

Welcome from the President

Welcome to the 20th annual Great Taste of the Midwest, our annual homage to Midwestern brewers and their talents. We sometimes take for granted how fortunate we are to be surrounded by so many great breweries. At least, we do until we travel this great land. Many parts of the country can't hold a candle to our selection. We are blessed.

Learn about new beers and new breweries here. Then visit them. Be sure to tell them, when you do visit, that you saw them at the Great Taste of the Midwest. Brewers (and brewery owners) love to know where you heard about them. Really, it makes their day.

Now, let's talk about making your day. A festival this size doesn't come about by itself. We'll start working on next year's fest as we tear down the tents for this one. These are the people who have worked countless hours making the Great Taste a memorable event for you. Raise your glass and toast the folks in the stylish black festival bowling shirts. They deserve to be recognized for their dedication year after year. If you run into one of them in a pub sometime during the year, buy them a beer; it's only fair--they've helped you enjoy several today.

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

Regular attendees know by now that this festival is a benefit for WORT 89.9 FM, Madison's listener-sponsored community radio station. Like our festival, WORT is run by volunteers for the good of the community.

Finally, remember that this is a **NON-DRIVING EVENT**. We like having you around and want to see you again next year. There are free shuttles running to brewpubs, breweries, and beer pubs in all parts of town. Use them. Have a nice dinner when you get there. Cabs are available for \$1 to take you to any home address or hotel in Dane County. Be sure to tip the driver who got you home safe and sound. Use and thank your designated driver. Think before, while, and after you drink. Sample responsibly and don't drive. You'll be thankful you didn't when you buy your ticket for next year's fest. It's sure to be Great!

Thanks for coming. Enjoy!

Bill Rogers
President,
Madison Homebrewers and Tasters Guild

<http://mhtg.org>

2006 Festival Organisers and Staff

As Bill noted, it takes a lot of people to present this festival, not just the hundreds of volunteers the day of the festival, but those who are involved with planning the event throughout the year. On our 20th year, we give special recognition to the organisers and staff who have been involved for at least ten years.

15 or more years of service

Bob Drousth (20), chairmanbob (Praise Bob!)

Bryan Bingham (16), Grounds and Facilities

Mitch Gelly (15) City Relations

“Tux” Tom Griffin (17), Dunkmaster and Lord of the Strap

Steve Klafka (20), Go To Guy

Bob Paolino (15), Program Editor, Media/VIP liaison, bikes

Glenn Schultz (17), Mr. Bread

10-14 years of service

Big Steve Ensley (10), King Gambrinus at the Gate

Don McCreath (13), Brewery Assistant

Brett Schultz (14), Chief Keg Jockey

Fred Swanson (13), Brewery Liaison

Greg Younkin (14), Lodging and Weather Manager

...those working on their first 10 years, and we hope many more...

Mark Alfred	Dunk Tank
Steve Andrusz	Tent Signs
Stefan Berggren	Ticket Production
Carol Bracewell	Friday Load-in/ticket graphics
Page Buchanan	Ice Crew/Fri. Celler Master
Kerri Canepa	Exterior Decorator
Carl DuRocher	Treasurer/Shuttles
Joe Frattinger	Main Gate
Mark Garthwaite	Ticket Czar/Program Ad Sales
Ted Gisske	WORT/Music
Dan Hedtcke	Traffic Control
Les Hoffman	Real Ale Czar
Tony Jacques	Group Ticket Sales
Nathan Kanous	Mail Order Tickets
Paul Kinas	Brew check in
Bryan Koch	Keg Jockey
Judy Kusek	Sign Maker
Mark Morrison	Volunteers/VP
Dave Pegelow	Vendor Tent/Secretary
Jason Penn	Brewery Check-in
Gail & Pat Propsom	Dinner
MaryEllen Reiland	Volunteers Asst.
Jeremy Rintz	Webcasting
Bill Rogers	President
Eric Schoville	Club Gate Security
Mike Sproul	Brewer Load-in
Chuck Talbot	Security/Parking
Jason Walters	Front Gate Asst

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!

Ten years ago at the Great Taste

The 10th annual Great Taste of the Midwest was the festival's second year at Olin-Turville Park, where we hosted 67 brewers and a sold-out event for 3,500 patrons. The program book, well, wasn't a book yet, but was an 8-1/2x11 format in 20 pages. Rather than hundreds of volunteers, we had 75 volunteers in addition to organisers and staff (Bob Drousth, Dana Edgell, Bruce Garner, Mitch Gelly, Tom Griffin, Michael Howe, Steve Klafka, Bob Paolino, Sam Pottle, Lorraine Raeder-Edgell, Fred Swanson, Melanie Thiel, and Greg Younkin.) Of the 67 breweries listed in the program, at least 25 no longer exist today and others have been renamed or changed hands. Pavichevich was advertising Baderbrau Pilsener and Bock. The post-festival party at Wonder's Pub featured music by Uncle Heavy with a guest appearance by brewer-singer Larry J. Bell. *Great Lakes Brewing News* was a brand new paper and only the second of what is now a much larger group of regional craft beer newspapers covering most of the US and part of Canada. North Brewery Supplies and Bristol Brewhouse advertised homebrewing supplies. Remember breweries like B.T. McClintic, Star Union, Brewmasters Pub, Diamondback, Box Office, Joe's, LaBelle, Wisconsin Brewing, Chicago Brewing, and so many more of the past?

What will we see for the 30th anniversary? How many Floyds will there be? Will one of Kirby Nelson's kids be the first to

make a Capital beer more than 35IBUs? Will global warming necessitate several additional dunk tanks not merely for charity fundraising, but because hundreds of people simply want to cool off? What will be the next big thing after bourbon barrel beers?

Thanks...

Thanks to ticket vendors who 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.

Thanks to the local and regional beer publications who are involved with the festival and provide free samples for your reading and fermented enlightenment.

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.

Vendors

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

Ale Street News, Breiss Malting, Brewing News, Brewers Supply Group, Cargill, Glasses Mugs & Steins, Hop Union, UW Press, Wine & Hop Shop

We also have food vendors to keep you nourished:
Peoples Bakery - Beef, Chicken, and Lamb kabobs
Mike Losse Catering - Brats & hamburgers
Milio's - Sub Sandwiches
Glass Nickel - Pizza

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. Websites and email addresses are provided if you would like to learn more, or to book them for your own events.

- * Mama Digdowns Brass Band
www.mamadigdown.com mama@mamadigdown.com
- * Missing String Band
www.missingstringband.com chris@missingstringband.com
- * Doctor Eric and Billy G
www.doctorericandbillyg.com
doctorericandbillyg@gmail.com
- * Jenny Marquess jvm-sempster@hotmail.com
- * Jim James & The Damn Shames
www.damnshames.com damnshames@yahoo.com
- * Portable Quartet dpopowycz@sbcglobal.net
- * Honer, Honer and Kraniak kraniak@madisonopera.org
- * Quarter Tap String Band cpowers@chorus.net
- * Trails End String Band byray1@sbcglobal.net
- * The Motor Primitives www.motorprimitives.com

Webcasting

For the second year in a row, we will be live webcasting from the festival, broadcast on Saturday, August 12, from 11 a.m. to 3 p.m. Go to mhtg.org for the links to the webcast, where you'll also find links to archived coverage after the festival.

Our goal is to give the viewers a taste of the Great Taste. We plan to interviewing brewers, MHTG members, and lucky ticket holders. We'll check out the beer, the craziest tent booths, and catch some of the music of the festival. We hope to have as much--or more--fun than last year, and even better coverage. Tell your friends, and smile for the camera!

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. The last two years, we donated to Challenger Division Little League

Baseball. Since 2000, MHTG has donated to a program that provides computers and adaptive computing services to people with disabilities.

Retrotech Computer Corp is a non profit organization which is dedicated to providing computer and information access to anyone economically disadvantaged, physically disabled or handicapped. This is accomplished through recycling and refurbishing computer equipment. Donations help in affording the space, overhead, and equipment to expedite the goal. No one at Retrotech is paid. However hundreds of recipients have been served.

The Challenger Division was established in 1989 as a separate division of Little League Baseball to enable boys and girls with physical and mental disabilities, ages 5-18 or the completion of high school, to enjoy the game of baseball along with the millions of other children who participate in this sport worldwide.

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.

How Does One Taste Beer?

Beer should be served at the temperature intended by the brewery. Generally, though, a serving temperature of 45-55 degrees F will enable you to perceive beer flavor most easily.

* First, look at the beer. Does it retain its head? Does it appeal to you?

* Second, swirl the beer in the glass, releasing some of the carbonation. Smell the aromatic given off by the beer. Is it pleasant? Does it smell sweet, like malt? Does it smell flowery, like hops? Does it smell fruity, like raspberry, apple, banana, grapefruit, or pear?

* Third, taste the beer. "Chew" the liquid so it gets to all parts of your tongue. Where do you perceive flavor characters? Sweetness is perceived on the tip of the tongue. Saltiness and sourness are perceived at the sides, and bitterness is perceived only at the back of the tongue. Take another mouthful. What are your impressions? Ask yourself: Is the bitter balanced with the sweet? Does the beer feel thin or thick, light-bodied or full-bodied? Is there a pleasant aftertaste? Is there pleasant carbonation?

Do you want another? If so, remember the beer.

Some Rules

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

Smoking. We understand that people differ greatly in their opinions about smoking. But this is a beer festival--not a tobacco festival. 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 alphabetically and numerically cross-referenced map of the festival grounds (bound in the book this year!) 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.

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 21st Annual Great Taste of the Midwest as always on the second Saturday. For additional information about the festival, write to us at P.O. Box 1365, Madison, WI 53701-1365 (enclose SASE) or check us online at <http://mhtg.org> For now. . .

Now go have a beer!

ILLINOIS

AMERICA'S BREWING COMPANY (123) 630.264.2739
205 North Broadway / Aurora walterpaytonroundhouse.com
Brewmaster: Mike Rybinski

Established 1996. America's Brewery at Walter Payton's Roundhouse is a 30 bbl. DME system inside a 72,000 sq.ft. train roundhouse originally built in 1853. The building was 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 five rooms for up to 600 people, and courtyard entertainment featuring live music. There are 8 beers on tap at all times, covering a wide range of styles.

Hemp Stoned Ale: Hemp: 250 pounds of sterilized Canadian hemp seeds infused with the mash for a nutty flavor. All THC has been removed so you won't get 'high' or fail a drug test.
Stoned: For a more complex flavor, we heat granite rock in a wood-burning oven to over 1000F and dunk the rock into the wort. The boiling 'beer' cools the stones and caramelized sugars are formed on the rock. Those sugars are later returned to the beer during filtration.

Dirty Summer Blonde Chocolate Beer: Light color, chocolate aroma, and definitely a chocolate taste. Discover that chocolate and beer do go together!

Dunkel Hefe Weizen: Dark German Wheat beer with the yeast still in it. Full of banana- and clove-like flavors. Lemon wedges available by request.

Roundhouse Rootbeer: Creamy, no caffeine. Compare to A&W, but brewed in small batches in Aurora, Illinois.

BENT RIVER BREWING COMPANY (325) 309.797.2722
1413 5th Avenue / Moline bentriverbrewery.com
Brewer: Rich Nunez bentriver@qconline.com

Established 1999. Located in the "Moline City Centre," this turn-of-the-century building captures a bygone era 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 traditional colors and style with seating for 65 people in church pews at trestle tables with room for a band. The 2,800 square foot basement houses bottling, labelling, kegging, and storage functions.

[Brewery failed to provide a list of festival beers for publication. Get Bent, eh?]

BLUE CAT BREW PUB (128) 309.788.8247
113 18th Street / Rock Island www.bluecatbrewpub.com
Brewmaster: Daniel Cleaveland
bluecatbrew@bluecatbrewpub.com

Established 1994. Brother and sister Rock Island natives Dan and Martha Cleaveland 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 casual meal on the first floor, move upstairs for pool, darts,

video games, or conversation. Check our website for weekly specials and monthly Beer Dinners. Tours upon request. Kegs pony kegs, 6'ers and growlers available.

Coriander & Orange: Spiced American Wheat, 4.5% v/v
Tucks Tenacious Tripel: Belgian-style Tripel 10% v/v
Third beer TBA:

BRASS RESTAURANT & BREWERY (314) 847.765.1200
105 Hollywood Boulevard / South Barrington
www.brassrestaurantandbrewery.com
Head Brewer: Anthony Carollo foamyone@comcast.net

Established 2003. Relax and enjoy one of our six beers on tap. Head chef John Hennessy makes sure our "open-air" kitchen is always busy and well-prepared for lunch, dinner, and Sunday brunch served with the help of our friendly staff in our elegant dining room that hosts two private party rooms. If you wish, enjoy cigar smoking in the bar while enjoying a beer and watching the game on our flat-screen TVs. In 2005 we expanded our spacious patio with fire pit. Our regular beer lineup showcases three ales and one lager -- Anticipation Pale Ale, Anytime Amber Ale, Weissguy HefeWeiss, and Lunker Light -- and two seasonal beers on tap at all times. We are easy to find right off I-90 & Barrington Road (North). We sell kegs and growlers. Tours anytime you like.

Lunker Light:
Weissguy Hefeweiss:

CARLYLE BREWING COMPANY (204) 815.963.2739
215 East State Street / Rockford carlylebrewing.com
Brewmaster: Don Carlyle carlylebrewing@rockford.com

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

EMMETT'S TAVERN & BREWING CO (223) 847.428.4500
128 West Main Street / West Dundee emmettstavern.com
EMMETT'S ALE HOUSE 630.434.8500
5200 Main Street/ Downers Grove www.emmettsalehouse.com
Brewmaster: Ryan Clooney rmclooney@emmettstavern.com
Head Brewer: Rob Hunter

Established 1999. Emmett's was founded by Andrew Burns along with his father, Tim, and brother, Matt. They were soon joined by Brewmaster Ryan Clooney and more members of the Burns family. They opened the Downers Grove brewery in 2004, and a beer pub in Oswego in 2006. West Dundee boasts a 7 bbl copper-clad brewhouse, and Downers Grove has a 15 bbl capacity. Both breweries are located in historic buildings. Quarterly beer tastings and Brewmaster dinners are a great opportunity to visit our breweries and meet the brewers. Growlers are available to go, with plans to start bottling soon.

Victory Pale Ale: It's all about the hops-- big hop flavor, aroma, and bitterness, all supported by substantial malt character. Fresh-picked hop finish will leave your mouth watering. 2001 GABF Silver, 2003 NABA Silver, 2004 WBC Bronze. 5.6% v/v
Other beers TBA?

FLATLANDERS (308) 847.821.1234
200 Village Green / Lincolnshire flatlanders.com
Brewmaster: Art Steinhoff

Established 1996. Flatlander's Restaurant and Brewery takes pride in its diverse and eclectic lunch and dinner menu. The beers are hand-crafted in our brewery using traditional brewing methods for exceptional character and drinkability. Tours: upon request.

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, light golden color, and very low in carbohydrates.
Prairie Wheat: American-style wheat ale, great for summer!

