

Welcome from the President

Santé! Prosit! Skål! Slainte! Proost! Op uw gezondheid! and Cheers! A multilingual toast to you from the travelling head brewer.

Welcome to the 17th annual Great Taste of the Midwestsm, 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 Drouth (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 Klafka (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. Skål!

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:

Ale Street News, All about Beer, American Brewer, Brewing News (Great Lakes, Yankee, MidAtlantic, Southwest, Rocky Mountain, Northwest, and coming soon--Mississippi Valley), Briess Industries, *Celebrator, Cream City Suds* (WI, IL, MI, OH, MN, IN, IA, KY), Frugal Homebrewer, Hop Union, *Michigan Beer Guide*, Mid America Brewing, Museum of Beer and Brewing, Potosi Brewing Museum, University of Wisconsin Press, Wine and Hop Shop, and the illustrious Booth 105. Sioux She!

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.

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 MidwestSM 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
Founder: Jim Koch

CINCINNATI

800.372.1131
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

CLEVELAND

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
Brewer: Matt Cole

ROCKY RIVER

440.895.2739
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.

Rocket 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!!

Oompa Loompa (Chocolate Stout): (15.5P, 35L, 30 IBUs) This award-winning specialty stout is produced using Belgian chocolate, lactose, and vanilla beans. The result is a well-balanced, creamy stout with a touch of sweetness. G.A.B.F Silver 2001, R.A.F. Silver 2002, R.A.F. Bronze "Best Of Show" 2002.

OHIO

Hop Goblin I.P.A.: (17 .8P, 10 L, 70 IBUs.) Crisp, clean, yet massively hopped, this California-influenced India Pale Ale blends tons of imported maris otter barley recklessly balanced by huge additions of Chinook, Ahtanum, Crystal, and Cascade hops. Hopheads unite!!! Dry-hopped 2X.

MICHIGAN

ARCADIA BREWING COMPANY (81)

103 West Michigan Avenue / 49017
Head Brewer: Brett Redmayne-Titley

BATTLE CREEK

269.963.9520
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
Head Brewer: Sam Sherwood

FRANKENMUTH

989.652.6060
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
Brewers: Jeff Levine, Eric Harms, Kim Schneider

WARREN

586.776.9428
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

MICHIGAN

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!"

Excalibur Barley Wine: This batch is two-years' old, we think. It is hard to tell because we cannot keep Larry away from it. It is a BIG beer, with lots of malt and over 100 IBUs. *VERY LIMITED SUPPLY!*

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

FOUNDERS BREWING COMPANY (2)

648 Monroe Avenue, NW / 49503

Brewmaster: Nate Walser

GRAND RAPIDS

616.776.1195

www.foundersales.com

nate@foundersales.com

Established 1997. Our brewery is based on one simple concept: Brew beer we want to drink. In this pursuit we have found lower efficiencies, higher cost, less yields and smaller market share. In our quest for bigger and better beer we have discovered a microbrewery subculture, one of people who, like us, enjoy beers that push the envelope of brewing reasoning. Our promise to you is an over-indulged, excessive approach to brewing. "It's a beer that will slam you head-first into a brick wall and leave you wanting more."

Founders ales can be found in selected retail outlets in Michigan, Ohio, Illinois and Wisconsin.

Dirty Bastard Ale: (8.3% v/v) Scotch strong ale with a kick. Rated #2 in the world by World Beer Championships and featured in *All About Beer* magazine.

Centennial IPA: (7.2% v/v) Brewers favorite, our IPA has a huge aroma and is perfectly balanced.

Devil Dancer Triple IPA: (11.0% v/v) 200 IBUs (Editor's note: that's their story and they're sticking to it!) and 4 pounds of hops per barrel for dry hopping. Insanity at its best.

Imperial Stout: (10.0% v/v) Thick as a milkshake, this stout is for sippin' and is best served aged 1-2 years in cellar.

Kentucky Breakfast: (8.5% v/v) Double chocolate, coffee, oatmeal stout aged in oak bourbon barrels. "A little bit of back woods pleasure."

MICHIGAN

JASPER RIDGE BREWERY (52)

1075 Country Lane / 49849

Brewmaster: Grant Lyke

ISHPEMING

586.776.9428

cvmarketing@skynet.net

jasperidgebrewery.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 through out 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.

Red Earth Pale Ale: Hoppy

Rope's Golden Wheat: Wheaty

Gallagher's Stout: Yummy

KALAMAZOO BREWING CO., INC. (90)

355 East Kalamazoo Avenue / 49007

Brewmaster/President: Larry Bell

KALAMAZOO

616.382.2338

www.bellsbeer.com

Established 1985. The home of Bell's beers is proud to serve its beer here at the Great Taste of the Midwest. Established in 1983, Kalamazoo Brewing Company sold its first beer in 1985. Nationally known for their robust, creative styles and diverse portfolio, the gang from Kalamazoo showcases some of their most prized beers here at the Great Taste.

[They almost never tell our guests (or us) what they're bringing and somehow we always let 'em get away with their disregard for the historical record, so you'll just have to look for their pouring schedule and take careful notes throughout the day. These guys are pretty shy and restrained that you might not notice them. Just look for the Slab City table and those understated Bell's folks'll be right next door.]

KUHNHENN BREWING COMPANY (28)

5919 Chicago Road / 48092

Brewers: Eric & Bret (The Kuhnenn Brothers)

Assistant Brewers: Phil Sullivan, Frank Retell, Dan Krolczyk

WARREN

586.979.8361

brewers@brewingworld.com

www.kbrewery.com

Established 1998. The brewery's historic building was built as a hardware store in 1929. The transformation from hardware to homebrew shop and to brewery and winery has been a long sought after goal for the Kuhnenn Brothers for the last ten years. On tap you will find at least 15 different beers at any given time. The beers change frequently because of a unique 7 barrel brewery, and Brew-on-Premise (customers brew beer!) setup. The brewery currently distributes only locally to southeastern Michigan with most sales being in-house and to go. Pub hours are 10am-12M M-Th, 10am-2am F&S, call for Sunday hours.

