

Welcome from the President

Welcome to the 21st annual Great Taste of the Midwest.

Oh sure, we occasionally talk about hops, extraction efficiency, sparging techniques, water pH, you know, beer stuff. We even sponsor a couple of homebrew contests, a cider pressing, and an occasional brew-in.

But our real passion is this event. A (hopefully) beautiful day in a beautiful park in our beautiful city in the beautiful state of Wisconsin, surrounded by beer. 100+ craft brewers, 500+ beers! What could be better?

I'd like to thank the organizers and hundreds of volunteers who dedicate themselves to producing the best beer festival on the planet. Volunteers set up the event, keep the peace with the park's neighbors, entertain us with music, and show up Sunday morning to clean it all up. Many of them will start next year's planning process the day after this one is over. They're the ones in the green-sleeved baseball jerseys this year. Raise a toast to them when you get your first beer, they deserve it.

Our event helps fund our club activities, several brewing-related museums and other charities, and Madison's volunteer-powered radio station, WORT-FM. WORT is a non-commercial, listener-sponsored, member-controlled Community Radio station. Tune in to 89.9 FM while you're in town. Many of their volunteers are also volunteering here at the Great Taste. Raise a glass to them, too.

And raise a glass to one of our visiting dignitaries this year. Almost everyone who homebrews has a battle-scarred, dogeared, wort-stained copy of "The [New] Complete Joy of Homebrewing" on his or her bookshelf. The author of that book and many others, Charlie Papazian, will be in town Friday night to receive the "Karl Strauss Award for Outstanding Achievement in the Beer and Brewing Industry" from the The Museum of Beer and Brewing. And he'll be at the Great Taste on Saturday, perhaps somewhere near the front gate just before opening time, perhaps offering some kind of official blessing, words of encouragement, or just sipping a beer, "relaxing," and smiling. Here's your chance to raise a glass to a true "rock star" in the field of home and craft brewing.

Another highlight this year is the expansion of our Real Ale tent. Last year we had a dozen brewers who brought Real Ale which we served in a separate tent, imaginatively named "The Real Ale Tent." This year's tent will be much more prominently placed, and as of this writing we're at 34 real ales and counting. This is just another example of the dedication and energy that exists among our membership. What was just an idea a couple of years ago became a reality last year and is fast becoming a major part of the festival. Raise a glass to Les Hoffman and his crew for making it all happen.

This year also brings a changing of the guard, so to speak. "Chairmanbob" Drouth has turned over the reins and title of Great Taste Chair to another long-time member and previous president, Bill Rogers. Bob has been the official Great Taste chair for many years and a major player since its inception. His knowledge, energy and management ability have honed the event into the success that is today. To us he's been Yoda, Dr. Spock, King Solomon, and Dr. Laura all rolled into one. Okay, maybe a bit of Dr. Ruth too. Though if you know him you may not recognize him as he now sports a much more relaxed look

on his face. What the heck, raise a glass to him, too. Thank you, Bob! And raise one more glass to our incoming chair, Bill Rogers, who will, I'm sure, continue the tradition of excellence. Bill was our club president for the past four years, worked side by side with Bob on the Great Taste, and has now achieved Great Taste - Jedi Knight status, so don't worry, you're in good hands.

On a bit of a more serious note, while you're raising all these glasses to toast, raise a glass of water once in a while too. Stay hydrated, it might be hot out. And after you do that, have another glass of water before your next beer. Seriously.

And please remember, this is a NON-DRIVING EVENT. We want to see you next year, too. There are free shuttles running to the local brewpubs, breweries, and pubs in all parts of town. Get on one and get some chow somewhere. Cabs are available for \$1 to take you to any home address or hotel in Dane County. Remember to graciously tip the driver who got you home safely. Use and thank your designated driver. Sample responsibly and don't drive.

Thank you for coming, and for getting home safely.

Steve Andrusz
President,
Madison Homebrewers and Tasters Guild

<http://mhtg.org>

2007 Festival Organisers and Staff

As president "Middle Steve" Andrusz 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 21st anniversary, we give special recognition to the organisers and staff who have been involved in some capacity for at least ten years.

15 or more years of service

Bob Drousth (21) -- chairmanbob Emeritus(Praise Bob!)
"Little Steve" Klafka (21) -- Go-to Guy
"Tux" Tom Griffin (18) -- Dunkmaster and Lord of the Strap
Glenn Schultz (18) -- Mr. Bread
Bryan Bingham (17) -- Grounds and Facilities, Tents & Toilets
Bob Paolino (16) -- Program Editor, Media/VIP liaison, bikes
Mitch Gelly (16) -- City Relations
Greg Younkin (15) -- Festival Gnome and Weather Manager
Brett Schultz (15) -- Chief Keg Jockey

10-14 years of service

Fred Swanson (14) -- Brewery Liaison
Don McCreath (14) -- Brewery Assistant
"Middle Steve" Andrusz (13) -- MHTG President, Signs
"Big Steve" Ensley (11) -- King Gambrinus Emeritus

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

Bill Rogers -- chairmanBill
Mark Morrison --Volunteer supervisor, Blanket & Chair Police
Carl DuRocher -- Treasurer/Shuttles
Mary Ellen Rieland--, treasurer assistant
Stefan Berggren, Nathan Kanous, Mark Garthwaite (also beer czar!), and **Tony Jacques** -- Masters of Tickets
Dave Pegelow -- Vendor Tent and Food Sales, Secretary
Paul Kinas, Bryan Koch, Jason Penn, Mike Sproul, and **Larry Walker** -- Brewer load-in, check-in, and load-out
Les Hoffman -- Real Ale Czar
Ted Gisske -- WORT/Music
Joe Frattinger, Caroline and Dan Genzale, Dan Hedtcke, Eric Schoville, Charlie Talbot, and **Jason Walters** -- Front Gate, Parking, Traffic Control, Security, Safety, Fire Control, Signs
Carol Bracewell -- Graphic arts liaison
Mark Alfred -- Dunk Tank and Babe Magnet
Page Buchanan and Pat Propsom -- Cooling and Hydration Specialists (water in its frozen and liquid phases)
Judy Kusek -- Club Headquarters and Club Mom
Gail Propsom, Mike Dereszynski, and Jeff Folgert -- Care and Feeding of Brewers and Festival Staff
Jeremy Rintz -- Webcasting
Jaquie Rice -- Advertising sales
Tony Hazlett -- Volunteer Assistant
Mark Schnepfer -- Structured beer evaluation specialist
Steve Weakly - Clubhouse proprietor / Wonder's Pub

From the Editor:

Steve Andrusz 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!

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 Randy Mosher for designing this year's beautiful festival logo. And thanks to Canada Coaster for putting that logo on a beer mat for us! (If you ever need beer mats for your pub or even your home basement bar, you know where to find good work.)

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 chairman Bill for his usually cool to keep the rest of us in check in our intense philosophical discussions of beer festival management.

Music at the Great Taste

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

Vendors

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

Mall:

AHA, Ale Street News, American Brewer
Briess, Brewing News, Brewing Supply group, Cargill,
Glasses, Mugs and Steins
Hop Union, Micromatic, North Country Malt Supply
Mt Horeb CC, Wine & Hop Shop, Wyeast
Yesterbeer, Zymurgy Outfitters

We also have food vendors to keep you nourished. Please be sure to have something to eat with all the great beers!

Baumgartners (cheese and liverwurst sandwiches)
Glass Nickel Pizza
Hot Sammies (Chicago style hot dogs and sausages)
Milio's (sub sandwiches)
Mike Losse catering (Jingles) (Brats and Burgers)
Peoples bakery (Shish-ka bobs)

Webcasting

We will again be live webcasting from the festival, broadcast on Saturday. 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-shirts 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. For three years, we donated to Challenger Division Little League Baseball. Since 2000, MHTG has donated to a program that provides computers and adaptive computing services to people with disabilities.

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

The 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 45-55F will enable you to perceive beer flavor most easily.

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

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

* Third, taste the beer. "Chew" the liquid so it gets to all parts of your tongue. Where do you perceive flavor characters?

Sweetness is perceived on the tip of the tongue. Saltiness and sourness are perceived at the sides, and bitterness is perceived only at the back of the tongue. Take another mouthful. What are your impressions? Ask yourself: Is the bitter balanced with the sweet? Does the beer feel thin or thick, light-bodied or full-bodied? Is there a pleasant aftertaste? Is there pleasant carbonation?

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

...and more

SERVING SIZE: The serving size for samples is two ounces. 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.

By the way, don't be stingy with water to keep yourself hydrated with all that beer and the hot weather.

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.

SMOKING! Although we have finally had some rain recently, overall, it's been a very dry summer and grass fires could be a real risk if the grounds are dry on Saturday.

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 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.**

Our 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.

We discourage smoking anywhere in the festival, but be aware that **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 smoked litter in a receptacle outside the fenced festival grounds. Better yet, carry your own personal 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!

CHAIRS, BLANKETS, COOLERS: If you plan to set up a "base" for your day's operations, you need to be on the periphery of the grounds and out of the flow of traffic. Coolers will be inspected for beer upon exit.

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.

We also provide a listing of beers in the Real Ale Tent, and a schedule page where you can take notes about "special tappings" throughout the day.

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 22nd Annual Great Taste of the Midwest as always on the second Saturday. For additional information about the festival, write to us at P.O. Box 1365, Madison, WI 53701-1365 (enclose SASE) or check us online at <http://mhtg.org> For now. . .

Now go have a beer!

ILLINOIS

AMERICA'S BREWING COMPANY (330) 630.264.2739
205 North Broadway / Aurora walterpaytonroundhouse.com
roundhousebrewmaster@comcast.net
Brewmaster: Mike Rybinski

Established 1996. America's Brewery at Walter Payton's Roundhouse is a 30 bbl. DME system inside a 72,000 sq-ft. train roundhouse originally built in 1853. The building was refurbished in 1996 and named one of the country's top ten restorations in 2000. The complex offers indoor and outdoor dining for 270, a cognac bar, Walter Payton's Museum of football memorabilia, America's club (comedy), banquets in six rooms for up to 600 people, and courtyard entertainment featuring live music. There are 9 beers on tap at all time--6 standards and 3 seasonals-- covering a wide range of styles.

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

Mama Mia Pizza Beer: Homebrewer Tom Seefurth created this and we brewed a batch at the Roundhouse. Made with tomatoes, 300+ garlic cloves, fresh basil, and oregano. It is filtered so there's no pizza in the beer. And yes, it smells and tastes like pizza!

Sweetness Stout: Named for our beloved Walter Payton. Unfermentable lactose makes it a milk stout, not a dry stout. GABF Gold Medal winner back in 2001.

(Sorry, no Hemp Stoned Ale this year--the feds "raided" my "stash" and won't let me use the name or brew the beer--maybe a re-work next year.)

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

BENT RIVER BREWING COMPANY (102) 309.797.2722
1413 5th Avenue / Moline bentriverbrewery.com
Brewer: Rich Nunez bentriver@qconline.com

Established 1999. Located in the "Moline City Centre," this turn-of-the-century building captures a bygone era with its two storefronts and decorative stone arches. The brewery and tasting room occupy a 1,600 square foot storefront and 1,000 square foot German-style bierhall, decorated in traditional colors and style with seating for 65 people in church pews at trestle tables with room for a band. The 2,800 square foot basement houses bottling, labelling, kegging, and storage functions.

[Brewery failed to provide a list of festival beers for publication. Get Bent, eh? We're just glad you like to come back every year!]

BLUE CAT BREW PUB (302) 309.788.8247
113 18th Street / Rock Island www.bluecatbrewpub.com
bluecatbrew@bluecatbrewpub.com
Brewmaster: Daniel Cleaveland
bluecatbrew@bluecatbrewpub.com

Established 1994. Brother and sister Rock Island natives Dan and Martha Cleaveland founded Blue Cat in a restored century-

old building in the downtown entertainment district. Relax and enjoy one of our beers on tap while watching the brewers brew one of their nearly 50 recipes in the two-story brew tower. After a casual meal on the first floor, move upstairs for pool, darts, video games, or conversation. Check our website for weekly specials and monthly Beer Dinners. Tours upon request. Kegs pony kegs, 6'ers and growlers available.

Coriander & Orange: Spiced American Wheat, 4.5% v/v

Tucks Tenacious Tripel: Belgian-style Tripel 10% v/v

Mississippi Mocha Coffee Stout: 5.6% v/v

BRASS RESTAURANT & BREWERY (220) 847.765.1200
105 Hollywood Boulevard / South Barrington

www.brassrestaurantandbrewery.com

Head Brewer: Anthony Carollo foamyone@comcast.net

Established 2003. Opened in 2003. Try our beers while at the Great Taste, and visit us at our restaurant right off I-90 & Barrington Road. Attractions near Brass include AMC 30 movie theatre and Sears Center. Always six original in-house draft: Blowhard Light, Full Throttle Amber, Anticipation Pale Ale, Weissguy, and two seasonal choices. Enjoy our outside patio, fireplace, and live entertainment. We have a great Sunday Brunch and a weekday lunch buffet. The diningroom is casual and the bar sports-friendly. Kegs/growlers sold at Brass. We try to welcome tours of the brewery always

Brass Belgian White Ale:

Anticipation Pale Ale:

FLATLANDERS (333) 847.821.1234
200 Village Green / Lincolnshire flatlanders.com
Brewmaster: Art Steinhoff art@flatlanders.com

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.

Lincolnshire Lager: European-style lager with a distinct Saaz hop aroma and flavor.

Abe's Honest Pale Ale: American-style pale ale - the best!

80 Shilling Scotch Ale: Scottish ale brewed with peated malt.

Dunkelweizen: German-style dark wheat, malty complexity.

FLOSSMOOR STATION (217) 708.957.2739
1035 Sterling Avenue / Flossmoor www.flossmoorstation.com
Brewmaster: Matt Van Wyk flossmoorstation@yahoo.com

Established 1996. Our brewery, located in a restored Illinois Central passenger train station originally built in 1906, is proud to celebrate our first year as the Great American Beer Festival's Small Brewpub of the Year! Our Brewmaster, Matt Van Wyk, was named Small Brewpub Brewer of the Year. Our full-service restaurant and brewery features American Heartland Cuisine and a full range of world beer styles. A 15-bbl brewhouse keeps our

tap lines flowing with up to 12 beers year-around. We recently added a banquet room and outdoor beer deck. Our beers are available at the pub and a few better beer bars in Chicagoland and even at Radio Maria in Champaign. Tours by appointment. Growlers are available for takeout and bottling is on the way!

Hoppy Little Gnome: Belgian/American IPA. Chouffe yeast and lots of Amarillo hops. 10% v/v.

X-IPA: Our original big IPA featuring 100% Amarillo hops. At 8% v/v% and too many IBUs we don't really care if it is an American IPA or a Double/Imperial. You decide.

Rot Geist: American Red Wheat beer. A session beer for hopheads. 6% v/v.

Killer Kowalski: Our first shot at a Baltic porter. Dark, roasty, yet smooth and creamy lager-licious goodness 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. Two years ago 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.

Ella's Reserve: Belgian golden strong ale aged in a Woodford Reserve Bourbon Barrel. 1st Place Strong Pale Beers at 2006 Festival of Barrel Aged Beer 10% v/v.

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

BA Killer Kowalski: Baltic Porter aged in a second use Woodford Reserve Bourbon Barrel.

BA Man Skirt: Wee Heavy aged in a second use Woodford Reserve Bourbon Barrel.

11: Our 11th Anniversary beer. Milk stout aged on whole raspberries in a Woodford Reserve Bourbon Barrel.

GOOSE ISLAND BEER COMPANY (209) **CHICAGO**
1800 W Fulton Street (brewery) 312.226.1119
1800 N Clybourn Ave (original brewpub) 312.915.0071
3535 North Clark Street (Wrigleyville)/ 773.832.9040
Brewmaster: Gregory Hall www.Gooseisland.com
1-800-GOOSE-ME info@gooseisland.com

Established 1988. Goose Island is a family-owned brewery committed to creating innovative, high-quality craft beers that both cater to and challenge the evolving tastes of its growing market. While all Goose Island beers are bottled and brewed in Chicago, more than half of the company's sales come from outside Illinois. Goose Island beers are currently available in 15 states and the United Kingdom. The company bottles 15 different craft beers at present, eight of which are available year-around. As of 2006, Goose Island beers have earned 39 national and international awards.

"312" Urban Wheat Ale (year-around): 4.2% v/v: Unfiltered wheat ale made with 2-row malt and Torrified wheat, hopped with Liberty and Cascade hops. Crisp, fruity flavor with a smooth creamy body. 18 IBUs.

Honker's Ale (year-around): 4.3% v/v. Styrian hops and roasted malt give this ale its unique spicy hop aroma and rich malt middle. Well balanced and immensely drinkable. 35 IBUs.

India Pale Ale (year-around) 5.9% v/v. Spicy hop aroma and fruity flavor, set off by a dry malt middle that ensures a long hop finish. Styrian, Cascade, Fuggie, and Centennial. 60 IBUs.
Matilda (year-around): 6.7% v/v. Made with a rare yeast that suggests a fruity and spicy flavor. Complex maltiness balanced with a profuse amount of hops. 32 IBUs.

Harvest Ale (seasonal): 5.7% v/v. Our newest addition to our seasonal lineup, pale copper with round caramel malt notes backed up by earthy hop tones and dry hop aromas. Cascade hops are exclusively used in the Extra Special Beer. 42 IBUs.

Trippel (specialty): 6.7% v/v. A close cousin to Matilda, this golden colored Belgian-style ale is created with two strains of yeast for an authentic Belgian flavor, but then dry hopped for an intense hop finish. 40 IBUs.

RYE.P.A (specialty): 6.3% v/v. India Pale Ale made with 30% Rye for a complex, spicy malt character. Hopped (and then dry hopped) exclusively with Tomahawk. 70 IBUs.

Wheatmiser (specialty): 9.5% v/v. American-style wheatwine brewed in celebration of the 2,000th brew at our original brewpub in Lincoln Park. This beer was brewed in December 2006 and then aged for 6 months.

