

Dave Schaefer
24 July 1955 - 14 September 2004

This year's Great Taste of the Midwest is dedicated to our friend and former Madison Homebrewers and Tasters Guild member, Dave Schaefer who died unexpectedly last September.

The Great Taste meant so much to Dave that his Great Taste 2004 glass was proudly on display during his visitation and funeral.

Dave was a phenomenal phenomenon. As the Disability Rights Specialist for the City of Madison, he was tireless in his mission to make Madison and the Great Taste of the Midwest accessible to persons with disabilities.

To the denizens of downtown Madison, Dave Schaefer was synonymous with beer. His qualifications included his own personal space (complete with a brass nameplate on the bar) at the Great Dane brewpub, stock in Capital Brewery, and a love of all things ale. Dave was also a member of the Wisconsin "Bar" Association.

Join us in raising a toast to Dave. We can only hope that as Dave bellies up to the bar at The Heavenly Tap, he truly bellies up, his barstool has four legs, not wheels, and there is always a foamy head on his beer.

Welcome from the President

Welcome to the 19th annual Great Taste of Midwest. We're pretty proud of this festival, and I think you'll see why. Featuring more than 100 brewers, who are pouring more than 500 different beers, it has one of the best selections of beer to be had anywhere in the world in one place. Olin-Turville Park gets accolades for being one of the best festival locations and you, our patrons, are lauded for your discriminating palates. There are many places in this country, and throughout the world, where people can't tell a dunkle from a porter, a wit from a weizen. Our brewers recognize your sophistication, and do their best to show you their best recipes. Put all these ingredients together and, like a master brewer, you've got a winning combination.

Thank you to the hundreds of volunteers who make this festival possible. Nobody gets paid for putting on this festival. Volunteers make it work for you. Our fine musicians are volunteers, playing for craft beer. Thanks, especially, to the many members of the Madison Homebrewers and Tasters Guild who give untold hours effort to organize this festival for you. Look for them in their blue staff shirts and raise a toast to them!

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."

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 \$1 Union Cab rides (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.

Op uw Gezondheit,

Bill Rogers
President,
Madison Homebrewers and Tasters Guild

<http://mhtg.org>

2005 Festival Organisers and Staff

More than 15 years of service:

Bob Drousth **(19)**, chairmanbob (Praise Bob!)
Tom "The Tux" Griffin **(16)**, Dunkmaster, Bourbon Barrel Jockey, and Lord of the Strap
Little Steve Klafka **(19)**, Singing Tastebuds
Glenn Schultz **(16)**, Ticket Vendors

11-15 years of service:

Bryan "da Bing" Bingham **(15)**, Grounds and Facilities Manager
Mitch Gelly **(14)**, Senior Director of City Relations and Permits
Don McCreath **(12)**, Brewery Wrangler
Bob Paolino **(14)**, Program Editor and Media/VIP Guru
Brett Schultz **(13)**, Keg Jockey
Fred Swanson **(12)**, Brewery Liaison and Fashion Designer (red dresses a specialty)
Greg Younkin **(13)**, Lodging and Eternal Adhesives Specialist, Weather Manager

6-10 years of service:

Big Steve Ensley **(9)**, King Gambrinus at the Gate
Mark Garthwaite **(7)**, Program advertising sales
Ted Gisske **(7)**, WORT Liaison, Entertainment
Tony Jacques **(6)**, Front Gate Operations
Nathan Kanous **(8)**, Headquarters Tent
Mark Morrison **(7)**, Volunteer Coordinator
Dave Pegelow **(6)**, Food and Trinket Vendors, MHTG Secretary
Bill Rogers **(8)**, MHTG President

1-5 years of service:

Mark Alfred, Dunk Tank Babe Magnet
Middle Steve Andrusz, Signs
Stefan Berggren, Ticket design and printing
Carol Bracewell, T-shirt Design
Kerri Canepa, Decorating Tsarina and beer chick
Carl DuRocher, MHTG Treasurer, Parking and Transportation
Jeff Folgert, Ticket sales
Joe Frattinger, Group Sales (homebrew club bus charters)
Eric Guderyon, Ice Crew
Judy Kusek, Festival Signs
Jason Penn, Brewer Check-in
Gail Propsom, Catering/Brewers' Dinner
Pat Propsom, Hydration Distribution Specialist
MaryEllen Rieland, Treasurer Assistant and Volunteer Coordinator Assistant
Eric Schoville, Security
Mark Schnepfer, Assistant Dunk Master
Mike Sproul, Brewer Load-In
Chuck Talbot, Parking, Signs, and Security
Jason Walters, Fest Fire Marshall (extinguishers, no smoking, et cetera)

Clubhouse Proprietor! Steve "Wonder" Weakly, Wonder's Pub

From the Editor:

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. 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. 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? "Sorry this is so late" and "I know this is late and understand if we can't get in" were common phone messages and E-mail subject lines (We love y'all anyway!) Don't ask how many last minute additions I made on Monday morning.

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.

Music at the Great Taste

Enjoy our diverse lineup of music while you sample craft beer. No stage, no amplification, just find them as you wander the event! Thanks to Ted Gisske (and the musicians, of course) for making it possible.

Hill Country Cajuns	Honer, Honer and Kraniak
Caravan Gypsy Swing Ensemble www.gypsyswing.net	Yammer
Jim James & The Damn Shames www.damnshames.com	The Irish Session
The Motor Primitives www.motorprimitives.com	The Traveling Ambassadors
Missing String Band http://missingstringband.com	Portable Quartet
Trails End String Band trailsendinfo+booking@gmail.com	UW Alumni Band
Dirt Floor Collective dirtfloorcollective.com	Burnt Brownies adropofrain@excite.com

Special Exhibits and Vendor Tent

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

MHTG Tent

The Madison Homebrewers and Tasters Guild tent is "festival headquarters" for many purposes. Brewers who need staff or volunteer assistance should visit the tent or speak with the staff members on duty (look for the special shirts and name badges). Festival patrons can purchase this year's stylish commemorative T-shirt, "Art of Beer" t-shirts from prior years, 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. Last year, we donated to Challenger Division Little League Baseball, which gives mentally and physically impaired youth the opportunity to experience the joys of playing baseball and the enhanced self-esteem from being part of a team. 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.

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.

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. As a bar patron interviewed in a newspaper article on Madison's new smoking ban commented, "You can't enjoy good beer with bad smoke." 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.

ILLINOIS

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

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

FINAL WORDS

We hope you enjoy your experience at North America's second longest-running craft beer festival. Plan now to join us at the 20th Annual Great Taste of the Midwest as always on the second Saturday in August, 12 August 2006. Tickets go on sale once again in May, but we are considering whether to keep the sale date on May 1 or to move it to the first weekend of May. 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://mhgt.org> For now. . .

Now go have a beer!

Several of the Illinois brewery booths are located near each other because they participated in an Illinois Craft Brewers Guild "Replicale" project to observe American Beer Month in July. Participating breweries used the same recipe for an Imperial IPA. We invite you to try each one and vote for your favourite while you celebrate the diversity of American beer. Thanks to 2005 sponsors Cargill Malt, Yakima Chief, and Wyeast Laboratories. See <http://www.illinoisbeer.org>.

AMERICA'S BREWING COMPANY (72)

205 North Broadway / 60505

Brewmaster: Mike Rybinski

AURORA

630.264.2739

auroraroundhouse.com

miker@auroraroundhouse.com

Established 1995. The brewery at Walter Payton's Roundhouse is a 30 bbl. DME system set inside a 72,000 sq. ft. old train roundhouse original built in 1853. Refurbished in 1996 and named one of the country's 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.

Double Imperial IPA: Starting gravity of 1.090, loads of Horizon and Warrior hops. Maximum hop aroma from double dry-hopping in the fermenter and the filtering process.
ChocolateBeer: Yes you read that correctly, Chocolate beer! Brewed with Ghirardelli chocolate during the mash and boil. This is a golden ale that has the aroma and flavor of chocolate. Take that, you vanilla beers!

Hemp Ale: Brewed with 300 pounds real hemp seeds from Canada. The seeds have gone through a sterilization process so there is no THC. You can't drink this and get "high" or fail a drug test. The seeds lend a nutty character to this amber ale that is reminiscent of sunflower seeds. This beer has always been a "hit" here.

Roundhouse Rootbeer: Creamy style rootbeer made with a touch of honey.

BENT RIVER BREWING COMPANY (55)

1413 5th Avenue / 61265

Brewmaster: Rich Nunez

MOLINE

309.797.2722

bentriver@qconline.com

bentriverbrewery.com

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

BLUE CAT BREW PUB (80)

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

ROCK ISLAND

309.788.8247
bluecatbrew@bluecatbrewpub.com
www.bluecatbrewpub.com

Established 1994. The brother and sister team of Martha and Dan Cleaveland, natives of Rock Island, founded Blue Cat in a restored century-old building in the downtown entertainment district. Relax and enjoy one of our beers on tap while watching the brewers brew one of their nearly 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 failed to provide a list of festival beers for publication.]

BRASS RESTAURANT AND BREWERY (11)

105 Hollywood Boulevard / 60010
Head Brewer: Anthony Carollo

SOUTHBARRINGTON

847.765.1200
www.brassrestaurantandbrewery.com
foamyone@comcast.net

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.

Belgian Wit: 6% v/v.

Lunker Lager: European Pale Lager. 5% v/v

CARLYLE BREWING COMPANY (103)

215 East State Street / 61104
Brewer/Owner: Don Carlyle

ROCKFORD

815.963.2739
carlylebrewing@rockford.com
carlylebrewing.com

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

EMMETT'S TAVERN AND BREWING COMPANY (3)

128 West Main Street / 60118
Brewmaster: Ryan Clooney

WEST DUNDEE

847.428.4500
www.emmettstavern.com

Established 1999. [Brewer failed to provide brewery information or festival beer list.]

"We will have to deal with any inconsistencies at our table one beer lover at a time.

Thanks for understanding, we are more than busy." -- Mike Engelke

FLATLANDERS RESTAURANT AND BREWERY (98)

200 Village Green / 60069
Brewmaster: Art Steinhoff

LINCOLNSHIRE

847.793.8480
www.flatlanders.com

Established 1996. Flatlander's takes pride in its diverse and eclectic selection of lunch and dinner items. Our Executive Chef has painstakingly crafted a menu which complements and enhances the experience of enjoying our hand-crafted beers. The Beers offered at Flatlanders Restaurant and Brewery are hand-crafted in our brewery using only the freshest ingredients. We use traditional brewing methods to produce beers of exceptional character and drinkability. Tours are provided.

Harvest Amber Ale: American-style amber ale with caramel malt flavor up front with a balanced hop finish. Delicious!

Lincolnshire Lager: Munich-style lager beer with smooth malt flavor and a light golden color. A worthy hometown beer that is also very low in carbohydrates.

Prairie Wheat: American-style wheat ale. A great Summertime beverage!

FLOSSMOOR STATION BREWING COMPANY (75)

1035 Sterling Avenue / 60422
Brewmaster: Matt Van Wyk
Brewer: Andrew Mason

FLOSSMOOR

708.957.2739
www.flossmoorstation.com

Established 1996. A pleasant dining and drinking experience in a restored Illinois Central passenger train station. Originally built in 1906 the station now houses a 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.

Replicale Double IPA: Twelve members of The Illinois Craft Brewers Guild got together with the generous donations of Cargill Malt, Wyeast, and Yakima Chief Hops to brew a double IPA. Loaded with Horizon and Warrior hops, this monster weighs in at 7.5% abv.

Pullman Brown Ale: Our attempt to create a Porter from Colonial-era America. Using molasses and toasted oats as adjuncts, this beer has an incredible aroma and a great mouthfeel. Three time winner at GABF!

Great Taste of the Midwest Exclusive First Releases and Special Brews: Now that everyone is doing the "special release time" of big, bold, whacked-out beers, it seems to us to be getting old, tired, and less exciting from year to year. We think we've got the solution. For your imbibing pleasure, we've decided to pour barrel aged beer all day! We'll have one or two on at a time and put the next style on when one runs out. I hope you were at the front of the ticket line!

Imperial Eclipse Stout: Imperial stout aged in a number of whiskey barrels. GABF in 1998, Real Ale Festival a couple of times, Festival of Barrel Aged Beers last year, Best of the Best by Chicago Beer Society and one of 101 "Must Try" beers by All About Beer Magazine.

MoonBeam Brown: Robust porter aged in a Jim Beam Bourbon barrel. 2nd place at 2004 Festival of Wood and Barrel aged beer.

Angry Mike's Stout Creek: We had some stout. We had a Belgian-style Kriek. We had a white wine barrel. We threw them together in October of 2003. We added a few cherries for fun. Let's see what two years in the barrel does.

De Zuidentrein Frambozenbier: Belgian-style ale aged on raspberries in an oak white wine barrel. Tartness from the wine barrel and some sweetness from the fruit. Belgian Bliss!