Simcoe Silly: (Belgian-style strong ale) OG=1.096. Combines the unique tropical fruit flavor and aroma of Simcoe hops with Belgian clear candi sugar, coriander, orange peel.

MICHIGAN

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 Kuhnle 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 (44)

66 East 8th Street / 49423
Brewmaster: John Haggerty

HOLLAND

616.355.6422
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", "Paleoza 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."]

OLD HAT (34)

114 North Main / 49065
Brewer/Owner: Tom Fuller

LAWTON

269.624.6445

Established 1998.

[Tom follows in the Bell tradition of not providing festival information., but we're happy to have him here at the Great Taste.]

OLDE PENINSULA BREWPUB (26)

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

KALAMAZOO

616.343-2739

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

MICHIGAN

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.

INDIANA

ABERDEEN BREWING COMPANY (65)

210 Aberdeen Drive
Brewer: Sam Strupeck

VALPARAISO

219.548.3300
aberdeenbrewing@aol.com
www.aberdeenbrewingco.com

Established 2000. The Aberdeen Brewing Company has been open since the May of 2000. Our brewpub blends a state of the art microbrewery and restaurant with the look and feel of a traditional old world Scottish Pub. With eight of our own hand crafted ales on tap we are sure you will find a favorite of your own.

Scottish Ale: Our flagship beer

Summer Red Ale: Super easy drinking

1776 American Pale Ale: Nicely hopped

BROAD RIPPLE BREW PUB (19)

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

INDIANAPOLIS

317.253.2739
bpub@indy.rr.com

Established 1990. [Brewer did not provide 2003 information for program book.]

CHALKIES BEER BAR (105)

5603 East 82nd Street / 46250
Publican: Marvin McKay

INDIANAPOLIS

317.578.2221

A Great Taste first! Chalkies is a large smoke-free pool hall and good beer bar on the far north of Indianapolis. Although not a brewery, Chalkies is here at the festival serving Belgian and English ales from its booth in the vendor and PUBLICATIONS tent. Sioux She!

DUNELAND BREWHOUSE (94)

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

MICHIGAN CITY

219.878.9180
dunelandbrewhouse@hotmail.com

Established 1997. Located just one-half mile north of I-94 on the south side of Michigan City, our brewpub is a former restaurant building that was completely gutted in 1996-97 with a new brewery addition built on the south side of the existing structure. We have a 15bbl Specific Mechanical System brewhouse from Victoria with four 15 bbl fermenters

INDIANA

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

Brewmaster/President: Greg Emig

Brewer: Chris Johnson

LAFAYETTE

765.742.2591

mail@lafayettebrewingco.com

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!

[Brewer did not provide a list of 2003 selections, but here are some they have served before.]

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!

INDIANA

MAD ANTHONY BREWING COMPANY (16)

2002 Broadway / 46802

Brewmaster/Owner: Todd Grantham

FORT WAYNE

260.426.ALES (2537)

Madbrew@msn.com

madbrew.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, "Ol' 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.

"Ol' 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

Brewmaster: Jim Cibak

MUNSTER

219.922.3565

www.3floyds.com

alphaking1@msn.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 malty 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!

INDIANA

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

LOUISVILLE

502.584.2739

brewmaster@iglou.com

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: Wallonian Strong Spiced Ale

ILLINOIS

AMERICA'S BREWING COMPANY (86)

205 North Broadway / 60505

Brewmaster: Mike Rybinski

AURORA

630.264.2739

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.

ILLINOIS

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.

Sweetness Stout: Walter's nickname, Sweetness! A milk stout brewed with un-fermentable lactose, black and chocolate malts, and a little raw wheat for texture. Smooth and creamy.

GABF 2002 gold medal winner for sweet stouts.

BENT RIVER BREWING COMPANY (92)

1413 5th Avenue / 61265

The Brew Guy: Timothy Koster

MOLINE

309.797.2722

bentriver@qconline.com

Established 1999. Located in the "Moline City Centre," this turn-of-the-century building captures that bygone era of rugged individuals with its two storefronts and decorative stone arches. The brewery and tasting room occupy a 1,600 square foot storefront and 1,000 square foot German-style bierhall, decorated in the traditional colors and style with seating for 65 people in church pews at trestle tables with room for a band. There are an additional 2,800 square feet in the basement for bottling, labelling, kegging, and storage. [Brewer did not provide a list of festival beers for publication.]

BLUE CAT BREW PUB (31)

113 18th Street / 61201-8708

Brewmaster: Daniel Cleaveland

ROCK ISLAND

309.788.8247

bluecatbrew@bluecatbrewpub.com

www.bluecatbrewpub.com

Established 1994. The brother and sister team of Martha and Dan Cleaveland, natives of Rock Island, founded Blue Cat in a restored century-old building in the downtown entertainment district. Relax and enjoy one of our beers on tap while watching the brewers brew one of their nearly 40 recipes in the two-story brew tower. After a fine casual meal on the first floor, move upstairs to partake in pool, darts, video games or just sit and talk. The brewhouse is a 7-barrel Newlands. People can see the operation from milling on the second floor to the 1st floor brewery from either floor. In the basement, the beer is held in 25 year old English Grundy tanks for conditioning and serving. Tours: on request and with monthly beer dinners. Distribution: Illinois and Iowa, including Galesburg, Macomb, and Woodstock, IL, and Bettendorf and Ames, IA. Kegs and party pigs.

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

CARLYLE BREWING COMPANY (93)

215 East State Street / 61104

Brewmaster: Don Carlyle

ROCKFORD

815.963.2739

carlylebrewing@hotmail.com

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

ILLINOIS

FLATLANDER'S (66)

200 Village Green (Milwaukee Ave. & Olde Half Day Road) / 60069
 Head Brewer: Anthony Carollo

LINCOLNSHIRE

847.821.1234
 www.flatlanders.com

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

Dunkel-weiss

Abes Honest Ale: American Pale Ale

FLOSSMOOR STATION BREWING COMPANY (1)

1035 Sterling Avenue / 60422
 Brewmaster: Todd Ashman

FLOSSMOOR

708.957.2739
 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!!!

