Welcome from the President

Santé! Prost! Skál! Slainte! Proost! Op uw gezonheid! and Cheers! A multilingual toast to you from the travelling head brewer.

Welcome to the 17th annual Great Taste of the Midwest™, our celebration of Midwestern brewers and their beers. We're truly blessed to be surrounded by so many great brewers in this region. We hope you use this event as a springboard for your beery travels around the Midwest. Learn about new breweries and new beers here. Then visit them. Be sure to tell them, when you do visit, that you saw them at the Great Taste. Brewers (and brewery owners) love to hear where you heard about them! Really, it makes their day.

Let's talk about making YOUR day. A festival this size doesn't just happen by itself. We'll start working on next year's fest as we tear down the tents for this one. These are the people who have worked countless hours making the Great Taste 2003 a memorable event for you. Raise your glass and toast the folks in the stylish "Event Staff" keg jockey shirts. They deserve to be recognized for their dedication year after year. If you run into one of them in a pub sometime during the year, buy him or her a beer; it's only fair—they've helped you enjoy several today. Years of service for those craft beer veterans with five or more years of festival service are noted next to their names:

Mark Alfred, Dunk Tank Babe Magnet
Middle Steve Andrusz, MHTG Vice President
Bryan “da Bing” Bingham (13), Grounds and Facilities Manager, MHTG Secretary
Kerri Canepa, Decorating Tsarina and beer chick
Bob Drousth (17), chairmanbob (Praise Bob!)
Carl DuRocher, MHTG Treasurer, Parking and Transportation
Big Steve Ensley (7), King Gambrinus at the Gate
Jeff Folgert, Tickets
Bruce Garner (9), Graphics Liaison and tickets
Mark Garthwaite (5), Program ad sales
Mitch Gelly (11), Director of City Relations, Permits and Safety
Ted Gisske, WORT Liaison, Entertainment
Tom "The Tux" Griffin (14), Dunkmaster, Barrel Jockey, Bootstrap Slinger
Nathan Kanous, Master of Tickets (but without bogus surcharges)
Paul and Sue Kinas, Club Tent Operations and brewer check-in
Little Steve Kafka (17), Singing Tastebuds Posters
Don McCreath (10), Brewery Wrangler
Mark Morrison, Volunteer Coordinator
Bob Paolino (12), Program Editor, Media Guru, and Brewer Accommodations
Dave Pegelow, Food and Trinket Vendors
Darrell Pope, Printing
Gail Propsom, Catering/Brewers' Dinner
Brett Schultz (11), Keg Jockey
Glenn Schultz (14), Ticket Vendors
Mike Sproul, Brewer Assistance
Fred Swanson (10), Brewery Liaison and Fashion Designer
Chuck Talbot, Parking, Signs
Steve "Wonder" Weakly, Clubhouse Proprietor
Greg Younkin (11), Signs and Eternal Adhesives Specialist, Weather
Look for them in their tan keg jockey shirts and give them a rousing cheer when you see them. Zicke zacke, zicke zacke, heu heu heu!!!

The Madison Homebrewers and Tasters Guild also thanks the hundreds of volunteers who help make this a smooth running event. We can plan all we want, but it's these people who put our plan into action. Cheers!

Thanks, too, to the wonderful musicians who entertain us as we wander from stout to porter to alt. Sing along now: In heaven, there is no beer ... that's why we drink it here. (Or, Im Himmel gibt's kein Bier, Drum trinken wir es hier.)

Of course, as regular attendees know by now, this festival is a fund raiser for WORT 89.9 FM, Madison's listener-sponsored community radio station. They offer a "clear choice" in radio listening during these days of megaconglomerate media consolidation. Tune them in. You'll be glad you did. Slainte!

Finally, remember that this is a NON-DRIVING EVENT. We like having you around and want to see you again next year. There are free shuttles running to brewpubs, breweries, and beerpubs downtown and to the east and west sides of town. Use them. Have a nice dinner when you get there. Cabs are available for $1 to take you to any home address or hotel in the county from the festival. (Remember to tip the driver who brought you home safely!) Use and thank your designated driver. Think before, while, and after you drink. Sample responsibly and don't drive. You'll be thankful you did when you buy your 2004 Great Taste of the Midwest tickets next May 1st. Skál!

Thanks for coming!

Bill Rogers, President
Madison Homebrewers and Tasters Guild

“Somewhere in a parallel universe near you people read books, scientists are treated like rock stars, and beer is not sold in 30 can value packs.”

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 made on Sunday night; I always say, “just don’t make me do it next year” and I always end up having to do it anyway :-) Try harder next year anyway; both the printer and I will REALLY thank you!

Thanks to the local and regional beer publications who are involved with the festival and provide 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 and lots of other places; 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. If you feel uncertain about your ability to make the whole trip home after the festival, please consider taking advantage of Madison Metro’s “Bikes on Buses” or allowing a discounted taxi to take you and your bicycle home.

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

And thanks to Chris, Katie, and Lynn for helping me make sure that brewers had a place to stay this weekend.

Thanks to our artists, Sandi Wakeman, who designed not only the festival logo you see on this program cover, glassware, and t-shirts, but also designed both of the 2003 “Art of Beer” shirts.

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 to our new Mayor Dave Cieslewicz, whose campaign included an explicit desire to encourage more live music and artists in Madison; we’re sure he’d include the art of craft beer that so often accompanies live music in this city. Perhaps one day under his leadership and advocacy for livable cities, you’ll be able to take a fast and efficient rail transit system to and from the Great Taste. 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 Belgian Wannabe President Bill and chairmanbob for their leadership and cool heads to keep the rest of us in check in our intense philosophical discussions of beer festival management.
SPECIAL EXHIBITS AND VENDOR TENT

Don't miss our vendor tent, with historical and brewing-related exhibits, good reading, and opportunities to freshen up your beer wardrobe:


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, "Art of Beer" t-shirts past and present, 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.

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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.

OUR ARTIST

MHTG began a partnership in 2001 with the commercial art program at Madison Area Technical College (MATC) 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. Sandi Wakeman designed not only the festival logo used on the program cover, glassware, and festival t-shirt, but also the two new shirts in our ongoing “Art of Beer” series.

Sandi Wakeman is our artist for not only this year's festival logo used on the program cover, glassware, and festival t-shirt, but also the two new shirts in our ongoing “Art of Beer” series. Sandi lives in Beaver Dam with her daughter Shelby, her significant other Bob, and his son Cassidy. She is a graphic design student at MATC, working on an associate degree since January 2000, and will graduate in December 2003. She has worked with people with disabilities for the past 19 years, and is an occupational therapy assistant (MATC graduating class of 1984) currently working with children who have autism. Sandi said, "Being a therapist has been a very rewarding career and a great life experience, which I believe will help me in my new career as a graphic designer."

The idea for the logo was inspired by Sandi's admiration for all things Frank Lloyd Wright. The font she used was actually designed by Wright. The Matisse and Lichtenstein parody art t-shirts were two ideas that evolved over a period of about 15 minutes. "It was a last minute thing, I found the art I thought would work, sketched them up and handed them in. I think they were both fairly easy to adapt to a beer drinking theme."

Wakeman is also a muralist and decorative artist, painting children's rooms, kitchens, bathrooms, garages, basement walls, and much more for several years. "It has been an amazing experience getting to know so many people and learning the skill of conceptualizing, developing, and finally making an idea come alive," she said.
She also enjoys taking care of her two cats, Rosey and Bobby; going for walks with her daughter and their dog, Max; hiking with the family at various state parks; interior decorating; and identifying historical architecture.

Thanks go to Wakeman's graphic design instructor, John Ribble, for his insight and direction while she developed her Great Taste logo, and to Bruce Garner, MHTG's Great Taste art coordinator, for direction and assistance in the process of applying the logo. "It has been a wonderful opportunity for me to get some real life design and production experience and to feel the excitement of seeing my designs on T-shirts, glasses, programs, et cetera."

**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. In honour of our club’s president for 2003, Bill Rogers, we arrange the states in the program this year in Canadian order, rather than the previous convention of leading off with Wisconsin and following with the other states in alphabetical order. Besides, Ohio never got a chance to be first in the book before this year!

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. To help you coordinate your use of the book and the map more effectively, each brewery listing in the book includes its booth number. [Tent One: 1-40. Tent Two: 41-57. Tent Three 58-104.]

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 18th Annual Great Taste of the Midwest™ as always on the second Saturday in August, 14 August 2004. 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 53701-1365 (enclose SASE) or check us online at http://mhtg.org For now.

Now go have a beer!
Ohio

BOSTON BEER COMPANY (100) 75 Arlington Street, Boston, Massachusetts 02116 800.372.1131 Founder: Jim Koch www.samadams.com

Established 1985 (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. Look for a special beer or two. You gotta go to the booth if you want to find out!]

GREAT LAKES BREWING COMPANY (71) 2516 Market Avenue / 44113-3434 216.771.4404 www.greatlakesbrewing.com

Established 1988. The Great Taste welcomes back Great Lakes Brewing Company after their absence in 2002. Ohio’s first microbrewery, opened by Patrick and Daniel Conway, is highly acclaimed for its award-winning ales and lagers. Distribution is in bottles in select areas of the Great Lakes region, and the brewpub continues to operate in Cleveland’s revitalised and rail transit-accessible Ohio City neighbourhood. Growlers available.

[Great Lakes makes great beer, but they failed to tell us which ones they’ll be serving.]

ROCKY RIVER BREWING COMPANY (72) 21290 Center Ridge Road / 44116 440.895.2739 Brewer: Matt Cole rockyriverbrewco.com

Established 1998. Located on Cleveland’s westside, RRBC serves award-winning ales and culinary delights in a turn-of-the-century setting. Our English-trained brewer rotates over 70 artisanal brews. We use only the freshest ingredients while crafting our beers. Multiple Great American Beer Festival and Real Ale Festival award-winner. World Beer Cup Silver 2002. Distribution is on-premises. Tours: self-guided or call ahead. Growlers to go.

Rocky Fuel (Belgian Triple Wheat): (20P, 5L, 31 IBUs) Brewed special for the Great Taste. This Belgian Strong Specialty ale uses a unique yeast strain (Unibroue) to produce a complex, well-balanced character. Slightly sweet with a warming strength and full-bodied flavor, delicately spiced with grains of paradise. Try it with Wisconsin cheese curds!!


