

Welcome from the president

On behalf of the Madison Homebrewers & Tasters Guild, it is my pleasure to welcome you to the 15th Annual Great Taste of the MidwestSM ! Today you have access to over 400 beers from 100 of the finest brewers in the Midwest. It is our intent to provide an opportunity for you to learn about and explore the wide array of beers that are skillfully crafted by the brewers assembled here today.

Today's festival is the result of a great deal of hard work and dedication by organizers whose only motive is to spread the gospel of good beer. Praise them for their efforts by raising your glass to them. You'll recognize them by the bright "Event Staff" shirts. They are justifiably proud of this event and deserve to be recognized for their dedication. Special thanks go to:

John Barbian, Brewer Check-in
Bryan Bingham, Grounds and Facilities Manager
Bob Drousth, Festival Chair
Steve Ensley, Waste Management
Lori and Jeff Folgert, Mail Order Tickets
Bruce Garner, Ticket Manager and Graphics Liaison
Mitch Gelly, Director of City Relations, Permits, and Safety
Ted Gisske, Volunteer coordinator and WORT Liaison
Tom "The Tux" Griffin, Dunkmaster, Vendors, and Thong Peddler
Nathan Kanous, Front Gate
Paul Kinas, Treasurer
Steve Klafka, Posters and Marketing
Bryan Koch, Parking and Transportation
Don McCreath, Brewery Contacts
Bob Paolino, Program Editor, Media Guru, and Brewer Accommodations
Gail Popsom, Catering/Brewers' Dinner
Bill Rogers, Webmaster and Club Tent Operations
Brett Schultz, Keg Jockey
Glenn Schultz, Ticket Vendors
Fred Swanson, Brewery Liaison and Toilet Accessories
Sue Weaver, Ad Sales
Greg Younkin, Signs and Adhesives Specialist

We also are indebted to the fine work of the hundreds of volunteers who make this event run smoothly. Their support allows for a portion of the proceeds to benefit Community Radio WORT/89.9 FM, whose efforts in coordinating volunteers and musicians are vital to the success of this festival. Thanks go out to the musicians for providing a festive atmosphere and sharing their gifts with us. Of course, we can't possibly thank the brewers and their staff enough for giving us a reason to gather here in good cheer. We appreciate that they have travelled here to give us all a chance to meet them and share in the appreciation of their noble craft. On a personal note, I'd like to thank my wife Jenn for

her extraordinary patience with her beer-obsessed husband. She made sacrifices that allowed me time to devote to club activities.

You have several transportation options but we remind you that driving after attending this event is not one of them. Shuttles and cabs are here as safe options for you and I urge you to use them to get home safely. Information about them can be found in the back of this program. Please sample responsibly and make sure you drink plenty of water.

I hope you enjoy the Great Taste as much as we enjoy hosting it. Your attendance has helped to make this one of the world's premier beer events. Cheers to you all!

Mark Garthwaite, President
Madison Homebrewers and Tasters Guild

From the Editor: MORE THANKS

Ticket vendors: Star Liquor, Steve's Liquor, Wine & Hop Shop, Wonder's Pub, Cork & Bottle, Capital, and J.T. Whitney's were outlets for local ticket sales as a favour to us and a convenience to their customers.

Thanks also to the advertisers, whose support offsets part of the cost of providing this book for you. Please support the advertisers who helped us to bring you today's festival.

The printing for this program book looks so good because of the work by Jim Mayhew at Quick Silver Press. Brewers: Buy Jim a beer if you see him; better still, make his (and Bob's) life a little less stressful next year by sending your information on time, eh? "Sorry this is so late" and "I know this is late and understand if we can't get in" were common E-mail or fax subject lines. (We love y'all anyway!) Well, they got in because I was so late this year. A word to the wise: don't try to assist in organising a major event the same season you are buying a house and moving. I owe ya one, Jim. Okay, probably two or three.

Thanks to the local and regional beer newspapers who are involved with special events at the festival (see below) and to the other publishers who provided free samples for your reading and enlightenment. Please support them with a subscription order so you can continue to be informed of all things malt and hops. Brewers can support these publications' efforts on behalf of the craft beer industry by advertising as a way of keeping that news coming (not to mention making readers aware of your products and events). Educating customers and potential customers is good business for your brewery!

Thanks to the Bicycle Federation of Wisconsin and the Dane County Bicycle Transportation Alliance for providing attended bicycle valet parking. This service has

been a huge and popular success and we're glad to have them back as part of our event. So many people told us that they, too, would have bicycled here if they'd known the service was being offered. Well, it's back and it'll be back again next year, so plan ahead! Please let the volunteers go home on time and reclaim your bike as soon as possible, and definitely before 7pm.

Thanks to Bucky's Rentals, suppliers of our tents and port-a-sans, for their great service and for donating the dunk tank and dressing area. Proceeds from the dunk tank fundraiser will go to Computers to Help People, Inc. and for the Power Flour project. Both are described later in the book.

Thanks to our two artists, Eric Leibbrandt and Patrick Hasburgh, who designed the festival logo (Eric) and our special edition "Saturday in the Park with Beer!" t-shirt (Patrick). Read more about them later in the book.

Thanks to the City of Madison (especially Elinor Riley) for the annual use of this beautiful park and making sure that all the necessary paperwork was done just right. 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 President Mark for his leadership and a cool head to keep the rest of us in check.

SPECIAL EVENTS AT THE BIG EVENT

Great Taste of 10,000 Lakes. The exhibiting brewpubs from Minnesota are here thanks to ***Great Lakes Brewing News***' sponsorship of the third annual "Great Taste of 10,000 Lakes" tasting competition. ***Great Lakes Brewing News*** is one of five major regional beer newspapers published by Craft Beer Guerilla Bill Metzger. In addition to feature articles on breweries, beer adventure, beer politics, and more, the paper offers comprehensive state-by-state (plus Ontario and Québec) coverage of craft breweries.

People who are familiar with the history of the Great Taste of the MidwestSM are aware that the festival is (with one exception long ago) explicitly NOT a competition and never will be. So why is a competition, even with outside sponsorship, taking place at this site? The answer is a very practical one. Minnesota law prohibits brewpubs from taking their beers off the premises except to participate in "tasting competitions." A panel of expert judges evaluated the beers in a blind tasting and gave awards to the beers meeting the appropriate standards for the styles. The benefit for you is the chance to sample some of these beers today.

The competition allows Minnesota brewers to be here while complying with the laws of their home state. The long term solution, however, is to work to change antiquated anti-

consumer and anti-small brewer laws--not just in Minnesota, but everywhere--that make it difficult for small brewers to pursue their art and educate the public about the quality of their products. Ask your local brewers or state's brewers' guild for how you can join the fight for sane beer laws, and keep up with the news by supporting *Great Lakes Brewing News* and other publications that report on the industry. Visit Bill Metzger in the exhibit tent to learn more. (I understand he also has some really cool shirts available!)

The Cream City Carnival. "Whispering" Jeff Platt has been a vocal promoter of all things beer in Milwaukee. He publishes *Cream City Suds*, a compilation of news and "whisperings" about beer happenings in Milwaukee and beyond. He also hosts a weekly AM radio show. Be sure to visit the exhibits brought here by Platt and the Museum of Beer and Brewing project. Take a break from your tasting to visit the exhibit tent and learn more about an important part of Wisconsin's cultural, agricultural, and economic heritage.

MADISON HOMEBREWERS & TASTERS GUILD TENT

The Madison Homebrewers and Tasters Guild tent is "festival headquarters" for many purposes. Brewers who need staff or volunteer assistance should visit the tent or speak with the staff members on duty (look for the special shirts and name badges). Festival patrons can purchase this year's stylish commemorative T-shirt and other items, check the list of door prize winners, or get information on membership. If you need to summon aid in an emergency situation, contact one of the Madison police officers on duty or go to the tent to arrange for assistance.