Replicale: Illinois Common Ale, our beer for American Beer Month. Brewed in the Steam style as part of the Illinois Craft Brewers Guild Replicale 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!!!

Old Conundrum Barley Wine(2002): Over 20 months old as you taste it!!! Made with some Indian Palm Sugar. Brewed for the 25th anniversary of the Chicago Beer Society.

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!

FOUNDERS HILL BREWING COMPANY (51)

5200 Main Street / 60515

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

DOWNERS GROVE

630.963.2739

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)

433 North Main Street / 60137

Brewmaster: Mike Engelke

GLEN ELLYN

630.942.1140

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

hand-crafted beers throughout the year. Brewed in small batches to guarantee freshness, 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.

Evoloutionary 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 Pilsener, 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 Apricot 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

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

CHICAGO

312.226.1119
312.915.0071
773.832.9040

www.Gooseisland.com

brewer@gooseisland.com

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

GOVNR'S PUBLIC HOUSE (17)

220 North Randall Road / 60156

Brewmasters: Terry Richardson and Ron Buck

LAKE IN THE HILLS

847.658.4700

govnors.com

ron@govnors.com

Established 2001. Our restaurant/ brewpub, with seating for more than 400, has held true to the 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.

ILLINOIS

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)

102 North Center #111 / 61701

Brewmaster: Jeff Skinner

BLOOMINGTON

309.829.2805

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

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

Uptown Amber Ale: Refreshing medium body ale.

Raspberry Wheat:

MICKEY FINN'S BREWERY (68)

412 North Milwaukee Avenue / 60048

Head Brewer: Luke Kazmierski

LIBERTYVILLE

847.362.6688

mickeyfinnsbrewery.com

mickeyfinns@ameritech.net

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.

Hopgarden Helles: Effervescent German-style lager, very refreshing on the palate.

Gudenteit Hefe-Weizen: German-style wheat ale 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)

A late addition to the festival. No information provided at time of publication. Visit their booth and discover it with us!

QUINCY

ILLINOIS

ONION PUB AND BREWERY (53)

22221 Pepper Road / 60010
 28W206 Commercial Avenue
 Brewmaster: Steve Mazylewski

LAKE BARRINGTON

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.

PIECE (59)

1927 West North Avenue / 60622
 Brewer: Jonathan Cutler

CHICAGO

773.772.4422
 jonathan@piecechicago.com
 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

WARRENVILLE

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

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

ILLINOIS

WISCONSIN**ANGELIC BREWING COMPANY (41)**

322 West Johnson Street / 53703
 Brewmaster: Dean Coffey

MADISON

608.257.2707
 www.angelicbrewing.com

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

[Angelic didn't provide a 2003 festival beer list. They're going to bring out just about everything to entice you to visit the pub for more! Here's what they've served in the past.]

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

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

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

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

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

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

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

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

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

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

APPLETON BREWING COMPANY (50)

1004 South Olde Oneida Street / 54915-1399
 Owner/Brewmaster: John Jungers

APPLETON

920.731.3322 (restaurant)
 920.735.0507 (brewery)
 appbrau@vbe.com

Established 1989. The Jungers have owned and managed Adler Brau Pub and Restaurant/Appleton Brewing Co. for a total of 14 years, and in that time their reputation

WISCONSIN

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 Shitake. Tours by appointment.

[Brewer did not provide festival beer list.]

BREWERY CREEK (70)
23 Commerce Street
Beer Maker: Jeff Donaghue

MINERAL POINT
608.987.3298
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.

Mahagony Ale: Reddish-brownish mahagony colored; our interpretation of a Belgian interpretation of an English Pale Ale. Equally simple.

Dunkle Dopppe Weizenbock: The name says it all.

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

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

KENOSHA
262.694.9050
262.522.2805

Established 1987. The Midwest's first brewpub draws patrons from both the Milwaukee and Chicago areas. 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.]

WISCONSIN

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

MIDDLETON
608.836.7100
capbrew@capital-brewery.com
www.capital-brewery.com

Established 1984. Capital Brewery has been proudly producing German style lagers-- the style of beers for which Wisconsin is famous. We currently produce 16 different beers, with sales efforts concentrated primarily in the Upper Midwest. The quality and diversity of our products have made us a well-respected brewery. We were named 7th best in the world, and the highest-rated American brewery in the 1998 BTI World Beer Championships. Visit our beer garden and hospitality areas! Tours: Friday 3:30, Saturday 1:30 and 3:30.

[Festival beers may include the following; brewer did not provide 2003 list for publication.]

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

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

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

CENTRAL WATERS BREWING COMPANY (18)
701 Main Street / Post Office Box 123 / 54443
VP/Head Brewer: Paul Graham

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

Established 1998. Central Waters Brewing Company is a 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.

WISCONSIN

**Barley Wine (a 1999 vintage!)
Infamous Bourbon Barrel Stout!**

CHERRYLAND BREWING/DISTRIBUTING (84)

560 Gordon Road / 54235

Brewmaster: Joe Karl (GBBC) / President: Tom Albers

STURGEON BAY

920.743.1945

cherrylandbrew@itol.com

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

CITY BREWERY (30)

925 South Third Street / 54601

Brewmaster: Randy Hughes

LaCROSSE

608.785.4526

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 on 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 bittering, and smooth caramel flavor. It is the perfect beer for Fall festivals. 4.8% w/v (5.7% v/v).