CASK TENT: Oak-aged Celebration Red Ale:

American-style red ale aged with toasted oak chips for two weeks. Oak mellows the malt sweetness and adds a drier finish. Hopped (and dry-)with Cascade and Centennial. 5.4% v/v.

GORDON BIRSCH (310) 630.739.6036
639 East Boughton Road. # 100 / Bolingbrook
Head Brewer: Kevin Blodger kblodger@gbrestaurants.com
www.gordonbiersch.com

Established 2007. Situated in the heart of The Promenade Bolingbrook, Gordon Biersch offers handcrafted beer and premium, made from scratch food... served in a friendly and fun atmosphere! Our free-standing brewery restaurant features main and private dining, plus two outdoor patios. We brew all our beer in the spirit of the Reinheitsgebot (German purity law of 1516). This fundamental doctrine established guidelines that few breweries can live up to, but we do and why you'll find only the freshest, tastiest, "purest" beers on our tables.

Czech Lager: Bohemian-style Pilsener. Golden, medium bodied, with a spicy character. Gold medal winner 2004 GABF.

Marzen: Dry, auburn-colored, Bavarian lager with a mildly sweet finish. It was originally brewed in March (Marz in German) and stored in caves to drink during warmer weather.

GOVNROR'S PUBLIC HOUSE (317) 847.658.4700
220 North Randall Road / Lake in the Hills govnrors.com
Brewer: Kevin Buckley

Established 2001. Govnor's is a small independently-owned brewpub located in the Northwest suburbs of Chicagoland. Initially opened (pre-brewpub) in 1986, Govnor's strives to bring brews to the table that are full of American ingenuity and rooted in European tradition. We are in the midst of planning our new bottling operation as well.

Absolute Rat Bastard: Hybrid brown ale

Public House Pale Ale: English style pale

Two beers TBA:

HARRISON'S BREWING COMPANY (228) 708.226.0100
15845 South LaGrange Road / Orland Park
Brewmaster: Joachim Mekoum www.harrisonsbrewpub.com

A late addition to the fest. Visit their booth to find out more!

ILLINOIS BREWING COMPANY (110) 309.829.2805
102 North Center #111 / Bloomington illinoisbrewing.com
Proprietor: Jeff Skinner

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

O'Turly:

New Market Pale Ale:

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

MICKEY FINN'S BREWERY (335) 847.362.6688
412 N. Milwaukee Ave. / Libertyville mickeyfinnsbrewery.com
Brewmaster: Greg Browne info@mickeyfinnsbrewery.com

Established 1994. A \$2 million renovation transformed Mickey Finn's into a 10,000 square foot, two level restaurant, bar and brewery. In addition, warm weather guests can enjoy dining on the outdoor patio complete with propane-heated lanterns that create a cozy atmosphere late into the autumn months. Mickey Finn's offers a range of award-winning (GABF & WBC) ales and lagers. A handful of patron favorites remain on tap year-around, with an additional 25 seasonal brews available at various times throughout the year. Mickey Finn's also offers award-winning (Real Ale Festival) cask-conditioned ales served in the traditional English style. Growlers (64 oz.) and keggy draft systems (3.3 US gallons) are available to go directly from the brewery. Come on in and sip yourself a Mickey Finn.

Cerveza: Mexican-style lager

Triple J Barley Wine: 9 %v/v

Red Menace: American Red Ale

Dirty Blonde: Belgian Blonde Ale

Mr C's English Pale Ale:

Gudenteit Hefeweiss:

CASK TENT: 60/- Scottish Ale

PIECE (202) 773.772.4422
1927 West North Avenue / Chicago piecechicago.com
Brewer: Jonathan Cutler

Established 2001. [Brewery failed to provide brewery description and list of festival beers for publication. I think Jonathan is trying to keep a secret from us so we visit the booth.]

Try the beer jointly produced by Piece and Three Floyds.

PRAIRIE ROCK BREWING COMPANY (307) 847.622.8888
127 South Grove / Elgin prairierockbrewingcompany.com
Brewmaster: Jim Wolfer

Established 1999. 15 bbl brewery with full service bar and restaurant. Live music Friday and Saturday nights outdoor in our Rock Garden. (weather permitting)

Vanilla Creme Ale: Reminiscent of an old-fashioned cream ale, but with a kick! 5.0% v/v.

Pale Rider Ale: Hoppy, citrusy American-style Pale Ale. Brewed and dry hopped with copious amounts of Pacific Northwest hops. 5.5% v/v.

TWO BROTHERS BREWING CO. (223) 630.393.4800
30W114 Butterfield Road / Warrenville TwoBrosBrew.com
Partners in Brewing: Jim Ebel and Jason Ebel
jason@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. They are currently building a new 30,000 barrel brewery that will be ready in the fall of 2007. Two Brothers' award-winning products are currently available in Illinois, Wisconsin, Ohio, Indiana, Massachusetts and Pennsylvania.

Domaine DuPage French Country Ale: Rural northern France-style amber ale. Well balanced, full and sweet up front, caramel, toasty, and fruity characters. The finish has a gentle floral and spicy hop balance that cleanses the palate. 5.9 % v/v.

Ebel's Weiss Bavarian Wheat Beer: Traditional Bavarian-style Hefeweizen, naturally unfiltered, wonderful malt sweetness, and soft aroma of clove, vanilla, and banana. 4.9% v/v.

Hop Juice Double IPA: Tremendous malt backbone to stand up to the level of hops used. 10% v/v 100.1 IBU.

Victor's MemoriAle Alt German Alt: Tradition style Alt that we have ramped up to 7.5% v/v.

Heliocentric Braggot: 50%- 50% of Mead and Ale using 100% locally produced Sunflower Honey. 7% v/v.

INDIANA

BARLEY ISLAND BREWING CO. (208) 317.770.5280
639 Conner Street / Noblesville www.barleyisland.com
Brewmaster: Jon Lang barleyisland@sbcglobal.net

Established 1999. We are a full-service restaurant, pub, and brewery located in historic downtown. Barley Island is the 17th century name for a room in an alehouse in which beer was consumed. True to its name, Barley Island produces tavern-style ales which are served in our Old World decor restaurant and pub. With several year-around brews, seasonals, guest beers, and our beer engine you can expect to savor a variety of craftbrew at Barley Island. Besides best selling menu items like Scotch eggs, fish and chips and beer-battered pork tenderloins, we serve dinner specials using our beer in the kitchen whenever possible. Barley Island is open for lunch Monday -Saturday and dinner every day. For entertainment we have NTN Trivia playmakers available in the restaurant and pub. Check out our web site for live music on the weekends with a popular Sunday acoustic open stage. Our tavern themed brands can be located in 12 oz bottles throughout the state of Indiana. In 2007 we expanded distribution to central Illinois and Minnesota. Our 22 oz bomber of Bourbon Barrel-Aged Oatmeal Stout is a sought-after fall/winter seasonal. Come visit us and experience why Barley Island is the "Home of the Fifth Basic Food Group!"

Sheet Metal Blonde: Light, refreshing, and approachable Belgian-style witbier spiced with coriander, bitter orange peel and chamomile.

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. 6.0% v/v.

Barrel-Aged IPA: BarFly IPA aged in a Buffalo Trace distillery bourbon barrel, although it's a barrel with less bourbon remains, it still imparts woody, oaky, and vanilla flavors - similar to IPA's shipped from England to India back in the day.

Bourbon Barrel-Aged Oatmeal Stout: You will appreciate our attempt to hold over 5 gallons of this thick, chewy oatmeal stout aged in a charred white oak Buffalo Trace barrel. Be sure to check out the bourbon aroma before sampling.

BROAD RIPPLE BREW PUB (126) 317.253.2739
840 East 65th Street / Indianapolis broadripplebrewpub.com
Owner: John Hill bpub@indy.rr.com
Brewmaster: Kevin Matalucci

Established 1990. The Broad Ripple Brewpub, Indiana's first brewpub, was opened in November 1990 by owners John and Nancy Hill. It is as authentic an English pub as one is apt to find this side of the pond. Within a series of small, intimate rooms, the brewpub has a tin ceiling, rich woodwork, cushioned benches, and a room for darts. True to English tradition, John and brewer Kevin Matalucci produce only top-fermented ales in the seven-barrel system. We offer at least seven brews plus a brewer's tap. Carry-out is available in growlers. The Broad Ripple Brewpub offers an extensive lunch and dinner menu to match the excellence of our beer, including our extremely popular English favorites -- Scotch eggs, fish and chips, bangers

and mash, and shepherd's pie. We believe that the marriage of fine ales and excellent food, served in the coziness of a neighborhood pub, is what has led Broad Ripple to be voted "Indianapolis' Best Brewpub" for 15 years.

[Brewery failed to provide a list of festival beers for publication, but with John's long-standing reputation for great beer, ya gotta stop by and try some.]

BRUGGE BRASSERIE (211) 317.255.0978
1011A E. Westfield Boulevard / Indianapolis
Two-time All-Star: Ted Miller www.brugge-beer.com

Established 2005. Brugge Brasserie offers a sophisticated but casual setting serving classic European foods and authentic handcrafted Belgian-style ales and Continental lagers in a friendly, welcoming environment. Filling main dishes include "Moules Frites" - gigant pots of steaming mussels served with a cone of Belgian fries - savory crepes, Belgian beef stew, sandwiches, and a variety of specials served daily. Imported cheese, salads, and cones of Belgian frites with 10 dipping sauces are offered among other traditional European foods. Brugge is partially owned by Indianapolis native and movie star Abraham Benrubi and his childhood friends Ted and Shannon Miller, who recently moved back to Indianapolis to raise their children after opening restaurants and breweries in Hong Kong, Mainland China and Taiwan. Brugge has recently purchased the facilities of the Terre Haute Brewing Company and has begun brewing its line of Belgian Ales at the brewery. The exciting lineup of beers is slotted to hit the streets September 1 statewide.

Tripel de Ripple: Our tripel evokes thoughts of vanilla and pears. Use caution, this beauty drinks a lot smaller than it is.

Black: Inspired by Brussels black ale, ours leaves behind much of the bitter astringency often associated with jet-black beers.

Old Dog Cru: Spiced Belgian Ale. Chinese prickly ash, orange peel and evaporated cane juice.

LAFAYETTE BREWING COMPANY (328) 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 2007 production of approximately 800 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, with refined summer ales, massively hopped IPAs, decidedly smoky rauch beers, barrel-aged ales, and many others rotating through our lineup. Our facility also sports two levels of brewpub fun! The first floor houses the brewery, tap room, family dining room, and our original restaurant kitchen offering full lunch and dinner service featuring items from traditional pub fare to hand-cut bison steaks and fresh seafood. Our daily specials keep things fresh and inviting for even the most loyal customers. The second floor 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, etc.), a pizza kitchen serving great pies, appetizers, and

sandwiches and a stage. The second floor is available for private catered events, as well. LBC has been voted Lafayette's "Best Live Music Venue" two years running and plays host to live music and comedy acts featuring the best in local, national and international artists. We are smoke-free daily until 9 pm. After 9pm, smoking permitted in first floor tap room only. Summer of 2007, we will begin bottling operations. Look for LBC brews coming to a retail outlet near you!

Tippecanoe Common Ale: Our best seller, year-around. Hearty amber ale featuring caramel malt overtones followed by a burst of the distinctive citrus/orange character of Amarillo hops. The name is a tongue-in-cheek reference to the fact that our clientele here in Tippecanoe County prefer an assertive dose of hops in their beer- making a nice hoppy ale the "common" style. Available in bottles summer 2007. 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. Available in bottles summer 2007. Year-around availability. 6.2% v/v, 44 IBUs.

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

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

MAD ANTHONY BREWING CO. (222) 260.426.2537
2002 Broadway / Fort Wayne 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.

Auburn Lager: American Amber Lager, malty and slightly sweet with subtle hop character.

Summer Daze: hybrid style of beer brewed with a hypnotic blend of wheat, caramel malt, aromatics, and a large dose of clover honey.

IPA: American style I.P.A. with a rich malt character, assertive hop bitterness, and aroma from Pacific Northwest hops.

NEW ALBANIAN BREWING CO. (338) 812.944.2517
3312 Plaza Drive / New Albany www.newalbanian.com
Publican: Roger Baylor; Brewer: Jesse Williams
Publicanista! richosnewsletter.blogspot.com
roger@newalbanian.com

Established 2002. After many years of planning and preparation (Read: For a long while, there wasn't enough money), we began brewing on site in October 2002. No marketing surveys were consulted, and a business plan was prepared only because the bank insisted on it. Then as now, we rely on raw instinct, all-night skull sessions and the occasional craft beer for artistic inspiration. Most of NABC's 500-barrel annual capacity is sold on tap at Rich O's Public House and Sportstime Pizza, the brewery's on-premise arms, where our founding principle remains that beer is neither soda pop nor a frozen and flavorless receptacle for lime wedges, paper umbrellas and carbohydrate counts. Rather, beer is the enduring and mysterious union of grain, hops, water and yeast, and at NABC, beer tastes the way it was meant to taste: Like beer.

Hoptimus: Double IPA; meant to be consumed when young, fiery and intense. European 2-row malts with Northern Brewer, Nugget, Fuggie, Cascade (dry hopped with Fuggie & Cascade) hops, and a House London yeast. OG: 1.086, 9% v/v, 90-100 IBUs.

Thunderfoot: English 2-row and dark crystal malts, with roasted barley and flaked oats. Northern Brewer, Willamette, and Cascade hops. House London ale yeast. Dried tart cherries are added to the hopback and the beer is aged with dried Bing cherries and medium toast oak chips. The result is ultimate urban (and palate) renewal. OG: 1.094, 10.5% v/v 75-80 IBUs.

Elsa Von Horizon Imperial Pilsner: First brewed in 2007 as part of the "Brewer's Best Friend" series (named for our brewers' dogs). "Antagonize and be bitten!" Turbo Pilsener and Munich malts, Hallertau, Tettnang (bittering, flavor, aroma), and Hersbrucker (aroma, secondary, barrel) hops, and a San Francisco/California Common yeast. OG: 1.082, 8% v/v.

Phoenix Kentucky Komon: The Louisville area's only indigenous beer style during the 19th-century heyday of local brewing was an everyday quaffer with adjuncts (often a percentage of sour mash from corn), generally dark, brewed and consumed quickly, and seldom spotted far from the source brewery. 6-row malt, roasted barley, flaked corn, and flaked rye. Nugget, Fuggie, and Cascade hops. San Francisco/California Common yeast. OG: 1.058, 6% v/v. 26 IBUs.

CASK:

Malcolm's Old Setters Ale: Also part of the "Brewer's Best Friend" series, this one is a cask-conditioned firkin exclusively for the Great Taste of the Midwest. Maris Otter, dark crystal, aromatic, black, and brewers crystal malts with Progress (flavor and aroma; no bittering) hops and the House London ale yeast. OG: 1.104, 12% v/v.

SHORELINE BREWERY (127) 219.TRY.HOPS
203 Wabash Street / Michigan City www.shorelinebrewery.com
Brewmaster: Sam Strupeck shorelinebrew@sbcglobal.net
Assistant: Layton Cutler

Established 2005. Near the beautiful beaches of Michigan City, the brewpub sits in a historical (1857) lumberyard. Yellow pine and exposed brick adorn the inside of the pub for a warm welcome to our guests. Sitting at the Prohibition-era antique bar, pulled from a south side, Chicago basement speakeasy, beer drinkers get a great view of the 10 barrel Specific Mechanical brewery. Shoreline's food pairs perfectly with our fresh handcrafted beers. Our kitchen uses all fresh, never frozen, ingredients, including seafood flown in daily, to accompany our ales and lagers. Making a reputation as a hot music venue has been a priority at the brewery since opening. Fresh original music has been passing through the doors Thursdays, Fridays, and Saturdays to be enjoyed by hop heads, and big beer drinkers. Shoreline has made a reputation for our ales and lagers, being the only Indiana brewery to win at the last World Beer Cup for Beltaine Scottish Ale. Be sure to check out one of the many bourbon- or rye- aged beers brought along for your tasting pleasure.

Beltaine Scottish Ale: 2006 World Beer Cup silver medallist. The number one selling beer at Shoreline, Beltaine celebrates the start of spring each year on May 1st. In Scotland, participants of the pagan festival typically run around communal fires naked and take home some of the fire to their hearths. A rich amber color and hints of caramel, make this beer extremely easy drinking.

Sesh Wheat Ale: Refreshing American style wheat ale, 30% wheat, all amarillo hops for a nice citrus balanced session ale.

DW Belgian Wit Ale: Notes of clove, banana, and orange, mixed with a smooth blend of Belgian malts, and wheat.

Sum Nug IPA: Summit and Nugget hops make a great combination in this American style IPA. Super hoppy from start to finish with a huge malt backbone. An instant favorite.

Three Sum IIPA: Imperial IPA, full bodied and balanced with a huge amount of hops. Three types of high alpha acid hops combined to hop over the top in this beautiful beer.

BIG BOURBON SERIES: All Bourbon-aged in 15 year-old Elija Craig barrels:

Big Bella Heavy Scotch Ale: Shoreline's 50th batch is a strong offering with intermingling flavors of molasses, currant, berries, and caramel.

Discombobulation Celebration Ale: (AKA Discombobourbonation when aged on bourbon) Barley Wine.

Lost Sailor Imperial Stout: A special offering brewed for the release of our first run of bottles, never served before today. Intense chocolate, coffee, and warm alcohol flavors abound in this strong stout.

Curse The Goat Dapplebock: Monks brewed this style of beer for Lent; while fasting they were allotted a few liters of beer per day to sustain life. For forty days all they could consume was beer, so they made it strong and hearty. Our dapplebock is both strong and hearty, while also being ultra smooth. We will also be pouring **Goat on Rye**, the same batch of dapplebock aged in a rye barrel instead of bourbon. Come taste the difference a barrel can make.

THREE FLOYDS BREWING CO., LLC (201) 219.922.3565
9750 Indiana Parkway / Munster 3Floyds.com
Presidente: Nick Floyd ThreeFloydspub.com
Brewers: Nick Floyd, Chris Boggess, Barnaby Struve, and Steve
Bernard alphaking1@msn.com

Established 1996. Three Floyds (Nick, Simon, and Mike) first opened in Hammond, Indiana, and originally produced only keg beer for the Chicago/Northwest Indiana market in its small, garage warehouse. Three Floyds moved to Munster, Indiana, in 2000 and produces multiple award-winning kegged and bottled beer, which it markets predominantly in the Midwest. Now you can also visit their brewpub!