Ol' Woody: Double IPA made with 100% Amarillo hops and aged in an oak whiskey barrel then further dry hopped with Amarillo in the keg. An interesting experiement.

FOUNDERS HILL (2)

(Defunct: don't visit, don't call)

Brewmaster: Karl Fitzloff; Brewers: Darrin McDonal, Karl Schmidt

DOWNERS GROVE

The rumors were true! A few of the Santa's Little Helper kegs survived and were protected for the past two years thanks to the always friendly brewers Robert Hunter, now of Emmett's, and James Zwolfer of Prairie Rock. Come try this three year vertical tasting of the 2000, 2001, and 2002 Santa's Little Helper for a final chance to try this complex spiced holiday ale. Karl, Karl, and Darrin felt Madison was the place and these were the people who would appreciate this beer the most and this is our way of saying thank you for the seven years of support from our biggest fans! Come on by and have a glass with us! We can not wait to see all of you! Thank you again for being so kind as to let us come on by and share our beer! Cheers!

GOOSE ISLAND BREWING COMPANY (45)

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. The Goose Island family of fine craft beers has grown from just one to thirteen since 1988. You'll hear no apologies for contributing to the beer population explosion. We've added infinitely more to the quality of American beer than to the quantity. Every one of these fine craft brews has found a loyal following among discriminating beer drinkers. That following grows every day. Bottled and draught product is produced at the Fulton Street facility with distribution in 18 states and in the United Kingdom. The brewpubs feature pub fare and a rotating selection of beers throughout the year.

CHICAGO

312.226.1119

312.915.0071

773.832.9040

www.Gooseisland.com

info@gooseisland.com

The Classics: Available year-around: Honker's Ale, India Pale Ale, Hex Nut Brown Ale, and Oatmeal Stout.

Seasonal beers: Kilgubbin Red Ale, Summertime Kölsch, Oktoberfest, and Christmas Ale. **Reserve Beers:** Brewed in tiny batches to create huge beers for the most discriminating palates. Pere Jacques, Demolition, Matilda, Imperial IPA, and Bourbon County Stout.

ILLINOIS

GOVNROR'S PUBLIC HOUSE (38)

220 North Randall Road / 60156

Brewmaster: Terry Richardson

LAKE IN THE HILLS

847.658.4700

govnors.com

terry@govnors.com

Established 2001. Our Public House is a dream come true for three individuals with one goal in mind: to provide an environment with all of the traditions of an Irish Pub - a place where all are welcome and encouraged to stay. With its hearty drink, simmering Pub Grub, turf burning fire and familiar Publican (Innkeeper), the Pub is the central part of many persons' lives. Due to its sense of common ground, the Pub promotes a feeling of community. Whether discussing politics, sports or personal matters, the Pub is an atmosphere where all are welcome. Cead Mile Failte * to Govnor's Public House, the house of our friends - old and new. May we all feel as one in the Pub. * - One Hundred Thousand Welcomes.

Public House Pale Ale: Traditional English ale is full bodied, moderately to highly hopped, exhibiting medium bitterness with caramel tones and a strong hop aroma. 4.8% , 1.050 OG, SRM 10.0, IBU 31.2.

O'Kelly's Hefenweizen: German wheat style, deep rich golden color, medium body. Highly carbonated and lightly hopped with pronounced notes of banana and clove. 6.0%, 1.056 OG, SRM 6.0, IBU 8.4.

Solstice Wit: Light and effervescent character of this Belgian Witbier is perfect for the season. Light in color and body, this beer is very low in hop bitterness, flavor and aroma. Spiced with coriander and orange peel for a refreshing finish. 4.5%, 1.050 OG, SRM 3.4, IBU 15

ILLINOIS BREWING COMPANY (71)

102 North Center #111 / 61701

Owner/Brewer: Jeff Skinner

BLOOMINGTON

309.829.2805

illinoisbrewing.com

Established 1999. Our brewery is an 8.5 barrel CDC brewhouse with three fermenters and seven serving tanks. Tours are available to small groups by appointment.

O'Turley's Lyte: If you love American light beer...

Alaskan Amber: Refreshing medium-bodied ale.

Black 'N Tan: A classic.

MICKEY FINN'S BREWERY (82)

412 North Milwaukee Avenue / 60048

Brewmaster: Greg Browne

LIBERTYVILLE

847.362.6688

mickeyfinnsbrewery.com

info@mickeyfinnsbrewery.com

Established 1994. A \$2 million renovation transformed Mickey Finn's into a 10,000 square foot, two level restaurant, bar and brewery. In addition, warm weather guests can enjoy dining on the outdoor patio complete with propane-heated lanterns that create a cozy atmosphere late into the autumn months. Mickey Finn's offers a range of award-winning (GABF & WBC) ales and lagers. A handful of patron favorites remain on tap year round, with an additional 25 seasonal brews available at various times throughout the year.

ILLINOIS

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.

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

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 (84)

22221 Pepper Road / 60010

28W206 Commercial Avenue, Unit B

Brewmaster: Steve Mazylewski

LAKEBARRINGTON

847.381.7308

onionpub.com

Established 2003. The former Wild Onion Brewing Company has evolved into The Onion Pub and Brewery. The new brewpub is located just two blocks north of our old brewery on a 20 acre parcel of land (seven acres of lake) in Lake Barrington. A 40,000 gallon per hour waterfall flows past our 110+ seat beer patio, with a backdrop of native grasses and wild flowers. The English style pub, with impressive timber frame construction, 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.

Paddy Pale Ale: Hoppy American pale ale

Harvest Moon Oktoberfest: Extremely smooth Vienna-style amber lager.

Brewer did not specify what the third beer will be.

PIECE (73)

1927 West North Avenue / 60622

Brewer: Jonathan Cutler

Established 2001. [Brewer failed to provide a list of festival beers for publication.]

CHICAGO

773.772.4422

piecechicago.com

PRAIRIE ROCK BREWING COMPANY (93)

127 South Grove / 60120

Brewmaster: Jim Wolfer

Established 1996.

Vanilla Creme Ale: Golden cream ale with a hint of vanilla. Reminiscent of an old-fashioned cream soda.

Pale Rider Ale: Hoppy, citrusy, delightful American pale ale. Well balanced.

Prairie Hefeweizen: Unfiltered, Bavarian-style wheat, flavors of banana and clove.

ILLINOIS

TWO BROTHERS BREWING COMPANY (33)

30W114 Butterfield Road / 60555

Partners in Brewing: Jim Ebel and Jason Ebel

WARRENVILLE

630.393.4800

www.TwoBrosBrew.com

Established 1996. Two Brothers Brewing Company was founded 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.

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

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: 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.

INDIANA

BARLEY ISLAND BREWING COMPANY (91)

639 Conner Street / 46060

Brewmaster: Jon Lang

NOBLESVILLE

317.770.5280

www.barleyisland.com

barleyisland@sbcglobal.net

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!"

INDIANA

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

California Common: 2005 Indiana Replic-ale - same recipe brewed by several Indiana brewer's. A hybrid style - utilizing a lager yeast but fermented at warmer "ale" temperatures. An aggressively hopped, smooth pale lager with a strong malt foundation.

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.

Belgian Dubbel: Nice fruity, spicy flavors from the authentic Belgian ale yeast, sweet malt profile, 6.5% v/v.

Bourbon Barrel-Aged Porter: Robust Porter aged in a Buffalo Trace distillery whiskey barrel, resulting in a unique blend of whiskey flavor with our popular dark, malty porter.

BROAD RIPPLE BREW PUB (30)

840 East 65th Street / 46220

Owner: John Hill

Brewmaster: Kevin Matalucci

INDIANAPOLIS

317.253.2739

bpub@indy.rr.com

Established 1990. The Broad Ripple Brewpub, Indiana's first brewpub, was opened in November 1990 by owners John and Nancy Hill. It is as authentic an English pub as one is apt to find this side of the pond. Within a series of small, intimate rooms, the brewpub has a tin ceiling, rich woodwork, cushioned benches, and a room for darts. True to English tradition, John and brewer Kevin Matalucci produce only top-fermented ales in the seven-barrel system. We offer at least seven brews plus a brewer's tap. Carry-out is available in growlers. The Broad Ripple Brewpub offers an extensive menu 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 Broad Ripple to be voted "Indianapolis' Best Brewpub" for 15 years.

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

HISTORIES (CHALKIES) (105) (PREVIEW)

INDIANAPOLIS

Many of you will remember Chalkies. Sadly, this great beer bar is no more, but Marvin is planning to open a new establishment. Stop by, say hello, try some great beers. SiouxShe!

LAFAYETTE BREWING COMPANY (52)

622 Main Street / 47901-1451

Brewmaster/President: Greg Emig

Brewer: Chris Johnson

LAFAYETTE

765.742.2591

mail@lafayettebrewingco.com

www.lafayettebrewingco.com

Established 1993. We are a full-service brewpub operating a 7 barrel system with 2005 production of approximately 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 a selection of fine spirits, pub games (billiards, foosball, et cetera), a pizza kitchen serving up great pies, appetizers, and sandwichese. Our Second Floor Stage hosts a full complement of live music and comedy featuring the best in local, national and international artists. New in 2005: Lafayette Brewing is now a smoke-free facility until 9 pm nightly. After 9 pm, you can "smoke 'em if you've got 'em" in our first floor tap room only.

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 (68)

2002 Broadway / 46802

Brewmaster/Owner: Todd Grantham

FORT WAYNE

260.426.ALES (2537)

madbrew@msn.com

www.madbrew.com

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

Ol' Woody Pale Ale: American style pale ale with a perfect balance of sweet maltiness and an abundant Cascade hop character. OG 13P, 30 IBUs.

Summer Daze: Our version of American wheat style beer brewed with a hypnotic blend of honey, caramel malt, belgian orange peel and subtle natural aromatics. OG 13.4P, 12 IBUs.

Sofa King Bitter IPA: OK, not that bitter, but a beautiful blend of european malt and Pacific Northwest hops for a superb citrusy balance and a lingering memorable character. OG 16P, 45 IBUs.

NEW ALBANIAN BREWING COMPANY (54)

3312 Plaza Drive / 47150

Publican: Roger Baylor; Brewer: Jesse Williams

NEW ALBANY

812.944.2517

www.newalbanian.com

www.richos.com

Established 2002. Think outside the Bud!. Brewing with a human face. Fully 95% of the 500-barrel annual production of the New Albanian Brewing Company's garage brewhouse is sold on draft at Rich O's Public House and Sporttime Pizza, both adjoining the NABC brewery in New Albany, IN, (metropolitan Louisville, KY). Our founding principle is that beer is neither soda pop nor a frozen and flavorless receptacle for lime wedges, paper umbrellas and carbohydrate counts. Rather, beer is the mysterious, glorious union of grain, hops, water and yeast, and at NABC, beer tastes the way it was meant to taste - like beer. NABC's brewer of record, Jesse Williams, wouldn't have it any other way. His position has the fervent support of the people who count the most... our local customers.

www.potablecurmudgeon.blogspot.com (Potable Curmudgeon Beer Blog)

NABC Bob's Old 15 B: Bob Capshew's Brown Porter won the FOSSILS homebrewing club's compeition in 2002, so we borrowed it with his blessing and called it 15 B. Then, the BJCP renumbered the style guidelines ...so now it's "old" 15 B.

NABC ConeSmoker: Inspired by the Reese's Peanut Butter commercials, as in "your smoked beer splashed into my hoppy ale." Why not the best of both worlds?

NABC Elector Ale: Since 2000, the word "Elector" has been synonymous with making democracy pointless, and since 2002, NABC's Elector Ale has had much the same effect on its regular drinkers. If you can determine an appropriate style category, please let us know.

OAKEN BARREL BREWING COMPANY, LLC (36)

50 North Airport Parkway / 46143

Head Brewer: Ken Price

GREENWOOD

317.887.2287

www.oakenbarrel.com

oakenbarrel@yahoo.com

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 Gnaw Bone Pale Ale. Indiana Amber and Razz-Wheat are distributed throughout Central Indiana by World Class Beverages.

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

THREE FLOYDS BREWING COMPANY, LLC (74)

9750 Indiana Parkway / 46321

President: Nick Floyd

Brewmaster: Jim Cibak

MUNSTER

219.922.3565

www.3floyds.com

alphaking1@msn.com

Established 1996. Three Floyds (Nick, Simon, and Mike) first opened in Hammond, Indiana, and originally produced only keg beer for the Chicago/Northwest Indiana market

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

GorchFockHelles: Franconian Helles. 5.5% v/v

Euro trash Summer Bock: HellesBock. 7.5% v/v

Moloko Plus BalticMilk Stout: 6% v/v

ThulzaDoom Massive ENGLISH IPA: 7% v/v

Alpha Kong: Belgian Sextuppel. 15.75% v/v

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

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

DreadNaught Imperial India Pale Ale: Hophead's 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

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

DrunkMonk HefeWeizen: 5.5% v/v

UPLAND BREWING COMPANY (67)

350 West 11th Street / 47404

Brewer: Caleb Staton; Cellarman: Dave Sippel

BLOOMINGTON

812.336.2337

upland@uplandbeer.com

www.uplandbeer.com

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.