Michigan

ARCADIA BREWING COMPANY (81) 103 West Michigan Avenue / 49017 269.963.9520 Head Brewer: Brett Redmayne-Titley www.arcadiabrewingcompany.com

Established 1996. Arcadia brews world-class English-style ales on a 25-barrel Peter Austin brick kettle brewing system that was designed and fabricated in England, and uses a single infusion mash and open fermentation. Welcome back to the Great Taste!

[We don’t know which of their fantastic beers they’ll be serving, because they didn’t tell us.]

BLACK FOREST BRAU KELLER (9) 281 Heinlein Strasse / 48734 989.652.6060 Head Brewer: Sam Sherwood samwise_oep@hotmail.com

Established 2003. Black Forest Brau Keller is a 10-barrel brewpub located just across the street from the world famous Bronners Christmas store in Frankenmuth, Michigan.

English-style IPA: Fairly well hopped (70 IBUs), 6.0% v/v.

Honey Wheat: Done in true German tradition except for the honey added. 4.5%, 20 IBUs.

Hagers Maple Porter: Robust porter with a hint of my grandparents’ maple syrup. 6.25% 25 IBUs.

DRAGONMEAD MICROBREWERY (57) 14600 East Eleven Mile Road / 48089 586.776.9428 Brewer: Jeff Levine, Eric Harms, Kim Schneider brewers@dragonmead.com 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 our beers in accordance with traditional styles, using the finest domestic and imported grains and hops, and style-specific yeast strains. Our 3 barrel brewhouse allows us the flexibility to produce small batches of a wide variety of beers in order to maintain the freshest product possible. We are located in Warren, MI, minutes north of downtown Detroit on the I-696 service drive. Dragonmead strives to offer 20-30 different styles on tap in our pub, including nitrogen-dispensed beers and cask conditioned ales. We are currently expanding our draft distribution market to include the entire state of Michigan. Dragonmead does not currently bottle commercially, but we occasionally offer limited runs on-site only. Dragonmead recently won three Gold medals at the 2003 World Expo
of Beer for Final Absolution, North of London Brown, and Kaiser's Kolsch. Be on the lookout for these beers and other surprises throughout the day. Dragonmead's pub hours are Monday - Wednesday 3pm-11pm, and Thursday - Saturday 11am - 12am. Come up and see us sometime.

Final Absolution: Belgian-style Tripel. Award-winning ale exhibits notes of banana and clove in the aroma, and high gravity sweetness balanced with Czech Saaz hops in the smooth finish. 9% ABV. Referred to in the brewhouse as liquid crack.

Kaiser's Kolsch: German-style ale great for those warm, sunny afternoons near the lake in Madison. Light body, and crisp clean taste makes you want to have more. Citrus overtones make it refreshing; Pilsen and wheat malts with spalt hops make it delicious. 5.4%ABV.

London Brown Ale: Traditional Northern England-style brown. Don't be afraid of the dark! Rich and malty in character, medium to light body, and a pleasure on the palate with just enough English hops to balance and tickle your tastebuds. 4.7% ABV.

Armageddon Grand Cru: VERY LIMITED SUPPLY! Final Absolution turned up to 11. That's right, we did not just make 10 bigger, "this one goes to eleven!"

Red Earth Pale Ale: Hoppy

Rope's Golden Wheat: Wheaty

Gallagher's Stout: Yummy

Armageddon Grand Cru:

Final Absolution turned up to 11. That's right, we did not just make 10 bigger, "this one goes to eleven!"

Please check with the booth for additional spur of the moment offerings.

JASPER RIDGE BREWERY (52)
1075 Country Lane / 49849
Brewmaster: Grant Lyke
cvmarketing@sky.net
jasperridgebrewery.com

Established 1996. Jasper Ridge Brewery is located in Ishpeming's Country Village just off U.S. 41 in Michigan's upper peninsula. Our beer is brewed in 10 bbl batches on a Pico Brewing System. We are a brewpub and do not distribute our beer, but we sell our beer to go in growlers and kegs, offering 7-8 styles of ales throughout the year, including seasonal and specialty brews. Our 120 seat capacity restaurant offers lunch and dinners consisting of American fare ranging from soups and salads to pizzas and steaks.

Final Absolution: Belgian-style Tripel. Award-winning ale exhibits notes of banana and clove in the aroma, and high gravity sweetness balanced with Czech Saaz hops in the smooth finish. 9% ABV. Referred to in the brewhouse as liquid crack.

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Armageddon Grand Cru: VERY LIMITED SUPPLY! Final Absolution turned up to 11. That's right, we did not just make 10 bigger, "this one goes to eleven!"

Please check with the booth for additional spur of the moment offerings.
Pilsen malt and unmalted wheat make up the mash. The special Belgian ale yeast strain produces esters of banana, with bubblegum and clove aromas giving its rich distinct character. (Michigan Beer Cup silver medal winner).

**120 Shilling Scotch Ale:** (Wee-Heavy) OG=1.094. Intense malt and caramel flavor dominate this rich full bodied beer. Incredible big beer.

**Loonie Kuhnie Pale Ale:** (American-Pale Ale) OG=1.052. Intense citrus hop flavor and aroma marry well with fruity yeasty esters of this warm fermented ale. Great session beer!

**Limited Editions:** We will be bringing out an assortment of limited edition beers, and mead throughout the day. Be sure to stop back for these unusual alcoholic treats. Braggot [2/3 honey, 1/3 malt] (MBC bronze), Raspberry Eisbock (MBC gold), and Sparkling Sake.

**NEW HOLLAND BREWING COMPANY**

66 East 8th Street / 49423
Brewmaster: John Haggerty
www.newhollandbeer.com

Established 1997. The New Holland Brewing Company brewed its first batch in June 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 medals at the World Beer Cup and the Great American Beer Festival. 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.

[ Brewers failed to provide festival beer list for the convenience of our patrons. Look for the beer bubbler and the guys in the big green hats. “Da beer bubbler, she is so refreshing.”]

**OLDE PENINSULA BREWPUB**

200 East Michigan / 49007
Brewmaster: Gregory "Gonzo" Haner

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.

**MIDNIGHT STOUT:** Robust stout with a coffee and chocolate flavor, hopped to perfection.

**Rockin’ Razberry Wheat:** Mildly hopped unfiltered wheat ale with a soft raspberry finish.

**Haymarket Light Ale:** Low-carb, low-sugar beer and sugar beer. A delightful unfiltered ale for those hot summer days.

**INo**
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.

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

Lighthouse Light: [no description given; you can probably guess]

Shoreline Stout:

LAFAYETTE BREWING COMPANY (25)  
622 Main Street / 47901-1451  
Brewer/President: Greg Emig  
mail@lafayettebrewingco.com  
Brewer: Chris Johnson  
www.lafayettebrewingco.com

Established 1993. We are a full-service brewpub with a 7 barrel system which produces approximately 800 barrels annually, offering six flagship ales and a broad spectrum of seasonal and specialty ales. While we focus on traditional brewing methods and ingredients (no fruit beers here!), we often incorporate distinctive ingredients or methodology such as smoked malt and whiskey barrel aging into our ales. Our restaurant offers full lunch and dinner fare including everything from traditional pub fare to bison steaks. Our daily specials keep things fresh and inviting for even the most loyal customers. And what goes better with distinctive ales and delicious pub fare than fantastic live entertainment? With the opening of LBC’s Second Floor Stage in May of 2002, we have begun a new tradition of offering the area’s finest live performances. Sporting a capacity of 340, our second floor venue plays host to a full complement of live music and comedy. Past shows have featured everything from local musicians to notable acts such as Grammy-winning artists BeauSoleil. Join us as we celebrate a decade of "Brewed in Lafayette" this September!

[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 (16)  
2002 Broadway / 46802  
Brewmaster/Owner: Todd Grantham  
Madbrew@msn.com

Established 1998. The Mad Anthony Brewing Company is a small brewing company operating two restaurants, one brewpub in Fort Wayne, Indiana, and one taproom in Auburn, Indiana, both under the name Munchie Emporium. We also operate a 15 barrel production brewery from which we self-distribute draft and bottles throughout Fort Wayne and Indianapolis. The restaurants are very eclectic and offer huge menus including our "almost world famous" gourmet pan pizza, and 6-9 draft MABC beers. MABC’s production brewery bottles five different varieties including "Gabby Blonde" Lager, Auburn Lager, "OI' Woody" Pale Ale, "Ruby" Raspberry Wheat, and "Big Daddy" Brown Ale.

"Auburn" Lager: American amber lager with a nice hop flavor and a crisp clean finish.

"OI' Woody" Pale Ale: Complex and bitter American pale ale balanced with the flavor and aroma of American-grown hops

"Happy Weasel" Hefe Weizen: Light and refreshing German-style wheat beer with a fruity, spicy aroma and flavor.

THREE FLOYDS BREWING COMPANY, LLC (58)  
9750 Indiana Parkway / 46321  
President: Nick Floyd  
www.3floyds.com

Established 1996. Three Floyds (Nick, Simon, and Mike) first opened in Hammond, Indiana, and originally produced only keg beer for the Chicago/Northwest Indiana market in its small, garage warehouse. “Not normal” became Three Floyds’ motto, by default: the location and other aspects of the business diverged from the “normal.” The brewing vessels were “not normal”--- four 10 barrel, open fermenters (“Hammond Squares” formerly Swiss cheese tanks and old Canfields cola tanks) were employed in conjunction with a 5 barrel Horeca brew house fired directly with wok burners. The beer, of course, was “not normal,” over-the-top hoppy West Coast style ales as opposed to the more maly Midwestern traditions. Three Floyds’ packaging is also “not normal.” Three Floyds’ tap handles and t-shirts are “not normal.” Overall, everything relating to Three Floyds is “not normal”---a tradition and motto that will carry over to Three Floyds’ brewpub. The “not normal” concept explores the limits of brewing and pushes the boundaries of the brewing art without the use of adjuncts such as corn or rice.