Fantabulous Resplendence 10th anniversary ale:

AlphaKing Pale ale:

DarkLord Imperial Russian Stout:

Gumballhead American Wheat:

GorchFock-Helles:

Barrel Aged Dark Lord:

DreadNaught Imperial I.P.A.:

...plus others

UPLAND BREWING COMPANY (122) 812.336.2337
350 West 11th Street / Bloomington www.uplandbeer.com
Head Brewer: Caleb Staton caleb@uplandbeer.com

Established 1998. From inception, we have provided Hoosiers and beer lovers with quality craft-focused ales and lagers. The 30 barrel brewhouse is visible from the Upland Tap Room, which provides eclectic American cuisine to pair with seven draught choices. Annually, we celebrate the coming of spring with a traditional German Maifest and the harvest-time with a polka-filled Oktoberfest. Upland continues to grow with a recent expansion in 2007 focusing on quality, energy recovery, and Tap Room dining experience.

Upland Wheat Ale: 2002 GABF Gold medal winner. A light refreshing Belgian-style Witbier with hints of organic chamomile, coriander and orange peel. 4.5% v/v, 11 IBUs.

Upland Dragonfly IPA: Hopped to perfection, the Dragonfly retains a wonderful malt character with a floral hop nose and bitter finish. 6.5% v/v, 44 IBUs

Bad Elmer's Porter: 2004 World Beer Cup Bronze medal winner. Smooth, rustic, filled with hints of chocolate and roasted grains over a medium-bodied dark ale. 5.5% v/v, 13 IBUs.

Bumblebee Saison: Belgian-style farmhouse ale with ginger, star anise, coriander, grains of paradise and Indiana honey. Interestingly enough, it always seems to bring some bees around when poured outside. 7% v/v, 20 IBUs.

IOWA

MILLSTREAM BREWING COMPANY (103) 319.622-3672
835 48th Avenue / Amana www.millstreambrewing.com
Brewers: Aaron Taubman, Chris Priebe
brewery@millstreambrewing.com

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

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

Schild Brau Amber: Easy drinking German Vienna style lager. Roasted caramelized malt is carefully balanced by German Hersbrucker finishing hops. GABF (Vienna Lager) medals in 2003, 04, 05, 06. This beer must have something right!

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

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

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

OLD CAPITOL BREW WORKS (120) 319.337..3422
525 South Gilbert / Iowa City www.oldcapitolbrewworks.com
Brewmaster: Paul Krutzfeldt; Brewer: Adam Zwanziger
zwanziger@gmail.com

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

2006 beers (no 2007 submission):

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

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

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

??Straight Pipe Stout: A smooth and rich milk stout.

THIRD BASE SPORTS BAR/BREWERY(224) 319.378.9090
500 Blairs Ferry Rd NE / Cedar Rapids thirdbasebrewery.com
Brewer: Travis Scheidecker 3bbrewer@gmail.com
Established 1996 (as Cedar Brewing Company) We are now
doing business as Third Base Brewery under new ownership,
management, and brewer. We are the first and only true
brewpub in Cedar Rapids since Prohibition. Our beers are
brewed in house on our 8.5 barrel system. We have a diverse
food menu to compliment our wide range of beer styles served
year-around. Our beer is also available in growlers, 1/6 barrels, 1/2
barrels, and soon at our other Third Base locations in Cedar
Rapids, Iowa City, and Des Moines. Open seven days a week
11am-2am.

Beggar Jon's Hefeweizen: Classic-style wheat ale, light and
refreshing with hints of banana, clove, and even some bubble
gum in the flavor and aroma. Named for a regular at the pub
who begged and pleaded with us for years to brew a real
hefeweizen. Prosit! 4.0% v/v 14 IBUs.

3 Baggin Blonde Ale: What do you get when you brew a
German-style Kolsch with an American West Coast flair? A
clean, crisp summer ale with a prominent, but not extreme, citrus
hop flavor. Enjoy the best of both worlds. 6.0% v/v, 30 IBUs.

Oak Aged Bourbon Stout: Oatmeal stout aged with oak chips,
bourbon, and vanilla. Need we say more about this fest-only
beer? 10% v/v.

Imperial IPA: Hops, Hops, and more hops, with some malt
backbone. (Just for the fest) 10% v/v, and somewhere over 100
but under 200 IBU.

MICHIGAN

ARCADIA BREWING COMPANY (227) 269.963.9520
103 W.Michigan / Battle Creek arcadiabrewingcompany.com
Founder/President: Tim Suprise Head Brewer: Bryan Wiggs
bryan@arcadiabrewingcompany.com

Established 1996. Arcadia Brewing Company's ales have earned
international recognition for British style beers that are
"Handcrafted with a Passion for Taste." Arcadia Ales are
brewed on an authentic 25-barrel Peter Austin Brick Kettle
Brewing System from England, using English Two-Row malted
barley and Pacific Northwest US hops. Distributed in draught
(15.5 and 5.2 gallon kegs) and in 12 ounce bottles throughout
Michigan, Indiana, and Ohio, in the Milwaukee and Madison
markets of Wisconsin, and in selected markets in Minnesota.

I.P.A.:

Whitsun: American spiced wheat ale (summer seasonal)

Hopmouth: Double I.P.A.

Scotch Ale: 90 Shilling variety

Coco Loco: Triple chocolate stout

ATWATER BLOCK BREWERY (229) 313.877.9205
237 Joseph Campau / Detroit atwaterbeer.com
Brewmaster: Hazen Schumacher atwater@atwaterbeer.com

Established 1997. Located in Detroit's Historic Rivertown
District, Atwater Block is housed in a 1916 factory warehouse
that was founded in March of 1997. Our brewing process,
however, is over 200 years old. We have an imported Kaspar
Schultz brewhouse from Bamberg, Germany. Distinctly fresh
and flavorful, our award winning beers are sure to please! We
will be serving three of our brands.

Voodooator: Doppelbock 9.5% v/v

Vanilla Java Porter: 16P 6% v/v.

Atwater Pilsner: GABF Silver Winner 12P 5% v/v.

BELL'S BREWERY, INC. (320) 269.382.2338
8938 Krum Avenue / Galesburg www.bellsbeer.com
Founder/President: Larry J. Bell larrybell@bellsbeer.com

Established 1985. Bell's Brewery, Inc., formerly Kalamazoo
Brewing Company, founded by Larry Bell as a homebrewing
supply shop in 1983, sold its first beer in 1985. Originally
brewing in a 15-gallon soup kettle, the company has grown
remarkably from its production of 135 barrels in 1986 to over
57,000 barrels in 2005. Bell's Brewery grew from a tiny
operation renting part of a former plumbing supply warehouse to
what is now a 50 bbl Steinecker brewhouse in a 50,000 sq. ft.
facility in nearby Comstock with an annual brewing capacity of
130,000 bbls. Originally self-distributed, Larry and crew brewed,
bottled, and delivered all of the beer to market for the company's
first four years. By 1989, Bell's was shipping more than 500
barrels annually and assigned its first wholesaler to further
establish itself across Michigan. After struggling several years
to produce and sell robust, full-bodied ales against a tide of a
mass-market domestic beer, Bell's began to see the demand for

craft beer grow dramatically. Bell's soon ventured outside Michigan, developing a reputation across the Midwest. The brewery currently sells its beer across a 10-state Midwestern trade area, through a network of over 35 quality wholesalers. The brewery has not announced any plans to open new states, but will consider minor geographic expansion as production capacity allows. More than twenty years of brewing has built a nationwide reputation as a creative and talented brewery, playing a significant role in changing the beerscape of the nation. Our ongoing goal is to brew thoughtfully, creatively and artistically. We strive to bring an authentic and pleasant experience to all of our customers through our unique beers and look forward to sharing them with you today.

[I think that means the brewery failed to provide a list of festival beers for publication. I bet you'll find something tasty here, possibly even something you didn't have at Maduro last evening]

DARK HORSE BREWING COMPANY (301) 269.781.9940
511 S. Kalamazoo Street / Marshall darkhorsebrewery.com
Owner/Head Brewer: Aaron Morse

Established 1997. Dark Horse Brewing Company opened in late fall 1997 with two objectives in mind: brewing great beer and carrying on the brewing tradition in Marshall. Dark Horse is the thirteenth brewery the small historic city has seen in the past 150 years, and the only brewery since prohibition. You'll be able to taste the love and passion we put into every batch. All our beers are unfiltered to give you all the flavor and body you deserve. Although our distribution is expanding, if you are in Marshall, please stop by our tap room and you'll see the only thing we take seriously is the beer.

Age: 8
Birth place: marshall, mi (conceived in marquette, mi)
Favorite color: black, grey, & green
Hobbies: motorcycles, music, fishing, whiskey & drinking beer
Turn ons: hank williams the third, tattoos, dirty bars, good beer, slayer, hops
Turn offs: stupid rules, corporations, purgatory, disco, filtered beer

Beers on tap in heaven: crooked tree ipa, raspberry ale, too cream stout

Beers on tap in hell: black beer double crooked tree ipa, sapient trip ale, scotty karate scotch ale

Inside of the forbidden fruit confessional: whiskey richard belgian style ale, apricot whiskey richard belgian style ale, cherry whiskey richard

DRAGONMEAD MICROBREWERY (232) 586.776.9428
14600 East Eleven Mile Road / Warren www.dragonmead.com
Brewers: Erik Harms, Jason Giroux owners@dragonmead.com

Established 1997. We strive to offer 30-40 different styles on tap in our pub, including nitrogen-dispensed beers and two cask conditioned ales. Our draft and bottle distribution market includes the entire state of Michigan. We are proud to say that

we won a Gold Medal at the 2006 World Beer Cup for our Belgian Trippel (Final Absolution). Final is our flagship and we just can't make enough of it to feed all the thirsty beer nuts in Michigan. Our brewhouse is a three barrel system from Heavy Duty Products in Ontario, Canada. On our tiny little system Jason and I managed to crank out 1,090 barrels last year.

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

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

Ring of Fire: Pepper beer, light in color, heavy in body, and hot on the palate. Brewed with Serrano, Jalapeno, and Habanero peppers it is sure to light your mouth on fire. 7.0% v/v.

Juggernaut Double Red: Massive amber ale loaded with American hops--Chinook, Cascade, and Centennial. Get a glass and get your hop mouth on. 9% v/v. 50 IBUs.

Dragon Daze: Brown ale with 5 lbs. of hemp seeds that were toasted and added to the boil for a nutty flavor. Sorry no THC. 5% v/v.

Redwing Raspberry Wheat: American wheat beer with natural raspberry juice and puree to give it a moderate tartness and is a popular summer offering. 4.7% v/v.

FOUNDERS BREWING COMPANY (101) 616.776.1195
648 Monroe Ave.,NW / Grand Rapids foundersbrewing.com
Vice President: Dave Engbers Brewmaster: Jeremy Kosmicki

Established 1997. We built our brewery on the exploration of recipe development and brewing techniques. Founders is not the typical microbrewery, rather we have travelled a path that breaks from the "standard" craft-brewer. Founders built its reputation on producing unique beers and we seek to offer our customers a product that stands alone on the shelf and offers a true drinking experience. "We brew beer we want to drink. Don't Drink Junky Beer!"

Reds Rye: Rye IPA, crimson red with a creamy tan head. Four varieties of Belgian caramel malts impart a sweet richness, balanced with its hop bitterness and floral bouquet achieved from the dry hop. In the finish, the generous amount of malted rye used accentuates a spicy crisp finish. 6.8% v/v, 68 IBUs.

Backwoods Bastard: If you're not careful this barrel-aged version of Founders' flagship Dirty Bastard Scotch Ale may have you squealing like a pig. Dark ruby in color and brewed with ten varieties of imported malts, this beer will have you looking over your shoulder. It pairs the complex malty characteristics with the smoothness of barrel aging. This beer definitely "ain't fer the wee.wee. wee. lads!!!" 9.2% v/v, 34 IBUs
Space Mountain Belgian Brown (all day): Rick Flair said it best, "You may not be the first, but you can be next! Whooooo! Medium-bodied Belgian brown ale has complex fruity esters combined with nutty and lightly roasted malt characters. 5% v/v, 36 IBUs. Color: Duh!

Special Tappings:

1pm: Curmudgeon: Old Ale brewed with an intense focus on the malt bill, very strong, rich, and malty. Brewed with molasses

and then aged in oak, it embodies a kaleidoscope of flavors. The balance makes it deceptively smooth and drinkable at 9.3% v/v, 50 IBUs.

2pm: Kentucky Breakfast: Backwoods pleasure without the banjo. Imperial Stout is brewed with nearly double the chocolate and coffee compared to our Breakfast Stout and then aged in bourbon barrels for a year. Our process ensures that strong bourbon undertones come through in the finish in every batch we brew. We recommend decanting at room temperature and best enjoyed in a brandy snifter. 10% v/v, 25 IBUs.

3pm: Blushing Monk: Blushing Monk takes fruit fermented beer to the limit. No extracts, shortcuts, or bullshit. Fermented with 100% fresh raspberries. Pours a brilliant reddish pink hue and carries an aroma best pronounced from a snifter. The perfect accompaniment with a rich chocolate dessert or as a palate cleanser, either way, sit back, sip, savor and welcome in the Blushing Monk. 12.3% v/v 90 IBUs.

4pm: Deca: This strong ale exemplifies ten years of brewing and experimentation at Founders Brewing Company! A generous malt bill, ten hours in the kettle, a touch of hops, twice fermented with a blend of American and Belgian yeast strains, and conditioned with a delicate blend of spices. Drink it today and cellar for the future. 13% v/v, 44 IBUs.

5pm: Devil Dancer: Our most complex, most innovative, most feared, and yet most revered ale. Huge malt character balances the insane alphas used to create this monster Imperial IPA. Dry hopped for 14 days with 10 hop varieties. Dangerously drinkable, deliciously evil. We dare you to dance with the Devil. 13% v/v, 112 IBUs.

GREAT BARABOO BREWING CO. (118) 586.792.7397
35905 Utica Road / Clinton Township www.greatbaraboo.com
Head Brewer: Jeff Levine jklevine6@yahoo.com

Established 1995. Macomb County's first brewpub has also been named MacombCounty Brewpub of the Year in 2005, 2006, and 2007 by The Macomb Daily. We have five full-time menu beers ranging from golden and American wheat, to red, pale, and porter, and one seasonal brewer's selection. Today, you get to try some of our specialties that aren't available every day! We also offer an extensive menu of burgers, sandwiches, salads, and entrees (including some of the best baby-back ribs in town) to complement the draught beer selection. Head Brewer Jeff Levine has previously brought beers to Great Taste with Dragonmead and looks forward to bringing Great Baraboo Beers to Madison for the second year. Stop by, say "Hi," "welcome back," "wow! Lilly has grown," or anything else that comes to mind, and enjoy a few samples with us while Lillian runs around collecting tattoos and soda samples.

Red Devil ESB: Traditional Extra Special Bitter brewed in honor of Manchester United's English Premier League Championship. C'mom you Reds!!! Caramel Malt with a healthy dose of English hops (Target, Fuggle, and East Kent Golding) for backbone. 5.7% v/v, 42 IBUs.

Raison d'Etire: Belgian-style Saison. This beer gives us all a "reason for being". Refreshingly strong, and well balanced with sweet orange peel and coriander. Perfect for any saison. 6.5% v/v.

Sweet Dreams Honey Brown: Northern English-style Brown ale, kicked up a few pegs with 45 pounds of Michigan Clover Honey. Sweet, with a slight dry, roasted finish. 5.3% v/v.

Wit's End: Belgian-style Wit Bier. I was at the end of my last wit to think of a name for this refreshing delicacy. Pilsen malt blended with malted and unmalted wheat, dosed with bitter orange peel, coriander, hallertauer, and saaz hops. 5.0% v/v.

JOLLY PUMPKIN ARTISAN ALES (212) 734.426.4962
3115-A Broad Street / Dexter jollypumpkin.com
Brewer/manager: Ron Jeffries artisaales@gmail.com

Established 2004. We are a unique farmhouse-style brewery proudly making outstanding award-winning beer, with our focus on open fermentation, oak aging, and bottle conditioning, we are dedicated to elevating craft brewing into an art. We happily spend our day brewing funky sour beers for your enjoyment and ours!

Oro de Calabaza: Aged in oak casks and refermented in the bottle, brewed on the Franco-Belgian tradition of special golden ales. Spicy and peppery with a gentle hop bouquet and the beguiling influence of wild yeast. 8% v/v.

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

Bam Biere: Golden, naturally cloudy, dry hopped, and bottle conditioned for a refreshing balance of spicy malts, hops, and yeast.

Calabaza Blanca: Artisan white ale brewed in Belgium's biere blanche tradition. Spiced with orange peel and coriander, you'll find it refreshingly tart, with a wonderfully dry finish.

KING BREWING COMPANY (319) 248.745.5900
895 Oakland Avenue / Pontiac www.kingbrewing.info
Brewer: Scott King kingbrewco@hotmail.com

Established 1994. We are celebrating our 13th anniversary of fighting the good fight and bringing honesty and truth to the beer community. We focus on traditional styles made in traditional ways. We are old school. We actually brew drinkable beers to style guidelines. We maintain a small taproom, serve fresh, good food and are very active in our local community.

Hardtail Ale: Classic American Ale

King IPA: .American IPA

King Weissbier: Traditional German Wheat

Mocha Java Stout: Robust Coffee Stout

KUHNHENN BREWING COMPANY (124) 586.979.8361
5919 Chicago Road / Warren kbrewery.com
Brewers: Eric and Bret (The Kuhnenn Brothers)
Assistant Brewer: Brad Giguere bret@kbrewery.com

Established 1998. The brewery's historic building was built as a hardware store in 1929. The transformation from hardware to homebrew shop and to brewery and winery has been a long

sought after goal for the Kuhnenn Brothers for the last 14 years. On tap you will find at least 15 different beers at any given time. The beers change frequently because of an 8-barrel brewery and Brew-on-Premise (customers brew beer!) setup. The brewery currently distributes only locally to Michigan with most sales being in-house and to go. Pub hours are 11am-12M M-Th, 11am-2am F&S, call for Sunday hours.

