigan, and the Duluth and North Shore region of Minnesota.

Nut Brown Ale (4.0-4.4 % alc. by wt): Our Flagship beverage. Don't be intimidated by the rich walnut color. It is very smooth, not heavy, with no residual bitterness, and a real warming, nut-like flavor and aroma. Brewed to match a classic English mild, but with carbonation levels that are more American in profile.

Honey Pils (4.4-4.6 % alc. by wt): Refreshingly bold, crisp yet not overwhelmingly bitter. Brewed with a classic European Pilsener yeast strain and lagered for several weeks before final packaging. Locally harvested honey primarily adds fermentables, but also a delicate touch of sweetness that balances nicely with newly developed aroma hops.

Rhoades' Scholar Stout (4.7-5.4 % alc. by wt): Our only named beer to date. Its honorary status is in tribute to its designer, Allen Rhoades, a fellow brewer who captured a blue ribbon at the Western Washington State fair when it was entered as a homebrew. Rich and hearty, but not thick and overpowering, and with a creamy head. Chocolate and dark caramel malts, along with roasted barley combine to create the wonderful flavor.

Cream Ale (3.5 % alc. by wt): A very innovative and unique product, and a thirst quenching favorite for those looking for a light beer alternative. By brewing half of the wort as an ale and the other as a lager, it combines the best features of both into one beverage. The body of this beer is achieved through the use of rolled oats, flaked barley and white wheat, and enhanced in both flavor and aroma, by herbal tinctures. This product retains the features of an ancient beer with a progressive malt alternative appeal.

SPRECHER BREWING COMPANY (44) **GLENDALE (MILWAUKEE CO.)**
701 West Glendale Avenue / 53209 414.964.2739
Owner/President/Brewmaster: Randal G. Sprecher www.sprecherbrewery.com
Assistant Brewmaster: Craig Burge beer@execpc.com

Established 1985. Sprecher is dedicated to producing fine European and traditional style beers and gourmet sodas. After 10 years in Milwaukee's Walker's Point area, the brewery moved to a larger location, a former elevator car factory, to continue its growth in producing distinctive beers for discerning beer drinkers. Sprecher produces five year-around varieties, six seasonals, and five gourmet sodas. Tours (reservations required): Fridays at 4pm and Saturdays at 1, 2, and 3pm. Additional 4pm tours June-August on Mondays through Thursdays. Distribution: Most of Wisconsin, plus metropolitan areas in Minnesota, Illinois, Michigan, Indiana, Baltimore, Northern California, and (soon) Florida.

WISCONSIN

Scotch Ale: Hearty red-brown ale with a slight smoky aroma of sweet caramel and lightly toasted malt. Malty, yet very smooth with a delicate hop finish and creamy head.

German Fest Bier: Pale malt flavors are balanced with a rich hop character and a light fruit bouquet in this lager. Dry-hopping and extended aging give this strong blonde beer a distinctive flowery aroma and a potent kick.

Pub Ale: Seven varieties of malted barley are combined to give this English-style ale its complex flavor and deep brown color. A select British yeast culture adds a subtle fruitiness and a blend of choice hops gives this non-bitter ale a soft finish.

Imperial Stout: Once brewed in Britain for the Russian Czars, this tremendously rich and thick ale uses a profusion of burnt and caramel malts. A massive mouthful of dark roasted malt and coffee flavors finishes with hints of chocolate, caramel, and licorice.

Pale Lager: Bohemian-style lager with golden color and rich malt complexity that only old-world brewing can produce. Saaz and Mt. Hood hops combine to provide the perfect balance between malty sweetness and a floral hop finish.

India Pale Ale: Traditional ale originally brewed in England for the British troops stationed in India. Fermented and dry-hopped, it has intense hop flavors and aromas delicately balanced with a potent, yet delicious, malty sweetness.

Ravin' Red Soda: Real cherry and cranberry juices are blended with honey and ginseng for a high-energy soft drink with a tantalizing sweet/tart sensation. We used the finest all-natural Wisconsin ingredients and brewed them in our gas-fired kettle.

Root Beer Soda: This old fashioned soda has a rich, creamy flavor from using pure Wisconsin honey direct from the combs. Our extracts are prepared in a hand-made, gas-fired brew kettle by combining honey, pure vanilla and a host of aromatic botanicals.

STEVENS POINT BREWERY (96)
2617 Water Street / 54481-5248
Brewmaster: John Zappa

STEVENS POINT
715.344.9310
www.pointbeer.com
john@pointbeer.com

Established 1857. One of Wisconsin's oldest and most popular breweries, the Stevens Point Brewery has maintained a reputation for great-tasting, award-winning beer.

Point Special: Our flagship brand since 1857, an award-winning well-balanced premium lager praised for its pleasant hop character and smooth, hearty flavor.

Point Pale Ale: American pale ale handcrafted with a blend of malted barley, Munich and Carapils malts, and Willamette hops.

Point Amber: Hand-crafted 100% all malt amber lager with Cluster, Hallertauer, Tettnanger, and Cascade hops for a balanced, distinguished flavor.

Point Bock: Bock beer made with a rich and flavorful recipe of roasted barley, caramel malt, and an extra helping of hops.

WISCONSIN

STOUT BROTHERS PUBLIC HOUSE (80)

777 North Water Street / 53202

Brewmaster: Al Bunde, "The Ambassador of Beer"

MILWAUKEE

414.273.2337

www.stoutbros.com

stoutbrospubhouse@wi.rr.com

Established 2000. Milwaukee's newest downtown brewpub is located near City Hall and around the corner from the Pabst Theatre in two renovated 125 year-old Cream City brick buildings. We feature 6-8 house brews and a few guest taps, and a full kitchen serving lunch and dinner Tu-Sa 11am-11pm; Su-M 11am-9pm. Park your car, have a few beers and jump on our custom beer clad shuttle to Bucks or Brewers games or to Summerfest. We self-distribute kegs to accounts in the Milwaukee area.

Yodeler Weiss: Unfiltered Bavarian-style hefeweizen with banana and clove flavors.

Underground IPA: Hoppy, copper-colored English-style India Pale Ale made with imported East Kent Golding hops. This is our strongest full-time beer at 6% alc v/v, and is also the brewmaster's favorite.

Stop by and find out what our third beer will be!

TITLETOWN BREWING COMPANY (79)

200 Dousman Street / 54303

Head Brewer: Adam Roberts

GREEN BAY

920.437.BEER

www.titletownbrewery.com

info@titletownbrewing.com

Established 1996. Titletown is located in the 100-year-old renovated Chicago & North Western railroad depot in downtown Green Bay overlooking the Fox River. Green Bay's first brewpub features 8 hand-crafted beers, our own root beer, and some of the finest cuisine in the area. Distribution: on-premise and at 12 local bars and restaurants. Tours: Saturdays 2pm. Festival beers may include the following (brewer did not provide 2002 list for publication):

"400" Honey Ale: Light ale made with Wisconsin clover honey.

Railyard Ale: Amber alt-style brew made with all German hops.

Fort Howard Pale Ale: Nice and hoppy American pale ale served on nitro-tap.

TWIN PORTS BREWING COMPANY (12)

1623 Broadway / 54880

Owner/Brewmaster: Rick Sauer

SUPERIOR

715.394.2500

beer@twinportsbrewing.com

www.twinportsbrewing.com

Established 1996. Twin Ports Brewing was originally established as the brewery for the Choo-Choo Pub and Grill (a refurbished railcar) on the outskirts of Superior WI. After two we decided that a location more central to all the residents of Duluth-Superior (the Twin Ports) was needed. After a year of searching and remodeling, TPB reopened in a former creamery. Complete with sloped floors with drains and tile walls the building was perfect for a brewery, although not what most people would think was ideal for a brewpub. It was decided to embrace the industrial nature of the location instead of making it warm and fuzzy. There are a variety of antique beer signs, bottles, and

photographs from Superior and Duluth's rich brewing history. A recent room addition houses a bar built in the early 1900's that was salvaged from a local jazz cabaret. The new space allows for the separation of smoking and non-smoking areas, and provides a venue for live music. TPB beers are created on a highly flexible 2bbl brewing system. The small batch size allows for a quick turnover of beer, ensuring that the beer is as fresh as possible. Unique and experimental beers are created without having to worry about slow consumption. A variety of ales and lagers are produced in addition to hand-pulled real ale. [Brewer did not provide a list of festival beers for publication.]

TYRANENA BREWING COMPANY (41)

1025 Owen Street, PO Box 736 / 53551

Brewmaster/Founder: Rob Larson

LAKE MILLS

920.648.8699

www.tyranena.com

info@tyranena.com

Established 1999. Tyranena is located in a modern brewing facility in Lake Mills where it produces four year-around beers, five seasonals, and several specialty style. Beer is available in bottles and select draught accounts in southern Wisconsin. Our beautiful smoke-free Tasting Room and Beer Garden are open Wednesday through Saturday evenings. Live music Saturday evenings. Growlers available.

Stone Tepee Pale Ale: This American-style pale ale celebrates the American hop with its characteristic bitterness, flavor and aroma.

Headless Man Amber Alt: This Dusseldorf-style Altbier boasts a deep copper color, aromatic hops and Wisconsin caramel malt for a remarkably smooth and delicious taste.

Ancient Aztalan Brown Ale: This American-style brown ale is rich, satisfying and chocolatey with just enough hops to make it not too sweet.

Chief BlackHawk Porter: A robust black and sharply bittersweet ale. This full-bodied beer is complimented by chocolate, caramel and roasty flavors.

Gemueticlichkeit Oktoberfest: This Bavarian-style Märzen is a rich, amber lager with a malty aroma and balanced hop bitterness.

Bitter Woman IPA: This India Pale Ale is brewed with an abundance of Cascade and Amarillo hops for an intense hop experience.

Johnson's Crick Wee Heavy: Vintage 2001 (Served at 1:00 p.m.): This Strong Scotch ale is full-bodied, amber in color with a pronounced malty sweetness.

Shantytown Doppelbock: Vintage 2001 (Served at 3:00 p.m.): This German-style Strong Doppelbock is brown in color with malty sweetness and a full body.

VIKING BREWING COMPANY (42)

234 Dallas Street W. / Box 277 / 54733

Brewmasters/Owners: Randy and Ann Lee

DALLAS

715.837.1824

brewer@vikingbrewing.com

www.vikingbrewing.com

Established 1994. Viking Brewing Company fired its kettle for the first time on Labor Day of 1996. Since then we have brewed 18 different styles of beers and several contract beers. Tours: 1PM Saturdays. Cheers! Randy and Ann Lee. Try Our "Scandinavian"

Smorgasbord! Join the Beer Party: “Ask not what our country can do to you, but ask what brew can do for our country!”