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

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

Upland Pale Ale: 2003 GABF silver (bitter)

Bad Elmer's Porter: 2004 World Beer Cup bronze

IOWA

GRANITE CITY FOOD AND BREWERY (69)

1722 Detroit Street / 50075

Brewers: Kerrick Carrigan, Bob McKenzie, and Larry Chase

ELLSWORTH

320.267.5924

worhouse@gcfb.net

www.gcfb.net

Established 1999. The first Granite City Food & Brewery opened in July 1999, in Saint-Cloud, Minnesota, and quickly became a favorite destination for locals looking for good food, great service, and handcrafted beer. Based on the success of the first restaurant we have since opened nine other restaurants throughout the Midwest. To find the nearest location to you please visit our website at www.gcfb.net. In order to supply all our stores with handcrafted beer we have developed the Fermentus Interruptus system of brewing. This involves brewing the unfermented wort at our "worhouse" in central Iowa, then shipping the heavily chilled wort out to each restaurant for fermentation.

Northern Light: Light American-style lager, not much bitterness, not much body, perfect for a hot sunny day in the park with 6,000 of your friends.

Duke of Wellington Pale Ale: Copper colored ale brewed with Cascade and Fuggles hops. Another great summer beer

Granite City Special Reserve: Barrel aged stout, refermented with molasses, honey and a Bretanomyces strain. A specialty from our Saint-Cloud location. A unique tasting beer.

MILLSTREAM BREWING COMPANY (17)

835 48th Avenue / Box 284 / 52203-0284

Brewers: Aaron Taubman, Chris Priebe

AMANA

319.622-3672

brewery@millstreambrewing.com

www.millstreambrewing.com

Established 1985. Millstream is the first brewery to operate in the German heritage towns of the Amana Colonies since 1884. We try our best to make bold, assertive German lager beer. Visit our brewery in scenic Main Amana where you can enjoy the gemutlichkeit of the hospitality room and to view the brewing and bottling areas and the lagering cellars where we make our award-winning beers. Located across from the Woolen Mill in Main Amana. Our beer is now available in Wisconsin at Brennan's Country Farm Market locations. Tours available; please arrange in advance.

Schild Brau Amber: An easy drinking German Vienna style lager. Roasted caramelized malt is carefully balanced by German Hersbrucker finishing hops. 2004 GABF Silver (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: Heavily hopped with Cascade hops for 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.

Colony Oatmeal Stout: Oats give this beer a big mouthfeel, definitely desirable in a stout. But the real secret is in our lager yeast. Most stouts are made using ale yeast, but

IOWA

we wanted ours to be as smooth as our lagers! Chocolate malt and roasted barley give the beer its color and coffee-like flavors. If you like thick full-bodied stout, this beer is for you.

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

OLD CAPITOL BREW WORKS (63)

525 South Gilbert Street / 52240

Brewmaster: Paul Krutzfeldt; Brewer: Adam Zwanziger

IOWA CITY

319.337.3422

brewworks@hotmail.com

www.oldcapitolbrewworks.com

Established 2004. We took over an existing brewery in August 2004 and were able to clean and modify the restaurant, brewery, and pub by late October in time to open for Hallowe'en night. We brew in a proud but unpretentious style, capturing the essence of the world's great traditions and adding our own personality and flair. We serve our beer on premises as well as several bar/bistro accounts. Our beer is available in half-barrels, 1/6 barrels, and by growler fill. We are open every day, 11am-2am bar close.

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

MICHIGAN

ARCADIA BREWING COMPANY (44)

103 West Michigan Avenue / 49017

Founder/President: Tim Suprise

Brewer and Production Manager: Mike Wachowski

BATTLE CREEK

269.963.9520

www.arcadiabrewingcompany.com

Established 1996. Arcadia Brewing Company's ales have earned international recognition and awards for British style beers that are "Handcrafted with a Passion for Taste." Arcadia Ales are brewed on an authentic 25-barrel Peter Austin Brick Kettle Brewing System from England, using English Two-Row malted barley and Pacif Northwest US hops. Handcrafted in small batches, every Arcadia Ale represents our total commitment to consistently high quality and full flavored beer in every glass or bottle. Arcadia Ales are distributed in draught (15.5 and 5.2 gallon kegs) and in 12 ounce bottles throughout Michigan, Indiana, and Ohio, in the Milwaukee and Madison markets of Wisconsin, and in selected markets in Minnesota. Arcadia just recently released a specialty series of big beers in 22 ounce bottles, starting with our Imperial IPA.

Arcadia Whitsun: American Wheat. 6.2% v/v

Arcadia IPA: American IPA. 5.9% v/v

Arcadia Amber Ale (nitro):

Bourbon Barrel London Porter:

Cask Imperial Stout:

MICHIGAN

DARK HORSE BREWING COMPANY (66)

511 S. Kalamazoo Street / 49068

Owner/Head Brewer: Aaron Morse

MARSHALL

269.781.9940

darkhorsebrewery.com

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 the love and passion our brewer / owner Aaron puts into every batch of his handcrafted ales. All of our beers are always unfiltered to give you, the connoisseur, all the flavor and body you deserve, just like our forefathers did. Look for our beers throughout Michigan Dark Horse beers are also available on draught in metro Detroit, Ann Arbor, East Lansing, Kalamazoo, and Mt. Pleasant. If you're near Marshall, please stop by our tap room and you'll see the only thing we take seriously is the beer.

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

DRAGONMEAD MICROBREWERY (22)

14600 East Eleven Mile Road / 48089

Brewers: Erik Harms, Andrew Wrobel

WARREN

586.776.9428

pub@dragonmead.com

www.dragonmead.com

Established 1997. Dragonmead Microbrewery is dedicated to the production of top quality, handcrafted ales and lagers. We take great care in producing our beers in accordance with traditional styles, using the 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 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 draught distribution market includes the entire state of Michigan. Dragonmead currently bottles Final Absolution and Under the Kilt Wee Heavy for sale in our pub and for our distribution accounts. Dragonmead won a Bronze Medal at the World Beer Cup for Under the Kilt Wee Heavy. Wee Heavy also won a Bronze Medal at the 2005 Michigan Brewers Cup. Our new Redwing Raspberry Wheat won a Bronze Medal at the 2005 Michigan Brewers Cup. London Brown and Final Absolution also took Bronze Medals at the Michigan Brewers Cup. Be on the lookout for these beers and other surprises throughout the day. Dragonmead's pub hours are Monday-Wednesday 3pm-12am, and Thursday-Saturday 11am-1am. Michigan is a great state for beer so stop and visit us sometime.

Redwing Raspberry Wheat: Our second fruit beer, this raspberry wheat uses a raspberry puree as well as pale wheat malt to bring about its fun summer flavor. 5.1% v/v.

London Brown: Traditional English-style ale made with mild, amber, crystal, and chocolate malts. Hopped with Fuggle and East Kent Golding hops. 4.7% v/v.

Big Larry's IPA: Just shy of an Imperial IPA, this strong hoppy beer is soon to become a favorite for hop-heads. Moderate malt character blends nicely with the combination of Chinook, Centennial, and Cascade hops. 7.0% v/v.

MICHIGAN

Final Absolution: The ultimate Belgian. Very high gravity beer balanced by the smoothness of its finish. Banana and clove aromas come from the Belgian Abbey yeast strain. We use a fair amount of Belgian Candi sugar for a sweet taste which is in turn balanced with Saaz hops. 8.5% v/v.

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% v/v.

Under the Kilt Wee Heavy: Award winning Strong Scotch Ale. Imported Scottish malt is combined with roasted barley and crystal malt to give this ale a strong malt taste and aroma. Golding and Fuggles hops balance the malt for a refreshingly flavored dark ale. 7.8% v/v.

FOUNDERS BREWING COMPANY (27)

648 Monroe Avenue, NW / 49503

Brewmasters: Nate Walser, Jeremy Kosmicki

Cellarman: Sam Sherwood

GRAND RAPIDS

616.776.2182

wwwFOUNDERSbrewing.com

mike@FOUNDERSbrewing.com

Established 1997. We brew the beers we want to drink. Complex, bold, and assertive and for the hopelessly hop addicted. It's that simple. We don't follow the traditional rules of brewing. 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, 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." Our beers tend to leave an impression. Please use caution when indulging yourself. You can find the entire line of Founders products in Michigan, Ohio, Indiana, Illinois, Wisconsin and way the hell over in Massachusetts. Ignore Mainstream... Our promise to you from Founders Brewing Company.

Served All Day

Dirty Bastard Scotch Ale: Dark ruby in color and brewed with ten varieties of imported malts, this beer continuously lives up to its reputation. Rated #2 by the World Beer Championships and featured in *All About Beer* magazine. 8.3% v/v.

Red's Rye: Huge Amarillo hop character. Imperial IPA boasts an intense grapefruit aroma and slightly spicy flavor. Generous amount of rye malt lends a dry crisp finish. 6.9% v/v.

Centennial IPA: A style benchmark for the Beer Judge Certification Program. Sweet, malty undertones balance hop character with a finish that never turns too bitter. 7.2% v/v.

Rubaeus Raspberry Ale: No shortcuts, no extracts. Medium-bodied ale fermented with raspberry puree. Pours a beautiful red, frothy pink head, fresh raspberry aroma. 6.9% v/v.

Special Tapping Schedule

1:30pm Breakfast Stout (vintage 2004): Oatmeal stout brewed with imported Belgian bitter and sweetened chocolates and fermented with a blend of Sumatra and Kona coffees. "You can't drink all day unless you start in the morning" 8.3% v/v.

2:30pm Devil Dancer: Founders most complex, most innovative, most feared and yet most revered ale produced. Massive complexity, the huge malt character balances out the

MICHIGAN

insane amount of alphas used to create this monster. Dry-hopped 26 straight days with a combination of ten hop varieties. Dangerously drinkable. Beware 13% v/v.

3:30pm Imperial Stout: Chock full of carbs, 10W-30 liquid decadence. Brewed with ten varieties of malted barley, extremely smooth, complex and in rich in body. 12% v/v.

4:20pm Bourbon Barrel Stout: Imperial coffee stout brewed with a hint of chocolate and aged in bourbon. An absolute decadent beer. Dark, robust and full of the complexities that you would expect from Founders. "A bit of backwoods pleasure" 11% v/v.

JOLLY PUMPKIN ARTISAN ALES (13)

3115-A Broad Street / 49130

Brewer: Ron Jeffries

DEXTER

734.426.4962

www.jollypumpkin.com

Established 2004. Aloha, welcome to Jolly Pumpkin Artisan Ales, a small country brewery located in the heart of the Village of Dexter. Practicing the arts of open fermentation, barrel aging, and bottle conditioning, we brew traditional rustic farmhouse-style beers brought to life through labor and love. Always striving to create beers to lighten the spirit, and soothe the soul. No matter which of our beers you choose to enjoy, rest assured you are drinking an oak aged, bottle conditioned work of finest craftsmanship and art! Please enjoy our beers in good health, Mahalo!

Oro de Calabaza: Artisan golden ale produced in the Biere de Garde tradition of Northern France. Refreshingly lush, spicy and peppery, with a gentle hop bouquet. 8% v/v.

La Roja: Farmhouse-style artisan amber ale produced in the Biere de Garde tradition. Two to three months aging in bourbon barrels gives that special Jolly Pumpkin twist. Select barrels are blended at bottling, offering hints of bourbon in the aroma, gently leading to a rich and warming beer. Complex fruit notes of raisin, tart cherry, and plum dance about, brought together by complementing suggestions of caramel and spice. 7.2% v/v.

Calabaza Blanca: White ale brewed in the classic biere blanche tradition, spiced with orange peel and coriander. Refreshingly tart, with a wonderfully dry finish. 4.8% v/v.

Maracaibo Especial: Rich brown ale inspired by monastic brews of Belgium and tropical jungles. Subtly spiced with real cacao, cinnamon, and sweet orange peel. 7.5% v/v.

Biere de Mars: American/Flanders, red/brown, bitter/sour, French-style wheat ale. Michigan's first production wild beer! Brewed with two yeasts entwined, mellowed in large oak casks with native Dexter microflora, and re-fermented in the bottle, our Biere de Mars is a refreshing beer brewed to comfort in the gusty ides of March and welcome in a wealth of warmer weather. Stormy amber, you'll find rich, refined malts, blown and tossed by the demons of deep dark hops. Terrifyingly savage as a high seas gale. 7% v/v.

KALAMAZOO BREWING CO., INC. (41)

8938 Krum Avenue / 49053

Founder/President: Larry J. Bell

GALESBURG

616.382.2338

www.bellsbeer.com

Established 1985. Kalamazoo Brewing Company is in its twentieth 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 new Comstock facility operating in concert with the original Kalamazoo Avenue plant. 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 freakishly refreshing, thirst defying, and deliciously entertaining beers with you.