DUNK TANK

"Dunk a Brewer" has been a popular feature of the festival since being added in 1997, and has been a way for MHTG to raise money for a local charitable cause. The first year we raised the money for the family of a nine-year-old girl who had an especially aggressive form of leukemia. In 1998 the Wheelchair Recycling Project received a lightly used electric chair and the funds to rebuild it. In 1999 we helped grant a very sick child's special wish through our donation to Thursday's Child. Last year and again this year, MHTG has designated Computers to Help People, Inc. (CHPI) as the recipient of the dunk tank proceeds, along with the Power Flour Action Network.

CHPI. CHPI is a small Madison-based nonprofit that has three functions. CHPI provides assistive technology assessments and consulting for people who are blind or have low vision, or who have dexterity impairments that prevent them from productively operating a standard computer mouse and/or keyboard. CHPI also provides a print-to-Braille service when copies of printed materials are required in Braille. Finally,

CHPI recycles surplus donated computers through its Retro-Tech Program. Retro-Tech is the "St. Vincent's" of used computers.

It is primarily because of Retro-Tech that CHPI is so pleased to have been selected to benefit from the Great Taste. The recycling is space and labor intensive and doesn't generate revenue. Recycling saves usable legacy systems from the landfill stream while providing technology to individuals who otherwise could not afford it. The majority of recycled Retro-Tech systems are individually placed locally and configured for the next user by volunteers. But by partnering with groups and individuals with far flung activities, some Retro-Tech computers have also gone to economically depressed East Timor, Nigeria, Guatemala and the Pine Ridge Indian Reservation in South Dakota. For information about CHPI or to make a donation, please call Carl at 257-5917.

Power Flour. Most of you are aware of Briess Malting Company in tiny Chilton, Wisconsin, because their malted barley and other products are so widely used by craft brewers all over the country. Their support of small brewers has gone beyond merely that of a seller of high quality base malts and multi-hued specialty malts. Without Briess, many of the breweries and beers we enjoy today might not exist. So many of us affiliated in one way or another with the craft brewing industry were shocked and saddened by company president Roger Briess' untimely death in April. What many of us did not previously know was Roger's quiet but passionate dedication to fighting child hunger in the Third World.

Roger helped organize the Power Flour Action Network, a non-profit organization dedicated to improving the nutrition of infants in developing countries. PowerFlour is simply powdered malted barley, which is provided to mothers in Third World countries to help them successfully wean their infants from breast milk to solid foods. It works by using the enzymes in the malt to quickly predigest, liquify and sweeten the coarse, hard to digest starchy foods common in third world diets. It is during this weaning period that children often die of malnutrition. Just two pinches of PowerFlour added to eight ounces of porridge liquifies it so it can be fed by spoon or cup to a baby.

To date, PFAN has been actively involved in the distribution and evaluation of PowerFlour in more than a dozen developing countries throughout the world including Ghana, Haiti, Peru, Kenya and Ethiopia, to name a few. Because of generous contributions made to PFAN in memory of Roger Briess, the organization is now undertaking a 12-month-long research project in Panama and possibly a like study in Mexico, a project it has been wanting to do for some time but lacked funding for. The results of the research will be published and used to substantiate the organization's fund raising efforts. Memorials made to the PFAN in memory of Roger Briess topped the \$8,700 mark. PFAN is headquartered in Sheboygan, Wisconsin. For information contact Tom Hartzell, President, 1717 Pheasant Lane, Sheboygan, WI 53081, or check their website at www.powerflour.org

If you want to know more about how PFAN, and PowerFlour is saving lives, pick up a brochure at the Briess Malting table in the vendor tent near the main gate or buy a

“bootstrap” for your tasting glass. Make a contribution if you wish at the Dunk Tank PowerFlour jar and help this great gift from Wisconsin’s malting industry save lives. It’s a Powerfully simple idea promoted by a kind man whom we all miss.

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, 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.

THE ARTISTS

MHTG began a partnership this year with the graphic arts program at Madison Area Technical College by opening the glass design selection process to students in one of the courses. We were overwhelmed by the number or designs and the quality of the effort; the program has some talented designers, who will be able to use their work as part of their portfolios for graduation and prospective employers. The designs by Eric Leibbrandt and Patrick Hasburgh were selected for the festival logo and our special edition “Saturday in the Park with Beer!” t-shirt.

Eric Leibbrandt didn't start out in graphic arts. After earning a B.S. in biochemistry at University of Wisconsin-Madison, he decided he didn't want to pursue a career in lab research or teaching and discovered a creative side he wanted to explore, through music, poetry, and eventually graphics. Eric enrolled in the commercial art program at MATC in Spring 1999. About the design competition, Eric said he looked at beer labels for ideas. “A couple of constructivist ones caught my eye and stuck as I was working on my design.” The glass design was the basis for other uses associated with the festival. Eric works as a lab assistant at the American Red Cross and is looking for fulltime print or web jobs, and any other opportunities to do some designing.

Patrick Hasburgh is a 23 year-old graduate of the MATC commercial art program from Blanchardville, Wisconsin, who enjoys skateboarding, fishing, and (of course) beer. He notes that he has always had a strong interest in art and “an even stronger interest in not starving,” which is what attracted him to graphic design. He attended University of Wisconsin - Stevens Point for a brief period, but transferred to MATC because they have one of the best graphic design programs in the state.

“Saturday in the Park with Beer!” is a parody of a Seurat painting. Patrick said that the park in the original painting reminded him of Olin-Turville. When viewing the impressionist painting, Patrick wondered, “think how much more fun those people could be having if they only had some beer.” That led to the parody. “To take such a bourgeois painting and throw some beer in there is hilarious to me.... It will be fun to see how people respond to the shirt; I just want people to laugh.”

“I can’t begin to describe how excited I am about attending my first ever beer festival. I really do love beer and will definitely brew my own someday.” Patrick is now working as a graphic designer for lifesketch.com and is also looking for freelance work.

SOME RULES

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

Smoking. We understand that people differ greatly in their opinions about smoking. But this is a beer festival--not a tobacco festival. Yes, it is an outdoor event, but even baseball stadiums and other sports venues commonly prohibit smoking. It is simply not something you should expect to do within the boundaries of the festival, so please don’t. The following policy is designed to protect personal safety and comfort where nearly 6,000 people gather in a relatively small space (no one likes cigarette burns), and also accommodates those guests who wish to smoke. Fire safety regulations prohibit smoking in the tents; *violators risk being ejected from the event on the spot.* We accommodate those who want to smoke by providing hand-stamps for reentry at the main gate, and if you choose to smoke, be sure that you fully extinguish and dispose of your butt properly. Picking up hundreds of cigarette butts out of the grass is an unpleasant task for our cleanup volunteers; if you don’t believe it, stop by bright and early tomorrow morning to help out. Thanks for your cooperation!

Closing time. Closing time is 6pm. All brewers **MUST** stop serving at that time, because our licence for the event goes through 6pm. Do not endanger the future of the festival (and don’t invite a personal encounter with the police officers) by asking for “just one more” at 6pm. Please proceed to the exit promptly. (Do not go out over the fences.) The location for taxi and shuttle service, which we encourage you to use, is clearly marked.

ABOUT THIS PROGRAM

We hope that you will find this book useful today as you take your tasting tour of the Midwest's best breweries. Use the map of the festival grounds (available separately) to find the brewery booths, or let your sense of adventure take you where it may.

New this year in the program is the booth number for each brewery to make it easier for you to find particular breweries without having to refer to the map each time. Booths 1-38 are located in the tent that is to your right as you enter the main gate. Booths 39-68 are to your left relative to the main gate, and booths 69-102 are straight ahead. Booth 103 is a beer wagon and not under a tent.

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!

