

## *Welcome from the President*

Never doubt that a small group of thoughtful citizens can change the world. Indeed, it is the only thing that ever has. — Margaret Mead

Volunteerism is the spirit which brings this festival, the Great Taste of the Midwest, to life. Volunteers plan it. Volunteers work with the city to secure a site to host the fest. Volunteers invite the brewers. Volunteers unload their trucks for them. Volunteers take your tickets, give you glasses, and pick up after you. Volunteers make this festival work.

Your host today, the Madison Homebrewers and Tasters Guild, is a hobby club, like any other hobby club, made of enthusiasts who donate our time and effort in the pursuit of our passion. Our passion is craft-brewed beer. We brew it, we share it, we sample it, we judge it, we write about it, and we get other people excited about it. That's our mission. We volunteer our time because of our passion for beer and our need to share that enthusiasm with others. You, the festival attendee, are the lucky beneficiary of that enthusiasm! Look around you today and see what this small group of citizens has accomplished. This is the 18th annual Great Taste of the Midwest. We're very proud to have been introducing you to great beer for almost twenty years.

The Great Taste of the Midwest is a fund-raiser for Madison's volunteer-powered radio station, WORT-FM. It is a non-commercial, listener sponsored, member controlled community radio station broadcasting to south central Wisconsin. WORT volunteers and staff provide quality programming and services to a broad spectrum of the community. Give them a listen at 89.9 FM while you're in town. Many of them are volunteering here today.

The dunk tank proceeds benefit another community-based, volunteer-driven organization — RetroTech Computer Corp, a program of The Madison Chapter of the National Spinal Cord Injury Association. RetroTech accepts and refurbishes re-useable computers to provide access to computer technology to low income recipients, economically disadvantaged students and people with disabilities and limited resources. The temporary tattoos sold at the dunk tank benefit another volunteer-driven organization, Challenger Baseball, which provides children with physical or developmental disabilities the opportunity to play Little League baseball. Help them out, won't you? Wear your hop tattoo with pride.

Our musicians are volunteers too. They play for the fun of playing for you, and for a little craft-brewed beer. Stop by, enjoy their artistry, and thank them for entertaining you.

Finally, this is a non-driving event. You have several post-event transportation options available to you, but driving yourself is not one of them. Hopefully you're blessed with a designated driver. If not, there are a myriad of shuttles and there are inexpensive Union Cab rides we will provide (please generously tip your Union driver who got you home safely) to any hotel or residence in Dane County. Information about ride options can be found elsewhere in this program.

The miracle is this - the more we share, the more we have. — Leonard Nimoy

I think I'll have another beer. Wanna share?  
Bill Rogers  
President,  
Madison Homebrewers and Tasters Guild

## *2004 Festival Organisers and Staff*

### **More than 15 years of service:**

Bob Drouth (18), chairmanbob (Praise Bob!)  
Little Steve Klafka (18), Singing Tastebuds Posters

### **11-15 years of service:**

Bryan Bing-Bingham (14), Grounds and Facilities Manager  
Mitch Gelly (13), Director of City Relations, Permits and Safety  
Tom "The Tux" Griffin (15), Dunkmaster, Barrel Jockey, Bootstrap Slinger  
Don McCreath (11), Brewery Wrangler  
Bob Paolino (13), Program Editor, Media Guru, and Brewer Accommodations  
Brett Schultz (12), Keg Jockey  
Glenn Schultz (15), Ticket Vendors  
Fred Swanson (11), Brewery Liaison and Fashion Designer (red dresses a specialty)  
Greg Younkin (12), Signs and Eternal Adhesives Specialist, Weather Manager

### **6-10 years of service:**

Big Steve Ensley (8), King Gambrinus at the Gate  
Bruce Garner (10), ticket production  
Mark Garthwaite (6), Program advertising sales  
Ted Gisske (6), WORT Liaison, Entertainment  
Nathan Kanous (7), Headquarters Tent assistant  
Mark Morrison (6), Volunteer Coordinator

### **1-5 years of service:**

Mark Alfred, Dunk Tank Babe Magnet  
Middle Steve Andrusz, MHTG Vice President  
Kerri Canepa, Decorating Tsarina and beer chick  
Carl DuRocher, MHTG Treasurer, Parking and Transportation  
Jeff Folgert, Tickets

Eric Guderyon, Ice Crew  
Tony Jacques (5), Front Gate Operations  
Paul and Sue Kinas, Club Tent Operations and brewer check-in  
Judy Kusek, Festival Signs  
Dave Pegelow, Food and Trinket Vendors, MHTG Secretary  
Gail Propsom, Catering/Brewers' Dinner  
MaryEllen Reiland, Treasurer Assistant  
Mike Sproul, Brewer Assistance  
Chuck Talbot, Parking, Signs, and Security

**Clubhouse Proprietor!**

Steve "Wonder" Weakly, Wonder=s Pub

## ***From the Editor:***

Several other thank-yous are in order and I'll get to them, but as editor, I suppose I also get the opportunity to make an editorial comment. This is the 18th Annual Great Taste of the Midwest. 18 years! That makes our craft beer festival older than all others in North America except for the Great American Beer Festival in Denver. The Oregon Brewers Fest, now 17, will reach festival adulthood next year. Yes, adulthood. Before the current Prohibitionist era, we would have been symbolically legal this year, but instead we've lived many years with the current minimum legal drinking age of 21 throughout the 50 states, rather than the more sensible 18 we had years ago.

Bill Rogers noted the passion about beer shared by all the volunteers who put this festival together for you to enjoy. Part of that passion is educating people about beer, its history, the different styles, and how to enjoy it responsibly as a food product rather than as a drug. I'm grateful for my parents and how they taught me to respect alcohol *while* I was growing up, allowing me to have a beer or glass of wine with their supervision or knowledge, rather than taking a Prohibitionist approach until I reached some magic state-sanctioned age. Their wisdom became even more apparent to me when I left home to go to university, where I lived in a freshman residence. It was very easy to tell which of the young men and women living on my floor had been kept dry throughout their teenage years up to that point because they were the ones who overindulged. (Believe me, the 21 drinking age didn't stop any of us.) And, for me and others, since getting drunk wasn't the object, I learned to drink better as well as generally more responsibly. I never developed a taste for the mega industrial products of Saint-Louis and Milwaukee because I knew that beer was a beverage to be respected. It's hard to respect a beer that is marketed for having less (after)taste or body, less filling so you can drink more and more. Instead, we put on this festival so the 5,000 lucky ticket holders here today can learn more about what real beer is about, and to distinguish the various flavours and aromas that please them.

Yes, there's plenty of beer here today to taste, but we hope you also learn a little more about the beers. We try to provide in this program book more information about the breweries and the beer styles being served than probably any other beer festival's program listings. Take a few minutes to review it during the festival, and keep it for after the fest to remind you of some of the beers you may wish to seek out at the store or in your travels.

Now go have a beer!

Bob Paolino, program editor

P.S. At another classic Wisconsin beer festival, the Blessing of the Bock, Festmaster John Zutz always opens with a confession that if anything goes wrong at the festival, it's his fault... and then proceeds to note a few exceptions, such as brewers who didn't communicate with him. Well, if there's anything wrong with this program, it's probably my fault, too, except for.... Seriously, if you have suggestions for improvements, just send me a note at [nowgohaveabeer@brewingnews.com](mailto:nowgohaveabeer@brewingnews.com). And if something really bothers you about it, check the dunk tank schedule early this afternoon and donate a few bucks to charity by trying to throw some tennis balls to dunk me during my shift in the tank! NOW go have a beer!

## ***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? ~~A~~Sorry this is so late ~~and~~ ~~Al~~ 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.

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 their volunteers 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.

Thanks to the City of Madison (especially Elinor Riley in parks) for the annual use of this beautiful park and making sure that all the necessary paperwork was done just right. We'll do our best with the help of our adult and youth volunteers as always to return the park to the city in better condition than we found it and continue to do so for many years into the future. Thanks also to the Madison Police officers for their services to the event . . . and to the well-behaved crowds every year that make their (and our) jobs that much easier.

Thanks to Belgian Wannabe President Bill and chairmanbob for their leadership and cool heads to keep the rest of us in check in our intense philosophical discussions of beer festival management.

## ***Special Exhibits and Vendor Tent***

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

### ***MHTG Tent***

The Madison Homebrewers and Tasters Guild tent is "festival headquarters" for many purposes. Brewers who need staff or volunteer assistance should visit the tent or speak with the staff members on duty (look for the special shirts and name badges). Festival patrons can purchase this year's stylish commemorative T-shirt, Art of Beer®-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 donated to a program that provides computers and adaptive computing services to people with disabilities.

RetroTech is a small Madison-based non-profit organization that 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. RetroTech also recycles surplus donated computers by putting them back into service by providing them to people who are economically disadvantaged and do not have the financial means to acquire the equipment new. RetroTech provides some support to the recipient to ensure the successful re-utilization of the recycled system. RetroTech is particularly pleased to have been selected to benefit from the Great Taste this year. Within the past several months, RetroTech has lost its affiliation with an umbrella organization and is in current need of this funding to help identify and transition into new facilities. Recycling is both labor and space intensive and does not generate revenue. Recycling saves useable legacy systems from the landfill stream. Most RetroTech systems are individually placed locally and configured for the next user by volunteers. Through partnerships some computers have gone to Nigeria, Gambia, East Timor, Guatemala and the Pine Ridge Reservation in South Dakota. For more information or to make a donation call Carl at 268-0750.

This year, you'll find the dunk tank staff also offering Great Taste logo temporary tattoos for your donations to Challenger Division Little League Baseball. Challenger Little League provides mentally and physically disabled youth to enjoy the experiences of team sport and strengthened self-esteem through participation geared to their abilities.

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*

This year's festival logo on the glassware, program cover, and shirts was created by Sara Hale, the chief Brewster at the Saint-Louis Brewery / Schlafly beers. The Hales have long been friends of the Great Taste and the MHTG, and when we learned that Sara is a visual artist (as well as an artist of beer) whose work has been shown throughout the Saint-Louis area, asking her to design a logo was a natural. We hope you enjoy the art... and the beer!

## *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 both today as you take your tasting tour of the Midwest's best breweries, and as a reference as you look for good beer in your travels throughout the region. 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: 41-74. Tent Three 75-104.]

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 them 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 19th Annual Great Taste of the Midwest as always on the second Saturday in August, 13 August 2005. 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 h

## ILLINOIS

*Several of the Illinois brewery booths are located near each other because they participated in an Illinois Craft Brewers Guild ~~AReplicale~~project to observe American Beer Month in July. Participating breweries used the same recipe for a Cream Ale, an old Pabst recipe that Jim Olen of the Milwaukee Ale House shared with the ICBG. We invite you to try each one and vote for your favourite while you celebrate the diversity of American beer. Thanks to sponsors Brewers Supply Group, Hopunion Craft Brewing Services, and White Labs.*

### AMERICAS BREWING COMPANY (22)

205 North Broadway / 60505  
Brewmaster: Mike Rybinski

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.

Brewer did not submit 2004 information; here are last years beers:

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

**Hemp Ale:** This years 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. 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 (1)

1413 5th Avenue / 61265  
The Brew Guy: Timothy Koster

Established 1999. Located in the ~~AMoline 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. Get Bent, eh?]**

### BLUE CAT BREW PUB (23)

113 18th Street / 61201-8708  
Brewmaster: Daniel Cleaveland

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 50 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 35 year old English Grundy tanks for conditioning and serving. Tours: on request and with monthly beer dinners. Distribution: Illinois and Iowa, including Galesburg, and Macomb, IL, and Bettendorf and Ames, IA. Kegs and growlers.

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

### BRASS RESTAURANT AND BREWERY (24)

105 Hollywood Boulevard  
Head Brewer: Greg Browne

Established 2003. Brass Restaurant and Brewery is the perfect combination of dining elegance and sports casual. Perfect for lunch, dinner, private parties, or to catch a game.