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.] Come early and come often for Expedition Stout, Consecrator Doppelbock, Third Coast Old Ale, Two Hearted Ale, and more. We at the Great Taste would tell you more, but, as usual, the brewery hasn't told us. Just visit their booth to see this year's spectacle and maybe have a beer or two, eh?

KUHNHENN BREWING COMPANY (88)

5919 Chicago Road / 48092

Brewers: Eric and Bret (The Kuhnhen Brothers)

Assistant Brewers: Brad Giguere and Ray Sherwood

WARREN

586.979.8361

sales@kbrewery.com

www.kbrewery.com

Established 1998. The brewery's historic building was built as a hardware store in 1929. The transformation from hardware to homebrew shop and to brewery and winery has been a long sought after goal for the Kuhnhen Brothers for the last 12 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 Michigan with most sales being in-house and to go. Pub hours are 11am-12M M-Th, 11am-2am F/Sa, call for Sunday hours.

Simcoe Silly: (Belgian strong ale hybrid) OG=1.096. Combines the unique tropical fruit flavor and aroma of Simcoe hops with Belgian clear candi sugar, coriander, and 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 Kuhnle Pale Ale: (American-Pale Ale) OG=1.052. Intense citrus hop flavor and aroma marry well with fruity yeasty esters of this warm fermented ale. Great session beer!

Fourth Dementia Olde Ale: OG=1.103 Deep ruby red ale. Extreme malty-caramel flavor, sweet up front, finishing with high hop bitterness and aroma. Aged for 7 months (Michigan Beer Cup gold medal winner and Peoples Choice award)

Creme Brulee Java Stout: OG=1.058 Black ale made with real coffee. This java stout uses a unique process of caramelizing brown sugar with the addition of vanilla to give an intense Creme Brulee flavor and aroma. (Michigan Beer Cup silver medal winner, World Expo of Beer Peoples Choice award)

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 tent).

THE LIVERY (47)

190 Fifth Street / 49022
President/Brewer: Steve Berthel

BENTON HARBOR

269.925.8760
liverybrew.com
info@liverybrew.com

Established 2005. Housed in a 100 year old former horse livery, The Livery is Michigans' newest microbrewery and winemaker. Former owner/brewer of the Kraftbrau, Steve Berthel, and his partner Leslie Pickell will be offering 12 beers on tap, 2 separate pubs, outdoor beer garden, live entertainment, and a cafe/coffee shop as well. Steve has put together a 7bbl. brewhouse and small winery in a building adjacent to the pub, where he will eagerly concoct his award-winning ales and lagers.

Bourbon Cask Aged Wheat Trippelbock: One year in the cask, approx. 16% v/v. This is a Lager!

American IPA: Cascade hops abound! 6.5% v/v.

American Pale Ale: Northwest hops and Belgian malt. Yummm! 5.5% v/v.

English ESB: Simpsons malt and Fuggles hops. How can you go wrong? 5% v/v.

MICHIGAN BREWING COMPANY (61)

2582 North M-52 / 48892
Brewmaster: Bobby Mason

WEBBERVILLE

517.521.3600
michiganbrewing.com
michiganbrewing@voyager.net

Established 1995. Michigan Brewing Company has grown into an award-winning player in the craft beer industry. MBC markets over a dozen craft beers at its pub, while over twenty distributors market them statewide. The beer is packaged in 12 oz. bottles and half-barrel kegs to satisfy pub patrons as well as the distributors marketing needs. After acquiring the well-known Celis brands from Miller Brewing Company in 2002, MBC now markets those beers to Texas, Oregon, the East Coast and Michigan. This fall, Michigan Brewing Company will expand its operations with a move into a 76,000 sq. ft. manufacturing facility, located literally a stone's throw away, where they will continue to produce and market their award winning beers nationwide.

NEW HOLLAND BREWING COMPANY (57)

66 East 8th Street / 49423
Brewmaster: John Haggerty

HOLLAND

616.355.2941
www.newhollandbeer.com
info@newhollandbrew.com

Established 1996. Brewing Art in Fermented Form since 1997, New Holland Brewing Company has grown from a scrappy two-man start-up, to a thriving regional microbrewery recognized for its creativity and artistry. In 2004 we brewed and shipped just over 5,000 barrels of beer making us the second largest brewery in Michigan.

MICHIGAN

Brewing with painstaking consistency, we bring our award-winning approach to every one of our delicious beers. Come on by the Mad Hatter's Disco!

Hatterized-Mad Hatter:

Zoomer Wit:

Paleooza:

Black Tulip: Tripel.

Dragon's Milk: Barrel-aged strong ale (2003 & 2004).

PHI: a divine strong ale.

Barrel-aged Hatter:

OLD HAT BREWERY AND GRILL (10)

114 North Main / 49065
Brewer/Owner: Tom Fuller

LAWTON

269.624.6445
oldhat@btc-bci.com

Established 1998. 14 taps, 43 meals, and one Thesaurus. Germanic-style Hillbilly-brewed 10 BBL brewhouse. Select products available in bottle in Michigan.
[Brewer failed to provide a list of festival beers for publication.]

OLDE PENINSULA BREWPUB (16)

200 East Michigan / 49007
Brewmaster: Dan Kiplinger

KALAMAZOO

269.343.2739

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

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

Summer Hefeweizen: Wheat, no raspberries.

OP-IPA: Flavorful, dry-hopped ale with a very pleasing balance not found in most IPAs

Imperial IPA: Big and hoppy!

MINNESOTA

BARLEY JOHNS BREW PUB (8)

781 Old Highway 8 / 55112
Brewmaster: John Moore

NEW BRIGHTON

651.636.4670
barleyjohns.com

Established 2000. [Brewer failed to provide brewery description and beer descriptions.]

MINNESOTA

FITGERS BREWHOUSE BREWERY & GRILL (23)

600 East Superior Street / 55802

Head Brewer: Dave Hoops

DULUTH

218.726.1392

brewery@brewhouse.net

www.brewhouse.net

Established 1995. Fitgers Brewhouse is located on the shore of Lake Superior in the historic Fitgers Brewery, which stopped production in 1972. Our 7 barrel wood clad brewery produces 16 full time tap lines -- 12 seasonal and four year around standards. Cask ale and root beer are also house brewed.

El Nino Double Hopped IPA: (7.0%) West coast style IPA. Seven types of hops are used along with aggressive dry-hopping. Mixed with English malts for a unique flavor and a smooth bitterness.

Apricot Wheat: (5.2%) A marriage of wheat and fruit.

Mariner Mild: (3.4%) English-style session ale. Ruby with a mellow malt flavor. Served on nitrogen.

Amsterdam Ale: (6.5%) Belgian-style single ale. Brewed in the style of a Pilsener with the addition of high ester Belgian yeast.

Brewhouse Blue Label: (10.0%) Belgian-style Double Abbey.

Diablo Strong Golden: (9.0%) Belgian-style Golden ale.

Hair O' the Monk: (9.8 %) Belgian-style Tripel.

2020: (7.7%) IPA brewed with 20 types of hops over 20 hop additions. Focus on the hops!

Whisky Barrel Aged Big Boat Oatmeal Stout: (7.2%) This stout was added to a second

use whisky barrel and allowed ample aging time.

Bourbon Barrel Aged Edmund Imperial Stout: (9.5%) Our strong stout aged in first use Bourbon barrels.

LAKE SUPERIOR BREWING COMPANY (56)

2711 West Superior Street / 55806

Head Brewer: Dale Kleinschmidt

DULUTH

218 723.4000

www.lakesuperiorbrewing.com

info@lakesuperiorbrewing.com

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. Located in Duluth's historic West End, near the former home of Duluth Brewing and Malting. 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, two 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

MINNESOTA

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 (29)

1430 Washington Avenue, South / 55454

Head Brewer: Mike Hoops

MINNEAPOLIS

612.339.8696 (TOWN)

www.townhallbrewery.com

info@townhallbrewery.com

Established 1997. Our brewpub is located on the West Bank campus of the University of Minnesota, also a ten minutes' walk to the Metrodome. Our tree covered patio with outdoor seating, greets you as you enter the Town Hall Brewery. Our building once housed a trolley stop and features a beautiful pressed tin ceiling, worth a trip by itself. We offer a full menu, steel tipped darts, pool, gracious happy hours, and a warm fireplace for the harsh winter. The brewery produces many styles of beer; look for the lineup of five house ales, three seasonal offerings, and two cask ales. We are a nationally recognized brewery with awards from the Great American Beer Festival. Stop in and say hello.

Masala Mamma IPA: American style IPA loaded with hops...yet still offering a malt backbone. (6.0% v/v).

Thunderstorm: American orange blossom honey ale featuring lemons, oranges, and a few secret spices and herbs. (7% v/v).

Pursuit of Happiness: Blueberry amber ale with a tremendous blueberry aroma and crisp finish. (4.3% v/v).

Northern Waters: Robust smoked porter made with malt freshly smoked over a cherrywood fire. (5.8% v/v).

Grand Cru: Belgian/French style celebratory ale. (9.3% v/v).

CASK 1800: Old school English IPA loaded with British hops, served on beer engine. (7.0% v/v).

AUGUST SCHELL BREWING COMPANY (95)

1860 Schell Road, Post Office Box 128 / 56073

Brewmaster: Jeremy Kral

NEW ULM

800.770.5020

www.schellsbrewery.com

Established 1860. On the lush hillside banks of the cottonwood River in New Ulm, the August Schell Brewing Company has been quietly crafting a family of fine specialty beers since 1860. Today Schell's is the second oldest family owned and operated brewery in the United States.

MINNESOTA

Fire Brick Lager: All malt Vienna-style lager. Roasted malts and imported hops give it a deliciously smooth malt taste backed by a light hop finish.

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

Schell Dark: This beer is dark because the barley is roasted longer for a flavorful lager everyone will enjoy. Dark color, but light taste. Don't be afraid of the dark!

Grain Belt Premium: Light to medium straw color, light malt flavor and detectable sweetness. "Premium" hop aroma and flavor with low hop bitterness.

SUMMIT BREWING COMPANY (14)

910 Montréal Circle / 55102

Founder/Pres: Mark Stutrud; Brewer: Horace Cunningham www.summitbrewing.com

SAINT-PAUL

651.265.7800

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. The new beer quickly became the local favorite. In 1998 Summit completed its new brewery--triple the size of the original. Summit will be celebrating its 20th anniversary in 2006, and is currently the largest craft brewery in the Midwest. As this wonderful journey continues, Stutrud will sincerely tell you, "We hope you enjoy what we brew as much as we enjoy it ourselves!"

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

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)

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: A classic IPA style, featuring a generous dose of hops and a bitter, dry finish! Watch out, hopheads! (6.3% v/v)

Summit Cask Ale: (they didn't tell us what style would be on cask; stop by and find out)

MISSOURI

BOULEVARD BREWING COMPANY (26)

2501 Southwest Boulevard / 64108-2345

Head Brewer: Steven Pauwels

KANSAS CITY

816.474.7095

spauwels@boulevard.com

www.boulevard.com

Established 1989. We are the first brewery to open in Kansas City, MO, in more than half a century. It has 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 and offers four beers year round: Pale Ale, Unfiltered Wheat, Bully! Porter, and Dry Stout, as well as four seasonal beers: a springtime bit of luck, Irish Ale; a summertime favorite, ZON; a fall classic, Bob's '47; and a winter holiday treat, Nutcracker Ale. In 2005, Boulevard will produce approximately 101,000 barrels of beer, making it the 24th largest brewery in the country and an expansion is underway that will give Boulevard the capability of producing more than 600,000 barrels. Cheers!

Boulevard Pale Ale: The very first beer we produced is a smooth, medium-bodied and well-hopped ale. Caramel malt in the recipe provides a rich flavor and amber color.

Boulevard Unfiltered Wheat Beer: Available since 2000 both in bottles and on draught, a lively, refreshing ale with a citrusy flavor and distinctive cloudy appearance.

Reminiscent of wheat beers 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, perfectly opaque, and 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 (43)

26 West Industrial Drive / 63366-1889

Brewer: Brian Owens

O'FALLON

636.474.2337

brian@ofallonbrewery.com

www.ofallonbrewery.com

Established 2000. We are passionate about making beer, and we work hard to brew beers that look good, smell good, and taste good. We have been in operation since May of 2000. We brew in 15-barrel batches, roughly the equivalent of 200 cases or 30 kegs, and we fill our kegs and pack our cases by hand. You can find our beer at restaurants, grocers and liquor stores throughout the greater Saint-Louis area. While we don't sell directly to consumers, we do offer free tours of the brewery by appointment. Please call or visit our website to learn more about our brewery, our beer, where to buy it, and how to schedule a tour. Cheers!

O'Fallon Wheat: Fresh, clean-tasting American Wheat beer brewed with white wheat, two varieties of domestic barley, two kinds of hops and Kolsch yeast. Unfiltered, with a

trace of the yeast in the beer for a smooth, full-bodied, velvety texture and a creamy head. All year.