Simcoe Silly: Belgian strong ale hybrid combining the tropical fruit flavor and aroma of Simcoe hops with Belgian clear candi sugar, coriander, and orange peel. Pilsen malt and unmalted wheat make up the mash. The special Belgian ale yeast strain produces esters of banana, with bubblegum and clove aromas for a rich distinct character. (Michigan Beer Cup silver medal) OG 1.096.

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

Creme Brulee Java Stout: Black ale made with real coffee. This java stout uses a unique process of caramelizing brown sugar and the addition of vanilla to give an intense Creme Brulee flavor and aroma. (Michigan beer cup Silver medal winner, World Expo of beer-Peoples Choice Award three years running). OG 1.058.

Honey Ginger Ale: Intense Ginger upfront sensation with a lingering honey aftertaste. Great session beer! OG 1.052

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

THE LIVERY (325) 269.925.8760
190 Fifth Street / Benton Harbor liverybrew.com
President/Brewer: Steve Berthel info@liverybrew.com
Brewery Elf: Michael Gardner

Established 2005. Brewmaster Steve Berthel and his business partner Leslie Pickell opened one of the midwest's finest microbreweries in the Arts District of downtown Benton Harbor. Steve engineered and had fabricated a 10 bbl brewhouse, and in just two years The Livery has received lots of national attention for the many fine lagers, ales, real ale, and barrel aged beers brewed there. The Livery also features Steves' house made ciders and wines, an eclectic variety of food, live music. The Livery is proud to be part of the 2007 Great Taste of The Midwest.

Cousin Jax: Imperial Pale Ale aged in a second use bourbon barrel for 4 months then dryhopped a second time with Amarillo. 120 IBU. 10% v/v

McGilligans IPA: Classic Northwest style IPA dryhopped with Cascades. 77 IBU 6.5% v/v

Hoppelbock: Copper colored Czech-style Doppelbock dryhopped twice with Saaz and aged for 4 months in a second use brandy cask. 34 IBU 8% v/v.

The Liverator: German style Doppelbock aged in a second use bourbon barrel for 6 months. 9% v/v

Dark Czech Lager: Russet colored dark lager well hopped with Czech Saaz that balances a pronounced malt finish. 5.5% v/v.

Trippel Weizenbock: Dark, complex wheat lager brewed with six different malts and three different hops, and aged in a Wheat Whiskey barrel for 11 months. 12% v/v.

CASK:English IPA-Floor malted Glen Eagle malt and East Kent Golding hops combine to make this copper colored traditional IPA. Dryhopped before the cask with Goldings whole

hops and a final addition to the cask assure a robust hop character. 55 IBU, 6% v/v.

MICHIGAN BREWING COMPANY (213) 517.521.3600
1093 Highview Drive / Webberville bob@michiganbrewing.com
President-BrewCrew: Bobby Mason michiganbrewing.com
celis.com

Established 1995. We started as a small microbrewery located near the state capital and has grown into the diverse regional brewery it is today. The beginning years were simply "beer and peanuts" years where sales were met through local distribution and the tasting room. Since those humble beginnings, Michigan Brewing Company has experienced phenomenal growth which included the 2002 acquisition of the Celis Brewery equipment and, more importantly, the well known Celis Brands from Miller Brewing Company. Now operating from a 76,000 sq. ft. facility, we serve our beer in a traditional pub and are currently distributing around the country. Try our line of traditional English-style ales or the Belgian classics created by Pierre Celis, including the renowned Celis White. Our goal is to not only provide beer drinkers with a great craft beer, but to simply amaze you with the best beer you've ever experienced. We also care for the environment from which our ingredients come by manufacturing and utilizing bio-diesel fuels to operate our brewery and our vehicles and in training others through our bio-diesel training facility. Check out all of our beers at michiganbrewing.com or celis.com.

[Brewery failed to provide a list of festival beers for publication. "Celis a beer!"]

NEW HOLLAND BREWING CO. (130) 616.355.6422
66 East 8th Street / Holland www.newhollandbrew.com
Brewmaster: John Haggerty john@newhollandbrew.com

Established 1997. We are celebrating our 10th year of brewing Art in Fermented Form. We operate two breweries, (one in our pub and one for distribution) and a micro-distillery. We're excited to bring you a diverse collection of beer today including some very special vintage beer. Not all beers will be on tap at once, so please drop by, check out our rotation schedule and come back often.

Mad Hatter IPA: Our flagship beer is a dry-hopped IPA with a well balanced, drinkable body. A distinctive and floral aroma is subtly balanced with delicious malt notes and crisp finish. 14P, 5.8% v/v.

Hatterized Hatter: Our Mad Hatter I.P.A. pushed through whole hops in the Hatterizer, an in-line hop infuser.

Barrel-aged Hatter: Mad Hatter I.P.A. conditioned in a bourbon barrel. Oak and bourbon compliment the beer making for an intriguing and flavor-packed glass of I.P.A.

Lucid Kolsch: Our newest year-round offering. A refreshing kolsch-style beer with a soft and balanced malt character with a light hop profile and a crisp finish. 14P, 5.5%v/v.

The Poet Oatmeal Stout: Rich, smooth malt character enveloped in tones of roast and chocolate. A soft mouth-feel brings luxurious flavors and soothing aroma. 15P, 5.5%v/v.

Sundog Amber: Sundog is an amber ale as deep as the copper glow of a Lake Michigan sunset. Its biscuit malt give Sundog a toasty character and a subtle malty sweetness 13P, 5% v/v.

Zoomer Wheat Ale: American-grown wheat provides straw color and soft, clean body. With subtle, yet favorable hints of citrus fruit in its finish, Zoomer is the perfect summer companion. 11.5P, 4.7% v/v

Red Tulip, 2006 & 2007: A red ale with rich and smooth flavors of malted barley, balanced by underlying hints of dark fruit. 14P, 5.25% v/v .

Dragon's Milk 2005: barrel-aged ale with soft and rich caramel malt character and deep vanilla tones dancing in an oak bath. 19P, 9% v/v.

Black Tulip, 2003, 2004, 2005: Golden color, slightly sweet body. Its ester-laden character reveals an enigmatic dance between Belgian ale yeast and candy sugar complimented by a pleasing dry finish. 18.5P, 9% v/v

Pilgrims Dole Wheatwine: Barleywine-style ale made with 50% wheat malt, or what we at New Holland call a wheatwine. Warming and slightly sweet flavors blend with a unique caramelized character. 25P, 10% v/v.

Blue Goat Dopplebock: Chestnut color, nutty malt profile from Munich malt. Muted hop presence and smooth caramelized body culminate in a clean, dry finish. 18P, 7.5% v/v.

Existential Ale: Consider it an extremely hoppy barleywine, or a really big IPA. Either way, ten hop additions contribute to its lush and intriguing body. Aggressive dry-hopping brings a strong citrus character to the aroma. The flavor and smell of orange-blossoms pervade throughout. 26.4P, 11.1% v/v.

2005 PHI:

OLD HAT BREWERY AND GRILL (111) 269.624.6445
114 North Main / Lawton oldhatbeer.com
Brewer/Owner: Tom Fuller

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.

Alt: Traditional style Alt beer

Dunkelweizen: Tom's original clove and banana flavor.

Razmainian Devil: Big and refreshing raspberry bock.

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

SHORT'S BREWING COMPANY (108) 231.533.6622
121 North Bridge Street / Bellaire www.shortsbrewing.com
Brewer/Owner/Beer Liberator: Joe Short
joe@shortsbrewing.com

Established 2004. We are a small microbrewery located in a quaint village in northwest lower Michigan. Since opening our doors to the public on April 23rd, 2004, we have consistently influenced our patrons in their conversion to craft brew. Furthermore, we have put ourselves on the map as a destination brewery for beer enthusiasts from all over the nation. Our pub is a restored 100 year old hardware store, with ornate wood work, stone and brick. We serve 16 different beers at any given time and offer another 13 imperial gourmets and several others in the bottle. Our deli serves fantastic toasted sandwiches, pizzas, soups and wraps of which equally compliment the diversity of our beer menu. We often hold special events and productions on our stage along with regularly scheduled live music. Our small brewery (7 bbl) seems to outgrow itself every year, and we add more parts and pieces to accommodate the growing demand for our product. We maintain our mission statement of beer liberation through industry innovation. Our quest is to educate people about the historical and cultural value of our fermented art- an art that incorporates a large spectrum of flavors that we strive to exemplify through our diverse craft brew selection. Our innovative techniques are the methods of education and our investment into the consumer. We hope you will make your way to our premium beer paradise sometime soon. Please enjoy our beer! It was handcrafted by people who care in Bellaire. Cheers! And may the Short's be with you!

Huma Lupa Licious: American Style India Pale Ale. Chinook, Palisade, Centennial, and Columbus hops. Wheat, 2 Row Brewers, Caramel 40, Mild Ale, and Victory malts. Nickname: The weed beer. Special small people called huma lupas are said to work in the bowels of the brewery crafting this ale for compensation in the form of hops. It is our most popular and best selling beer. Estimated 7% v/v and 70 IBUs.

Sustenance Black Beer: American Dark Lager, a beer of nourishment. For when you are not only thirsty, but hungry. 2-row Pils malt with chocolate, caramel, and special roast malts, balanced lightly with Santiam hops. 150 gallons are being lagered in bourbon barrels for release at our 4 year anniversary party in April 2008.. Estimated 6.9% v/v and 18-22 IBUs.

The Bloody Beer: Imperial California Lager fermented with 1.5 pounds of fresh roma tomatoes per gallon and spiced with fresh dill, horseradish, celery seed and tellicherry peppercorns. The Great Taste of 2007 is the only other public tasting of this beer outside of the Imperial Beer Release tasting and food pairing we had on June 1, 2007. The rest has been bottled and is currently available at our facility. It is the 8th beer out of a collection of 13. Estimated 8.5 % v/v and 35 IBUs.

MINNESOTA

BARLEY JOHNS BREW PUB (210) 651.636.4670
781 Old Highway 8 / New Brighton barleyjohns.com
Brewmaster: John Moore, Colin Mullen info@barleyjohns.com

Established 2000. We are a brewer-owned and operated brewpub just north of Minneapolis. We specialize in crafting both beer and food with flavor, creativity and integrity. We offer nightly dinner specials, a rotating seasonal beer selection, and a seasonal patio to complement our traditional and not so traditional pub offerings. Our small size allows us to concentrate on quality not quantity - after all, it's not the size of the brew house that matters - it's how you use it!

Left Coast Pale (5.7%): Inspired by the hop growing regions of the Pacific NW by way of a hearty dose of Mt. Hood hops accentuated by Cascade and Amarillo. A mix of crystal, wheat and brewer's malts provide a balanced malty background.

Stockyard IPA (6.8%): British style IPA with a complex malt backbone to balance the East Kent Goldings hop additions. This IPA is dry hopped in the secondary for a greater hop aroma.

Wild Brunette (7.2%): Our signature beer. Brewed with Minnesota-grown Wild Rice to provide a unique nuttiness along with vanilla overtones. This Wild Rice Brown Ale has ties to the American Brown Ale, but wild rice makes it Minnesotan.

Ryefeweizen (5.1%): Not quite a rye beer, not quite a wheat beer, this style amalgamation enjoys aspects of both beer styles. The dry breadiness of the rye / wheat is promoted by the use of a mild American Wheat yeast that adds just enough weiss flavor without getting in the way. Orange in color with a nice wheat haze, a great beer to finish out the summer heat.

2:30pm Special Limited Tapping of Dark Knight (13.5%): The Dark Knight is a bourbon barrel aged double fermented porter. In this case we brew our standard Old 8 Porter and then feed it more sugar to boost the alcohol content. Once the fermentation is complete the Dark Knight to-be is transferred to Bourbon barrels where it ages from 4-8 months, in this case 7 months. We used barrels from the Rip Van Winkle Distillery which housed their premium bourbon - Pappy Van Winkle - for 20 years. This is a very smooth and mellow bourbon which marries nicely with the dark and complex tones of the double fermented porter. We serve this one in a 5.5oz bourbon glass and it is designed to be a slow and enjoyable brew-apertif. Heavy bourbon nose that fades upon sipping, then the chocolate and malt notes from the porter dominate the middle and a slightly tannic/dry finish to complete the taste.

FITGERS BREWHOUSE (106) 218.726.1392
600 East Superior Street / Duluth www.brewhouse.net
Head Brewer: Dave Hoops brewery@brewhouse.net
Brewers: Frank Kaszuba, Bob Blair, Andy Sakirson, Brian Schanzenboch

Established 1995. We are located on the shore of Lake Superior in the historic Fitgers Brewery which stopped production in 1972. Our 10 bbl brewery produced 2,500 bbls per year with more than 120 recipes on 30 tap handles among our three Duluth

locations. We produce 5 types of soda, have a full bar and outdoor seating. Two generous happy hours per day and late night dining. Also available cask ale on hand pump and growlers in glass or Nalgene.

St Stephens Abby: Belgian-style abbey ale. Belgian pilsner malt and color malt balanced with a strong ester profile and a warm finish. 8.2% v/v, 37 IBUs

El Nino Double Hopped IPA: Our flagship and best seller. Rich malt presence dominated by 7 hop varieties over 8 kettle additions. Dry hopped as well. A full bodied not over bitter hop experience. 7.1% v/v, 116.5 IBUs

Champagne of the North: Our version of a soured German style Berliner Weiss. We fermented this ale twice, included a wild yeast fermentation. The resulting light sour wheat beer is available alone or with the traditional raspberry or woodruff syrups. 3.8%, v/v 14 IBUs

Big Boat Oatmeal Stout: 18% oatmeal, chocolate, black and roasted barley flavors. 6.6% v/v, 55 IBUs

Apricot Wheat: Wheat with apricot juice. 5.1% v/v, 14 IBUs

Superior Trail IPA: A less malty more balanced IPA. The flagship beer of our other restaurant the Burrito Union. 6 hop additions, also dry hopped. 6.9% v/v 98 IBUs

Park Point Pilsener: Brewed with all German pilsner malt and noble hops. Slow fermented at 48 degrees for 3 weeks followed by 6 weeks' lagering. Clean, slightly floral 5.6% v/v, 40 IBUs.

Mr. Spock Eisbock: Strong lager brewed in the dubbel bock style then chilled to freeze out excess water. The flavors of rich malt and alcohol balance after 1 year aging. 10.7% v/v, 38 IBUs

FLAT EARTH BREWING COMPANY (114) 651.698.1945
2035 Benson Avenue / Saint-Paul www.flatearthbrewing.com
Brewmaster: Jeff Williamson brewer@flatearthbrewing.com

Established 2006. Flat Earth Brewing company was incorporated in Minnesota in 2006 and began making beer in the winter of 2007. Our building houses a 15 barrel JVNW system with 5 fermenters. We have a lot of fun making beer and believe that drinking beer should be fun, too. As our beers begin to roll out of the brewery, you may start to see a theme develop around them. Every beer name was designed to spark conversation at your favorite watering hole, and when we mean brewing on the edge we plan to create and deliver styles that are not frequently found in the upper Midwest. These things take time, so be patient with us as we develop and expand. Cheers for now! Today we brought 4 of our first 5 creations.

Flat Earth Belgian Pale Ale: Made with imported Belgian malt and a Belgian yeast strain. Sweet malt aroma with traces of orange, plum and pear. Its complex malt backbone of biscuit and hints of toast compliment the spiciness of the yeast. 14 SRM, 5.2% v/v, 21 IBUs.

Element 115 - California Common: UFO experts claim that this element makes UFO fly when combined with another element. A true American style beer made with lager yeast fermented at warmer ale temperatures gives this beer a slight fruity character yet remains crisp and refreshing. We aggressively hopped this beer with Northern Brewer, Cluster, Simcoe and Mt. Hood. 11 SRM, 5.5% v/v, 39 IBUs

Angry Planet - Organic Pale Ale: Made with organic malts, simcoe and cascade hops 14 SRM, 5.5% v/v 31 IBUs.

Bermuda Triangle - Belgian Triple: First tapping today! Belgian malt, candi sugar and honey from the Bermuda triangle. 5 SRM, 10+% v/v, 28 IBUs.

HERKIMER BREWING CO. (315) 612.821.0101
2922 Lyndale Avenue, So. / Minneapolis www.theherkimer.com
Brewer: David Hartmann dave@theherkimer.com

Established 2000. We opened in December 2000 and remain the only brewpub in the fashionable Uptown neighborhood of Minneapolis. The menu is populated with reasonably priced, eclectic pub fare; the in-house brewery specializes in emulating the panoply of regional German beer styles. We shoot for brewing authentic styles that have developed over centuries rather than trying to catch the latest fad of super-strong or super-hoppy products. We trust that the long conversation between great brewers and knowledgeable, beer-loving consumers in Germany has led to the emergence of classics. Of the many regional variations of German beer, we typically serve six at any one time, with seasonality and whim dictating which six.

Tooler's Weiss: South German Wheat Beer featuring characteristic banana and clove notes.

Sky Pilot Kellerbier: Gold Medal winner at the 2006 Great American Beer Festival, this unfiltered version of a Bohemian Pilsener balances a full, malty palette with a bracing hoppy and bitter finish.

Red Flyer Marzen: Malty red lager in the style of a southern German Maerzen, or Oktoberfest.

Gose: An oddball style produced around Leipzig, this beer combines the refreshing tartness of a Berliner Weisse with hints of coriander and citrus, and a slight saltiness.

MINNEAPOLIS TOWN HALL (119) 612.339.8696(TOWN)
1430 Washington Ave., So. / Minneapolis townhallbrewery.com
Brew Chief: Mike Hoops info@townhallbrewery.com
Brewers: Josh Bischoff, Adam Theis

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.

Masala Mamma IPA: American style IPA brewed with American Pale, Munich, and caramel malts. Generously hopped with Amarillo, Centennial, Cascade, and Mt. Hood via 4 kettle additions and dry hopping. 6.0% v/v.