**CARLYLE BREWING COMPANY (25)**

215 East State Street / 61104  
Brewmaster: Don Carlyle

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

**EMMETT'S TAVERN AND BREWING COMPANY (26)**

128 West Main Street / 60118  
Brewmaster: Ryan Clooney

Established 1999. [Brewer did not provide brewery information or festival beer list.]

**FLOSSMOOR STATION BREWING COMPANY (21)**

1035 Sterling Avenue / 60422  
Brewmaster: Matt Van Wyk  
Brewer: 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 full-service restaurant and brewery providing American Heartland cuisine and a full range of world beer styles. A 15 bbl Specific Mechanical brewhouse keeps the tap lines flowing with up to 10 beers year-around. Our beers are available at the pub and at the Map Room and Twisted Spoke in Chicago. Tours are by reservation or by chance. We don't have the space to bottle, but growlers are available for takeout.

**X-IPA:** What's the "X" for you ask? Excellent? Extrodinary? Extra? Whatever! This Imperial IPA whacks you upside the head with a wallop of hoppy goodness, but is balanced by a solid malt body and a little extra alcohol. Better than last year? X-pect X-celence!

**Panama Red:** Panama's 9th appearance at the Great Taste. Brewed with Pale Ale malt and a few select Belgian Caramel malts, it is balanced by a generous hopping of Amarillo and Willamette. Dry hopped in the keg with more Amarillo for a very enticing West Coast Red.

**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. Along with 3 GABF medals, the Brown just took Gold in Georgia last spring!

**Wit Wedding:** Brewed especially for the wedding of brewer Bill Ryan to lovely bar babe Alanna (sorry guys), this Belgian-style Wit will surely give your tastebuds a break from the mega hops and alcohol you've been sampling all day. Brewed with orange peel, coriander, and 5 other spices, this light, fruity and spicy belgian ale is sure to refresh!

**Great Taste of the Midwest Exclusive First Releases and Special Brews:**

(Just because Todd is gone you thought it was over?? Wrong!)

**Imperial Eclipse Stout (2003):** This was the young one last year. Same beer, one year later. Imperial stout in a JD whiskey barrel. GABF in 1998, Real Ale festival a couple of times, Best of the Best by Chicago Beer Society and one of 101 "Must Try" beers by All About Beer Magazine.

**Angry Mike's Stoudt Creek:** We had some stout. We had a begian-style Kriek. We had a white wine barrel. We threw them together in October of 2003. We added a few more cherries for fun. Let's see what comes out!

**RunAway Train:** A blend of Barley wine and Imperial Stout aged in a JD Whiskey barrel for 20 months. (The barleywine is now 34 months old) This is the very last of this forever!

**Leftorium:** We tried our hand at a Flanders Brown Ale. You'll get a very young barreled version, either white wine barrel or bourbon barrel. Sweet? Sour? Oaky? It's young, so try it this year and next.

**A Train Wreck of Flavor:** A blend of Brown Ale and Barleywine in a JD barrel for about a year and a half. Yummy!

**GOOSE ISLAND BREWING COMPANY (27)**

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. We are proud to bring the hoppiest, maltiest, and tastiest beer to Madison. Our beers have won medals at the last eight Great American Beer Festivals. From the über-hoppy Imperial IPA to authentic Belgians like Pere Jacques, Demolition and Matilda, to the easy -drinking, smooth Honker's Ale and 312 Unfiltered Wheat Ale, Goose Island has a beer for every true beer lover.

**Pouring All Day:** Honker's Ale, IPA, Oktoberfest, 312 Unfiltered Wheat Ale, Demolition.

**Special beers:** Imperial IPA, Matilda, Pere Jacques.

ILLINOIS



### **GOVNORS PUBLIC HOUSE (11)**

220 North Randall Road / 60156

Brewmasters: Terry Richardson and Ron Buck

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 Hefeweizen:** Classic Bavarian wheat beer, strong banana and clove tones dominate this very refreshing summer brew. Straw colored, light-medium body, and very lightly hopped.

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

### **ILLINOIS BREWING COMPANY (28)**

102 North Center #111 / 61701

Brewmaster: Jeff Skinner

Established 1999.

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

**Uptown Amber Ale:** Refreshing medium-bodied ale.

**Raspberry Wheat:**

### **MICKEY FINN'S BREWERY (29)**

412 North Milwaukee Avenue / 60048

Head Brewer: Luke Kazmierski

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.

**Mickey Finn's Classic Irish Stout:** Smooth and dry, notes of chocolate and roasted barley.

**Belgian Blonde Ale:** Fruity Belgian-style ale with notes of clove.

**Cream Ale:** Effervescent ale that is easy to drink and refreshing on the palate.

**Gudenteit Hefe - Weizen:** German-style wheat ale with subtle hints of banana, clove, and vanilla.

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

### **ONION PUB AND BREWERY (36)**

22221 Pepper Road / 60010

28W206 Commercial Avenue, Unit B

Brewmaster: Steve Mazylewski

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, is

serving English/American pub fare, along with a multitude of beer styles created in our semi-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 (39)**

1927 West North Avenue / 60622

Brewer: Jonathan Cutler

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

**PRAIRIE ROCK BREWING COMPANY (38)**

127 South Grove / 60120

Brewmaster: Jim Wolfer

Established 1995. [Brewer did not provide brewery description or beer list.]

**RAM RESTAURANT AND BIG HORN BREWERY (37)**

1901 McConnor Parkway / 60173

Head Brewer: Tom Nelson

Established 1995 (Ram International). The Schaumburg location is the 20th brewery in the chain. With 22 breweries currently operating in Washington, Oregon, Idaho, Wyoming, Colorado, Texas, Illinois, and Indiana, Big Horn Brewing Company is the third largest privately owned brewery in the United States. Since 1995 Big Horn has devoted itself to handcrafting the finest beers possible. The Schaumburg location produced over 1000 bbl last year on a 15 bbl JVNW system. We offer 8 beers on tap year round, which can be taken home in half-gallon growlers, as well as 1/4 bbl & 1/2 bbl kegs. We also have Big Horn Breweries in Wheeling, IL, and Indianapolis, and a Big Horn Brewhouse in Rosemont.

**Chicago Blonde Ale:** The lightness of your favorite lager in a crisp, refreshing golden ale. For lager drinkers who want to trade up from mass-market blandness.

**Buttface Amber Ale:** This amber ale gets its color and malty richness from a combination of 4 barley malts. Willamette hops balance the flavor while enhancing the malty sweetness.

**Big Horn Hefeweizen:** Unfiltered wheat beer in true German "mit hefe" style. The Bavarian Yeast combines hints of banana esters and clove phenols balanced with traditional Hallertauer hops. You cannot confuse this beer with American wheat beers.

**Cubby Cream Ale:** Our version of the Illinois Craft Brewers Guild "Replicale". Smooth and refreshing, perfect for an outdoor event like the Great Taste.

**TWO BROTHERS BREWING COMPANY (34)**

30W114 Butterfield Road / 60555

Partners in Brewing: Jim Ebel and Jason Ebel

Established 1996. Two Brothers Brewing Company was founded by brothers Jim and Jason Ebel. Two Brothers began as a draft only production brewery. The brewhouse was produced in Vancouver and based on the traditional 3-vessel brewhouses of Germany. The balance of the brewery was mostly donated. The Ebel brother's grandfather, a retired dairy farmer, donated his bulk milk tanks, which were quickly converted to fermenters. In 1998 Two Brothers secured an 8-head bottling line. Today, the only thing left of the original brewery is the brewhouse itself. Due to increased sales and demand, Two Brothers replaced their 8-head bottle filler in the Spring of 2003 with a state of the art 20-head filler. Three 30 barrel fermenters, two 60 barrel fermenters, and two 50 barrel fermenters have replaced the 500 gallon dairy tanks once in their place. Two Brothers award-winning products are currently available in Illinois, Wisconsin, Missouri, Ohio, Indiana, Pennsylvania and Colorado.

**Ebel's Weiss Beer:** Traditional German Hefeweizen, naturally unfiltered with wonderful malt sweetness and a soft aroma of clove, vanilla, and banana. This deep golden colored weiss will make you think you are in Bavaria.

**Domaine DuPage:** Rural northern France-style amber colored ale. Well balanced. Full and sweet up front with caramel, toasty, and fruity characters. The finish has a gentle floral and spicy hop balance that cleanses the palate.

**Heavy Handed IPA (firkin):** Brewed to celebrate the harvesting of the hops every year. Within moments of harvest we add freshly picked "Wet Hops" to this IPA. Since the hops have not been dried before use, they add a wonderful character found in no other beer. Our friends at Brewin' Beagle have set us up with a beer engine for the festival, so we've dry hopped this firkin for even more floral character and aroma. This is the last of the 2003 vintage!

## INDIANA

### **BARLEY ISLAND BREWING COMPANY (2)**

639 Conner Street / 46060

Brewmaster: Jon Lang

Established 1999. Barley Island is a full-service restaurant, pub, and brewery. Barley Island is the 17th century name for a room in an alehouse in which beer was consumed. True to its name, Barley Island produces tavern-style ales and lagers, which are served in its Old World decor restaurant and pub located in an old livery building in historic downtown. The 10-barrel Saaz Brewing System produces ales used in many of the sauces, batters, and marinades. The dressed-up tavern fare also has an edge toward Tex-Mex, which complements the fine ales produced here. Since February 2003, 12 ounce bottles are distributed throughout Central Indiana, and the 22 ounce bomber of Barrel-Aged Bourbon Oatmeal Stout is a popular seasonal item. Live acoustic music Thursdays and Fridays in the bar, and a full live band in the dining area on Saturdays. Acoustic music open stage on Sundays. #Home of the Fifth Basic Food Group!@

**Dirty Helen Brown Ale:** Sweet and malty, medium hop bitterness, copper color.

**Blind Tiger Pale Ale:** American Pale with Liberty and Cascade hops, medium malt profile, nice aroma from dry hopping.

**Sheet Metal Blonde Belgian-style Wheat Ale:** Light and refreshing white beer spiced with coriander, bitter orange peel, and some secret spices. Cloudy appearance from authentic witbier yeast.

**Bourbon Barrel-Aged Oatmeal Stout:** Seasonal, aged in a Buffalo Trace distillery whiskey barrel for a unique blend of whiskey flavor in a thick, creamy oatmeal stout.

### **BROAD RIPPLE BREW PUB (50)**

840 East 65th Street / 46220

Owner: John Hill

Brewmaster: Kevin Matalucci

Established 1990. The Broad Ripple Brewpub, Indiana's first brewpub, was opened in November 1990 by owners John and Nancy Hill. Raised in North Yorkshire, England, John grew up with that great English social tradition -- the corner pub. This gave him two things: a love of well-crafted English ales and a fondness for the warmth of a local gathering place where people of all ages feel welcome. Within a series of small, intimate rooms, the brewpub has rich woodwork, cushioned benches and that staple of all English pubs -- the patterned carpet. Broad Ripple Brewpub is as cozy and authentic as one is apt to find this side of the pond. True to English tradition, John and brewer Kevin Matalucci produce only top-fermented ales in the seven-barrel brew system. We offer an extensive list of lunch and dinner items that match the excellence of our beer, including our extremely popular English favorites -- Scotch eggs, fish and chips, bangers and mash, and shepherd's pie. We believe that the marriage of fine ales and excellent food, served in the coziness of a neighborhood pub, is what has led the Broad Ripple Brewpub to be voted "Indianapolis Best Brewpub" for 13 years.

### **CHALKIES BEER BAR (105)**

5603 East 82nd Street / 46250

Publican: Marvin McKay

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 (30)**

5718 South Franklin Street (Route 421) / 46360

Brewster: Barbara Kehe

Established 1997. Located just one-half mile north of I-94 on the south side of Michigan City, our brewpub is a former restaurant building that was completely gutted in 1996-97 with a new brewery addition built on the south side of the existing structure. We have a 15bbl Specific Mechanical System brewhouse from Victoria with four 15 bbl fermenters and eight 15bbl bright tanks. All of our beers are served on draught at the brewpub, and most are available for carryout in 22 ounce bottles or 2 gallon growlers. Kegs available on request. Pub opens M-Th 4pm, and 11am F-Su. Call ahead for tours.