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 16th Annual Great Taste of the MidwestSM as always on the second Saturday in August, 10 August 2002. Tickets go on sale once again on May 1. For additional information about the festival, write to us at P.O. Box 1365, Madison, WI 53701 (enclose SASE). For now. . .

Now go have a beer!

WISCONSIN

ANGELIC BREWING COMPANY (19A)
322 West Johnson Street / 53703
Brewmaster: Dean Coffey

MADISON
608.257.2707
www.angelicbrewing.com

Established 1995. Located only a half-block off State Street, Angelic serves award-winning ales (and an occasional lager) with heavenly sandwiches and entrees. Multiple World Beer Cup and Great American Beer Festival award winner. The beer has body and the food has soul!

Bacchanal Blonde: Our award winning golden ale is well balanced and very light, finishing with a hoppy snap. Its ultra-clean palate is reminiscent of a European Pilsner. (1996 GABF gold medal, Golden/Canadian Ale category)

Sinner's Stout: This thick, creamy and full-bodied stout is made with seven different malts for a rich and complex flavor. Due to the sweet and fulfilling nature of this ale, it is undoubtedly sinful. (2000 World Beer Cup bronze medal, Oatmeal Stout category)

Believer's Bitter: This beer drinker's beer is extremely assertive, heavily hopped, full bodied and "big," which contrasts its delicate floral aroma. A couple of pints of this potent ale will definitely make you a true believer! (1998 World Beer Cup gold medal and 1999 GABF bronze medal., American Style Amber/Red Ale category)

Trident Tripel: Authentic Belgian trappist-style ale, dry and fruity, with an extremely high alcohol content. This ale is fermented at least three times what a normal ale would be, while using about "tripel" the ingredients. A few of these beers may actually give you Poseidon type qualities, so indulge. (2000 World Beer Cup bronze medal and 1999 GABF silver medal, Belgian-style tripel category)

Paradise Lost Porter: Medium bodied dark robust ale with unmistakable hop character.

Heavenly Hefe-Weizen: Unfiltered German-style wheat ale.

Purgatory Pale Ale: A moderately-hopped American pale ale for those who want something a bit less hoppy than Believer's Bitter.

APPLETON BREWING COMPANY (89C)
1004 South Olde Oneida Street / 54915-1399
Owner/Brewmaster: John Jungers

APPLETON
920.731.3322 (restaurant)
920.735.0507 (brewery)
appbrau@vbe.com

Established 1989. The Jungers have owned and managed Adler Brau Pub and Restaurant/Appleton Brewing Co. for a total of 11 years, and in that time their reputation for good beer and good food has grown. The brewery has won multiple medals at the Great American Beer Festival and other competitions. We brew about 20 beers a year. Why so many? Because a brewer is like a chef and likes to make what you would enjoy. In addition to traditional beer styles, Appleton brews some out-of-the-ordinary beers, including Ginseng and Shitake. Tours by appointment.

BELLOWS BREW CREW (93C)

201 East Main Street

Brewmaster/Owner: John Bellows

Established 1999. Formerly the Bellows Brew Co., The Bellows Brew Crew is now in Watertown and is in the construction phase. We hope to open in late August. The building was built in 1845 and is being completely redone. We will be on the 1st floor right on the corner of 2nd and Main. The Bellows Brew Crew will have a full bar with 6-7 of our beers on tap. We will be keeping the building's older warmer atmosphere and do our best to ensure good service. Food such as pizza, soups and sandwiches will be served at any time. Hours of operation will be 3:00pm -Close on Monday-Friday, and 12:00N-Close on Saturdays and Sundays.

BREWERY CREEK (95C)

23 Commerce Street / 53565

Beer Maker: Jeff Donaghue

Established 1998. Brewery Creek includes a 15-barrel brewery, a pub-restaurant and a luxury bed and breakfast inn. All three businesses are housed in a fully renovated three story 1854 limestone warehouse building in historic Mineral Point. We're a little brewery, with a little pub, in a little town, just a little West of Madison. But the beers tend to be big. If you like what you drink here at "the Taste" and you want more, you'll have to come to Mineral Point. Why not spend the night? Hope you have a cracking good time!

Double Brown Extra Stout Ebony Porter: Based on the "Original Porter" recipe from 1750 and weights in at around 20 P.

Special Olde Ale: A "Keeping Ale" with lots of malt and great age behind it. The gravity starts about the same.

Dunkle Dopppe Weizenbock: Represents a rare breed of beer seldom found this side of the Atlantic, the "Dark Wheat Dopppebock." Just a wee bit heavier than the other two.

BREWMASTERS' PUB (9A)

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

1170 - 22nd Avenue (Parkside location)

Brewmasters: Jim Johnson, Dave Norton, and Art Steinhoff

Established 1987. The Midwest's first brewpub draws patrons from both the Milwaukee and Chicago areas. The restaurant features pub grub and fine steaks. The 6.7 barrel brewhouse produces unfiltered, naturally-carbonated beers. The beer lineup includes four regular beers and 2-4 specialty offerings. You never know what great beers they're going to bring (or at least they don't tell us)!

WATERTOWN**MINERAL POINT**

608.987.3298

brewpub@mhtc.net

www.brewerycreek.com

KENOSHA

262.694.9050

262.522.2805

CAPITAL BREWERY COMPANY (38A)

7734 Terrace Avenue / 53562-3163

Brewmaster: Kirby Nelson

Established 1986. Capital Brewery has been proudly producing German style lagers-- the style of beers for which Wisconsin is famous--for 15 years. We currently produce 16 different beers, with sales efforts concentrated primarily in the Upper Midwest. The quality and diversity of our products have made us a well-respected brewery. We were recently named 7th best in the world, and the highest-rated American brewery in the 1998 BTI World Beer Championships. Visit our beer garden and hospitality areas!
Tours: Friday 3:30, Saturday 1:30 and 3:30.

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

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

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

CENTRAL WATERS BREWING COMPANY (74C)

701 Main Street / Post Office Box 123 / 54443

Head Brewer: Paul Graham

JUNCTION CITY

715.457.3322

centralwaters@hotmail.com

www.centralwaters.com

Established 1998. Central Waters Brewing Company, "the microbrew for the microfew," is a seven-barrel brewery in Central Wisconsin producing eight different ales, and root beer. Our first lager (Czech-style pils) is in the tanks and will be on the market soon. The beers are currently available in 22 ounce bottles and half-barrels, but look for six packs once we get our new bottling line rolling. Central Waters was a World Beer Cup 2000 winner for barleywine! In the Madison area, find our beers at Star Liquor, Riley's Wines of the World, and Brennan's.

Mudpuppy Porter: A surprisingly refreshing porter with a chocolatey nose and liberal hopping for the style.

Whitewater Weizen: German-style wheat beer brewed with refreshing spicy overtones.

CHERRYLAND BREWERY (90C)
41 West Maple Street P.O. Box 643 / 54235
Brewmaster: Joe Karl (GBBC)

Established 1987. Cherryland began operations as a brewpub in a turn of the century train station and has since evolved into a distributorship of its Golden Rail, Silver Rail, Cherry Rail, Rail Porter beers along with other micro and import beers. Distributed in Northeastern Wisconsin, Milwaukee, and Madison areas.

Beers TBA

CITY BREWERY (47B)
925 South Third Street / 54601
Brewmaster: Randy Hughes

Established 1999. The brewery was established after the closure of the large landmark Stroh (formerly Heileman) brewery in downtown LaCrosse. It is now a regional brewery producing its City Lager and LaCrosse Lager brands, contract beers, and planned specialty varieties

City Lager: Silver medal winner at the 2000 World Beer Cup, American Premium Lager
City Festbier: Traditional German-style Maerzen.