Whole Stein: Our coffee, oatmeal, milk Porter - “Breakfast Beer”!

Big Swede: Swedish Imperial Stout, an espresso of beers. Very dark, extremely smooth.

CopperHead: Premium ruby Märzen-style lager.

Abby Normal: Abbey-style Belgian tripel, very complex; wheat malt and Belgian candi sugar makes it light in body despite high alcohol content.

Golden Meadow: Bavarian-style Weissbier. Bold, phenolic, and fruity summer thirst quencher.

Blonde: Northern Pilsener, lighter with a touch of rye to add a little dryness and a twist.

Vienna Woods: Legendary Vienna-style lager. Elegant. Smooth.

Honey Moon: Our newest brackett, like a light, sparkling honey wine (mead)

Jorstad’s Old Fashioned Root Beer: Very creamy, slightly spicy root beer sold at Jorstad’s store in Ridgeland and at the brewery.

WATER STREET BREWERY (13)

Downtown: 1101 North Water Street / 53202-3107

Lake Country: 3191 Golf Road /

Brewmaster: George Bluvus III

MILWAUKEE and DELAFIELD

414.272.1195

262.646.7878

www.waterstreetbrewery.com

Established 1987. Water Street Brewery was the first brewpub in downtown Milwaukee, in 2000 we became a “chain” (albeit a small one) when we opened Water Street Brewery-Lake Country in Delafield right off I-94 and WI-83. Gleaming copper kettles of the on-premise brewery greet patrons at both locations. Six house beers, a variety of seasonals, and Water Street Root Beer are served at both locations. This year we celebrate our 15th Anniversary. We have decorated both locations with thousands of beer cans, 1600 tap handles, statues, lithographs, and stamped metal signs. A large portion of these items are pre-prohibition and focus on Wisconsin's proud brewing heritage. We have named the collection the Water Street Brewery Beer Memorabilia Collection and pieces will be rotated in and out of both locations to let people view the collection in its entirety. Go Leafs Go!

15th Anniversary Bock: Traditional German dark lager, brewed for the spring. We got a hold of a bag of every German malt we could get our hands on and threw it in. We used so much malt that we bent our mash mixer, which is a 1/8" thick steel paddle used to combine grain and water in the mash tun.

15th Anniversary Mead: A lighter style of sparkling mead (fermented honey and water), which is actually a metheglyn, spiced with ginger and lime peel. It has been cold aged for 2 years.

Pêche: Brewed and served ONLY for the Great Taste. We do a small 1Bbl batch every year, just for this festival. A Belgian style wheat beer, combining natural fermentation, two strains of Belgian yeast and peaches and peach juice added to the secondary, and aged one year.

Irish Stout: Traditional Irish Stout brewed and served at Milwaukee's Irish Fest, one of the largest Irish celebrations in the World. Based on a Beamish recipe we added a wee bit of Irish Whiskey to the finishing tank for some added “authenticity.”

WHITE WINTER WINERY (43)

7665 US 2 / 54847

Meadmaker: Jonathan G. Hamilton

IRON RIVER

800.697.2006 or 715.372.5656

goodmead@cheqnet.net

whitewinter.com

Established 1996. Specializing in mead, White Winter Winery is located in a delightful old house on a hill in Wisconsin’s beautiful north woods. Our mead is made from local fruits and honey whenever possible. Mead is the oldest known fermented beverage and referred to as “Nectar of the Gods” and was associated with wisdom, immortality, and fertility. Indeed, “honeymoon” refers to the tradition of giving the newly-wedded couple a “moon’s” supply of mead to ensure a fruitful union. We make 14 different styles of mead ranging from dry to sweet in traditional, melomel, cyser, black and brackett. We have both wine and beer styles. Our products are bottled in 375ml splits, 750ml wine bottles, or 22 oz beer bottles. Distribution: retail outlets in Madison, Milwaukee, Chicago, and surrounding areas. Check out our web site for a complete listing of retail outlets, or shop on-line at www.whitewinter.com. You can also order by phone at 1-800-697-2006 or stop by for a tour and tasting at our wine cellar and gift shop in Iron River, Wisconsin.

Black Mead: Soft, yet not subtle dry red. Enjoy with steak, Cajun or a standalone drink. If you like Cabernet, Burgundy, or Merlot; try this hearty drink.

Dry Mead: Dry honey, hint of lemon/lime enhances chicken or fish. Dryness of a Chardonnay with a light honey finish.

Strawberry Melomel: Light and airy semi-dry. A lighter fare compliments this lighter wine. Comparable to White Zinfandel with a fresh strawberry appeal.

Blueberry Melomel: Subtle semi-sweet. Fresh flavor for dessert or a standalone drink.

Oak Brackett: Mead meets beer! Robust and nutty with a slightly sweet finish. 12% ABV, serve at 45 - 50F in a brandy snifter to take full advantage of the complex aroma and flavor. Bronze medal in 2002 World Beer Cup.

Cherry Brackett: Fresh sweet cherry flavor. Similar to a lambic but with Mead origins, serve in brandy snifter or wine glass. 9% ABV

Hard Cider: Made from fresh Bayfield apple cider. Crisp, clean, refreshing, and lightly carbonated, 4.5% Alc.

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AMERICA'S BREWING COMPANY (8)

205 North Broadway / 60505

Brewmaster: Mike Rybinski

AURORA

630.264.2739

auroraroundhouse.com

miker@auroraroundhouse.com

Established 1995. The brewery at Walter Payton's Roundhouse is a 30 bbl. DME system set inside a 72,000 sq. ft. old train roundhouse original built in 1853. Refurbished in 1996 and named one of the countries top ten restorations in 2000. The complex offers indoor and outdoor dining, a cognac/cigar bar, Walter Payton's Museum of football memorabilia, America's club, banquets in 5 rooms or up to 600 people and courtyard entertainment featuring live bands. There are 8 beers on tap at all times, covering a wide range of styles.

Payton Pilsner: Winner of the gold medal at the World Beer Cup 2000 for Bohemian Pilsner. A full bodied Pilsner with assertive hop flavor and aroma.

Hemp Ale: Brewed with sterilized hemp seeds so there's no THC (the chemical that makes you 'high'). It has a nutty, malty flavor that's smooth and mellow.

Sweetness Stout: Winner of the gold medal at the 2001 GABF for sweet stouts. Made with lactose, which doesn't ferment, lending to a chocolatey, malty stout that is sweet.

Berliner Weiss with Raspberry: A hard to find German-style wheat beer that, served alone, is very tart. Adding raspberry syrup "cancels" the tartness and you have a wonderful summertime German wheat beer.

Rootbeer: A creamy, handcrafted rootbeer made with a touch of honey and vanilla.

BENT RIVER BREWING COMPANY (22)

1413 5th Avenue / 61265

The Brew Guy: Timothy Koster

MOLINE

309.797.2722

bentriver@qconline.com

Established 1999. Located in the "Moline City Centre," this turn-of-the-century building captures that bygone era of rugged individuals with its two storefronts and decorative stone arches. The brewery and tasting room occupy a 1,600 square foot storefront and 1,000 square foot German-style bierhall, decorated in the traditional colors and style with seating for 65 people in church pews at trestle tables with room for a band. There are an additional 2,800 square feet in the basement for bottling, labelling, kegging, and storage.

[Brewer did not provide a list of festival beers for publication.]

BLUE CAT BREW PUB (90)

113 18th Street / 61201-8708

Brewmaster: Daniel Cleaveland

ROCK ISLAND

309.788.8247

bluecatbrew@bluecatbrewpub.com

www.bluecatbrewpub.com

Established 1994. The brother and sister team of Martha and Dan Cleaveland, natives of Rock Island, founded Blue Cat in a restored century-old building in the downtown entertainment district. Relax and enjoy one of our beers on tap while watching the

ILLINOIS

brewers brew one of their nearly 40 recipes in the two-story brew tower. After a fine casual meal on the first floor, move upstairs to partake in pool, darts, video games or just sit and talk. The brewhouse is a 7-barrel Newlands. People can see the operation from milling on the second floor to the 1st floor brewery from either floor. In the basement, the beer is held in 25 year old English Grundy tanks for conditioning and serving. Tours: on request and with monthly beer dinners. Distribution: Illinois and Iowa, including Galesburg, Macomb, and Woodstock, IL, and Bettendorf and Ames, IA. Kegs and party pigs.

[Brewer did not provide a list of festival beers for publication.]

CARLYLE BREWING COMPANY (49)

215 East State Street / 61104

Brewmaster: Don Carlyle

ROCKFORD

815.963.2739

Established 2002. Be among the first to taste CBC beers. Projected opening is September.

FLATLANDER'S (91)

200 Village Green (Milwaukee Ave. & Olde Half Day Road) / 60069

Head Brewer: Greg Browne

LINCOLNSHIRE

847.821.1234

www.flatlanders.com

greg@flatlanders.com

Established 1996. Flatlander's produces a full range of beers served fresh on premise only in the cool and impressive setting of the Lincolnshire pub. Enjoy a beer or two, or order a full meal to accompany your beer. Tours on request.

[Brewer did not provide a list of festival beers for publication.]

FLOSSMOOR STATION BREWING COMPANY (85)

1035 Sterling Avenue / 60422

Head Brewer: Todd Ashman

Assistant Brewer: Bill Ryan

FLOSSMOOR

708.957.2739

www.flossmoorstation.com

info@flossmoorstation.com

Established 1996. A pleasant dining and drinking experience in a restored Illinois Central passenger train station. Originally built in 1906 the station now houses a restaurant and brewery. A 15 bbl Specific Mechanical brewhouse keeps the tap lines flowing with up to 10 beers year round. Our beers are available at our pub and VERY select Chicagoland beer bars. Tours by reservation or by chance. Keep a look out for our numbered and signed commemorative bottles soon. For 2002 our brewing neighbors, Three Floyds Brewing of Munster, Indiana, will join us this year at one end of a tent this year. We plan on releasing a special beer every 30 minutes (one 'special' per brewery per hour). Please stop by our booths earlier to note tapping times of these beers.

Todd and Bill's Excellent IPA: Crisp Maltings' Marris Otter malt; Centennial and Amarillo hops. 90 IBUs. [Editor: Excellent!]

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Panama Red Ale: Panama's 7th appearance at the Great Taste. Brewed with Pale Ale malt and Belgian caramel malts. Hopped with Centennial and Amarillo. Dry hopped again right in the keg!