American Pale Ale: Brewed as the 2004 Indiana Brewers Fest Arepale.®

Salmon Tale Pale Ale:

Shoreline Stout: Oatmeal stout

LAFAYETTE BREWING COMPANY (76)

622 Main Street / 47901-1451

Brewmaster/President: Greg Emig

Brewer: Chris Johnson

Established 1993. We are a full-service brewpub operating a 7 barrel system with 2004 production anticipated to be 900 barrels. We offer six flagship ales and a broad spectrum of seasonal and specialty ales. We've developed a reputation for producing assertive ales using traditional methods and ingredients. Our distinctive brews run the gamut: refined summer ales, massively hopped IPAs, decidedly smoky Rauch beers, barrel-aged ales and many others can be found rotating through our line-up of draught ales. Our facility also sports two levels of brewpub fun! The first floor houses the brewery, a tap room, the family dining room and our original restaurant kitchen offering full lunch and dinner service featuring items from traditional pub fare to hand-cut bison steaks and fresh seafood. Our daily specials keep things fresh and inviting for even the most loyal customers. The second floor of our facility is the entertainment heart of LBC. With a capacity of 340, this massive bar room opened in 2002 and features pub games (billiards, foosball, etc.), a pizza kitchen serving up great pies, appetizers and sandwiches, and a stage. Our Second Floor Stage plays host a full complement of live music and comedy featuring local, national and international recording stars. Look for liquor sales to be added to our Second Floor amenities this fall!

Tippecanoe Common Ale: Hearty amber ale featuring caramel malt overtones followed by a burst of the distinctive citrus/orange character of Amarillo hops. Uncommonly tasty! (5.8% v/v, 64 IBUs)

Black Angus Oatmeal Stout: A perennial favorite! We combine five malts and 10% oatmeal to create this silky smooth full-bodied black ale. (6.2% v/v, 44 IBUs)

Eighty-Five: Hops, hops and more hops. An intensely bitter American pale ale supplemented with a massive dry-hopping of Centennial hops. Our own Alpha Acid Test! (6.2% v/v, 85 IBUs)

Big Boris Barleywine: Named after the mythical gargoyles that perch behind the bar and protect all things LBC, this massive ale sports big fruity overtones and an well-aged softness that belies its strength. (9.5% v/v, 75IBUs)

MAD ANTHONY BREWING COMPANY (48)

2002 Broadway / 46802

Brewmaster/Owner: Todd Grantham

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.

MAIN STREET BREWING, INC (15)

412 North Main Street / 47711

Head brewer: Eric Watson

Assistant brewer: Jack Frey

Established 1996. Main Street Brewery, opened the same month Evansville Brewing (macro) closed, maintains the legacy of Evansville as the city with the longest continuous brewing industry in Indiana. We produce 600 barrels annually using a 7.5 bbl brewhouse and open fermentation vessels. Our beer is available exclusively at the two Evansville Turonis Pizzeria and Bakery locations.

Honey Blonde Ale: English-style pale ale made with Indiana wildflower honey. Don't let the name fool you, this is not the typical blonde ale, but rather is made with Simpsons Golden Promise, Weyermann Dark Munich malt, and a famous British ale yeast providing a light but flavourful taste experience.

Uptown Rye Brown: American-style brown ale with a twist--Weyermann Chocolate Rye malt. Silky smooth body, moderate Cascade hopping, and a subtle dry roasted rye snap in the finish. A truly unique tittle.

**Blue Eyed Moose India Pale Ale:** American IPA that traces its heritage to Eric Watson's east coast origins, a bit more malty than usual because of the use of Glen Eagles Floor Malted Marris Otter, Weyermann Munich, Briess Victory, and Meusseadorfer Caradunkel. Thoroughly Cascade, of course. Keg conditioned, served on beer engine.

**Vinny's Light Lager:** Northern German Pilsener, 100% Durst Pilsener malt bill, German Tettnanger hops, and an authentic German Pils yeast strain. Crisp and hoppy, great anytime.

#### **OAKEN BARREL BREWING COMPANY, LLC (100)**

50 North Airport Parkway / 46143

Brewmaster: Ken Price

Established 1994. Oaken Barrel is a restaurant-brewery located just south of Indianapolis and has a reputation for a flavorful combination of fresh food and handcrafted ales brewed using a 7-barrel system. The brewery recently received nine medals at the Indiana State Fair, including gold for Belgian Tripel and Gnow Bone Pale Ale. Indiana Amber and Razz-Wheat are distributed throughout Central Indiana by World Class Beverages.

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

#### **THREE FLOYDS BREWING COMPANY, LLC (40)**

9750 Indiana Parkway / 46321

President: Nick Floyd

Brewmaster: Jim Cibak

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. A 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 (A 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. Three Floyds Brewing moved to Munster, Indiana, in 2000 and produces multiple award-winning kegged and bottled beer, which it markets predominantly in the Midwest. Three Floyds Brewpub should be open by the end of 2004.

**Alpha King Pale Ale:** Big American Pale Ale; a hop lovers cult beer and Three Floyds flagship beer. 6.5% v/v, 66 IBUs

**Robert the Bruce Scottish Ale:** Big, malty, 99 Shilling Scottish Ale; Three Floyds second biggest seller 7% v/v

**DreadNaught Imperial India Pale Ale:** Hopheads delight; huge IPA; becoming another Three Floyds cult beer; 9.5% v/v, 100+ IBUs

**Gumballhead:** American Wheat made with red wheat and Amarillo hops. Named for Gumballhead the Cat from Skingraftrecords & Skingraftcomics. 4.8% v/v

**Precious:** Oatmeal Stout, super malty, traditionally brewed 6.5% v/v 20 IBUs

**Rabbit Rabbit:** Belgian-style Saison, spring beer made with three yeast strains, orange peel, coriander, rose hips, and lavender. 7% v/v

**Alpha Khan Mongolian Pale Ale:** Experimental ale close to an IPA with unheardof levels of bitterness, using the new Cabana Boy hop. Highly top secret!

#### **UPLAND BREWING COMPANY (12)**

350 West 11th Street / 47404

Brewmaster: Ed Herrmann

Established 1998. Upland beers are sold in bottles and kegs throughout Indiana. The success of our rapidly growing microbrewery can be attributed to our hard working brewers who are more interested in quality than quantity. The brew crew includes Andrew St. Lawrence, Kari Gjerdingen, Russel Wyatt, and Ed Herrmann.

**Upland Wheat Ale:** Almost a Belgian wit. 2002 GABF gold (herb and spice)

**Upland Pale Ale:** 2003 GABF silver (bitter)

**Bad Elmers Porter:** 2004 World Beer Cup bronze

Others TBA

## **IOWA**

#### **MILLSTREAM BREWING COMPANY (83)**

835 48th Avenue / Box 284 / 52203-0284

Head Brewer: Aaron Taubman

## **INDIANA**

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 gemütlichkeit of the hospitality room and to view the brewing and bottling areas and the lagering cellars where we make our award-winning beers. Located across from the Woolen Mill in Main Amana. Our beer is now available in Wisconsin at Brennan's Country Farm Market locations. Tours available please arrange in advance.

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

**Millstream 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 Vienna style lager. Roasted caramelized malt is carefully balanced by German Hersbrucker finishing hops. 2003 GABF Bronze (Vienna Lager)

**John's Generations White Ale:** Brewed for the #1 beer store in Iowa, John's Grocery of Iowa City, celebrating their three generations of family ownership. This Belgian -style Witbier has a zesty orange aroma, soft body and a hint of coriander spice throughout.

**Warsh Pail Ale:** This beer is heavily hopped with Cascade hops to give it a zingy citrus profile, backed up with an intense pale malt profile. Some might say its a little mild by West Coast standards, but that is why we gave it a Midwestern name.

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

## KANSAS

### **BLIND TIGER BREWERY (85)**

417 SW 37th Street / 66611

Brewmaster: John Dean

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

[Brewer did not provide a list of 2004 festival beers for publication, but these are last year-s]

**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.

## KENTUCKY

### **BLUEGRASS BREWING COMPANY (67)**

636 East Main Street / 40202

Brewmaster: David R. Pierce

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. The BBC Taproom is home to the Louisville Breweriana Museum, featuring antique advertising, bottles, serving trays, etc. from past Louisville breweries. Our bottle/draft products can be enjoyed in Kentucky, Indiana, and Ohio.

**Monk's Pale Ale:** Belgian style Pale Ale

**Altbier:** GABF Bronze 1996

**American Pale Ale:** 1999 Real Ale Fest Best of Show

**Hell For Certain:** Wallonian Strong Spiced Ale

## MICHIGAN

### **ARCADIA BREWING COMPANY (96)**

103 West Michigan Avenue / 49017

Founder/President: Tim Suprise

## IOWA

**Head Brewer: Jack Lamb**  
**Assistant Head Brewer: Bryan Wiggs**

Established 1996. Arcadia is a purveyor of distinctive handcrafted ales brewed in the British tradition. Distributed in draft and 12 ounce bottles throughout Michigan, Indiana, Ohio and most recently Wisconsin, Arcadia counts 13 different styles of fermented goodness in its stable of products. Arcadia specializes in cask conditioned or real ale, counting several regular on-premise accounts who are committed to the service of the best in beer. Arcadia ales have been recognized internationally with medals and awards for several beers, including prestigious Gold Medals and Best of Category recognition from the Beverage Tasting Institute in Chicago and the World Beer Championships in 1998 for Arcadia IPA, and again in 2003 for Arcadia London Porter.

Arcadia Whitsun: American Wheat. 6.2% v/v  
Arcadia IPA: American IPA. 5.9% v/v  
Berry White: Honey Raspberry Wheat. 6.2% v/v  
London Porter: Robust Porter. 7.2% v/v  
Arcadia Scotch Ale: Scotch Ale. 7.5% v/v  
Arcadia Batch #999: Hop rocket ale. 6.5% v/v  
Special Pin of Cask Conditioned Imperial IPA. 8.5% v/v

**BLACK FOREST BRAU KELLER (99)**  
281 Heinlein Strasse / 48734  
Head Brewer: Sam Sherwood

Established 2003. Just recently an award winning Brewpub (three silver and three bronze at Frankenmuth's World Expo of Beer), we are a 10 Bbl and 1Bbl brewpub located just across the street from the world's largest Christmas store Bronners Christmas Wonderland. We offer 11 craft brewed beers with four being our flagships Sherwood's I.P.A., Sully's Irish Oat Stout, Amber Waves Of Grain (Vienna Lager), and Woody's Light. We have just recently started brewing on a 1Bbl pilot system giving us more style capability and freedom to have changing tap selections from month to month.  
Stop by and check out our beautiful brewpub and banquet facilities

Sherwood's I.P.A.: (72 IBUs, 6.5% v/v) American style. This Bad Dog has nine hop additions. Very Tasty and Hoppy! Scious!  
Honey Bee Wheat: (14 IBUs, 5.4% v/v) Bavarian Hefeweizen with a little extra kick of local Frankenmuth honey (70 pounds to be exact)  
Amber Waves Of Grain: (18 IBUs, 4.8% v/v) This Vienna Style Lager is just recently a silver medal winner at the World Expo of Beer in Frankenmuth.

**DARK HORSE BREWING COMPANY (4)**  
511 S. Kalamazoo Street / 49068  
President/Brewmaster: Aaron Morse

Established 1997. Dark Horse Brewing Company opened its doors in late fall 1997 with two objectives in mind: brewing great beer and carrying on the brewing tradition in Marshall. Dark Horse is the thirteenth brewery the small historic city has seen in the past 150 years, and the only brewery since prohibition. By trying some Dark Horse beer you'll be able to taste all of the love and passion our brewer / owner Aaron puts into every batch of his true "handcrafted" ales. All of our beers are always unfiltered to give you, the connoisseur, all of the flavor and body you deserve, just like our forefathers did. Our beers can be found throughout beautiful Michigan in coolers and on shelves of fine retailers. Dark Horse beers are also available on draft in metro Detroit, Ann Arbor, East Lansing, Kalamazoo, and Mt. Pleasant. Also, we are currently establishing distribution in Indiana so look for us soon in the Hoosier state. If you're ever near Marshall, please stop into our tap room and you'll see, the only thing we take seriously is the beer.