CROSS PLAINS BREWERY INC. (22A)
2109 Hickory Street / 53528
Brewmaster: John Zappa (Point)

CROSSPLAINS
608.798.3911

www.essersbest.com

First established: 1863 Revived: 1995. George Esser arrived from Germany in 1852 with a taste for good German beer. He built a brewery in Cross Plains in 1863 and called his beer Esser's Best. Six generations of Essers have continued the tradition, keeping the company alive during Prohibition by distributing "near beer." In 1995, under the direction of Wayne and Larry Esser, Esser's Best is brewed in Stevens Point from the original recipe. Statewide distribution.

Esser's Best: Full-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.

CrossPlainsSpecial: Refreshing, golden, medium-bodied pilsener with a pleasant malt flavor and lightly hopped for good balance.

STURGEON BAY
920.743.1945
cherrylandbrew@itol.com

DELAFIELD BREWHAUS (102C)
3832 Hillside Drive / 53018
Brewmaster: John Harrison

Established 1999. Delafield Brewhaus offers award-winning beers, craft sodas, and culinary delights in a casual atmosphere with a view of scenic Lake Country, located approximately midway between Madison and Milwaukee at I-94 and WI-83. The brewhouse is the building's main focus, centered between the restaurant and bar, with an open concept, typical of German style and heritage. The brewery has an in-house yeast propagation lab where 18 strains of yeast are stored and maintained. Using our lab, we have been able to produce 24 different beers in our first year. The restaurant features a Woodstone brick oven. We specialize in pizzas and our famous Asiago Artichoke/Cheese dip, as well as homemade soups, sandwiches, specialty salads, pasta, and a variety of chicken, pork, and beef entrees. Meeting and banquet facilities for 10-200. Beer to go is available in 1/4bbl, 1/2bbl, or growler. Tours are self-guided, explained and diagrammed in great detail on placemats.

Beers TBA.

DENMARK BREWING LLC (8A)
6000 Maribel Road / 54208
Brewmaster: Keith B. Gillaume

DENMARK
920.863.6842
denmarkbrewing.bizland.com
dmbrewing@peoplepc.com

Established 1999. We are a small 6 barrel microbrewery.

Valhalla Ale: Our flagship beer is a flavourful ale with five different malted barley, with organic two-row as the base malt. We use organic malt because of its naturally low protein content and compatibility with our yeast strain, which results in a shorter fermentation time and an uncommon clarity in unfiltered beer. Nugget and Cascade hops give this malty beer a crisp balance.

Denmark Red Ale: Popular ale with three malts and three hop varieties. Smooth finish.

Continental Pilsener: Golden in color with good head retention. The rich flavor is not overpowered by hops or exotic specialty grains.

EGAN BREWING COMPANY (44B)
330 Reid Street / 54115
Head Brewer: Richard Stueven

DE PERE
920-339-2702
www.eganbrewing.com
info@eganbrewing.com

Established 1996. De Pere's oldest and largest operating brewery was originally a standalone microbrewery established to brew and bottle beer for Hansen's Dairy Stores. We added a bar and a restaurant in 1997, and spun them off in 1999, so we're back to being a standalone microbrewery, draught only. The restaurant, now known as Gallagher's of De Pere, still carries up to fourteen of our beers on tap at all times. Available on tap in the Green Bay area at Gallagher's of De Pere, Gallagher's Off Broadway, Gallagher's West Mason, Keith's Bar (Bellevue), and Stadium View. If we're not on tap at your favorite tavern, tell the owner to give me a call. Tours are available any time the brewer's around, or by appointment. Have fun.

Abbot Pennings Grand Cru: If you like our Tripel, then this is the beer for you. Bigger, stronger, and much more complex than the Tripel, this beer will treat you to an explosion of flavor in every sip. 10.0% abv.

Wilsteraner Altbier: A fond reminder of the days before beer was yellow, this brown beer is the famous specialty of the brewers of the city of Düsseldorf, brewed in the German Alt ("old") style. It's medium in body and well-hopped with imported German Spalter hops. 5.9% abv.

Princess of Darkness Porter: Our own Princess Paris brews a devilishly fine Porter that's very black and roasty, with lots of black malt flavor and a bitter-sweet finish. Do not fear the darkness! 5.6% abv.

ENDEHOUSE BREWERY & RESTAURANT (87C)

1020 East Main Street / 53959

Brewer/Owner: Pete Peterson

REEDSBURG

608.524.8600

endehous@mwt.net

Established 1996 (brewery). The EndeHouse became a brewpub after nearly a decade as Peterson's Supper Club (1987). The restaurant is now named for the Ende family that once lived in the house. Tours: on request. Distribution: through Specialty Beverage. On tap in Reedsburg also at Prime Time Sports Bar, Fifth Amendment, and Brewster's FireHouse. In Baraboo at Farm Kitchen Restaurant and Hooty's Sports Bar. Relax, have a beer!

Black Beauty Porter: Well-balanced, full-flavored, with hints of mocha and black malt.

Red Dot India Pale Ale: American style IPA, brewed with pale ale, caramel, and Munich malts; generously hopped with Cascade hops.

Weiss: German-style wheat beer.

FOX RIVER BREWING CO. (63B)

1501 Arboretum Drive / 54901

4301 W. Wisconsin / Fox River Mall / 54915

Brewmaster: Steve Lonsway

OSHKOSH AND APPLETON

920.232.2337

920.991.0000

www.foxriverbrewing.com

Established 1995 (Oshkosh) and 1997 (Appleton). The two brewpubs serve seven full-time brews plus a specialty at each location. Fox River brews are also distributed to accounts in Northeastern Wisconsin (General) and the Milwaukee area (Specialty). The original Oshkosh location, on the Fox River, has outdoor seating, docking for 40 boats, and live entertainment through Labor Day. The Appleton location is at a main entrance to the Fox River Mall.

FUN HUNTERS BREWERY (91C)

841 East Milwaukee Street / 53190

Brewmaster: Randolph Cruse

WHITEWATER

262.473.8000

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

Golden Pilsner: 100% Saaz Hops.

Pale Ale: Lots of Cascades.

Amber Lager: Tettnang finish.

GRAY BREWING COMPANY (65B)

2424 West Court Street / 53545-3307

Brewmaster: Dana Wollé

JANESVILLE

608.754.5150

www.graybrewing.com

Established 1994 (current brewery). The nation's oldest family-owned beverage company (since 1856) reestablished its brewing operation in 1994. Gray's brews superb quality traditional ales, including Honey Ale, Classic American Pale Ale, Oatmeal Stout, Black & Tan, Original Lager, and Cream Ale. Seasonal specialties include Irish Ale, Wisconsin Weiss, Autumn Ale, Imperial Stout, and Winter Porter. Distributed by H&M. Tours: 1st and 3rd Saturdays at 1:30pm.

GREAT DANE PUB AND BREWING CO. (36A)

123 East Doty Street / 53703-3319

Brewmaster/VP: Rob LoBreglio

MADISON

608.284.0000

www.greatdanepub.com

info@greatdanepub.com

Established 1994. The Great Dane Pub & Brewing Company is located in the heart of downtown Madison. The brewery maintains 14 beers on tap at all times, representing a

wide range of styles. The latest addition to our regular beers is an authentic cask-conditioned ESB, made using imported UK malts, hops and yeast, and served directly via gravity flow from firkins behind the bar. The pub itself offers a full menu of diverse and hearty fare, serving food until 1 am, seven days a week. Also to enjoy at The Great Dane is our poolhall/cigar lounge, underground rathskellar bar and beautiful outdoor beergarden. Our beer is also available on tap at a few select locations throughout Wisconsin. Tours are available weekdays, subject to scheduling.

Established 2000.
Beers TBA.

Peck's Pilsener: An authentic Bohemian pilsener loaded with Czech Saaz hops. A Gold-Medal winner! A toast to the "mother of Madison," Rosaline Peck, frontierswoman and owner of Madison's first public house!