FLOSSMOOR STATION (101) 708.957.2739
1035 Sterling Avenue / Flossmoor www.flossmoorstation.com
Brewmaster: Matt Van Wykwww.flossmoorstation.blogspot.com
Brewer: Andrew Mason info@flossmoorstation.com

Established 1996. Our brewery, located in a restored Illinois Central passenger train station originally built in 1906, is proud to celebrate two big milestones this year--our tenth anniversary and the Great Taste's 20th. Our full-service restaurant and brewery features American Heartland cuisine and a full range of world beer styles. A 15-bbl brewhouse keeps the tap lines flowing with up to 12 beers year round. We recently added a new banquet room and beer garden. Our beers are available at the pub and occasionally at a few select pubs in Chicago such as the Map Room. Free tours are available every last Sunday of the month at 1PM. We don't have space to bottle, but growlers are available for takeout.

Pullman Brown Ale: Our attempt to create a Porter from Colonial-era America. With molasses and toasted oats as adjuncts, this beer has incredible aroma and great mouthfeel. Three time winner at GABF, and recently took gold at the World Beer Cup!

Vishnu's Vice IPA: Our newest American IPA features five American hops (Cascade, Centennial, Summit, Amarillo, Simcoe) and teeters on the border of American and Double IPA. 8% v/v.

Avant Garde Biere de Garde: A true "beer for saving," this Farmhouse-style amber ale has a complex malty aroma and flavor with just a touch of German and French hops. 8% v/v.

Great Taste of the Midwest Exclusive First Releases and Special Brews: We can't think of a better place to share our special barrel aged beer than at the Great Taste. Last year we ditched the special tapping times and poured them all day. You liked it and we did, too. We'll start with two or three on tap and when you finish them, we'll have more in reserve.

Ol' Woody: Double IPA, 100% Amarillo hops, aged in an oak whiskey barrel, and dry hopped with more Amarillo in the keg. 3rd place FoBAB 2005.

Ella's Reserve: Belgian golden strong ale aged in a Woodford Reserve Bourbon Barrel. 10% v/v.

Wooden Hell: Our Sheol Barleywine 2005 laid down in a bourbon barrel since December. 9% v/v.

Train Wreck of Flavor: A Todd Ashman brainchild, this is a blend of our barleywine and Pullman Brown Ale aged in a bourbon barrel.

GOOSE ISLAND BEER COMPANY (228) CHICAGO
1800 W Fulton Street (brewery) 312.226.1119
1800 N Clybourn Ave (original brewpub) 312.915.0071
3535 North Clark Street (Wrigleyville) / 773.832.9040
Brewmaster: Gregory Hall www.Gooseisland.com
1-800-GOOSE-ME info@gooseisland.com
Established 1988. The Goose Island family of fine craft beers has grown from just one to 13 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. Recently, Goose Island brought home four medals from its first entry in the World Beer Cup. Make sure to try gold medal winner Nut Brown Ale, silver medal winner Matilda and bronze medal winner Honker's Ale at the Great Taste! Goose Island Beer is currently distributed in 15 states and in the United Kingdom.

The Classics: Available year-around: Honker's Ale, India Pale Ale, 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 BREWING COMPANY (104) 309.829.2805
102 North Center #111 / Bloomington illinoisbrewing.com
Proprietor: Jeff Skinner

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.

Lyte Lager: If you love American light beer...

Pale Ale: Cascade hopped, crisp finish.

Black & Tan: A classic.

MICKEY FINN'S BREWERY (130) 847.362.6688
412 N. Milwaukee Ave. / Libertyville mickeyfinnsbrewery.com
Brewmaster: Greg Browne 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-around, with an additional 25 seasonal brews available at various times throughout the year. Mickey Finn's also offers award-winning (Real Ale Festival) cask-conditioned ales served in the traditional English style. Growlers (64 oz.) and keggy draft systems (3.3 US gallons) are available to go directly from the brewery. Come on in and sip yourself a Mickey Finn.

[Beers TBA]

PIECE (139) 773.772.4422
1927 West North Avenue / Chicago piecechicago.com
Brewer: Jonathan Cutler
Established 2001. [Brewery failed to provide brewery description and list of festival beers for publication.]

PRAIRIE ROCK BREWING COMPANY (112)
127 South Grove / Elgin 847.622.8888
1385 North Meacham Road / Schaumburg 847.605.9900
Brewmaster: Jim Wolfer prairierockbrewingcompany.com

Established 1999. We have two full service brewpubs, one located in Elgin and the other in Schaumburg. We typically run 6-8 house beers on tap at any given time. The menu is upscale pub fare. We have beautiful rooms for special events. We also have spacious outdoor beer gardens to enjoy a cold one on a hot day. Beer can be taken out of the restaurants in growlers, 1/4 barrels, and 1/2 barrels.

TWO BROTHERS BREWING CO. (207) 630.393.4800
30W114 Butterfield Road / Warrenville www.TwoBrosBrew.com
Partners in Brewing: Jim Ebel and Jason Ebel
info@TwoBrosBrew.com

Established 1996. Two Brothers, founded by brothers Jim and Jason Ebel, 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 brothers' 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. Because of increased sales and demand, Two Brothers upgraded to a state of the art 20 head filler replaced their 8 head bottle filler in Spring 2003. 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 available in Illinois, Wisconsin, Indiana, Ohio, Pennsylvania and Massachusetts.

Ebels' 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.

The Bitter End: Classic American pale ale, subtle malt character and noticeable hop flavor and aroma. Three American hop varieties add a citrus and floral hop complexity, making this an incredibly drinkable beer.

Dog Days Lager: Our warm weather beer and the only lager we produce. German-style Dortmunder with a delicate caramel malt character and light body. Dog Days has a noticeable noble hop character, creating a crisp, clean finish.

Cane & Ebel: One of a series of limited-run beers in styles that are more extreme or unusual. Dry with a creamy touch of Thai Palm Sugar and the spicy tang of rye. All this flavor is balanced by loads of the wackiest new hops we could lay our hands on.

INDIANA

BARLEY ISLAND BREWING CO. (138) 317.770.5280
639 Conner Street / Noblesville www.barleyisland.com
Brewmaster: Jon Lang barleyisland@sbcglobal.net

Established 1999. We are a full-service restaurant, pub, and brewery located in historic downtown. 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 which are served in our Old World decor restaurant and pub. With six year-around brews, seasonals, guest beers, and our beer engine, we offer a variety of craftbrew. In addition to best-selling menu items like fish & chips and beer-battered pork tenderloins, we serve dinner specials using our craftbrew in the kitchen whenever possible. We open for lunch Monday - Saturday, and for dinner every day. Our game room features several pool tables and we have NTN Trivia playmakers available in the restaurant and pub. Our web site lists live music on the weekends and a popular Sunday acoustic open stage. In 2006 we expanded the reach of our 12 oz bottles throughout the state of Indiana. Our 22 oz bomber of Bourbon Barrel-Aged Oatmeal Stout is a sought-after fall/winter seasonal. "Home of the Fifth Basic Food Group!"

Sheet Metal Blonde: Light and refreshing Belgian-style wheat ale spiced with coriander, bitter orange peel and chamomile - with emphasis on the orange flavor.

Shagbark Farmhouse Ale: 2006 Indiana Replic-ale features a Belgian Saison yeast and Shagbark Hickory syrup that is only produced in Trafalgar, Indiana.

Dirty Helen Brown Ale: Copper color, medium hop bitterness, nutty finish. Named for legendary Milwaukee tavern owner who could outswear anyone!

BarFly IPA: American India Pale Ale with Summit hops. Citrus-orange aroma and taste are supported by a strong malt backbone. 60 IBUs.

BROAD RIPPLE BREW PUB (137) 317.253.2739
840 East 65th Street / Indianapolis
Owner: John Hill bpub@indy.com
Brewmaster: Kevin Matalucci

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 lunch and dinner menu to 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.

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

BRUGGE BRASSERIE (136) 317.255.0978
1011A E. Westfield Boulevard / Indianapolis
Employee of the Year: Ted Miller www.bruggebrasserie.com

Established 2005. Brugge Brasserie offers a sophisticated but casual setting serving classic European foods and authentic handcrafted Belgian-style ales and Continental lagers in a friendly, welcoming environment. Filling main dishes include "Moules Frites" - gigant pots of steaming mussels served with a cone of Belgian fries - savory crepes, Belgian beef stew, sandwiches, and a variety of specials served daily. Imported cheese, salads, and cones of Belgian frites with 10 dipping sauces are offered among other traditional European foods. Brugge is partially owned by Indianapolis native and movie star Abraham Benrubi and his childhood friends Ted and Shannon Miller, who recently moved back to Indianapolis to raise their children after opening restaurants and breweries in Hong Kong, Mainland China and Taiwan.

Chief USA Tomahawk Ale: A rather hoppy Blonde brewed with our house Belgian strain.

Wit: Simply a wit.

Diamond Kings of Heaven: Our quadruple aged in French oak with brettanomyces and pickled plums.

Dubbel: Just that.

LAFAYETTE BREWING COMPANY (135) 765.742.2591
622 Main Street / Lafayette www.lafayettebrewingco.com
Brewmaster/President: Greg Emig mail@lafayettebrewingco.com
Brewer: Chris Johnson

Established 1993. We are a full-service brewpub operating a 7 barrel system with production of approximately 850 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 lineup of draught ales includes refined summer ales, massively hopped IPAs, decidedly smoky Rauch beers, barrel-aged ales, and many others. 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. Full lunch and dinner service features items from traditional pub fare to hand-cut bison steaks and fresh seafood. The second floor 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 sandwichse. Second Floor Stage hosts live music and comedy featuring local, national, and international artists. We are now smoke-free 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 CO. (133) 260.426.2537
2002 Broadway / Fort Wayne www.madbrew.com
Brewmaster/Owner: Todd Grantham madbrew@msn.com

Established 1998. Our small brewing company operates two Munchie Emporium restaurants, one brewpub in Fort Wayne and one taproom in Auburn. We also operate a 15 barrel production brewery from which we self-distribute draft and bottles throughout Fort Wayne and Indianapolis. The restaurants are 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 with a balance of sweet maltiness and Cascade hop character. OG 13P, 30 IBUs.

Summer Daze: American wheat brewed with honey, caramel malt, and Belgian orange peel. 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 CO. (134) 812.944.2517
3312 Plaza Drive / New Albany www.newalbanian.com
Publican: Roger Baylor; Brewer: Jesse Williams www.richos.com
jesse@newalbanian.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 brewery is sold on draft at Rich O's Public House and Sportstime 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 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? 7.5% 60 IBU

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.

Hoptimus: 9% 90 - 100 IBU

Thunderfoot: 10.5% abv 75 - 80 IBU

Artemisia cask-conditioned: 4.5%

TERRE HAUTE BREWING COMPANY (402) 812.234.2800
/ TerreHaute cvbeer.com
Lead Brewer: Geno Booher mike@cvbeer.com

Established 1837 (original brewery), re-opened 2000. The original Terre Haute Brewery grew to become the 7th largest U.S. brewery by 1892. Production peaked at over 1,500,000 barrels per year in the 1940s and 50s, distributing to 21 states and employing 900 people. The brewery closed in 1958 and trademarks changed hands until 1999, when we purchased them from Pabst. The Terre Haute Brewing Co. Taproom opened in November 2000 in the original 1837 location. We now occupy another larger building in Terre Haute's historic brewing district that accommodates our expanded production. The Terre Haute Brewing Company features 3 styles of lager beer:

Champagne Velvet Pilsener: One of the early "Golden Beers." Based on the original 1901 recipe using barley and corn flakes, full bodied and smooth. 5.5% v/v.

Velvet: Amber lager based on the Pilsener recipe using a lightly roasted barley malt to provide a caramel color and light body. 6.5% v/v.

Gold Label: Caramel and chocolate barley malt provide the dark color of this strong bock beer. 7.5% v/v.

THREE FLOYDS BREWING CO., LLC (140) 219.922.3565
9750 Indiana Parkway / Munster ThreeFloyds.com
President: Nick Floyd ThreeFloydspub.com
Brewmaster: Jim Cibak 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. Three Floyds moved to Munster, Indiana, in 2000 and produces multiple award-winning kegged and bottled beer, which it markets predominantly in the Midwest. Now you can also visit their brewpub! Nick says:

Not Normal Beer

Not Normal Cuisine

Not Normal Atmosphere

We wish he said more; visit their booth to find out what's on tap and just hope you can remember the great beers tomorrow because they didn't provide list to publish for your convenience here.

UPLAND BREWING COMPANY (132) 812.336.2337
350 West 11th Street / Bloomington www.uplandbeer.com
Head Brewer: Caleb Staton upland@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.

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

IOWA

GRANITE CITY FOOD & BREWERY (108) 515.836.4060
1712 Detroit Street / Ellsworth www.gcfb.net
Worhouse Brewmaster: Larry Chase worthouse@gcfb.net

Established 1999. Granite City Food & Brewery Ltd. currently operates fourteen GraniteCity Food & Brewery casual dining restaurants featuring made-from-scratch food and all malt, craft brewed beers. Its broad menu offers traditional and regional foods served in generous portions at reasonable prices, affording guests an excellent value and dining experience. Four flagship beers and five seasonal specialty beers offer flavors to match and enhance the food. Beer is available on draft at the restaurants as well as in 2 liter growlers for take-out. The first Granite City location, in St. Cloud, MN, opened in June 1999. We now have restaurants in Sioux Falls, SD; Fargo, ND; West Des Moines, Cedar Rapids, and Davenport, IA; Lincoln, NE; Eagan and Maple Grove, MN; East Wichita, West Wichita, Olathe, and Kansas City, KS; and Kansas City, MO. 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 "worthouse" in central Iowa, then shipping the heavily chilled wort out to each restaurant for fermentation.

Brother Benedict's Bock: Named for the monks at the abbey in St. Cloud. Reddish-brown color, medium body, mouth-watering smoothness from the wonderful malt flavor. OG 1052 5.4% v/v.

Duke of Wellington IPA: Named for Arthur Wellesley, who commanded British troops in India and defeated Napoleon at Waterloo. Deep copper color, medium body, pleasing grapefruit flavor from Cascade dry-hopping. OG 1050 5.4% v/v.

LOST DUCK BREWING COMPANY (119)

723-725 Avenue H / Fort Madison
Brewmaster: Timothy Benson tsbdc1@hotmail.com

The Lost Duck Brewing Co. overlooks the mighty Mississippi River at a point where it flows east to west instead of north to south. This natural anomaly often confuses the migratory water fowl as they can be seen circling or flying out of formation as if confused, hence the name Lost Duck. Our 3.5 barrel DME system is observable on the second floor. The Lost Duck blond lager was voted Iowa's best beer, first place in the peoples choice award at the annual Festival of All Iowa Beers at the Millstream Brewery in Amana. We serve a light menu of pub style food to accompany our beer. Open Wed-Sun starting at 3:00 p.m.

Canvasback Blonde Lager: Our blonde goes down easy, lightly hopped with smooth mouth feel, easy drinking classic lager.

Summer Honey Lager: Full flavored amber colored lager with a hint of honey at the end, a popular summer beverage.

Lost Duck Premium Pilsner: A true pilsner, crisp, clean and refreshing, for those with a lighter palate.