Pullman Brown Ale: Our attempt to recreate a Brown Ale from Colonial era America. Using Molasses and hand toasted oats as adjuncts this beer has an incredible aroma and a very nice texture. Our customers find this brew very quaffable. This beer has won honors at 4 out of the last 5 Great America Beer Festivals.

Abbey Dubbel: Our attempt to create something that would satisfy the monks over in Belgium. A luscious brew mahogany in color, formidable in alcohol, and a malty yeasty note in the finish.

Iron Horse Oatmeal Stout: A very big and bold stout. This beer is opaque, rich with caramel, toffee and espresso flavors. Generous portion of flaked oatmeal gives its body a silky character.

Great Taste of the Midwestsm Exclusive First Releases & Special Brews:

As has become tradition we have several beers that we age for many long months and years knowing that we will bring to Madison to share with you today. We at Flossmoor Station know there isn't a better place to show these beers off than right here! Check our booth for exact serving times!

Old Conundrum Barley Wine(2002): This year we have a new batch of OCBW. Brewed with Palm Sugar from India as a special adjunct. This very big beer started out a 28°P. Alcohol is 11%abv. Two versions will be poured this year. Both beers are barrel aged. Jack Daniel's barrel aged which will have whiskey flavors along with some Oak character(6 months old). Oak barrel aged- This is a new one for us and we'll be finding out what you think so stick around after you taste it and let us know.

Framboise de Flossmoor: Belgian white ale turned purple! Actually we brewed our standard Wit beer recipe without the spices. Two days into the fermentation we added 280 lbs of raspberry puree and 6 gallons of Gewertztraminer grape concentrate.

A Train Wreck of Flavor: Wow! We blended 25 gallons of our Pullman Brown Ale and 28 gallons of Old Conundrum Barley Wine and aged it 6 months in a Jack Daniels Barrel. Deeply complex with a myriad of flavors.

Imperial Eclipse Stout (2001): Our baby...our pride and joy. Gold medal winner at Real Ale Festival, Bronze medal at Australian International Beer Awards. Magic is created when you age big thick strong beer in a whiskey barrel. Reminiscent of dark fruit, espresso, and vanilla. Notable oak flavors linger on the palate. This beer spent over a year in the wood. We'll tap this one last as this will be its final public appearance. [Editor: Private appearances in Todd's basement?]

FOUNDERS HILL BREWING COMPANY (85)

5200 Main Street / 60515

Head Brewer: Karl Fitzloff / Brewers: Karl Schmidt & Darrin Mc Donal

Established 1996. Located in the quaint downtown of Downers Grove, Founder's Hill has 500 seats and serves up a mix of American and eclectic fare in a historical 1890's landmark.

DOWNERS GROVE

630.963.2739

ILLINOIS

Santa's Little Helper: Full bodied holiday ale at 9.0% abv, aged one year, smooth and well balanced with three spices.

German Hefe Weizen: Traditional German Hefe, 50/50 wheat and 2-row, very yeasty and oh so tasty. Brewed for our commemorative 5 year anniversary.

Chill on the Hill: Did you say Malternative beverage? That is right! A brew pub actually made one and if you feel like trying it, we brought it. It is a clone that will give the big guys a run for their money. Hope you enjoy!

Bernardines Honey Brown: This American brown is one of the brewers' favorites to take on that rare fishing trip weekend when there is no beer fest. We add three pounds of apple blossom honey raised by the brewer's Mom and add it to each keg to keep its original sweetness. It is a great sometime treat! Enjoy!

GLEN ELLYN BREWING COMPANY (64)

433 North Main Street / 60137

Brewmaster: Mike Engelke

GLEN ELLYN

630.942.1140

www.glenellynbrewingco.com

gebrew@directvinternet.com

Established 1996. GEBC is a small, upscale brewpub located in the western suburbs of Chicago. Opened in 1996, GEBC is proudly celebrating their 6th anniversary this month. The menu is sure to suit guests of any palate with offerings from burgers and chicken to prime steaks and quality seafood. The 10 bbl brewing system run by Mike Engelke and Matt Van Wyk offer 25-30 hand-crafted beers per year. Brewed in small batches to guarantee freshness, GEBC produce both ales and lagers. With six beers on tap at all times, the brewers are afforded the luxury of pleasing the masses while crafting many specialty favorites from around the world. GEBC hosts several brewmaster's dinners, tastings, tours and off-site events.

Honey Apricot: This summer favorite is a light colored ale, gently hopped, with a subtle yet pleasing dose of Apricot goodness.

Chatterin' Jon's IPA: Our India Pale Ale is a hop lover's dream come true. This medium bodied, deep golden ale is loaded with Cascade goodness.

Trapp's Belgian Strong ale: This deep chestnut colored Trappist-style Belgian ale is full bodied, lightly hopped, and of course, strong. With an original gravity of 22°P, it is loaded with sweet Alco-Holy goodness.

GOOSE ISLAND BREWING COMPANY (70)

1800 W Fulton Street (brewery) / 60612

1800 N Clybourn Ave (original brewpub) / 60614-4941

3535 North Clark Street (Wrigleyville) / 60657

Brewmaster: John Joseph Hall

CHICAGO

312.226.1119

312.915.0071

773.832.9040

www.Gooseisland.com

info@gooseisland.com

Established 1988. Bottled and draught product is produced at the Fulton Street facility with distribution in 13 Midwestern states and Texas. The brewpubs feature pub fare and a rotating selection of beers throughout the year.

Honker's Ale, Hex Nut Brown Ale, Blonde Ale, India Pale Ale, Oatmeal Stout, Kilgubbin Red Ale, Summertime Kölsch Bier, Pils, others.

ILLINOIS

GOVNROR'S PUBLIC HOUSE (32)

220 North Randall Road / 60156

Brewmasters: Terry Richardson and Ron Buck

LAKE IN THE HILLS

847.658.4700

govnors.com

ron@govnors.com

Established 2001. Our restaurant/ brewpub, with seating for more than 400, has held true to the original Govnor's Pub's (Chicago) concept in the tradition of all great Irish pubs: create a place where all feel welcome and are encouraged to stay. The menu features hearty sandwiches and burgers and a variety of pub fare including steaks and chops, seafood, pasta, pizza or our traditional Fish 'n Chips and Shepherd's Pie. Our 7 barrel JVNW brew house creates over 25 distinct beer styles as well as traditional cask conditioned real ales. Govnor's is always a great place to gather with friends and family for food and drink.

Public House Pale Ale: Traditional English Pale Ale, dark amber with caramel tones and a touch of chocolate malt. Four generous hop additions puts this beer at the upper limits for the style.

O'Kellys Hefeweizen: Classic Bavarian Wheat Beer, strong banana and clove tones dominate this very refreshing summer brew. Straw colored, light to medium body, and very lightly hopped.

Veronica's American Pale Ale: Gold colored, medium-bodied and very bitter. Reminiscent of citrusy West Coast ales. We dry hopped this beer with 2 pounds of whole Cascade hops in the serving tank to give it a strong hop flavor and aroma.

ILLINOIS BREWING COMPANY (93)

102 North Center #111 / 61701

Brewmaster: Tim Hilton

BLOOMINGTON

309.829.2805

Established 1999. Proud to be Central Illinois' only Brewery & Pub!

Clover Hill Honey Ale: Light, sweet American wheat ale with flowery aromatics

High Beam Barleywine: 1.090 barleywine aged in Jim Beam oak barrels.

Newmarket Pale Ale: Cascade-hopped pale ale with a crisp finish.

Stumbln' Stout: Creamy smooth Midwestern stout with a dry finish.

MICKEY FINN'S BREWERY (99)

412 North Milwaukee Avenue / 60048

Brewmaster: Luke Kazmierski

LIBERTYVILLE

847.362.6688

mickeyfinnsbrewery.com

mickeyfinnsinfo@ameritech.net

Established 1994. With a \$2 million renovation, owners Pat Elmquest and Bill Sugars transformed Mickey Finn's into a 10,000 square foot, two level restaurant, bar, and brewery. In addition, warm weather guests enjoy dining on the outdoor patio, complete with propane-heated lanterns that make it cozy well into late autumn. Mickey Finn's offers a full range of award winning (GABF and WBC) ales and lagers. A handful of patron favorites remain on tap year-around, with an additional 25 seasonal beers available at various times throughout the year. We also offer award-winning (Real Ale Festival)

cask-conditioned ales served in the traditional English style. Sip yourself a Mickey Finn.

Hefeweizen, Kölsch, Doppelbock, Scottish ale, IPA, and Whiskey barrel Imperial stout

PIECE (101)

1927 West North Avenue / 60622

Brewmaster: Jonathan Cutler

CHICAGO

773.772.4422

Established 2001. Check for some jointly-produced brews created with some of the brewers from Three Floyds. [Brewer did not provide beer list.]

RAM RESTAURANT AND BIG HORN BREWERY (15)

1901 McConnor Parkway / 60173

Brewers: Tom Nelson and Joe Egdorf

SCHAUMBURG

847.517.8791

Established 1995 (Ram International). Ram Restaurant & Big Horn Brewing Co. in Schaumburg is Ram's 20th brewery. With 23 breweries currently operating in Washington, Oregon, Idaho, Wyoming, Colorado, Texas, Illinois and Indiana, Big Horn Brewing Company is the third largest privately owned brewery in the United States. Since 1995 Big Horn has devoted itself to serving the finest beer possible. The Schaumburg location produced over 1400 bbl last year on a 15 bbl JVNW system. We offer 8 beers on tap year-around, which can be taken home in 1/2 gal. growlers, as well as 1/4 bbl & 1/2 bbl kegs. We also have a Ram Restaurant & Big Horn Brewery in Wheeling, Illinois, and will open another facility in Rosemont in the near future.

Buttface Amber Ale: The rich amber ale gets its color and malty richness from a combination of five barley malts. Willamette hops balance the flavor.

Big Horn Hefeweizen: An unfiltered wheat beer in true German "mit Hefe" style. The Bavarian yeast combines hints of banana and clove balanced with traditional Hallertauer Hops. You cannot confuse this beer with American wheat beers.

Bubba's Brown Ale: A medium bodied, smooth brown ale balanced by a complex malt character and a mild hop background. This seasonal beer only comes out once a year.