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

**DRAGONMEAD MICROBREWERY (52)**  
14600 East Eleven Mile Road / 48089  
Brewers: Erik Harms, Kim Schneider

erik@

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 35-45 different styles on tap in our pub, including nitrogen-dispensed beers and cask conditioned ales. Our draft distribution market includes the entire state of Michigan. Dragonmead currently bottles Final Absolution for sale in our pub and for our distribution accounts. We will soon be adding Under the Kilt Wee Heavy (2004 World Beer Cup Bronze) to our bottle lineup. Wee Heavy also won a Silver Medal at the 2004 World Expo of Beer. Our new Castlebrite Apricot Wheat won the Peoples Choice Award at the 2004 World Expo of Beer. Be on the lookout for these beers and other surprises throughout the day. Dragonmead's pub hours are Monday - Wednesday 3pm-12am, and

KENTUCKY

Thursday - Saturday 11am-1am. Come up and see us sometime. If you see Former Brewer Jeff Levine working as part of the festival staff today give him a pat on the back for all the hard work and years of service he put in at Dragonmead. Thanks Jeff, we miss ya.

**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.

**Castlebrite Apricot Wheat:** Our first fruit beer uses an apricot puree as well as Pale Wheat malt to bring about this wonderfully refreshing brew. 5.1% ABV.

**Dragon Daze Hemp Ale:** A great deal of malt character, in part, from the Chocolate Malt. Cascade hops provide a clean hop finish, but it's the roasted hemp seed that makes the flavor nutty and unique. Special thanks to Eric Schmitt for coming up with the name. 4.3% ABV.

**Erik the Red:** Irish style amber ale. Light in finish, bold in taste. Melanoidin malt gives it the deep amber color, and the spicy finish comes from Chinook hops. 5.0% ABV.

**Under the Kilt Wee Heavy:** Award winning Strong Scotch Ale. Imported Scottish ale malt is combined with Roasted Barley and Crystal malt to give this beer a strong malt taste and aroma. Golding and Fuggles Hops help balance out the malt for a smooth finish. Thanks to former brewer Rob Nagel for his award winning recipe. 7.8% 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!"

#### FOUNDERS BREWING COMPANY (92)

648 Monroe Avenue, NW / 49503

Brewmaster: Nate Walser

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 (coming soon) 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. Awarded #1 IPA in Michigan by the Michigan Brewers Guild Cup.

**Devil Dancer:** (10.5% v/v) 10 lbs of hops per barrel (insanity at it's best). Founders most extravagantly hopped beer, at 180 IBU's (Editor's note: that's their story and they're sticking to it!) this triple IPA is remarkably well balanced.

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

**Organic Pale Ale:** (6.2% v/v) Brewed with organic malts, this pale ale is dry hopped and VERY bitter, Amarillo hops give this ale a grapefruit accent making it a very refreshing summer beer.

**Red Rye:** (6.0% v/v) Spicy rye character imparts a dry finish coupled with a medium hop bitterness.

**Chamomile:** (4.2% v/v) Defiantly thinking out of the ordinary here. This summer Kolsch is spiced with an abundance of Chamomile flowers, without a doubt one of the more unique summer beers available.

**Cherry Ale:** (7.0% v/v) Intensely cherry!!! Michigan cherries naturally.

**Belgium Quad:** (10.0%) A blend of light and dark candy sugar and generous amounts of imported Belgium malts make this ale sweet and rich in the finish.

#### JASPER RIDGE BREWERY (61)

1075 Country Lane / 49849

Brewmaster: Grant Lyke

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

**Brewer's Choice:** Stop by and discover!



**KALAMAZOO BREWING CO., INC. (20)**  
8938 Krum Avenue / 49053  
Founder/President: Larry J. Bell

Established 1985. Kalamazoo Brewing Company is in its nineteenth year of producing unique and interesting craft beer in the Midwest. Having grown from a tiny brewery producing beer with a fifteen gallon soup kettle, K.B.C. has grown into a major regional brewery. With our year and a half old Comstock facility operating in concert with the original Kalamazoo Avenue plant, Kalamazoo Brewing Company grew more than 20% in 2003, shipping over 38,500 barrels of beer. Our ongoing goal is to brew thoughtfully, creatively, and artistically. We strive to bring an authentic and pleasant experience to all of our customers through our unique beers. We look forward to sharing our beers with you.

Bell's Beer Circus is in town. Come to the big top for freakishly refreshing, thirst defying, deliciously entertaining beers. Come early and come often for Bourbon-aged Batch 6000, Expedition Stout, Raspberry Ale, Hopslam, Cherry Stout Reserve, Bourbon-aged Java Stout, Consecrator Doppelbock, Third Coast Old Ale, Two Hearted Ale, Oatmeal Stout and the rarely showcased Eccentric Ale.

**KRAFTBRAU BREWERY, INC. (42)**  
402 East Kalamazoo Avenue / 49007  
VP/Brewer: Steve Berthel

Established 1996. Kraftbrau opened its doors in October 1996 in beautiful downtown Kalamazoo, original home to Gibson Guitars and Checker taxi cabs. Brewer Steve Berthel has chosen primarily to focus on German and European lagers, as well as French and Belgian ales, cask conditioned English ales, and hoppy American ales. We currently distribute throughout Michigan, and our products are available in 12oz. bottles, 1/6 barrel kegs, and 1/2 barrel kegs. Belgian ales and high gravity lagers are also available in 750 ml. cork & cage bottles on a limited basis. For this year's festival Steve has chosen four beers that represent a good cross section of what he brews.

**Dutch Lager:** Deep golden lager, very malty with Tettnang hops in the finish. 5% v/v.

**Rock Harbor Red Ale:** Deep ruby red in color. Brewed with three German malts and dry hopped with Centennial. 6% v/v.

**Amber Cherry Wheat:** French malt, noble hops, Belgian yeast, and 25% local cherry juice make for a well balanced, slightly sweet summer ale. 7.5% v/v.

**Wheat Trippelbock:** The most complex beer we have ever brewed! Brewed with six different malts and undergoing two separate fermentations over six months, this is one smooth lager. 50 gallons in a bourbon cask will be released on Valentines weekend next year after one year of aging. 11% abv.

**KUHNHENN BREWING COMPANY (86)**  
5919 Chicago Road / 48092  
Brewers: Eric and Bret (The Kuhnenn Brothers)  
Assistant Brewers: Brad Giguere and Ray Sherwood

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 11 years. On tap you will find at least 15 different beers at any given time. The beers change frequently because of a 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=1.086. Combines the unique tropical fruit flavor and aroma of Simcoe hops with Belgian clear candi sugar, coriander, orange peel. 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).

**Loonie Kuhnne 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!

**Bourbon Barrel Barley Wine:** OG=1.101 Aged in a Bourbon cask for 6 months. Deep burgundy in color with a rich dark toffee flavor and a Bourbon afterglow.

**Limited Editions:** We'll bring out an assortment of limited edition beers, and mead throughout the day. Be sure to stop back for these unusual alcoholic treats. (TBA at the tent).

**NEW HOLLAND BREWING COMPANY (80)**

66 East 8th Street / 49423  
Brewmaster: John Haggerty

Established 1996. The New Holland Brewing Company brewed its first batch in June 1997. The company goal was to brew hand great handcrafted beers, and our commitment to beers that make you feel good is still what motivates us today. Throughout the history of our small brewery we have been fortunate enough to win several awards for excellence in brewing. This year, we won a gold medal at the World Beer Cup for American-style strong pale ale with our Mad Hatter.. Stop by and try it for yourself, along with four different offerings from among our high gravity beers, offered on the hour beginning at 2pm. So, brothers and sisters, dig yourself, get loose, and remember to live your life like you're on vacation.

On tap all day: Full Circle single malt, Sundog amber ale, Paleooza pale ale, Mad Hatter India Pale Ale, Zoomer Wit.  
High gravity selections, on the hour starting at 2pm; check booth for sequence:  
Black Tulip (9% v/v), Pilgrims Dole (10% v/v), PHI (9% v/v), and maybe something that we aren't letting you know about yet, nyah-nyah!

**OLD HAT BREWERY AND GRILL (47)**  
114 North Main / 49065  
Brewer/Owner: Tom Fuller

Established 1998. 14 taps, 43 meals, and one Thesaurus. Germanic-style Hillbilly-brewed 10 BBL brewhouse. Select products available in bottle in Michigan.

**OLDE PENINSULA BREWPUB (102)**  
200 East Michigan / 49007  
Brewmaster: Dan Kiplinger

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.

Rockin' Raspberry Wheat: Mildly hopped unfiltered wheat ale with a soft raspberry finish.  
IPA: Flavorful, dry-hopped ale with a very pleasing balance not found in most IPAs  
DoppelDunkel: A dark ale made with hefe yeast, but no wheat. Too smooth!  
Marionberry Ale: Dry fruit beer made with 80 pounds of Oregon Marionberries per barrel.

**STONE CREEK BREWING COMPANY (9)**  
237 Joseph Campan / 48207  
Brewmaster: Hazen Schumacher

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

## MINNESOTA

**AUGUST SCHELL BREWING COMPANY (78)**  
Post Office Box 128, 1860 Schell Road / 56073  
Brewmaster: Jeremy Kral

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

## MICHIGAN

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.

#### **BANDANA BREWERY (60)**

302 North Plainview Avenue / 56001

Head Brewer: David Berg

Established 2002. We are 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.

**Weizenbock:** Brewed with a combination of Rahr two-row, Simpsons Chocolate, Weyermann Wheat, and a touch of Special B, this is our strongest beer to date. OG 18.2 Plato, IBU 17.

**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

**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 (55)**

600 East Superior Street / 55804

Head Brewer: Dave Hoops

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: (7.0%)** Our regular IPA served daily at our bar.

**Witchtree ESB: (5.6%)** English-style extra special bitter, served on nitrogen.

**Big Boat Oatmeal Stout: (6.6%)** Rich, smooth and creamy nitro-infused.

**Homegrown Hempen Ale: (6.4%)** Amber ale brewed with hops and hemp.

**Starfire Pale Ale: (6.0%)** West coast style pale, hop driven with a nice malt backing.

**Tanked Imperial IPA: (12.0%)** A well-aged, well-hopped elixir.

**Park Point Pilsener: (5.5%)** Bohemian-style Pils.

**Bruges Blonde: (5.2%)** Belgian golden ale.

**Watermelon Wheat: (5.0%)** Fresh melons infused into a nice wheat-based beer.

Limited special release of our Bourbon aged Imperial Stout sometime during the fest as well.

#### **GRANITE CITY FOOD AND BREWERY (88)**

3945 Second Street, South / 56301

Brewers: Kerrick Carrigan, Bob McKenzie, and Larry Chase

Established 1999. Granite City was first born into the world in the trend setting mecca of St. Cloud, Minnesota in July 1999. It quickly established itself as a great place to dine in Central Minnesota. Since then, we've expanded throughout the Midwest, always striving to be the best. We brew lots of beers, both lagers and ales. Some red, some brown, plus pilsners and pales. Other locations in Sioux Falls, SD; Fargo, ND; Clive, Cedar Rapids, and Davenport, IA; Lincoln, NE; and Maple Grove, MN. We also sell growlers to go.

Northern Light, St. Benedicts Mai Bock, Duke of Wellington I.P.A., and Broad Axe Stout. We will also be offering a Hard Lemonade, a special cask, and an extra special Pilsener.

#### **GREAT WATERS BREWING COMPANY (103)**

426 St. Peter Street / 55102

Head Brewer: Joe Lanners

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.

**Saint Peter Pale Ale:** American pale ale, light amber or copper color with a hints of caramel. The malt is balanced well with this heavily hopped beer.