Today Three Floyds Brewing company is located in Munster, Indiana, and produces multiple award-winning kegged and bottled beer, which it markets in over 15 states predominantly in the Midwest. Currently Three Floyds Brewing Company is selling stock in its sister company Three Floyds Brewpub ask for a business plan and become a stock holder today! Cheers!
Alpha King Pale Ale: Big American Pale Ale; a hop lover’s cult beer and Three Floyds’ flagship beer. 6.5% v/v, 66 IBUs

Robert the Bruce Scottish Ale: Big, malty, 90 Shilling Scottish Ale; Three Floyds second biggest seller 7% v/v

Behemoth Barley Wine: Massive American Barley Wine; caramel-sequel and hoppy appeals 10.5% v/v

Pride & Joy Mild Ale: American version of British Session Ale; 5% v/v

DreadNaught Imperial India Pale Ale: Hophead’s delight; huge IPA; becoming another Three Floyds cult beer; 9.5% v/v

Dark Lord Russian Imperial Stout: Gargantuan Russian Stout brewed with Starbucks coffee, molasses, and honey; 13% v/v

Black Sun Stout: Irish-style Stout; 5% v/v

KENTUCKY

BLUEGRASS BREWING COMPANY (39)
636 East Main Street / 40202
Brewmaster: David R. Pierce
www.bbcbrewing.com

Established 1993. Bluegrass Brewing Company was originally established as a brewpub. To handle increased demand for our products we opened our production facility (30 bbl./7500 bbl. capacity) in 2001. We recently opened a taproom on premise featuring the Louisville Breweriana Museum. Bottle/draft products can be enjoyed in Kentucky, Indiana, and Ohio.

Altbier: GABF Bronze 1996
Bearded Pat's Barleywine: GABF and Real Ale Fest Gold in 1997 & 1998
American Pale Ale: 1999 Real Ale Fest Best of Show
Hell For Certain: Walloon Strong Spiced Ale

ILLINOIS

AMERICA’S BREWING COMPANY (86)
205 North Broadway / 60505
Brewmaster: Mike Rybinski
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.

Roundhouse Rootbeer: Creamy style rootbeer made in small batches with natural flavoring, honey and vanilla.

Hemp Ale: This year’s version contains over 250 pounds of sterilized hemp seeds (Holy Smoke!) For maximum effect. No THC so you can’t get “high” but full of nutty flavor derived from the seeds. Always a ‘Hit’ here at the great taste. Munchies? The food tent is nearby.

Payton Pilsner: Our flagship brew World Beer Cup 2000 gold for Bohemian Pilsener. Named after NFL great Walter Payton #34 it has light to moderate hop bitterness and a slight hop aroma leading to a crisp, dry finish.


BENT RIVER BREWING COMPANY (92)
1413 5th Avenue / 61201
The Brew Guy: Timothy Koster
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 (31)
113 18th Street / 61201-8708
Brewmaster: Daniel Cleaveland
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 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 take part 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 (93)
215 East State Street / 61104
Brewmaster: Don Carlyle
carlylebrewing@hotmail.com

Established 2003. [Brewer did not provide brewery information or festival beer list.]
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.

Dunkel-weiss
Abes Honest Ale: American Pale Ale

FLOSSMOOR STATION BREWING COMPANY (1)
FLOSSMOOR
1035 Sterling Avenue / 60422
708.957.2739
Brewmaster: Todd Ashman
www.flossmoorstation.com
Brewing God in the Making: Bill Ryan
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 around. Our beers are available at our pub and at the Map Room in Chicago. Tours by reservation or by chance. We've given up on trying to bottle but growlers are available for take out.

Todd and Bill's Excellent IPA: Okay, somebody tell me there are more hops in their beer than this one! Over 50lbs in a 15bbl batch. Grapefruity my butt!! Amarillo hops with just a bit of Centennial for balance? This is the beer that makes West Coast Brewers blush! [Editor: Excellent!]

Panama Red Ale: Panama's 8th appearance at the Great Taste. Brewed with Pale Ale malt and a few select Belgian caramel malts. Hopped generously with Amarillo and Willamette. Dry hopped right in the keg with more Amarillo.

Pullman Brown Ale: Our attempt to recreate a Porter from Colonial-era America. Using molasses and hand toasted oats as adjuncts this beer has an incredible aroma and a great mouthfeel. See for yourself why we've won 3 GABF medals for this one.

Ashman's Abbaye Dubbel: Our attempt at making a Dubbel using some interesting ingredients. Molasses and Pilonchillo Brown Sugar are added to the boil to add a little extra flavor and fermentability. Traditional yeast is used so the flavor profile should be just right.

A few extra hops courtesy my Brewer Bill Ryan. I think we created a monster!!!

Replicate: Illinois Common Ale, our beer for American Beer Month. Brewed in the Steam style as part of the Illinois Craft Brewers Guild Replicate project. Many thanks to MidAmerica Brewing Supply, Hop Union, and White Labs for the means to brew this one!

Great Taste of the Midwest™ 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 them to Madison to share with you today. We at Flossmoor Station know there isn't a better place to show off than right here! Check our booth for serving times...or come by and really suck up!!!


A Train Wreck of Flavor: Yep the one made famous in the Wall Street Journal, Champion Specialty beer at the Real Ale Festival earlier this year. Really a treat! Blend of Brown Ale and Barley Wine...(20 month old BW with Brown Ale added and aged a further 6 months).

Run Away Train: We haven't even tried this one. A blend of Barley Wine and Imperial Stout aged in Jack Daniel's barrel for 8 months (BW was 14 months old at blending). Should be luscious, sensuous, and ...well orgasmic!!

Born Cross-eyed!! A secret concoction of dubious delights!!! All aged in wood and blended together at their flavor peak. Tell us what you think! [Editor: Sounds almost “eccentric” to me]

Imperial Eclipse Stout (2003): The one that started it all for us and we've never turned back. GABF gold in 1998, a couple at the Real Ale festival, Best of the Best by the Chicago Beer Society, and one of the 101 “Must try” beers in the world by All about Beer Magazine. 2003 vintage, so by our standards it's still very young; consider it a preview for Winter!

FOUNDER'S HILL BREWING COMPANY (51)
DOWNS GROVE
5200 Main Street / 60515
630.963.2739
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.

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

Mainstreet Maibock: Traditional German-style lager. Rich in flavor, light in color, medium bodied with some hop bitterness. 6.5% v/v.

Blackburn Doppelbock: German-style doppelbock, full bodied, rich copper color, with malty residual sweetness. 7.9%v/v

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!

GLEN ELLYN SPORTS BREW (83)
GLEN ELLYN
433 North Main Street / 60137
630.942.1140
Brewmaster: Mike Engelke
www.glenellynbrewingco.com
Established 1996. The Glen Ellyn Sports Brew (FKA Glen Ellyn Brewing Company) is a sports bar, microbrewery, and family restaurant featuring seven handcrafted beers, a full menu and satellite sporting events on nine TVs. The menu is sure to suit guests of any palate with offerings from burgers and chicken to prime steaks and fresh seafood. The 10 bbl brewing system run by Mike Engelke and Jeff Hertz offers 25-30 different
Illinois

GESB produces beers ranging from our famous Honey Apricot, to strong Belgian ales and many other seasonal offerings. With seven 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. GESB also hosts several brewmaster's dinners throughout the year, each unique in its menu and theme. The Glen Ellyn Sports Brew is located in the heart of downtown Glen Ellyn, just 35 minutes by train from downtown Chicago.

Evolutionary IPA: American IPA, aggressively hopped with several different hops and finished with a heavy dose in the fermenter for a fresh hop aroma.

Czech Pilsener: True to style Pilsner, with imported Saaz hops and crisp refreshing finish.

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

GOOSE ISLAND BREWING COMPANY (42)
1800 W Fulton Street (brewery) / 60612
1800 N Clybourn Ave (original brewpub) / 60614-4941
3535 North Clark Street (Wrigleyville) / 60657
Brewmaster: Gregory Hall
1-800-GOOSE-ME
www.Gooseisland.com
Established 1994. A $2 million renovation transformed Mickey Finn's into a 10,000 square foot, two level restaurant, bar and brewery. In addition, warm weather guests can enjoy dining on the outdoor patio complete with propane-heated lanterns that create a cozy atmosphere late into the autumn months. Mickey Finn's offers a range of award-winning (GABF & WBC) ales and lagers. A handful of patron favorites remain on tap year round, with an additional 25 seasonal brews available at various times throughout the year. Mickey Finn's also offers award-winning (Real Ale Festival) cask-conditioned ales served in the traditional English style. Growlers (64 oz.) and keggy draft systems (3.3 US gallons) are available to go directly from the brewery. Come on in and sip yourself a Mickey Finn.

Pouring All Day: Honker's Ale, Pils, Summertime Kolsch Bier, IPA, Hex Nut Brown, and Oktoberfest. Special beers: 1pm-Demolition, 2pm-Pere Jacques, 3pm-Imperial IPA, 4pm-Bourbon County Stout

GOVERNOR'S PUBLIC HOUSE (17)
220 North Randall Road / 60156
Brewmasters: Terry Richardson and Ron Buck
ron@govnors.com
Established 2001. Our restaurant/brewpub, with seating for more than 400, has held true to the tradition of all great Irish pubs: great conversation and hearty food, where all feel welcome. The menu features generous sandwiches and signature burgers, along with pub fare including steaks and chops, seafood, pasta, pizza, and our traditional Fish ’n Chips and Shepherd's Pie. Our 7 barrel JVNW brew house creates over 30 distinct beer styles as well as many cask conditioned real ales. Govnor's is always a wonderful place for family and friends to gather for food and drink, and has become an area favourite.

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

O’Kellys Hefenweizen: Classic Bavarian wheat beer, strong banana and clove tones dominate this very refreshing summer brew. Straw colored, light-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 (37) BLOOMINGTON
102 North Center #111 / 61701
Brewmaster: Jeff Skinner
Established 1988. Bottled and draught product is produced at the Fulton Street facility with distribution in 13 Midwestern states and Texas. The brew pubs feature pub fare and a atmosphere late into the autumn months. Mickey Finn's offers a range of award-winning (GABF & WBC) ales and lagers. A handful of patron favorites remain on tap year round, with an additional 25 seasonal brews available at various times throughout the year. Mickey Finn's also offers award-winning (Real Ale Festival) cask-conditioned ales served in the traditional English style. Growlers (64 oz.) and keggy draft systems (3.3 US gallons) are available to go directly from the brewery. Come on in and sip yourself a Mickey Finn.