Verruckte Stadt German Pils: A light and crisp German Pils, made with European malt and the noble Hallertau Mittelfrüh hop.

Crop Circle Wheat: A true German hefeweizen, made with 60% wheat malt and a weizen yeast that lends the tell-tale banana/citrus/clove accents.

Stone of Scone Scotch Ale: Great Dane cult classic, big and rich with caramel and chocolate malt flavors.

Old Glory American Pale Ale: Loaded with American Cascade hops, this quaffable brew is our best-seller.

Dominator Doppelbock: Best German malts and hops make this brew is huge and luscious.

Old Scratch Barleywine: From the vaults - you'll never know which vintages we'll have!

Who Knows What?!!!! (We Don't!): We always pull a few surprise beers out for the Great Taste.

GREEN BAY (HINTERLAND) BREWING COMPANY (75C)

313 Dousman Street / 54303

Brewmaster: Joe Karls and Bill Tressler

GREEN BAY

888.604.2337

www.hinterlandbeer.com

Established 1995. Founded by Bill and Michelle Tressler to revive the tradition of brewing which had been notably absent from the area since 1966. Bill Tressler received training at both UC-Davis and the American Brewers Guild. The brewery opened in an old cheese plant just outside of Green Bay, but the brewery moved in 1999 to a renovated warehouse building in downtown Green Bay where it now operates both as a microbrewery and a brewpub. Distribution: Eastern Wisconsin and Madison area. Enjoy a Hinterland beer!

Beers TBA.

GRUMPY TROLL BREWPUB (57B)

105 South Second Street / 53572

Brewmaster: Rich Becker

MOUNT HOREB

608.437.2739

www.grumpytroll.com

HARBOR CITY BREWING COMPANY (84C)

535 W. Grand Avenue / 53074

Brewmaster: Jim Schueller

PORT WASHINGTON

262.284.3118

www.harborcitybrewing.com

milerock@aol.com

Established 1996. Small, family owned, managed, and operated brewery dedicated to producing high-quality hand-crafted ales in its 20-barrel brewhouse with four 40-barrel fermenters. These handcrafted beers are not pasteurized and contain no additives or preservatives. Operated by a family with a strong brewing background, Harbor City Brewing Company has the equipment, the knowledge and experience, and the dedication to brew the best beer around (just try it). We look forward to providing you with 'Real. Good. Beer.' for many years to come!!

Harvest Wheat Beer: Characteristic of filtered Belgian wit beer or white ale. Orange Blossom Honey has been added to this handcrafted brew along with select Belgian wheat malt, coriander and orange peel to give this enjoyable honey wheat beer a refreshing citric finish. It is slightly tart and profoundly refreshing!

Mile Rock Amber Ale: Reminiscent of the beers first brewed in this region in the 1840's, with a balance of malt character with a subtle hop flavor and aroma. It's a true American style amber ale.

Mainstreet Brown Ale: Classic English-style brown ale, malty and smooth. English hops add a level of complexity to the beer. The subdued hop character blends nicely with the roasted finish to create a very full flavored beer that is surprisingly light bodied.

HEREFORD & HOPS STEAKHOUSE & BREWPUB (30A)

2201 Sherman Street / 54401

Head Brewer: Kevin Eichelberger

WAUSAU

715.849.3700

www.herefordandhops.com

ales2u@yahoo.com

Established 2000. We have seven house beers, and rotate three seasonals at our head brewer's discretion. We also make our own draft root beer, and red cream soda, with specialty sodas occasionally making an appearance. We have three hickory charcoal fired grills, from which our guests can choose and grill the steak, fish, or kabobs of their liking. Come see why we have quickly established ourselves as the place to be in North Central Wisconsin!

Whitetail Ale: Medium-bodied golden beer, one of our best sellers! The malt and hops combine for a well balanced, very drinkable beer, appealing to a wide variety of tastes! Original Gravity-12.0 Plato Alc. 4.1 wt. 5.1 vol.

Cleary Red: Distinctive amber ale with an abundance of caramel malt, and a small amount of chocolate malt to deepen the color. This beer is medium-bodied and has a slightly dry finish. Original Gravity-11.9 Plato Alc. 4.0 wt. 5.0 vol.

St. Edmunds Rye Porter: Dark, rich full-bodied ale. The addition of flaked rye provides a subtle spiciness and complexity for a dark beer drinker's delight. Original Gravity-14.7 Plato Alc. 4.7 wt. 5.8 vol.

JOSEPH HUBER BREWING COMPANY (42B)

1208 14th Avenue / 53566-0277

Brewmaster / Vice President of Brewing: Hans G. Kestler

MONROE

608.325.3191

www.berghoffbeer.com

Established 1845. Joseph Huber arrived in Monroe to work at the Blumer Brewery in 1923, and by 1940 saved the company from bankruptcy by organizing an employee stock buyout. Blumer stockholders voted unanimously to rename the brewery in 1947. After Joe Huber's death in 1978, Joe's son Fred headed the management until his retirement from the industry. Today, the Weinstein family owns and manages the brewery. The regional brewery gained recognition for its Berghoff brands, including numerous medals from the Beverage Testing Institute and the Great American Beer Festival. Berghoff beers include: Lager, Dark, Bock, Amber, Honey Wheat, Hefe Weizen, Pale Ale, and Classic Pilsener and four seasonals. Other brands include Huber, Rhinelander, Regal Brau, and Braumeister premium American lagers and American Bocks.

J.T. WHITNEY'S BREWPUB AND EATERY (85C)

674 South Whitney Way / 53711-1035

Brewmaster: Richard Becker

MADISON

608.274.1776

www.jtwhitneys.com

Established 1995 (brewery in 1996). Located on Madison's West Side, J.T. Whitney's is minutes from Olin-Turville Park via the Beltline Highway. We brew American, British, and German ales and an occasional lager on-premise on a 10-barrel DME system. Beers range from Goldenshine for the novice micro drinker, to an India Pale Ale and a Porter for those looking for something heftier. We also brew a number of traditional German wheat beers throughout the year. Growlers and kegs available. Keg distribution is available through Frank Beer Company.

Badger Red Ale: Malty Irish ale with caramel notes, lightly-hopped, clean finishing. 1999 GABF bronze medal winner (Irish Red Ale). Now available in bottles.

JT's Heartland Weiss: Traditional German Wheat beer with spicy clove and citrus notes. Great with or without the lemon.

Rich's Rauch Bier: Authentic German-style smoked ale made with malt from the brewmaster's family's hometown of Bamberg, Germany. Rich, smoked character accented with a strong malt flavor, and caramel notes complemented by medium hop bitterness. 1997 GABF Smoked Ale bronze medal winner.

Caramel Popcorn Ale: Light body, mildly hoppy ale with notes of caramel. Made with popped popcorn in the mash for a special taste in the finish.

Other beers TBA

Root Beer: Bold flavor with a touch of sweetness for a non-alcohol alternative.

LAKE LOUIE BREWING COMPANY (37A)

7556 Pine Road / 53503
Owner/Brewer: Tom Porter

ARENA

608.753.2675
lakeloui@execpc.com
www.lakelouie.com

Established 2000. Lake Louie is a small 3 bbl brewhouse operation located on the beautiful shores of Lake Louie (actually a 1/4 acre pond). When we aren't swimming or ice skating, we're producing top quality local beers for local people. Currently offering English and American ales in kegs and pressure filled growlers to taverns, restaurants, and liquor stores. Our beers are being tapped by some of the finer public houses in the area. Check out our website for locations. Really fun free tours on Saturdays by appointment.

Jasmine: An Arena original, this beer is produced using Thai Jasmine rice in addition to malted barley and American and German grown hops. This highly filtered beer has a distinctive golden color with a creamy white head of foam.

Warped Speed: Brewed in the classic Scotch Ale style dating back to the 1700's, with a deep reddish brown color. Full of body, sweetness and flavor. Higher in alcohol content but possessing a smooth and lightly hopped finish.