TWO BROTHERS BREWING COMPANY (14)

30W114 Butterfield Road / 60555

Owner: Jim Ebel / Brewmaster: Jason Ebel

WARRENVILLE

630.393.4800

info@TwoBrosBrew.com

www.TwoBrosBrew.com

Established 1996. Two Brothers Brewing Company was founded in 1996 by Jim and Jason Ebel. Our first handmade beer left our cooler in early 1997. We now produce four year-around beers, four season selections and two specialty products including our Bare Tree Weiss Wine. We package our award-winning beers in kegs and bottles for distribution in Illinois, Wisconsin, Minnesota, Ohio and Missouri.

Ebel's Weiss Beer: This authentic Hefe-Weizen with notes of clove, vanilla and banana is the pride of Two Brothers. Crafted using imported German malts and hops with our special Hefe-Weizen yeast strain.

Domaine DuPage: French Country Ale brewed with specialty malts and all imported hops to replicate the country ales of northeast France. Deep copper color and malty.

Bare Tree Weiss Wine: A one-of-a-kind beer experience. Bare Tree Weiss Wine is brewed from the first runnings of our hefeweizen to create a rich, strong beer introduced each winter after the leaves have fallen. Enthusiastically hopped, fermented first with our weiss yeast strain then finished with a scotch ale yeast and aged on oak. Very limited!

INDIANA

BROAD RIPPLE BREW PUB (60)

842 East 65th Street / 46220
President/Brewer: John Hill

INDIANAPOLIS

317.253.2739

Established 1990. [Brewer did not provide 2002 information for program book.]

CHALKIES BEER BAR (105)

5603 East 82nd Street / 46250
Publican: Marvin McKay

INDIANAPOLIS

317.578.2221

A Great Taste first! Chalkies is a large smoke-free pool hall and good beer bar on the far north of Indianapolis. Although not a brewery, Chalkies is here at the festival serving rare imported beers from its booth in the vendor and PUBLICATIONS tent. Try a limited edition English or Belgian ale with a sample of sushi. Supplies are limited; you've been warned!

DUNELAND BREWHOUSE (58)

5718 South Franklin Street (Route 421) / 46360
Brewster: Barbara Kehe

MICHIGAN CITY

219.878.9180
dunelandbrewhouse@hotmail.com

Established 1997. Located just one-half mile north of I-94 on the south side of Michigan City, our brewpub is a former restaurant building that was completely gutted in 1996-97 with a new brewery addition built on the south side of the existing structure. We have a 15bbl Specific Mechanical System brewhouse from Victoria with four 15 bbl fermenters and eight 15bbl bright tanks. All of our beers are served on draught at the brewpub, and most are available for carryout in 22 ounce bottles or ½ gallon growlers. Kegs available on request. Pub opens M-Th 4pm, and 11am F-Su. Call ahead for tours.

Blizzard Buster Winter Ale: Brewster Barb Kehe stashed away a half-barrel of this special brew just for this event, a complex, sweet brew with a huge malt body, aggressive

INDIANA

hop additions, and strong alcohol presence. A big hit during those cold winter months in northwestern Indiana.

Salmon Tail Pale Ale: Classic American pale ale, rich golden color, and finished with a bountiful helping of Cascade and Centennial hops.

Open Hearth Amber: Rich, flavorful, and mildly hopped with a beautiful copper/red hue.

Mount Baldy IPA: Robust IPA made with 4 types of hops.

LAFAYETTE BREWING COMPANY (57)

622 Main Street / 47901-1451
Brewmaster/President: Greg Emig
Brewer: Chris Johnson

LAFAYETTE

765.742.2591
mail@lafayettebrewingco.com
www.lafayettebrewingco.com

Established 1993. We are located in a turn-of-the-century brick building in the historic downtown shopping district, minutes from I-65. The brewpub currently occupies more than 14,000 square feet of the building, featuring family dining and the taproom on the first floor and a recently remodeled second floor which houses a large copper-topped bar, pool tables, foosball, bristle board darts, and a stage for live music--all in a SMOKE-FREE setting. We serve a full lunch and dinner menu. The full lineup of our award-winning draught ales is available throughout the facility. Be sure to check out our rotating variety of cask-conditioned ales. Annual capacity is about 1,200 barrels. Tours: by advance request. Growlers available for carry-out.

Tippecanoe Common Ale: This hearty amber ale features caramel malt overtones followed by a burst of the distinctive orange/citrus character of Amarillo hops. Uncommonly tasty!

Eighty-Five: An intensely bitter American pale ale supplemented with a massive dry-hopping of Centennial hops. Our own Alpha Acid Test!

Black Angus Oatmeal Stout: A perennial favorite! We combine five malts and 10% oatmeal to create this silky smooth full-bodied black ale. Drink your oatmeal!

Marley's VSOP- Barrel Select: For this Very Special Old Porter, we've combined the legendary Maris Otter barley with dark crystal and de-husked black malts to produce a creamy, full bodied porter. We then aged the brew for a full six months, including one month in a Blanton's bourbon barrel. Experience the excellence!

MAD ANTHONY BREWING COMPANY (59)

2002 Broadway / 46802
Brewmaster/Owner: Todd Grantham

FORT WAYNE

219.462.ALES (2537)
Madbrew.com

Established 1998. MABC began life as a 7 bbl microbrewery inside of a popular Fort Wayne restaurant, The Munchie Emporium. The restaurant was purchased from the original owner in Sept. 1999 making MABC a full fledged brewpub. A 15 bbl production brewery and a second restaurant / tap room have been added since. We maintain a regular rotation of 7 handcrafted beers served in the eclectic atmosphere of The Munchie

INDIANA

Emporium. Beer is self distributed in kegs and bottles throughout Fort Wayne and the surrounding area .

[Brewer did not provide a 2002 list of festival beers, which may include the following:]

Auburn: Our award winning amber lager. This beer was a silver medalist in the 1999 GABF and bronze finisher in the 2000 World Beer Cup.

Harry Baals Irish Stout: A tribute to our former mayor, (yep it's pronounced that way).

THREE FLOYDS BREWING COMPANY, LLC (102)

9750 Indiana Parkway / 46321

Brewmaster: Nick Floyd

MUNSTER

219.922.3565

www.3floyds.com
alphaking1@msn.com

Established 1996. Nick Floyd founded the brewery to satisfy his thirst for big, hoppy, uncompromising beers. Three Floyds produce distinctive, full-flavored ales for the Upper Midwest. Adhering to our motto, "It's Not Normal!" we are happy to push the envelope on malt, hops, graphics, and attitude, yet our 4 year-around brands satisfy all consumer desires.

(Brewery did not provide a listing of this year's beers, but you can be sure they'll have Alpha King. Check out their booth to see what else they're serving.)

Alpha King Pale Ale: The name says it all! Our flagship brew is a big, robust American Pale Ale. A malt bill of amazing variety combines with massive hopping to deliver a beer that breaks down barriers and challenges taste buds. "No lack of character here!" reports *All About Beer* magazine about this silver medal winner from the World Beer Championships.

IOWA

FITZPATRICK'S, THE BREWERY (7)

525 Gilbert Street / 52240

Brewmaster: Mark Duchow

IOWA CITY

319.356.6900

brewmasterdchow@hotmail.com

Established ???? The Brewery offers fine dining with hand cut steaks and an eclectic menu. We also offer up to 12 award winning hand crafted beers and four crafted sodas on tap. Located in the heart of Iowa City you can enjoy us in the beer garden, in Fitzpatrick's™ Irish Pub, or in The Brewery for fine dining.

Iowa City Light: 2001 GABF Bronze Medal Winner (American Lager). Traditional American Lager, crisp, clean, and pale. OG 1.035 IBU 17

Celtic Stout: 2001 GABF Silver Medal Winner (Dry Irish Stout). Medium bodied, initial malt and caramel flavor profile with a dry roasted bitterness in the finish. OG 1042 IBU 36

IOWA

MILLSTREAM BREWING COMPANY (16)

835 48th Avenue / Box 284 / 52203-0284

Head Brewer: Aaron Taubman

AMANA

319.622-3672

brewery@millstreambrewing.com

millstreambrewing.com

Established 1985. Carroll F. Zuber and brothers James and Dennis Roemig dreamt of building a small brewery. They called on one of America's premier brewers, Joseph Pickett Sr. of the Dubuque Brewery, to help in the brewery design. Millstream is the first brewery to operate in Amana since 1884. Visit our brewery in scenic Main Amana where you can enjoy the gemutlichkeit of the hospitality room and to view the brewing and bottling areas and the lagering cellars where we make our award-winning beers. Located across from the Woolen Mill in Main Amana. Our beer is now available in Wisconsin at Brennan's Country Farm Market locations. Tours available; please arrange in advance.

German Pilsner: This beer has a very light color, and an assertive bitterness that is rounded out by a spicy, earthy tone derived from dry-hopping with Czech Saaz hops.

Millstream Hefewiessen: A thick luscious body and an aroma that contains assertive banana, clove and bubblegum flavors. Best if the bottle is agitated first to rouse the yeast into solution, as they add much to the flavor.

Schild Brau Amber: Vienna lager. Brilliant red color. Deliciously complex roasted malt flavor and nose, slight hop bitterness, caramel sweet finish.

Old Time Rootbeer: Rich sweet flavor with plenty of vanilla. Very highly ranked by self proclaimed 'Rootbeer Connoisseurs.'

STONE CITY BREWING LTD. (81)

P.O. Box 535 / 220 S. Dubuque St. / 52333

Brewmaster: Jeff Allen

SOLOON

319.624.1360

stonecity.com

Established 1996. We brew traditional European style ales and lagers. Filtering is a dirty word here at Stone City. Our philosophy is that the brewers of centuries ago who let full-bodied beers blossom in all their glory were closer to the mark of excellence than the large brewers of the last few decades. We take pride in the fact that we built our own 16 Bbl brewing system with revamped parts from all over various industries. Our fermenters were dairy tanks in a former life; now they make beer that is truly "Handcrafted in the Heartland." Tours on request. [Brewer did not provide 2002 festival beer list. Beers may include the following:]

Iowa Pale Ale (IPA) (5% alc by vol): Brewed with four malts and three hop varieties for a complex flavor profile that will bring you back for more. "Always quaff with friends."

Artist Colony Ale (5.5% alc by vol): Brown ale brewed with three types of hops and an Irish Ale yeast strain. "Stimulates creativity with proper company."

Stone Bluff Pilsener (4.5% alc by vol): Traditionally brewed in the Czech style. We use Czech Saaz hops and a Bohemian lager yeast for this beer style.

John's Belgian Wit (4.5% alc by vol): Wit beer yeast strain gives the beer a spicy character. Brewed with orange peel and coriander. Available in 12 ounce bottles and on draught. Brewed under contract for John's Grocery.