Ambrosia: Interesting golden offering brewed with German Pilsen malt and very little hops. Fermentation with Belgian yeast and just the right amount of peach and apricot round out this summer treat. 4.8% v/v.

Double Hefe- Everyone loves wheat beer! Here is our American version of this traditional German ale. Brewed with English pale, German Vienna, and 60% American red and white malted wheat. This guy packs a punch! 7% v/v.

Thunderstorm: A favorite at Town Hall Brewery. Brewed using German Pilsen malt, American yeast, Saaz hops, and then comes

the fun stuff. Belgian candy sugar, Orange Blossom honey, lemongrass, bitter and sweet orange peel. 6.7% v/v.

Czar Jack: We begin by brewing a classic Russian Imperial Stout and let it mature. Now we acquire fresh oak Jack Daniels barrels from the distillery. The mature I Stout is then aged in the barrels, with temperature variation, for 6-8 months. This produces a delicious blend of beer/whiskey/oak. 9.3% v/v.

Smoked Hefe: Our brewery is loaded with fans of the smoked beers of Bamberg, Germany. This beer is brewed using a ridiculous amount of smoked malt and malted wheat. 4.7% v/v.

CASK:

American Pale: - Classic American Pale ale. We've grown fond of the cute little dwarf variety of hop called "Summit." This beer is loaded with them and it is yummy. 5.2% v/v.

AUGUST SCHELL BREWING CO (304) 800.770.5020
1860 Schell Road / New Ulm www.schellsbrewery.com
Brewmaster: Jeremy Kral

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

[Brewery failed to provide a list of festival beers for publication, but check out this historic brewery's beers at their booth]

SUMMIT BREWING COMPANY (308) 651.265.7800
910 Montréal Circle / Saint-Paul www.summitbrewing.com
Founder/Pres: Mark Stutrud; Brewer: Horace Cunningham

Established 1986. Summit was founded in 1986 by homebrewer Mark Stutrud. Summit soon became the talk of the Upper Midwest with their fine selections of ales and lagers. Summit's first brew, Extra Pale Ale, soon became a favorite in Minneapolis, and is now one of the top selling beers in the Midwest. Summit celebrated its Twentieth Anniversary last year, and strives to continue making the finest beer brewed in the country. Remember, we brew what we love to drink, and we sell whatever is left over! Cheers!

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 Pilsner: Czech style Pilsener with Saaz hops, it has a clean, crisp, and refreshing flavor with a beautiful golden color!

CASK:

Summit IPA: Distinctively hoppy with a dark copper color! Rarely available on cask, enjoy this special treat from the tanks.
Summit ESB: Born with British roots. "Bitter" is slang for beer in Britain, and you will feel like you are sitting in a pub in London enjoying this session ale! Its rich, malty taste and dark amber color will have you saying Cheers.

SURLY BREWING COMPANY (206) 763.535.3330
4811 Dusharme Drive / Brooklyn Center www.surlybrewing.com
Master Chief Brewer: Todd Haug beer@surlybrewing.com

Established 2006. Surly Brewing began making beer in the Twin Cities in February 2006. Since then our workforce has almost tripled and brewery output has increased by a million percent. That still leaves us at five employees and constantly running out of beer. Sure we should probably be at the brewery today, brewing - packaging - and delivering, but how could we pass up the Great Taste? Surly started with the idea of brewing great beers by focusing on the beer. Not what was gonna sell well, not what we could make lots of, and certainly not what everybody would like. Hell, my Mom's German and she doesn't like our beers. If you are ready to take off the training wheels, come on over, get a beer and GET SURLY.

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

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

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

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

CASK:

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

Special Tappings:

1:30 "BB" Double Bender Experimental
2:30 Bourbon One
3:30 Barrel Aged Darkness 2006
4:30 "FF" Double Furious Experimental

MISSOURI

BOULEVARD BREWING COMPANY (332) 816.474.7095
2501 Southwest Boulevard / Kansas City www.boulevard.com
Head Brewer: Steven Pauwels spauwels@boulevard.com

Established 1989. We were the first brewery to open in Kansas City, Missouri, in more than half a century and have grown to be among the largest and most respected specialty brewers in the Midwest. Boulevard is dedicated to producing fresh, flavorful beers using traditional brewing methods. With Boulevard's recently completed expansion, the brewery has the opportunity to surprise their fans with some fresh concepts, including Lunar Ale, a new year round cloudy brown ale brewed with an aromatic Belgian yeast. In addition to the newest brew, Boulevard offers four other 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, ZÓN, a fall classic, Bob's '47 and a winter holiday treat, Nutcracker Ale. In 2007, Boulevard will produce approximately 138,000 barrels of beer, making it the 18th largest brewery in the country.

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

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

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

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

O'FALLON BREWERY (215) 636.474.2337
26 West Industrial Drive / O'Fallon www.ofallonbrewery.com
Brewer: Brian Owens info@ofallonbrewery.com

Established 2000. We are a small manufacturing brewery located in St. Charles County just northwest of St. Louis. Since starting in Spring 2000, the company has grown from a husband-wife team to a staff of seven full-time and five part-time employees, all passionate about brewing. Currently we offer four everyday brands and four seasonal beers, which are available in limited quantities throughout the year. Several of the brewery's beers have been recognized in various competitions as among the best in their respective classes. The brewery works in 15 and 30-barrel batches, producing up to 400 cases or 60 kegs at a time. Fifty liter and 20.5 liter kegs and 22 ounce bottles are filled manually and six-packs of 12 ounce bottles are loaded by hand. We self-distribute throughout Missouri and sell to wholesalers in Colorado, Illinois, Indiana, Iowa, Kansas, Kentucky, Michigan, Minnesota and Wisconsin.

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

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

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

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

CASK: O'Fallon 5-Day IPA

THE SAINT LOUIS BREWERY, INC. (115) 314.241.BEER
2100 Locust Street / Saint-Louis (Taproom) www.schlafly.com
7260 Southwest Avenue / Maplewood (Bottleworks)
Chief Urban Brewer: Stephen Hale / Brewster: Sara Hale
Chief SubUrban 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-three-and-a-third seasonal beers. Try all the beers at the HOP in the City beer festival at The Tap Room on Saturday, September 15, 2007. Schlafly Bottleworks opened in April 2003 and produces all Schlafly Beer for wholesale. Our distribution has recently expanded to include many major cities within a five hour drive, and 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. Enjoy live music in our spacious Beer Garden through October. Our menu focuses on local purveyors, and Schlafly Gardenworks produces a huge quantity of the herbs and produce used in the restaurant. Schlafly is a member and devout supporter of the Slow Food St. Louis convivium, and embraces its philosophies. Long layover on your fly-by? Then stop by the Tap Room-Airport, serving Schlafly Beer and pub fare, at Lambert-International Airport. Both breweries combined will produce over 20,000 barrels in 2007. We're ecstatic to be back for our fifteenth year in a row! (Ed. note: And we're pretty happy to have you join us!)

Pilsner: Golden, medium-bodied lager with plenty of Bohemian hops for smooth bitterness and aroma. 4.8% v/v, 30 IBUs.

Maibock: Big, golden, malty lager. Full-bodied, sweet, delicious! Brewed for Maifest, in celebration of spring-a-ling-a-ding-dong. 7% v/v, 25 IBUs.

Dortmunder: This lager, also known as an Export, is straw colored and well-balanced; neither hops nor malt predominates. 5.7% v/v, 25 IBUs.

American Pale Ale: American-style Pale ale, light-amber in color, medium bodied and heavily hopped in aroma and flavor. Dry-hopped! 6% v/v, 50 IBUs.

Helles: It means light in German. Golden-colored lager, medium-bodied with a malty character. 5% v/v, 20 IBUs.

Bock: A malty, tawny-colored, full-bodied lager with moderate hop bitterness. Gentle hopping helps to balance the sweetness from the malt, and the hop aroma is low. 6.6% v/v, 30 IBUs.

St. Louis Dark Lager: This recipe was brewed by all the local brewers for the recent Brewers Heritage Festival in May; malty, yummy, it's your new favorite. 5.5% v/v, 20 IBUs.

Schwarzbier: Black German lager. Clean, malty and roasty. Deceptive in appearance, a drinkable beer. 5% v/v, 25 IBUs.

Coffee Stout: This collaboration with Kaldi's Coffee uses the cold toddy method of extraction. We mix it with Oatmeal Stout for an exceptionally delicious breakfast beer. 5.9% v/v, 36 IBUs.

OHIO

BOSTON BEER CO. (SAMUEL ADAMS) (204) 513.241.4344
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-bodied and complex. Malty sweetness balanced with distinct citrus, pine and spicy notes. A strong, smooth finish and mouthfeel. 4.9% v/v.

Sam Adams Light: Smooth, rich, clean and complex malt character ranges from roasty to sweet. A subtle hop note reminiscent of mango and apricot. 4.05% v/v.

Samuel Adams Octoberfest: Celebrate the arrival of autumn. This hearty lager is rich with a blend of four malts, carefully balanced with hand-selected Noble Bavarian hops. The rich, deep golden amber hue of Samuel Adams Octoberfest is reflective of the season. Primarily malty, slightly fruity with medium bitterness. 5.4% v/v.

Samuel Adams Cherry Wheat: Sweet, refreshing beer that is light on the palate but long on complexity. Samuel Adams Cherry Wheat combines Michigan cherries with a generous portion of wheat malt to produce a bright, lively ale with a crisp finish. Distinct cherry tartness with a touch of sweet honey, cereal notes with a clean, fruity finish. 5.4% v/v.

Twisted Tea: The Original Hard Iced Tea. It is a ground-breaking product combining real tea and real lemon in an alcoholic beverage that doesn't have the carbonation and the strong sweetness of other Flavored Malt Beverages. Created from a special blend of hand-selected teas, it has a smooth refreshing taste that is not too sweet. 5% v/v.

BREW KETTLE TAPROOM (233) www.thebrewkettle.com
(BP/BoP) 8377 Pearl Road / Strongsville 440.239.8788
(Brewery) 20102 Progress Drive /Strongsville 440.846.HOPS
Brewmaster: Vince Falcone brewkettle@ameritech.net

Established 1995/2002. Opened in 1995 as a homebrew shop and the first Brew-on-Premise in the state with 6 Canadian BOP kettles and a 3 barrel brewhouse. The homebrew shop gave way to a tasting room with a very limited menu. That lasted until we out grew the brewhouse and space in 2002. We moved three miles down the street, added a 10 barrel brewhouse, a 100 seat restaurant with 30 ever changing drafts and full kitchen specializing in hickory smoked bar-b-que. The pub and BOP are so busy, we are in the middle of moving our brewhouse out to a larger production facility that will allow us to quadruple our production and add more kettles and storage space for the BOP. In 2006, ratebeer.com listed us as the #3 brewpub in North America. This year, we moved to the #1 ranking for the USA!
Im"PERLE"ial Porter: Huge! Weighing in around 8% with monstrous doses of German Perle hops for flavor and aroma.

Old 21 Double IPA: The name came from the 21 degrees Plato and 21 pounds of Simcoe hops used in this big ale. The last batch had 13 different hop additions starting with the brewing liquor and finishing with 2 separate dry hops.

4 C's Pale Ale Our everyday American Pale Ale. Cascade, Centennial, Columbus and Chinook hops provide that perfect Pacific Northwest profile in a session beer.

CORNERSTONE BREWING CO (305) 440.239.9820
58 Front Street / Berea www.cornerstonebrewing.com
Brewer: Jay Cox shoesbrew3@aol.com

Established 2004. Located in the heart of Baldwin Wallace College in downtown Berea, our small brewpub is equipped with a 15 bbl. Pub system and pumps out approximately 450 bbls. a year. Alongside casual American cuisine, we have three flagship beers all year round and rotate six other taps with a variety of seasonal concoctions. We pride ourselves on producing full flavored ales and lagers in keeping with the free artistic spirit of the craft We hope that you find our beers of exceptional quality and above all else enjoyable.

Seven - American IPA: Ever evolving, made with a variety of hops for loads of aroma, flavor and bitterness. This time it was joyously hopped with Warrior and Columbus. Served unfiltered to retain its resinous goodness. 78 IBU 17 P 7.5% v/v.

Angry Gorilla - German Hefeweizen: What's better than a big ol' angry gorilla? A beer with the same name. Engulfed in a yellow haze of banana, clove, wheat malt and bubblegum flavors, it's quite tasty with a crisp finish making it a nice summer sipper. Served cool, hazy, and WITHOUT FRUIT! Drink angry - Be Happy! 14 IBU 10.7 P 4.9% v/v

Summer Ale - Ale w/ Lemon Grass & Ginger: I know what your say'n, "What makes this summer ale different from the rest?" Well, besides painstaking dedication, we also used a combination of malted rye, red wheat, pilsner and pale malts, as well as, fresh lemon grass and ginger root for a refreshing citrus character perfect for hot summer nights. Not to mention the Rocky mountain spring water, choicest hops, beechwood aging, blah, blah, blah... Summer sun + Lemon Grass + Ginger x Beer = Cool 15 IBU 14.5 P 5.7% v/v

GREAT LAKES BREWING COMPANY (221) 216.771.4404
1947 West 28th Street / Cleveland greatlakesbrewing.com
Brewer: Luke Purcell

Established 1988. Ohio's first microbrewery, opened by brothers Patrick and Daniel Conway, is highly acclaimed for its award-winning lagers and ales. As a result of an \$8 million brewery expansion in 2000, Great Lakes Brewing Company's distribution area extends to Illinois, Kentucky, Michigan, Pennsylvania, New York, West Virginia and Wisconsin and ranks 34th in barrelage among U.S. specialty brewers. Although known for its flagship beer, Dortmund Gold Lager, the brewery's Edmund Fitzgerald Porter is the most award-winning porter in the country. The brewpub at Great Lakes features a "rathskellar-type" Beer Cellar and a newly renovated, environmentally friendly Beer Garden.

They might be bringing some of these great beers in 2007 (?) Or maybe something else; they didn't tell us. Maybe next year. ;-)

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)

HOPPIN' FROG BREWING CO. (219) 330.352.4578
1680-F East Waterloo Rd./Route 224 / Akron HoppinFrog.com
Brewmaster: Fred Karm fred@hoppinfrog.com

Established ????? Hoppin' Frog is the concept of owner and established brewmaster Fred Karm, who has designed and produced more award-winning beers than any other professional brewer in Ohio since 2000. All of these awards were won at the 2 most prestigious contests in the world, including the Great American Beer Festival and the World Beer Cup. Mr. Karm has been a brewer of specialty beers since 1994, a life-long Akron, Ohio resident, and is a graduate of the University Of Akron.

B.O.R.I.S. The Crusher Oatmeal-Imperial Stout: This bodacious Oatmeal Russian Imperial Stout will crush your taste buds! The granddaddy of all stout styles, with intensely deep roasted and full-bodied flavor. Robust hop character adds refreshing balance. 9.4% v/v.

Mean Manalishi Double I.P.A.: - Explore the extremes. Taste all the bitterness, flavor, and aroma. Extreme, super-assertive and satisfying amount of American hop character is balanced with a toasty, caramelized, intense malt presence. 8.2% v/v.

Wild Frog Wheat: Traditional German wheat beer with a lively balanced flavor of malt, fruit and spices. A smooth golden elixir, which can be served with a slice of orange for a crisp, refreshing experience. 6.0% v/v.

ROCKY RIVER BREWING COMPANY (112) 440.895.2739
21290 Center Ridge Road / 44116 rockyriverbrewco.com
Brew Dude: Matt Cole ohcraftbrewer@aol.com

Established 1998. Our award-winning brewpub has become one of Cleveland's best taprooms. Brewers Matt Cole and Rick Stains beer menu's change like the lakefront weather. The lineup includes over 50 seasonal and flagship favorites. Distribution is on-premises with kegs (call ahead) and growlers to go. Tours are any time the brewers are around. 17 GABF, World Beer Cup, and Real Ale Festival since 2000. Rick Stains also captured the AHA "Homebrewer of the year award 2007" Stop by and congratulate him!

HopGoblin IPA: Copper in color this west coast influenced (Marin, Thanks Arne!) IPA is brewed with truckloads of Pacific NW hops for a danky, spicy, hop punch. Unfiltered to retain its bitter bite. (17.5 Plato, 7 L, 75 IBUs)

Tomahawk APA: Massive additions of Columbus, Simcoe, Warrior, Centennial, and Cascade hops are balanced with pale, crystal, and wheat malts. (14.5 Plato, 11 L, 60 IBUs)

Space Monkey: Belgian strong spiced ale is inspired by the classic brewers of the Ardennes forest. Crisp, citrusy, and deceptively strong make this a beer that will make monkeys fly. (20 Plato, 9 L, 35 IBUs)

Polar Eclipse Chocolate Stout: Belgian chocolate, milk sugar, and nine malts give this rich, creamy stout a silky smooth finish. (16 Plato, 40L, 28 IBUs)

WISCONSIN

AEPPELTREOW WINERY (311) 262.878.5345
1072 288th Avenue/ Burlington www.appletrue.com
Pres./Cidermaker: Charles McGonegal wine@appletrue.com

Established 2001. Hard ciders with style made with locally grown uncommon and heirloom apples to make draft ciders, cider (and perry) champagnes, orchard table wines and after-dinner orchard mistelles. Our ciders are inspired by Old World tradition, but don't imitate historic ciders and perries.

The venture grew out of our home cidermaking pastime and biology, chemistry and engineering skills. We believe that cider starts in the orchard, in using the most flavorful cultivars - grown locally - and that cidermaking is an act of conservation, both in the cellar and in the field. Come Experience a Taste of the Orchard That's True to the Apple.

Barn Swallow Draft Cider: Petillant, semi-dry fruity aromatic cider from a blend of common and uncommon mid-season apples. Standard: common cider in BJCP styles. 5.5% v/v.

Red Poll Cranapple Draft Cider: Petillant, semi-dry aromatic cider with hint of tannins. Mid-season apples flavored with cranberry. Specialty: Fruit cider. 5.5% v/v.

Bunting Berry-apple Draft Cider: Petillant, semi-sweet aromatic cider with strawberry bouquet and hint of sharpness. Mid-season apples flavored with strawberry. Specialty: Fruit cider. 5.5% v/v.