MILLSTREAM BREWING COMPANY (303) 319.622-3672
835 48th Avenue / Amana www.millstreambrewing.com
Brewers: Aaron Taubman, Chris Priebe
brewery@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 gemütlichkeit of the hospitality room and to view the brewing and bottling areas and the lagering cellars where we make our award-winning beers. Located across from the Woolen Mill in Main Amana. Our beer is available in Wisconsin at Brennan's Country Farm Market locations. Tours available; please arrange in advance.

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

Schild Brau Amber: Easy drinking German Vienna style lager. Roasted caramelized malt is carefully balanced by German Hersbrucker finishing hops. GABF (Vienna Lager) 2003, 04, 05.

Warsh Pail Ale: Heavily hopped with Cascade hops for a citrus profile, backed up with an intense pale malt profile. A hoppy IPA in the "boring" central plains... how exciting!

Mystery Saison: Special beer made by secretive brewers, just for festivals. Zesty, Champagne-like with secret spice additions.

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

OLD CAPITOL BREW WORKS (311) 319.337..3422
525 South Gilbert / Iowa City www.oldcapitolbrewworks.com
Brewmaster: Paul Krutzfeldt; Brewer: Adam Zwanziger
zwanziger@gmail.com

Established 2004. After a successful first year in business we look forward to continued success. Our award-winning beers are brewed in our brewery/restaurant/pub. We strive to capture the essence of the world's great traditions while adding our own personality and flair. We serve our beers on premises as well as bar/bistro accounts across Iowa. Our beer is available in in half barrels, sixth barrels and growlers. Enjoy real ale Thursday evenings, when we feature a firkin of cask-conditioned ale in our pub. Open daily 11am-2am.

Public House Pale Ale: American Pale Ale brewed with Centennial and Cascade hops. The number one seller at our brew pub and soon available in bottles.

Big Black Snake Malt Liquor: What amounts to a big, American-style pilsner, well-balanced and easy drinking.

Hefe-Weizen: Wheat beer brewed in the German tradition with banana and clove aroma and flavor. Unfiltered and a favorite among Iowa bike riders.

Straight Pipe Stout: A smooth and rich milk stout.

REAL ALE: FIRKIN: Vanilla bean stout: Our Straight Pipe Stout, naturally-carbonated in a firkin with whole vanilla bean.

KANSAS

FREE STATE BREWING COMPANY (111) 785.843.4555
636 Massachusetts Street / Lawrence www.freestatebrewing.com
Brewmaster: Steve Bradt fsb@freestatebrewing.com
Brewers: Geoff Deman, Kevin Prescott, Jason Thompson

Established 1989. Located in a renovated inter-urban trolley station in historic downtown Lawrence, Free State is the first legal brewery in Kansas in more than 100 years. Free State truly is a crossroads, where people from all walks of life congregate to enjoy award winning beers, delicious food, and a comfortable setting. We are proud of Kansas' brewing history, and we have done our best to re-establish the tradition of fine hand crafted beers, produced close to home. Our 14 Barrel JV Northwest brewhouse is made up of some of the best equipment available to the small brewer, but we still think that the best ingredient is the care and respect we have for every beer that we make. Our commitment to quality doesn't stop with the brewhouse, but is equally important to our dedicated and creative kitchen staff, who bring you an excellent varied menu and delicious daily specials. Please stop by for a pint, "because, without beer, things do not seem to go as well."

Ad Astra Ale: Bronze Medal Winner 1991 GABF - Dusseldorf Style Alts. This ale is the first brewed in Kansas since pioneering days. The name comes from the Kansas State Motto - Ad Astra per Aspera, meaning "To the Stars through Difficulties." Pale, Caramel, and Munich malts are balanced with Northern Brewer and Fuggles hops for their outstanding flavor in this rich amber beer. O.G. 13°P/1052; 24 IBUs.

C3 IPA: "Too much hops"? Not when you're talking Imperial IPA. Ours features Columbus, Chinook and Cascade, added at just about every stage of the process from the mash all the way to a very generous 'dry hop'. This beer needs a lot of strength to support all those hops so note the high Original Gravity. Paradoxically both aggressive and balanced, it's a cult favorite at the brewery. O.G. - 19.85 °P/1082. 95 IBUs. (theoretical)

HefeWeizen: Traditional unfiltered wheat beer, a refreshing summer quencher. The malt leans heavily on German malted wheat for a slightly tart edge that balances well with the clove-like yeast character. Lightly hopped with Yakima Perle and Vanguard hops, this cloudy beer is sure to brighten up your day. O.G. - 13.6°P/1055. 16 IBUs.

MICHIGAN

ARCADIA BREWING COMPANY (127) 269.963.9520
103 W.Michigan / Battle Creek arcadiabrewingcompany.com
Founder/President: Tim Suprise
Brewer and Production Manager: Mike Wachowski

Established 1996. Arcadia Brewing Company's ales have earned international recognition 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 Pacific Northwest US hops. 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.

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

ATWATER BLOCK BREWERY (222) 313.877.9205
237 Joseph Campau / Detroit www.atwaterbeer.com
Brewmaster: Hazen Schumacher atwater@atwaterbeer.com

Established 1997. Atwater was originally founded in 1997 at the banks of the Detroit River (At-Water) in a turn of the century renovated 18,000 sq ft warehouse across from the old Stroh Brewery headquarters. We have a state of the art Kasper Schultz German Brew House where we make traditional German Lagers - Hell (Helles), Pilsner, Dunkel, Rost (Amber), Shaman's Porter (Baltic Porter), Bloktoberfest, Hefeweizen, Kolsch, Voodoovator (dopplebock). We also make specialty ales - Salvation IPA, Purgatory Pale, Vanilla Java Porter. We are THE brewery of the "D" where we drink all we can and then sell the rest. We currently distribute our beers in MI, IL, and PA in both draft and bottles. We will be opening up OH, IN, KT, WI, MN in the next 90 days.

Vanilla Java Porter: 16P 6% v/v.
Atwater Pilsener: 12P 5% v/v.
Salvation IPA: 55 IBU 15P 6% v/v.
Atwater Dunkel: 13.5P 5.2% v/v.
Voodoovator: Doppelbock 9.5% v/v
Atwater Rost: 12.5P 5.0% v/v

BELL'S BREWERY, INC. (121) 269.382.2338
8938 Krum Avenue / Galesburg www.bellsbeer.com
Founder/President: Larry J. Bell larrybell@bellsbeer.com

Established 1985. Bell's Brewery, formerly Kalamazoo Brewing Company, continues to produce unique and interesting craft beer in the Midwest. Having grown from a tiny brewery producing beer with a fifteen gallon soup kettle, Bell's 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.

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

DARK HORSE BREWING COMPANY (213) 269.781.9940
511 S. Kalamazoo Street / Marshall darkhorsebrewery.com
Owner/Head Brewer: Aaron Morse

Established 1997. Dark Horse Brewing Company opened 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. You'll be able to taste the love and passion we put into every batch. All our beers are unfiltered to give you all the flavor and body you deserve. 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.

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

DRAGONMEAD MICROBREWERY (322) 586.776.9428
14600 East Eleven Mile Road / Warren www.dragonmead.com
Brewers: Erik Harms, Andrew Wrobel erikh@dragonmead.com

Established 1997. We are dedicated to producing hand-crafted ales and lagers in accordance with traditional styles using ingredients from the countries that originated the styles. Our 3 barrel brewhouse allows us the flexibility to produce small batches of a wide variety of beers while maintaining the freshest product possible. We are located minutes north of Downtown Detroit on the I-696 service drive. Our draft and bottle distribution is currently statewide. Our pub hours are Monday-Wednesday 3pm- 11pm, and Thursday-Saturday 11am-12am.

Final Absolution: Belgian-style Tripel. 2006 World Beer Cup Gold Medal in the Belgian Tripel category. Exhibits notes of banana and clove in the aroma, and high gravity sweetness balanced with Styrian Golding and Hallertau hops. 9%v/v.

Erik the Red: Irish Style Amber Ale. Melanodin malt is used to give this ale its amber color. Chinook hops give a spice note to the flavor. 4.5% v/v.

Under the Kilt Wee Heavy: Strong Scotch Ale. 2004 World Beer Cup Bronze Medal in the Strong Scotch Ale category. Roasted Barley and Crystal malt give this beer a rich caramel flavor. Golding and Fuggles Hops are used for bittering. 7.5%v/v.

Crown Jewels IPA: India Pale Ale. Just shy of an Imperial IPA this balanced beer gets its bitterness from the big three of the Northwest; Chinook, Centennial, and Cascade. 7%v/v.

Bill's Witbier: Belgian-style Wit. Made with 40% wheat malt and unmalted wheat. Tettnang hops for bittering blended in with Bitter Orange Peel and Coriander Spice. Tastes like Fruity Pebbles from the unique yeast strain. 4.9%v/v.

Copper Shield Bitter Harvest: Barleywine. Very limited supply! Aged one year. It's a big Bitter Beer, end of story. 7.7%v/v.

Armageddon Grand Cru: Very limited supply! Final Absolution turned up to 11. That's right, we did not just make 10 bigger, "this one goes to eleven!" 11%v/v.

FOUNDERS BREWING COMPANY (328) 616.776.2182
648 Monroe Ave.,NW / Grand Rapids foundersbrewing.com
Brewmaster: Jeremy Kosmicki mike@foundersbrewing.com

Established 1997. We built our brewery on the exploration of recipe development and brewing techniques. Founders is not a standard microbrewery, rather we have traveled a path that breaks from the "standard" craft-brewer. Founders has built its reputation on producing unique beers and we seek to offer our customers a product that stands alone on the shelf and offers a true drinking experience. "We brew beer we want to drink." Distribution: Michigan, Wisconsin, Illinois, Ohio. All beers available in bottles and kegs.

Dirty Bastard: Scotch ale. Dark ruby, brewed with 10 varieties of imported malt. A bold and powerful ale, complex finish with hints of smoke and peat paired with a malty richness, finished with hop attitude. It "ain't fer the wee lads." 8.3% v/v 34 IBUs.
Reds Rye: Crimson red with a creamy tan head. Brewed with four varieties of Belgian caramel malts imparting a sweet richness and balanced with its hop bitterness and floral bouquet achieved from the dry hop. In the finish, the generous amount of malted rye used accentuates a spicy crisp finish. 6.8% v/v 65 IBUs.

Breakfast Stout: You've got to love coffee to truly appreciate this. Brewed with an abundance of flaked oats, bitter and sweetened imported chocolates, Sumatra and Kona coffee. Intense fresh roasted coffee nose topped with a cinnamon colored frothy head that seems never to fade and makes you wish breakfast could last forever. 8.3% v/v 25 IBUs.

Devil Dancer: Our most complex, most innovative, most feared, and yet most revered ale. Huge malt character balances the insane alphas used to create this monster. Dry hopped for 26 days with 10 hop varieties. Dangerously drinkable, deliciously evil. We dare you to dance with the Devil. Imperial IPA 13% v/v 118 IBUs.

Kentucky Breakfast (Vintage 2005): Backwoods pleasure without the banjo. Imperial Stout brewed with a hint of coffee, oats, and spices, and then aged in oak bourbon barrels for nine months. Strong bourbon undertones in the finish. We recommend decanting at room temperature and enjoying in a brandy snifter. 12% v/v 30 IBUs.

Blushing Monk (Vintage 2005): Only fresh raspberries used on this enormous reddish/pink Belgian Quad. A dessert beer one hundred percent. 10.3% v/v 90 IBUs.

Bad Habit (Vintage 2005): Dark and light candy sugars and a traditional Belgian yeast make Bad Habit a very drinkable well balanced Belgian Quad. We minimize any oversaturated characteristics sometimes found in Quads. Bad Habit is an amazingly drinkable very BIG beer. 11% v.v 30 IBUs.

Curmudgeon: Old Ale brewed with an intense focus on the malt bill, very strong, rich, and malty. Brewed with molasses and then aged in oak, it embodies a kaleidoscope of flavors. The balance makes it deceptively smooth and drinkable at 9.3% v/v, 50 IBUs.

GREAT BARABOO BREWING CO. (214) 586.792.7397
35905 Utica Road / Clinton Township www.greatbaraboo.com
Head Brewer: Jeff Levine jlevine@greatbaraboo.com

Established 1995. Macomb County's first brewpub has also been named MacombCounty Brewpub of the Year in 2005 and 2006 by The Macomb Daily. We have five full-time menu beers and

one seasonal brewer's selection. [We'll be bringing two of them, as listed below. The year-around beers available at the pub, but not at the festival: Shark Tooth Bay Golden Ale, King's Peak Caribou Wheat Beer, and Boston Blackstone Porter (winner of the 2005 Michigan Brewer's Cup Best of Show Award)]. We also offer an extensive menu of burgers, sandwiches, salads, and entrees (including some of the best baby-back ribs in town) to complement the draught beer selection. New Head Brewer Jeff Levine has previously brought beers to Great Taste with Dragonmead and looks forward to bringing Great Baraboo Beers to Madison for the first time. Stop by, say "Hi," "welcome back," "wow! Lilly has grown," or anything else that comes to mind, and enjoy a few samples with us.

Snake Eye Canyon Red Ale: Deep amber, rich malty flavor, medium body, and a smooth long lasting finish on the palate.

Hoppy Heartland Pale Ale: Medium-bodied with a rich hop character.

Brewed especially for Great Taste of the Midwest 2006:

Sweet Lilli" Opee-Meal Stout:

Solaris Flamorus Honey Spice Ale:

JOLLY PUMPKIN ARTISAN ALES (131) 734.426.4962
3115-A Broad Street / Dexter www.jollypumpkin.com
Brewer/manager: Ron Jeffries

Established 2004. Aloha! Jolly Pumpkin is a unique, small country brewery. We are dedicated to more than the tradition of old world craftsmanship. Reinventing sour style ales, where tradition meets innovation; No matter which of our beers you chose to enjoy, rest assured you are drinking an oak aged, bottle conditioned work of fine craftsmanship and art! Our good beers are available wherever good people are to drink them thanks to our friends at Shelton Brothers. Mahalo Plenty!

Oro de Calabaza: Refreshingly lush, spicy and peppery, with a gentle hop bouquet. 8% v/v.

La Roja: Artisan amber ale brewed in the Flanders tradition. Deep amber with earthy caramel, spice and sour fruit notes developed through natural barrel aging. 7.2% v/v.

Luciernaga: Pale ale meets saison. Brewed in the Grand Cru tradition. Gentle hop aroma, coriander & grains of paradise make for a spicy palate, melting so softly into a silken finish. 6.5% v/v.

Bam Biere: Delicious farmhouse ale; golden, naturally cloudy, bottle conditioned and dry hopped for a refreshing balance of spicy malts, hops and yeast.

KUHNHENN BREWING COMPANY (208) 586.979.8361
5919 Chicago Road / Warren www.kbrewery.com
Brewers: Eric and Bret (The Kuhnenn Brothers)
Assistant Brewer: Brad Giguere sales@kbrewery.com

Established 1998. The brewery's historic building was built as a hardware store in 1929. The transformation from hardware to homebrew shop and to brewery and winery has been a long sought after goal for the Kuhnenn Brothers for the last 14 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&S, call for Sunday hours.