IOWA

KANSAS

BLIND TIGER BREWERY (89)

417 SW 37th Street / 66611

Brewmaster: John Dean

TOPEKA

785.267.2739

www.blindtiger.com

Established 1995. We opened the first brewery in Topeka since the Prohibition era. It is named after the Prohibition era custom of displaying stuffed tigers in establishments to alert patrons of the availability of bootleg alcohol. These speakeasies were referred to as "blind tigers." We brew our award winning beers on a 14 barrel JVNW brewhouse and produce about a thousand barrels a year. We keep six hand-crafted ales and five rotating specialty beers on tap. We also keep a cask conditioned ale on our beer engine year round. You can enjoy these brews in our 400 seat full service restaurant, at the bar, in the lounge, or on the sun deck. We're located just off I-70 and sell 1/2 gallon growlers of beer to go.

[Brewer did not provide beer list.]

FREE STATE BREWING COMPANY (4)

636 Massachusetts / 66044

Brewmaster: Steve Bradt

LAWRENCE

785.843.4555

www.freestatebrewing.com

fsb@freestatebrewing.com

Established 1989. We opened as the first legal brewery to operate in Kansas in over 100 years. The brewery and restaurant are housed in a renovated inter-urban trolley depot in historic downtown Lawrence. We brew a wide variety of ales and lagers on a 14 Bbl, gas fired, JV Northwest brewing system. Our annual production is around 2,200 Bbls. Our beers are available at the pub and at select draft accounts in Northeastern Kansas. Surf by our web site to see what's on tap today as well as complete menus and daily food specials. Tours available by appointment.

Ad Astra Ale: The first ale brewed in Kansas since pioneering days. Pale, Crystal, and Munich malts make a rich amber beer. The hops balance the malty sweetness, and we chose Northern brewer and Fuggles hops for their flavor. OG: 13 °P/1052, 27IBUs

Copperhead Pale Ale: In the style of the classic British India Pale Ales, but with a distinctly American flavor. Full body amply supports its sharp, clean hop bite and the spicy aroma that comes from late additions of Yakima Cascade hops to the kettle. We add to the hop flavor and aroma by "dry hopping" in the conditioning tanks using whole leaf hops. OG: 14.5 °P/1058, 50.5 IBUs.

Lemon Grass Rye: A refreshing Summer brew! Pale and Munich malts provide the base for this beer and flaked rye, malted rye and fresh lemon grass add a fresh, zesty flavor with a lemony background. Gently hopped with Magnum and Hersbrucker hops. OG: 13.0°P/1052, 18 IBUs.

IOWA

HIGH NOON SALOON (31)

206 Choctaw / 66048

Head Brewer: Ed Baldwin

LEAVENWORTH

913.682.4876

www.thehighnoon.com

highnoon@lvnworth.com

Established 1995. The brewery is located in the historic downtown section of Leavenworth, in the old Great Western Stove manufacturing building. We are a full service restaurant, bar, and brewery serving up 5 flagship beers and 5 seasonals. The flagship beers are the Lewis & Clark lager, Tonganoxie Honey Wheat, Oregon Trail Raspberry Wheat (Gold Medal '98 GABF), Annies Amber Ale & Stampede Stout. The seasonal program covers all styles of brewing and there is always something unique on tap for even the most discriminating palate. All beers are available in kegs (1/6 & 1/2 bbl), our Hop Along IPA is available on draft at Barley's Brewhouse in Kansas City, and the Annies Amber Ale will be available in 12oz bottles late summer (in house). [Brewer did not provide festival beer list.]

KENTUCKY

BLUEGRASS BREWING COMPANY (83)

636 East Main Street / 40202

Brewmaster: David R. Pierce

LOUISVILLE

502.584.2739

bbcbrew.com

brewmaster@bbcbrew.com

Established 1993. BBC began brewing operations in 1993 as a brewpub (15 bbl. system, 2500 bbl. annual capacity) and has developed a strong local following. To handle increased demand, we opened our production brewery(30 bbl. brew house, 5000 bbl. annual capacity) in early 2001. Our bottle/draft products can be enjoyed in Kentucky, Indiana, Ohio, Maryland and the DC area. BBC has won numerous medals at the GABF and Real Ale Fest.

Luna de Miel: Raspberry Mead

Bearded Pat's Barleywine: 1998 + 1999 GABF and Real Ale Fest Gold

American Pale Ale: 1999 Real Ale Fest Best of Show

Hell For Certain: Wallonian Strong Spiced Ale

MICHIGAN

DRAGONMEAD MICROBREWERY (39)

14600 East Eleven Mile Road / 48089

Brewers: Jeff Levine, Eric Harms, Kim Schneider

WARREN

586.776.9428

www.dragonmead.com

Established 1997. Dragonmead Microbrewery is dedicated to the production of top quality, hand-crafted ales and lagers. We take great care in producing beers in accordance to traditional styles selecting only the finest domestic and imported grains, hops and style specific yeast strains. We consistently offer 20 - 30 different beer styles in our taproom including cask-conditioned real ale, and nitrogen-dispensed beers. Our custom-built 3-bbl brewhouse allows us the flexibility to produce small batches of a wide variety of beers on a continual basis in order to maintain the freshest possible product. We currently only

MICHIGAN

distribute draft beer in southeastern Michigan. Occasionally, we have bottled beer (Final Absolution Belgian-style Tripel) for sale in our pub only. Look for a broader range of bottles in the near future. Anyone interested in distributing Dragonmead beer to a wider area may contact the brewery (586-776-9428, or brewers@dragonmead.com). Pub hours are Tuesday - Thursday 4pm - 11pm, Friday 4pm - 12am, and Saturday 12pm - 12am. Be prepared for a great selection of Belgian-style beers, and some surprises as well.

Final Absolution: Belgian-style Tripel, OG=1.093, combines the tastes of Belgian Candi sugar, pale and Munich malts with Czech Saaz hops to create a velvety smooth ale from start to finish. Belgian ale yeast at a higher fermentation temperature produces esters of banana and clove in the nose. Referred to in the brewhouse as liquid crack.

Dead Monk Abbey Ale: Brewed in the traditions of the Trappist Monks, this beer balances Belgian Candi sugar, Pilsen, Aromatic, and Caramunich malts with E. Kent Goldings and Mt. Hood hops to produce a sweet on the palate big body beer. Another high gravity special starting out at 1.074 the sweet flavor masks the high alcohol content.

Bronze Griffin: If you are a fan of Kwak, give this beer a crack. Modelled after Pawel Kwak's famous Belgian Ale, this beer combines the flavor and aroma of sweet orange peel with the Pale and Munich malts and Tettnang and Kent Goldings hops to create a fine ale that is rich in flavor and full-bodied.

We will also be serving up special beers throughout the day on a limited basis. Be on the look out for a Belgian-style Wit to beat the summer heat, other Belgian treats, and a two-year old Barley Wine.

FOUNDERS BREWING COMPANY (47)

648 Monroe, NW / 49503
Brewmaster: Nate Walser

GRAND RAPIDS

616.776.1195
wwwFOUNDERSales.com
dave@FOUNDERSales.com

Established 1997. FBC was born on the banks of the Grand River, just north of the heart of downtown Grand Rapids, Michigan. With a dream of bringing the craft brewing tradition back to Grand Rapids, college friends Mike Stevens and Dave Engbers jumped off the entrepreneurial bridge. And what a ride it's been. Specializing in hand-crafted ales and lagers since 1997, each has its own distinct personality to explore. Originally brewing only four ales in our first year, we now have created over twenty different beers a year. In 1998 our taproom opened, allowing the thirsty public to watch the brewing and packaging process, all while enjoying a fresh, hand-crafted Founder's creation. You can now find up to 14 different beers on tap. As far as Founders rap sheet, if we are known for anything, it's big, flavorful quality beer. Founders Dirty Bastard Scotch Ale was the highest rated Scotch Ale at the 2002 World Beer Championships. Our goal is to overwhelm your taste buds. Leave an impression with every ounce. Currently available in Michigan only, we will be expanding into Midwest markets within the Fall of 2002. Our taproom is open 7 days a week. Professionally laid back, no need to dress up. Serving massive deli sandwiches during lunch Monday-Friday 11 am - 2 pm. Hours of operation: MTW: 11am-12M, Th-Sa: 11am-2am; Su: 5 pm-12M

Founders Dirty Bastard Scotch Ale: Gold medal winner at the World Beer Championship 2002. Dark reddish-amber hue. Roasted grain aromas with vinous

MICHIGAN

accents. Follows through well on a medium bodied palate with chewy, lightly burnt malt flavors and a well-judged note of hop bitterness on the finish. 8.3%ABV

Founders Imperial Stout: Overwhelming roasted malt character along with subtle hop bitterness is perfectly balanced, creating a complex smooth drinking masterpiece. The higher alcohol content will let this gem will age for years. We understand if your patience runs out. 10%ABV

Founders India Pale Ale: Quickly becoming a favorite among hopheads. Orange-amber with a subtle haze and a creamy head. Medium-bodied. Marked bitterness. Earthy pine aromas follow through on the palate. Shows a crisp, aromatic hop profile with tangy bitterness and fruity notes lingering on the finish. Aroma hops are the keynote. 7.2%ABV

Founders Breakfast Stout: Brewed with a combination of roasted and caramel malts along with flaked oatmeal, combined with Belgium dark chocolate and Sumatran coffee. Extremely smooth. Coffee aroma and flavor are strong with a subtle bitterness of chocolate. Beware, severely addicting. 8%ABV

Founders American Black Ale: An enigma of sorts. The aroma and flavor of a robust porter with the body and hop character of a light pale ale. Smooth and extremely drinkable. A light-bodied, full flavored ale. 5.6%ABV

Founders Imperial IPA: Everything you look for in an IPA and more. Words won't do justice for this beer. Must be experienced. 9%ABV

KALAMAZOO BREWING CO., INC. (38)

355 East Kalamazoo Avenue / 49007
Brewmaster/President: Larry Bell

KALAMAZOO

616.382.2338
www.bellsbeer.com

Established 1985. The home of Bell's beers is proud to serve its beer here at the Great Taste of the Midwest. Established in 1983, Kalamazoo Brewing Company sold its first beer in 1985. Currently on pace to ship over 31,000 barrels of beer in 2002, K.B.C. is in the midst of their largest expansion to date. Later this year, they expect to complete a brand new production facility that will push their available production capacity to 60,000 barrels annually. Nationally known for their robust, creative styles and diverse portfolio, the gang from Kalamazoo showcase some of their most prized beers here at the Great Taste in Madison. This year's secret weapon is Time Capsule Ale accompanied by Expedition Stout, Sparkling Ale and a whole host of other terrific beers. Sign up for the Bell's Poetry Slam to compete for glorious prizes.