**Brown Trout Brown Ale:** English brown ale with a sweet malty taste and a hint of nuttiness.

**Anchorhead IPA (Cask):** American pale malt and hops were used in this IPA. This malty, copper colored IPA is generously hopped with 3 different hop varieties.

#### **HOPS (94)**

11528 Leona Road / 55344

7855 Elm Creek Road / 55369

Head Brewer: Bob DuVernois

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. Growlers available. Today's beers are from the Eden Prairie pub.

**Leap of Faith: Imperial I.P.A.**

**Hang Ten: Belgian Wit**

**Beat the Heat Wheat: Hefeweizen**

**Lumberjack Oatmeal Stout.**

#### **LAKE SUPERIOR BREWING COMPANY (73)**

2711 West Superior Street / 55806

Head Brewer: Dale Kleinschmidt

Established 1994. 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 core beers and five seasonals.

**Lake Superior Special Ale:** Imported English ale yeast and generous amounts of Cascade hops generate a balance of malt and fruity (grapefruit?) flavors. Silver Medal 2002 World Beer Championships

**Kayak Kolsch:** Five malts, 2 hop varieties and specialized yeast create clean malt flavors and a floral hop finish in this thirst-quenching style. Silver Medal 2002 World Beer Championships

**Mesabi Red:** Dark red, substantial and malty with well-balanced hop bitterness 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.

**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 (59)**

1430 Washington Avenue, South / 55454

**Head Brewer: Mike Hoops**  
**Brewer: Jeff Williamson**

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 10 bbl brewhouse we offer five regular house ales, three seasonals, and two cask beers at all times. Our production continues to grow with hope of reaching 1,000 bbls in 2004. We usually are working on something fun, such as 2001 GABF Gold medal winner Czar Jack Bourbon Barrel Imperial Stout, Grand Cru, or one of our many popular Single Hop Pale Ales, so check for the latest. We offer a full menu at our restaurant, gracious happy hours, and a spacious tree covered patio. If you are into pub games, we offer soft pocket billiards and steel tip darts. Our beer is available at the pub on draft and for off site consumption pick up a growler or two and share it with a few folks.

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

**Thunder Storm: (6.7%)** Our newest summer seasonal. Bavarian Pilsen malt creates this light refreshing ale brewed using orange blossom honey, orange peel, Belgian candy sugar, and finished with lemongrass. Remember, it is stronger than it tastes.

**Tripel Vision: (7.6%)** Belgian Tripel. Brewed with Belgian and American Ingredients.

**Czar Jack Bourbon Barrel Imperial Stout: (9.3%)** Back in 2001 this beer took our customers by storm, we decided to make it again. A fine Russian style Imperial Stout finished in oak JD barrels.

**CASK 1800: (6.7%)** An English IPA recipe that has survived from the year 1800. Brewed with floor-malted Marris Otter Pale malt and hopped at a rate of more than 5 lbs. per barrel and then dry hopped. What??? We had to make sure the beer survived the trip to Madison.

#### **SUMMIT BREWING COMPANY (62)**

910 Montréal Circle / 55102

Founder/Pres: Mark Stutrud; Brewer: Horace Cunningham

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 state producing close to 60,000 barrels of beer each year with the capacity to expand to 300,000. The flagship brand for the brewery is the Summit Extra Pale Ale, but the Hefe Weizen seasonal does so well in Chicago that this delicious wheat beer is brewed year round solely for the "windy city." Summit styles also include the Great Northern Porter, India Pale Ale, Grand Pilsener, as well as the seasonal varieties: Oktoberfest, Winter Ale, Maibock and of course the Hefe Weizen. In 1998 Summit completed their new brewery, which was the first brewery built from the ground up in Minnesota in more than hundred years. And as this wonderful journey continues, 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)

## **MISSOURI**

#### **BOULEVARD BREWING COMPANY (81)**

2501 Southwest Boulevard / 64108-2345

Head Brewer: Steven Pauwels

[www.blvdbeer.com](http://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, Bobs -47 and a winter holiday treat, Nutcracker Ale (all available in bottles).

[Brewer did not provide a list of festival beers for publication. Here's the 2003 list:]

## **MINNESOTA**

**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 (79)**  
26 West Industrial Drive / 63366-1889  
Brewer: Brian Owens

[www.ofallonbrewery.com](http://www.ofallonbrewery.com)

Established 2000. The O'Fallon Brewery began brewing and selling beer in the spring of 2000. We brew in a 15-barrel brewhouse 2-3 times a week. A typical batch of beer takes about two weeks from brew-day to packaging-day and produces around 200 cases or 30 kegs. We manually fill 50 and 20.5 liter kegs and hand pack cases of 22 and 12 ounce bottles. We are a small beer factory, and we have no restaurant, bar or other retail facilities. We sell our beer direct from the brewery to the retailer, delivering all our beers cold in our refrigerated truck.

**O-Fallon Gold:** Our original beer, a smooth golden ale with three types of barley, two varieties of hops and fresh Kolsch yeast.

Cold-conditioned and filtered for a clear, beautifully colored, delicious beer.

**O-Fallon Wheat:** Fresh, clean-tasting American Wheat Beer brewed with white wheat, two varieties of domestic barley, two kinds of hops and our Kolsch yeast. Unfiltered, with a trace of the yeast in the beer for a smooth, full-bodied, velvety texture and a creamy head.

**O-Fallon Pumpkin Beer:** Pumpkin pie in a bottle. 120 pounds of real pumpkin in the three-barley mash. We season the finished beer with cinnamon, nutmeg and cloves.

**THE SAINT LOUIS BREWERY, INC.**  
2100 Locust Street / 63103-1616 (Taproom)  
7260 Southwest Avenue / 63143 (Bottleworks)  
Chief Brewer: Stephen Hale / Brewster: Sara Hale

Established 1991. Missouri's first brewpub. The Schlafly Tap Room offers great food and fresh beer in a comfortable, relaxed atmosphere. Located downtown in the historic Swift Printing Buildings, the 15-bbl brewhouse produces all six of the year-around beers on tap there, plus all of the nearly thirty seasonal beers throughout the year. Try all those beers on one day at the Hop in the City beer festival on Saturday, September 18, 2004, at the Taproom. We opened the Schlafly Bottleworks in April 2003 and began producing all Schlafly bottled and draft beer for the Saint-Louis metropolitan area. 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. 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 through October, and a fresh menu focusing on local purveyors. We also have a Tap Room serving Schlafly Beer and pub fare at Lambert-International Airport (AB and AD concourses). Both breweries combined will produce approximately 18,000 barrels in 2004.

**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.

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

**Pilsner:** Golden-colored, medium-bodied lager, plenty of German and Czech hops for smooth bitterness and aroma.

**Oktoberfest:** Full-bodied, strong, malty, deep reddish-amber lager. Traditionally brewed in March (Marzen) for Oktoberfest in the fall.

**Saison:** Strong, fruity Belgian-style ale. Amber, medium-bodied, with a tart character contributed by the Belgian yeast.

**Coffee Stout:** We collaborate with local roaster Kaldi's Coffee, and use the cold toddy method of extraction for the coffee, mixed with oatmeal stout for an exceptionally delicious beer. Italian roast, of course!

## OHIO

## MISSOURI

**GREAT LAKES BREWING COMPANY (97)**

2516 Market Avenue / 44113-3434

Brewmaster: Brian Lottig

Established 1988. Ohio's first microbrewery, opened by brothers Patrick and Daniel Conway, is highly acclaimed for its award-winning ales and lagers. As a result of an \$8 million brewery expansion in 2000, Great Lakes Brewing Company's distribution area extends through Illinois, Indiana, Kentucky, Michigan, Pennsylvania, West Virginia, and

Wisconsin and ranks 40th in barrelage among U.S. Specialty Brewers. Although known for its flagship beer, Dortmunder Gold, the brewery's Edmund Fitzgerald Porter is gaining national attention after winning its third gold medal at the Great American Beer Festival in 2002, ranking first in the Porter category by the Beverage Tasting Institute in 2003, and placing seventh in the Men's Journal "The Best 25 American Specialty Beers" taste panel in July 2004. The Brewpub at Great Lakes Brewing Company, which includes a newly renovated Beer Cellar, continues to operate in Cleveland's rail transit-accessible Ohio City neighborhood located across from the historic West Side Market. Growlers available.

**Dortmunder Gold:** A smooth lager that strikes a delicate balance between sweet malt and dry hop flavors. Perfect complement to salads, fish and chicken. ABV: 5.8% IBU: 30

**Burning River Pale Ale:** Assertive citrusy and piney hop profile balanced by subtle malt and a satisfying dry finish. Great with red meats, strong cheeses. ABV: 6.0%, IBU: 45

**Edmund Fitzgerald Porter:** Complex, roasty aroma with a bittersweet chocolate and coffee taste. Excellent with chocolate desserts. ABV: 5.8%, IBU: 37

**Eliot Ness Amber Lager:** Rich, fragrant malt flavors balanced with crisp, noble hops. Complements spicy dishes, pork, pasta and sausage. ABV: 6.2%, IBU: 35

**Seasonal Special:** It's a surprise! Stop by our booth to investigate!

**ROCKY RIVER BREWING COMPANY (43)**

21290 Center Ridge Road / 44116

Brewer: Matt Cole

Established 1998. Located on Cleveland's westside, RRBC serves award-winning artisan ales and culinary creations in a turn-of-the-century taproom. Expect variety, our brewer's line-up changes like the lakefront weather. We hand select only the finest imported ingredients while crafting our beers. Distribution is on-premises with kegs and growlers to go. Thirteen Great American Beer Festival, World Beer Cup, and Real Ale Festival awards since 2000. Distribution is on-premises. Tours: self-guided or call ahead. Growlers to go.

**Subchaser Hefeweizen:** (13.0 P., 5 L, 16 IBUs) Brewed in the southern German tradition, our weizenbier contains 50% Weyermann malted wheat, 50% German pils malt and is fermented with the classic Weihenstephan yeast to produce a clove-tinged aroma, vanilla notes, and a touch of fruitiness.

**Kohlminator (Rauchbock):** (19.8 P, 18 L, 35 IBUs) Discovered by our brewer on a pilgrimage to Franconia, our Bavarian Bock obtains its smoky character from Weyermann beechwood smoked malt. The end product, which is bottom-fermented, has a smooth, rich, smoky palate and a long, rounded finish. Perfect with smoked salmon. World Beer Cup Gold 2004. Prosit!!

**Oompa Loompa (Chocolate Stout):** (15.5P, 38L, 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 sweet smoothness. G.A.B.F Silver 2001, R.A.F. Silver 2002, R.A.F Bronze "Best Of Show" 2002. Excellent with doughnuts!

**SAMUEL ADAMS / BOSTON BEER COMPANY (69)**

75 Arlington Street, Boston, Massachusetts 02116

Founder: Jim Koch

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!]

**WISCONSIN**

**AEPPLETREOW WINERY (32)**

1072 288th Avenue / 53105

Cidermaker: Charles McGonegal

OHIO

**AEppelTreow Winery** produces champagne-style and draft ciders from blends of modern and antique apples. Our orchard in SE Wisconsin grows over a hundred varieties of apples - and you can taste it in our ciders! We also make apple table wines, cyser, perry, and pommeau. We produce 'III Dachshund Delicious Cider' (draft) in several varieties, available at the Landmark Inn 1850 in Milwaukee. Our 'Appely' cider champagne, apple table wines demonstrating the range of apple characters across the growing season, and other products are available at the winery near Burlington, WI, and select retailers and restaurants in southeast Wisconsin.

**ANGELIC BREWING COMPANY (89)**

322 West Johnson Street / 53703

Brewmaster: Dean Coffey

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 hasn't provided a current festival beer list in years! 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 (33)**

1004 South Olde Oneida Street / 54915-1399

Owner/Brewmaster: John Jungers

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 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 (95)**

23 Commerce Street / 53565

Beer Maker: Jeff Donaghue

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!

[Festival beers may include the following; brewer did not provide 2004 list for publication.]



