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. Cellar 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, Larraine Raeder-Edgell, Fred Swanson, Melanie Thiel, and Greg Younkin.) Of the 67 breweries listed in the program, at least 25 no longer exist today (15 or more years of service), 10-14 years of service, and we hope 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

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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
Milo'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 Marqueses 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 recepients 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 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!**
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, 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 Wyk www.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.

ILLINOIS

ILOINOIS
Established 2001. [Brewery failed to provide brewery description and list of festival beers for publication.]

PIERCE (139)  773.772.4422
1927 West North Avenue / Chicago piecechicago.com
Brewer: Jonathan Cutler

PRAIRIE ROCK BREWING COMPANY (112)  847.622.8888
217 South Grove / Elgin  847.605.9900
1385 North Meacham Road / Schaumburg
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.

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

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.

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-round, with an additional 25 seasonal brews available at various times throughout the year. Mickey Finn's also offers award-winning (Real Ale Festival) cask-conditioned ales served in the traditional English style. Growlers (64 oz.) and keggy draft systems (3.3 US gallons) are available to go directly from the brewery. Come on in and sip yourself a Mickey Finn.
[Beers TBA]
INDIANA

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

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

Ruby

Big Daddy

Gabby Blonde

Auburn Lager

Ol' Woody Pale Ale

Ruby Raspberry Wheat

Big Daddy Brown Ale

Munchie Emporium

Fort Wayne

New Albany

Indianapolis

Rich O's Public House

Sportstime Pizza

MadFloyd

Munster

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

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 brewhouse 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%
Established 1999. Granite City Food & Brewery Ltd. currently operates fourteen Granite City 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 Interuptus system of brewing. This involves brewing our stores with handcrafted beer we have developed the Kansas City, KS; and Kansas City, MO. In order to supply all our stores with handcrafted beer we have developed the Fermentus Interuptus system of brewing. This involves brewing the unfermented wort at our "workhouse" 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.

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.
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. 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. 13ºP/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 ºP/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. - 13.6ºP/1055. 16 IBUs.

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 draft (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.

[Boobytrapped: 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 Brew House where we make traditional German Lagers and Fuggles hops for their outstanding flavor in this rich amber beer. O.G. 13ºP/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 ºP/1082. 95 IBUs. (theoretical)

VoodooVator: Doppelbock 9.5% v/v

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. - 13.6ºP/1055. 16 IBUs.
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. 9.5% 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 bitterness. 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 bitterness blended in with Bitter Orange Peel and Coriander Spice. Tastes like Fruity Pebbles from the unique yeast strain. 4.9% v/v.

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

**Armedgeddon 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.

**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 alleles 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**: 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**: Only fresh raspberries used on this enormous reddish/pink Belgian Quadr. A dessert beer one hundred percent. 10.3% v/v 90 IBUs.

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

**Crummudgeon**: 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) 608.792.7397
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...
Nearest to you...
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!
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 ½ 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.

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.

MINNESOTA
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 Krausenized, 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.

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 wow-ing 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!
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, ZÖN, 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 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-hops character. Our most popular beer.

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

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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.

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) 800.372.1131
1625 Central Parkway / Cincinnati  www.samadams.com
Founder: Jim Koch

Established 1985 (company) and 1997 (brewery). After years as a contract brewing company, Boston Beer Company acquired its Cincinnati brewery in 1997 (and therefore has its festival credentials as a Midwest brewer!) The brewery has a 200-bbl brewhouse and an annual capacity of 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) 216.292.2739
25200 Miles Road / Bedford Heights  www.buckeyebrewing.com
Head Brewer: Garin Wright  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.]
beer, Dortmunder 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) 608.6633926**

3698 Kinsman / Madison aleasylum.com

Keg Boy: Dean Coffey

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 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 Hefeweizen:* 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?
Established 1996. 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.]

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 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.

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 sliver 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 Dingermann’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 juicy and aromatic profile. 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 155gals. 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 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 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 fratello@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 Pilsner.

Blu: Golden blueberry ale.

Hoppie 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 Cruser cruser@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, and 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 harbordcitybrewing.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.herefordandhopswausau.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 BREWAUS / PWBC (124)**
920.457.1500
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.


**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 /
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.
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 Juceau 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.

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 a 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 hoppiness. 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.

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 nicoletbeer.com
Brewmaster: Art Lies aliens@nicoletbeer.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, chocolatey, 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 Katchevrtami@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 Konyn

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, Mailbock, 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 happiness is making it a favorite in the Twin Cities and we now offer it year around.

WinterWarmer: 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 fest. 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 throughout 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.

[R 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 Wisconsin.
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.

WISCONSIN

SPRECHER BREWING COMPANY (232) 414.964.2739
701 West Glendale Avenue / Glendale www.sprecherbrewery.com
Owner/President: Randall G. Sprecher 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 Lonswaski@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. Titletown 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 throughly 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 beers 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 ballys 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
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 hopiness. Humongous nose... bursting with flavor... and intense mouth-numbing bitterness. The Bitter Woman's evil alter ego!


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 Norske - 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.

WISCONSIN WISCONSIN
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. Intl Eastern Wine Competition Bronze Award 2003, Gold Medal Intl 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!


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 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, unfined, 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