Simcoe Silly: Belgian strong ale hybrid combining the 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 for a rich distinct character. (Michigan Beer Cup silver medal) OG 1.096.

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

Fourth Dementia Olde Ale: 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) OG 1.103.

Creme Brulee Java Stout: Black ale made with real coffee. This java stout uses a unique process of caramelizing brown sugar and 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 2 years running). OG 1.058.

9: Belgian Dark Strong Ale. Mahogany brown, rich dark Munich malt flavor, with aroma notes of banana and chocolate. OG 1.098.

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 (229) 269.925.8760
190 Fifth Street / Benton Harbor liverybrew.com
President/Brewer: Steve Berthel info@liverybrew.com
Brewery Elf: Michael Gardner

Established 2005. The Livery is one of Michigans' most exciting new microbreweries, located in the heart of Benton Harbor's vibrant Arts District. Established in August of 2005, the Livery is housed in a multi-level horse livery built in 1905. The lower level features a pub with 12 taps, television, pool, and a cafe serving light fare. The upper level and mezzanine is one of the midwests' foremost music venues with a large stage, ample seating, and a bar with 6 taps. The mezzanine also features the Synapse Photo Gallery and overlooks the original horse elevator. Brewmaster Steve Berthel designed and built the 10 bbl. system used to make the many fine styles of beer the Livery offers.

Batch 50: Double Hopped Anniversary IPA, 7% v/v.

Maillot Jaune: Dry Hopped French Pale Ale, 7.5% v/v.

Dark Czech Lager: 5.25% v/v.

German Pilsener: 5.5% v/v.

Limited Release Beers!

Cask Aged Belgian Cherry Wheat: 7% v/v.

Cask Aged Kilt Tilter Scotch Ale: 7.5% v/v.

Bourbon Cask Aged Belgian Dark Trippel: 14.5% v/v.

Bourbon Cask Aged Wheat Trippelbock Lager: 17% v/v.

MICHIGAN BREWING COMPANY (221) 517.521.3600
2582 North M-52 / Webberville michiganbrewing.com
Brewmaster: Bobby Mason michiganbrewing@voyager.net

Established 1995. MBC markets over a dozen craft beers at its pub, while more than twenty distributors market them statewide. The beer is packaged in 12 oz. bottles and half-barrel kegs. 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. Michigan Brewing Company has expanded its operations 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 CO. (218) 616.355.6422
66 East 8th Street / Holland www.newhollandbeer.com
Brewmaster: John Haggerty john@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 2005 we brewed and shipped just over 5,000 barrels of beer making us the second largest brewery in Michigan. Brewing with painstaking consistency, we bring our award-winning approach to every one of our delicious beers.

Blue Goat Doppelbock:

Existential Hopwine:

Black Tulip: Tripel.

Dragon's Milk: Barrel-aged strong ale.

The Poet:

Zoomer Wit:

Barrel-aged Hatter:

Pilgrim's Dole:

...and more?

OLD HAT BREWERY AND GRILL (211) 269.624.6445
114 North Main / Lawton oldhatbeer.com
Brewer/Owner: Tom Fuller oldhat@btc-bci.com

Established 1998. Small hometown brewery established in 1993 originally as Dusters Brewery, and later purchased by Kalamazoo Brewing Company, then Silver Kettle Corp. Tom has brewed for the pub since 1998. The Hat has 14 taps and a 10BBL brew house. We usually have 10-11 beers, two wines, and 2-3 home sodas on tap. New menu tantalizes your palate with the flavor of barbeque. We offer growlers to go and kegs are available. ~700 member mug club.

Woman Scorned IPA: She's big, mean and bitter as hell.

Hefe: Tom's original clove and banana flavor.

Maibock: Big and refreshing spring bock.

The Mystery beer: You'll have to come see!

OLDE PENINSULA BREWPUB (105) 269.343.2739
200 East Michigan / Kalamazoo
Brewmaster: Dan Kiplinger

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

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

MINNESOTA

BARLEY JOHNS BREW PUB (110) 651.636.4670
781 Old Highway 8 / New Brighton barleyjohns.com
Brewmaster: John Moore, Colin Mullen

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

FITGERS BREWHOUSE (319) 218.726.1392
600 East Superior Street / Duluth www.brewhouse.net
Head Brewer: Dave Hoops brewery@brewhouse.net
Brewers: Frank Kaszuba, Bob Blair, Andy Sakirson, Brian Schanzenboch

Established 1995. We are located on the shore of Lake Superior in the historic Fitgers Brewery which stopped production in 1972. Our 10 bbl brewery produced 1500 bbls in 2005 and is on pace for 1800 bbls in 2006. We offer 12 beers on tap at The Brewhouse and 8 more at our sister bar the Red Star Lounge across the hall. Five of the beers are year-around the rest are seasonals. In 2005 we produced 103 different recipes. We produce root beer as well, and always have a cask beer on the hand pump. Full menu, outdoor dining, two extended happy hours each day and a full bar.

Starfire Pale Ale: North Shore style pale ale. Dry hopped with cascade and amarillo hops. 6.0% v/v, 70 BUs.

Wildfire Pepper Lager: Truly hot chili lager. Nine types of chili infused in a full bodied lager. Caution! 5.4% v/v, 16 BUs.

Breakwater White: Belgian-style wit beer. Additions of orange and coriander with unmalted wheat malt. 5.3% v/v, 15 BUs.

Farmhouse Special Reserve: Belgian-style Saison. Brewed with coriander, ginger, grains of paradise, and orange essence. 7.1% v/v, 28 BUs

Ole Red Beard Barleywine (2005): Our yearly barleywine. All Maris Otter malt. Rich and deep. 11.0% v/v, 105 BUs.

Padawan Pale: Amber pale. Brewed with a nice malt/hop balance. 6.0 % v/v, 50 BUs.

El Nino Double Hopped IPA: (7.0%) Our best selling ale. Rich malt presence dominated by 6 hop varieties. 7% v/v 116 BUs

Apricot Wheat: A marriage of tart, dry wheat with rich apricot juice. 5.2% v/v, 14 BUs.

Hair O' the Monk: A Belgian style Triple ale. Golden with a strong ester profile and a warming finish. 1.5 yrs of aging. 9.9% v/v, 40 BUs.

Big Boat Oatmeal Stout: Velvet smooth stout infused with nitrogen and lots of oatmeal. 6.6% v/v, 50 BUs.

HERKIMER BREWING CO. (306) 612.210.0478
2922 Lyndale Avenue, So. / Minneapolis www.theherkimer.com
Brewer: David Hartmann dave@theherkimer.com

Established 2000. The only brewpub in Uptown Minneapolis, we offer a variety of tap beers and a diverse dinner menu. Customers can enjoy a game of shuffleboard while eating and drinking in a casual, comfortable, upscale, come-as-you-are environment. We feature predominantly German-style lagers.

Daily Pils: Full-bodied Pilsener in the German style.
Tooler's Weiss: South German Wheat Beer featuring characteristic banana and clove notes.

LAKE SUPERIOR BREWING CO. (107) 218.723.4000
2711 West Superior / Duluth www.lakesuperiorbrewing.com
Head Brewer: Dale Kleinschmidt 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. LSB produces four brands of its own, two contract brands for a local restaurant, six seasonal brands, and root beer. Our distribution territory is the eastern half of Minnesota and the north coast of Wisconsin. 12 ounce bottles; 1/6, 1/4, and 1/2 bbl kegs; and (at the brewery only) 64 ounce growlers.

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. 5.7% v/v.

Kayak Kolsch: Five malts, two hops, and specialized yeast create clean malt flavors and a floral hop finish in this thirst-quenching style. Silver Medal 2002 World Beer Championships. 4.9% v/v.

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. 6.4% v/v.

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. 5.9% v/v.

MINNEAPOLIS TOWN HALL (321) 612.339.8696 (TOWN)
1430 Washington Ave., So. / Minneapolis townhallbrewery.com
Head Brewer: Mike Hoops 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. Beers TBA.

AUGUST SCHELL BREWING CO (205) 800.770.5020
1860 Schell Road / New Ulm www.schellsbrewery.com
Brewmaster: Jeremy Kral

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.

Caramel Bock: Formerly a traditional springtime seasonal, now available year-around. A caramel copper colored lager made with four specialty malts and Hallertau and domestic Cluster hops. Malty up front with a smooth finish.

Schell Dark: Roasted barley for color, this dark domestic lager is very smooth. Don't be afraid of the Dark!

Pilsner: Naturally Krausened, Old World pilsener considered one of the best domestic examples of the traditional European style. Its rich, complex, all-malt body is accentuated by a distinct hop/malt aroma. A multiple award winner. Dry start with a slight hop bitterness in the middle, with a smoother finish.

Grain Belt Premium: Light to medium straw color, light malt flavor. "Premium" hop aroma and flavor with low hop bitterness. Easy drinking, slight sweetness in middle.

SUMMIT BREWING COMPANY (226) 651.265.7800
910 Montréal Circle / Saint-Paul www.summitbrewing.com
Founder/Pres: Mark Stutrud; Brewer: Horace Cunningham

Established 1986. Summit Brewery was founded in 1986 by Mark Stutrud in a converted automatic transmission shop on University Avenue in St. Paul, Minnesota. Stutrud was committed and destined to revitalize the quality craft brews that once thrived in the Upper Midwest. In 1998 Summit completed its new brewery--triple the size of the original. Summit celebrates its 20th anniversary in 2006, and is currently the largest craft brewery in the Midwest. With 5 year round flavors, and 4 seasonal beers, we have been quenching the thirst of the Midwest consistently for 20 years! If you are ever in Saint-Paul, come by and see us for a tour. Cheers, and Beer is Our Life!!

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

Summit Oktoberfest: Our seasonal Oktoberfest has been wowing the crowds for a long time now. Reddish bronze color with a rich, malty aroma, and a very smooth finish.

In the Real Ale Tent:

Summit 20th Anniversary ESB: Celebrating our 20th Anniversary this year, along with the Great Taste, we brewed a special beer to mark the occasion! Summit ESB has a dark, amber color and is a product brewed in the British tradition with all English malt and hops! This beer is very limited, and will be featured on cask in the Real Ale tent at the Great Taste!

The 2nd cask we pour today is a surprise, but we promise you won't be disappointed! Stay tuned to see what we tap!

SURLY BREWING COMPANY (312) 763.535.3330
4811 Dusharme Drive / Brooklyn Center www.surlybrewing.com
Master Chief Brewer: Todd Haug beer@surlybrewing.com

Established 2006. We began selling beer in the Twin Cities on February 1, 2006. We are excited to attend the 20th Great Taste and brewed a 1/2-barrel batch especially for this festival! Sausage Fest was brewed on Founder Omar Ansari's original all-grain home-brewery. We still use the small system for test batches and festival beers. Surly was founded with the intention of brewing unique and flavorful beers for Minnesotans. The brewery has been in the works since 2004. The brewhouse is a 30 BBL Sprinkman system with four 30 bbl fermentors. For now, Surly's beers are available only on draught in Minnesota. Brew Master Chief Todd Haug came on board when he sensed Omar was in over his head. Enjoy our beers and come on up for a tour when you get a chance. GET SURLY!

Bender: Dark mahogany oatmeal brown ale has flavors of currants, chocolate, toffee and spicy licorice. 5.2% v/v, 49 IBU.

Furious: Brewed with Golden Promise malt, this 99 IBU amber ale has a lush malt backbone with intense hop bitterness, flavor, and aroma. 6.2% v/v, 99IBU.

Cynic: Limited Release June-August. A Saison inspired golden hued ale. Belgian yeast creates the intense black pepper, allspice and clove. Imported hops lend the peach/apricot flavor and aroma. 6.66% v/v, 38IBU.

Sausage Fest: Specially brewed for the Taste. Belgian style ale brewed with smoked malt from Germany. Strong smoked banana-clove flavors.

Coffee Bender: Limited Availability- Cask Conditioned. Cold presstyle aromatic coffee nose, creamy chocolate iced coffee flavor. Beans from Finca Vista Hermosa plantation in Guatemala. Full City roast by Coffee & Tea Ltd. Linden Hills, Minneapolis.

Tea Bagged Furious: Limited Availability- Cask Conditioned. Dry hopped in the pin for 13 days with four American hop varieties. Spicy machine oil citrus flavor and aroma balanced by a toasty caramel malt character.

MISSOURI

BOULEVARD BREWING COMPANY (106) 816.474.7095
2501 Southwest Boulevard / Kansas City www.boulevard.com
Head Brewer: Steven Pauwels spauwels@boulevard.com

Established 1989. We were the first brewery to open in Kansas City, Missouri, in more than half a century and have grown to be among the largest and most respected specialty brewers in the Midwest. Boulevard is dedicated to producing fresh, flavorful beers using traditional brewing methods. We have four beers year around: 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, ZÔN, a fall classic, Bob's '47 and a winter holiday treat, Nutcracker Ale. In 2006, Boulevard will produce approximately 120,000 barrels of beer, making it the 23rd largest brewery in the country and an expansion is underway that will give Boulevard the capability of producing more than 600,000 barrels.

Unfiltered Wheat: Lively, refreshing, with a natural citrusy flavor and distinctive cloudy appearance. This easy-drinking American-style wheat beer has become our most popular offering. 4.5% v/v.

Pale Ale: Smooth, fruity, well-balanced beer with year-around appeal. A variety of caramel malts impart a rich flavor and amber color, while liberal use of whole hops adds zest and aroma. Pale Ale is the first beer we brewed. 5.1% v/v.

Bully! Porter: Intense flavors of dark-roasted malt in our rendition of the classic English porter are perfectly balanced by a generous and complex hop character. Bully! Porter's robust nature makes it the ideal companion to a variety of foods, from seafood to chocolate. 5.4% v/v.

Dry Stout: Velvety black, perfectly opaque, and surprisingly smooth. This drinkable beer is a delightful harmony of smoky roasted flavors and tangy, coffee-like notes. 4.9% v/v.

O'FALLON BREWERY (220) 636.474.2337
26 West Industrial Drive / O'Fallon www.ofallonbrewery.com
Brewer: Brian Owens brian@ofallonbrewery.com

Established 2000. We are passionate about making beer, beers that look good, smell good, and taste good. 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. 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.

O'Fallon Wheat: American-style unfiltered wheat spiced with Tettnang and US Hallertauer hops. We use a Kolsch yeast strain in this beer for a crisp clean finish. Bronze Medal American Hefeweizen at the 2005 Great American Beer Festival. 5.1% v/v.

O'Fallon Smoked Porter: Robust porter made with 63% Beechwood smoked malt. Gold Medal smoked beer at the 2004 Great American Beer Festival. 6.0% v/v.

O'Fallon Wheach: Summer seasonal an American-style unfiltered wheat infused with natural peach flavor. Big peach aroma with a subtle flavor and crisp, clean finish. 5.1% v/v.

O'Fallon Pumpkin: Fall seasonal amber ale mashed with real pumpkin and spiced with cinnamon, clove and nutmeg for a subtle and drinkable pumpkin pie flavor and aroma. 5.5% v/v.