O'Fallon Smoked Porter: Gold Medal Winner in the Smoked Beer category at the 2004 Great American Beer Festival®. Robust porter with a black mahogany color, brewed with sixty-three percent Bamberg Smoked Malt. The malty sweetness and burnt chocolate undertones balance the bitterness of the hops and the smoky flavor and aroma to make this beer a wonderfully complex porter. All year.

O'Fallon Wheach: Imagine our smooth, clean wheat beer with a touch of peach and you get the idea behind O'Fallon Wheach, our peach wheat beer. Refreshing and crisp, it's perfect for warm summer weather. April-July.

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 and nutmeg. Sept/Oct.

THE SAINT LOUIS BREWERY, INC. (104) SAINT LOUIS AND MAPLEWOOD
2100 Locust Street / 63103-1616 (Taproom) 314.241.BEER
7260 Southwest Avenue / 63143 (Bottleworks)
Chief Brewer: Stephen Hale / Brewster: Sara Hale www.schlaflly.com
Chief Brewer & Chief Engineer: James Ottolini shale@schlaflly.com

Established 1991. Missouri's first brewpub. The Schlaflly 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 more than thirty seasonal beers. Try all the beers at the HOP in the City beer festival at The Tap Room on Saturday, September 17, 2005. Schlaflly Bottleworks opened in April 2003 and produces all Schlaflly Beer for wholesale. Our distribution throughout Missouri and central and southern 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 in our spacious Beer Garden through October, and a fresh menu focusing on local purveyors. Our Schlaflly Gardenworks produces much of the produce used in the restaurant. Stop by the Tap Room, serving Schlaflly Beer and pub fare, at Lambert-International Airport. Both breweries combined will produce nearly 20,000 barrels in 2005.

Triskaidekaphobes be warned! "13/13/13": In honor of this our thirteenth year of attendance at the Great Taste, on the thirteenth of the month, we've brought thirteen beers!

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

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

Hefeweizen: Unfiltered American wheat ale, light in color, body, and bitterness, with the delicious finish of wheat malt. Yummalicious!

MISSOURI

Pale Ale: Amber-colored, medium-bodied British-style ale with a smooth, mildly-hoppy character. Our most popular beer.

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

Oatmeal Stout: Rich, full-bodied stout with sweetness from caramel malt, bitterness from roasted barley, and smoothness from flaked oats. yumyum!

Raspberry Hefeweizen: Our unfiltered wheat ale is delicious and refreshing with the addition of raspberry.

Bock: Strong malty German lager, good and good for you!

Maibock: Big, golden, malty lager. Full-bodied, sweet, and delicious! Brewed for the Maifest, in celebration of spring.

Witbier: Unfiltered wheat ale is brewed with a Belgian yeast and flavored with orange peel and coriander. Very snappy and refreshing.

Grand Cru: Fruity, spicy aromas and flavors contribute to the complexity of this golden Belgian ale. Medium body and effervescence contribute to a light, dry impression, despite its substantial strength and sweet, smooth finish.

Weissbier: Bavarian-style unfiltered wheat ale, light in color and medium-bodied with a fruity and clovey aroma and flavor imparted by the German yeast.

Schwarzbier: A black German lager – clean, malty and roasty. This beer is deceptively easy to drink because of its mild flavor and medium-light body.

NEBRASKA

UPSTREAM BREWING COMPANY (6)
17070 Wright Plaza / 68130
Brewmaster: Zach Treimen

OMAHA
402.778.0100

Extend a welcome to this last-minute addition to the Great Taste! Brewery information was not available from the brewery in time for publication. Stop by their booth to learn more.

OHIO

BOSTON BEER COMPANY (51)
75 Arlington Street, Boston, Massachusetts 02116
Founder: Jim Koch

CINCINNATI
800.372.1131
www.samadams.com

Established 1985 (company) and 1997 (brewery). After years as a contract brewing company, Boston Beer Company acquired its Cincinnati brewery in 1997 (and therefore has its festival credentials as a Midwest brewer!) The brewery has a 200-bbl brewhouse and an annual capacity of 500,000 barrels. The company also contracts with medium-to-large regional breweries outside the Midwest. Winner of more than 170 international awards. Nationwide distribution.

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

NEBRASKA - OHIO

GREAT LAKES BREWING COMPANY (70)

2516 Market Avenue / 44113-3434

Brewmaster: Brian Lottig

CLEVELAND

216.771.4404

www.greatlakesbrewing.com

brianl@greatlakesbrewing.com

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, New York, Ohio, Pennsylvania, West Virginia and Wisconsin and ranks 35th in barrelage among US Specialty Brewers. Although known for its flagship beer, Dortmunder Gold, the brewery's Edmund Fitzgerald Porter is the most award-winning porter in the country, having recently received a Bronze Medal at the 2004 Great American Beer Festival. The Brewpub at Great Lakes Brewing Company includes a newly renovated Beer Cellar and operates in Cleveland's rail transit-accessible Ohio City neighborhood across from the historic West Side Market.

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. (6.0% v/v, 45 IBUs)

Edmund Fitzgerald Porter: Complex, roasty aroma with a bittersweet chocolate and coffee taste. Excellent with chocolate desserts. (5.8% v/v, 37 IBUs)

Holy Moses White Ale: A Belgian Wit ale spiced with orange peel, chamomile and coriander. Great with seafood and salads. (5.4% v/v, 30 IBUs)

Nosferatu Ale: A big, bold stock ale exploding with hop flavor from start to finish. Also excellent with red meats and strong cheeses. (8.0% v/v, 75 IBUs)

WISCONSIN**AEPPLETREOW WINERY (83)**

1072 288th Avenue / 53105

Cidermaker: Charles McGonegal

BURLINGTON

262.878.5345

wine@appletrue.com

www.appletrue.com

Established 2001. 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.

WISCONSIN

ANGELIC BREWING COMPANY (77)

322 West Johnson Street / 53703

Brewmaster: Dean Coffey

MADISON

608.257.2707

www.angelicbrewing.com

dean@angelicbrewing.com

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

[Brewer failed to provide a list of festival beers for publication. Indeed, Angelic hasn't provided a current list in years! They're going to bring out just about everything to entice you to visit the pub for more! Thank you, Dean, for more than nine years of great beers!]

ANGRY MINNOW BREWPUB (62)

10440 Florida Avenue / 54843

Brewer: Jason Rasmussen

HAYWARD

715.934.3055

jrasmussen27@hotmail.com

Established 2004. Angry Minnow Brewpub was established September of 2004 in one of the oldest buildings in Hayward, WI. The old Northwest Lumber Company building was built in 1889 and now, with an addition added for brewing, kitchen, seating, and a beer garden, houses the Angry Minnow Brewpub. The Minnow is owned and operated by local brothers Will and Jason Rasmussen. Jason does the brewing and has six different hand-crafted brews on tap.

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

BREWERY CREEK (35)

23 Commerce Street / 53565

Beer Maker: Jeff Donaghue

MINERAL POINT

608.987.3298

info@brewerycreek.com

www.brewerycreek.com

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

Shandy: AKA "Der Radler." A classic blend of fine ale and lemonade loved by Germans and British Islanders alike. You will too!

Brown Stout: Brewed with mostly brown malt, a little chocolate malt, some black malt and flaked barley. Conditioned with nitrogen and CO2.

Belgian White Style: Not too hoppy, spices, murky, fruity, fizzy beer. Well why not? Everybody else makes one!

Keeping Ale: Malty, sweet and strong.

WISCONSIN

CAPITAL BREWERY COMPANY (39)

7734 Terrace Avenue / 53562-3163

Brewmaster: Kirby Nelson

MIDDLETON

608.836.7100

capbrew@capital-brewery.com

www.capital-brewery.com

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

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

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

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

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

CENTRAL WATERS BREWING COMPANY (18)

701 Main Street / Post Office Box 123 / 54443

VP/Head Brewer: Paul Graham

JUNCTIONCITY

715.457.3322

centralwaters@hotmail.com

www.centralwaters.com

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. 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

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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.

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

CITY BREWERY (48)

925 South Third Street / 54601

Brewmaster: Randy Hughes

LaCROSSE

608.785.4526

rhughes@citybrewery.com

www.citybrewery.com

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.

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

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 krausened, 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 krausening, 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).

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CORNER PUB (86)

100 Main Street (Hwy 33) / 53959
Brewer/Owner: Pete Peterson

REEDSBURG

608.524.8989
cornerpb@mwt.net

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

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

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. (58)

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

CROSS PLAINS

608.798.3911
www.essersbest.com

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

DELAFIELD BREWHAUS (89)

3832 Hillside Drive / 53018
Brewmaster: John Harrison

DELAFIELD

262.646.7821
www.delafeld-brewhaus.com

Established 1999. Delafeld 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.

[Brewer failed to provide a list of 2005 festival beers for publication.]

DELLS BREWING COMPANY (100)

110 Wisconsin Dells Parkway South / 53965
Brewmaster: Dana Wolle

WISCONSIN DELLS

608.254.1122
info@dellsmoosejaw.com
www.dellsmoosejaw.com

Established 2002. We serve 10 different styles of hand-crafted brews on tap. The six year-round microbrew selections include but are not limited to the following: Light Ale, Honey Ale, Dells Pilsner, Raspberry Crème, Dells Chief Amber Ale, and Kilbourn Hop Ale. Four other selections rotate through seasonally such as the Weissbier, Bucky Beaver Pale Ale, Witbier, Nut Brown Ale, Oaktoberfest, Porter, Stand Rock Bock, Tripel, Milk Stout, Golden Logger, Dunkel Lager, and Blonde Bock. Within the first year of brewing, the Dunkel Lager received a silver medal in the European-Style Dark/Munchner Dunkel category at the 2002 Great American Beer Festival. This was followed up in 2003 with another silver medal in the Bock category for Blonde Bock. The brewery is on the third level of Moosejaw Pizza, located between Chicago and Minneapolis in the heart of Wisconsin Dells, Wisconsin. Moosejaw seats 500+ patrons within the three levels of the full-service restaurant which specializes in fresh, piping hot pizza. Each level has its own unique appeal. The Brewery Bar overlooks just that, the brewery. The main floor has numerous game mounts, a massive fireplace & old-fashioned photos of its namesake, Moose Jaw, Saskatchewan. The Rathskellar, Moosejaw's lower level, bar is complete with premium sports viewing, pool tables, arcade games, and a large party room available

for private celebrations. Stop in for a sample, stay for a pint & take home a Dells Brewing Company growler.

Light Ale: Very mild ale brewed with Pilsner malt for light golden color and crisp taste.

Dells Pilsner: A traditional example of the world's most popular beer style. The German medium-bodied lager is brewed with domestic Pilsner malt and Hallertauer hops for a crisp, hoppy flavor.

Kilbourn Hop Ale: Medium-bodied amber ale with a pleasant hop flavor and aroma. Locally grown hops are harvested from Brownie Zinke's Hop Farm and are used to create this one-of-a-kind ale.

Dunkel Lager: 2002 Silver medal winner in the European-Style Dark/Munchner category is a malty, mellow, and slight roasty tasting brew. This medium-bodied, dark mahogany beer is brewed in the style of Munich dark lagers.

Blonde Bock: 2003 Silver medal in the Bock category, our deep golden, medium-bodied lager gets its color, body, and sweet malt character from imported Vienna Malt. This beer has a crisper malt presence and more emphasis on hop flavor and aroma than our dark bock.

FALLS BREWING COMPANY (96)

782 North Main Street / 54154

Brewmaster: John Daul

OCONTO FALLS

920.846.4844

jdaul@fallsbrewing.com

www.fallsbrewing.com

Established 2004. We are located on the shores of the beautiful Oconto River. Started in 2004 we are now one of Wisconsin's fastest growing breweries. Our production of fine quality English Ales are available from Northern Wisconsin and Door County to Madison and Milwaukee in the south. Falls Brewing Company is the result of a home brewing hobby gone terribly awry. One evening after lamenting about the lack of local availability of fresh English ales the idea for a brewery was hatched. Numerous business models were reviewed. A location was found in an old Hardee's building, making Falls Brewing Company the only brewery in the state with a Playland. Our equipment was purchased from another Wisconsin brewery that was moving to larger quarters. We began production in July 2004 in earnest. Our products are available in bottles, 1/6 barrels and 1/2 barrels. Please look for our distinctive black and white 6 packs at your local retailer, or on tap. Stop in for a tour. Someone is always around.

Falls Pale Ale: Traditional in all respects. The warm copper color is the result of our use of pale malted barley, with small additions of caramel and biscuit malt. Falls Pale uses lower hopping rates than the typical American West Coast cousin for what we consider to be a more widely accepted beverage. Only English hops are used.

Falls Blonde Ale: Our newest addition. Somewhat lighter on the palate than our pale, in part the result of a small addition of Northeast Wisconsin wildflower honey. English two row and biscuit make up the bulk of the grainbill. This beer is wonderfully refreshing in the warm Wisconsin summer. A white long-lasting head sits atop this beautiful straw colored ale. One of our customers insists that his patrons try a Falls Blonde with their Friday fish

fry. Stronger than a session brew, but not so strong as to knock you into next week.