CORNER PUB (73)

100 Main Street (Hwy 33) / 53959

Brewer/Owner: Pete Peterson

REEDSBURG

608.524.8989

cornerpb@mwt.net

Established 1996. Originally established as the EndeHouse Brewery and Restaurant (ten blocks from current location), but following the sale of the restaurant, the brewery moved in 2002 into downtown Reedsburg at the Corner Pub. The brewery produces about 100 barrels annually on a two-barrel system. We serve pub-style fare and great homebrews from 11am, usually until 12M, seven days a week. Reedsburg is 14 miles west of Wisconsin Dells and is best known for its antique malls and the trunk of the "400" State Bicycle Trail.

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

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

Weiss: German-style wheat beer.

Other beers include: Old Gold Lager, Dry Stout, Milk Stout, Oktoberfest, American Pale Ale, and Pumpkin Ale. This year we are also trying Maple Ale and Strawberry Cooler.

COURTHOUSE PUB (15)

1001 South Eighth Street / 54220-1176

Brewer: Brent Boeldt

MANITOWOC

920.686.1227

www.courthousepub.com

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

CROSS PLAINS BREWERY INC. (8)

2109 Hickory Street / 53528

Brewmaster: John Zappa (Point)

CROSS PLAINS

608.798.3911

brewmaster@essersbest.com

www.essersbest.com

First established: 1863 Revived: 1995. George Esser arrived from Germany in 1852 with a taste for good German beer. He built a brewery in Cross Plains in 1863 and called his beer Esser's Best. Six generations of Essers have continued the tradition, keeping the company alive during Prohibition by distributing "near beer." 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 (21)

3832 Hillside Drive / 53018
 Brewmaster: John Harrison

DELAFIELD

262.646.7821
 www.delafield-brewhaus.com

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

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

FOX RIVER BREWING CO. (98)

1501 Arboretum Drive / 54901
 4301 West Wisconsin Avenue / Fox River Mall / 54915
 Brewmaster: Brian Allen

OSHKOSH AND APPLETON

920.232.2337
 920.991.0000
 www.foxriverbrewing.com

Established 1995 (Oshkosh) and 1997 (Appleton). Our two brewery restaurants are located on the Fox River in Oshkosh, WI and in the Fox River Mall in Appleton, WI. Both breweries pour six year-around beers; Fox Light, Buzzin' Honey Ale, Winnebago Wheat, Fox Tail Pale Ale, Caber Tossing Scottish Ale, Titan Porter or Trolley Car Stout, in addition to 2 seasonals which run the range of styles. Beer is available in 1/2 bbl and 1/4

WISCONSIN

bbl kegs, 64 oz growlers, and 12 oz bottles. Both restaurants have an extensive wine list and also offer a full bar.

FUN HUNTERS BREWERY (32)

841 East Milwaukee Street / 53190
 Brewmaster/Owner: Randy Cruse

WHITEWATER

262.473.8000
 rcruse@idcnet.com
 randysrest.com

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

Golden Pilsner: 100% Saaz Hops.

Pale Ale: Lots of Cascades.

Amber Lager: Tettnang finish.

Other beers?

GRAY BREWING COMPANY (3)

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

JANESVILLE

608.754.5150
 fredgray@graybrewing.com
 www.graybrewing.com

Established 1994 (current brewery). In 1856, Joshua C. Gray started a brewing business in Janesville based on the simple principle of making the very best tasting ales and soft drinks. To accomplish this he knew he had to create the best recipes, use the finest ingredients available, and brew with craftsman who cared. Over 140 years and five generations later, the Gray family continues this tradition of offering only the best in hand-crafted beers and soft drinks. That tradition has proudly made the Gray Brewing Company one of the oldest family-owned beverage companies in the nation. Today, we remains deeply committed to the same enduring principles of more than a century ago. After all that time, the secret to Gray's success has remained the same.

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

GREAT DANE PUB AND BREWING CO. (89)

123 East Doty Street / 53703-3319
 2980 Cahill Main
 Brewmaster/VP: Rob LoBreglio

MADISON and FITCHBURG

608.284.0000
 www.greatdanepub.com

Established 1994. The Great Dane Pub and Brewing Company is located in the old Fess Hotel, a historic landmark building in downtown Madison. The great service, diverse menu, and variety of environments (pool hall, spacious bar / dining room, rathskellar pub, garden seating) have regularly netted the Great Dane "Best of Madison" kudos. Keeping

WISCONSIN

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 888.604.2337
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 brewery 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 flavours.
Beers TBA.

GRUMPY TROLL BREW PUB (77) **MOUNT HOREB**
105 South Second Street / 53572 608.437.2739
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 1/2 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 262.284.3118
Brewmaster: Jim Schueller matt@harborcitybrewing.com
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!

HEREFORD & HOPS STEAKHOUSE & BREWPUB (38)

2201 Sherman Street / 54401

Head Brewer: Kevin Eichelberger

WAUSAU

715.849.3700

ales2u@yahoo.com

www.herefordandhops.com

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%

Roggenator: This is the first public tasting of our latest seasonal. This doppelbock 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 scrub monkey, Kevin Eichelberger, who walked backwards all the way from Kentucky wearing only rope sandals. What has evolved is an incredibly 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

HOPS HAVEN BREWHAUS / PWBC (46)

1327 North 14th Street / 53081-0691

Brewmaster: Jeff Kolar

SHEBOYGAN

920.457.HOPS

brewmstr@execpc.com

www.portwashingtonbrewing.com

Established 1996 (PWBC) and 2002 (Hops Haven). Hops Haven Brew Haus is one of Wisconsin's newest breweries and the first brewery in Sheboygan since Kingsbury closed in 1974. It is also producing the Port Washington Brewing Company brands of Pier 96 Lager, Amber Ale and Old Port Porter since the brewery left the Fish Shanty in the spring of 2001. Renovating an old building in the middle of Sheboygan, the new facility features a large bar/tasting room with the buildings original wood beams and brick exposed. Plans for the kitchen are currently in the works. Easily accessible from I-43 or any part of

WISCONSIN

Sheboygan, call for more details on hours and directions. Beers are distributed throughout southeast Wisconsin in bottles and kegs. Northern and central Wisconsin in bottles only.