O'Fallon 5-Day IPA: Our latest creation, an American-style IPA with six different grains and four types of hops. The beer is named for the extra five days that it conditions in the tank on top of Cascade and Glacier hops. 6.3% v/v.

THE SAINT LOUIS BREWERY, INC. (217) 314.241.BEER
2100 Locust Street / Saint-Louis (Taproom) www.schlafly.com
7260 Southwest Avenue / Maplewood (Bottleworks)
Chief Brewer: Stephen Hale / Brewster: Sara Hale
Chief Brewer & Chief Engineer: James Ottolini
shale@schlafly.com

Established 1991. Missouri's first brewpub, The Schlafly Tap Room offers great food and fresh beer in a comfortable, relaxed atmosphere. Located downtown in the historic Swift Printing Buildings, the 15-bbl brewhouse produces the six 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 16, 2006. Schlafly Bottleworks opened in April 2003 and produces all Schlafly 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 with a strong emphasis on local purveyors. Our Schlafly Gardenworks produces much of the produce used in the restaurant. Stop by the Tap Room, serving Schlafly Beer and pub fare, at Lambert-International Airport.

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

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

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

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

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

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

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

Dortmunder: This lager, also known as an Export, is straw colored and well-balanced; neither hops nor malt predominates.

American Lager: Brewed in the pre-Prohibition Pilsner tradition, this light lager uses an addition of corn for lighter body, yet has plenty of flavor and aroma, unlike today's mass-produced lagers.

Hefeweizen: This unfiltered American wheat ale is light in color, body and bitterness, with the delicious finish of wheat malt.

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

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

Barleywine: A bold, sweet, very strong ale with a deep copper color and lots of hops to balance the very large amount of malt. This very large beer has also been known to bite back, in the morning, of course.

Doppelbock: Intended for sustenance during a springtime fast, this big beer has a deep brown color and a rich, malty flavor. Amen.

Eisbock: Take a big keg of Doppelbock, put it outside for a few days in sub-zero weather, force it into smaller kegs, then hide the car keys...

Belgian Tripel: This strong, full-bodied, golden ale is deceiving, it's NOT your typical yellow beer; full of rich, fruity character, if you have enough of it, you will be too!

BOSTON BEER COMPANY (115)

1625 Central Parkway / Cincinnati
 Founder: Jim Koch

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 800,000 barrels. The Cincinnati brewery brews about 2/3 of the company's beer after a recent \$6 million expansion. The company also contracts with medium-to-large regional breweries outside the Midwest. Winner of more than 200 international awards. Nationwide distribution.

Sam Adams Boston Lager: Full, rich flavor that is both balanced and complex. We use a decoction mash, a time consuming, traditional four vessel brewing process discarded by many contemporary brewers to bring forth a rich sweetness from the malt that makes it well worth the effort. Our two-row malted barley imparts a full, smooth body and gives the beer a wide spectrum of malt flavor ranging from slightly sweet to caramel to slightly roasted. Noble hops Hallertau Mittelfrugh and Tettnang Tettnanger, add a wide range of floral, piney and citrus notes in the aroma, flavor, and lingering smooth finish.

Samuel Adams Summer Ale: Summer seasonal American wheat ale with lemon zest and grains of paradise, a rare pepper from Africa first used as a brewing spice in the 13th Century to create a crisp and spicy flavor and body. The ale fermentation imparts a background tropical fruit note reminiscent of mangos and peaches. A quenching, clean finishing beer perfect for warm Summer days.

Other beers TBA:

BUCKEYE BREWING COMPANY (118)

25200 Miles Road / Bedford Heights
 Head Brewer: Garin Wright

216.292.2739

www.buckeyebrewing.com
 garin@buckeyebrewing.com

Established 1997. Cleveland's Buckeye Brewing Company puts emphasis on malt and hop character to produce unique and flavourful beers. Did we happen to mention hop character? Stop by and find out what's on tap. Buckeye is currently relocating to Cleveland. A larger brewery is being installed. Production is expected by late Fall 2006.

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

GREAT LAKES BREWING COMPANY (117)

1947 West 28th Street / Cleveland
 Brewer: Luke Purcell

216.771.4404

Established 1988. Ohio's first microbrewery, opened by brothers Patrick and Daniel Conway, is highly acclaimed for its award-winning lagers and ales. As a result of an \$8 million brewery expansion in 2000, Great Lakes Brewing Company's distribution area extends to Illinois, Kentucky, Michigan, Pennsylvania, New York, West Virginia and Wisconsin and ranks 34th in barrelage among U.S. specialty brewers. Although known for its flagship

beer, Dortmund Gold Lager, the brewery's Edmund Fitzgerald Porter is the most award-winning porter in the country. The brewpub at Great Lakes features a "rathskellar-type" Beer Cellar and a newly renovated, environmentally friendly Beer Garden.

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)

Commodore Perry India Pale Ale: A medium-bodied and well hopped India Pale Ale with a dry, fruity aftertaste. Also great with red meats and strong cheeses. (7.5% v/v, 80 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)

ROCKY RIVER BREWING COMPANY (116) 440.895.2739
21290 Center Ridge Road / 44116 rockyriverbrewco.com
Brewer: Matt Cole

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

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

WISCONSIN

ALE ASYLUM (330)
3698 Kinsman / Madison
Keg Boy: Dean Coffey

608.6633926
aleasylum.com

Established 2005 (opened 2006--welcome!). Ale Asylum was founded by raving lunatics with no regard for their sanity or concern for profit margins. That's why we painstakingly inspect each individual grain, hop cone, and molecule of water to make certain there are no adjuncts, horse hooves, rice, extracts, agents (or anything else that doesn't belong in beer) in our beer. Anything less would be undeserving of a handsome, educated person such as yourself. Ale Asylum is all natural and unfiltered, brewed with passion and is best enjoyed that way. *Beers with an asterisk below will be available in bottles throughout Madison in September, 2006!!* The following beers are Fermented in Sanity:

***Gold Digger Blonde Ale:** An enticing golden ale with balance of hops and malt for a refreshing aroma and smooth finish.

***Ambergeddon Amber Ale:** With a fury of hop flavor and a hint of malt backbone, this west coast amber is part ale, part sensory eruption, and all American.

***Hopalicious American Pale Ale:** Eleven separate additions of Cascade hops give this its lush citrus aroma and bold hop flavor without crazy bitterness.

***Madtown Nutbrown Ale:** Velvety smooth with a rich caramel aroma. Seven different malts provide the right touch of sweetness and a creamy finish.

Tripel Nova Belgian Tripel: (Summer Seasonal) Light fruity aroma and subtle flavors disguise the euphoric kick that comes after just one serving of this strong Belgian ale.

Big Slick Stout Oatmeal Stout: From the thick head to the rich creamy finish, this beer is as big as a Madison winter is long.

Hatha-Weizen Hefe Weizen: A balanced beer that is deliciously sweet, never bitter. Complex and quenching, our German Weizen swims in subtlety and grace.

Sticky McDoogle Scotch Ale: Traditional Scotch ale with a smooth, yet not sweet, malt presence, medium-bodied with a hint of hop flavor for a well balanced and clean beer experience.

ANGRY MINNOW BREWPUB (219) 715.934.3055
10440 Florida Avenue / Hayward www.angryminnow.com
Brewer: Jason Rasmussen

Established 2004. We are located in the Northwest Lumber Company office building which was built in 1889. The building was expanded in 2004 to house the 10 barrel brewing system, kitchen, more seating, and a beer garden. We currently have six beers on tap and have started bottling and distributing locally.

River Pig Pale Ale: Four hop additions, including dry hopping.

Oaky's Oatmeal Stout: Brewed with six different malts, including some chocolate malt and roasted barley.

Others TBA: Pilsener? Oktoberfest? Wheat beer?

BREWERY CREEK (318) 608.987.3298
23 Commerce Street / Mineral Point www.brewerycreek.com
Beer Maker: Jeff Donaghue info@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!

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

CAPITAL BREWERY COMPANY (233) 608.836.7100
7734 Terrace Avenue / Middleton www.capital-brewery.com
Brewmaster: Kirby Nelson capbrew@capital-brewery.com

Established 1986. It has now been 20 years since Capital exploded into the Wisconsin beer scene. Our original mission was to become a shining star in the states long heritage of producing Lagers and we are very proud of the reputation our products have earned. Ironically, we are currently experiencing our greatest growth spurt in the production of an Ale (described below)! What we have learned in the last 20 years is that brewing is a wonderful industry to be part of, chock full of many interesting characters, neo-prohibitionists have a pinheads view of China, and folks such as you who support us are the greatest. We hope you have a great time at this years festival.

Oktoberfest: The classic Marzen style. Fun fact - This was the designation of beer brewed in March to get folks through the summer until it was cool enough to brew again (things were different a few hundred years ago). The beer was stored in caverns, above which chestnut trees were planted. Eventually, tables and chairs were set up under the trees so folks could enjoy beer. Thus, the birth of the Beer Garden. We have a great one.

Autumnal Fire: As usual, a sneak preview of this year's vintage direct from the lagering tank. Fire has an Oktoberfest personality brewed to the strength of a Doppelbock. Intense yet agreeable. Rich yet very drinkable. Strong yet strong. You get the idea.

Island Wheat Ale: North American style Wheat Ale. Unique in that we use wheat grown on Washington Island off the tip of Door County, Wisconsin. This makes for a very nice beer; for more on the story please check out www.islandwheat.com.

CENTRAL WATERS BREWING CO. (209)
701 Main Street / Junction City 715.457.3322
108 West 9th Street / Marshfield 715.389.1868
President/Brewmaster: Paul Graham

Established 1998. Central Waters Brewing Company is a small microbrewery located ten miles west of Stevens Point in central Wisconsin. The brewery produced 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 22 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 12 ounce bottles and sixpacks. To keep up with demand, we added two 30- barrel unitanks (our first real piece of brewing equipment!). Since then a 15 barrel brewhouse was installed along with more 20 barrel fermenters which have allowed production to be 1,000 barrels annually. In October 2005 we opened a brewpub. Teaming up with West 14th (a restaurant in Marshfield) a historic 34,000 square foot building was renovated and retrofitted for the new brewery and restaurant. A 7 barrel brewing system was installed to supply house beer to the two story restaurant. Over 6 house beers are available only at the brewpub as well as the classic offerings from Central Waters Brewing Company. The restaurant also boasts two different menus: "the brewpub" offers a more relaxed atmosphere and lighter menu where "West 14th" offers more formal dining and an upscale menu. The latest news comes with the ground breaking of a new production facility in Amherst, WI. Expected to be operational in late September, the new facility will replace the Junction City facility and will allow for production to increase to 3,600 barrels per year. Located in the Amherst business park the new facility will also house a small tasting room and regularly scheduled tours. "Making the world a better place, one beer at a time."

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

CITY BREWERY (317) 608.785.4526
925 South Third Street / LaCrosse www.citybrewery.com
Brewmaster: Randy Hughes rhughes@citybrewery.com
Marketing Director: Jon Reynolds 608.785.4442

Established 1999. City Brewery produces its proprietary line of beers including its #1 seller, La Crosse Lager/Light.. In addition, the City Brewery just won five other international medals-- Silver Medal (87 pts) for City Winter Porter and a Silver Medal (86 pts) for City Pale Ale at the 2005 World Beer Championships, a Silver Medal for City Lager (86 pts), a Silver Medal (85 pts) for La Crosse Lager, and a Silver Medal (85 pts) for City Festbier at the 2004 World Beer Championships in Chicago. Once the flagship of the G. Heileman Brewing Company, City Brewery has an average annual production capacity of 5 million barrels or the equivalent of 70 million cases of 24/12 oz containers. City Brewery recently announced that it hit a milestone of 400 employees, up from its previous high of 380 employees. City Brewery also produces a wide variety of beers, alcoholic and non-alcoholic beverages, including bottled water, teas, carbonated soft drinks, and other functional beverages. Finally, the brewery has signed a letter of intent to purchase the former Rolling Rock Brewery in Latrobe, PA.

Golden Leaf: Brewed with 2-row barley malt, white wheat malt, and plenty of Cluster hops for a mellow malt flavor and a soft wheat finish. The infusion of pure Wisconsin honey in fermentation gives a naturally sweet aroma and taste. A naturally cloudy wheat beer brewed with a hint of sweetness as a year-round refresher.

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

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

COURTHOUSE PUB (109) MANITOWOC
[Brewery failed to provide a brewery description or list of festival beers for publication.]

CROSS PLAINS BREWERY INC. (401) 608.798.3911
2109 Hickory Street / Cross Plains www.essersbest.com
Brewmaster: John Zappa (Point)

First established: 1863 Revived: 1995. George Esser arrived from Germany in 1852 with a taste for good German beer. He built a brewery in Cross Plains in 1863 and called his beer Esser's Best. Six generations of Essers have continued the tradition, keeping the company alive during Prohibition by distributing "near beer." Re-established in 1995, under the direction of Wayne and Larry Esser, Esser's Best is now brewed in Stevens Point from the original recipe. The Essers added a second brew in May 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 (120) 262.646.7821
3832 Hillside Drive / Delafield www.delafield-brewhaus.com
Brewmaster: John Harrison

Established 1999. Delafield Brewhaus has become a favorite stopping point for beer lovers, both for locals and those finding themselves traveling between Madison and Milwaukee. With multiple award winning beers and a seemingly endless variety of styles coming on line throughout the year, there is always something great on tap to tantalize the taste buds. Situated atop a small hill (midwestern mountain?), the Brewhaus offers an impressive view of South Eastern Wisconsin's Lake Country. A most pleasant setting for enjoying top-notch lagers, ales and culinary delights any time of the year. The open-concept brewery is the focal point of the restaurant, with only a four foot high brick wall separating patrons from the gleaming stainless steel tanks. Growlers, ½ and 1/4 bbls. are available to go from the brewery. Who knows what beers John may be unleashing upon the unsuspecting public.

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

DELLS BREWING COMPANY (202) 608.254.1122
110 Wisconsin Dells Pkwy So./ Wisconsin Dells
Brewmaster: Jamie Martin www.dellsmoosejaw.com
brewmaster@dellsmoosejaw.com

Established 2002. Using our 15 barrel (1,000 gallon) Bohemian brewing system, we brew and serve ten different styles of hand-crafted beers and three gourmet sodas. Six of our beers (Honey Ale, Light Lager, Dells Chief Amber Ale, Raspberry Cream Ale, Pilsner, and Kilbourn Hop Ale) are available year-round, while four taps alternate between selected seasonal and specialty beers. Those seasonal beers currently featured by Brewmaster Jamie Martin and assistant brewer are Hefe-Weizen, Dunkel Lager, Apple Beer and Blonde Bock. Moosejaw Pizza Company, the restaurant in which the Dells Brewing Company is located, seats over 500 patrons within three levels. Each level has its own appeal. The Brewery Bar overlooks the brewing system, while the main floor has numerous game mounts, a massive fireplace & old fashioned photos of its namesake, Moosejaw, Saskatchewan. The Rathskeller, Moosejaw's lower level bar, is complete with premium sports viewing, pool tables, arcade games, and a large conference and party room available for private events.

Blonde Bock: A 2003 silver medal winner in the Blonde Bock category at the GABF. Made from Weyermann Vienna and Cara-Hell malt. OG=1.0676 / FG=1.0157. 6.8% v/v.