Arena Premium: Based on the American Pale Ale style, but with more malt to balance the "big C" hop finish attained by generous dry hopping.

Coon Rock Cream Ale: A pre-prohibition Cream Ale using Briess white corn for a very creamy and full bodied beer. Lightly hopped with traditional varieties that would have been grown in our part of Wisconsin a hundred years ago. The ultimate 'LawnMower Beer'.

LAKEFRONT BREWERY (29A)

1872 North Commerce Street / 53212-3701
Head Brewer: John Tully

MILWAUKEE

414.372.8800
www.lakefrontbrewery.com
info@lakefrontbrewery.com

Established 1987. This small, locally-owned microbrewery (the only one actually in the City of Milwaukee) specialising in brewing traditional as well as innovative beer styles was founded by homebrewing brothers Jim and Russell Klisch. In its first year of operation the brewery brewed only 65 barrels of beer, which were distributed by hand truck to its four accounts. Today, Lakefront brews more than 3,000 barrels and its beers are available throughout Wisconsin as well as Illinois

Lakefront White: A traditional Belgian Wit using equal amounts of Pilsener malt and wheat. Hallertau hops, orange peel and coriander are added during the boil. It is fermented with a yeast strain that contributes to the refreshing tartness of the beer. Our White is presented unfiltered.

Nomad Red: Very smooth American red lager, balanced between maltiness and hoppiness. Dark caramel and victory malts are used, and a slight amount of roasted barley accents the reddish hue. Hopped with Hallertauer Tradition.

Cream City Pale Ale: Amber in color with a hint of citrus flavour. The malt characteristics are derived from generous amounts of Carapils and two types of crystal malt. The hop flavor comes from generous amounts of Perle and Cascade hops used both in boil and finish.

Eastside Dark: In the style of a Continental Dark. Munich, Chocolate and Black malts provide a rich, flavorful yet smooth dark beer. Mount Hood hops are experienced throughout the beer's flavor profile.

LEGENDS BREWHOUSE AND EATERY (101C) HOWARD (GREEN BAY)

2840 Shawano Avenue / 54313

Brewmaster: Ken Novak

920.662.1112

Established 1998. A visit to Legends will provide great food and beverage in a warm and comfortable atmosphere. It is a classy sports bar with an extensive menu and five microbrewed beers on tap at all times. Historic photography throughout the restaurant features images of Green Bay's Washington Street in the 1880s and the start of the Green Bay Packers. We have 32 televisions and two big screens to catch all sporting events and the pub and dining room is acoustically designed to allow you to hear your favorite sporting event or to enjoy a comfortable dinner, combining style and class with sports and beer. Watch for a second brewpub in DePere.

Acme Amber: Mildly hopped amber colored lager named for the Acme Packers.

Duck Creek Dunkel: Distinctly dark lager with a delicate roasted flavor and German hops.

Crocodile Lager: A light colored lager brewed with Tasmanian hops.

JACOB LEINENKUGEL BREWING COMPANY (68B) CHIPPEWA FALLS

1 Jefferson Avenue, Chippewa Falls 54729

1515 North 10th Street, Milwaukee 53205

201 South 4th Street, Phoenix, Arizona 85004

Thomas "Jake" Leinenkugel

715.723.5557

414.931.6706

602.462.3800

www.leinie.com

888.LEINIES

Brewmasters: John Buhrow (Chippewa Falls), Greg Walter (Milwaukee), and Peter McFarlane (Phoenix)

Established 1867. Leinenkugel's has brewed traditional Germanic lagers in Chippewa Falls for more than 130 years. Today, the brewery is still managed and operated by the fifth generation of the Leinenkugel family. The smaller, modern Tenth Street Brewery was

built in 1986 by G. Heileman, and purchased and occupied by Leinenkugel's in September 1995. Leinenkugel's BallYard Brewery, a brewpub with operating brewery (5600 bbl. capacity), is adjacent to the Arizona Diamondbacks' Bank One Ballpark ("The BOB"). Both the Wisconsin breweries and the Phoenix brewpub have won numerous medals at the GABF and the World Beer Cup. Tours: Chippewa Falls only: Monday-Saturday (year-around) 9-5 pm; Sundays (June-August only) 11am-3pm. Call for reservations. States distributed: WI, MN, IA, IL, MI, IN, OH, KY, MO, KS, OK, NE, ND, SD, CO, AZ, NM, FL, VA, PA (State College), TX (Dallas, San Antonio, Austin), NC, TN, GA (Atlanta), MD, DC.

LOG JAM MICROBREWERY (17A)

N10096 Kings Road / 54487

Brewmaster: Art Turnquist

TOMAHAWK

715.453.3800

Established 1999. The brewery and attached pub were carved out of the former Tomahawk Power and Pulp Mill, approximately 3 miles east of Tomahawk on the Wisconsin River adjacent to Kings Dam. We have an excellent source of spring water with several natural springs on the site. Distribution: Central and Northern Wisconsin, and Minneapolis, in kegs and 12 ounce bottles. Seeking a Southern Wisconsin distributor.

Best Beer by a Dam Site: Log Jam Lager, Axe Handle Ale, Swede Saw Red Ale, and Classic Nut Brown Ale.

McCLINTOCK BREWERY & GRILL (3A)

132 West Grand Avenue / 53511

Brewmaster: Don Carlyle

BELOIT

608.363.7683

www.mcclintockbrewpub.com

Established 1994 (company) and 1999 (brewpub). Brothers Brian and Tony McClintock started the B.T. McClintock Beer Company, with homebrewer Tony experimenting with different recipes. Their first two beers hit the market in May 1996, winning a bronze medal at the World Beer Cup for McClintock Pilsner™ in June 1996 and BTI World Beer Championships silver medals in 1997 for both the pilsner and McClintock Amber™. The McClintock Brewery and Grill, located in an historic building in downtown Beloit, opened in 1999. Distribution: WI and IL. Tours: Saturdays.

MILWAUKEE ALE HOUSE (70C)

233 North Water Street / 53202

Brewmaster: Jim Olen

MILWAUKEE

414.226.2337

mike@ale-house.com

www.ale-house.com

Established 1997. Homebrew enthusiasts Jim McCabe and Mike Bieser founded Milwaukee's only locally-owned all-grain brewpub. Located in the Historic Third Ward

and on the Milwaukee River with a double-decker outdoor beer garden, Milwaukee Ale House offers six or seven house ales, great food, and one of the best live music venues in the city. Remember, ale's what cures ya! Tours on the fly, by appointment, or by pontoon boat on the river. Growlers and kegs available at the pub.

Louie's Demise: Amber export-style Scottish Ale.

Solomon Juneau Ale: Golden ale dry-hopped with Czech Saaz hops.

Pull Chain Pail Ale: Classic pale ale dry-hopped with East Kent Goldings.

Other year-around beers available at the Ale House: Sheepshead Stout, Downtown Lites, and seasonals.

NEW GLARUS BREWING COMPANY (54B)

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

Brewmaster: Daniel Carey, Diploma Master Brewer

NEW GLARUS

608.527.5850

www.newglarusbrewing.com

Established 1993. A favorite Wisconsin brewery, New Glarus has wasted no time establishing itself as a world class operation. Dan and Deborah have successfully combined their business management and brewing professionalism with their philosophy based on individuality, cooperation, and the use of 100% natural ingredients to produce world class, handcrafted beers for their friends in Wisconsin. Distribution: Wisconsin and Northern Illinois. Gift shop hours: Mon.- Sat. 11-4:30. Tours: call for schedule.

Spotted Cow: A farmhouse ale made with flaked barley, cracked corn, and Wisconsin malt. One of the lighter beers that we brew. Naturally cloudy because we allow the yeast to remain in the bottle. Satisfying with a nice fruity body.