Sparrow Spiced Draft Cider: Petillant, semi-dry cider with incredible nutmeg and cassia notes. Mid-season apples steeped in the barrel with our own spice blend. Specialty cider: other. 5.5% v/v.

Appely Brut Sparkling Cider Wine: Highly sparkling, very dry cider champagne. Crisp fruit aromas with mineral finish. Methode-champenoise. 8% v/v.

Appely Doux Sparkling Cider Wine: Highly Sparkling, semi-dry cider champagne. Fruit-forward with substantial tartness. Methode-champenoise. 8% v/v

Perry Sparkling Pear Wine: Highly sparkling, medium sweet pear champagne. Floral aroma, fruity, smooth creamy finish. Methode-champenoise. 7.5% v/v.

Cerise Cherry Port-style: Fortified sweet/tart dessert wine made from red, black and wild cherries. Spicy tannins, hint of oak and intense sour cherry flavor. 19% v/v.

Pommeaux Apple Dessert Wine: Fortified style made in Normandy farmhouse tradition. Cousin to vermouth - very rich and sweet. Goes perfectly with the darkest of chocolate. 19% v/v

Poirissimo Pear Dessert Wine: Fortified style fashioned from Comice pears and Williams pear eau de vie. Intense bouquet, sweet with a touch of acidity. 19% v/v.

ALE ASYLUM (116)
3698 Kinsman / Madison
Keg Boy: Dean Coffey

608.663.3926
aleasylum.com
dean@aleasylum.com

Established 2005 (opened 2006). Ale Asylum is located on Madison's northeast side. At the brewery is a full bar with ten tap beers, housemade pizzas, mammoth deli sandwiches and a large outdoor patio. Six packs(*) are available for sale at all Dane County craft beer outlets and at the brewery. If you're still reading this without drinking one of these we weep for 3 of your 5 senses:

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

Happy Ending - Belgian Abbey: This Belgian Abbey has subtle spicy aromas and flavors with a slightly sweet climactic finish.

Contorter - English Porter: Medium-bodied ale, dark in color, and deceiving on the palate. The glassy smooth finish is one hint that dark in color doesn't always mean heavy in stomach.

ANGRY MINNOW BREWPUB (219) 715.934.3055
10440 Florida Avenue / Hayward www.angryminnow.com
Brewer: Jason Rasmussen jrasmussen27@hotmail.com

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: Hoppy american pale ale with Centennial and Cascade. 30 IBUs, 5.4% v/v.

Oaky's Oatmeal Stout: Brewed using five different malts: oats, pale, caramel, roasted barley, and Victory 4.5% v/v.

Honey Wheat: brewed with fifty pounds of local honey per 10 bbl batch 5.6% v/v.

Seasonal: (??)

BREWERY CREEK (303) 608.987.3298
23 Commerce Street / Mineral Point www.brewerycreek.com
Owner/Brewer: Jeffrey Donaghue info@brewerycreek.com

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

Vienna Alt:
Shandy:
Kolsch:
Dark Amber:

CAPITAL BREWERY COMPANY (322) 608.836.7100
7734 Terrace Avenue / Middleton www.capital-brewery.com
Brewmaster: Kirby Nelson capbrew@capital-brewery.com

Established 1986. Capital has now been selling beer on the streets long enough to be of legal drinking age. Known for being producers of traditional style German Lagers we also have convinced (i.e., cattle prodded) our Brewmaster to producing Ales. Currently producing in the mid-high 20,000 bbl range annually, we recently finished a major infrastructure/new cellar project and have been working our brewers at a feverish pace to keep these tanks filled. As usual, we will be premiering this year's Autumnal Fire at the Great Taste, direct from the Lagering tank. Please stop by and give it a try!

Oktoberfest: Admire the fiery amber hue that this Marzen beer exhibits. Gorgeous to the eye and smooth and malty on the palate. Without a doubt the mother of all seasonal beers.

Autumnal Fire: Per tradition, this is the preview of this year's vintage of the Fire. This beer is taken directly out of the lagering tank and is due to be bottled in 2 weeks. Autumnal Fire has an Oktoberfest beer flavor profile boosted to Doppelbock strength. Smooth. Rich. Devastating. Capital's most notorious product.

U.S. Pale Ale: Newest addition to the lineup. Noticeable hop aroma and flavor, yet not to the point of masking the fact that malted barley is also present. We believe it's our duty to make beers that have interesting personality and are also extremely drinkable. It's all about balance, folks; our Brewmaster is as balanced as they get. Just ask anyone who's met him.

Island Wheat Ale: A very pleasant North American Wheat Ale. The name comes from the wheat growing on 20 (count 'em!) different fields on Washington Island off the tip of Wisconsin's Door County. 2 different strains of wheat suitable for the unique maritime environment are grown on the island for this beer and Briess Malting in Chilton, Wisconsin process the wheat for us. No fruit is required to enjoy the flavor of this beer.

CENTRAL WATERS BREWING CO. (109)
351 Allen Street / Amherst 715.824.2739
108 West 9th Street / Marshfield 715.389.1868
President/Brewmaster: Paul Graham www.centralwaters.com

Established 1998. We are a small microbrewery located ten miles west of StevensPoint in central Wisconsin. The brewery

produced only kegged beer for almost the entire first year of production. The seven barrel brewery was constructed out of used dairy equipment and was housed in a small 2,500 square foot building. After multiple additions of equipment to keep up with demand, we finally outgrew the original space. In January of 2007 we began production in our new production facility located in Amherst, WI. We sadly closed the doors, and said goodbye to Junction City to move into a brand new 7,500 square foot building and 3.5 acres. With all the new space we added equipment to boost our capacity to 3,600 barrels per year and even added a tap room for the public. The tap room is open Fridays 4-9 pm and Saturdays 12-5 pm as well as tours during those hours. We also operate a brewpub. In October 2005, we teamed up with West 14th (a restaurant in Marshfield) and a historic 17,000 square foot building was renovated and retrofitted for the new brewery and restaurant. A 7 barrel brewing system was installed to supply house beer to the two story restaurant. Over 6 house beers are available only at the brewpub as well as the classic offerings from Central Waters Brewing Company. The restaurant also boasts two different menus: "the brewpub" offers a more relaxed atmosphere and lighter menu where "West 14th" offers more formal dining and an upscale menu. "Making the world a better place, one beer at a time."

Mudpuppy Porter
Lac Du Bay IPA
Tiger's Eye (English Mild)
Vienna Lager
Happy Heron Pale Ale

Special Tappings:

1:45: Tapper's Tripel (2006 Great Heron Homebrew Open grand prize winner)
2:45: Bourbon Barrel Stout
3:45: Bourbon Cherry Stout (2006 GABF gold medal winner Oak and Barrel Aged Strong Beer Category)
4:45: Kosmyk Charlie's Y2K Catastrophe Ale (Barleywine)

CITY BREWERY (318) 608.785.4526
925 South Third Street / LaCrosse www.citybrewery.com
Brewmaster: Randy Hughes rhughes@citybrewery.com
Marketing Director: Jon Reynolds 608.785.4442

Established 1999. City Brewery produces its proprietary line of beers including its #1 seller, La Crosse Lager/Light.. In addition, the City Brewery won four other international medals-a Silver Medal (87 pts) for City Winter Porter, 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 all held in Chicago, IL. New craft beers include Golden Leaf Wheat and Golden Leaf Pale Ale-both receiving 5 star ratings from Modern Brewery Age's expert taste panel. 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 and other products by contract. Finally, the brewery has opened the former Rolling Rock Brewery in Latrobe, PA (1.2 million

barrels of additional capacity) and began operating it in full production during June 2007.

Golden Leaf Wheat: 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. 5.1% v/v

Golden Leaf Pale Ale: Classic American Pale Ale. Brewed using premium two-row and lightly roasted Caramel malts, Golden Leaf 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. 5.7% v/v, 14.0P, 12.0 color, and 38 IBUs.

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. 4.8% v/v and 147 calories.

COURTHOUSE PUB (309) 920.901.1796
1001 South 8th Street / Manitowoc courthousepub.com
Brewmaster: Brent Boldt john@courthousepub.com

Established 2001. Manitowoc County's only microbrewery began operation in September 2001. Using a four barrel system, the Pub has provided a variety of microbrews to accompany and enhance its fine dining menu. Since 2002, the Pub has annually received the Wine Spectator Award of Merit for its outstanding wine list, and this year, the restaurant was voted "best" in Manitowoc County by the readers of the Herald-Times Reporter.

Weisen Bock: Dark wheat beer, high alcohol, rich malty sweetness. IBU 20, 6.4% v/v, OG 1.072/ TG 1.022, SRM 18

White Cap: From the original recipe of Two Rivers Brewing Co., provided to us by 84 year old Brewmaster George Liebich, "Refreshing as the Lake Breeze." Light, crisp, clean. I.B.U. 16, 5% v/v, O.G. 1.05, T.G. 1.012 SRM 4

Crown Pilsner: Pale, clear lager, distinct hop aroma and flavor. I.B.U. 12, 5% v/v, O.G. 1.050, T.G. 1.012. SRM 4.

Pub Root Beer: Hand-crafted at the Pub; made with root beer extracts, cane sugar and lightly carbonated to provide a smooth mouth feel.

CROSS PLAINS BREWERY INC. (402) 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 (117) 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, 1/2 and 1/4 bbls. are available to go from the brewery. Who knows what beers John may be unleashing upon the unsuspecting public. Who knows? He didn't tell us! Maybe next year.

DELLS BREWING COMPANY (226) 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. 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.

Weiss Bier: Medium golden, unfiltered, traditional German-style wheat ale. Its fruity taste is derived from the Heferwiessen yeast. 4.5% v/v.

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

Buckey Beaver Strong Pale Ale: Marris Otter Malt, brewers' crystals, and Styrian Golding hops for a spicy aroma, produced this medium body strong pale ale. 8.1% v/v 45 IBUs.

Imperial Stout A collaboration brew between Teri Fahrendorf and Jamie Martin yielded a full bodied black ale that gets its roasty, sweet malt flavor from two types of caramel malt, chocolate, and black barley and roast malts, and balanced by multiple hop additions of Columbus and Willamette. 6.8% v/v, 67 IBUs

Apple Beer: It took 220 gallons 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. 6.3%v/v

FALLS BREWING COMPANY (225) 920.846.4844
782 North Main Street / Oconto Falls www.fallsbrewing.com
Brewmaster: John Daul thudson@fallsbrewing.com

Established 2004. We are located on the shores of the beautiful Oconto River. We are now one of Wisconsin's fastest growing breweries. Our production of fine quality English Ales is available from Green Bay to Chippewa Falls and from Iron Mountain to Racine. Falls Brewing Company is the result of a home brewing hobby gone terribly awry. One evening after lamenting about the lack of local availability of fresh English ales the idea for a brewery was hatched. Numerous business models were reviewed. A location was found in an old Hardee's building, making Falls Brewing Company the only brewery in the state with a Playland and a drive-thru window (not in use). Our equipment was purchased from another Wisconsin brewery that was moving to larger quarters. We began production in July 2004 in earnest. Our products are available in bottles, 1/6 barrels and 1/2 barrels. Please look for our distinctive six packs at your local retailer, or on tap. Stop in for a tour. Someone is usually around.

Falls Hot Tail Ale: Copper color is the result of our use of pale malted barley, with small additions of caramel and biscuit malt. Falls Pale uses lower hopping rates than the typical American West Coast cousin. The result is what we consider a more widely accepted beverage. Only English hops are used. A creamy tan, long lasting head rests atop.

Falls Dirty Blonde Ale: Somewhat lighter on the palate than our pale, with a small addition of Northeast Wisconsin wildflower honey. English two row and biscuit make up the bulk of the grainbill. A white long-lasting head sits atop this beautiful straw colored ale. One customer insists that his patrons try a Falls Blonde with their Friday fish fry. Stronger than a session brew, but not so strong as to knock you into next week.

Falls Uptown Brown Ale: Translucent with a ruby hue. A light brown head holds true. 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 Midnight Porter: Dark, rich, and inviting; it leaves the palate wanting more. Pale, chocolate, crystal, and black patent malts, and only traditional English hops are allowed near the brew kettle. The result is inky black, and opaque, with an incredibly full malt aroma and taste. The finish leaves hints of chocolate and coffee. Roast beef, and prime rib feel honored to be served with this brew.

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

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

Fauerbach Amber Lager: Vienna-style with a soft maltiness and a rich aroma. Not at all as bitter as its dark amber color suggests. It is an excellent beer to match and marry the flavors of a wide variety of foods. It is perfect for sweet spiced recipes or relatively sweet tasting meats. Pizza, sausage, grilled chicken, brats come to mind. (4.4 v/v, O.G. 14.0, 21 IBUs)

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. (5.2% v/v, O.G. 13.3, 25 IBU)

FOX RIVER BREWING (125) supplerrestaurantgroup.com
1501 Arboretum Drive / Oshkosh 920.232.2337
Fox River Mall / Appleton 920.991.0000
Brewmaster: Brian Allenbeermaker@supplerrestaurantgroup.com

Established 1995 (Oshkosh) and 1997 (Appleton). We have been providing the Fox Valley with great beers for over ten years. Our two brewery restaurants are the heart of the Supple Restaurant Group. Fratellos Waterfront Brewery and Restaurant established in Oshkosh in 1995 and Fox River Brewing Company, Appleton 1998, strive to balance great food, a fun atmosphere, and diverse, clean, flavorful beers creating many loyal fans and customers throughout Wisconsin. Beer available at the bar in half and full pints, to go in six packs, growlers and kegs. Full menu. Full bar.

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

Blu: Golden blueberry ale.

Hoppy Face: American style India Pale Ale.

Red Baron Altbier: German style brown ale.

Paine's Lumberyard Pilsner: Czech style pils.

Breakfast Stout: Milk stout brewed with espresso beans.

FUN HUNTERS BREWERY (312) 262.473.8000
841 East Milwaukee Street / Whitewater www.funhunters.net
Brewmaster/Owner: Mark F. Zingsheim mark@funhunters.net
Assistant Brewmaster: Raimondo Albarelli
Brewery Assistant: Mark Strelow

Established 1994. Family owned and operated since 1972, the brewery was established in 1994 with Randolph C. Cruse having started as a homebrewer turned Brewmaster. The FunHunters Brewery currently carries a total of 23 recipes with up to 6 brews on tap. Mark Zingsheim, Randy's son-in-law took the helm of the brewery and created 7 new recipes (totaling 23) in 2006 including Mo's "Baby's got Bock" named after Mark's first daughter Morgan, Disphuncxkshunal Doplebock, Autumnal FestBier, Can't Porter Down Porter, Summerfest, Winterfest and T-Roy's Tripple Belgian (named after Mark's little brother Troy). The Funhunter's Lounge is the place to see many nostalgic photos of the history of Whitewater and to see the arrest card of the late Jim Belushi. Mark and his wife Kristy welcome all travellers to come try the new and old recipes handcrafted in small 7 barrel batches.

Oatmeal Stout
Warhawk Wheat Ale
Pre-Prohibition Lager
Shagatanai Summer Ale

GRANITE CITY FOOD & BREWERY (329) 608.829.0700
72 West Towne Mall / Madison www.gcfb.net
Brewmasters: Bob McKenzie, Larry Chase madison@gcfb.net

Established 1999. Granite City Food & Brewery currently operates 19 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 great dining experience. Four flagship beers, along with 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. Find our locations online at www.gcfb.net. In order to supply all our stores with handcrafted beer we have developed the Fermentus Interruptus system of brewing. This involves brewing the unfermented wort at our "worthouse" in central Iowa, then shipping the heavily chilled wort out to each restaurant for fermentation.

Northern Light Lager: A classic pale lager, this light bodied and golden beer is our mildest flavored craft beer.

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.

GRAY BREWING COMPANY (207) 608.754.5150
2424 West Court Street / Janesville www.graybrewing.com
Brewmaster: Fred Gray fredgray@graybrewing.com

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.

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

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

Irish Style Ale: Brewed year round, the Irish Style Ale is a special blend of four types of malted barley and three varieties of hops. This ale is characterized by its sweet malty flavor and refreshing light scent. The rich red color is very distinctive to the origins of this style of ale.

GREAT DANE PUB & BREWING CO. (321)
123 East Doty Street / Madison 608.284.0000
2980 Cahill Main / Fitchburg
/ Madison
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 3,200 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. The latest addition to the Great Dane Pub family is our Hilldale location on Madison's near-west side, which opened in late 2006. Unfortunately, an antiquated state law currently prevents us from serving our delicious Great Dane Brew at this pub. We're working on it!

[Who knows what beers they loaded into the van? At least they won't have to go far if they run out!]

GREEN BAY/HINTERLAND BREWING COMPANY (128)
313 Dousman Street / Green Bay 920.438.8050
Brewmaster: Joe Karls / Owner: Bill Tressler hinterlandbeer.com

Established 1995. We are housed in a turn of the 20th century building originally built as a meat packaging plant. Our location is in Green Bay's brewing district at 313 Dousman street. Within our one block area are two craft breweries and a homebrew shop. Hinterland Brewery has entered its brews seven times in the World Beer Championships, garnering six medals and one honorable mention. Look for our products distributed in Madison, Northeastern Wisconsin, and Northwoods area of Minocqua, Eagle River and Rhinelander.

Oak-aged Imperial I.P.A.: - Brewed in September 2005, this brew at 10% v/v is one BIG beer. The nearly two year aging of this brew has mellowed the edges of this beer to unveil a very pleasing flavor and smooth mouth-feel. The extended oak aging has revealed an amazing complexity.

Luna Coffee Stout - This rich, opaque stout is brewed with a special blend of coffee roasted specifically for us by Luna Coffee Roaster. The nitrogen pour produces a smooth mouthfeel and rich, thick foam head. 6% v/v.

GRUMPY TROLL BREW PUB (105) 608.437.2739
105 South Second Street / Mount Horeb thegrumpytroll.com
Brewmaster/Captain: Mark Duchow
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 fine selection of hand crafted beers, a new cask every Wednesday and bourbon barrel aged beers. We offer a full menu, cozy outdoor beer garden, along with our newly remodeled restaurant and upstairs bar.