HOPGARDEN HELLES: Effervescent German-style lager, very refreshing on the palate.

Gudenteit Hefen-Weizen: German-style wheat beer with subtle hints of banana, clove, and vanilla.

Old Rondout Pale Ale: American-style nitro pale ale with a distinct hop flavor and aroma.

Dunkel Lager: German-style dark lager with a crisp and toasty malt finish.

Five Springs Oatmeal Stout: Smooth stout with notes of chocolate, roasted barley and oatmeal.

Imperial Delusion: Rich Imperial stout conditioned for one year in an oak whisky barrel.

O’GRIFF’S (13) QUINCY
A late addition to the festival. No information provided at time of publication. Visit their booth and discover it with us!
ONION PUB AND BREWERY (53)
22221 Pepper Road / 60010
28W206 Commercial Avenue
Brewmaster: Steve Mazylewski
22221 Pepper Road / 60010 847.381.7308
wildonionbrewing2@earthlink.net
onionpub.com

Established 2003. The former Wild Onion Brewing Company has evolved into The Onion Pub and Brewery. The new brewpub is located just two blocks north of our old brewery on a 20 acre parcel of land (seven acres of lake) in Lake Barrington. A 40,000 gallon per hour waterfall flows past our 110+ seat beer patio, with a backdrop of native grasses and wild flowers. The English style pub, with impressive timber frame construction, will be serving English/American pub fare, along with a multitude of beer styles created in our fully automated Salm brewery, built in Vienna, Austria, and served from traditional taps, as well as two hand pumps. We invite all beer lovers to explore the Onion Pub and Brewery.

ANGELIC BREWING COMPANY (41)
322 West Johnson Street / 53703 608.257.2707
Established 2003. The former Wild Onion Brewing Company has evolved into Angelic Brewing Company. 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.

PIECE (59)
1927 West North Avenue / 60622
Brewer: Jonathan Cutler
773.772.4422
jonathan@piecechicago.com

Established 2001. Brewer did not provide brewery description or beer list, but visit their booth. Next to Three Floyds, they’ll almost look “normal.” :-]

TWO BROTHERS BREWING COMPANY (48)
30W114 Butterfield Road / 60555
Partners in Brewing: Jim Ebel and Jason Ebel
630.393.4800
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.

[The brew brothers failed to provide a 2003 list of festival beers. Here are some great beers they’ve served in the past. Maybe they’ll also bring some IPA and Imperial Stout this year!]

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 DU PAGE: 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!
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. In addition to traditional beer styles, Appleton brews some out-of-the-ordinary beers, including Ginseng and Shiitake. Tours by appointment.

[Brewer did not provide festival beer list.]

BREWERY CREEK (70) MINERAL POINT
23 Commerce Street 608.987.3298
Beer Maker: Jeff Donaghue brewpub@mhtc.net www.brewerycreek.com

Established 1998. Brewery Creek includes a 15-barrel brewery, a pub-restaurant, and a luxury bed and breakfast inn, all housed in a fully renovated three story 1854 limestone building in historic Mineral Point. Little brewery, little town, a little west of Madison, BIG beers. If you like what you have at the festival and want more, you’ll have to visit us in Mineral Point. Why not spend the night? Hope you have a cracking good time!

Dark Mild Ale: "Mild ale" that is "dark" in color. Its simple really.
Dunkle Dopple Weizenbock: The name says it all.

On the NA side.... why not try an "Arnold Palmer"?

BREWMASTERS’ PUB (85) KENOSHA
4017 - 80th Street / 53142-4955 (Original) 262.694.9050
1170 - 22nd Avenue (Parkside location) 262.522.2805
Brewmasters: John Straka, Jim Johnson, Dave Norton (emeritus), and Art Steinhoff

Established 1987. The Midwest’s first brewpub draws patrons from both the Milwaukee and Chicago areas. Brewmasters offers two locations in Kenosha, the "Northside" and "Southside"). The Northside opened November 1996. The 15 barrel system is run by brewmaster Art Steinhoff. The Southside established February 1987 is the oldest brewpub in the Midwest. The 7 barrel system is manned by brewmaster John Straka. Both breweries offer five standard beers, and each offers four specialties, (2 brewed at each location). The Northside mostly lagers, the Southside mostly ales. Growlers, 1/4 barrels, and 1/2 barrels are available on site only. Food from pizza to full dinners. Separate rooms available for groups.

[Brewer failed to provide a list of festival beers.]

CAPITAL BREWERY COMPANY (88) MIDDLETON
7734 Terrace Avenue / 53562-3163 608.836.7100
Brewmaster: Kirby Nelson 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.

[Brewer failed to provide a list of festival beers.]

BREWMASTERS’ PUB (85) KENOSHA
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[Brewer failed to provide a list of festival beers.]

CENTRAL WATERS BREWING COMPANY (18) JUNCTION CITY
701 Main Street / Post Office Box 123 / 54443 715.457.3322
VP/Head Brewer: Paul Graham centralwaters@hotmail.com www.centralwaters.com (coming soon!)

Established 1998. Central Waters Brewing Company is a small microbrewery located ten miles west of Stevens Point in central Wisconsin. The brewery opened in January 1998, producing only kegged beer for almost the entire first year of production. The seven barrel brewery was constructed out of used dairy equipment and is housed in a small 2,500 square foot building. In early 1999 the addition of a homemade single head filler allowed us to release twenty-two ounce bottles to the market. By 2001 a few major changes began to occur. After filling far too many bottles one at a time, a four head bottling line was acquired allowing us to release twelve ounce bottles and six packs. To keep up with demand that the six pack market brought, we had to drop in two thirty barrel unitanks (our first real piece of brewing equipment!). Earlier this year our homemade boiling kettle decided to retire itself, causing a major Central Waters drought, but we were able to acquire a new fifteen barrel brewhouse from New York. We plan in the near future to begin construction for a new building to house Central Waters (it is getting a little tight these days) to allow us to expand production and keep up with demand.
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 (30)
925 South Third Street / 54601
Brewmaster: Randy Hughes

Established 1999. City Brewery produces its proprietary line of beers including the 2000 World Beer Cup Silver Medal American Premium Lager winner City Lager. In addition, the brewery provides contract-packing services for major international and national beverage marketers. Once the flagship of the G. Heileman Brewing Company, City Brewery has an annual production capacity of 5 million barrels or the equivalent of 70 million cases of twenty-four, twelve-ounce containers. It is the largest brewery in the United States not owned by industry leaders Anheuser-Busch, Miller and Coors. City Brewery can produce beers and a variety of alcoholic and non-alcoholic beverages including bottled water, tea, and other functional beverages. The brewery's beverage production capability is complemented by high-speed packaging capacity for cans, bottles and kegs in varying sizes and configurations. City Brewery employs a management and production team each having an average over twenty-five years of beverage industry experience.

City Lager: Winner, American Premium Lager Category at the 2000 World Beer Cup, is a full-bodied lager, using artesian water from deep below the earth's surface. The beer is fully kraeusened, and uses a generous supply of malt, brewer's rice and aromatic hops, then aged 32 days in chilled lagering cellars until released 4.0% w/v and 150 calories.

LaCrosse Lager: Full-bodied, full-flavored original lager beer, made with world class brewing techniques, including kraeusening, pure artesian water, and natural carbonation. This lager is brewed a full 30 days, and chilled in lagering tanks to produce a softer, more enjoyable taste. 3.8% w/v and 147 calories.

City Pale Ale: Classic example of the American Pale Ale style. Brewed using premium two-row and lightly roasted Caramel malts, City Pale Ale exhibits a rich amber hue and complex malt character. Single variety hopping allows the fragrant, floral notes of the Cascade hops to shine through. 4.3% w/v (5.5% v/v), 13.0 original gravity, 12.0 color and 37 bitterness units

City Festbier: 100% all-malt lager beer, brewed in the Märzen style. City Festbier is a rich, malty lager balanced with a mild hop bitterness, and smooth caramel flavor. It is the perfect beer for Fall festivals. 4.8% w/v (5.7% v/v).

COURTHOUSE PUB (15)
1001 South Eighth Street / 54220-1176
Brewer: Brent Boeldt

Established 2001. [Brewer did not provide a brewery description or beer list.]

COURTHOUSE PUB (15)
920.686.1227

CROSS PLAINS BREWERY INC. (8)
2109 Hickory Street / 53528
Brewmaster: John Zappa (Point)

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." Re-established in 1995, under the direction of Wayne and Larry Esser, Esser's Best is now brewed in Stevens Point from the original recipe. The Essers added a second brew in May of 2001, a Pilsener beer, Cross Plains Special. Both beers are available in bottles and kegs with 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: A refreshing, golden, medium-bodied Pilsener with a pleasant malt flavor and lightly hopped for good balance.
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 Coutlas, 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 ... 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.

[John did not provide a 2003 list of beers he’s bringing from “Flavour Country,” but here are some examples of his self-proclaimed crappy beers you won’t want to drink that he’s brought in the past.]

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. Emphasise the malt, certainly a great session beer for this, the session to end all sessions.

[John did not provide a list of festival beers for publication.]
14-17 beer styles on tap at any one time probably hasn’t hurt either! Draft accounts throughout Wisconsin have helped us grow to our current 3000+ barrel / year production level fifth in the nation for brewpubs. (Not bad for a 10 barrel brewhouse.) In 2002 we opened our second location in Fitchburg, just outside Madison. Check us out on the southwest side!

[Brewer did not provide 2003 beer list, but, hey, they bring out just about everything, probably including these beers from prior years]

**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 (33) GREEN BAY**
313 Dousman Street / 54303
Brewmaster: Joe Karls / Owner: Bill Tressler
www.hinterlandbeer.com

Established 1995. We began brewing in an old cheese factory in Denmark (Wisconsin). The beer was bottled, kegged, and distributed under the Hinterland name. In 1998 operations moved to downtown Green Bay. Over the years the company has evolved into a fine dining restaurant that showcases not only the fresh Hinterland beer, but an impressive wine, dinner, dessert, and lounge menu. Although the brewhery no longer bottles the beer, it along with the restaurant receives many awards and accolades and the Hinterland Brewery and Restaurant, as it is now known, has earned the reputation of offering its customers the opportunity to experience unique and captivating flavous.