Kilbourn Hop Ale: Medium-bodied amber ale brewed with Pauls Pale Ale and Dingemann's Aromatic malt. Pleasant hop flavor and aroma thanks to locally grown hops harvested from Brownie Zinke's Hop Farm. 5.5% v/v.

Buckey Beaver Pale Ale: Marris Otter Malt, crystal, and Styrian Golding hops for a spicy aroma and medium body. OG=1.0742 / FG=1.0197 and ABV 7.2% v/v.

Nitro Stout: Nitrogenated, full bodied black ale that gets its roasty, sweet malt flavor from three types of British crystal, chocolate, and roast malts. Multiple hop additions of UK Challenger. 5.5% v/v.

Apple Beer: It took 155 gals. of unfiltered cider at 12 brix, White Labs 775 English Cider yeast, and a good two months of fermentation and conditioning to reproduce my first recipe. 6.2%

FALLS BREWING COMPANY (210) 920.846.4844
782 North Main Street / Oconto Falls www.fallsbrewing.com
Brewmaster: John Daul jdaul@fallsbrewing.com

Established 2004. We are located on the shores of the beautiful Oconto River. Our English-style ales are available throughout the eastern 2/3 of Wisconsin. 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 ½ barrels. Please look for our distinctive six 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 results from 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. Great with a burger and fries.

Falls Dirty Blonde Ale: A not quite traditional English Blonde Ale. Somewhat lighter on the palate than our pale, in part because of a small addition of honey. Pale, light crystal and wheat malt make up the grainbill. English hops provide a rich, earthy aroma. Wonderfully refreshing for summer. A great session brew, if the session isn't too long.

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.

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 finish leaves hints of chocolate and coffee. Roast beef, and prime rib feel honored to be served with this brew.

FAUERBACH BREWING COMPANY (403) 608.233.1793
1714 Camus Lane / Madison www.fauerbachbrewery.com
Owner: Peter Fauerbach zymurgy@ameritech.net
Brewmaster: Fred Gray

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 survive. Started again by great-great grandsons of Peter, the second phase of the legend lives with the fifth generation.
fauerbachbrewery.com/history.html

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.

Fauerbach Export: A German "Export" style lager designed from 1890s family beer records. Using the first Fauerbach paper label from 1890 for artwork, this beer will compete for customers in the broader German /American pilsner group but technically is a Dortmunder/Export style lager for beerologists.

FOX RIVER BREWING CO. (224) www.foxriverbrewing.com
1501 Arboretum Drive / Oshkosh 920.232.2337
4301 W. Wisconsin Ave./ Fox River Mall / Appleton 920.991.0000
Brewmaster: Brian Allen fratellos@supplerestaurantgroup.com

Established 1995 (Oshkosh) and 1997 (Appleton). Fox River Brewing Company is the showpiece of the Supple Restaurant Group centered in the Fox River Valley of northeast Wisconsin. Our two brewpubs are located on the Fox River in Oshkosh and in the Fox River Mall in Appleton. Both breweries serve eight handcrafted beers of a variety of styles with four year round beers and four rotating taps. Both restaurants have full menus and full bars. More information at supplerestaurantgroup.com.

Fox Light: German style Kolsch. Subtly hopped and slightly fruity. 4.9% v/v.

Winnebago Wheat: Hefeweizen. Medium bodied and refreshing with strong banana and clove flavors. 5.2% v/v.

X: 10th year Anniversary Barley Wine. Rich and sweet with complex malt and alcohol flavors. 10.5% v/v.

Herr Schmitt's Pils: German style Pilsener.

Blu: Golden blueberry ale.

Hoppy Face: American style India Pale Ale.

Red Baron Altbier: German style brown ale.

Titan Porter: Robust porter.

FUN HUNTERS BREWERY (230) 262.473.8000
841 East Milwaukee Street / Whitewater randysrest.com
Brewmaster/Owner: Randy Cruse rcruse@idcnet.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.

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

GRAY BREWING COMPANY (307) 608.754.5150
2424 West Court Street / Janesville www.graybrewing.com
Brewmaster: Fred Gray

Established 1994 (current brewery). In 1856 Joshua C. Gray, an Irish immigrant, started a brewing business in Janesville based on the simple principle of making the very best tasting ales and soft drinks possible using the best recipes and the finest ingredients available brewed by craftsmen who really cared. More than 140 years and five generations later, the Gray family continues this tradition, one that has made the Gray Brewing Company one of the oldest family-owned beverage companies in the nation. Today, the company remains deeply committed to the same enduring principles on which Joshua C Gray founded the business because, after all that time, the secret to Gray's success has remained the same. Available in bottles, ½ barrels, ¼ barrels, and 1/6 barrels.

Rock Hard Red: Raspberry fermented malt beverage brewed like a traditional beer, yet offering a sweet, crisp, raspberry flavor.

Honey Ale: Wisconsin's original honey beer is brewed using locally harvested honey and brewed in small batches to ensure exacting flavor and freshness. The generous amount of honey is evident in the unique refreshing flavor and extraordinary aroma. Honey is used as a fermentable sugar source rather than a flavoring agent, as commonly used in national brands.

56 Oatmeal Stout: Rich color, strong roasted coffee-like flavor, and creamy texture from fresh rolled oats, paired with aromatic hops and richly roasted barley. The 56 refers to the year, 1856, the brewery was founded by Joshua C Gray.

Rathskeller: Rich golden color, robust full-bodied flavor, rich creamy head, and refreshing aroma.

GREAT DANE PUB & BREWING CO. (234)

123 East Doty Street / Madison 608.284.0000
2980 Cahill Main / Fitchburg
Brewmaster/VP: Rob LoBreglio 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. Producing 3,000 barrels per year to keep 16 house-brewed beers on tap at all times--including two cask-conditioned real ales--shows that we are serious about beer. Dozens of bars and restaurants across the state also pour our brews, including a location at Madison's Dane County Regional Airport. 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.

[Brewery failed to provide festival beer list for publication]

GREEN BAY (HINTERLAND) BREWING (305)

313 Dousman Street / Green Bay 920.438.8050
Brewmaster: Joe Karls / Owner: Bill Tressler 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.

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

GRUMPY TROLL BREW PUB (304) 608.437.2739
105 South Second Street / Mount Horeb www.grumpytroll.com
Head Brewer: Stephen Itzenhuiser
grumpytroll@charterinternet.com

Established 2000. (1998 as Mount Horeb Pub and Brewery). We are located in historic downtown Mount Horeb in a former cheese factory building. We feature a full menu, full bar, dining room, cozy outdoor beer garden and banquet facilities for up to 100 people. Our 10 barrel system brewery can be viewed from the dining room and main bar on the first floor of the building.

Pillaging Troll Porter: A hearty porter with a rich roasted malt flavor, hints of caramelized nuts and a moderate bitterness.

Trippel Troll: Malty and sweet both in aroma and taste, and has that special warmth found only in a Belgian-style Tripel.

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.

HARBOR CITY BREWING COMPANY (129) 262.284.3118
535 W. Grand Ave./Port Washington harborcitybrewing.com
Owner/Brewmaster: Jim Schueller

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

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

HAUSMANN BREWING COMPANY (404) 608.255.8262
125 North Hamilton #805 / Madison hausmannbrewery.com
Brewmaster: Fred Gray

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 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 to tease the palate, yet has a clean finish. A good all-season brew, but especially good in the summer and with midwestern fare.

HEREFORD & HOPS (329) 715.849.3700
2305 Sherman St. / Wausau www.herefordandhopsausau.com
Head Brewer: Kevin Bowen

Established 2000. We combine a true brewpub atmosphere, a grill your own steak house, and large banquet facilities under one roof. The pub is located directly off U.S.51. Our Whitetail Ale, Cleary Red, and Schwarzbier are year round award winning selections, while we feature seasonal beers to satisfy the tastes of wheat, hops, stouts, ales, and lagers.

[Brewery failed to provide festival beer list for publication]

HOPS HAVEN BREWHAUS / PWBC (124) 920.457.HOPS
1327 North 14th Street / Sheboygan
Brewmaster: Jeff Kolar brewmaster@charter.net

Established 1996 (Port Washington Brewing Company) and 2003 (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 festival beers for publication.]

JOSEPH HUBER BREWING CO. (216) 608.325.3191
1208 14th Avenue / Monroe www.berghoffbeer.com
Director of Brewing: Kris Kalav www.huberbrewery.com
1-800-BEER-205 kkalav@berghoffbeer.com

Established 1845. We are the oldest continuing family owned brewery in Wisconsin and the second oldest in the United States. Established in 1845 our regional brewery has gained recognition for its Berghoff brands, including numerous medals from the Beverage Tasting Institute and the Great American Beer Festival. Berghoff Beers include Lager, Dark, Red, Bock, Pale Ale, Pilsner, Hefe Weizen and three seasonals New Solstice Wit, Oktober Fest & Winter Ale. Our other premium American Lagers and Bocks include Huber, Huber Light, Huber Bock, Rhinelander, Regal Brau and Blumer's Old Fashion Gourmet Soda. Our distribution is continually growing with focus on the Midwest region. Our beers are currently distributed in Wisconsin, Illinois, Indiana and portions of Iowa, Kentucky, Kansas, Michigan, Minnesota, Missouri and Nevada. Stop down to Monroe and Tour this Historic Brewery any Thursday, Friday or Saturday 11, 1, or 3p.m.

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 drier than the typical bocks of Bavaria. It is made with Brewer's 2-Row Malt, Carapils Malt, Black Malt and domestic hops. 5.4% v/v 24 IBUs.

Berghoff Oktober Fest Beer: Three-time Gold Medal Winner World Beer Championships 2003, 2004, 2005—BTI Chicago 90pts. Amber-colored all-malt lager, modest bitterness, clean aroma. This beer is crafted in the traditional Bavarian manner and resembles Marzen-type Oktoberfest Biers as they are served at 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 Hefe-Weizen: Our unfiltered Wheat Beer Rated Best Tasting Hefe (4 stars) by the Wisconsin State Journal May 2006. Brewed with Two-Row Barley and Wheat Malt in traditional Bavarian style. Gold Medal Winner at the World Beer Championships. The alcohol content is 5.2% by volume. IBU 13

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 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. 5.1% v/v, 12 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.

J.T.WHITNEY'S PUB AND BREWERY (126) 608.274.1776
674 South Whitney Way / Madison www.jtwhitneys.com
Brewmaster: Richard Becker david@jtwhitneys.com

Established 1995 (brewery in 1996). The pub opened in October 1995 and has featured Brewmaster Richard Becker since opening. Rich's family brewing background heralds from the Mahrs Brau Brewery in Bamberg, Germany which was established in the 1670's. With annual capacity of just over 1000 barrels, Rich has developed a reputation for brewing a larger variety of beers including American, German, Belgian, and British Style Ales, with an occasional improvised fun beer. Over the past 10½ 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.

Badger Red Ale: Medium bodied Irish red ale with notes of caramel and honey. Lightly sweet maltiness and moderate hop bitterness.

Frozen Tundra: An American Amber Ale that is brought out every year for Packer football season. So long as the Packers are playing the beer will be available. This beer has a slightly dry malty finish. American cascade hops provide the moderate bitterness and hop aroma.

Black Diamond Porter: Robust porter with lots of roasted malt and hop flavor. Chocolate and Coffee are some of the myriad of flavors in this beer. Imported English Fuggle hops are the predominant hop flavor, providing a smooth balance to the malt.

India Pale Ale: British-style India Pale Ale with robust hop bitterness and aroma from the traditional imported East Kent Golding hops, balanced by imported British malts.

Köln-style Kölsch: Light, crisp old world German style ale with light hop flavor and aroma with medium bitterness. An refreshing beer for hot Wisconsin summer days.

Rich's Sore Bottom Radler Ale: Modelled after the German style bicycle beer. A mixture of JT Whitney's Golden Shine ale and lemon-lime soda create a low alcohol, sweet citrus flavored beer that is highly refreshing after an invigorating workout or simply to relax at the end of a long hard days work.

LAKE LOUIE BREWING COMPANY (201) 608.753.2675
7556 Pine Road / Arena www.lakelouie.com
Owner/Brewer: Tom H. Porter tom@lakelouie.com
Assistant brewers: Tim Wauters, Tanner Brethorst

Established 1999. Lake Louie is a small brewery located on the beautiful shores of Lake Louie (actually a ¼ acre pond) just outside of Arena in SW Wisconsin. When we aren't swimming in summer or ice skating in winter, we're producing top quality local beers for local people. We offer English-, Belgian- and American-style ales in kegs and six packs to taverns, restaurants, and liquor stores. Our beers are being tapped by some of the finer public houses in the area. Check out our web site for locations. Really fun free tours on most Saturdays from 11 am to 1 pm or by appointment. Lake Louie Brewing LLC self distributes, so you can be assured of the freshest, highest quality beers available, as well as personal service unequalled in the business. When you have comments or concerns about our products or service, you are talking to the brewers, not some sales person. Check out our booth for a limited release seasonal brew!

Coon Rock Cream Ale: Pre-prohibition Cream Ale using white corn for a creamy, full bodied beer. Lightly hopped with traditional varieties that would have been grown in SW Wisconsin a hundred years ago. The ultimate lawnmower beer!
Arena Premium Ale: Intended to be a highly hopped full flavored beer, an American Pale Ale but with more malt flavor. Using American grown hops and barley malted here in Wisconsin, this is a beer that will make even the most discerning tongue tingle.

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. Best served at 45° F in a room temperature pint glass. For the 'Big Beer' drinkers among us.

Louie's Reserve: Strong Scottish Ale (Limited Release-October), a stronger version of our Warped Speed. Very limited supply.

Prairie Moon Farmhouse Ale: (April thru September) Contains wheat, coriander, and orange peel. Unfiltered, moderate strength beer with a great thirst quenching quality.

Brother Tim's Tripel: Belgian Style Limited Release (August): Based on strong abbey style ales of Belgium, it has a spicy nose and a delicate, fruity balance of malt, hops, and yeast.

LAKEFRONT BREWERY (327) 414.241.1441
1872 North Commerce / Milwaukee www.lakefrontbrewery.com
Brewmaster: "Luther" 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.

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

LEGENDS BREWHOUSE & EATERY (102)

2840 Shawano Avenue / Green Bay 920.662.1111
904 Waube Lane /
875 Heritage Road / 920.336.8036
Brewer: Ken Novak

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 programming. 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 festival beers for publication.]

JACOB LEINENKUGEL BREWING COMPANY (405)

1 Jefferson Avenue / Chippewa Falls 715.723.5557
1515 North 10th Street / Milwaukee 414.931.6706
Thomas "Jake" Leinenkugel 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 Honey Weiss won a silver medal at the 2006 World Beer Cup, and the recently release Sunset Wheat received a bronze. The Leinie Lodge tour center and gift shop in Chippewa Falls is open daily.

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

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

Leinenkugel's Sunset Wheat: The latest beer in the lineup. Brewed with malted wheat, cascade hops, and coriander for a hint of citrus refreshment.