Maggie: Imperial IPA brewed with copious amounts of British malts and hops. Her grand and polymorphic flavor profile is only matched by the complexity of the hop character. O.G. 1.080 100 IBUs

Grumpy: British-Style Bitter, a traditional pub favorite in the U.K., light and refreshing with a distinctive British hop bitterness at the finish. A perfect beer for a warm and sunny afternoon O.G. 1.042 45 IBUs.

Spersnaz: Export-styled Stout named after the Russian Special Forces. This beer is very dark and mysterious with very inviting flavors resembling coffee and chocolate. O.G. 1.066 50 IBUs.

HAUSMANN BREWING COMPANY (401) 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 Beer: Refreshing clean taste with a subtle hint of hops and distinctive, balanced aroma. Smoother than ordinary commercial beers, Hausmann Pale Beer is sure to satisfy even the largest thirsts and most discriminating tastes. Excellent with German cuisine and hearty American meals.

HEREFORD & HOPS (231) 715.849.3700
2305 Sherman St. / Wausau herefordandhops.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.

Kolschbier: Very light, crisp, dry German lager. Light noble hop aroma, with hoppy notes throughout. Very light malt character leads to a quick finish.

Dortmunder: European export lager, light malt sweetness and aroma blended and balanced with gentle German hop additions.
German Weiss: Opaque orange colored weissbier. Aroma of wheat malt, banana, and clove distinctive of weissbier. Unfiltered and highly carbonated this beer is a very refreshing summer standard.

Hop Rocket: Copper colored American Pale Ale with aroma and flavor of American "C" Hops. Light caramel and biscuit malt profile with strong emphasis on hops.

English E.S.B.: Very rich. Deep ruby red color, and full bodied, this beer has considerable caramel malt sweetness, balanced with high alcohol levels and hops. Starts slightly sweet and finishes with a mouth coating hop character.

Schwarzbier: Black lager with an emphasis on malt character. Aroma and flavor of rich dark malts, but without the associated bitterness. Gold Medal - 2004 World Beer Cup.

N/A Root Beer: Classic Root Beer flavors of vanilla, licorice, sarsaparilla, nutmeg, and molasses.

HOPS HAVEN BREWHAUS / PWBC (334) 920.457.HOPS
1327 North 14th Street / Sheboygan
Brewmaster: Jeff Kolar brewmaster@charter.net

Established 1996 (Port Washington Brewing Company) and 2003 (Hops Haven). Hops Haven Brew Haus is located in a renovated 100 year old building with exposed cream city brick and large wooden posts and beams. The large, open design and historic setting make a comfortable atmosphere for any age. An open kitchen is in the works and will offer pizzas, paninis, wraps and sandwiches starting in the fall. Bottles of Pier 96 Lager, Amber Ale, and Old Port Porter are currently available at the brewery with more brands in the works. Growlers of all brands are always available.

Pier 96 Lager: Sweet, malty, medium bodied, lightly hopped and golden in color. Aged slowly to produce a smooth, clean tasting beer.

Hop-2-It I.P.A.: A whole lot of hops make a well rounded and balanced ale -- balanced if you like a whole lot of hops.

Triple ã-HÃ© True German style hefeweizen, complete with the natural flavors of banana, citrus, clove and vanilla produced by the wheat and a special strain of yeast.

Black Cherry Porter: Semisweet, dark ale with the combination of chocolate and black cherries. Very complex and very popular but it's not a beer for just anyone.

J.T.WHITNEY'S PUB AND BREWERY (216) 608.274.1776
674 South Whitney Way / Madison www.jtwhitneys.com
Brewmaster: Richard Becker brewery@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 11½ years, Rich has introduced more than 80 different beer varieties to his customers. Boasting of two different Mug Clubs with more than 500 members, Rich always has an audience waiting for his newest creation.

Badger Red Ale: Two time medal winner at the Great American Beer Festival. Medium bodied Irish red ale with notes of caramel and honey. Lightly sweet maltiness and moderate hop bitterness.

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.

Raspberry Weiss: Traditional German style weiss beer brewed with fresh whole raspberries to give it a refreshing raspberry aroma and flavor.

LAKE LOUIE BREWING COMPANY (323) 608.753.2675
7556 Pine Road / Arena 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. 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. Rated the #1 Scotch Ale by beeradvocate.com. Winner of the Midwest region Scotch Ale at the U.S. Beer Tasting Championship in 2006.

Louie's Reserve: Strong Scottish Ale (Limited Release-October), A higher gravity version of our Warped Speed Scotch Ale. Truly one of the finest Scotch Style Ales available on the planet (so says beer advocate.com). Sells out almost as fast as Great Taste tickets!

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.

Kiss the Lips IPA: Old school version of an IPA. Still balanced; not a "one trick pony" pale. Inspired by the country song, It's hard to kiss the lips at night that chew your ass out all day long.

COOLER STASH ??: Stop by our booth to see what we dug out of our cooler just for today's event.

LAKEFRONT BREWERY (129) 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. Stop by their booth and find out what they are, because they forgot to tell us!

JACOB LEINENKUGEL BREWING COMPANY (404)
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." The Leinie Lodge tour center and gift shop in Chippewa Falls is open daily.

Leinenkugel's Honey Weiss: American Wheat Lager. 4.9%. V/v. Malted wheat, Cluster hops, and a hint of Wisconsin honey give this refresher a clean, crisp, slightly sweet taste. Winner of five awards (Silver in the World Beer Cup(r): 2000, 2004 & 2006; Gold in 2002 and Silver in the 1998 Great American Beer Festival(r)) in the American-Style Wheat Ale or Lager category.

Leinenkugel's Sunset Wheat: Belgium White. 4.9%.v/v. If you've ever watched the sun set over a Northwoods lake, you know the exact moment we've captured in our Leinenkugel's Sunset Wheat. Brewed with malted wheat, cluster hops and natural coriander for a hint of citrus refreshment. Winner of the bronze medal in the Herb & Spice Beer Category at the 2006 World Beer Cup(r) and a silver medal at the Great American Beer Festival(r).

Leinenkugel's(r) Berry Weiss: Fruit flavored wheat beer. 4.7% v/v. Enjoy its color, aroma and sweet taste over ice, or mix it with Honey Weiss for a perfect refresher. This tasty fruit beer, around since 1996 and winner of the Bronze medal in the Fruits and Vegetables category at the Great American Beer Festival(r) 2004, is brewed with Pale and Wheat malts, Cluster hops, and flavored with a blend of blackberries, elderberries and loganberries.

Leinenkugel's(r) Summer Shandy: Weiss beer with lemonade flavor. 4.2% v/v. A Shandy derives its roots in Europe, both in the UK where the Brits mix ales with lemon lime soda or lemonade, and in Germany, where, primarily in the summer, Germans mix in lemonade with their Weiss and Hefeweizens to create the Radler. Leinenkugel's brews a light-bodied weiss beer using red wheat and Cluster hops and adds real lemonade flavor to create a perfect summer refresher. Available April - August.

Leinenkugel's(r) Red Lager: Vienna-style lager. 4.9% v/v. Our family's Better Red. Brewed since 1993 with five barley malts, two of which are specially roasted, and Cluster and Mt.

Hood hops for a smooth, hearty, robust taste no other Red can match. 2002 Gold and 1998 Silver winner in the World Beer Cup(r) for Vienna-style lagers!

Leinenkugel's(r) Creamy Dark: American dark lager. 4.9% v/v. Available year-round and aged slowly, our winner of 6 awards in American Dark Lagers (Bronze 2004, Gold 2002, Silver 2000 World Beer Cup(r); Silver 2002, Bronze 2004, Gold 2005 Great American Beer Festival(r)) has the full, deep blackish-brown color of a stout, without its bitterness.

Don't let the color fool you. This is a tasty, smooth brew with a nutty, crisp finish, handcrafted since 2000 from a rich blend of six malts and Cascade, Cluster and Mt. Hood hops.

MILWAUKEE ALE HOUSE (234) 414.226.2337
233 North Water Street / Milwaukee www.ale-house.com
Brewmaster: Jim Olen

Established 1997. Celebrating our 10th year of great beers. The Milwaukee Brewing Company was established by local homebrewers and has grown into one of Wisconsin's largest brew pubs. Chef Tyler serves excellent dishes that are the perfect compliment to the fine ales and lagers hand crafted by 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 downtown's Historic Third Ward where you can enjoy dining and drinking outside on our beautiful double-decker beer garden. Our packaging brewery is a short distance south in Walker's Point. We plan to be up to full steam soon and will feature tours, a sampling room, and also showcasing the Museum of Beer and Brewing's permanent rotating exhibit of all things brewing.

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

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

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

MINHAS CRAFT BREWERY (203) 608.325.3191
1208 14th Avenue / Monroe www.minhasbrewery.com
Director of Brewing: Kris Kalav kris.kalav@minhasbrewery.com
Brewery Development Manager: Tyler Peters
tyler.peters@minhasbrewery.com

Established 1845.

Mountain Creek Classic Lager
Lazy Mutt Farmhouse Ale
an unnamed all malt premium pilsner

MUSKIE CAPITAL BREWERY (104) 715.934.BEER
15546 County B / Hayward
Brewer: Badger Colish

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

Double Honey Maibock: Known as a pale or "blonde" bock, and of German origin, this style is generally reserved for spring consumption. Very malty in flavor and aroma, practically no bitterness, but a small amount of the hop aromas may come through. Full bodied and hearty, the phrase "a porkchop in every glass" could well have originated with this bock style. 7.60% v/v.
American Pale Ale: Two things distinguishes this pale ale from our standard pale. First is the color. We've made some minor deletions in some dark caramel malt and the most obvious is that we poured the hops to it. Much like an India Pale Ale as bitterness goes, however this beer features Northwest American bittering and aroma hops. (The IPA featured English style hops). Not for the faint of heart. A bold assertive brew with distinguishing citrus smells and flavors from the hops. Yet the malty sweetness is there enough to provide flavor stability. 5.0% v/v

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

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

NEW GLARUS BREWING COMPANY (218) 608.527.5850
County Route W & State Route 69 / New Glarus
Diploma Master Brewer: Daniel Carey newglarusbrewing.com

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

Fat Squirrel: Nut Brown Ale: 100% Wisconsin malt of six different varieties impart the natural toasted color and hazelnut notes to this bottle conditioned unfiltered ale. Hops from

Slovenia, Bavaria and the Pacific Northwest give Fat Squirrel its backbone.

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

Dancing Man Wheat: A true hefeweizen made with Wisconsin grown and malted wheat. Naturally bottle-fermented and hazy, and with rich spicy clove and cinnamon notes from the yeast.

Coffee Stout: Hearty and satisfying with the deep coffee flavors derived from dark roasted malts. Served at room temperature, guaranteed to warm even the coldest heart.

Wisconsin Belgian Red: The marriage of wine and beer, brewed with whole Montmorency cherries, Wisconsin wheat, and Belgian roasted barleys, lagered in oak tanks, and balanced by Hallertau hops we aged in our brewery for one full year. There's more than a pound of Door County cherries in every bottle of this highly carbonated and intense beer.

3:00 will be the Wooden keg tapping of the Super Hop Hearty at the New Glarus Booth by the almost famous Brewmaster Dan Carey. Rumor has it lederhosen will be worn - Uff da!

NICOLET BREWERY (113) 715.528.5244
3578 Brewery Lane / Florence nicoleetbeer.com
Brewmaster: Art Lies alies@nicoleetbeer.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.

We don't know what beers they plan to bring, so stop by and enjoy some northland hospitality and find out what they're really serving!

PEARL STREET BREWERY (214) 608.784.4832
1401 Saint Andrew St. / LaCrosse www.pearlstreetbrewery.com
Owner/Brewmaster: Joe Katchever info@pearlstreetbrewery.com

Established 1999. Pearl Street Brewery originally began as a family owned operation down in a basement on La Crosse's fabled Pearl Street. For many years the tiny, underground brewery produced award-winning ales and lagers. After years of growth and expansion the brewery is still family owned and operated but now resides in the infamous and historic La Crosse Rubber Mills building, located in La Crosse's lower-northside depot neighborhood. 2007 saw the first Pearl Street beers to hit the shelves in bottles! Also, please come take a brewery tour and visit our tasting room at the brewery. We have limited hours, so calling ahead is a good idea.

Downtown Brown: Chocolate brown in color with a creamy texture. Malty with just enough hop presence to keep it from being too sweet. The aroma also mostly comes from the malt

with a hint of spiciness in there from Pacific-Northwestern hops. Seven different malts are milled at the brewery and combine to provide a complex, nutty flavor with subtle roasted undertones. This Pearl Street original is a favorite amongst locals and professional beer judges alike. Gold Medal Winner at the World Beer Championships, 2003. 5.5% v/v.

el Hefe Bavarian Hefeweizen: Brewed with a combination of wheat and barley, weiss beers are among the most distinctive ales made in the world. With a light palate, a rich body and fruity tones, weiss beers are enjoyed both as transition beers and as a special treat for enthusiasts. El Hefe combines wheat, Munich malt and American 2-Row malt. This Bavarian-style wheat beer is unfiltered and is traditionally served with a wedge of lemon. Lemon squeezed over a glass of El Hefe contrasts nicely with the clove and banana scents. The Weinstephan yeast that we use really gives El Hefe a classic Bavarian appeal. 5.0% v/v.

Pearl Street Pale Ale: Well-defined hop flavor and aroma. Few beer drinkers can pass up the flowery, slightly dry yet full-bodied flavor of Pearl Street Pale. Four separate additions of British hop varieties mingle in the brew kettle to create its intriguing and assertive hoppiness, and the age-old "dry-hopping" method using our own locally grown hops during fermentation tops Pearl Street Pale Ale off with spicy and floral hop aromatics. Silver Medal Winner at the World Beer Championship, 2003. 6.5% v/v

Lucky Logger Lager: Light-amber color Wisconsin lager made with pure barley malt and slowly conditioned in our lagering cellar until it reaches maturity. Moderately hopped, so the taste of fresh hops shines through, yet subtle enough to allow the crystal malt and carapils to show their crisp, roasted sweetness. 6% v/v.

ROCK BOTTOM BREWERY (314) 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.

RUSH RIVER BREWING COMPANY (337) 715.426.2054
990 Antler Court / River Falls rushriverbeer.com
Owner/Brewer: Dan Chang rushriverbrewing@yahoo.com

Established 2004. Rush River Brewing Co. is proud to continue brewing only unfiltered and unpasteurized ales from a newly constructed facility in River Falls. Our 10,000 square foot brewery houses our original expanded brewhouse and cellar as well as a reconditioned bottling line. This plant will allow us to expand our geographical reach as well as explore new styles in the coming years. Three years old and we are poised for growth. We thank you for your support and hope you continue to enjoy our products.

Small Axe Golden Ale: Back in season! This is our own version of a light wheat ale without the sour-spicy tones of a hefe.

Brewed with white wheat from Wisconsin, this blonde ale is lively and fresh. We engineered this summer seasonal to appeal to those favoring a lighter beer. Our wheat ale is purposefully cloudy in the glass and mild on the palate.

The Unforgiven Amber Ale: Our flagship beer is deep amber in color, and slightly cloudy; this beer is remarkably smooth. We dry-hop this ale in the conditioning tank after fermentation to add a subtle fruity nose. The yeast for this beer was custom created and cultured for us by a lab in Oregon, insuring a one-of-a-kind experience found in no other micro.

Bubble jack IPA: One of our favorite styles, this ale is a hop explosion. Light in color, heavily hopped in the kettle as well as dry-hopped with several varieties. This creates a beautiful floral/citrus nose which is balanced well by a smooth and round finish.

RUSTIC RAIL BREWPUB (205) 920.494.2755
1966 Velp Avenue / Green Bay rusticrailgrillandbrewhouse.com
jamierustic@yahoo.com

Established 2005. The Rustic Rail was Green Bay's first eating establishment to feature the world famous Wood Fired rotisserie & Grill cooking method. Along with traditional American Cuisine, we feature regional favorites created around our wood burning rotisserie and grill. Along with our incredible assortment of fine foods, we feature a selection of hand crafted brews. From tasty Lagers and Pales, to refreshing Stouts and Rustic Root Beer, we guarantee that our pub favorites are sure to please even the most discriminating tastes.

SAND CREEK BREWING COMPANY (230) 715.284.7553
320 Pierce Street / Black River Falls www.sandcreekbrewing.com
Brewmaster: Todd Krueger sales@sandcreekbrewing.com

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

only about 150 barrels per year, the brewery, now with a third owner on board, quickly outgrew the little farm shed converted into a brewhouse. Hoping to remain in the Dunn/St. Croix counties area, the company looked for a suitable place to relocate, but came up empty handed. Then opportunity knocked in the form of a phone call one evening from their friend in Black River Falls, Pioneer brewmaster Todd Krueger. The brewery was for sale. In March of 2004 the combined forces of the two breweries officially formed the new Sand Creek Brewing Co. of Black River Falls, Wisconsin. Today the Sand Creek Brewing Co. operates in Mr. Oderbolz's same brewery building, and the beer is stored in the same 19th century beer cellar. We offer free tours to the public every Friday afternoon at 3:00. Stop by the brewery at 320 Pierce Street in Black River Falls and see how we make our fine ales and lagers! Other times can be arranged if you call ahead at (715)284-7553. Our normal hours of operation are Monday through Friday, 9 am to 5 pm. Sand Creek products are available through out Wisconsin, Northern Illinois and Minnesota.

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

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

We will be rotating the following beers - Check back at our booth often!

Sand Creek Imperial Porter
Pioneer Oderbolz Bock Beer
Woody's Wheat
Oscar's Chocolate Oatmeal Stout
Sand Creek English Style Special Ale
Black River Red

SILVER CREEK BREWING CO. (331) 262.375.4444
N57 W6172 Portland Rd. / Cedarburg
Brewmaster: Steve Venturini www.silvercreekbrewing.com

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

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

SOUTH SHORE BREWERY (339) 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, the Duluth metro area and North Shore of Minnesota, plus select Twin Cities locations.

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.

Herbal Cream Ale: Combines the features of a lager (crisp and smooth) with the best of an ale (fruity and complex) into one beer. 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.