**Beers TBA.**

**GRUMPY TROLL BREW PUB (77) MOUNT HOREB**
105 South Second Street / 53572
Brewmaster: Rich Becker
www.grumpytroll.com

Established 2000. (1998 as Mount Horeb Pub and Brewery). 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 ½ bbls. We will begin distributing our beers to local retail establishments.

[Brewery did not provide 2003 beer list. Here are some from last year’s festival]

**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 (24) PORT WASHINGTON**
535 West Grand Avenue / 53074
Brewmaster: Jim Schueller
www.harborcitybrewing.com

Established 1996. All of our products are brewed in 20-barrel batches and packaged at the brewery in Port Washington. 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!! Tours and tastings: Saturday 12N-4pm. All of our products are available at better retail establishments in the Madison and Milwaukee area as well as Green Bay and the Fox Valley, Stevens Point, Wausau, and Central Illinois.

**Mile Rock Amber Ale**: Reminiscent of the beers that were first brewed in this region in the 1840's. Special care is taken to balance the malt character with a subtle hop flavor and aroma, making Mile Rock a true American style amber ale. Our most popular brew goes great with any food in any situation.

**Full Tilt IPA (India Pale Ale)**: Assertive aroma and flavor are derived from the generous use of fresh hops, which are added during brewing and fermentation. Five different specialty malts give it depth of flavor and a surprising mouth feel. Bottom line ~ its Bold, its Hopped, its Good ~ Its Full Tilt! Go for it!

**Main Street Brown Ale**: English-style brown ale. Malty and smooth made with English hops that 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 in body.

**Lazy Daze Honey Wit**: Our Harvest Wheat Beer is characteristic of traditional 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!
Established 2000. Our state of the art 15 Barrel DME brewhouse turns out 7 "house beers" with three to four rotating seasonals. Choose your own steak, fish or kabobs for grilling on one of our three hickory charcoal grills, while enjoying our "all you can eat" salad bar. Come see why Hereford & Hops has quickly established itself as the place to dine, while enjoying fresh, quality beer brewed in North Central Wisconsin!

Piva Bohemia: Clean malt character and a spicy, floral hop character results from a generous hand with Czech Saaz hops in the kettle. O.G. 11.5 deg. P  Alc v/v - 4.7%
IPA: This deep gold ale is malty, and triple hopped, providing a noticeable hop flavor and aroma. O.G. 13.3 deg. P  Alc v/v - 5.2%
German Weiss: Our summer seasonal, this unfiltered ale is made with 50% wheat malt and has notes of banana and cloves. O.G. 12.85 deg. P  Alc v/v - 5.0%
E.S.B.: Deep ruby, heavily hopped with Chinook, Centennial and Cascade hops for an unmistakable citrus-like hop flavor and aroma. O.G. 14.5 deg. P  Alc v/v - 6.0%
Black Springs Double Stout: Our house stout is full-bodied and complex resulting from our use of five different malts and Simcoe hops. Dark and delicious, this "Foreign-Style" stout is sure to please! O.G. 16.3 deg. P  Alc v/v 6.7%
Roggrenator: This is the first public tasting of our latest seasonal. This doublebock was brewed with 24% rye malt which contributes a grainy, spicy middle and finish. Very full-bodied and slightly sweet up front, this strong German lager is lightly hopped, with a clean, malty finish. O.G. 19.0 deg. P  Alc v/v - 7.3%
"All Whiskied up" Atomic Brunette Imperial Stout! This sassy lady has been aging in a whiskey barrel carried on the back of our head hoprocketeer master brewer wort scrubmonkey, Kevin Eichelberger, who... complex beer, with an aroma and flavor profile that includes notes of vanilla, whiskey, tobacco, and blackstrap molasses. This beer is very full-bodied and slightly sweet, with a pre-whiskey barrel alcohol content of 9.1% !
O.G. 22.5 deg. P  Alc v/v post barrel - who knows

Berghoff Original Lager: Silver Medal Winner at 2002 World Beer Championships-BTI Chicago. Berghoff Original Lager is a well rounded European style golden color beer, with quick clean finish. Voted One of the Top 100 Beers in the World. Alcohol 5.6% v/v.
Berghoff Pale Ale: Classic American style. It is light copper-colored and medium bodied with a light maltiness. High quality American hops are used to produce this high hop bitterness, flavor and aroma—a must have for true hop aficionados!!! 5.8% v/v.
Berghoff Oktober Fest Beer: Gold Medal Winner 2002 World Beer Championships –BTI Chicago 90pts. Berghoff Oktober Fest is a fine amber-colored, all-malt lager which possesses a modest bitterness and clean aroma. This beer is crafted in the traditional Bavarian manner and resembles the Marzen-type Oktoberfest Biers as they are served at the fall festivities in Munich. 5.2% v/v.
Berghoff Solstice Wit: New Summer Seasonal TBA
Blumer’s Gourmet Soda: Root Beer, Orange Cream, Cream and Blueberry Cream are the brewery’s first entry in the alcohol free beverage market. Choice ingredients and

Established 1845. The Joseph Huber Brewing Company is the oldest continuing family owned brewery in Wisconsin and the second oldest in the United States. Established in 1845, Joseph Huber arrived in Monroe to work at then 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 Tasting Institute and the Great American Beer Festival. Berghoff Beers include Lager, Dark, Amber, Bock, Pale Ale, Pilsner, Hefe Weizen and three seasonals Solstice Wit, Oktober Fest, and Winter Fest. Other premium American Lagers and Bocks include Huber, Rhinelander, Regal Brau and Blumer’s Old Fashion Root Beer Gourmet Soda. Stop down to Monroe and Tour this Historic Brewery any Thursday, Friday or Saturday 11, 1, or 3p.m. Try a sample in the New Founder’s Tap Room or stop in the New Brewery Gift Shop. Call 1-800-BEER-205 for information.

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flavors are blended to achieve a medium body product with no caffeine or alcohol content and a smooth vanillia cream finish. When’s the last time you had a Good Old Fashioned Soda?

J.T.WHITNEY'S PUB AND BREWERY (76)  MADISON
674 South Whitney Way / 53711-1035  608.274.1776
Brewmaster: Richard Becker  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 7 ½ years, Rich has introduced more than 80 different beer varieties to his customers. Most recently, Rich has added Cask Conditioned Ales to the beer lineup. Boasting of two different Mug Clubs, Rich always has an audience waiting for his newest creation.

[Brewer did not provide a 2003 festival beer list. The following might be served.]

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.

Kölner 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 (87)  ARENA
7556 Pine Road / 53503  608.753.2675
Owner/Brewer: Tom H. Porter  tom@lakelouie.com
Assistant brewer: Tim Wauters  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). We've recently expanded from a 3 bbl to a 15 bbl system. We offer English and American ales in kegs and pressure filled growlers to taverns, restaurants and liquor stores. Our beers are currently being tapped by some of the finer public houses in the area. Check our website for locations. Really fun free tours on Saturdays by appointment.

Coon Rock Cream Ale: 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.

LAKEFRONT BREWERY (5)  MILWAUKEE
1872 North Commerce Street / 53212-3701  414.372.8800
Head Brewer: John Tully  www.lakefrontbrewery.com
info@lakefrontbrewery.com

Established 1987. Lakefront Brewery was started by two brothers Jim and Russ Klisch. We specialize in traditional and innovative style beers. Brewing 14 different beers year round, we produced 5000 barrels of beer last year and on target to hit 6000 this year!

Riverwest Stein: Amber lager

Cattail Ale: Mild Wisconsin ale

Lakefront White: A traditional Belgian Wit using equal amounts of Pilsner 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.

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.

LEGENDS BREWHOUSE & EATERY (61)  HOWARD AND DEPERE
2840 Shawano Avenue / 54313  920.662.1111
875 Heritage Road / 54115  920.336.8036
Brewer: Ken Novak

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.
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.
Moosejaw's lower level bar is complete with premium sports viewing, pool tables, arcade games & a large party room available for private celebrations!

In addition to a selection from among the beers listed above, Moosejaw will offer a seasonal: **Blonde Bock**: Dark golden, medium bodied lager that is lighter in body and hoppiest than our dark, malty Bock.

**NEW GLARUS BREWING COMPANY (20)**

County Route W & State Route 69, Box 759 / 53574
608.527.5850
Brewmaster: Daniel Carey, Diploma Master Brewer
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.

**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 to Surprise You!

**NICOLET BREWING COMPANY (40)**

2299 Brewery Lane, P.O. Box 650 / 54121
715.528.5244
Brewmaster: Art Lies
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 pub. 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 Czech Pils, full bodied with plenty of Saaz hops. 5%

**Nicolet Blonde Lager:** All-malt American-style Pilsener, light and malty, with Tettnang finish 3%

**Nicolet Radler:** German-style brew combining beer and lemonade. Not too sweet and tastes like beer! Summer thirst quencher. 3%

**Nicolet Dark Pilsner:** Black beer in the Czech tradition, smooth and drinkable with chocolate and coffee undertones followed with a subtle hop dryness. 5.5%

**NORTHWOODS BREWING CORP, LLC (95)**

3560 Oakwood Mall Drive / 54701
715.552.0510
Brewmaster: Timothy Kelly
northwoodsbrewpub.com


Festival beers may include the following (brewer did not provide 2003 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 (6)**

750 East Wisconsin Ave / 53066
262.560.0388
Brewer/Vice President: Tom "Julio" Miller
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 and 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 (45) MILWAUKEE
735 East Center Street / 53212  414.264.3630
Brewmaster: Marc “Luther” Paul

Established 2001. Onopa Brewing Company is Milwaukee's smallest, locally owned brewpub, located just north of downtown in the eclectic Riverwest neighborhood. Our seven-barrel, milk-tank brewhouse provides small batches of fresh, unfiltered ale to our tavern customers and available to-go in growlers. We are one of Milwaukee's premiere music venues featuring exclusive national and international touring acts; give us a call for schedule/ticket information. Check out the new beer garden, have a beer and support your local brewery! Brewery tours by appointment or a friendly hello when we're not knee-deep in beer. Tavern hours: Monday-Wednesday 4:00pm-2:00am, Thursday 12:00pm-2:00am, Friday-Saturday 12:00pm-2:30pm, Sunday 12:00pm-2:00pm.