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Falls Nut Brown Ale: Translucent with a wonderful ruby hue and a light brown head. The rich malty flavor is a balance of pale, chocolate, and crystal malts. We have avoided the dryness experienced in some nut brown offerings. Traditional hopping is subdued and yet keeps the brew from being too sweet. A great fresh, clean malt aroma remains as the beer warms. Perfect while pondering the problem of clearing autumn's leaves.

Falls Porter: Dark, rich, and inviting; it leaves the palate wanting more. Pale, chocolate, crystal, and black patent malts, and only traditional English hops are allowed near the brew kettle. The result is inky black, and opaque, with an incredibly full malt aroma and taste. The fine brown head coats the lip. The finish leaves hints of chocolate and coffee. Roast beef, and prime rib feel honored to be served with this brew.

FAUERBACH BREWING COMPANY (59)

12 Prairie Edge Way / 53711

Brewmaster: Fred Gray

FITCHBURG

www.fauerbachbrewery.com

Re-established 2005. Started by Peter Fauerbach, a German immigrant, the Fauerbachs brewed beer on the shores of Lake Monona in Madison. You could have seen it across the lake from the site of the Great Taste of the Midwest. The brewery, started in 1848, operated until 1966. The brewery survived Prohibition by producing non-alcoholic "near-beer", and soda. The brewery buildings are gone, but the name and taste survived. Started again by great-great grandsons of Peter, the second phase of the legend lives with the fifth generation.

Fauerbach Amber Lager: Vienna-style with a soft maltiness and a rich aroma. Not at all as bitter as its dark amber color suggests. It is an excellent beer to match and marry the flavors of a wide variety of foods. It is perfect for sweet spiced recipes or relatively sweet tasting meats. Pizza, sausage, grilled chicken, brats come to mind.

FOX RIVER BREWING CO. (101)

1501 Arboretum Drive / 54901

4301 West Wisconsin Avenue / Fox River Mall / 54915

Brewmaster: Brian Allen, Brewer: Kevin Bowen

OSHKOSH AND APPLETON

920.232.2337

920.991.0000

www.foxriverbrewing.com

fratellos@supplereastaurantgroup.com

Established 1995 (Oshkosh) and 1997 (Appleton). This year we are celebrating ten years of bringing the thirsty inhabitants of the Fox Valley hand crafted quality ales and lagers. Year round beers include: Fox Light, Buzzin' Honey Ale, Foxtail Pale Ale, Winnebago Wheat, Caber Tossing Scottish Ale, Titan Porter, and Trolleycar Stout. Two rotating taps showcase seasonal and specialty styles. Beer is available by the 1/2 or 1/4 bbl kegs, 64 oz growlers, or 12 oz bottles. Both brewery restaurants, in Oshkosh and Appleton, have an extensive wine list and a full bar.

[Brewer failed to provide a list of 2005 festival beers for publication.]

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FUN HUNTERS BREWERY (12)

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

WHITEWATER

262.473.8000
rcruse@idcnet.com
randysrest.com

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

[Brewer failed to provide a list of 2005 festival beers for publication.]

GRAY BREWING COMPANY (46)

2424 West Court Street / 53548
Brewmaster: Fred Gray

JANESVILLE

608.754.5150
www.graybrewing.com

Established 1994 (current brewery). In 1856, Joshua C. Gray started a brewing business in Janesville based on the simple principle of making the very best tasting ales and soft drinks. To accomplish this he knew he had to create the best recipes, use the finest ingredients available, and brew with craftsman who cared. Over 140 years and five generations later, the Gray family continues this tradition of offering only the best in hand-crafted beers and soft drinks. That tradition has proudly made the Gray Brewing Company one of the oldest family-owned beverage companies in the nation. Today, we 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: "Malternative" 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.

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

Rathskellar Ale: Beer for relaxing on the Memorial Union Terrace.

GREAT DANE PUB AND BREWING CO. (20)

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

MADISON and FITCHBURG

608.284.0000
www.greatdanepub.com

Established 1994. The original Great Dane Pub and Brewing Company is located in the old Fess Hotel, an historic landmark building in downtown Madison. The great service, diverse menu, and variety of environments (pool hall, spacious bar / dining room,

rathskellar pub, garden seating) have regularly netted the Great Dane "Best of Madison" laurels. The 3,000 barrels we brew per year puts us in the top 10 nationally in terms of production, and our pub has three lagers, two cask-conditioned "real ales," and a total of 16 house-brewed beers on tap at all times. Do you think we're serious about beer? The Fitchburg location just outside of Madison opened in 2002, and is no cookie-cutter clone. With a varied menu and distinctive "beer cathedral" ambience (10+ beers on tap), it pours another 1,300 barrels of hearty brew for our avid southside patrons.

[Brewer failed to provide 2005 beer list for publication, 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 (34)

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

GREEN BAY

920.438.8050
www.hinterlandbeer.com

Established 1995. We began brewing in an old cheese factory in Denmark (Wisconsin). The beer was bottled, kegged, and distributed under the Hinterland name. In 1998 operations moved to downtown Green Bay. Over the years the company has evolved into a fine dining restaurant that showcases not only the fresh Hinterland beer, but an impressive wine, dinner, dessert, and lounge menu.

[Brewer failed to provide a list of 2005 festival beers for publication.]

GRUMPY TROLL BREW PUB (78)

105 South Second Street / 53572
Brewmaster: Rich Becker

MOUNT HOREB

608.437.2739
www.grumpytroll.com

Established 2000. (1998 as Mount Horeb Pub and Brewery). The Grumpy Troll Brew Pub is one of the friendliest brewpubs east of the Mississippi, offering casual family dining, daily specials, and a pleasing variety of hand-crafted beers. Sample all eight, or tailor one to your taste buds. Originally built as the Mount Horeb Creamery, the Grumpy Troll has maintained its charm through the renovations that introduced modern-day conveniences. Open daily at 11am, we serve food until 10pm nightly. "To go" beer is available in half-gallon growlers, 1/6 bbls and 1/2 bbls. We will begin distributing our beers to local retail establishments.

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

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 (4)

535 West Grand Avenue / 53074

Brewmaster: Jim Schueller

PORT WASHINGTON

262.284.3118

matt@harborcitybrewing.com

www.harborcitybrewing.com

Established 1996. All of our products are brewed in 20-barrel batches and packaged at the brewery in Port Washington. Operated by a family with a strong brewing background, Harbor City Brewing Company has the equipment, the knowledge and experience, and the dedication to brew the best beer around (just try it). We look forward to providing you with 'Real. Good. Beer.' for many years to come!! Tours and tastings: Saturday 12N-4pm. All of our products are available at better retail establishments in the Madison and Milwaukee area as well as Green Bay and the Fox Valley, Stevens Point, Wausau, and Central Illinois.

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

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 ~ it's 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!

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HAUSMANN BREWING COMPANY (60)

Brewmaster: Fred Gray

MADISON

Re-established 2003. Joseph Hausmann, touted as "one of the oldest brewers in the state" and owner of "the largest of 5 German owned and run breweries in the city of Madison," started brewing Hausmann beer under his own label in 1864 - he originally rented and subsequently purchased the E.W. Voight Capitol Brewery located at the corner of State & Gorham. The company grew and continued to be run by his sons until a fire in the winter of 1923 destroyed the brewery. The fire department managed to save the mahogany bar which was reinstalled in the Memorial Union at the University of Wisconsin. Fritz J. Hausmann, a descendent of Joseph, was invited to, and reintroduced to beer - "Hausmann Anniversary Beer" - as part of the 75th Anniversary celebrations of the Memorial Union. During Prohibition, Hausmann "near beer" was the beer of the Memorial Union. The Anniversary beer was so well received that in 2005, the original formula of Hausmann's Pale Ale was introduced. It is brewed by Gray's Brewing Co. of Janesville and is available on tap or by the 12 oz. bottle. It is distributed by H&M Distributing Co. of Madison, WI in the counties of Dane, Green, Iowa and Lafayette. Hausmann product can be purchased at many local liquor stores and at Woodman's Markets East and West, and can also be sampled at various local pubs and restaurants in the Madison area.

Hausmann Pale Ale: Brewed with traditional barley malts imported from Germany and hops from the Yakima Valley. This rendition of the original recipe has a dark-straw color, light body, and noticeable hop flavor tease the palate, yet has a clean finish.

HEREFORD & HOPS STEAKHOUSE & BREWPUB (21)

2201 Sherman Street / 54401

Head Brewer: Kevin Eichelberger

WAUSAU

715.849.3700

hoprocket@yahoo.com

www.herefordandhopsausau.com

Established 2000. Our 15-barrel brewhouse turns out seven 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 H & H has quickly established itself as the place to dine, while enjoying award winning beers in North Central Wisconsin!

Schwarzbier: World Beer Cup 2004 Gold Medal winner. You'll be surprised at how smooth this very dark brown lager is--very malty, with just enough bitterness for balance. O.G. 13.35 deg. P Alc v/v - 4.5%

Sterling Pils: Clean malt character and a spicy, orange-like hop character results from a generous hand with Sterling hops in the kettle. O.G. - 13.2 deg. P Alc v/v - 5.7%

Cleary Red: Our flagship amber ale is brewed in the "Irish Red" style, with dominant caramel malt notes and a slightly dry finish O.G. - 11.0 Alc v/v - 4.5%

Brideale: Brewed for my beautiful bride to be, this Imperial Porter will eventually be aged on cherries and toasted oak for a complex flavor profile. Stop by to taste our progress on this wonderful beer. O.G. - 17.6 deg. P Alc v/v - 6.5% pre-cherries.

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HOPS HAVEN BREWHAUS / PWBC (15)

1327 North 14th Street / 53081-0691

Brewmaster: Jeff Kolar

SHEBOYGAN

920.457.HOPS

brewmastr@charter.net

Established 1996 (PWBC) and 2002 (Hops Haven). Hops Haven Brew Haus is 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.

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

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.

JOSEPH HUBER BREWING COMPANY (85)

1208 14th Avenue / 53566-0277

Director of Brewing: Kris Kalav

MONROE

608.325.3191

www.huberbrewery.com

www.berghoffbeer.com

kkalav@berghoffbeer.com

Established 1845. The Joseph Huber Brewing Company is the oldest continuing family owned brewery in Wisconsin and the second oldest in the United States. 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, and 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. Our products are available throughout the Midwest in 6pks, 12pks, 5LTR Cans, 1/4 Barrels & 1/2 Barrels in New Sankey Kegs! Stop down to Monroe and Tour this Historic Brewery any Thursday, Friday, or Saturday 11am, 1pm, or 3pm. Try a sample in the New Founder's Tap Room or stop in the New Brewery Gift Shop open all week during regular business hours or try our new web-store. Call 1-800-BEER-205 for information.

Huber Bock: A creamy texture and rich flavor appeals to beer lovers all over Wisconsin and the Midwest. It has a fine, malty body like the bocks of southern Germany, but is

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drier than the typical bocks of Bavaria. It was awarded the Gold Medal in the 2004 World Beer Championships. The alcohol content is 5.4% v/v, 23 IBUs.

Berghoff Oktober Fest Beer: 2003-04 gold medal World Beer Championships-BTI 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, 21 IBUs.

Berghoff Solstice Wit: New Summer Seasonal Brew named for the golden light 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, 11 IBUs.

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. Blumer's Root Beer is blended with the choicest flavors to make it just right, just like the root beer you loved as a kid. Voted Best Local Root Beer by the Wisconsin State Journal!

J.T.WHITNEY'S PUB AND BREWERY (87)

674 South Whitney Way / 53711-1035

Brewmaster: Richard Becker

MADISON

608.274.1776

www.jtwhitneys.com

Established 1995 (brewery in 1996). The pub opened in October 1995 and has featured Brewmaster Richard Becker since opening. With annual capacity of just over 1000 barrels, Rich has developed a reputation for brewing a larger variety of beers including American, German and British Style Ales. Over the past 9½ 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.

Popcorn Ale: Light golden ale with a light popcorn flavor.

Badger Red Ale: Medium bodied ale with notes of caramel and honey

Dark Alt: Dark, rich Dusseldorf Style Alt Bier with notes of chocolate and licorice.

India Pale Ale: English Style Ale with strong hop bitterness and aroma.

Köln Kölsch: Light and crisp with low hop flavor and aroma with medium bitterness.

WILLIAM KUETHER BREWING (5)

360 Fourth Street / 54005

Brewmaster: Robert Wilber

CLEAR LAKE

715.263.4333

ask@sconnieales.com

www.sconnieales.com

Established 2004. Under new ownership August 2005. Taste the beers in person at our pub at the brewery!

Kölsch: Blonde, top-fermented, in the style of the brews from Köln. 5% v/v, 25 IBUs.