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 (315) 414.226.2337
233 North Water Street / Milwaukee www.ale-house.com
Brewmaster: Jim Olen

Established 1997. Milwaukee Brewing Company was established by local homebrewers and has grown to become one of the largest brewpubs in Wisconsin. We offer great food by Chef Tyler and excellent hand crafted beers from Brewmaster Jim Olen. Enjoy the atmosphere of a true Milwaukee beer hall featuring live music four nights a week. We are located on the Milwaukee Riverwalk in the Historic Third Ward, where you can enjoy dining and drinking outside on our beautiful double-decker beer garden. New for 2006! We have grown! Our packaging brewery, the Milwaukee Brewing Company, will roll out the barrel with bottled and kegged beer. In addition to Louie's Demise, we'll have several other brands available, including seasonal specialties. You can get growlers and kegs at the Ale House by order, and look for our packaged beer at your favorite tavern or store. Look for tours, sampling at our tasting room, and breweriana on display through our partnership with the Museum of Beer and Brewing.

Louie's Demise Amber Ale: Nicely balanced medium bodied, with a solid malt base, and smooth hop finish. Though not style specific, this beer has its own character. It can loosely be described as a cross between a fest style lager and an English style ESB. 5.2% v/v, 24 IBU.

Solomon Juneau Golden Ale: Crisp refreshing golden ale brewed with Styrian Golding and Czech Saaz hops and dry hopped with Czech Saaz for a fine lightly floral aroma. Excellent Summer beer.

Pull Chain Pail Ale: Combines the best of the Old and New World hop varieties in one great beer. Bittered and dry hopped with both Cascade and East Kent Golding hops resulting in a superb pale ale that won't skin your palate.

Flaming Damsel: A traditional old world style lager beer.

MUSKIE CAPITAL BREWERY (231) 715.934.BEER
15546 County B / Hayward
Brewer: Badger Colish oldhayward@cheqnet.net

Established 2005. Located in picturesque and lively Hayward, Muskie Capital is the workhorse for the Old Hayward Eatery. The new facility was built on the site of Hayward's Historyland. The main dining embodies the atmosphere of the famous lumberjack cook shanty, there is an awesome beer garden, and a beautiful English Pub style bar. The brewery is based around a 15 barrel Bohemian brewhouse and despite its youthfulness has already established itself as an exceptional craft brewery. We feature at least six styles of beer on tap at any time. In this excellent mix you will usually find a couple lagers, a playful hop rocket of one degree or another, and something Belgian. Currently, this facility is not distributing.

Double Honey Maibock: Known as a pale or "blonde" bock, and of German origin, this style is generally reserved for spring consumption. Very malty in flavor and aroma, practically no bitterness, but a small amount of the hop aromas may come through. Full bodied and hearty, the phrase "a porkchop in every glass" could well have originated with this bock style. 7.60% v/v.

Gold Lager: We use a blend of Vienna, Munich, and Caramel malts to achieve a golden color and mild sweetness. Gently

hopped, this crystal clear lager finishes clean and refreshing. So if you are hesitant about trying something other than your favorite domestic, please be assured that we have your preferences in mind. 4.07% v/v.

American Pale Ale: Two things distinguishes this pale ale from our standard pale. First is the color. We've made some minor deletions in some dark caramel malt and the most obvious is that we poured the hops to it. Much like an India Pale Ale as bitterness goes, however this beer features Northwest American bittering and aroma hops. (The IPA featured English style hops). Not for the faint of heart. A bold assertive brew with distinguishing citrus smells and flavors from the hops. Yet the malty sweetness is there enough to provide flavor stability. 5.0% v/v

Red Lager: A very smooth and pleasant lager beer, with a color and depth of flavors achieved by a dominance of Vienna malt with complimentary additions of rye and a couple caramel malts. Crispness and drinkability come from lagering and the flavor balance created by Cascade and Liberty hops. We think you'll enjoy the difference this beer has in comparison to others of the same style. 4.6% v/v.

Belgian Trippel: A complex beer to say the least. Golden colored, deceptively big. Spicy and estery notes are imparted by the selective yeast strain. Plenty of malt character, yet a defining sweetness from the addition of Belgian candy sugar. 9.5% v/v.

Smoked Porter: You're going to be amazed at the way we've created the smoky character in this well rounded dark ale.

NEW GLARUS BREWING COMPANY (316) 608.527.5850
County Route W & State Route 69 / New Glarus
Diploma Master Brewer: Daniel Carey 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: 10am-5pm daily; audio tour runs daily until 4:30.

Fat Squirrel: Nut Brown Ale: 100% Wisconsin malt of six different varieties impart the natural toasted color and hazelnut notes to this bottle conditioned unfiltered ale. Hops from Slovenia, Bavaria and the Pacific Northwest give Fat Squirrel its backbone.

Yokel: Wisconsin Lager with Yeast: A whole beer straight from the tanks smooth, unfiltered, and without pretense. Wisconsin, German, and English barleys and the finest Bavarian hops combine in classic German brewing methods. Expect this beer to be comfortable, crisp and slightly cloudy. Buy Local, Drink Yokel.

Road Slush Oatmeal Stout: A hearty and satisfying reward for those of us who embrace the frozen tundra. Uncut oatmeal fresh from Chilton, Wisconsin, gives this Stout a "sink into it" smoothness that slides you into its depth. Handcrafted English Chocolate malt and Wisconsin Victory malt combine to balance this robust ale. Expect this ale to pour a luxurious head over a rich black ruby body. The powerful malt bouquet will greet you as you tip this silky smoothness from your glass. Serve just above room temperature and relax - road construction season will soon return.

Raspberry Tart: Voluminous raspberry bouquet greets you long before your lips touch your glass. Serve this Wisconsin framboise very cold in a champagne flute. Hold your glass to the light and enjoy the jewel-like sparkle. Wisconsin-farmed wheat, year-old Hallertau hops, and Oregon raspberries combine to ferment spontaneously in large oak vats for an extravaganza of flavor.

NICOLET BREWERY (323) 715.528.5244
3578 Brewery Lane / Florence nicoletheer.com
Brewmaster: Art Lies alies@nicoletheer.com

Established 1998. Our microbrewery and brewpub is located just north of God's Country. We make well aged beer styles ranging from traditional to outrageous (ask about our ice beers). Our authentic meals are homemade and we specialize in foods cooked outdoors over a wood fire, even in the winter, eh! At Nicolet we are not hasty about anything (beer, food, life...), so be prepared to spend some time in the "slow lane." Come visit us and enjoy some Northern hospitality.

Honey Cream Light: Real light beer, actually made with barley malt.

Radler: Beer and lemonade together, very refreshing, not too sweet, tastes like beer.

Aged Porter: Smooth, chocolaty, lightly hopped and creamy.

Bourbon Barrel Dark: Dark pilsener aged 29 months in oak.

PEARL STREET BREWERY (114) 608.784.4832
1401 Saint Andrew St. / LaCrosse www.pearlstreetbrewery.com
Owner/Brewmaster: Joe Katchevertami@pearlstreetbrewery.com

Established 1999. Located in the magical, mystical Mississippi Valley, between the bluffs of Wisconsin and Minnesota, Pearl Street Brewery's award winning draught beers have been a well-known secret to the locals and to beer enthusiasts throughout the Coulee Region since we opened. Since then, we have expanded from humble beginnings in the subterranean brewhouse into a giant, classic historical site on LaCrosse's north side. PSB beer is available on draught only but plans to bottle are in the works! Look for it on shelves later this year!

Downtown Brown* Pearl Street Pale Ale* Beers TBA

RAIL HOUSE BREWING COMPANY (227) 715.732.4646
2029 Old Peshtigo Road / Marinette
Brewmaster: Kris Konyon

Established 1995. Once the site of an outpost for a brewery of by-gone days, RailHouse was established in 1995, and expanded to newly built facilities in 1997. The RailHouse is a restaurant and brewpub featuring a full menu of seafood, pasta, and steak to pizza and burgers. The showpiece brewery aside the bar room is a 10 bbl. system with a typical annual output of slightly under 200 bbls. Eleven beer taps rest atop the bar, serving exclusively our own beer. Live music during the week, the patio is open during summer months. We sell take-out brew in growlers and party pigs.

Doppelbock: Brewed in the lingering days of winter for the hopeful coming of spring. This brew has been cold lagered since time of kegging, helping to smooth the combination of Munich,

Vienna, wheat, and caramel 80 malts. Modest amount of Hallertau and Perle hops to balance the malt profile. 6.7% v/v.

Pike River IPA: Inspired by extensive wild hops gardens along a northern Wisconsin trout stream-the Pike River. Pale and Vienna malts dominate, Chinook, Magnum, Nugget, Cascades and Willamettes round out the hop bill. 88 IBUs 5.6% v/v.

Oatmeal Stout: This is Uncle Coot's favorite. Who's Uncle Coot? He's the guy who only drinks rich, aromatic, black brew. See, you knew who I was talking about. Made with toasted oats, roasted barley, chocolate malt, and 2 row. FG 1.019 5.8% v/v.

RIVERSIDE BREWERY (302) 262.334.BREW
255 South Main Street / West Bend
Ambassador of Beer: Al Bunde
www.riversiderestaurantandbrewery.com

Established 2005. The only brewpub in Washington County, we are located in downtown West Bend on the Milwaukee River. Owners Wayne and Dana Kainz were recently recognized by Governor Doyle for the Best New Business and Best Interior Renovation Project in the 16th annual Main Street Award competition. The main design elements blend cream city bricks, rich cherry woodwork, contemporary design and nostalgic photos of regional breweries and pre-prohibition America. The entrance showcases the glass enclosed 3.5 bbl Sprinkman brewhouse and two 7 bbl fermenters. The two story facility also includes Main Street sidewalk dining in front and a deck in the back overlooking the Milwaukee River and scenic bike and walking trails. Brewmaster Al Bunde produces three full time brews and two or three rotating seasonal and specialty flavors. Typical brewpub fare includes beer battered mushrooms and curds along with other appetizers, soups, salads, sandwiches, steaks, seafood, Friday night fish fry and other tasty treats. Happy hour from 3- 5 pm on weekdays feature dollar off inhouse beers. Closed Sunday.

Honey Ale: Smooth sweet golden ale made with two types of grain and light amber honey.

Amber Ale: Our signature beer, light amber colored, brewed with malted and caramel barley balanced with four different types of hops for bitterness and aroma.

Weiss: Bavarian style hefe weizen with banana and clove flavors obtained from imported German yeast.

Brewmaster Choice Specialty brews have included IPA, Maibock, Oatmeal Stout, Porter, and 'Up da Kriek' Cherry Lambic.

ROCK BOTTOM BREWERY (206) 414.276.3030
740 North Plankinton Ave. / Milwaukee www.rockbottom.com
Brewer: David Bass

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. Our booth may also feature some beers from our sibling breweries Cleveland Chop House and Chicago Rock Bottom.

Bohemian Pilsner: A delicious Czech style lager with a blend of noble hops. OG 12 - FG 2, 5.3% v/v.

Irish Red: A blend of caramel malts, with a slight roast finish, balanced by a spicy hop character. OG 12.5 - FG 2, 5.5% v/v.

Pale Ale: An American pale ale in the west coast style, right here in the north coast. OG 14 - FG 1.5, 6.6% v/v.

RUSH RIVER BREWING COMPANY (313) 715.448.2035
W4001 120th Avenue / Maiden Rock rushriverbeer.com
Owner/Brewer: Dan Chang 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.

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 (309) 920.494.2755
1966 Velp Avenue / Green Bay

SAND CREEK BREWING COMPANY (324) 715.284.7553
320 Pierce Street / Black River Falls www.sandcreekbrewing.com
Brewmaster: Todd Krueger sales@sandcreekbrewing.com

Established 1997 (Pioneer), 1999 (Sand Creek), 2004 (merger). We're located in west central Wisconsin, just a short distance from the river in beautiful Black River country. Our historic brewery building was built in 1856 and was home to one of the area's first breweries right up until Prohibition in 1920. In 1856, Swiss immigrant Ulrich Oderbolz founded the Oderbolz Brewing Company in Black River Falls on the site of the present Sand Creek Brewing Company. Mr. Oderbolz cut his brewery into the side of a hill, as was the practice in those days, and created thick stone foundation walls to make a brew cellar for keeping the beer fresh -- in the winter, blocks of ice were cut from nearby Spaulding pond. The Sand Creek Brewing Company began on a dairy farm in Downing, Wisconsin, about 20 miles northwest of the city of Menomonie. After homebrewing on the family farm for years, brewmaster Cory Schroeder teamed up with Jim Wiesender to found the brewery in 1999. Using equipment scrounged from various industries, such as a converted pudding tank for the brew kettle, the pair launched a successful business, brewing the beer just steps away from the chicken coop and a busy dairy farm. Their Sand Creek Golden Ale and English Style Special Ale, available only on draft and in half-gallon growlers, soon developed a reputation throughout Wisconsin's many brew fests. With a capacity of only about 150 barrels per year, the brewery, now with a third owner on board, quickly outgrew the little farm shed converted into a brewhouse. Hoping to remain in the Dunn/St. Croix counties area, the company looked for a suitable place to relocate, but came up empty handed. Then opportunity knocked in the form of a phone call one evening from their friend in Black

River Falls, Pioneer brewmaster Todd Krueger. The brewery was for sale. In March of 2004 the combined forces of the two breweries officially formed the new Sand Creek Brewing Co. of Black River Falls, Wisconsin. Today the Sand Creek Brewing Co. operates in Mr. Oderbolz's same brewery building, and the beer is stored in the same 19th century beer cellar. We offer free tours to the public every Friday afternoon at 3:00. Stop by the brewery at 320 Pierce Street in Black River Falls and see how we make our fine ales and lagers! Other times can be arranged if you call ahead at (715)284-7553. Our normal hours of operation are Monday through Friday, 9 am to 5 pm. Sand Creek products are available through out Wisconsin, Northern Illinois and Minnesota.

Sand Creek Wild Ride IPA: A whole lotta hops! This classic India Pale Ale is wonderfully hopped for a strong start, a smooth finish, and a fine amber color.

Sand Creek Golden Ale: Farmhouse style golden ale - Our lightest brew, an American Session Ale with a sweet malty taste, brilliant golden hue, and a clean finish.

Oscar's Chocolate Oatmeal Stout: Big black and delicious. A very full-bodied yet smooth-drinking stout with a complex nutty finish. Oscar won a gold medal in the World Beer Cup in 2000!

Sand Creek Hard Lemonade: A great twist on a cool refreshing drink! Pleasantly tart but irresistibly smooth.

And two others!

SILVER CREEK BREWING CO. (225) 262.377.4444
N57 W6172 Portland Rd. / Cedarburg
Brewmaster: Steve Venturini 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. 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 festival beers for publication.]

SLAB CITY BREWING COMPANY (122) 715.758.2337
W3590 Pit Lane / Bonduel www.slabcitybeer.com
Brewer/Owner: Bill Winsand

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 festival beers for publication.]

SOUTH SHORE BREWERY (203) 715.682.9199
808 West Main Street / Ashland www.southshorebrewery.com
Head Brewer/Owner: Eugene "Bo" Bélanger
southshorebrewery@charterinternet.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.