American Pale Ale: Our flagship ale. Hopped with Amarillo, Chinook, Centennial, Cascade and Willamette hops from the Pacific Northwest, making this a truly bitter ale with lots of hop flavor and aroma. The Briess pale ale and Munich malts ferment clean, leaving a smooth, well-balanced beer. Like all of our ales, this beer is unfiltered. ~5.2% ABV

Extra Special Bitter: The latest addition to our year-round ales. A good session beer made with Crisp Maling's Maris Otter malt and a blend of Pauls UK crystal malts. Heavily hopped with imported U.K. Kent Golding hops for bitterness and aroma. Our house British strain of yeast is used to produce an authentic bitter. ~5.0% ABV

Nut Brown Ale: Our version of an English Brown Ale. Crisp Maling's Maris Otter malt is combined with Pauls U.K. crystal, Dingemans chocolate and toasted malts to give this beer a malty, toasted flavor. UK Kent Golding hops are used in the kettle and for aroma. ~4.8% ABV

Porter: London-style Porter. Imported roasted and dark crystal malts are combined to make this full-bodied ale. Black malt brings out a subtly burnt, smoky flavor. The large amount of malt is balanced with a big dose of UK Fuggle and Kent Golding hops. Organic blackstrap molasses are added for an unique flavor. ~6.0% ABV


PIONEER AND WISCONSIN BREWING CO. (69) BLACK RIVER FALLS
320 Pierce Street, P.O. Box 187 / 54615  715.284.7553  pioneer@cuttingedge.net  cuttingedge.net/~pioneer
Brewmaster: Todd Krueger  pioneer@cuttingedge.net

Established 1997. Pioneer Brewing Company opened in January 1997 producing Pioneer Lager and Pale Ale. 1998 started with the purchase of Wisconsin Brewing Co. of Wauwautosa following a series of 100 year floods that devastated the business. Production of all Wisconsin brands moved up to Black River Falls and new brands were added under the Wisconsin name. In 2000 and again in 2002 Pioneer and Wisconsin entered and won gold medals in the World Beer Cup, Oscar's Cholate Oatmeal Stout and Black River Red in 2000 and Oderbolz Bock in 2002. With the quality of beers being made in Black River Falls soon other state brewers were taking note and contracting to have their bottled product made there. Pioneer Brewing now produces beer under contract for BluCreek (Blueberry ale, Herbal ale and Alt.), Port Washington Brewing/Hops Haven of Sheboygan (Pier 96 Lager, Old Port Porter, Amber Ale), and Buffalo Wild Wings (BW3 restaurants) in Wisconsin we produce Wild Wings Brew, and those are just a few. Pioneer Brewing Company sponsors numerous music events in the area bringing world class blues and rock to the small western Wisconsin town. If you are ever in the area feel free to stop by, we are open for tours on weekdays and some weekends, call ahead to make sure were here to help you. Tastings and tours are at no cost and merchandise is also available.

Oscar's Chocolate Oatmeal Stout: Full-bodied, yet smooth drinking stout with a complex, nutty finish. Oscar's won the gold medal at the 2000 World Beer Cup in the Oatmeal Stout category.

Black River Red: Märzen-Style (Oktoberfest) lager, robustly red in color, with a great malt flavor. Black River Red won the gold medal at the 2000 World Beer Cup in the Märzen-style/Oktoberfest category.

Whitetail Cream Ale: Easy drinking, gold in color with a light to medium body. Whitetail's flavor is delicately hop-balanced for a clean, crisp finish.

Pioneer Lager: Bavarian-style lager is smooth drinking, amber in color, and has a sweet malty flavor.

BluCreek Blueberry Ale: Made with fresh wild blueberries from Maine. It's a crisp, refreshing amber ale that has a subtle blueberry aroma and taste, a mellow, thirst-quenching body, and a clean fresh finish.

BluCreek AltBier: Smooth, well-balanced ale cold conditioned in the tradition of a classic German Altbier. The drinkable nature of this beer and the roasted chocolate and coffee notes present in this beer make it a wonderfully warming beer.

Pearl Street Brewery (106) LaCROSSE
124 South Fourth Street (4th and Pearl) / 54601  608.784.4832
Brewmaster & Director of Keg Washing: Joe Katchever  www.pearlstreetbrewery.com

Established 1999. Nestled in the Mississippi River valley in Wisconsin's beautiful coulee region, the Pearl Street Brewery's brewers can usually be found down in the subterranean brewery, brewing up another batch of their world-class, award-winning beers. The ingredients in Pearl Street beers come from the Earth. They craft their ales and lagers with all-natural and organic ingredients. Pearl Street beers are traditionally fire-brewed, one batch at a time. Today, they have journeyed to Madison to share some of them with you. Assuming they haven't drank it all already, they will be serving up fresh glasses of:

el Hefe: Bavarian-style wheat beer. Come get some before we drink it all!
BluCreek Herbal Ale: All-natural Honey Ale hand crafted in small batches with an invigorating blend of real Wisconsin Ginseng root grown in northern Wisconsin- the most potent ginseng available in the world; stimulating certified organic Gingko Biloba; and powerful Guarana that is sustainably wild harvested in Brazil. These botanicals infuse the beer with potent ingredients that are known to boost stamina, improve circulation, and increase energy levels. The result is an ale that refreshes more than just the thirst!

The following beers will be poured as per the posted schedule at our booth:

BluCreek Oatmeal Stout, Whitetail Cream Ale, Rainbow Red, BluCreek Alt

RAINHOUSE BREWING COMPANY (96)
2029 Old Peshtigo Road / 54143
Master Brewer: Jonathan Kornely
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 beers--four ales, a Pilsner, a Steam beer, and a seventh brew on tap as a seasonal, celebrating the whisks of the Master Brewer and the seasons.

[Sponsor did not provide 2003 list of festival beers. Prior years’ selections below]

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 (12)
740 North Plankinton Avenue / Milwaukee, Wisconsin 53203
Brewmaster: David Bass

[Sponsor did not provide a list of festival beers for publication.]
dam and through the original vertical-shaft turbine. Our pub and brewery have been carefully constructed on the building's machinery level, preserving the historic architecture of the 1855 mill. The smoke-free setting ensures your social enjoyment. Thursdays open at 5 pm, Fridays open at 3 pm, Saturdays open at 2 pm, Sundays open Noon - 5 pm. Earlier hours for festivals.

Silver Creek Blonde Root Beer will be available at the Great Taste.

Coming soon: Pacific Coast Lager, IPA, Weiss, Spiced Porter, and seasonals.

SOUTH SHORE BREWERY (54) ASHLAND
SOUTH SHORE BREWERY
808 West Main Street / 54806
Head Brewer: Eugene "Bo" Belanger
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 distributes its ever increasing line of products throughout the state of Wisconsin, the western UP of Michigan, the Duluth metro area and North Shore 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 (4.7.5-5.4 % 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 an 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, barleys 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.

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, barleys 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 barleys 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. Smooth taste of this golden ale comes from a simple grain bill of Harrington barley. It's an excellent choice for those who 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 beers.

W.C. Bitter: Clean taste, dry finish. Hallertau and Chinook hops blended with Harrington and victory malts make this a very enjoyable ale. W.C. derives its name from well known fruit grower, from Michigan's western coast, William Capen.

We will also be bringing some special brew. Stop by to find out what they are.
of an ale (fruity and complex) into one beer. We've also added 5% oatmeal and 16%
white wheat for a round, smooth flavor and mouthfeel. The innovative feature of this beer
is that we brewed one batch as an ale the other as a lager. After primary fermentation they
were combined in condition tanks and allowed to maturate. There is a good/moderate
hop bitterness. Yet another special feature of this beverage is that we've introduced a
blend of herbs into the finished product. See if you can figure out the two herbs.

**Peach Wheat (4.4% ALC. BY WT; 5.5% ALC. BY VOL)**  A sixty percent wheat ale
fermented with an American Hefe yeast. Post fermentation it is flavor with natural Peach
extracts. Excellent summer cooler.

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**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.

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**STEVENS POINT BREWERY (63)**

2617 Water Street / 54481-5248
Brewmaster: John Zappa
www.sprecherbrewery.com
John@pointbeer.com

Established 1857. Back in 1857, the founders of the Stevens Point Brewery had a
single-minded passion for making great-tasting beer. Today, nearly a century and a half
later, each hand-crafted Point Brand is still carefully brewed and aged with generous
quantities of nature's finest ingredients. Over the years, the Stevens Point Brewery has
taken great care to preserve this time-honored brewing tradition, passing on its
commitment of quality from generation to generation. Historic brewery tours are
available (reservations suggested): Mondays through Fridays 11am and Saturdays at
11am and 1:30pm. Tour hours are extended June-August with tours on the hour between
11am and 2pm. The Stevens Point Brewery is proud to be Wisconsin owned and operated
once again.

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**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.

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**Point Special**: Flagship brew since 1857, Point Special is a well-balanced, full-bodied
premium beer. This award-winning pilsner-style lager is highly praised for its pleasant hop
aroma and smooth, hearty flavor.

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**Point Amber Lager**: Handcrafted 100% barley malt lager, features a combination of
Cluster, Cascade, Hallertauer, and Tettnanger hops for a balanced and distinctive flavor.

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**Point White Belgian Style White Ale**: Point White Biere is brewed in the tradition of
Belgian Style White Ales using the finest raw wheat, wheat, 2 row pilsen malts and oats.
Noble Hallertau and Saaz hops complement the garnishment of coriander, and orange.

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**Point Honey Lager**: Our recipe is a careful blend of select barley malt, special 2 row
pilsen malt, and red wheat malt. A touch of the choicest Cascade hops combined with
pure Wisconsin honey lends to deliver a light and mellow well-balanced flavor.

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**Point Root Beer**: Our legendary recipe boasts the purest water, pure cane sugar and
genuine Wisconsin honey. The result is a creamy, smooth draft root beer with a delicious
taste for anyone looking for a non-coffeeine, non-alcoholic beverage that's second to none.

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**Augsburger Golden**: Exceptional lager with a traditional German taste, reminiscent of
the lagers brewed in the areas around Augsburg Germany since the 1400's.