**Dark Mild Ale:** "Mild ale" that is "dark" in color. Its simple really.

**Mahagonny Ale:** Reddish-brownish mahogany 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 (3)**

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

1170 - 22nd Avenue (Parkside location)

Brewmasters: Art Steinhoff

Established 1987. The Midwest's first brewpub. 15-barrel system; producing beer for distribution in Kenosha and Racine area establishments. The brewmaster, Art Steinhoff, brews 4 lagers and 1 ale, plus seasonal beers.

**Kenosha Gold:** Czech-style Pilsener.

**Southport Amber:** Vienna-style Lager.

**Tmave Pivo:** Czech -style dark Lager.

**Belgian-style trippel:** Art's attempt at making a tripel using Belgian candy sugar and special Belgian yeast to produce a high gravity brew (9%).

#### **CAPITAL BREWERY COMPANY (56)**

7734 Terrace Avenue / 53562-3163

Brewmaster: Kirby Nelson

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 hasn't provided a festival list in years! Here are some beers they've served before:]

**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 (51)**

701 Main Street / Post Office Box 123 / 54443

VP/Head Brewer: Paul Graham

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!). Early in 2003 our homemade boiling kettle decided to retire itself, causing a major Central Waters drought, but we were able to acquire a fifteen barrel brewhouse from New York that has worked well ever since it was installed. Last summer we pulled out some of the old seven barrel fermentors and replaced them with twenty barrel fermentors. Although we had plans to begin construction for a new building to house Central Waters (it is getting a little tight these days) in order to expand production to attempt to keep up with demand, we have put these plans on the back burner. We will now be opening a second facility, Central Waters Brewpub, in Marshfield, Wisconsin. A seven barrel brewery will be housed in a historic building in downtown Marshfield offering an excellent menu and of course the wonderful beers produced by the brewers of Central Waters. The pub is set to open in late fall or early winter.

**Kosmyk Charlie's Y2K Catastrophe Ale:** Award winning Barley Wine brewed in 1998.  
**Bourbon Barrel Stout:** Our wonderful stout aged in bourbon barrels for eight months.  
**Lac Du Bay IPA:** India pale ale that is a hophead's dream.  
**Mudpuppy Porter:** Delicious porter - our best seller.  
**Happy Heron Pale Ale:** Light, zesty, american pale ale.  
**Ouisconsin Red Ale:** Smooth amber ale.

**CITY BREWERY (66)**  
925 South Third Street / 54601  
Brewmaster: Randy Hughes

Established 1999. City Brewery produces its proprietary line of beers including the 2000 World Beer Cup Silver Medal American Premium Lager winner City Lager. In addition, the brewery provides contract-packing services for major international and national beverage marketers. Once the flagship of the G. Heileman Brewing Company, City Brewery has an annual production capacity of 5 million barrels or the equivalent of 70 million cases of twenty-four, twelve-ounce containers. It is the largest brewery in the United States not owned by industry leaders Anheuser-Busch, Miller and Coors. City Brewery can produce beers and a variety of alcoholic and non-alcoholic beverages including bottled water, tea, and other functional beverages. The brewery's beverage production capability is complemented by high-speed packaging capacity for cans, bottles and kegs in varying sizes and configurations. City Brewery employs a management and production team each having 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 (65)**  
100 Main Street (Hwy 33) / 53959  
Brewer/Owner: Pete Peterson

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.  
Look for an additional surprise chick beer.®  
Other beers include: Old Gold Lager, Dry Stout, Milk Stout, Oktoberfest, American Pale Ale, Maple Ale, and Pumpkin Ale.

**CROSS PLAINS BREWERY INC. (45)**  
2109 Hickory Street / 53528  
Brewmaster: John Zappa (Point)

First established: 1863 Revived: 1995. George Esser arrived from Germany in 1852 with a taste for good German beer. He built a brewery in Cross Plains in 1863 and called his beer Esser's Best. Six generations of Essers have continued the tradition, keeping the company alive during Prohibition by distributing "near beer." Re-established in 1995, under the direction of Wayne and Larry Esser, Esser's Best is now brewed in Stevens Point from the original recipe. The Essers added a second brew in May of 2001, a Pilsener beer, Cross Plains Special. Both beers are available in bottles and kegs with statewide distribution.

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

**Cross Plains Special:** A refreshing, golden, medium-bodied Pilsener with a pleasant malt flavor and lightly hopped for good balance.

#### **DELAFIELD BREWHAUS (90)**

3832 Hillside Drive / 53018

Brewmaster: John Harrison

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 2004 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. Emphasize the malt, certainly a great session beer for this, the session to end all sessions.

#### **DELLS BREWING COMPANY (84)**

110 Wisconsin Dells Parkway South / 53965

Brewmaster: Dana Wolle

Established 2002. Dells Brewing Company, using our 15 barrel (1,000 gallon) Bohemian brewing system, brews and serves ten different styles of hand-crafted beers and three gourmet sodas. Six of our beers (Honey Ale, Light Ale, Dells Chief Amber Ale, Raspberry Cream Ale, Pilsner, and Kilbourn Hop Ale) are available year-round, while four taps alternate between selected seasonal and specialty beers. Those seasonal beers currently featured by Brewmaster Dana Wolle and brewers Mike Balda and Jamie Martin are Hefe-Weizen, Dunkel Lager, Altbier and Blonde Bock. Within the first two years of brewing, Dells Brewing's Dunkel Lager and Blonde Bock received silver medals in the European-Style Dark/Munchner Dunkel category (2002) and Bock category (2003) at the Great American Beer Festival. Moosejaw Pizza Company, the restaurant in which the Dells Brewing Company is located, seats more than 500 patrons on three levels and is a full service restaurant specializing in fresh, piping hot pizza. Each level has its own appeal. The Brewery Bar overlooks the brewing system, while the main floor has numerous game mounts, a massive fireplace and old fashioned photos of its namesake, Moosejaw, Saskatchewan. The Rathskeller, Moosejaw's lower level bar, is complete with premium sports viewing, pool tables, arcade games, and a large conference/party room available for private events.

#### **DENMARK BREWING LLC (18)**

6000 Maribel Road / 54208

Brewer: Keith Gillaume

Established 1999. Located east of the village of Denmark, our 6BBL microbrewery produces several varieties of ale and lager. We personally deliver beer from Door County to Milwaukee. Our beers are packaged in kegs and 22 ounce bottles. Denmark Brewing continues to grow and plans to expand to a new building and location in the near future.

Valhalla ale, Isgood Stout, Denmark Red Ale, Belgian Wit Bier, Dunkles Weissbier, Belgian Strong Ale.

**FOX RIVER BREWING CO. (82)**

1501 Arboretum Drive / 54901

4301 West Wisconsin Avenue / Fox River Mall / 54915

Brewmaster: Brian Allen, Brewer: Kevin Bowen

Established 1995 (Oshkosh) and 1997 (Appleton). Our two brewery restaurants offer extensive menus, full bar and wine lists, and feature 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, plus two to three seasonal beers at either location. Beers are served on draught and are available for take away sales in 1/2 and 1/4 bbl kegs, 64 oz growlers and six packs. Open 7 days a week at 11 am.

**Kolsch:** Golden style German ale, balanced and very drinkable.

**Red Baron Altbier:** Dark amber/brown German-style ale, malty and dry, soft hop finish.

**Fox Tail Pale Ale:** Copper American Style pale ale. Dry and hoppy.

**The Sly Fox:** Golden Belgian-style pale ale. Spicy, hoppy, strong.

**2 by 4 UberPils:** Super Czech Pilsener, soft malt character, hoppy, and strong.

**Peaches:** Golden orange peach beer. Fruity and very refreshing.

**FUN HUNTERS BREWERY (17)**

841 East Milwaukee Street / 53190

Brewmaster/Owner: Randy Cruse

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:** Tettang finish.

**Other beers?**

**GRAY BREWING COMPANY (87)**

2424 West Court Street / 53545-3307

Brewmaster: Fred Gray

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 remain 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.

**Rock Hard Red:** Alternative smooth-drinking raspberry beverage, not tart, complimented with a sweet aroma. A refreshing malt-based alcoholic beverage for summer.

**Honey Ale:** Golden blonde with a slight hop flavor and aroma, this brew features a generous amount of 100% pure Wisconsin honey and three types of two-row malted barley.

**Witbier:** Unfiltered Belgian-style ale brewed with a unique Belgian yeast and a subtle blend of coriander and orange peel. While light in body, this ale is full flavored and refreshing.

**Oatmeal Stout:** Rich in color, strong body, creamy texture, coffee-like flavor. Generous amounts of fresh rolled oats and heavily roasted malted barley.

**IPA:** A real hophead's brew. Hopped with East Kent Goldings and Cascade hops, balanced with sweet caramel malts. Generous hopping gives it a sharp citrus flavor and 65+ IBUs.

**Gray's Golden Light:** Crisp all-natural pilsner beer brewed for the craft beer drinker. Unmistakably smooth and refreshing. Only 4.8 carbs and 92 calories.

**GREAT DANE PUB AND BREWERY CO. (57)**

123 East Doty Street / 53703-3319

2980 Cahill Main

Brewmaster/VP: Rob LoBreglio

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 a Best of Madison kudos. Keeping 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. The Fitchburg pub is no cookie-cutter imitation. With a varied menu and distinctive beer cathedral ambiance (10+ beers on tap), it pours another 1,300 barrels of hearty brew for our avid southside patrons.

[Brewer did not provide 2004 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 (91)**

313 Dousman Street / 54303

Brewmaster: Joe Karls / Owner: Bill Tressler

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.

[Brewer did not provide festival beer list.]

#### **GRUMPY TROLL BREW PUB (98)**

105 South Second Street / 53572

Brewmaster: Rich Becker

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 2 bbls. We will begin distributing our beers to local retail establishments.

[Brewery did not provide beer list. Here are some from a past 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 (16)**

535 West Grand Avenue / 53074

Brewmaster: Jim Schueller

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!

**Father Damien Belgian Wit:** Light. Crisp. Refreshing. Father Damien is characteristic of a traditional Belgian Wit or White Beer ~ but ~ its filtered. This beer has been handcrafted to be easy drinking and light in body. We have generously added coriander and some orange peel to give it a refreshing citric finish. It is slightly tart and profoundly refreshing!

#### **HEREFORD & HOPS STEAKHOUSE & BREWPUB (58)**

2201 Sherman Street / 54401

Head Brewer: Kevin Eichelberger

Established 2000. Our 15 Barrel DME brewhouse turns out 7 "house beers" with three rotating seasonals. Choose your own steak, fish or kabobs for grilling on our 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%

**Maibock:** This deep gold, strong lager was brewed in February for our annual May release, with a few kegs saved for the Great Taste. Very malty and clean, we hopped this beer with 100% German Magnums and Tettnang hops. O.G. 17.15 deg. P Alc. v/v - 7.4%

**Redemption IPA:** Hop flavor and aroma balance out the clean malt character in this American IPA. This beer is deep gold in color and hopped with Columbus and Amarillo hops. O.G. 15.8 deg. P Alc. v/v - 6.2%

**Octoberfest:** Brewed in June and lagered until the celebration begins late September, this ruby lager is very malty with a clean hop bitterness. O.G. 14.5 deg. P Alc. v/v - 5.0%

**Schwarzbier:** World Beer Cup 2004 Gold Medal winner! This deep brown lager is malty and smooth with a low hop character. O.G. 12.5 deg. P Alc. v/v - 4.6%

#### **HOPS HAVEN BREWHAUS / PWBC (64)**

1327 North 14th Street / 53081-0691

Brewmaster: Jeff Kolar

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. Hops Haven also produces the Port Washington Brewing Company brands of Pier 96 Lager, Amber Ale and Old Port Porter after the brewery left the Smith Bros 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 building's original wood beams and brick exposed. The kitchen is in the design and construction phase and should be completed by late fall / early winter. Bottles will soon be rolling off the line at Hops Haven as a bottling system is finally being installed. The brewery will re-release the Port Washington flagships as well as a few of their own brands. Look for them in autumn.

**Razberry Wheat:** (Hops Haven) American style, light wheat beer. Very refreshing with a mild, natural raspberry flavor.