PWBC: Pier 96 Lager: Golden, medium bodied, lightly hopped with sweet malt flavor.

PWBC: Amber Ale: Deep color, medium bodied and mildly hopped. Balanced malt and hop flavor.

Hops Haven: Triple "H": German style hefeweizen, unfiltered, complete with citrus, clove, banana and vanilla flavors.

Hops Haven: Black Cherry Porter: Dark, rich and complex, full bodied ale, semi-sweet with a hint of black cherries.

JOSEPH HUBER BREWING COMPANY (4)

1208 14th Avenue / 53566-0277

Director of Brewing: Kris Kalav

MONROE

608.325.3191

LCSHuberBrew@juno.com

www.berghoffbeer.com

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, Rhineland, 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.

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

WISCONSIN

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

J.T.WHITNEY'S PUB AND BREWERY (76)

674 South Whitney Way / 53711-1035

Brewmaster: Richard Becker

MADISON

608.274.1776

www.jtwhitneys.com

Established 1995 (brewery in 1996). The pub opened in October 1995 and has featured Brewmaster Richard Becker since opening. With annual capacity of just over 1000 barrels, Rich has developed a reputation for brewing a larger variety of beers including American, German and British Style Ales. Over the past 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.

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

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

LAKE LOUIE BREWING COMPANY (87)

7556 Pine Road / 53503

Owner/Brewer: Tom H. Porter

Assistant brewer: Tim Wauters

ARENA

608.753.2675

tom@lakelouie.com

www.lakelouie.com

Established 1999. Lake Louie is a small brewery located on the beautiful shores of Lake Louie (actually a 1/4 acre pond). 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.

WISCONSIN

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

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

Louie's Reserve: A high gravity version of our Warped Speed. Brewed to celebrate our new brewhouse. Aged since April. We will be tapping this very special beer at about 3 pm.

LAKEFRONT BREWERY (5)

1872 North Commerce Street / 53212-3701

Head Brewer: John Tully

MILWAUKEE

414.372.8800

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 Pilsener malt and wheat. Hallertau hops, orange peel and coriander are added during the boil. It is fermented with a yeast strain that contributes to the refreshing tartness of the beer. Our White is presented unfiltered.

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)

2840 Shawano Avenue / 54313

875 Heritage Road / 54115

Brewer: Ken Novak

HOWARD AND DEPERE

920.662.1111

920.336.8036

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

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

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

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

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JACOB LEINENKUGEL BREWING COMPANY (107)

1 Jefferson Avenue, Chippewa Falls 54729
 1515 North 10th Street, Milwaukee 53205
 201 South 4th Street, Phoenix, Arizona 85004
 Thomas "Jake" Leinenkugel

CHIPPEWA FALLS

715.723.5557
 414.931.6706
 602.462.3800
 www.leinie.com
 888.LEINIES

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

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

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

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

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

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

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

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

WISCONSIN

MILWAUKEE ALE HOUSE (29)

233 North Water Street / 53202
 Practical Brewer: Jim Olen

MILWAUKEE

414.226.2337
 jamesolen@com
 www.ale-house.com

Established 1997. Milwaukee Ale House has grown to become the second largest brewpub, by volume of beer brewed and sold, in Wisconsin. Located in downtown Milwaukee's Historic Third Ward, we're just west of Mayor Maier Festival Grounds. Located at 233 N. Water Street in a beautiful Cream City brick building over 100 years old. Our warm interior highlights the use of Cream City brick and exposed timber creating a great beer hall atmosphere. Stop in for lunch and dinner and select items ranging from ribs, to burgers, to pasta and daily specials. Relax on one of our two outdoor decks situated on the Milwaukee River with access to the Milwaukee River Walk system. Our lower deck sports its own bar for more intimate socializing. Practical Brewer Jim Olen proudly produces over 1,300 barrels of beer per year, most enjoyed on premise, with growlers to go and kegs available by request. Featured are five regular house beers; Downtown Lites Honey Ale, Solomon Juneau Golden Ale, Louie's Demise Amber, Pull Chain Pail Ale, and Sheephead Stout. Our Session Beer is our seasonal offering including such popular selections as Ale House Weiss, Orange Blossom Cream Ale, Wit, Belgian Tripel, Honey Porter, and the list goes on. Don't forget to try our award winning all natural Ale House Root Beer. Also, Louie's Demise Amber is available on tap at over forty taverns and restaurants around the Milwaukee area, ask for it on tap at your favorite watering hole.

Festival beers may include the following:

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

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

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

Others?

MOOSEJAW PIZZA AND BREWING COMPANY (62)

110 Wisconsin Dells Parkway South / 53965
 Brewmaster: Dana Wolle

WISCONSIN DELLS

608.254.1122
 info@moosejawbrewpub.com
 www.moosejawbrewpub.com

Established 2002. Moosejaw Pizza & Brewing Co. has the capacity to brew 500 - 1000 gallons of beer a day and serves 10 different styles of hand-crafted brews on tap. Those currently featured by Brewmaster Dana Wolle and Assistant Brewer Mike Balda are Honey Ale, Witbier, Golden Lager, Dells Pilsner, Weissbier, Raspberry Creme Ale, Kilbourn Hop Ale, Dells Chief Amber Lager, Dunkel Lager, and Porter. Within the first year of brewing, Moosejaw's Dunkel Lager attained a silver medal in the European-Style Dark/Munchner Dunkel Category at the 2002 Great American Beer Festival. Moosejaw seats 400+ patrons within three levels of the full-service restaurant; specializing in fresh, piping hot pizza!. Each level has its own unique appeal. The Brewery Bar overlooks just that, the brewery! While the main floor has numerous game mounts, a massive fireplace & old fashioned photos of its namesake, Moose Jaw, Saskatchewan. The Rathskellar,

WISCONSIN

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 hoppier than our dark, malty Bock.

NEW GLARUS BREWING COMPANY (20)
County Route W & State Route 69, Box 759 / 53574
Brewmaster: Daniel Carey, Diploma Master Brewer

NEW GLARUS
608.527.5850
www.newglarusbrewing.com

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

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

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

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

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

More Beers to Surprise You!