LIGHTHOUSE BREWING COMPANY LLC (36)

312 River Street / 49660
Phillip Picardat
Established ????

MANISTEE

213.398.2739

Lumberjack Amber Ale: Three varieties of hops and caramel malts create a rich, sweet, full-bodied amber ale. It's the perfect pair...you and a Lumberjack Amber Ale.

MICHIGAN

Salt City Slugger Ale: Salt City Slugger is a light, refreshing golden ale that is never bitter and always easy to enjoy. It will change the way you think about micro-brewed beer.

Broken Putter Brown Ale: A robust, American-style ale with a distinctive nutty flavor. One sip of Broken Putter Brown Ale is certain to make a lasting impression.

MYSTIC BREWING COMPANY (2)

5266 Gull Road / 49048

Paul Shannon and Dan Kiplinger

Established ??? [Brewer is late addition to festival. Welcome! No description or beer listing provided in time for publication.]

KALAMAZOO

269.381.6313

NEW HOLLAND BREWING COMPANY (87)

205 Fairbanks Avenue / 49423

Brewmaster: Brett VanderKamp

HOLLAND

616.355.6422

newhollandbeer.com

newholland@novagate.com

Established 1997. The New Holland Brewing Company brewed its first batch in June on 1997. The company goal was to brew hand crafted beer that would be unique to the Midwest. New Holland has had much success in its short career, including two medals at the World Beer Cup, and a silver medal at the GABF. For big, Fat beers be sure to check out our brewery. The brews are truly "Art in Fermented Form." New Holland currently distributes both Keg and Bottles of its "Mad Hatter Ale", "Paleooza Ale", "Zoomer Wit", and "Green Hornet Beer" throughout Michigan. [2002 festival beer list not provided.]

OLDE PENINSULA BREWPUB (40)

200 East Michigan / 49007

Brewmaster: Gregory "Gonzo" Haner

KALAMAZOO

616.343-2739

Established 1996. The brewpub's historic building was originally the Peninsula Restaurant (1874), but went through a succession of other businesses since becoming a clothing store in 1884. The building was completely rehabilitated after the 1980 tornado and is now home to a restaurant and a 7-barrel brewhouse with an annual capacity of 800 barrels.

India Pale Ale: Golden ale dry hopped for a great bitter taste.

Summer Wheat: An American wheat ale, very light in body with a hint of hops in the finish

Rocking' Raspberry Wheat: Mildly hopped unfiltered wheat ale, soft raspberry finish.

MINNESOTA

AUGUST SCHELL BREWING COMPANY (56)

Post Office Box 128, 1860 Schell Road / 56073

Brewmaster: Jeremy Kral

NEW ULM

507.354.5528

www.schellsbrewery.com

Established 1860. The second oldest family-owned and -operated brewery in the United States is nationally recognised as one of the early pioneers of the micro/craft beer industry, known for brewing authentic traditional European styles of beer. We distribute in bottle and kegs in MN, ND, SD, IA, WI, IL, MI, OH,PA, DC.

August Schell Pils: Classic European Pilsener with a big hop and malt aroma. 1998 BTI World Champion Pilsener, "one of the ten best beers in America" (BTI). 5.5% alc v/v

Fire Brick Lager: Authentic Vienna lager. Slightly toasted malt flavor with a rich malt sweetness. Mild flavor and low hop bitterness make it a very easy-drinking beer. 5.1% v/v

Schell Oktoberfest: Rich smooth lager, with caramel, pale, cara-pils and black malts.

German Pale Ale: This one of a kind ale is brewed with a blend of imported and domestic malts, three varieties of hops (including imported Kent Goldings), and our German Alt yeast. The result is an aggressively hopped amber ale that exhibits an uncommon smoothness and an outstanding malt presence.

BACKWATER BREWING COMPANY (34)

1429 West Service Drive (Westgate shopping ctr, U.S. 61) / 55987

Brewmaster: Chad Peters

WINONA

507.452.2103

Established 1995. Winona's first brewery since the early 1960's offers five fulltime ales as well as seasonal lagers, specialty ales, and cask ales on handpump. Producing our beers in small batches ensures quick turnover and exceptional freshness. We hope to see you in scenic Winona enjoying a BBC brew and some of the best BBQ around! Minnesota law prohibits off-premise sales by brewpubs. Tours: Possible anytime during open hours, seven days, 11am-1am. (*Attending today thanks to Great Lakes Brewing News' "Great Taste of 10,000 Lakes."*)

Wingdam Wheat Bavarian Weizen: 40% wheat malt and authentic weizen yeast go into this sweet, light-bodied weizen with slight banana, clove, and phenolics.

Cat Tail American Pale Ale: Copper-colored, slightly dry with a distinct bitterness and caramel character. Generously hopped.

Rivertown American Nut Brown: Six malts make for a slightly sweet, nutty brew.

Bull Head Red Ale: Mysterious ale with a complex blend of English and American malts, combined with Northern Brewer hops. Smooth, yet bursting with flavour.

BBC Root Beer: Old time rootbeer returns to Winona. Our caffeine-free root beer is pulled straight from the tap.

FITGER'S BREWHOUSE BREWERY & GRILL (33)

600 East Superior Street / 55802

Head Brewer: Dave Hoops

DULUTH

218.726.1392

brew@brewhouse.net

www.brewhouse.net

Established 1996. Fitgers Brewhouse is located on the shore of Lake Superior in the historic Fitgers Brewery, which stopped production in 1972. Our 7-barrel wood clad brewery produces 9 year round ales, 40 different seasonals, and handcrafted rootbeer. Production should top 900 bbls in 2002. Minnesota law permits on-site sales only. (Minnesotans, please write your representatives on our behalf). Tours available by brewers, if in brewery and not up to their knees in spent grain. (*Attending today thanks to Great Lakes Brewing News' "Great Taste of 10,000 Lakes."*)

Witchtree ESB: 5.6% alc. English style Extra Special Bitter. Brewed with Fuggles and EKG hops, English malts, and lots of love. Served on nitrogen.

Watermelon Wheat: 5.0 % alc. A nice wheat beer with copious amounts of fresh melon.

Apricot Wheat: 5.2% alc. A nice marriage of apricot and wheat.

Breakwater White: 4.6% alc. A Belgian Style wheat beer brewed with coriander, orange peel and unmalted wheat.

1100: 10.0% alc. A wheat wine aged 1.5 years, very smooth and creamy.

StarFire Pale Ale: 6.0% alc. A west coast pale generously hopped.

Bruges Blonde Ale: 6.3% alc. A Belgian style blonde ale. Nice malt notes are balanced 74by fruity esters.

GRANITE CITY FOOD AND BREWERY (29)

3945 Second Street, South/ 56301

Brewer: Bob McKenzie and Larry Chase

SAINT-CLOUD

320.203.9000

Established 1999. Granite City is located in the college town of St. Cloud. It quickly established a reputation for bringing a new level of excellence in dining to central Minnesota. A second restaurant & brewery was added the following year in Sioux Falls S.D. and last year we opened a third store in Fargo N.D. Granite City produces a wide variety of Ales & Lagers to suit all tastes. Unfortunately due to Minnesota's ludicrous retail laws our beers are only available on site in St Cloud, but for anyone willing to make the drive, are available in growlers at our other stores. The beer today will have come from both Sioux Falls and St. Cloud. (*Attending today thanks to Great Lakes Brewing News' "Great Taste of 10,000 Lakes."*)

Honey wheat: The brewer's dilemma is whether to brew a full flavored beer, which he will enjoy, or a lighter one which will sell better. This beer suggest it's possible to do both.

Duke of Wellington: English style pale ale, brewed with the assistance of U.S. hops.

Pride of Pilsen: Classic Czech style pilsen, brewed using the finest imported ingredients.

Deer Abbey: Styled after one of the famous Trappist beers, this hoppy ale undergoes a second fermentation using a strain of Brettanomyces to produce a heavenly little beer.

Brettanomyces Stout: At one time Brettanomyces was common in British beers. We had the Brett. for making the Abbey so threw some in our regular stout the result is pretty interesting and tasty.

MINNESOTA

London Banker E.S.B.: Possibly England's only worthwhile contribution to the world are its outstanding beers. This cask conditioned bitter is just right for drinking at any time.

Winter Warmer: We brewed this cask conditioned English strong ale a year ago, it has now developed a surprising fruity tone.

GREAT WATERS BREWING COMPANY (28)

426 St. Peter Street / 55102

Head Brewer: Scott Krebsbach

SAINT-PAUL

651.224.2739

greatwatersbc.com

Established 1997. Great Waters is in the heart of downtown St. Paul's theater district and just a few blocks from the Xcel Energy Center, home of the NHL's Minnesota Wild. We have a menu that offers everything from hot Rasta Wings to a London Broil. At least 8 of our beers are on tap at all times including 4 cask ales. Great Waters is the most CAMRA compliant brewery in Minnesota and has the largest cask room in the Midwest. Minnesota has some of the most antiquated and restrictive laws in the country, therefore our beers are only available at the restaurant. It is illegal to take beer off the premises unless you are bringing it to a judged competition. The Minnesota Craft Brewers Guild would like to thank *Great Lakes Brewing News* for setting up a judging so we could attend this great festival. [Brewer did not provide beer list.]

HOPS (30)

11528 Leona Road / 55344

7855 Elm Creek Road / 55369

Head Brewer: Bob DuVernois

EDEN PRAIRIE AND MAPLE GROVE

952.947.9990

763.416.1754

www.hopsrestaurants.com

Established 1999 (Maple Grove) and 2001 (Eden Prairie). At Hops our beers are handcrafted using the finest domestic malts, choice hops and high-quality liquid yeast. We offer four permanent beer selections that include, Clearwater Light, a light, crisp lower calorie, lower carbohydrate beer; Lightning Bold Gold, a golden hued, medium bodied, lager style beer; Thoroughbred Red, a richly colored and flavored amber ale; and Alligator Ale, a full-bodied, mahogany colored ale with a smooth finish. In addition to our four regular beers we also brew rotating seasonal beers and make our own homemade root-beer.