Rhoades' Scholar Stout: Our only named beer to date. Its honorary status is in tribute to its designer, Allen Rhoades, a fellow brewer who captured a blue ribbon at the Western Washington State Fair when it was entered as a homebrew. It's everything a stout should be. Rich and hearty, not thick and overpowering, comes complete with a creamy head. Chocolate and crystal malts along with roasted barley combine to create the wonderful flavor. Compliments desserts well and try one in place of a cup of coffee. 5.9-6.8 % v/v

Wheat Doppelbock: This style is brewed with two yeast strains. The first is the famous Weinstephan ale yeast which imparts the estery/ banana smells and flavor. The second is the Weinstephan lager yeast, used to produce the very tight and creamy head. It has been cold conditioning or lagering for close to six months. A German brewer once said that the secret to producing a fine Doppelbock is that the drinker should be able to appreciate the product as a great beer first, only realizing the strength when getting up from the table. This beer is dark in color, with beautiful amber highlights. It also utilizes 70% wheat malts, including wheat caramel and wheat chocolate, which produces a very rich malty profile along with the warming sensation of the higher alcohol content. 8.4% v/v

Coffee Mint Stout Rhoades' Scholar Stout recipe is the base for this beer, a "sweet" stout by definition. More like the London Stouts (Makeson; Chocولاتely) and unlike the Irish Stouts (i.e.. Guinness; Roasty). It will incorporate fresh ground coffee and dried peppermint leaves as aromatic additions at the end of the boil. In the same way hops are used in most beers. The beer will be everything the Rhoades' Scholar is; rich and hearty; not thick and overpowering. 6.8% v/v

Bourbon Barrel Coffee Mint Stout: All the above plus a three plus month stint in 12 year old bourbon barrels!!! 6.8% v/v.

SPRECHER BREWING COMPANY (324) 414.964.7837
701 West Glendale Avenue / Glendale sprecherbrewery.com
Owner/President: Randal G. Sprecher
Brewmaster: Craig Burge beer@sprecherbrewery.com

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

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, malty sweetness.

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

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

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.

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

STEVENS POINT BREWERY (123) 715.344.9310
2617 Water Street / Stevens Point www.pointbeer.com
Brewmaster: John Zappa info@pointbeer.com

Established 1857. We are the second oldest continuously operating brewery in Wisconsin and the fifth oldest in the United States. Today, one hundred and fifty years 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. The Stevens Point Brewery has gained national recognition for its numerous medals from the Beverage Tasting Institute, World Beer Cup, and the Great American Beer Festival. Stevens Point Brewery beers and gourmet soft drinks are currently distributed in Wisconsin, Illinois, Minnesota, Iowa, Michigan, Indiana, South Dakota, Pennsylvania, Georgia, Kansas and Missouri. Enjoy a complete line of high quality hand-crafted specialty beers that satisfy a variety of tastes and continue the brewery's rich heritage and legendary tradition. Historic brewery tours are available (reservations suggested) on the hour between 11:00

a.m. and 2:00 p.m. The Stevens Point Brewery is proud to be Wisconsin owned and operated.

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.

Point Belgian White: Smooth, refreshing and distinctive, brewed in the tradition of Belgian Style White Ales. Brewed with barley and wheat malts, white wheat, rolled oats, and Noble Hallertau and Saaz hops - naturally flavored with a hint of Curacao orange peel and coriander. The result is a light-bodied beer renowned for its signature golden-white haze.

Point Oktoberfest (Seasonal offering): Point Oktoberfest is an authentic Marzen Style Lager beer, a style reminiscent of the beers originally brewed for the first Oktoberfest Celebrations in Germany during the early 1800's. Craft brewed using Hallertauer Hops and sweet Vienna roasted malts result in a full flavored, finely balanced beer brewed in celebration of the upcoming season

James Page Iron Range Amber Lager: Brewed with two-row malted barley, Munich malts and Spalter hops, this smooth Vienna style beer is a true European red lager with a well balanced, distinctive flavor.

STONE CELLAR BREWPUB (327) 920.731.3322
1004 So. Olde Oneida / Appleton www.stonecellarbrewpub.com
Owner/Brewmaster: Steve Lonsway

ask@stonecellarbrewpub.com
Established 2004. Wisconsin's oldest continually brewing brewpub. Housed in a building built as a brewery 149 years ago, you will find ten hand-crafted, fresh, and natural beers, gourmet sodas, traditional bier garden, unique stone walls in the dining room and pub, a comfortable party and meeting room, and pub fare with a flair.

[Hey, Steve, what are the beers?]

STONEFLY BREWING COMPANY (313) 414.264.3630
735 East Center Street / Milwaukee
Brewmaster: Jacob Sutrick

Established 2001 (as Onopa). Stonefly Brewing Company was established in 2005 in the former Onopa brewhouse. Located just north of downtown in Milwaukee's eclectic Riverwest neighborhood, Stonefly continues to win acclaim for our fresh unfiltered ales. We produce 12 different styles each year including rotating seasonals and special batches in our seven-barrel mild-tank brewhouse. Known as one of Milwaukee's premier live music venues, Stonefly features national and international touring acts. Our kitchen will open in the fall of 2007 offering our brewpub specialties as well as a Friday fish fry and Sunday brunch. Open daily at 4pm. Brewery tours by request.

Sixfinger IPA: Our hoppiest beer. Brewed with Pale and Crystal malt, hopped generously with Chinook and Centennials. 7%v/v.

Moustache Ride Pale Ale: American pale ale, brewed with pale and munich malts. Hopped with Cascades and East Kent Goldings. 6%v/v

Boba Fett Bourbon Stout: Our oatmeal stout aged in a bourbon cask for one year. Only 50 gallons made. 8% v/v
Simon's Bourbon Coffee Stout: Aged six months in a bourbon cask w/coffee beans. We haven't tasted it yet.

THIRSTY PAGAN BREWING CO. (316) 715.394.2500
1623 Broadway / Superior thirstypaganbrewing.com
Brewmaster: Rick Sauer steve@thirstypaganbrewing.com

Established 1996. Thirsty Pagan (formerly Twin Ports) Brewing is the only micro brewery in Superior. We are located in the old Russel Creamery, on the corner of Broadway and Ogden, near downtown Superior. Our 2BBL system provides everyone with 9 different microbrew varieties on tap. 5 tried and true house ales, and 4 seasonals, including pours off of our famous beer engine. We are open from 4 pm to close everyday. Our gourmet pizza is available from 4-9 every weekday, and 4-10 on the weekends. Enjoy a smoke-free dinner, then light up after 9pm. Live music 5 nights a week!

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

Big Lake Steam Beer: Brewed with American 2-Row and 3 kinds of caramel malt. Fermented with authentic California lager yeast.

Golden Summer: Light colored strong ale brewed with imported wheat and barley malts. Fermented with a unique Belgian yeast strain.

TITLETOWN BREWING COMPANY (326) 920.437.BEER
200 Dousman Street / 54303 www.titletownbrewing.com
Head Brewer: info@titletownbrewing.com

Established 1996. For 10 years, Titledown Brewing Company has been serving fresh beer and great food in the renovated Chicago & Northwestern Railway depot in Green Bay's downtown historic district. Our brewer is committed to creating a variety of outstanding beers, which you may enjoy at our two bars, in our billiard room, or in our outdoor beer garden overlooking the Fox River.

Belgian Summer Ale: This traditional Belgian saison (say-sawn) style summer ale is deep golden, light-bodied, cloudy, and features the fruity nose and complex, spicy flavor which are the handiwork of a classic Belgian yeast strain. Made with pilsner malt, Belgian sugar, and two cereal grains, this is a strong yet refreshing summer thirst-quencher.

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 East Kent Golding hop presence and a soft mouthfeel.

Hopsaurus Rex: American IPA available year-round, showcases a complex blend of citrusy American hop varieties, their bitterness well-balanced by distinctive supporting malt for smooth, medium body and exceptional drinkability. 6.5% v/v

Beergarden Pale Ale: Golden-orange, slightly hazy, malt-oriented pale ale has a flowery, sweet aroma, lots of toasty malt flavor, and moderate grassy Willamette hop flavor.

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

TYRANENA BREWING COMPANY (340) 920.648.8699
1025 Owen Street / Lake Mills www.tyranena.com
Brewmaster/Founder: Rob Larson info@tyranena.com
Brewer: Benji Orcutt

Established 1999. Our modern brewing facility produces six year-around beers and a number of specialties. Tyranena recently began bottling a line of big, bold, and ballsy beers especially for full-flavor aficionados. The "Brewers Gone Wild!" series debuted in March 2006 with Who's Your Daddy Bourbon Barrel Aged Imperial Porter. Additional releases: Bitter Woman from Hell Extra IPA, Hop Whore Imperial IPA, Spank Me Baby! Barleywine, The Devil Made Me Do It! Imperial Coffee Oatmeal Porter, High Class Broad Imperial Brown Ale Aged in Brandy Barrels and Stickin' It To The Man Extra IPA. Tyranena brews are available both in bottles and at select draught accounts in southern Wisconsin. Our beautiful smoke-free Tasting Room and Beer Garden are open Wednesday through Sunday. Enjoy live music performances every Saturday night with no cover charge. Growlers available.

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

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.

Chief BlackHawk Porter: Robust black and sharply bittersweet ale. This style was traditionally the session beer consumed by the porters in London.

Headless Man Amber Alt: Brewed in the "old way" of a Dusseldorf-style Altbier. A unique cold lagering process gives this amber ale its smooth taste.

Gemueticlichkeit Oktoberfest: Rich, amber lager with a malty aroma and balanced hop bitterness.

Brewers Gone Wild! Rotating Tap (when one beer is finished the next will go on tap):

Spank Me Baby! Barley Wine-Style Ale: Ruby appearance. Fruity nose. Rich, thick malty body. Stiff hop backbone. Thank you ma'am, may I have another?

The Devil Made Me Do It! Coffee Imperial Oatmeal Porter: A big ol' black beer with oatmeal silkiness. Aged with coffee beans from Sumatra and Costa Rica. Devilishly delicious.

High Class Broad Imperial Brown Ale Aged in Brandy Barrels: Dark brown and full-bodied. Sweet brandy and oak accented aroma and flavor. A Wisconsin original.

Stickin' It to the Man Extra IPA: Ruby red and nearly medium-bodied. Specifically roasted malts and audacious hopping produce a rich cornucopia of fruity flavors and aromas. Stickin' it to the beer establishment.

VIKING BREWING COMPANY (336) 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
brewster@vikingbrewing.com

Established 1994. Viking Brewing Company is a small family owned and operated craft microbrewery in the picturesque village of Dallas in the historic Dallas Creamery Building right on the millpond Viking was established in August of 1994 and was the first new brewery in Northwest Wisconsin since prohibition. Randy and Ann are committed to take Viking's beer to its highest level. Before they brew a style of beer, they research its history and its tradition: where the style originated, who brewed it and with what ingredients. This helps them to gain a deep understanding about the complexities of the beer style and aids in their ability to brew a product that captures the heart and soul of the beer. Viking brews over 23 styles of beer of its own, several contract beers and root beer.

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

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

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! It is also great with vanilla ice cream. A BEER FLOAT!

HoneyMoon: The second Bracket that Viking brewed. It is like a light, honey champagne.

WATER STREET BREWERY (121)
1101 North Water Street / Milwaukee 414.272.1195
3191 Golf Road / Delafield 262.646.7878
Brewmaster: George Bluvus III www.waterstreetbrewery.com

Established 1987. Water Street Brewery began in the historic district once home to Blatz, Pabst, and Schlitz. Gleaming copper kettles greet customers as they walk in the door of our 100 year old cream city brick building. We serve a variety of house beers, seasonals, and root beer to go along with our contemporary food selection. In 2000 we built a second location in Delafield, which is about 25 miles west of Milwaukee, so we are now a chain, albeit a small one with only two links. Both locations brew the same great beer and serve the same great food. Both locations currently are displaying portions of the Water Street Beer Memoribilla Collection. This collection of antique brewery items focuses on Wisconsin's brewing heritage, and includes many pieces from the early 1900's including tap handles, bottles, cans metal and neon signs.

Water Street Brewery Radler Weiss: Hefeweizen blended with lemonade, light and refreshing summer drink.

Mead: Fermented honey, lightly spiced with ginger and lime peel

Brown Ale: Caramel malty English style brown ale.

Peach Weiss: Hefeweizen blended with peach juice

Raspberry Weiss: Hefeweizen blended with fresh raspberries.

Pale Ale: Highly hopped American style pale ale.

WHITE WINTER WINERY (306) 715.372.5656
68323-A Lea Street (at US 2) / Iron River whitewinter.com
Meadmaker: Jonathan G. Hamilton jon@whitewinter.com
Head Taskmaster: Kim Hamilton 800.697.2006

Established 1996. White Winter Winery produces high quality hand crafted meads, or honey wine, using locally produced pure Wisconsin honey and fruit. Mead is the oldest fermented beverage in the world but relatively unknown in modern times. We believe strongly in using what is in our own back yard and have built our business on this sustainable practice. We are truly a regional winery using ingredients grown within approximately 100 miles of the cellar. We use what our neighbors produce to make a great product. It helps them, it helps us, it's environmentally and ethically sound, and you, the consumer, know exactly what you are drinking, where it comes from, how it's made, and that every purchase stays in the community and supports a family farm (and winery!). Some specialty wines and Reserves only sold at the winery. Come for a visit and a free sample, or look for our fine products at a retailer near you.

Limited editions:

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

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

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 currants and honey. Lightly oaked. Serve as you would any dry red wine at room temperature. 11.5%-12.5% v/v.

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

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% v/v. Int'l Eastern Wine Competition Bronze Award 2003, Gold Medal Int'l Mead Competition 2004, Gold Medal Great Lakes Olde World Syder Competition 2005

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

Sweet Mead: Refreshing sweet honey and water fermented to the traditional drink of Kings and Queens. A "Honeymoon" Tradition! Nicely balanced acidity with sweetness. Refreshing

over ice with a twist or warmed and spiced. Silver Medal - Eastern Int'l Wine Competition 2003, Gold Medal Best of Class New World Int'l Wine Competition 2005, Silver medal Int'l Mead Competition 2006.

Dry Mead: Off dry, delicate traditional mead, just honey and water. Pairs well with poultry, seafood, or a green salad. Dryness of a Chardonnay with a light honey finish. 11.5% v/v /Int'l Eastern Wine Competition Bronze Award 2001/

Raspberry Mead: Semi-sweet raspberry, full raspberry nose and mouth, try with chocolate for a decadent taste delight! 11.5% v/v.

Perry (Hard Pear Cider): Just fresh pressed pear cider fermented to about 4.5%-5.0% v/v. Light, crisp, and bubbly. Very refreshing!

GET REAL!

REAL ALE for Real Beer Enthusiasts

For the second year, the Great Taste presents the Real Ale Tent, now in a new location and with more fine cask ales from which to choose. Why is cask ale or real ale different from the multitude of delicious brews at the Great Taste?

* It's fresh and must be consumed young. It is fermented for a second time in the 10.8 gallon serving cask or "firkin," and special care must be taken in its storage and serving. It will be served by gravity, cask into your glass.

* It's unfiltered and unfinned, leaving many flavor components that are removed in other non-cask ales. See if you can tell the difference!

* It may show flavors and nuances not found in similar beers with more carbonation and filtration.

* It follows centuries of British and U.K. brewing traditions, and is "brewing history in a glass".

Drop by our Real Ale tent, order a cask ale by number or by name, and see if what we mean by the distinctive character of "Real Ale". It may not be at proper English serving temperatures (we can't dig a cellar at Olin Park), but we do our best to serve great Midwest cask ales.

The following is a tentative listing of the cask ales being served in the Real Ale Tent, subject to change. Order by number, but confirm your selections with the updated signs posted in the tent. Some beers will not be available all day.

1. O'Fallon Cask Conditioned IPA
2. Fitger's Brewpub Starfire Pale Ale
3. Fitger's Brewpub Black Paddle Porter
4. Two Brothers Domaine du Page
5. Two Brother Cain and Abel Red Ryes
6. Old Capital Brewworks Rye IPA
7. the Livery English Pale Ale, Dry-Hopped
8. the Livery King Cole Porter
9. Rocky River Brewing Hop Goblin IPA
10. Rocky River Brewing Chocolate Coconut Stout
11. 3 Floyds
12. Barley Island Sinister Minister Belgian Black
13. Barley Island Bourbon Barrel Aged Porter
14. Mickey Finn's Scottish Ale
15. Schlafly APA
16. Schlafly Pale Ale, Dry-Hopped
17. Great Dane Wooden Ships ESB
18. Great Dane Potter's Run IPA
19. Great Dane Hop Jack Pale Ale
20. Summit ESB
21. Broad Ripple
22. Brugge Brasserie
23. Rock Bottom Chicago Belgian Saison on Cranberries
24. Bell's Two Hearted Ale
25. Bell's
26. Kuhnhehn Creme Brulee Coffee Stout
27. Kuhnhehn IPA
28. New Holland Mad Hatter IPA
29. New Holland Poet Oatmeal Stout
30. Goose Island Oak-aged Celebration Red Ale
31. Lakefront
32. Barley John's
33. Grumpy Troll Bitter
34. Grumpy Troll Stout
35. New Albanian Malcolm's Old Settlers Ale
36. Minneapolis Town Hall APA
37. Summit IPA
38. Surly Tea Bagged Furious

If you enjoyed this year's festival, join us next year for the 22nd Annual Great Taste of the Midwest 9 August 2008

(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:
Mail order with May 1 postmarks
Local sales first Sunday of May**

(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?

SPECIAL TAPPINGS SCHEDULE

We have provided this page for you to take note of specially scheduled tapplings to which you would like to return later in the day. Some, but not all, of them are printed in the brewery listings at the discretion of the breweries. Some prefer to surprise us the day of the festival.

1pm

1:30pm

2pm

2:30pm

3pm

3:30pm

4pm

4:30pm

5pm

5:30 ...almost last call!

6pm ...you don't have to go home but you can't stay here. Your compliance is encouraged AND NECESSARY!

We'll see you next year!