Altbier: Dark copper, top fermented, in the style of the brews from Düsseldorf. 5% v/v, 40 IBUs.

WISCONSIN

LAKE LOUIE BREWING COMPANY (40)

7556 Pine Road / 53503

Owner/Brewer: Tom H. Porter

Assistant brewers: Tim Wauters, Tanner Brethorst

ARENA

608.753.2675

tom@lakelouie.com

www.lakelouie.com

Established 1999. Lake Louie is a small brewery located on the beautiful shores of Lake Louie (actually a 1/4 acre pond). We brew on a 15 bbl system with a capacity of about 1,500 barrels per year. We self-distribute English and American ales to taverns, restaurants, and liquor stores. Our beers are 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.

CoonRock Cream Ale: Pre-prohibition Cream Ale using 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 to see what other special brews we swiped from our cooler for this Greatest Taste of the Midwest.

LAKEFRONT BREWERY (76)

1872 North Commerce Street / 53212-3701

Brewmaster: "Luther"

MILWAUKEE

414.372.8800

www.lakefrontbrewery.com

lakefrnt@execpc.com

Established 1987. Lakefront Brewery was started by two brothers Jim and Russ Klisch. We specialize in traditional and innovative style beers. Brewing 14 different beers year around.

Cream City Pale Ale: Named for the cream colored brick used to build Milwaukee. This amber-colored pale with noticeable hops and hints of citrus make it refreshing year around.

Organic E.S.B.: One of the few beers brewed in the world using 100% certified organic ingredients. Mildly hopped and straw-colored, with caramel malt and European hops.

Riverwest Stein Beer: This is our flagship brew. A Vienna-style amber lager brewed with Caramunich and Carapils malt and balanced with Cascade hops.

Cattail Ale: Mild Wisconsin ale, golden amber hue, fruity aroma. The lightest beer we brew!

White Beer: Brewed in the style of a Belgium Wit. A special blend of coriander, orange zest and unmalted wheat helping to make this a remarkably refreshing summer beer.

WISCONSIN

Bourbon Cherry: This is something new from the brewery. Our cherry beer comes out in the beginning of spring. A pound of Door County cherries goes into every gallon of this lager. We purchased bourbon barrels from down south and added the beer to them and let it age for three months. Look for this one!

LEGENDS BREWHOUSE & EATERY (64)

2840 Shawano Avenue / 54313

904 Waube Lane / 54303

875 Heritage Road / 54115

Brewer: Ken Novak

GREEN BAY/ DEPERE

920.662.1111

920.336.8036

Established 1998. We now have three locations in the Green Bay area, all with a warm atmosphere, great brews and food, and many TVs to watch your favorite sports programing. We have four beers on tap throughout the year along with seasonals. Our Duck Creek Dunkel won a bronze medal at the Blues and Brews in Oshkosh. So come and enjoy a fine menu and a great home brew.

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

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

CHIPPEWA FALLS

715.723.5557

414.931.6706

www.leinie.com

888.LEINIES

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.

WISCONSIN

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.

MILWAUKEE ALE HOUSE (37)

233 North Water Street / 53202

Practical Brewer: Jim Olen

MILWAUKEE

414.226.2337

jamesolen@com

www.ale-house.com

Established 1997. Milwaukee Ale House has grown to become the second largest brewpub, by volume of beer brewed and sold, in Wisconsin. Located in downtown Milwaukee's Historic Third Ward, we're just west of Mayor Maier Festival Grounds. Located at 233 N. Water Street in a beautiful Cream City brick building over 100 years old. Our warm interior highlights the use of Cream City brick and exposed timber creating a great beer hall atmosphere. Stop in for lunch and dinner and select items ranging from ribs, to burgers, to pasta and daily specials. Relax on one of our two outdoor decks situated on the Milwaukee River with access to the Milwaukee River Walk system. Our lower deck sports its own bar for more intimate socializing. Practical Brewer Jim Olen proudly produces over 1,300 barrels of beer per year, most enjoyed on premise, with growlers to go and kegs available by request. Featured are five regular house beers; Downtown Lites Honey Ale, Solomon Juneau Golden Ale, Louie's Demise Amber, Pull Chain Pail Ale, and 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.

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

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.

MUSKIE CAPITAL BREWERY (99)

15546 County B / 54843

Brewer: Badger Colish

HAYWARD

715.934.BEER

oldhayward@cheqnet.net

Established 2005. Most recently the South Shore added a sister operation to its portfolio. The new facility is located in Hayward, WI and is part of the Old Hayward Eatery. We are very proud to offer the Muskie Capital Brewery into Wisconsin's brewing fraternity. It will produce some specialty products for the South Shore and will produce it's own great recipes as well. The brewery is based around a 15 barrel Bohemian brewhouse and will have selections of ales and lagers. Currently, this facility is not distributing.

NEW GLARUS BREWING COMPANY (1)

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

Brewmaster: Daniel Carey, Diploma Master Brewer

NEW GLARUS

608.527.5850

www.newglarusbrewing.com

Established 1993. A favorite Wisconsin brewery, New Glarus has wasted no time establishing itself as a world class operation. Dan and Deborah have successfully combined their business management and brewing professionalism with their philosophy based on individuality, cooperation, and the use of 100% natural ingredients to produce world class, handcrafted beers for their friends in Wisconsin. Gift shop hours: M-F 10am-5pm, Sa/Su 11am-5pm. Audio tour runs daily until 4:30.

Spotted Cow: Cask conditioned ale has been the popular choice 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. Expect this ale to be fun, fruity, and satisfying.

Fat Squirrel: Six different varieties of 100% 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.

Staghorn Octoberfest: Expect this bier to pour with a rich head of foam that will enhance its incredible spice bouquet. Staghorn Octoberfest combines a smooth amber body with a clean crisp finish. "Wisconsin's Real Red."

Uff-Da Bock: A Bock brewed to appease the Gods of Winter. A hearty and full-bodied "Big" bier, brewed in the Reinheitsgebot tradition, and comes by its mahogany hue naturally. Complex and smooth with deep chocolate and coffee undertones, complementing the rich bouquet. Remember to serve at about 48°F. Because like many good things in life, the warmer the Bock is, the sweeter it gets.

Wisconsin Belgian Red: You hold the marriage of wine and beer, a tapestry of flavor. We use whole Montmorency Cherries, Wisconsin farmed wheat, and Belgian roasted

barleys, lagered in oak tanks and balanced by Hallertau hops we aged in our brewery one full year. More than a pound of Door County Cherries in every bottle makes this beer uniquely "Wisconsin." So unique, in fact, that we applied for a patent. Ruby red, medium body, highly carbonated, and intense with cherry flavor and bouquet. Serve in a brandy snifter or champagne flute and toast life with beer from the land of Wisconsin.

NICOLET BREWERY AND RESTAURANT (53)

3578 Brewery Lane, P.O. Box 650 / 54121

Brewmaster: Art Lies

FLORENCE

715.528.5244

nicolethebeer.com

alies@nicolethebeer.com

Established 1997. There's a place in the woods of Northern Wisconsin where life is simple and time seems to move a little slower. Where the water runs sparkling clear, the air is fresh, and folks take time to enjoy life. A place where great beers are brewed and aged to smooth perfection. Nicolet Brewery is in Florence County, home of the Nicolet National Forest and some of the finest stretches of wild rivers and unspoiled forest in the Midwest. A rural 13,000 square foot facility houses the brewpub, brewery and offices. Nicolet Brewing specializes in small batch beers with ridiculously long aging times and a menu of homemade foods that emphasize the use of wood fires for cooking. We have two flagship beers and a rotating seasonal beer available in bottles and kegs at all times. You have heard of the "beaten path"? Well, we are way off it in Florence, Wisconsin. It's worth the trip!

Nicolet Cream Ale: Golden American style pale ale, full bodied, mildly hopped with a crisp finish. 5%

Nicolet Porter: Dark, chocolatey, mild roasted flavors and ever so slightly sweet. 5.5%

Nicolet BBD: Black beer aged in Bourbon barrels, smooth and drinkable with vanilla, chocolate and coffee undertones followed with a subtle hop dryness and that "yummy" bourbon smokiness. 6.0%

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

OCONOMOWOC BREWING COMPANY (94)

750 East Wisconsin Ave / 53066

Brewer/Vice President: Tom "Julio" Miller

OCONOMOWOC

262.560.0388

ltmiller@ecinet.net

www.obcbeer.com

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.

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

WISCONSIN

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

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

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

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

ONOPA BREWING COMPANY (81)

735 East Center Street / 53212

Brewmaster: Jacob Sutrick

MILWAUKEE

414.264.3630

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. 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 international and national touring bands. Stop on in for a pint, a pizza, and to witness some groundbreaking music. Our tavern hours are: Monday-Friday 4pm-2pm, Saturday noon-2pm, Sunday 11am-2pm.

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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.

WISCONSIN

PEARL STREET BREWERY (106)

1401 Saint Andrew Street / 54603

Brewmaster: Joe Katchever

LaCROSSE

608.784.4832

www.pearlstreetbrewery.com

joe@pearlstreetbrewery.com

Established 1999. For the fifth year in a row, the Pearl Street Brewery crew joins us from LaCrosse, on the "westconsin coast" along the Mississippi River valley. Come on by the PSB tent today and check out their funky band, "Liquid Bread". As always, the PSB crew will be rockin' all day long. When in LaCrosse, make sure to stop by PSB's new brewery and hospitality center for some sampling and a tour (open fall 2005).

Downtown Brown***Pearl Street Pale Ale*****Lucky Logger Lager**

Fruit Bat Framboise: Light, refreshing Belgian-style beer brewed on organic raspberries and aged for more than three years! Stop by to find out when the Fruit Bat will be tapped so you don't miss it!

*Gold and Silver Medal winners. 2003 World Beer Championship

RAILHOUSE BREWING COMPANY (25)

2029 Old Peshtigo Road / 54143

Brewmaster: Kris Konyon

MARINETTE

715.732.4646

Established 1995. Now under new and much improved ownership. The restaurant features a full menu including Friday fish fry, surf-n-turf, pizzas, pasta, or most anything else you want. The brewery's annual production is about 200 barrels; except for the growlers that make it home, all the beer is consumed on site. Distribution extends from the dining area, through the bar and banquet hall, and outside to the patio bar. All 12 or so beer styles are packaged in half-barrel form, on tap at the bar. We also feature live music weekly. The Railhouse has undoubtedly the best food and drink available for miles and miles. Good times in a small northern town. Oh, and we give out free beer each time the train rolls by.

Doppelbock: Traditionally in Bavaria, bock was tapped for the coming of spring. The higher alcohol and richer version of bock was known as doppelbock. Ours has been brewed with German barley and wheat and has been lagered for a spell--as tradition calls for. (6.7%)

Honeyweisse: Summer afternoons and honeyweisse go hand in hand. German malted wheat and local northwoods honey are the perfect fit for each other. We'll even let you citrus it up with a lemon if you want to. (5.2%)

Oatmeal Stout: Black and creamy brew with a full body, rich head, and coffee and chocolate overtones. A fine example of a pub-style stout. (6.1%)

Pike River IPA: A classic IPA beer named after northeastern Wisconsin's Pike River. Why? The banks of the Pike are home to some of the most impressive wild hop fields to be seen in all of Wisconsin. If you enjoy heavily hopped ale, this is for you! (5.9%)

WISCONSIN

ROCK BOTTOM BREWERY (102)

740 North Plankinton Avenue / Milwaukee, Wisconsin 53203

Brewer: David Bass

MILWAUKEE

414.276.3030

www.rockbottom.com

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

IPA**Saison****Hefeweizen****...and more****RUSH RIVER BREWING COMPANY (65)**

W4001 120th Avenue / 54750

Owner/Brewer: Dan Chang

MAIDENROCK

715.448.2035

rushriverbeer.com

rushriverbrewing@yahoo.com

Established 2004. Located in Maiden Rock, Wisconsin, on the scenic bluffs above Lake Pepin, we offer a variety of unfiltered, unpasteurised ales. Entering our second year of business brings with it plans for a bottling line to be installed late this summer. We appreciate the support we've found around Minnesota and Wisconsin at many tastings, music festivals, and backyard cookouts. With the advent of our sixpacks in stores this summer, we hope to reach an even more diverse and thirsty crowd.

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. Our flagship brand

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

Bubblejack IPA: The hoppiness has making it a favorite in the Twin Cities and we now offer it year around.

Winter Warmer: Keeps those cold months bearable!

RUSTIC RAIL BREWPUB (7)

1966 Velp Avenue / 54303

GREEN BAY

920.494.2755

Extend a welcome to this last-minute addition to the Great Taste! Brewery information was not available from the brewery in time for publication. Stop by their booth to learn more.

WISCONSIN

SAND CREEK BREWING COMPANY (32)

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

Brewmaster: Todd Krueger

BLACK RIVER FALLS

715.284.7553

sales@sandcreekbrewing.com

www.sandcreekbrewing.com

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. Tours are available by appointment. Tasting room and gift store are open to the public during normal business hours (8am-5pm, M-F unless otherwise noted.)