LAKE SUPERIOR BREWING COMPANY (77)

2711 W. Superior Street / 55806

Head Brewer: Dale Kleinschmidt

DULUTH

218 723-4000

www.lakesuperiorbrewing.com

Established 1994. Occupying less than 200 sq. ft. and a brewing capacity of 6 bbls/week, Lake Superior Brewing Co. came into the market in 1994. Within four years the brewery relocated twice due to increasing demand and the need for its own bottling line. Now occupying 4300 sq. ft. and, with the recent addition of new fermenters, a brewing capacity of 128 bbls/week, the brewery is looking to expand its distribution territory. LSB products are currently available in bottles and draught in the eastern half of Minnesota from Grand

MINNESOTA

Marais to the Twin Cities area and the northern coast of Wisconsin. We are actively pursuing distribution in the Madison (!) area and will be adding territory into western Minnesota. We presently produce four beers year-round and four seasonals. Today's offerings are available year-round.

Lake Superior Special Ale: Brewed with imported English ale yeast and generous amounts of Cascade hops yield malty and fruity (grapefruit?) flavors. Silver Medal Award 2002 World Beer Championships.

Kayak Kölsch: Five malts, two hop varieties and specialized yeast create clean malt flavors and a floral hop finish in this thirst-quenching style. Silver Medal Award 2002 World Beer Championships

Mesabi Red: Unlike most examples of the style, ours is ruby red, robust and notable for East Kent Goldings hop essence. Silver Medal Award 2002 World Beer Championships

Sir Duluth Oatmeal Stout: This nearly black beer has a creamy texture from the oatmeal and rich roasted coffee and chocolate overtones from English and Belgian dark malts. World Beer Championships haven't judged this style yet, but we are hopeful.

MANTORVILLE/ST. CROIX BREWING COMPANY (27) MANTORVILLE
Brewer: Tod Fyten
[Brewer did not provide program information.]

MINNEAPOLIS TOWN HALL BREWERY (26) MINNEAPOLIS
1430 Washington Avenue, South / 55454 612.339.8696
Head Brewer: Mike Hoops (339.TOWN)
Brewer: Josh Bischoff townhallbrewer@hotmail.com

Established 1997. The Town Hall Brewery is located on the West Bank of the University of Minnesota, just minutes from downtown and the metro dome. From our 10bbl brewhouse we offer five regular house ales, three seasonals, and two cask beers at all times. We usually are working on something fun, such as 2001 GABF Gold medal winner Czar Jack Bourbon Barrel Imperial Stout, so check for latest offerings. We offer a full menu at our restaurant, gracious happy hours, and a spacious tree covered patio. If you are in the mood for pub games we offer soft pocket billiards and steel tip darts. Minnesota law prohibits brewpubs from distributing their beer. Please speak with or write to your state representatives to let them know you want to see a change in legislation so that brewpubs in Minnesota can take their full place within the local brewing community. (*Attending today thanks to Great Lakes Brewing News' "Great Taste of 10,000 Lakes."*)

Spontaneous Aviator Peche: 5.4%abv Brewed in the traditional lambic style with multiple yeast and bacteria. Made with 200 lbs. of peaches and aged since last year. Light, crisp and tart with the finish of fresh peach nectar.

Jester's Reserve Imperial Porter: 9.1%abv This is a lightly smoked porter brewed much in the same manner as the classic imperial stout, without much of the dark malt.

MINNESOTA

Masala Mamma IPA 6%abv Our normal American IPA brewed with four gracious hop additions and finished with dry hopping for the flavor of the liquid hop.

Smokehouse Hefe 5.2%abv The classic smoked hefeweizen that you may expect to find in Bamberg, Germany. Rich clove and banana esters are finished with the hint of open fire.

SHERLOCK'S HOME BREWPUB (25) MINNETONKA
11000 Red Circle Drive / 55343 612.931.0203
Brewmaster: Damian McConn

Established 1989. British-style brewpub with an extensive lunch and dinner menu available--strong emphasis on traditional British food and drink. Seven beers, four cask conditioned, and two hard English ciders are on draught regularly, as well as a number of European-style seasonals. Due to the bizarre and archaic Minnesota liquor laws, beers are available for on-site consumption only. Extensive single malt Scotch selection also available Open 11am to 1am, Mon. to Fri. and 4pm to 12am Sun. (*Attending today thanks to Great Lakes Brewing News' "Great Taste of 10,000 Lakes."*)

Winter Warmer: Very strong, powerful Old Ale, dark ruby in colour, with a rounded fruity aroma and complex hop finish. Brewed Septmber 2001. OG 1098.

Palace Porter: Moderately hopped black porter with a tan head, light roasted aroma and medium dry coffee/chocolate finish. OG 1044.

Star of India: Modern English-style IPA, medium amber in colour with a full body, fruit/hop/caramel nose and complex bitter finish. OG 1047

SUMMIT BREWING COMPANY (95) SAINT-PAUL
910 Montréal Circle / 55102 651.265.7800
Founder/Pres: Mark Stutrud; Brewer: Horace Cunningham www.summitbrewing.com

Established 1986. Summit Brewery got its start in a converted automatic transmission shop on University Avenue in St. Paul. Four years later Summit was flourishing and turning a profit. Ten years later Summit built from the ground up – a new state of the art brewery to accommodate this dynamic brewery's growing needs. Summit is currently the second largest brewery in the state of Minnesota and the eighth largest beer supplier in the state producing close to 50,000 barrels of beer each year with the capacity to expand to 300,000. The flagship brand for the brewery is the Summit Extra Pale Ale, but the Hefe Weizen seasonal does so well in Chicago that this delicious wheat beer is brewed year round solely for the "windy city!" Summit styles include the Northern Porter, India Pale Ale, Grand Pilsener as well as the seasonal varieties: Summit Oktoberfest, Summit Winter Ale, Summit Maibock and of course the Hefe Weizen. In addition to Minnesota, Summit can currently be found in six states throughout the Midwest including such cities as Chicago, Bismarck and Milwaukee. The beer is available in both bottles and kegs. Welcome to Summit – the beer Worth Reaching For!

Festival beers may include:

MINNESOTA

Extra Pale Ale: Our flagship beer is a classic British-style ale, light bronze in color with a hoppy flavor. (5.4% v/v)

Great Northern Porter: Although very dark in color, porter is lighter bodied than you might expect, with a rich malty character. (4.9% v/v)

India Pale Ale: Dry hopped for a distinguished flavor. (6.3% v/v)

Grand Pilsener: A rich golden lager, this Bohemian-style Pilsener is Summit's first new beer in six years. Classic hop aroma mingled with rich maltiness.

Hefe Weizen: German-style wheat beer with a small amount of authentic weizen yeast left behind to maintain freshness, fruity/spicy flavor, and cloudy appearance (4.7% v/v)

WATER TOWER BREWING COMPANY (24)

12200 Singletree Lane / 55344

Brewers: David Berg and Ryan Schoen

EDEN PRAIRIE

952.941.8773

bergbrew@juno.com

www.watertowerbrewing.com

Established 1996. We produce a wide variety of ales in our 10 Bbl brewery using open fermentation (and I mean open--look ma--no lids!) Our regular beers include: Eden Mill Gold, Old Tower Amber, Flying Horse Pale Ale, Pappy's Brown Porter and Purgatory Creek Stout. There are also 1-2 rotating brewer's special available. We feature seven 9-foot billiards tables, 4 electronic dart boards, and 40 lanes of bowling. (Yes, I said bowling!) (*Attending today thanks to Great Lakes Brewing News' "Great Taste of 10,000 Lakes."*)

[Brewer did not include 2002 festival beer list. Beers may include:]

Old LS Barleywine 2001: (25 degrees Plato, 80 IBU) This year's batch was brewed in October 2000, and we managed to hit 25P by shoving every ounce of grain we could into our mash tun. Dry-hopped with Centennial, Cascade, Liberty, Kent Goldings and Tettnang.

Flying Horse Pale Ale: (12 degrees Plato, 43 IBU) Brewed with Minnesota Malting Premium 2-Row and Hugh Baird Crystal. Hopped with Cascade and Tettnang.

Old Tower Amber: (11.5 degrees Plato, 23 IBU) Brewed with Maris Otter Pale Ale, Hugh Baird Crystal and Brown, and Weyermann Dark Munich. Hopped with Kent Goldings and Willamette. A great session beer!

MISSOURI

BOULEVARD BREWING COMPANY (23)

2501 Southwest Boulevard / 64108-2345

Head Brewer: Steven Pauwels

KANSAS CITY

816.474.7095

fineales@blvdbeer.com

www.blvdbeer.com

Established 1989. The first brewery to open in Kansas City in more than half a century, we have grown to be among the largest and most respected specialty brewers in the Midwest. Boulevard is dedicated to the craft of producing fresh, flavorful beers using traditional ingredients and methods. We offer four beers year 'round: Pale Ale, Unfiltered

MISSOURI

Wheat Beer, Bully! Porter and Dry Stout. Our seasonal beers: Irish Ale in springtime, ZON in the summer, Bob's 47 in the fall and our winter holiday treat, Nutcracker Ale.

Boulevard Pale Ale: The very first beer we produced is a smooth, medium-bodied and well-hopped ale. We include caramel malt in the recipe to provide a rich flavor and amber color. We like to think of Pale Ale as our ³flagship² beer.

Boulevard Unfiltered Wheat Beer: Available since 2000 both in bottles and on draught, is a lively, refreshing ale with a citrusy flavor and distinctive cloudy appearance. Our Unfiltered Wheat is reminiscent of the wheat beers that were brewed at the turn of the century, before the advent of modern filtration.

Boulevard Bully! Porter: Dry, medium-bodied dark ale. Its intense dark-roasted barley malt flavor is perfectly balanced by complex hop character. Bully! Porter's rich flavor makes it an ideal accompaniment to a variety of foods, from shellfish to game.

Boulevard Dry Stout: Served from our specially designed tap, is velvety black and perfectly opaque, and is topped by a thick, creamy head. This very drinkable, delicate beer is a delightful harmony of smoky roasted flavors with a silky smooth finish.

O'FALLON BREWERY (66)

26 West Industrial Drive / 63366

Brewer: Brian Owens

O'FALLON

636.281.2337

fran@onbrewery.com

www.ofallonbrewery.com

Established 2000. At the O'Fallon Brewery, we make fresh, local beer in small batches and distribute it to stores and restaurants throughout St. Charles County, Missouri. Four of us "work" here (most of the time it's a labor of love!) to brew, package and deliver our O'Fallon Gold and O'Fallon seasonal beers. Our beer is sold on draught and in bottles at over 60 restaurants and bars and in six-packs and 22 oz. bottles at 30-plus grocery and package stores locally (see "Where to Buy") O'Fallon Gold can also be found at T.R. Hughes Stadium (where the River City Rascals minor league baseball team plays) and various local events.