NICOLET BREWING COMPANY (40)
2299 Brewery Lane, P.O. Box 650 / 54121
Brewmaster: Art Lies

FLORENCE
715.528.5244
nicoletbeer.com
alies@nicoletbeer.com

Established 1997. There's a place in the woods of Northern Wisconsin where life is simple and time seems to move a little slower. Where the water runs sparkling clear, the air is fresh, and folks take time to enjoy life. A place where great beers are brewed and aged to smooth perfection. Nicolet Brewery is in Florence County, home of the Nicolet National Forest and some of the finest stretches of wild rivers and unspoiled forest in the Midwest. A rural 13,000 square foot facility houses the brewery, offices, and sampling room. Adjoining the brewery is a beer garden and 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 Pilsener: 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
Brewmaster: Timothy Kelly

EAU CLAIRE

715.552.0510
northwoodsbrewpub.com

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

Festival beers may include the following (brewer did not provide 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
Brewer/Vice President: Tom "Julio" Miller

OCONOMOWOC

262.560.0388
obcbeer@beer.com
www.obcbeer.com

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

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

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

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

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

ONOPA BREWING COMPANY (45)

735 East Center Street / 53212

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. Come 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% v/v

Extra Special Bitter: The latest addition to our year-round ales. A good session beer made with Crisp Malting'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% v/v

Nut Brown Ale: Our version of an English Brown Ale. Crisp Malting'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% v/v

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% v/v

Brewer's Choice: Imperial Pale Ale. Belgian-style Golden Ale. Sömmmer Ale.

PEARL STREET BREWERY (106)

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

Brewmaster & Director of Keg Washing: Joe Katchever

LaCROSSE

608.784.4832

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!

MILWAUKEE

414.264.3630

Downtown Brown Ale: Nut-brown is one of La Crosse's favorite beers. Find out why...

Old Skeezer Barleywine: Aged for over two years, this is Brewmaster Joe's private reserve. We got him a little woozy last night and talked him into sharing some. Shhhhh!

PIONEER AND WISCONSIN BREWING CO. (69)

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

Brewmaster: Todd Krueger

BLACK RIVER FALLS

715.284.7553

pioneer@cuttingedge.net

cuttingedge.net/~pioneer

Established 1997. 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 Chocolate 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 BlueCreek (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 we 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.

BlueCreek 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.

BlueCreek 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.

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 Ginkgo 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:

Whiskey Barrel Aged Beers: All will be served on Nitrogen

Oscar's Chocolate Oatmeal Stout, Whitetail Cream Ale, Rainbow Red, BluCreek Alt

RAILHOUSE BREWING COMPANY (96)

2029 Old Peshtigo Road / 54143

Master Brewer: Jonathan Kornely

MARINETTE

715.732.4646

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

[Brewer 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

MILWAUKEE

414.276.3030

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

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

WISCONSIN

SAND CREEK BREWING COMPANY (75)

1442 Dunn-St.Croix Road / 54734

Brewmaster: Cory Schroeder

DOWNING

715.265.7694

brewmaster@sandcreekbrewing.com

www.sandcreekbrewing.com

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

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

English Style Special Ale: Robust ale brewed in the traditional English style. This ale is handcrafted from select roasted barleys that impart its hearty red – brown color and its roasted taste. Cascade hops are liberally used to give it this fine ale its distinctive flavor.

Hefe Weisen – Tavern Ale: Traditional German wheat beer. A brilliant orange hue accents the unique and flavorful characteristics of this very special Hefe Weisen.

Available for a limited time only!

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

SILVER CREEK BREWING COMPANY (14)

N57 W6172 Portland Road / 53012

CEDARBURG

262.375.4444

scbco@scbco.com

www.scbco.com

Established 2003. Microbrewery and brewpub in the historic Cedarburg Mill located on the SE corner of Columbia & Portland Roads in the heart of Cedarburg, Wisconsin. Brewing operations will begin when the federal government grants approval. In the meantime, the pub features fine guest microbrews and imports, and select cheeses, sausage and fresh rolls. Flanked by waterfalls and flowing water, our beer garden provides a picturesque setting amidst the many local shops. Nestled between the beautiful banks of Cedar Creek and the mill's spillway, you'll enjoy the water flowing over the historic mill

WISCONSIN

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.

SLAB CITY BREWING COMPANY, LLC (91)

W3590 Pit Lane / 54107

Brewer/Owner: Bill Winsand

BONDUEL

715.758.2337

www.slabcitybeer.com

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

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

Old 47 Pale Ale: A local favorite, this ale gets its distinctive hoppy nose from a generous portion of Chinook hops. A blend of Harrington, Munich, Vienna, 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.

WISCONSIN

SOUTH SHORE BREWERY (54)

808 West Main Street / 54806

Head Brewer: Eugene "Bo" Bélanger

ASHLAND

715.682.9199

www.southshorebrewery.com

bolo@cheqnet.net

Established 1995. The South Shore Brewery was established in May 1995 and become the state's seventh microbrewery and first in Northern Wisconsin. Many changes have occurred since its inception. Originally located in the historic Soo Line Depot building in downtown Ashland, it existed with the Railyard Pub. A few additions to the brewery allowed for increased capacity and distribution. A catastrophic fire ravaged the Depot building April 1, 2000 and left the brewery temporarily homeless. A new site was secured in July, 2000 and the ensuing construction lasted until late March, 2001. The new brewhouse and production line was formally commissioned March 29th. The brewery is dedicated to producing flavorful innovative products that uses the best of traditional techniques and taps the resources of originality from its professional staff. Currently the brewery 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 (4.7-5.4 % alc. by wt): Our only named beer to date. Its honorary status is in tribute to its designer, Allen Rhoades, a fellow brewer who captured a blue ribbon at the Western Washington State fair when it was entered as a homebrew. Rich and hearty, but not thick and overpowering, and with a creamy head. Chocolate and dark caramel malts, along with roasted barley combine to create the wonderful flavor.