Sand Creek beers are found all over Wisconsin, as well as Chicago, Peoria IL, and southern Minnesota. Over the next several months we will be expanding our market area to include the Twin Cities and northern Minnesota.

English Style Special Ale: Robust English Brown Ale with a fine roasty toasty flavor with a hearty red-brown color. Liberal use of Cascade hops give this fine ale its distinctive flavor.

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

Wild Ride IPA: Our NEWEST addition to the line up is a classic IPA with a strong start and a smooth finish.

Sand Creek Golden Ale: American session ale made with a variety of specially roasted barley 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!

Woody's 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. Whiskey cask aged Nitropour Oscar's!

WISCONSIN

SILVER CREEK BREWING COMPANY (9)

N57 W6172 Portland Road / 53102

Brewmaster: Steve Venturini

CEDARBURG

262.375.4444

www.silvercreekbrewing.com

Company established 1999. We are located in the historic Cedarburg Mill, at the southeast corner of Columbia and Portland Roads in the heart of Cedarburg, Wisconsin and feature 16 taps with several of our own beers and Blonde Root Beer along with choice micros and imports. Flanked by waterfalls and flowing water, our beer garden provides a picturesque setting amidst the many local shops. Nestled between the beautiful banks of Cedar Creek and the mill's spillway, you'll enjoy the water flowing over the historic mill dam and through the original vertical-shaft turbine. Our pub and brewery have been carefully constructed on the building's machinery level, preserving the historic architecture of the 1855 mill. The smoke-free setting ensures your social enjoyment.

[Brewer failed to provide a list of 2005 festival beers for publication.]

SLAB CITY BREWING COMPANY, LLC (42)

W3590 Pit Lane / 54107

Brewer/Owner: Bill Winsand

BONDUEL

715.758.2337

www.slabcitybeer.com

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

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

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

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

Milkhouse Stout: Don't be fooled by this name! Milkhouse Stout is not a sweet stout, as its name seems to imply. This is a dry stout with a rich roasted flavor and an ample dose of hops. We use a blend of five different barley to achieve the robust taste that will

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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 (90)

808 West Main Street / 54806

Head Brewer/Owner: Eugene "Bo" Bélanger

ASHLAND

715.682.9199

www.southshorebrewery.com

Established 1995. The South Shore Brewery was established in May 1995 and became 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 29 that year. The brewery is dedicated to producing flavorful innovative products that use 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 Wisconsin, the western UP of Michigan, and the Duluth metro area and North Shore of Minnesota.

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

Nut Brown Ale (4.0-4.4 % w/v): 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.

HoneyPils (4.4-4.6 % w/v): 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 % w/v): 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.

WISCONSIN

Extra Pale Ale (3.8-4.4% w/v): 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% w/v, 4.6% v/v) 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% w/v; 4.3 % v/v) 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 % w/v, 5.5 % v/v) 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 (49)

701 West Glendale Avenue / 53209

Owner/President: Randal G. Sprecher

Brewmaster: Craig Burge

GLENDALE (MILWAUKEE CO.)

414.964.2739

www.sprecherbrewery.com

beer@execpc.com

Established 1985. Sprecher is dedicated to producing fine European and traditional style beers and gourmet sodas. After 10 years in Milwaukee's Walker's Point area, the brewery moved to a larger location, a former elevator car factory, to continue its growth in producing distinctive beers for discerning beer drinkers. Sprecher produces five year-around varieties, more than six seasonals, and seven 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) the Boston area.

Micro Light: The latest brew from Sprecher, is an easy drinking light refreshing ale sure to satisfy your thirst any time of the year.

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.

WISCONSIN

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 (50)

2617 Water Street / 54481-5248

Brewmaster: John Zappa

Assistant Brewmaster: Matt Hall

STEVENS POINT

715.344.9310

www.pointbeer.com

info@pointbeer.com

Established 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.

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

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.

Point Root Beer: We use Wisconsin honey to enhance a creamy, smooth draft root beer with a delicious taste for anyone looking for a non-caffeine, non-alcoholic beverage.

WISCONSIN

STONE CELLAR BREWPUB, INC. COMPANY (19)

1004 South Olde Oneida Street / 54915-1399

Owner/Brewmaster: Steve Lonsway

APPLETON

920.735.0507

ask@stonecellarbrewpub.com

Established 2004.

Houdini Honey Wheat: American style hefe weizen with pure Wisconsin honey added for sweetness.

Ankle Biter Ale: A wonderful session ale.

Cellar Dweller Dark Lager: German style dark lager with a clean and crisp flavor profile.

Little Adler Root Beer: Root beer soda-"Lighter than the rest, but still the best!"

One more "Brewers Choice": ???

TITLETOWN BREWING COMPANY (97)

200 Dousman Street / 54303

Head Brewer: Bill Mullins

GREEN BAY

920.437.BEER

www.titletownbrewing.com

Established 1996. Titletown is located in the 107-year-old renovated Chicago & Northwestern railroad depot in downtown Green Bay overlooking the Fox River. Green Bay's first brewpub features nine hand-crafted beers, our own root beer, and some of the finest cuisine in the area.

[Brewer failed to provide a list of 2005 festival beers for publication. Here are some beers from the past; no guarantees that they're serving them this year.]

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

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

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

TYRANENA BREWING COMPANY (31)

1025 Owen Street, PO Box 736 / 53551

Brewmaster/Founder: Rob Larson

LAKE MILLS

920.648.8699

www.tyranena.com

info@tyranena.com

Established 1999. Our modern brewing facility produces five year-around beers and a number of specialties. Beer is available in bottles and select draught accounts in southern Wisconsin. Our beautiful smoke-free Tasting Room and Beer Garden are open Wednesday through Saturday evenings. Enjoy live music performances every Saturday night. Growlers available.

Bitter Woman IPA: Our Wisconsin variation of an India Pale Ale. This beer is intensely bitter with a mighty hop flavor and aroma.

Rocky's Revenge: A portion of each batch of this American brown ale is aged in bourbon barrels. Each bourbon barrel contributes its own unique character to this rich, satisfying ale.

WISCONSIN

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

Headless Man Amber Ale: Brewed in the "old way" of a Düsseldorf-style Altbier. An extended cold lagering process gives this amber ale its smooth taste.

Spank Me Baby Barley Wine: Oh yeah, baby! Don't think we need to say any more.

Honey Blonde: A light-bodied beer with a sweet citrus flavor from orange blossom honey and cascade hops.

Oatmeal Stout: An intensely black ale brewed with caramel and chocolate malts, roasted barley and a large helping of oats.

VIKING BREWING COMPANY (24)

234 Dallas Street W. / Box 277 / 54733

Brewmasters/Owners: Randy and Ann Lee

DALLAS

715.837.1824

brewer@vikingbrewing.com

www.vikingbrewing.com

Established 1994. Viking Brewing Company was the first microbrewery in Northwest Wisconsin since prohibition. Viking 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 23 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. 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.

Dim Whit: Belgian-style wit, spiced (dimmed) with coriander and ginger. This beer has become extremely popular.

Lime Twist: Refreshing Southern Bavarian wheat beer with a twist of lime. It is a perfect summer beer.

Queen Victoria's Secret: British India Pale Ale. Hopped with Vanguard, Fuggles and East Kent Goldings giving it a very dry finish.

Copperhead: Dunkel Märzen style ruby lager. Our most popular beer.

Invader: True German-style Doppel Bock. It is BIG, full and malty.

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

Mjød: To our knowledge, the very first Brackett produced commercially in the US! Its a honey based fermented beverage hand-crafted to capture the essence of mead.

J.D.'s Old-Fashioned Root Beer: Very creamy, slightly spicy non alcoholic root beer.

WATER STREET BREWERY (28)

Downtown: 1101 North Water Street / 53202-3107

Lake Country: 3191 Golf Road / 53018

Brewmaster: George Bluvas III

MILWAUKEE and DELAFIELD

414.272.1195

262.646.7878

www.waterstreetbrewery.com

Established 1987. Water Street Brewery began in the historic district 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 house beers, seasonals,

and root beer to go along with our contemporary food selection. In 2000 we built a second location in Delafield WI, which is about 25 miles west of Milwaukee. So we are now a chain, albeit a small one with only two links. Both locations brew the same great beer and serve the same great food. Both locations currently are displaying portions of the Water Street Beer Memoribilla Collection. This collection of antique brewery items focuses on Wisconsin's brewing heritage, and includes many pieces from the early 1900's including tap handles, bottles, cans metal and neon signs. Go Leafs Go! BeerHockeyRock!

Pale Ale: Hopheads and Lupomaniacs will enjoy this highly hopped west coast style pale ale. Not intensely, but fairly bitter, flavor hops are more pronounced.

Peach Weiss: Made especially for the Great Taste on my 15 gallon pilot system. It is based on our regular Hefeweizen recipe, blended with peaches and peach juice.

Bavarian Weiss: Traditional unfiltered German Hefeweizen with fruity esters and spiciness

Belgian White: Belgian style wheat beer spiced with coriander and orange peel. It has undertaken a second 'fermentation' with a culture of Brettanomyces Claussenii, which produces pineapple like flavors. Brettanomyces cultures are used by Belgian brewers, including one Trappist brewery, to produce their distinct flavors.

Irish Stout: Made for Milwaukee's Irish Fest, a traditional dark Irish Stout based on the Guinness recipe.

WHITE WINTER WINERY (79)

68323-A Lea Street (at US 2) / 54847

Meadmaker: Jonathan G. Hamilton

Head Taskmaster: Kim Hamilton

IRON RIVER

800.697.2006 or 715.372.5656

goodmead@cheqnet.net

www.whitewinter.com

Established 1996. We have been in our new location now for a year, and have increased production by about 2-1/2 times over last year. We make high quality hand crafted meads, or honey wine, using locally produced pure Wisconsin honey and fruit. We believe strongly in using what is in our own back yard and have built our business on this sustainable practice. We are truly a regional winery using ingredients grown within approximately 90 miles of the cellar. We use what our neighbors produce to make a great product. It helps them, it helps us, 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 supporting a family farm (and winery!). All offerings are available at a retailer near you. See web site for listings.

Black Mead: Soft, yet not subtle, light bodied, fruity, lightly oaked, dry red style. Made with black currants and honey. Enjoy with steak, cajun or as a stand alone drink. 11.5% v/v

Dry Mead: Off dry, delicate traditional mead - Hint of lemon/lime enhances chicken or fish. Dryness of a Chardonnay with a light honey finish. Int'l Eastern Wine Competition Bronze Award 2001.

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

Cyser: Semi-Sweet made with fresh apple cider and honey. Excellent with sharp cheeses, pork and spicy foods. Int'l Eastern Wine Competition Bronze Award 2003 Int'l Mead Comp. 2004

Raspberry Mead: Full raspberry nose and body, semi-sweet Great with dark chocolate!! 11.5% v/v

Blueberry Mead: Subtle semi-sweet blueberry fresh blueberry flavor for dessert or as a stand alone drink.

Sweet Mead: Sweet traditional mead (just honey and water) full flavored. The honeymoon tradition; enjoy with a loved one. Refreshing over crushed ice with a twist of lemon. 11.5% v/v. Silver - Eastern Int'l Wine Comp 2003 Gold Award Best of Class New World Int'l Wine Comp.2005

Traditional Brackett: Brackett represents the ancient link between mead and ale. Dark amber color range, 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.

Oak Brackett: Robust and nutty with a sweet finish, very complex and rich. 12% v/v. World Beer Cup Silver 2002, Bronze 2000, Int'l Mead Competition Silver 2004, Bronze 2003.

Hard Apple Cider: Refreshing alternative to beer or wine. Made with fresh pressed Bayfield Apple Cider. Light, crisp & sparkling! 4.5% v/v.

Blue Spritz: NON-ALCOHOLIC sparkling, fresh natural Blueberry. Join in the celebration of the fruits from the land in this delicious & refreshing natural blueberry drink.

If you enjoyed this year's festival, join us next year for the 20th Annual Great Taste of the Midwest 12 August 2006

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

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

**Tickets go on sale in May
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 go have a beer, eh?

DON'T BE A LOSER!

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

DON'T BE A LOSER! If you break your festival glass you can get a plastic cup and stamp for sampling the rest of the day. People will point at you, laugh at you, and call you "Loser!" Don't let this happen to you! Be careful about where you put your glass when you go to return a beer rental. Consider the minimal friction between a smooth glass bottom and a smooth inclined plastic surface inside a port-a-san; it's not a good combination. (You don't want to think about the things the toilet rental company has found when pumping them out.) Don't lose it, either. The vast majority of the people at the festival are honest, but there are always a few sleazy folks who have stolen peoples' glasses or items from exhibiting breweries. Don't give someone the excuse that s/he "accidentally" picked up yours. We have masking tape and markers available around the festival grounds if you wish to label your glass. We are also making available for sale a stylish 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 various locations 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!