Hop Hearty Ale: The Wisconsin IPA you've been thirstin' for. Brewed with the best of Old World and New World hops. Dry-hopped with Cascade and East Kent Goldings to bring home the hops. Brimming with rich caramel flavors along with an intense hop aroma that you won't soon forget. Cleanly bitter and aromatic, this ale is not for the faint-hearted.

Raspberry Tart: Award-winning Wisconsin framboise made with raspberries, wheat and year-old Hallertau hops and fermented in large oak vats. Raspberry bouquet greets you long before your lips touch your glass. Serve very cold in a champagne flute.

Uff-da Bock: Hearty, full-bodied, complex and smooth with deep chocolate and coffee undertones, and a natural mahogany hue.

Beers TBA

NICOLET BREWING COMPANY (86C)

2299 Brewery Lane, P.O. Box 650 / 54121

Brewmaster: Art Lies

FLORENCE

715.528.5244

800.887.9985 (for tours)

nicoletbeer.com

alies@nicoletbeer.com

Established 1997. There's a place in the woods of Northern Wisconsin where life is simple and time seems to move a little slower. Where the water runs sparkling clear, the air is fresh, and folks take time to enjoy life. A place where great beers are brewed and aged to smooth perfection. Nicolet Brewery is in Florence County, home of the Nicolet National Forest and some of the finest stretches of wild rivers and unspoiled forest in the Midwest. A rural 13,000 square foot facility houses the brewery, offices, and sampling room. Adjoining the brewery is a beer garden and park. Nicolet Brewing specializes in lager beers in the European tradition. We have two flagship beers and a rotating seasonal beer available in bottles and kegs at all times.

Nicolet Classic Pilsener: Golden and full bodied with plenty of Saaz hops.

Nicolet Special Bock: Pale bock beer with loads of malt character and Hallertau hops.

Nicolet Blonde: All-malt American-style Pilsener, light and malty.

NORTHWOODS BREWING CORP, LLC (34A)

3560 Oakwood Mall Drive / 54701

Brewmaster: Timothy Kelly

EAU CLAIRE

715.552.0510

northwoodbrewpub.com

Established 1997. Enjoy fine food and nine different beers in our "log cabin" interior and brick exterior building overlooking Bullis Pond, north of the junction of I-94 and US-53. Distribution: 6 packs and kegs in Eau Claire area.

White Weasel Light Ale: Light body and hopping, brewed with barley, corn, and rice.

Lil' Bandit Brown Ale: Slightly sweet brown ale with low hop aroma.

Beers TBA

OCONOMOWOC BREWING COMPANY (67B)

750 East Wisconsin Ave / 53066

Brewer/Vice President: Tom "Julio" Miller

Master Brewer: Robert Wilbur

OCONOMOWOC

262.560.0388

obcbeer@beer.com

www.obcbeer.com

Established 1998. Oconomowoc Brewing Company has revived the brewing heritage of the Lake Country area. Breweries of old, from the pre-prohibition era through the Great Depression include the Binzel Brewery, Oconomowoc Bottling Works, the Ross Brewery, and the original Oconomowoc Brewing Company--indeed a collection aptly dubbed "barons to bootleggers." Visit our website for an entertaining account of our brewing history. OBC is committed to brewing unique, quality beers for the enjoyment of the most discriminating beer drinkers. Our beers are proudly served throughout the Lake Country area with a few taps in Milwaukee and Madison as well. Our beers are available in kegs only; we hope to offer bottled product soon. Tours: by appointment.

Amber Rye Lager: Five grains and three hop varieties create a smooth drinkable beer.

Black Forest Lager: Light-to-medium bodied Bavarian-style dark lager with a combination of Pilsner malt, Munich malt, and a bit of roasted malt for flavor and color. Lightly hopped with Mt. Hood hops.
German Style Kölsch: Clean, crisp light-bodied German ale brewed with a bit of wheat.

PEARL STREET BREWERY (103)

122-124 South Fourth Street / 54601

Brewmaster and Director of Keg Washing: Joe Katchever

LaCROSSE

608.784.4832

psbrewery@hotmail.com

www.pearlstreetbrewery.com

Established 1999. Nestled in beautiful and historic downtown La Crosse, where the Mississippi, La Crosse and Black Rivers converge, the Pearl Street brewers can usually be found in the Subterranean Brewhouse working on another batch of one of their fine ales, stouts or lagers. The current beer lineup includes Pearl Street Pale Ale, Downtown Nut Brown, Wayward Red, "That's What I'm Talkin' 'bout" Organic Rolled Oat Stout, Belguim Tripel and depending on the time of year you may also find, "el Heffe" Bavarian wheat, Winter Porter, Evil Doppleganger Dopplebock, Summertime Kolsch, or Lederhosen Oktoberfest Lager at one of La Crosse's great bars or restaurants. New brews are always in the works! This year at the fest, make sure you swing by our tent for a free glass of "Ye Olde Gnarly Barleywine" an unreleased year-aged brew we'll bring out at the Great Taste (it won't last long!) and enjoy the foot stompin' bluegrass of Stumbleweed!

Downtown Brown Ale, Pale Ale, and Kölsch

PIONEER BREWING COMPANY (35A)

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

Brewmaster: Todd Krueger

BLACK RIVER FALLS

715.284.7553

pioneer@cuttingedge.net

cuttingedge.net/~pioneer

Established 1997. In 1856 Ulrich Oderbolz pioneered Western Wisconsin's brewing industry in Black River Falls. More than 140 years later, David and Jim Hellman re-established that tradition by opening the Pioneer Brewing Company in the historic Oderbolz Brewery building. The first kegs of Pioneer Lager and Pale Ale were rolled out in June 1997, with Black River Red introduced in early 1998. Later that year, Pioneer expanded its operations even further when it acquired brands from the Wisconsin Brewing Company, when that brewery closed. Pioneer currently produces five beers under the Pioneer label and six beers under the Wisconsin label. Pioneer has quickly gained a reputation for producing world-class beers as evidenced by its two gold medals in the World Beer Cup 2000. All beers are available in kegs and six-pack bottles. Current distribution covers the state of Wisconsin and much of Minnesota. Tours are available during regular business hours or by appointment. Call ahead.

Black River Red: Deep copper German Marzen, full-bodied with a mild bitterness and a touch of rye malt to add crispness in the finish. World Beer Cup 2000 Gold Medal winner in the Oktoberfest category.

Groovy Brew: A traditional German Kölsch decorated in wild tie-dye packaging. This summer seasonal is perfect on warm days.

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

Whitetail Cream Ale: Easy drinking ale, gold in color with a light to medium body and delicately hop-balanced for a clean, crisp finish.

PORT WASHINGTON BREWING COMPANY (5A)

100 North Franklin Street / 53074

Brewmaster: Jeff Kolar

PORT WASHINGTON

262.377.2337

brewmstr@execpc.com

execpc.com/~brewmstr

Established 1996. We offer a selection of lagers and ales brewed on the first complete brewery installation by Wisconsin's W.M. Sprinkman Corporation. Like many other brewpubs, the brewery is visible behind the bar; unlike many brewpubs, however, the brewery is not behind glass, but features an open design. PWBC products are distributed throughout Madison and the Greater Milwaukee area. Growlers available at the brewery. Pier 96 Lager, Amber Ale and Old Port Porter are sold in bottles throughout Wisconsin. Kegs of all PWBC products are found primarily in southeastern Wisconsin.

Pier 96 Lager: Golden, medium-bodied, lightly hopped, with a sweet malt taste.

Amber Ale: Brilliant deep color, medium bodied and modestly hopped.

Old Port Porter: Dark brown, complex malt aroma and flavor with more than a hint of chocolate, caramel, and black malts.

Black Cherry Porter: A dark, rich and complex, full bodied beer, semi-sweet with a hint of black cherries.