Extra Pale Ale

worldwide favorite. A light amber to copper colored beer, the Vienna malt used in our recipe balances quite nicely with the higher hopping levels. Using two American developed hops, Yakima Goldings and Cascade, this beer is very distinctive in both flavor and aroma. Described as pleasant, floral, and somewhat spicy with a definite citrus note, it's one of our brewers favorites.

Red Lager (3.7% alc. by wt. 4.6% alc. by vol.) A very smooth and pleasant lager beer. The beautiful color and depth of flavors is achieved by a dominance of Vienna malt with complimentary additions of rye and a couple caramel malts. The crispness and drinkability come from lagering and the flavor balance created by Vanguard and Liberty hops. We think you'll enjoy the difference this beer has in comparison to others of the same style.

Herbal Cream Ale "Ale Brewed with Herbs" (3.5% ALC. BY WT; 4.3 % ALC. VOL.) The South Shore Brewery continues its dedication to innovative and progressive beer styles. As a cream ale it combines the features of a lager (crisp and smooth) with the best

WISCONSIN

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.

SPRECHER BREWING COMPANY (99) GLENDALE (MILWAUKEE CO.)
701 West Glendale Avenue / 53209 414.964.2739
Owner/President/Brewmaster: Randal G. Sprecher www.sprecherbrewery.com
Assistant Brewmaster: Craig Burge beer@excepc.com

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

[Brewer didn't provide 2003 festival beer list. Here are some from prior years.]

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

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

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

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

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

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

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

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

STEVENS POINT BREWERY (63)
2617 Water Street / 54481-5248
Brewmaster: John Zappa

STEVENS POINT
715.344.9310
www.pointbeer.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.

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.

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

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 compliment the garnishment of coriander, and orange.

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.

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-caffeine, non-alcoholic beverage that's second to none.

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

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)

777 North Water Street / 53202

Brewmaster: Al Bunde, "The Ambassador of Beer"

MILWAUKEE

414.273.2337

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)

200 Dousman Street / 54303

Head Brewer: Adam Roberts

GREEN BAY

920.437.BEER

www.titletownbrewery.com

info@titletownbrewing.com

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

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

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

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

TWIN PORTS BREWING COMPANY (47)

1623 Broadway / 54880

Owner/Brewmaster: Rick Sauer

SUPERIOR

715.394.2500

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 allows for the separation of smoking and non-smoking areas, and provides a venue for live music. TPB beers are created on a highly flexible 2bbl brewing system. The small batch size allows for a quick turnover of beer, ensuring that the beer is as fresh as possible. Unique and

experimental beers are created without having to worry about slow consumption. A variety of ales and lagers are produced in addition to hand-pulled real ale.

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.

Tripel 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)

1025 Owen Street, PO Box 736 / 53551

Brewmaster/Founder: Rob Larson

LAKE MILLS

920.648.8699

www.tyranena.com

info@tyranena.com

Established 1999. Tyranena 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 chocolately with just enough hops to make it not too sweet.

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

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.

VIKING BREWING COMPANY (78)

234 Dallas Street W. / Box 277 / 54733
 Brewmasters/Owners: Randy and Ann Lee

DALLAS

715.837.1824
 brewer@vikingbrewing.com
 www.vikingbrewing.com

Established 1994. Viking Brewing Company was established in August of 1994. Viking was the first microbrewery in Northwest Wisconsin since prohibition. While searching for a place with the optimal infrastructure for a brewery (favorable water being top priority), 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 insure 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.

Mjod: 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.

WATER STREET BREWERY (64)

Downtown: 1101 North Water Street / 53202-3107
 Lake Country: 3191 Golf Road / 53018
 Brewmaster: George Bluvus III

MILWAUKEE and DELAFIELD

414.272.1195
 262.646.7878
 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!

Peche: Belgian style wheat beer blended with peach juice and fresh ground peaches. This tart fruity beer is made only and especially for the Great Taste, in my 15 gallon pilot brewery.

Pale Ale: Welcome hop heads and lupomaniacs, this American style Pale Ale overflows with west coast hop varieties.

Oktoberfest: Dark German style lager is smooth with a good deal of malt sweetness.

Bavarian Weiss: Traditional German Hefeweizen, brewed with 50% wheat malt and left unfiltered.

Raspberry Weiss: Hefeweizen is blended with fresh ground raspberries to produce a tart refreshing natural raspberry beer.

Mead: This is the last of our 15th anniversary mead, now making its 3rd appearance at the Great Taste. It has now aged 3 years. This mead (fermented honey) is sparkling and lightly spiced with lime peel and ginger.

WHITE WINTER WINERY (36)

7665 US 2 / 54847
 Meadmaker: Jonathan G. Hamilton

IRON RIVER

800.697.2006 or 715.372.5656
 goodmead@cheqnet.net
 whitewinter.com

Established 1996. White Winter Winery, established in 1996, specializes in making mead and hard ciders. We now offer 11 different mead styles and two hard ciders. All of our products are made with locally produced fruit and honey to capture the essence of the northern Wisconsin region in every sip. We ferment on the whole fruit and never use extracts, flavor enhancers, or colorants. We believe strongly in using what is in our own back yard to make our stuff and have built our business on this sustainable practice. We use what our neighbors produce to make a great product, it helps us, it helps them, it's environmentally and ethically sound and you, the consumer, know exactly what you are drinking, where it comes from, how it's made, and that every purchase stays in the community and supports a family farm (and winery!).