O'Fallon Gold: Our flagship brand; a golden ale brewed with three varieties of barley, two kinds of hops and a Kolsch yeast for a beautiful color and smooth taste.

O'Fallon Summer Wheat: Our current Seasonal selection and our first unfiltered beer; made with whole wheat, two kinds of barley and hops and our Kolsch yeast for a refreshing beer with a crisp finish.

THE SAINT LOUIS BREWERY AND TAP ROOM (19)

2100 Locust Street / 63103-1616

Chief Brewer: Stephen Hale / Brewster: Sara Hale

SAINT LOUIS

314.241.BEER

www.schlafly.com

brewhouse@schlafly.com

Established 1991. Missouri's first brewpub, The Saint Louis Brewery and Tap Room offers great food and fresh beer in a comfortable, relaxed atmosphere. Located downtown in the historic Swift Printing Buildings, the 15-bbl brewhouse will produce nearly 5,000 barrels of Schlafly Beer this year. We have recently opened a Tap Room serving Schlafly

MISSOURI

Beer and pubfare at Lambert-International Airport. Within the next year, we will have a second brewery in place and will produce both bottles and draft in St. Louis (current bottle production takes place at August Schell in New Ulm, MN). We believe great beer should be consumed as fresh and close to home as possible, therefore Schlafly Beer has limited distribution in central and southern Missouri and Illinois. We produce six regular draught beers (with Pilsner, Hefeweizen, Pale Ale and Oatmeal Stout also in bottles) and 27 seasonal beers (with Kölsch, Oktoberfest, ESB and Scotch also in bottles). Try ALL the beers we brew at The Saint Louis Brewery Hop in the City Beer Festival on Saturday, September 21! Just add 50.

Summer Kölsch: Refreshing, golden, medium-bodied ale fermented with authentic Kölsch yeast imported from Cologne, Germany. Moderately hoppy.

Witbier: Zippy, light unfiltered wheat ale with orange and coriander, fermented with a Belgian Witbier yeast.

Pale Ale: Our flagship beer, this amber-colored, medium-bodied ale is reasonably hopped, in the English tradition.

India Pale Ale: Malty and medium-bodied, highly hopped in both bitterness and aroma.

Oatmeal Stout: Full-bodied and full flavored, this rich, black ale has smoothness from flaked oats and sweetness from caramel malt.

Oktoberfest: Pre-season special! Rich, red-amber lager with the delicious flavor of Munich malt.

Helles: A delightful, well-balanced lager, golden in color and medium bodied

Hefeweizen: An American style unfiltered wheat ale; light in body and color with a delicious finish of wheat malt.

Weissbier: A German-style, unfiltered wheat ale with a nice balance of clove phenols and banana esters from the yeast.

OHIO

BOSTON BEER COMPANY (73)

75 Arlington Street, Boston, Massachusetts 02116
Cincinnati Brewmaster: Ken Lee / Asst. John Piening
Founder: Jim Koch

CINCINNATI

617.368.5000
www.samadams.com

Established 1984 (company) and 1997 (brewery). After years as a contract brewing company, Boston Beer Company acquired its Cincinnati brewery in 1997 (and therefore has its festival credentials as a Midwest brewer!) The brewery has a 200-bbl brewhouse and an annual capacity of 500,000 barrels. The company also contracts with medium-to-large regional breweries outside the Midwest. Winner of more than 170 international awards. Nationwide distribution. [Editor: Brewery did not provide beer list, but we do know about one special beer they will have, but we're not telling. You gotta go to the booth if you want to find out!]

OHIO

BUCKEYE BREWING COMPANY (18)

Head Brewer: Garin Wright

BEDFORD HEIGHTS

216.292.2739
garin@brewkeeper.com
www.buckeyebrewing.com

Established 1997. Cleveland's Buckeye Brewing Company puts emphasis on malt and hop character to produce unique and flavorful beers. Buckeye currently bottles Sasquatch Pale Ale, Martian Märzen, Vanilla Bean Porter, and their flagship beer Hippy IPA. The Brew Keeper brew-on-premise is located inside the Brewery and Draft Haus and customers can produce their own beer and wine at the facility. We have 12 beers on tap, which include some regional and European guest taps. Throughout the winter Buckeye offers cask ales on special occasions. Garin is self-taught with no formal training and develops all recipes for both Buckeye and the BrewKeeper. Garin is currently president of Cleveland's local homebrew club, the SNOBS (Society of Northeast Ohio Brewers). [Editor: And what a great clubhouse, eh? Welcome to the fest!]

MAUMEE BAY BREWING COMPANY (65)

27 Broadway / 43602
Brewmaster: Ric Herrold

TOLEDO

419.241.1ALE
mbaybrew@aol.com

Established 1995. Maumee Bay Brewing Company is located in downtown Toledo at the historic Oliver House. Designed by architect Isaiah Rogers, the Oliver House was built in 1859 for Major William Oliver, a veteran of the War of 1812. No longer a hotel, the Oliver House was renovated to include a spacious restaurant and a 15-barrel Bohemian Brewhouse. The restaurant has become known for delicious wood fired pizzas. The brewery has become known for producing several flavorful craft brews that keep the Glass City in awe. Distribution: Regional, 12 oz. bottles. Tours: On Request.

Glass City Pale Ale: Fruity and aromatic. Cascade hops are used exclusively in this complex and flavorful pale ale.

Vanilla Bean Stout: A milk stout lightly favoured with vanilla beans. Served from our nitrogen tap for a creamy cascading head.

Summer Stinger: A wheat beer brewed with fresh lemons and candy sugar, for a refreshing taste with a Tettngang Tang. Beware the sting of the bee!

Hefe Weizen Wheat Beer: German-style beer featuring the taste of banana and clove. Unfiltered to preserve flavor and aroma. 1998 gold in the BTI World Beer Championships.

ROCKY RIVER BREWING COMPANY (84)

21290 Center Ridge Road / 44116
Brewmaster: Matt Cole

ROCKY RIVER

440.895.2739

Established 1998. Our award-winning brewpub has become one of Cleveland's favorite taprooms. Expect variety, Brewmaster Matt Cole's line-up changes like the lakefront weather. More than 60 seasonal and flagship favorites. Distribution is on-premises with

OHIO

growlers to go. Tours...self guided or call ahead. Two G.A.B.F Bronze medals in 2001. Two Bronze medals, one Silver medal at the Real Ale Festival 2002. Gold medal at the World Beer Cup 2002.

Artisan Saison: (17 P , 8 L , 30 IBUs) Our award-winning spiced wheat has a distinct orange color, citrus notes, and a crisp refreshing finish. Brewed with German pilsner malt, cara-vienna, toasted wheat, and oats. Firmly hopped with German Tettnang and American Liberty . Six spices are added to the kettle. G.A.B.F Bronze medal 2001, R.A.F Bronze 2001, World Beer Cup 2002 Gold medal winner.

Zeus Juice: (25 P , 6 L, 33 IBUs) This Belgium Strong Golden ale accomplishes its unique character from a special yeast from the Ardennes region. You'll notice the clove spiciness that gives this beer it's complex flavor profile. Brewed with light candi sugar and German Tettnang hops. Gold medal winner at the Real Ale Festival 2001.

Hop Goblin I.P.A.: (17 P , 9 L, 66 IBUs.) Copper in color, very well balanced with a floral aroma and a smooth, spicy hop character. Assertively hopped with American Ahtanum and Warrior hops. Unfiltered to retain its natural flavor.

**If you enjoyed this year's festival,
join us next year for the
17th Annual
Great Taste of the Midwestsm
9 August 2003**

(Remember! It's always the second Saturday in August.)

Ticket price will be determined by next April
Check <http://mhtg.org> for information

**Tickets go on sale (as always) on May 1
and will go off sale when they're gone!**

(Don't miss out like many of your friends did this year!
Buy early and book your hotel rooms or bus trips early.)

We invite your comments on this year's festival.

Write to us at:
Great Taste!
Madison Homebrewers and Tasters Guild
Post Office Box 1365
Madison, Wisconsin 53701-1365
or GreatTaste@hbd.org

Now go have a beer, eh?

DON'T BE A LOSER!

(YES, THERE ARE ALWAYS SOME RULES TO FOLLOW.)

DON'T BE A LOSER! If you break your festival glass you can get a plastic cup and stamp for sampling the rest of the day. People will point at you, laugh at you, and call you "Loser!" Don't let this happen to you! Be careful about where you put your glass when you go to return a beer rental. Consider the minimal friction between a smooth glass bottom and a smooth inclined plastic surface inside a port-a-san; it's not a good combination. (You don't want to think about the things the toilet rental company has found when pumping them out.) Don't lose it, either. The vast majority of the people at the festival are honest, but there are always a few sleazy folks who have stolen peoples' glasses or items from exhibiting breweries. Don't give someone the excuse that s/he "accidentally" picked up yours. We have masking tape and markers available around the festival grounds if you wish to label your glass. We are also making available for sale a stylish leather strap for carrying your glass, with profits donated to charity. Visit the club tent or the dunk tank to purchase your very own bootstrap. If all those precautions fail, stop by and see us after 5pm and we'll sell you a replacement glass if we have any left. Speaking of the glass, don't ask for a full one. The serving size is two ounces. Save your daily "alcohol budget" to be able to try other beers. Drink plenty of water to stay hydrated.

DON'T BE A BUTTHEAD! Fire safety regulations prohibit smoking in the tents. Violators risk being ejected from the festival. Handstamps are available for reentry if you wish to smoke outside the gate. And remember that the world is not your ashtray (nor are we providing any for something we want to discourage inside the festival). Someone has to clean up this park tomorrow morning. We'll be happy to put you on cigarette butt pickup duty early Sunday morning. Extinguish and dispose of your butts properly; either carry your own container or don't light up.

DON'T BE AN @\$\$%*!# ! The festival ends at 6pm. Brewers must stop serving and guests must be on their way out the gate. Don't endanger the future of the festival by asking for "just one more."

DON'T BE A DRUNKEN LOSER! We hope you didn't drive here anyway; you definitely shouldn't be driving immediately after the festival. Free shuttles to Angelic, Great Dane, J.T.Whitney's, Capital Brewery, and Wonder's Pub are available. Follow the signs. Cabs to your home or hotel are also available both from the park for a nominal cost (and please also tip your driver!) and from the pubs (SafeRider if the trip qualifies). Madison Metro bus service is available from the Expo Centre across the street and from all three brewpubs (from downtown and from the West Transfer Point next to J.T.Whitney's).

Support your local brewers! Drink craft beer, not crap beer! Friends don't let friends drink swill! Now go have a beer! Enjoy the festival and join us again next year!