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

**Triple "H":** (Hops Haven) True German style hefeweizen, unfiltered, complete with citrus, clove, banana and vanilla flavors produced naturally by the wheat and the yeast.

**Black Cherry Porter:** (Hops Haven) Dark, rich and complex, full bodied ale, semi-sweet with a hint of black cherries. Not a beer for everyone, but if you become a fan, you won't forget this one.

#### **JOSEPH HUBER BREWING COMPANY (49)**

1208 14th Avenue / 53566-0277

Director of Brewing: Kris Kalav

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 our regional brewery has 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, Red, Bock, Pale Ale, Pilsner, Hefe Weizen and three seasonals New Solstice Wit, Oktober Fest & Winter Fest. Our entire line of Berghoff labels has been brightened, lightened-up and upgraded to more accurately portray the mainstream accessibility and freshness of our beers. The label

redesign gives our whole family of Berghoff beers a proud, bold, distinctive look-while still maintaining the unique individuality of each brew. Our other premium American Lagers and Bocks include Huber, Huber Light, Huber Bock, Rhinelander, Regal Brau and Blumer's Old Fashion Gourmet Soda. Tours: Thursday, Friday, and Saturday at 11am, 1pm, and 3pm. Try a sample in the new Founders Tap Room or stop in the new gift shop open all week during regular business hours or try our new web-store.

**Berghoff Pale Ale:** 2004 silver medal World Beer Championships-BTI Chicago 89pts. Classic American style, light copper-colored, medium bodied, light maltiness. A must have for true hop aficionados. Made with Brewer's 2-row Malt, Carapils Malt and domestic hops. 5.8% v/v. IBU 43

**Berghoff Oktober Fest Beer:** 2003 gold medal World Beer ChampionshipsBBTI Chicago 90pts. Amber-colored all-malt lager, modest bitterness, 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. Made with Brewer's 2-row Malt, Carapils Malt, Caramel Malt and domestic hops. 5.2% v/v IBU 21.

**Berghoff Solstice Wit:** New Summer Seasonal Brew named for the goldenlight of the longest day of the year. Bavarian-style thirst-quencher made with the finest red wheat, 2-row malted barley, and American hops, this is a light, refreshing ray of sunshine with subtle hints of Curacao orange and coriander. This was the first beer to feature the new Berghoff label design. Refreshingly Different! 5.1% v/v IBU 11. Blumer's Old-Fashioned Sodas. Originally brewed during Prohibition, brought back in 1995 with new types introduced in 2003 & 2004. Old-fashioned sodas like you remember!

Cream, Orange Cream, Blueberry Cream, Black Cherry, Root Beer, Diet Root Beer.

#### **J.T.WHITNEY'S PUB AND BREWERY (93)**

674 South Whitney Way / 53711-1035

Brewmaster: Richard Becker

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 2 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 new 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.

#### **WILLIAM KUETHER BREWING (10)**

360 Fourth Street / 54005

Brewmaster: Richard Stueven

We're the new guys on the block now, but the beer has been flying out the doors since we opened this summer, and it won't be long before you'll see our beer everywhere around these parts. Right now our 'Sconnie Ales are on tap all over the Twin Cities and at select locations in northwestern Wisconsin. We'll start bottling our beers this fall. Taste the beers in person at our pub at the brewery! We're open Thursday, Friday, and Saturday at 4:00pm, and tours are available every weekday afternoon.

'Sconnie Tall Blonde Ale: Golden, medium-bodied Kölsch-style ale. 5% v/v.

'Sconnie Rustic Trail Amber Ale: Copper-colored, nicely hoppy Düsseldorf-style Altbier. 5% v/v.

'Sconnie Pale Ale: Remarkably hoppy American Pale Ale. 5% v/v.

'Sconnie Badger Brown Ale: In the style of an English Dark Mild, our darkest beer is the lightest in body and lowest in alcohol. 4% v/v.

#### **LAKE LOUIE BREWING COMPANY (74)**

7556 Pine Road / 53503

Owner/Brewer: Tom H. Porter

Assistant brewer: Tim Wauters

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.

**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.

**Prairie Moon:** Belgian-style Farmhouse Wit. Unfiltered wheat beer with fresh ground coriander and orange zest  
Stop by our booth for more special beers!

#### **LAKEFRONT BREWERY (72)**

1872 North Commerce Street / 53212-3701

Head Brewer: John Tully

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 5,600 barrels of beer last year and on target to hit 7,000 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 (77)**

2840 Shawano Avenue / 54313

875 Heritage Road / 54115

Brewer: Ken Novak

Established 1998. Our second brewpub, the DePere location, opened during fall 2001. A visit to either Legends will provide great food and beverage in a warm and comfortable atmosphere. It is a classy sports bar with an extensive menu and five microbrewed beers on tap.

Historic photography graces the walls at each location. Televisions and big screens abound to catch the sporting events, and the pub and dining room is acoustically designed to allow you to hear your favorite sporting event or to enjoy a comfortable dinner, combining style and class with sports and beer. The third brewhouse opened September 2003 in Ashwaubenon.

**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.

**Claude Allouez Indian Pale Ale:** Gold colored IPA with medium malt and hops.

#### **JACOB LEINENKUGEL BREWING COMPANY (107)**

1 Jefferson Avenue, Chippewa Falls 54729

1515 North 10th Street, Milwaukee 53205

Thomas "Jake" Leinenkugel

Brewmasters: John Buhrow (Chippewa Falls), Greg Walter (Milwaukee)



Established 1867 (Milwaukee, 1995). 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 silver medals in the 2004 World Beer Cup for Honey Weiss and Creamy Dark, and gold for Amber Light at the 2003 GABF. The brewery opened the Leinie Lodge tour center and gift shop in Chippewa Falls in June 2003. Tours (Chippewa Falls brewery only) are M-Sa (year-around) 9-5pm; Sundays 11am - 4pm, with extended hours during the summer months and all Fridays. 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.

**LOGJAM MICROBREWERY (5)**

N10096 Kings Road / 54487

Head Brewer: Art Turnquist

Established 1999. Our family owned business is located on the Wisconsin River on a site known as King's Crossing during the pre-1900 logging period. A dam was built on the site in 1903, followed by a water-powered ground wood pulp mill. The mill closed in 1982, but the underlying bedrock and the river valley created natural flowing springs that provide an excellent source of spring water for our beers. **Best Beer by a DamSite.**

**Dam Lager:** Central European style, rich golden color, medium body and bitterness.

**Ax Handle Ale:** Light yellow American-style ale brewed with honey. Drinkable with light body and delicate hop flavor.

**Nut Brown Ale:** Medium bodied ale with porter characteristics, brewed with roasted barley and chocolate malts, has light bitterness and a distinct nutty finish.

**Swede Saw Red Ale:** The newest Log Jam product brewed with specialty caramel malts, smooth medium body, light bitterness and aroma.

**MILWAUKEE ALE HOUSE (101)**

233 North Water Street / 53202

Practical Brewer: Jim Olen

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 Sheepshead 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?

**NEW GLARUS BREWING COMPANY (104)**

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

Brewmaster: Daniel Carey, Diploma Master Brewer

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-F 10:30am-4:30pm. Tours: call for schedule.

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**Spotted Cow:** Cask conditioned ales have been popular since long before prohibition. We continue this pioneer spirit with our naturally cloudy Wisconsin farmhouse ale. Brewed with flaked barley and Wisconsin malts, with a little hint of corn. We allow the yeast to remain in the bottle to enhance fullness of flavors, which can not be duplicated otherwise.

**Fat Squirrel:** Six different varieties of Wisconsin malts impart the natural toasted color and clean hazelnut notes to this bottle conditioned unfiltered ale. Hops from Slovenia, Bavaria and the Pacific Northwest give Fat Squirrel its backbone.

**Raspberry Tart:** Treat yourself to a rare delight. The voluminous raspberry bouquet will greet you long before your lips touch your glass. Serve this Wisconsin framboise very cold in a champagne flute. Hold your glass to a light and enjoy the jewel-like sparkle of a very special ale. Oregon proudly shares their harvest of mouth-watering berries, which we ferment spontaneously in large oak vats. We use Wisconsin farmed wheat and year old Hallertau hops to round out this extravaganza of flavor.

**Coffee Stout:** Hearty and satisfying Coffee Stout is the ultimate full-bodied brew. The deep coffee flavors are created naturally during the brewing process by dark roasted malts. Expect this bier to pour a deep creamy head over an ebony rich body. Notice the powerful malt bouquet balanced by spectrum of extravagant flavor. Served at room temperature this Wisconsin Coffee Stout is guaranteed to warm even the coldest heart.

**NICOLET BREWING COMPANY (75)**  
2299 Brewery Lane, P.O. Box 650 / 54121  
Brewmaster: Art Lies

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 (68)**  
3560 Oakwood Mall Drive / 54701  
Brewmaster: Timothy Kelly

Established 1997. Enjoy fine food and twelve 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.

**Floppin Crappie:** English mild

**Golden Finch Light Ale:** Our own light beer... with taste. 96 calories / 3.4 carbs.

**Bumblin= Bubba=s Buzzin= Brew:** Light golden honey ale.

**OCONOMOWOC BREWING COMPANY (71)**  
750 East Wisconsin Ave / 53066  
Brewer/Vice President: Tom Miller

Established 1998. Oconomowoc Brewing Company was established by Tom Miller, Leigh Ann Miller and Lindsay Jones. We are offering our flagship beer, Amber Rye lager and Black Forest Gold as year round beers. Our seasonal beers are Winter Brew aka Chocolate Cherry Porter and an Oktoberfest beer. We recently added bottled beer for our customers and are distributing it, along with draft beer, to area bars, restaurants and package stores. We offer tours by appointment only so call if you would like to visit us.

**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.

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**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 (14)**

735 East Center Street / 53212

Brewmaster: Jacob Sutrick

Established 2001. Onopa Brewing Company produces fresh unfiltered ale in a labor-intensive, hands-on, recycled bulk-milk tank, seven-barrel brewhouse. We are located just minutes north of downtown Milwaukee in the bohemian Riverwest neighborhood. We have recently opened our long awaited kitchen. The Bistro specializes in rustic Italian and French cuisine which features: homemade pasta, gourmet pizza, Friday fish fry, Sunday brunch as well as vegetarian and vegan entrees. We continue to be one of Milwaukee's most influential live music venues drawing exclusively International and national touring bands. Stop on in for a pint, a pizza and to witness some ground breaking music. Our Tavern hours are: Monday-Friday 4pm-2pm, Saturday noon-2pm, Sunday 11am-2pm.

**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

**Bourbon Barrel-aged beers:** Drunk Monk Abbey Ale, Dunkel Bock, Imperial Stout.

#### **PEARL STREET BREWERY (106)**

828 South Second Street / 54601

Brewmaster & Director of Keg Washing: Joe Katchever

Established 1999. Nestled in the Upper Mississippi River Valley on the west coast of Wisconsin's spectacular Coulee Region, the Pearl Street Brewery continues to please the locals and visitors with its superb, award-winning ales and lagers. Today, the Pearl Street crew, with their entourage of La Crosse peeps, have ventured to Madtown for the fifth year in a row to share some of our finest brews. We'll be a-partyin', so find out what great beer is all about at our tent. Past offerings have included two-year-aged barleywine, Lucky Logger Lager and "Fruitbat" Framboise. Who knows what'll be on tap this year. We'll be jammin' some music and having a good time. Rock on, La Crosse. Rock on.

#### **RAILHOUSE BREWING COMPANY (70)**

2029 Old Peshtigo Road / 54143

Master Brewer: Jonathan Kornely

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

Beers may include:

**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 (46)**

740 North Plankinton Avenue / Milwaukee, Wisconsin 53203

Brewmaster: David Bass

Established 1997. Located downtown on the Milwaukee River Walk, Rock Bottom offers beer and dining in a casual, southwestern atmosphere. Dine outdoors on the patio, main bar, dining room, or downstairs pub. Tours on request. Growlers available. [Brewer did not provide a list of festival beers for publication.]