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**Augsburger Dark**: Authentic Bavarian style amber lager. Handcrafted using the finest
ingredients and age-old techniques, Augsburger Dark is brewed with select roasted barley
malts and choice German hops. Lagering at near freezing temperatures result is an
exceptionally well-balanced beer with a renowned taste.
STOUT BROTHERS PUBLIC HOUSE (74) MILWAUKEE
777 North Water Street / 53202 414.273.2337
Brewmaster: Al Bunde, “The Ambassador of Beer” www.stoutbros.com stoutbrospublichouse@wi.rr.com

Established 2000. Closing September 2, 2003. Located in the shadow of a corrupt City Hall, Stout Brothers is a small brewpub in a large city. We feature six full time and rotating specialty brews, and a full kitchen serving lunch and dinner Tu-Sa 11am-10pm; Su-M hours vary, please call ahead. Visit us this month!

Celtic Cross Stout, Underground IPA, Taverner Nut Brown, and Scottish Ale.

TITLETOWN BREWING COMPANY (97) GREEN BAY
200 Dousman Street / 54303 920.437.BEER
Head Brewer: Adam Roberts 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 (47) SUPERIOR
1623 Broadway / 54880 715.394.2500
Owner/Brewmaster: Rick Sauer beer@twinportsbrewing.com www.twinportsbrewing.com

Established 1996. Twin Ports Brewing was established in 1996 as the brewery for the Choo-Choo Pub and Grill (a refurbished railcar) on the outskirts of Superior WI. After two years 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. We embraced 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 allowes 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.

Hopfenkopf: For the true hop head, brewed with 25% Munich Malt and Cluster, Santiam, and Liberty hops.
Summer Twilight Lager: Lager brewed in the Schwarzbier style but a little lighter in body, malty and slightly sweet.
Triple Framboise: Belgian Abbey Tripel, fermented with whole Raspberries, aged 9 months.
Scotch Ale: Strong, malty ale, brewed with a touch of Caramel and Munich malts. The rest of this batch sits in a bourbon barrel awaiting anxious consumption in November...if we can wait that long.

TYRANENA BREWING COMPANY (82) LAKE MILLS
1025 Owen Street, PO Box 736 / 53551 920.648.8699 Brewmaster/Founder: Rob Larson www.tyranena.com info@tyranena.com

Established 1999. Tyranena Brewing Company's modern brewing facility is conveniently located between Milwaukee and Madison in the historic community of Lake Mills, Wisconsin. Enjoy a pint of "Legendary Wisconsin Beer" in our smoke-free Tasting Room. Or if you prefer the great outdoors, enjoy your beer in our beautiful Beer Garden while listening to the performance of a local band. The Tasting Room and Beer Garden are open Wednesday through Saturday evenings. Guided brewery tours are offered on Saturdays at 3:30 p.m. and live music is performed on Saturday evenings. Growlers available. Tyranena Brewing Company produces a wide selection of high quality, full-flavored, handcrafted ales and lagers, that include five year-round, five seasonal and several specialty styles. The beers are available in bottles and in 1/6 and 1/2 barrel American Sankey style kegs. Tyranena beers are proudly served in select restaurants, taverns and liquor stores throughout southern and central Wisconsin.

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 complemented by chocolate, caramel and roasty flavors.
Gemuetlichkeit 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.
Established 1994. Viking Brewing Company was established in August of 1994. Viking was the first microbrewery in Northwest Wisconsin since prohibition. In June of 1995, Viking purchased a 20,000-sq. ft. building in Dallas, Wisconsin that formerly housed the creamery where Randy's grandfather once worked. After much work in refurbishing the building, Viking fired its kettle for the first time on Labor Day of 1996. Since then, we have brewed 20 styles of beer of our own, several contract beers and root beer. Before we begin to brew our beers, we research the history and the style of each beer. We then select the highest quality ingredients from around the world and brew with water that is naturally soft. We, at Viking, believe that the yeast is the signature of the beer so we choose to use a different yeast strain for each style of beer making each one distinctive. We also take great care to ensure that all of our beers are aged properly for each particular beer style. This combination produces high-end products that are outstanding and unique.

**Big Swede:** Swedish Imperial Stout, an espresso of beers. Very dark, extremely smooth.  
**CopperHead:** Premium ruby Märzen-style lager.  
**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.  
**Dim Whit:** Belgian-style wit, spiced with coriander and ginger.  
**Queen Victoria's Secret:** IPA  
**Sylvan Springs:** (It's the original name of Dallas). Bohemian Pilsener.  
**Mjöd:** Braggot, the essence of mead, brewed with malt and honey.  
**J.D.'s Old-Fashioned Root Beer:** Very creamy, slightly spicy non alcoholic root beer.

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**WATER STREET BREWERY (64)**<br>MILWAUKEE and DELAFIELD  
Downtown: 1101 North Water Street / 53202-3107<br>414.272.1195  
Lake Country: 3191 Golf Road / 53018<br>262.646.7878  
Brewmaster: George Bluvas III<br>www.waterstreetbrewery.com

Established 1987. Water Street Brewery began in the historic downtown Milwaukee area once home to Blatz, Pabst and Schlitz. Milwaukee's first brewpub has been going strong primarily producing the German style beers once popular among Milwaukee's breweries. On site copper kettles greet customers as they walk in the door. We serve a variety of beer and contemporary food. In 2000 we established Water Street Brewery Lake Country, located 25 miles west of Milwaukee, in Delafield. Lake Country serves the same great beer and food as our Milwaukee location. Both locations currently have portions of the 'Water Street Beer Memoribilla Collection' displayed. This collection of items focuses on Wisconsin's brewing heritage and contains many early 1900's pieces including neon and metal signs, tap handles, and bottles. Go Leafs Go! BeerHockeyRock!
In previous years’ festivals, Great Lakes Brewing News sponsored the “Great Taste of 10,000 Lakes” tasting competition, in which judges from the Beer Judge Certification Program and other experienced palates evaluated the entries from Minnesota’s exhibiting brewpubs. The competition was offered because that was the only legal way under Minnesota law that they could exhibit their beers at an event. You couldn’t even take home a growler. The Minnesota Legislature finally changed that this year by passing what has been popularly referred to as the “growler law.” We thank Great Lakes Brewing News and all the judges over the years for their participation in making it possible for the Minnesota brewpubs to serve their beers. We now celebrate the fact that they no longer need a competition to be here. When you are visiting a Minnesota brewpub, please consider taking home one of your favourite beers!

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% alc/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 (7)
1429 West Service Drive (Westgate shopping ctr, U.S. 61) / 55987
Brewmaster: Chad Peters

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.

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

Bandana Brewery (79)
302 North Plainview Avenue / 56001
Head Brewer: David Berg

Established 2003. Bandana Brewery is the first brewpub to be built in the south central Minnesota city of Mankato. Bandana Brewery produces four full-time beers and two rotating brewer's specials. The full-time beers are: Mankato Gold, St Peter Red, Rapidan Brown Ale and Eagle Lake Pale Ale. The menu focuses on home-style cooking, an art that is becoming extinct in the United States. The brewery utilizes 10 HL Northern Brew Systems equipment, with 3 fermenters and 8 serving tanks.

St Peter Red: Brewed with Rahr two-row malt, Weyermann Dark Munich and Caramunich and a touch of chocolate. The sweetness of St Peter Red is balanced through the judicious use of Crystal and Sterling hops. OG 13 Plato IBU 22

Rapidan Brown Ale: A combination of Rahr two-row, Simpsons Chocolate and Crystal, and a touch of Special B is used in our darkest full-time beer. Delicately hopped with UK Goldings. OG 15 Plato, IBU 23

Eagle Lake Pale Ale: Five hop additions in the final 20 minutes of the boil yield a Pale ale bursting with hop flavor. Rahr two-row malt is combined with Simpsons Crystal and Weyermann Vienna for a firm malt backbone. OG 12.5 Plato IBU 38
FITGERS BREWHOUSE BREWERY & GRILL (60) DULUTH
600 East Superior Street / 55804
218.726.1392
Head Brewer: Dave Hoops
brewery@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 bbl wood clad brewery produces 10 tap lines, 4 year round and 6 rotating seasonal lines. Cask ale is generally available as well as handmade root beer.

El Nino Double Hopped IPA: 7.1% alc. A west coast style IPA. 6 types of hops are mixed with english malts to provide a unique flavor and bitterness.

Witchtree ESB: 5.6% alc. Our flagship beer. Extra Special Bitter brewed with Fuggles, and EKG hops. Served on nitrogen.

Big Boat Oatmeal Stout: 6.6%. 4 malts 12% oatmeal and a nitro pour.

Black Currant Brown Ale: 4.8% Local Duluth Black Currants blended with a malty brown ale.

Apricot Wheat: 5.2% A marriage of wheat and apricots.

Edmund Imperial Stout 2002: 9.4% Rich vanilla flavors from this aged ale.

91/2 Wavves: 5.4% 9 types of wheat no barley. German hefe yeast, viva wheat! Sterling Select 5.7% 1grain, 1 hop, cool fermented, aged ale.

GRANITE CITY FOOD AND BREWERY (55) SAINT-CLOUD
3945 Second Street, South/ 56301
320.203.9000
Brewer: Bob McKenzie and Larry Chase

Established 1999. Granite City was first born into the world in the trend setting mecca of St. Cloud, Minnesota in July 1999. It quickly established itself as a great place to enjoy high standards of food, beer and service. Further expansions in Sioux Falls and Fargo also proved to be equally popular. We are about to enter a period of major growth taking the concept to Iowa, the Twin Cities and Nebraska. We try to brew beers to suit all types of taste from Belgian to bland.

BUFFY the Blonde Beer Slayer: In every fermentation there is one beer alone to stand against the forces of bland mass produced beers.

WINTER Warmer: A strong dark barley wine. perfect for a hot summers day in Madison

DEAR Abbey: We only have a limited supply of this because the brewers keep drinking the stuff we set aside for the festival. A Belgian abbey style ale over 14 months old and fermented with Brettanomyces.

BROADAXE Stout: easy drinking stout.

LONDON Banker E.S.B.: Cask conditioned ale made with plenty of East Kent Goldings. We will have other beers we just haven’t figured out what they are.