Pear Hard Cider ("Peary") New release for this summer, limited quantity, Light summer drink runs about 4.5%abv lightly carbonated

Sweet Mead: Sweet traditional mead (just honey and water) full flavored 11.5% abv. 2003 silver medal winner in the Eastern International Wine Competition

Raspberry Mead: Full raspberry nose and mouth, Great with dark chocolate!! 11.5%abv

Black Mead: Dry red style of mead made with black currants, lightly oaked, 11.5%abv

Traditional Brackett: Brackett represents the historical link between mead and ale this brackett is closest kin to a pale ale though slightly darker in color 7% abv

Oak Brackett: Rich and robust brackett conditioned with oak, extremely complex, serve in a brandy snifter or wine glass, 12% abv. 2002 silver medal winner in the World Beer Cup

MINNESOTA

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 our event because except for competitions, brewpubs could serve their beer only at their pubs. 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 BREWING COMPANY (56)

Post Office Box 128, 1860 Schell Road / 56073
Brewmaster: Jeremy Kral

NEW ULM

507.354.5528
www.schellsbrewery.com

Established 1860. August Schell Brewing Company is the second oldest family owned and operated brewery in the United States. For 143 continuous years and five generations of family leadership, August Schell has produced a line of distinctive beers in a variety of styles unmatched by any other domestic brewery. Down a winding road, tucked back in the woods, sits our historic red brick brewery, museum, gift shop and formal gardens. Come visit us or taste our legend in bottles and kegs. We are available throughout the midwest.

[They didn't tell us what they're serving. Perhaps some of these?]

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

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

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

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

BACKWATER BREWING COMPANY (7)

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

WINONA

507.452.2103

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

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

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

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

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

MANKATO

507.388.2288
bandanabrewery.com

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)

600 East Superior Street / 55804

Head Brewer: Dave Hoops

DULUTH

218.726.1392

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.

Homegrown 6.3% West coast strong amber with a twist.

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

GRANITE CITY FOOD AND BREWERY (55)

3945 Second Street, South/ 56301

Brewer: Bob McKenzie and Larry Chase

SAINT-CLOUD

320.203.9000

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.

MINNESOTA

GREAT WATERS BREWING COMPANY (67)

426 St. Peter Street / 55102

Head Brewer: Scott Krebsbach

SAINT-PAUL

651.224.2739

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 Brewers 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)

11528 Leona Road / 55344

7855 Elm Creek Road / 55369

Head Brewer: Bob DuVernois

EDEN PRAIRIE AND MAPLE GROVE

952.947.9990

763.416.1754

www.hopsrestaurants.com

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

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

LAKE SUPERIOR BREWING COMPANY (103)

2711 W. Superior Street / 55806

Head Brewer: Dale Kleinschmidt

DULUTH

218 723-4000

www.lakesuperiorbrewing.com

Established 1994. Founded by Bob Dromeshauser, 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

MINNESOTA

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

Brewer: Josh Bischoff

MINNEAPOLIS

612.339.8696

(339.TOWN)

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 metro dome. From our 10bbbl 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 billards 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.

MINNESOTA

SUMMIT BREWING COMPANY (80)

910 Montréal Circle / 55102

Founder/Pres: Mark Stutrud; Brewer: Horace Cunningham

SAINT-PAUL
651.265.7800
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

AMANA

319.622-3672

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.

IOWA

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 Hefeweissen: 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)

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

Brewmaster: Jeff Allen

SOLO

319.624.1360

stonecity.com

Established 1996. We brew traditional European style ales and lagers. Filtering is a dirty word here at Stone City. Our philosophy is that the brewers of centuries ago who let full-bodied beers blossom in all their glory were closer to the mark of excellence than the large brewers of the last few decades. We take pride in the fact that we built our own 16 Bbl brewing system with revamped parts from all over various industries. Our fermenters were dairy tanks in a former life; now they make beer that is truly "Handcrafted in the Heartland." Tours on request.

[Brewer did not provide 2003 festival beer list. Beers may include the following:]

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

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

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

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

MISSOURI

BOULEVARD BREWING COMPANY (49)

2501 Southwest Boulevard / 64108-2345

Head Brewer: Steven Pauwels

KANSAS CITY

816.474.7095

fineales@blvdbeer.com

www.blvdbeer.com

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)

26 West Industrial Drive / 63366-1889

Brewer: Brian Owens

O'FALLON

636.474.2337

info@ofallonbrewery.com

www.ofallonbrewery.com

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.

MISSOURI-KANSAS

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

SAINT LOUIS

314.241.BEER

www.schlafly.com

brewhouse@schlafly.com

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.

Withbier: 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.

KANSAS

BLIND TIGER BREWERY (22)

417 SW 37th Street / 66611

Brewmaster: John Dean

TOPEKA

785.267.2739

www.blindtiger.com

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

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 smokey flavor. Moderate hopping brings a fine balance. Silver medal winner, smoke flavored beer, 2001 GABF.

Holy Grail Pale Ale: American style Pale Ale. A medium bodied brew with toasty malt flavors. Assertive hop nose and high hop flavor. American malt, hops, and yeast.

If you enjoyed this year's festival,
join us next year for the

18th Annual Great Taste of the Midwestsm 14 August 2004

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

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

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

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

We invite your comments on this year's festival.

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

Now go have a beer, eh?

DON'T BE A LOSER!

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

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

DON'T BE A BUTTHEAD! Fire safety regulations prohibit smoking in the tents. There's no ifs or butts about it; you can't smoke under the tents. Violators risk being ejected from the festival. Elsewhere on the festival grounds we discourage it. If you are rude enough to smoke among other people who haven't consented to inhaling your carcinogenic exhaust as you suck on your butt, you'll probably get icy stares. If you really want to smoke, avoid the bad karma and step out for a few minutes. Handstamps are available for reentry if you wish to smoke outside the gate. And remember that the world is not your ashtray (nor are we providing any for something we want to discourage inside the festival). Someone has to clean up this park tomorrow morning. We'll be happy to put you on cigarette butt pickup duty early Sunday morning. Extinguish and dispose of your butts properly; either carry your own container or don't light up.

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

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

**Brewers often boast of using the finest ingredients. Should we be impressed?
Does anyone profess to use the crappiest ingredients?
Support your local brewers! Drink craft beer, not crap beer!
Friends don't let friends drink swill! Now go have a beer!**