Nut Brown Ale: Don't be intimidated by the rich walnut color. This beer is really not heavy at all. Very smooth, no bitterness, and a warming, nut-like flavor and aroma. Brewed to match a traditional English mild, it has carbonation levels that are more American. Our "flagship" brew, it's a very social drink and goes great with all types of food. 5.0-5.5 % v/v.

Honey Pils: Refreshing, boldly crisp, full bodied, yet not overwhelmingly bitter golden beer. Locally harvested honey adds a delicate touch of sweetness that balances nicely with newly developed aroma hops. Fermented with a classic Pilsner yeast and allowed to lager several weeks before packaging 5.5-5.8 % v/v.

The Stout Progression: We are again going to entice you through the flavors which we've developed from our base stout to our uniquely flavored bourbon barrel. Come and try them all!

Bavarian Wheat/weizen: Pronounce the "w" like a "v" in Weizen. This German style uses 60% wheat malt and a pure yeast strain developed in that region that imparts unique flavors and aromas. The flavors have been described as fruity, clove and nutmeg-like and the aromas are somewhat banana or bubble-gum. You're going to love the "lightness" in color and flavor. Enjoy it with a slice of lemon or what ever fruit you desire. 5.5 % v/v.

Herbal Cream Ale: 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 and moderate hop bitterness. 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. Yet another special feature of this beverage is that we've introduced a blend of herbs into the finished product. 4.3 % v/v.

Blonde Bitter: An aggressively hopped ale which could be regarded as a very pale ESB. This beer features the highly touted English East Kent Golding hop and a newly developed American Golding strain Athanum from Yakima Chief. More floral than citrusy, these hops were matched with English style malts as well. Not a genuine cask conditioned ale but damn near. Four hop additions during the boil and a generous dry hop addition in conditioning make this unfiltered beer quite a treat. 5.25% v/v.

SPRECHER BREWING COMPANY (232) 414.964.2739
701 West Glendale Avenue / Glendale www.sprecherbrewery.com
Owner/President: Randal G. Sprechebeer sprecherbeer@sprecherbrewery.com
Brewmaster: Craig Burge

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

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 bier a distinctive flowery aroma and potent kick.

Pipers Scotch Ale: This hearty red-brown ale has a slight smoky aroma complexed with caramel and lightly toasted malt. The flavor is malty, yet very smooth, with a delicate hop finish and a creamy head.

STEVENS POINT BREWERY (326) 715.344.9310
2617 Water Street / Stevens Point www.pointbeer.com
Brewmaster: John Zappa info@pointbeer.com
Assistant Brewmaster: Matt Hall

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. 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 Premier Light Beer: Refreshing, well balanced light lager, personally hand-crafted for a smooth, clean, and satisfying finish. Perfect for those who want a satisfying beer low in calories.

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

Point Cascade Pale Ale: Crafted using generous quantities of Yakima Valley Cascade hops, and crystal, 2 row pale, and Munich malts for a signature fragrant hop bouquet and a soft malt palate.

James Page Burly Brown Ale: Brewed with two-row malted barley, roasted and chocolate malts, this American Brown Ale is distinguished by a deep brown color and creamy smooth taste.

White Ox Wheat Ale: This American Frontier unfiltered wheat ale is crafted with a special blend of select barley malts, white wheat and a hint of citrus.

STONE CELLAR BREWPUB (310) 920.735.0507
1004 So. Olde Oneida / Appleton www.stonecellarbrewpub.com
Owner/Brewmaster: Steve Lonswagsk@stonecellarbrewpub.com

Established 2004. Opened by a father and son team, we produce 9 full-time beers and 2 seasonal/specialty brews at a time. A new gourmet soda line has just been introduced as well. Our full menu restaurant offers fantastic pizzas, steaks, burgers, salads and a "Not-to-be-missed" Friday Fish Fry. We sell our Fresh & Natural Hand-Crafted beers throughout North East Wisconsin in kegs and bottles.

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

STONEFLY BREWING COMPANY (212) 414.264.3630
735 East Center Street / Milwaukee
Brewmaster: Jacob Sutrick

Established 2001 (as Onopa). Stonefly Brewing Company is Milwaukee's smallest, locally owned brewpub, located just north of downtown in the eclectic Riverwest neighborhood. Our seven-barrel brewhouse provides small batches of fresh, unfiltered ale to our pub customers. We are one of Milwaukee's premiere music venues featuring exclusive national and international touring acts. Hours: Monday-Friday 4pm-2am, Saturday and Sunday 2pm-2am.

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

TITLETOWN BREWING COMPANY (320) 920.437.BEER
200 Dousman Street / 54303 www.titletownbrewing.com
Head Brewer: info@titletownbrewing.com

Established 1996. Tiletown is located in the 108-year old Chicago and Northwestern depot in downtown Green Bay overlooking the Fox River. Green Bay's first brewpub features nine hand-crafted beers, our own Sno-Cap root beer, and great

food. While in Green Bay look for our five story clock tower to remind you that its always time to have a local brew.

"400" Honey Ale: This golden colored brew is our lightest flavored offering, but don't expect that to mean flavorless! This beer is very lightly malty with a subdued hop presence that is flavored with raspberry honey.

Johnny "Blood" Red: An American take on the classic Irish Red Ale, this amber red hued beer features a medium malty flavor with a slightly toasty note, a medium hop presence and a soft mouthfeel.

Hopsaurus Rex: Medium body, copper in color, significant malt complexity, and thoroughly infused with hops.

Sno-Cap Root Beer: A tasty non-alcoholic treat. Now available in bottles at the brewery.

TWIN PORTS BREWING COMPANY (113) 715.394.2500
1623 Broadway / Superior
Brewmaster: Rick Sauer tpb@clearwire.net

Established 1996. Rick Sauer originally founded the brewery as part of the Choo-Choo Bar (a refurbished railcar) in the east end of Superior. In March 1999 the brewery reopened in a former creamery in downtown Superior. Over the next few years the pub expanded both its seating and kitchen areas. In May 2006 the brewery was purchased by Steve Knauss, who took over management of the pub, while leaving the actual brewing in Rick Sauer's capable hands. The changeover enabled Rick to devote all of his attention to the brewing operations, leaving the kitchen and business duties to the new owner. TPB beers are created on a flexible 2 barrel brewing system, which due to its comparatively small batch size, allows for a great deal of brewer creativity. The pub features 8 different brews on tap, with 3 being devoted to seasonals such as Long Days IPA, Capitalist Pig Russian Imperial Stout, Belgian Ginger Wheat as well as many others. TPB opens at 4pm daily featuring great pizza, live music, and good conversation, in addition to the excellent variety of beer.

Derailed Ale: Classic American Pale Ale brewed with 5 malts, Cluster, Willamette, and Cascade hops.

Spruced Up Wheat: American Wheat beer brewed with Cascade hops and freshly cut White Spruce sprigs, harvested from the Superior Municipal Forest

Alt Bayerische Dunkel: Old Bavarian Dark, brewed with caramel and imported Munich malts, with very light hopping. This beer is all about the malt.

TYRANENA BREWING COMPANY (301) 920.648.8699
1025 Owen Street / Lake Mills www.tyranena.com
Brewmaster/Founder: Rob Larson info@tyranena.com

Established 1999. Our modern brewing facility produces six year-around beers and a number of specialties. Tyranena recently began bottling a line of big, bold, and ballsy beers especially for full-flavor aficionados. The "Brewers Gone Wild!" series debuted in March 2006 with Who's Your Daddy Bourbon Barrel Aged Imperial Porter. Additional releases: Bitter Woman from Hell Extra IPA, Hop Whore Imperial IPA, and Spank Me Baby! Barleywine. 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.

Three Beaches Honey Blonde: Wisconsin version of American Blonde Ale and our newest year-around beer available in bottles. Easy-drinking with a sweet touch of honey and mild citrus accent.

Fargo Brothers Hefeweizen: Brewed in the tradition of a Bavarian-style weissbier with a clove-like flavor and aroma with banana undertones and no bitterness. The unfiltered yeast makes this beer cloudy.

Stone Tepee Pale Ale: Brewed in the tradition of an American pale ale. This beer celebrates the American hop, with its characteristic bitterness, flavor and aroma.

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

Rocky's Revenge: American brown ale with a portion aged in bourbon barrels. Each bourbon barrel will contribute its own unique character to this rich, satisfying ale.

BREWERS GONE WILD: Bitter Woman From Hell Extra IPA: Big, fat & flowing with hoppiness. Humongous nose... bursting with flavor... and intense mouth-numbing bitterness. The Bitter Woman's evil alter ego!

BREWERS GONE WILD: Who's Your Daddy? Bourbon Barrel-Aged Imperial Porter: (Available at open until gone - only a 1/6 barrel) Midnight black. Big, rich & semi-sweet. Dark malts yield coffee, caramel and toffee flavors. Barrel aging adds vanilla, toasted oak and hazelnut. Mmmm.. Satisfying. So. Who's your daddy now?

Bourbon Barrel-Aged 2004 Peated Wee Heavy: (Available after Who's Your Daddy? is gone) The 2004 Peated Wee Heavy is a Scotch Ale in which some of the malt is kilned while a peat-fire was burning nearby. From the burning peat this beer has a subtle, smoky flavor. From barrel-aging, this beer has a not-so-subtle bourbon and oak flavor!

VIKING BREWING COMPANY (215) 715.837.1824
234 Dallas Street W. / Dallas www.vikingbrewing.com
Brewmasters/Owners: Randy and Ann Lee
Asst. Brewer: Darren Conover (son) brewer@vikingbrewing.com

Established 1994. Randy and Ann Lee named their brewery "Viking" in honor of their Scandinavian heritage. It's a mixed marriage - she's a Swede and he's a Norse - so they need our prayers. Randy and Ann have brought back that time-honored tradition: the local, family run brewery.

Lime Twist: Light and refreshing wheat beer made with a twist of lime. It is a perfect summer beer.

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

Abby Normal: Tripel Abbey-style Ale that is very complex and dark, but light bodied because it is brewed with Belgian Candi Sugar and Wheat malt.

CopperHead: Dunkel Märzen style ruby lager.

Big Swede: Imperial Stout. Very dark and heavy, but extremely smooth. Ann describes it as an "Espresso of Beers."

Hot Chocolate: Chocolate Stout made with cocoa, milk sugar and a dash of cayenne pepper for warmth. WOW!

Mjød: The very first Brackett produced in the US! Honey based fermented beverage capturing the essence of Mead.

WATER STREET BREWERY (103)

1101 North Water Street / Milwaukee 414.272.1195
3191 Golf Road / Delafield 262.646.7878
Brewmaster: George Bluvas III 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, 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 Memorabilia 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 and metal and neon signs.

Pale Ale: Spicy rich west coast style Pale Ale, generously hopped with Centennial and Cascade hops.

Belgian White: Traditional Belgian Wit, spiced with coriander and orange peel.

Russian Power Stout: Imperial stout aged in a whiskey barrel for 8 months, will tap at 3:00 and serve until gone.

Peach Weiss: Made only for the Great Taste, this is a German Hefeweizen, blended with peaches and fresh peach juice.

Irish Stout: Traditional Black dry Irish ale made with roasted barley and East Kent Goldings hops.

Honey Lager Light: American style lager, with honey to lighten the body and provide a slight fruity flavor.

WHITE WINTER WINERY (125) 715.372.5656
68323-A Lea Street (at US 2) / Iron River www.whitewinter.com
Meadmaker: Jonathan G. Hamilton goodmead@cheqnet.net
Head Taskmaster: Kim Hamilton 800.697.2006

Established 1996. White Winter Winery produces high quality hand crafted meads, or honey wine, using locally produced pure Wisconsin honey and fruit. Mead is the oldest fermented beverage in the world but relatively unknown in modern times. 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 100 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 and supports a family farm (and winery!). Some specialty wines and Reserves only sold at the winery. Come for a visit and a free sample, or look for our fine products at a retailer near you.

New Releases are coming this summer! These MAY be offered in very limited quantities at the Great Taste. Look for availability and tasting times at our table.

Limited editions:

Black Harbor: Rich, Honey wine with black currants, aged with French oak, 21% abv

Acer: Mead made with Maple syrup, semi sweet, 11.5% abv

Bourbon barrel aged Hard Cider: Dry, flavorful, A fun experiment. Don't try it if you are looking for fluff cider, try something else!

Reserve offerings:

Sweet Reserve: The last of the 2004 vintage, Gold Medal Best of Class 2005 New World International Wine Competition winner. We stashed about 100 cases for 2 years. You thought it was good before, try it now, it'll knock your socks off!

Black Mead: A drier, light bodied, fruity mead made from black currents and honey. Lightly oaked. Serve as you would any dry red wine at room temperature. 11.5%-12.5% abv.

Strawberry Mead: A semi-dry mead. Fruity but not overly sweet. Pairs well with fresh fruit and cheese. 11.5% abv.

Cyser: Semi-Sweet made with fresh apple cider and honey. Excellent with sharp cheeses, pork and spicy foods. Similar to a late harvest Riesling. 11.5% abv. Int'l Eastern Wine Competition Bronze Award 2003, Gold Medal Int'l Mead Competition 2004, Gold Medal Great Lakes Olde World Syder Competition 2005

Blueberry Mead: Semi-sweet blueberry, subtle fruit, velvety mouth, spicy finish. One of the mead makers favorites. 11.5% abv., excellent before, or after dinner, or during dinner for that matter!

Sweet Mead: Refreshing sweet honey and water fermented to the traditional drink of Kings and Queens. A "Honeymoon" Tradition! Nicely balanced acidity with sweetness. Refreshing over ice with a twist or warmed and spiced. Silver Medal - Eastern Int'l Wine Competition 2003, Gold Medal Best of Class New World Int'l Wine Competition 2005, Silver medal Int'l Mead Competition 2006.

Oak Brackett: A robust brackett at 12% abv. Very complex and rich, slightly sweeter on the finish with nutty, oaky overtones from oak conditioning. Serve at 45-50 degrees from a brandy snifter or wine glass.

Either Blueberry or Raspberry Spritz – *Non-alcoholic blueberry or raspberry, this is not a soda pop! Light, crisp, and bubbly fruit drink. Very refreshing!

If you enjoyed this year's
festival,
join us next year for the
**21st Annual
Great Taste of the
Midwest
11 August 2007**

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

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

**Tickets go on sale in May
(see ad in program for mail order
and local sales dates)**

(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.

Get Real!

...New this year at the Great Taste, our Real Ale tent!

Make a rendezvous with traditional brewing history this year in our first Real Ale tent. Experience British-style cask conditioned ales directly from small "firkin" kegs, unfiltered, and naturally fermented in the keg. Each firkin, even from the same batch, can be distinctive. Don't expect the ordinary... Midwest ingenuity guarantees that there will be variations from traditional U.K. ale formulas. Be on hand at the Real Ale tent for tappings of new ales on the top of each hour, 3-5pm.

"Of all the enemies to public liberty war is, perhaps, the most to be dreaded because it comprises and develops the germ of every other. War is the parent of armies; from these proceed debts and taxes...known instruments for bringing the many under the domination of the few. . . No nation could preserve its freedom in the midst of continual warfare."

- James Madison,
Political Observations, 1795