**RUSH RIVER BREWING COMPANY (35)**

W4001 120th Avenue / 54750

Owner/Brewer: Dan Chang / Brewer: Nick Anderson

Established 2004. Rush River Brewing is a new brewery located in Maiden Rock, Wisconsin, on the scenic bluffs above Lake Pepin just minutes from Red Wing, Minnesota. Owner/brewers Dan Chang and Nick Anderson met while brewing for a micro in Seattle and moved home to the Midwest with plans to build the small -batch brewery of their dreams. In Minneapolis, they met Robbie Stair, an independent businessman and restaurant owner for more than thirty years. He offered his picturesque farm on Lake Pepin as a site, and the building began to take shape soon thereafter. As of the beginning of July 2004, Rush River Brewing Co. has been open for one month with distribution in Minnesota from the Iowa border to the northern suburbs of the Twin Cities. Wisconsin accounts are self-distributed and range from Eau Claire to Madison. Our brewery features a twenty barrel brewhouse and enough fermenters and brite tanks to produce roughly ten thousand kegs/year. Currently, we offer our ales only in half and sixth barrel sizes, but plan to add a bottling line before the new year. We use only barley and wheat from Wisconsin, and fresh hops from the Yakima valley. Our yeast was custom cultured for us in Oregon to provide a truly unique profile. Rush River beers are offered unfiltered and unpasteurized because we fervently believe that fresh beer is the kindest beer. Currently we brew three varieties, and plan to add seasonals as our whim dictates. We hope you enjoy our products often and responsibly.

**The Unforgiven Amber Ale:** Deep amber in color with a floral nose, dry-hopped, unfiltered, and more quaffable than you might expect. This beer stands up very well to good food with strong flavors.

**Lost Arrow Porter:** Quickly becoming a favorite of darker beer drinkers in our area because of its extremely smooth character, and wonderfully roasted palate.

**Small Axe Golden Ale:** Our wheat beer, gold in color and wonderful with a lemon wedge. While not a true hefeweizen because it lacks the sour, tangy flavor customary to the style, we made this to appeal to drinkers who favor a milder, crisper flavor for summer refreshment.

**SAND CREEK / PIONEER BREWING CO. (44)**

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

Brewmaster: Todd Krueger

Established 1997 (Pioneer), 1999 (Sand Creek), 2004 (merger). 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 near Downing, Wisconsin. 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 Company became a reality with the first official brewing of Sand Creek Golden Ale. In March of 2004, the Sand Creek Brewing Company acquired the historic Pioneer Brewing Company from the Dave and Jim Hellman. Pioneer Brewmaster Todd Krueger has remained as Head Brewmaster and is a partner in the new brewery operation. Currently the Sand Creek/Pioneer Brewing Company produces over 29 different products on a proprietary and contract level. They specialize in premium craft brewed lagers and ales. Tours are available by appointment. Tasting room and gift store are open to the public during normal business hours (8 AM-4PM, M-F unless otherwise noted.)

**Sand Creek Golden Ale:** American session ale made with a variety of specially roasted barleys and two types of imported hops. Brilliant golden hue, sweet malty taste, clean finish. Served ice cold in a frosty mug or straight from the bottle, Golden Ale is sure to satisfy!

**English Style Special Ale:** Robust English Brown Ale with a fine roasty toasty flavor. Cascade hops are liberally used to give it this fine ale its distinctive flavor.

**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.

**Groovy Brew:** Traditional German-style Kolsch brewed with a special yeast strain and lagered for a smooth, crisp finish, our Kolsch is light, fruity, top-fermented ale.

**Wood Duck Wheat:** True-to-style hefeweizen is classic in its banana and clove character. Full of wheat flavor and lightly hopped, it has a smooth finish. Our summer specialty. Just say "GIMME A WOODY!!!"

**SPECIAL RELEASE:** 3pm. Oscar's Chocolate Oatmeal Stout - Whiskey cask aged!

**SLAB CITY BREWING COMPANY, LLC (19)**

W3590 Pit Lane / 54107

Brewer/Owner: Bill Winsand

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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.

Beers may include:

**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.

#### **SOUTH SHORE BREWERY (54)**

808 West Main Street / 54806

Head Brewer: Eugene "Bo" Bélanger

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 (3.8-4.4% ALC. BY WT):** Our Pale is an Americanized version of a 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 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 mature. 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 (6)**

701 West Glendale Avenue / 53209

Owner/President/Brewmaster: Randal G. Sprecher

Assistant Brewmaster: Craig Burge

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.

**Abbey Triple:** By using a Belgian Trappist triple yeast culture, balanced with the finest imported pale barley, malted wheat and oats, this delectable golden ale has a fruity bouquet and a light refined taste.

**India Pale Ale:** This traditional ale was 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, maltly sweetness.

**Hefe Weiss:** Coarse filtered wheat ale fermented with a German yeast culture for a refreshing light spiciness and hints of citrus fruit.

**German Fest Bier:** Pale malt flavors balanced with 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 potent kick.

**Black Bavarian:** Dark Kulmbacher-style lager, complex malt and distinctive flavors of coffee, caramel, and chocolate. Smoothness and creamy tan head make it an all-time favorite.

Sodas may include: Ravin' Red, Root Beer Soda, Puma Kola, Ginger Ale.

#### **STEVENS POINT BREWERY (13)**

2617 Water Street / 54481-5248

Brewmaster: John Zappa

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.

**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. 2003 GABF Gold, American Premium Lager.

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

**Point White:** 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 Light:** A careful blend of select barley malt, special 2 row Pilsen malt, and red wheat malt. A touch of Cascade hops combined with Wisconsin honey delivers a light and mellow well-balanced flavor.

**Point Pale Ale:** Generous quantities of Yakima Valley Cascade hops and crystal, 2 row pale, and Munich malts make a delicious American Pale Ale with a signature fragrant hop bouquet and a soft malt palate.

**Point Root Beer:** Our legendary recipe uses Wisconsin honey to enhance a creamy, smooth draft root beer with a delicious taste for anyone looking for a non-caffeine, non-alcoholic beverage. 2003 Gold Medal Winner by the Beverage Testing Institute.

**Augsburger Golden:** Exceptional lager with a traditional German taste from Hallertauer hops, reminiscent of the lagers brewed in the areas around Augsburg Germany since the 1400's. 2003 GABF Gold Münchner-Style Helles.

**Augsburger Dark:** Authentic Bavarian style amber lager brewed with select roasted barley malts and German hops. Lagering at near freezing temperatures result in an exceptionally well-balanced beer with a renowned taste.

**TITLETOWN BREWING COMPANY (7)**  
200 Dousman Street / 54303  
Head Brewer: Bill Mullins

[info@titletownbrewing.com](mailto: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:

**A400" Honey Ale:** Light ale made with Wisconsin clover honey.  
**Railyard Ale:** Amber ale-style brew made with all German hops.  
**Fort Howard Pale Ale:** Nice and hoppy American pale ale served on nitro-tap.

**TYRANENA BREWING COMPANY (53)**  
1025 Owen Street, PO Box 736 / 53551  
Brewmaster/Founder: Rob Larson

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 most 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, four 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 most of Wisconsin.

**Bitter Woman IPA:** Our Wisconsin variation of an India Pale Ale. This beer is intensely bitter with a mighty hop flavor and aroma. (Wisconsin's #1 IPA)  
**Rocky's Revenge:** American Brown Ale with a portion aged in bourbon barrels. The taste varies from barrel to barrel. Expect flavors of toasted oak, caramel, vanilla or hazelnut.  
**Spank Me Baby! Barley Wine:** Brewed in 2003 this Barley Wine has a very rich flavor complexity. Deep in color with a full body and a "Big Beer" Spank Me Baby! taste to match.  
**Stone Tepee Pale Ale:** This American-style pale ale celebrates the American hop with its characteristic bitterness, flavor and aroma.  
**Headless Man Amber Alt:** Brewed in the "old way" of a Düsseldorf-style Altbier. An extended cold lagering process gives this amber ale its smooth taste.  
**Ancient Aztalan Brown Ale:** This American-style brown ale is rich, satisfying and chocolatey with just enough hops to make it not too sweet.  
**Chief BlackHawk Porter:** A robust black and sharply bittersweet ale. This full-bodied beer is complimented by chocolate, caramel and roasty flavors.

**VIKING BREWING COMPANY (63)**  
234 Dallas Street W. / Box 277 / 54733  
Brewmasters/Owners: Randy and Ann Lee

Established 1994. Viking Brewing Company was established in August of 1994. Viking was the first microbrewery in Northwest Wisconsin since prohibition and is located in a 20,000 sq ft. building that formerly housed the creamery where Randy's Grandfather once worked. Not wanting to be boring, we brew over 22 different styles of beer and root beer. And not wanting to produce inferior beers, we take the time before we even begin to brew a beer to research the history and the style of each beer to provide you with a beer that best signifies the beer style. When brewing, we select the highest quality ingredients from around the world and brew with water that is naturally soft and needs no chemicals, which would alter its purity. We also take great care to ensure that all of our beers are aged properly for each particular beer style. Viking produces high-end products that are consistently outstanding and unique.

**Hot Blonde:** For those of you who like it HOT, this is the pepper beer for you. It is a light lager brewed with both Serrano peppers for flavor and Habanero peppers for heat.

WISCONSIN

**Lime Twist:** Refreshing Southern Bavarian wheat beer with a twist of lime.  
**Abby Normal:** Triple Abbey style Belgian Ale made with Belgian candi sugar and wheat malt.  
**Whole Stein:** Our coffee, oatmeal, milk Porter - A Breakfast Beer!  
**Big Swede:** Swedish Imperial Stout, an espresso of beers. Very dark, extremely smooth.  
**CopperHead:** Dunkel Märzen style ruby lager. Our most popular beer.  
**Dim Whit:** Belgian-style wit, spiced with coriander and ginger.  
**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 (8)**

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

Established 1987. Water Street Brewery began in the historic downtown Milwaukee area once home to Blatz, Pabst and Schlitz. Gleaming copper kettles greet customers as they walk in the door of our 100 year old cream city brick building. 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 Memorabilia 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. Not intensely, but fairly bitter; flavor hops are more pronounced.  
**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 (three years ago) now aged for four years. This mead (fermented honey) is sparkling and lightly spiced with lime peel and ginger.

#### **WHITE WINTER WINERY (31)**

68323 Lea Street (at US 2) / 54847  
**Meadmaker:** Jonathan G. Hamilton

Established 1996. White Winter Winery is now in our new larger location! Visit us at US 2 and Lea Street, Iron River. We started making high quality, hand-crafted Meads in a little house in Iron River in August 1996 using locally produced fruit and honey - NO flavorings or extracts, just real fruit and pure Wisconsin honey! We now offer 11 different mead styles and two hard ciders. 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!).

**Sweet Mead:** Sweet traditional mead (just honey and water) full flavored. 2003 silver medal winner in the Eastern International Wine Competition. The Honeymoon tradition; enjoy with a loved one. Refreshing over crushed ice with a twist of lemon. 11.5% v/v.  
**Raspberry Mead:** Full raspberry nose and body, semi-sweet Great with dark chocolate!! 11.5% v/v  
**Black Mead:** Dry red style of mead made with black currants, lightly oaked. Enjoy with steak, Cajun, or a standalone drink. If you like Cabernet, Burgundy, or Merlot, try this hearty drink. 11.5% v/v  
**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, richly hopped with a hint of sweetness on the finish. Made from 60% honey and 40% malt with a pleasant hoppy background. 7% v/v.  
**Hard Apple Cider and Hard Pear Cider:** A thirst-quenching alternative to beer or wine. Lightly carbonated with a crisp and refreshing fruit flavor.



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

**19th Annual**

**Great Taste of the Midwest**

**13 August 2005**

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

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

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

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

**We invite your comments on this year's festival.**

**Write to us at:  
Great Taste!  
Madison Homebrewers and Tasters Guild  
Post Office Box 1365  
Madison, Wisconsin 53701-1365**

**Now 8**

# 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 a 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 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!**