FITGERS BREWHOUSE BREWERY & GRILL (60)
600 East Superior Street / 55804
218.726.1392
Head Brewer: Dave Hoops
brewery@brewhouse.net
www.brewhouse.net

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BIG BOAT Oatmeal Stout: 6.6%. 4 malts 12% oatmeal and a nitro pour.

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Apricot Wheat: 5.2% A marriage of wheat and apricots.

Edmund Imperial Stout 2002: 9.4% Rich vanilla flavors from this aged ale.

91/2 Wavves: 5.4% 9 types of wheat no barley. German hefe yeast, viva wheat! Sterling Select 5.7% 1grain, 1 hop, cool fermented, aged ale.

GREAT WATERS BREWING COMPANY (67) SAINT-PAUL
426 St. Peter Street / 55102
651.224.2739
Head Brewer: Scott Krebsbach
greatwatersbc.com

Established 1997. Great Waters is located in the Historic Hamm Building in the heart of downtown St. Paul's theater district and just a few blocks away from the Xcel Energy Center, home of the NHL's Minnesota Wild. We offer at least 8 of our beer 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. Our menu has everything from hot Rasta Wings to tuna steak, and our bar has the best happy hour in downtown. Thanks to the efforts of the Minnesota Craft Brewasters Guild, Minnesota brew pubs can now sell half gallon growlers of beer to our customers to enjoy off premise.

McHugh's Irish Stout (cask)

Hold on to Summer ale: American honey Wit beer made with wheat malt orange blossom honey and coriander.

St. Peter Pale Ale: English style pale ale.

HOPS (23) EDEN PRAIRIE AND MAPLE GROVE
11528 Leona Road / 55344 952.947.9990
7855 Elm Creek Road / 55369 763.416.1754
Head Brewer: Bob DuVernois
www.hopserstaurants.com

Established 1997 (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.

Big Skeeter IPA, Single Hop Pale Ale, and Star Spangled Ale (Belgian White)

LAKE SUPERIOR BREWING COMPANY (103) DULUTH
2711 W. Superior Street / 55806
218 723-4000
Head Brewer: Dale Kleinschmidt
www.lakesuperiorbrewing.com

Established 1994. Founded by Bob Dromeshuser, Lake Superior Brewing began production in less than 200 square feet. The brewery has undergone two expansions since then and now occupies 4,300 square feet and incorporated a bottling line in 1999. LSB produces four standard beers and five seasonals.

Lake Superior Special Ale: Imported English ale yeast and generous amounts of Cascade hops generate a balance of malt and fruity (grapefruit?) flavors. Silver Medal 2002 World Beer Championships
Kayak Kolsch: Five malts, 2 hop varieties and specialized yeast create clean malt flavors and a floral hop finish in this thirst-quenching style. Silver Medal 2002 World Beer Championships

Mesabi Red: Dark red, substantial and malty with well-balanced hop bitters in the finish from four hop additions. Silver Medal 2002 World Beer Championships

Sir Duluth Oatmeal Stout: Nearly black beer has a creamy texture from the oatmeal and rich roasted coffee and chocolate overtones from English and Belgian dark malts. Gold Medal 2002 World Beer Championships

Old Man Winter Warmer - (seasonal): Smooth, fruity and warming. 10% alcohol with a background of chocolate flavor and currants up front. Silver Medal 2002 World Beer Championships

St. Louis Bay IPA - (seasonal): Deep copper-colored with a balance of East Kent Golding hops and mild oak astringency.

High Bridge Root Beer: Laced with local honey, pure vanilla and jazzed up with wintergreen.

MINNEAPOLIS TOWN HALL BREWERY (43)
1430 Washington Avenue, South / 55454
Head Brewer: Mike Hoops (339.TOWN)
Brewer: Josh Bischoff
townhallbrewer@hotmail.com
www.townhallbrewery.com

Established 1997. The Town Hall Brewery is located on the West Bank of the University of Minnesota, just minutes from downtown and the metrodome. 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. Available on draft in the pub and off-site in growlers only as of Aug.1,2003. (New Law For Minnesota!)

Masala Mamma IPA: 6.0% abv American style IPA. Brewed using 4 different hop varieties and five additions. Slightly malty, however this beer is all about the hops.

Peach Wheat: 4.8% abv. This is a Belgian style wheat beer that was brewed with 200 lbs. of peaches. Just to make it interesting we used some authentic Belgian bacteria and aged it for about 18 months.

American Wheat: 5.9% abv Classic American wheat beer with a special malt surprise and a just a hint of hops. This may be the most refreshing beer of the day.

Blue Label Barrel Aged Blend: This is an unfiltered English strong ale that has been blended with some Imperial Porter and aged in an oak whiskey barrel. Special limited beer reserved for the Great Taste.

SUMMIT BREWING COMPANY (80)
910 Montréal Circle / 55102
Founder/Pres: Mark Stutrud; Brewer: Horace Cunningham www.summitbrewing.com

Established 1986. Summit Brewery was founded in 1986 by Mark Stutrud in a converted automatic transmission shop on University Avenue in St. Paul, Minnesota. Stutrud was committed and destined to revitalize the quality craft brews that once thrived in the Upper Midwest. Summit is currently the second largest brewery in Minnesota and the eighth largest supplier of beer in the Midwest. In addition to their flagship Extra Pale Ale, Summit features seven other classic beer styles of which four are seasonal. They are the India Pale Ale, Great Northern Porter, Grand Pilsener, Hefe Weizen, Oktoberfest, Winter Ale and Maibock. Throughout the years Summit has graduated from microbrewery to a regional craft brewery. It takes time to develop and nurture this craftsmanship. The rewards of this dedication have been the continuing acclaim and the ever-widening fan base. Summit built and moved into a new brewery 4 years ago. And as this wonderful journey continues, Mark Stutrud will sincerely tell you, "We hope you enjoy what we brew as much as we enjoy it ourselves.

Festival beers may include:
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)

IOWA

MILLSTREAM BREWING COMPANY (102)
835 48th Avenue / Box 284 / 52203-0284
Head Brewer: Aaron Taubman
brewery@millstreambrewing.com
millstreambrewing.com

Established 1985. Millstream is the first brewery to operate in the German heritage towns of the Amana Colonies since 1884. We try our best to make bold, assertive German lager beer. 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 Hefeweizen: 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: An easy drinking German Märzen style lager. Caramel roasted malt is carefully balanced by German Hallertau finishing hops.

Colony Oatmeal Stout: Dense, sweet stout fermented with lager yeast to make it smooth.

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

STONE CITY BREWING LTD. (27)

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.

[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.]

MISSOURI-KANSAS

BOULEVARD BREWING COMPANY (49) KANSAS CITY

Established 1989. We are the first brewery to open in Kansas City, MO, in more than half a century. We’ve 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 brewing and methods. Boulevard offers four beers year round: Pale Ale, Unfiltered Wheat, Bully! Porter (all available in bottles and draft) and Dry Stout (available in draft), as well as four seasonal beers: a springtime bit of luck, Irish Ale (available in bottles and draft), a summertime favorite, ZON, a fall classic, Bob’s ‘47 and a winter holiday treat, Nutcracker Ale (all available in bottles).

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 'flagship' 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 (101)

Established 2000. The O'Fallon brewery has operated since January 2000 and is located in St. Charles County outside St. Louis, Missouri. The O’Fallon Brewery manufactures and sells beer to over 225 restaurants, bars, supermarkets and package stores throughout the St.Louis metro area. From May, 2000 through December, 2002 the company has brewed, packaged and sold more than 2000 kegs and nearly 5000 cases of O’Fallon Gold, O’Fallon Wheat and O’Fallon Seasonal beers.

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 Wheat: 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.

O'Fallon Summer Brew: New this year! (Last year’s Summer Wheat became our everyday Wheat last fall.) This brew is a mild, hoppy pale ale, featuring Cascade hops for a nippy finish.

THE SAINT LOUIS BREWERY AND TAP ROOM (104)
2100 Locust Street / 63103-1616
Chief Brewer: Stephen Hale / Brewster: Sara Hale

Established 1991. Missouri’s first brewpub. The Schlafly 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 produced over 6,000 barrels of Schlafly Beer last year. We recently opened the much anticipated Schlafly Bottleworks in April and now have tripled total capacity with room to grow. The Bottleworks offers free brewery tours, including an exhibit on the rich brewing history of St. Louis. We feature live music and a great grill menu in our spacious Beer Garden. We also have a Tap Room serving Schlafly Beer and pub fare at Lambert-International Airport. Our limited distribution in central and southern Missouri and Illinois supports our belief that beer should be consumed as fresh and close to home as possible. We produce six regular draft 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 13th at The Schlafly Tap Room!

American Lager: Brewed in the Pre-Prohibition Pilsner tradition, this light lager uses the addition of corn for a lighter-bodied beer, but still has plenty of flavor and aroma, unlike the mass-produced lagers of today.

Witbier: Belgian-style unfiltered wheat ale with orange peel and coriander, and a tart character from the yeast.

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

Summer Kölsch: Our light and refreshing summer seasonal is a crisp, clean ale with a moderate hoppy character.

American Pale Ale: American-style Pale ale, light-amber in color, medium bodied and heavily hopped in aroma and flavor.

Oatmeal Stout: Rich, black, full-bodied ale with smoothness from flaked oats and sweetness from caramel malt.

BLIND TIGER BREWERY (22)
417 SW 37th Street / 66611
Brewmaster: John Dean

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.

Raw Wheat: When life gives you wheat, make wheat beer! We use raw wheat in this brew for a smooth, round mouthfeel. A nice dose of hops make for a clean finish and a floral nose. Gold medal winner, American style wheat beer, 2002 GABF.

Tailwind Rye: Like to bike? Like to drink beer? This is the beer for you. Light bodied and straw colored with a unique crispness from the rye malt. The hopping leaves this ale a bit pilsner like. Silver medal winner, Rye beer, 2002 GABF.

Smokey The Beer: A Bamberg style rauchbier. This rich mahogany colored beer is brewed with malt that’s dried over a beechwood fire for a great smoky flavor. Moderate hopping brings a fine balance. Silver medal winner, smoke flavored beer, 2001 GABF.

If you enjoyed this year’s festival, join us next year for the
18th Annual Great Taste of the Midwest
14 August 2004

(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?