Beers TBA

PUMPHOUSE PIZZA AND BREWING COMPANY (71C)

19 West Monroe, Post Office Box 745 / 53940

Brewmaster: Mike "Tuna" Balda

LAKE DELTON

608.253.4687

pumphouse@jvlnet.com

www.pumphousebrewpub.com

Established 1998. Three college roommates first established Pumphouse Pizza in summer 1995. After three years of successfully serving top-quality pizza and highlighting Wisconsin beers, the partners decided it was time to brew their own. Since May 1998, the small brewing room has been continually busy, producing beer for Wisconsin Dells visitors. Pouring brews such as the American Pilsener, Industrial T.P.H. Porter, The Great Wisconsin Dells Summer Wheat, Blue Thunder, and Ahhh Bock... to name a few.

Located in the heart of the Wisconsin Dells, Pumphouse Pizza & Brewing Company is fast becoming a favorite tourist destination.

RAIL HOUSE BREWING COMPANY (4A)

2029 Old Peshtigo Road / 54143

Brewmaster: Mike Erdman

MARINETTE

715.732.4646

Established 1995.

ROCK BOTTOM BREWERY (25A)

740 North Plankinton Avenue / Milwaukee, Wisconsin 53203

Brewmaster: David Bass

MILWAUKEE

414.276.3030

Established 1998. Located downtown on the Milwaukee River, Rock Bottom offers beer and dining in an upscale atmosphere. Choose from the main bar, dining room, casual downstairs pub, or outdoors by the river. Tours on request. Growlers available.

SAND CREEK BREWING COMPANY (33A)

1442 Dunn-St. Croix Road / 54734

Brewmaster: Cory Schroeder

DOWNING

715.265.7694

brewmaster@sandcreekbrewing.com

www.sandcreekbrewing.com

Established 1999. Sand Creek Brewing Company is operating at a 300+ acre family-owned dairy farm in operation since 1901. The lowing of holsteins and the crowing of roosters provide the ambience for the rural backdrop of the brewhouse. Brewmaster Cory Schroeder and partner Jim Wiesender have released two varieties: Sand Creek Golden Ale and English Style Special Ale, and also plan to release an imperial stout and a hefeweizen. Downing is a rural community about 20 miles northwest of Menomonie and 45 miles east of Saint Paul. Sand Creek is named for nearby Sandy Creek, a small stream fed by the same springs from which the brewery draws its well water, and winds through an area of rolling sandstone hills, bluffs and small springs. Available in restaurants and bars in the Menomonie area and in Berlin, Wisconsin, Sand Creek is also available in half-gallon growler bottles in Menomonie.

Sand Creek Golden Ale: An exceptionally smooth brew which appeals to both microbrew enthusiasts and more mainstream beer drinkers alike.

English Style Special Ale: A hearty brown ale best served at a slightly higher temperature than most.

SLAB CITY BREWING COMPANY, LLC (52B)

W3590 Pit Lane / 54107

Brewer/Owner: Bill Winsand

BONDUEL

715.758.2337

www.slabcitybeer.com

Established 1995. Slab City Brewing is a 200 bbl per year microbrewery located on a turn-of-the-century dairy farm 30 miles northwest of Green Bay. The milk house was converted to hold a custom-designed 4 BBL brewing system, with plans for a separate 9 BBL system in the near future. Slab City brews seven styles of ales, all using open fermentation. The high mineral content of the region's water adds to the uniqueness of all Slab City beers. The beers are available on draught in selected taverns in Northern Wisconsin. Growlers are available; ask your local beer store. Growlers rest comfortably in your refrigerator next to that other Wisconsin beverage that used to be produced on the site of the brewery. Tours: by request (call first).

Esker Ale: Full-bodied, unfiltered, unpasteurized, German style ale with a rich copper color, semi-sweet malty flavor balanced with a generous portion of fresh hops. A German altbier yeast also makes a distinct flavor contribution. The malty finish to this full-bodied ale is accented by a hoppy note that satisfies a discerning tongue.

Old 47 Pale Ale: A local favorite with a distinctive hoppy nose from a generous portion of Chinook hops. Harrington, Munich and Vienna malts give this beer a refreshing, full clean taste. Enjoy with a fine cigar on a summer night in the backyard that is your kingdom.

Milkhouse Stout: Don't be fooled by this name! Milkhouse Stout is not a sweet stout, as its name might imply. This is a dry stout with a rich roasted flavor and an ample dose of hops. A blend of five different barleys gives this a robust taste that will tantalize your taste buds. Best served at about 45F in a room temperature pint glass.

W.C. Bitter: Clean taste with a dry finish. Hallertau and Chinook hops blended with Harrington and Victory malts make this a very enjoyable beer.

High Noon Weiss: Hints of banana and clove, lightly hopped with Hallertau, this light summer beer is a great crowd pleaser for the less seasoned beer drinker. Goes great after a hard day's work in the hot summer sun! A slice of fresh lemon is a flavor enhancer, but not a requirement because this beer stands quite well on its own!

Beers TBA

SOUTH SHORE BREWERY (50B)

808 West Main Street / 54806

Head Beer Guy:: Eugene "Bo" Bélanger

ASHLAND

715.682.9199

www.southshorebrewery.com

Established 1995. The South Shore Brewery was established in May 1995 and become the state's seventh microbrewery and first in Northern Wisconsin. Many changes have occurred since its inception. Originally located in the historic Soo Line Depot building in downtown Ashland, it existed with the Railyard Pub. A few additions to the brewery allowed for increased capacity and distribution. A catastrophic fire ravaged the Depot building April 1, 2000 and left the brewery temporarily homeless. A new site was secured in July, 2000 and the ensuing construction lasted until late March, 2001. The new brewhouse and production line was formally commissioned March 29th. The brewery is dedicated to producing flavorful innovative products that uses the best of

traditional techniques and taps the resources of originality from its professional staff. Currently, the brewery distributes its ever increasing line of products to folks in the northern third of the state and Western Upper Peninsula of Michigan.

Nut Brown Ale: (3.8-4.2 % by wt) Don't be intimidated by the rich walnut color. This beer is really not heavy at all. It is very smooth with no bitterness, and has a real warming, nut-like flavor and aroma. Brewed to match a traditional English mild, it has carbonation levels that are more American.

Honey Beer: (4.0-4.5% by wt.) This golden beer is refreshing, crisp yet not overwhelmingly bitter. Locally harvested honey adds that delicate touch of sweetness that balances very nicely with newly developed aroma hops.

Pale Ale: (3.8-4.4% by wt.) Our Pale is an Americanized version of a worldwide favorite. A light amber to copper colored beer, the Vienna malt used in our recipe balances quite nicely with the higher hopping levels. Using two American developed hops, Galena and Cascade, this beer is very distinctive in both flavor and aroma. Described as pleasant, floral, and somewhat spicy with a definite citrus note, it's one of our brewers favorites. Goes great with more aggressive foods.

Rhoades' Scholar Stout: (4.7-5.4% by wt.) Our only named beer to date. Its honorary status is in tribute to its' designer, Allen Rhoades, a fellow brewer who captured a blue ribbon at the Western Washington State Fair when it was entered as a homebrew. 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 barely combine to create the wonderful flavor. Compliments deserts well and try one in place of a cup of coffee.

South Shore Bavarian Wheat/Weizen (4.4 % by wt.) We use 60% wheat malt. The yeast imparts very unique flavors and aromas. The flavors have been described as fruity, clove and nutmeg-like and the aromas are somewhat banana or bubble-gum.

Iron Ore Red Lager: (3.7% by wt.) The beautiful color and depth of flavors is achieved by a dominance of Vienna malt with complimentary additions of rye and a couple caramel malts. The crispness and drinkability come from lagering and the flavor balance created by Cascade and Liberty hops. We think you'll enjoy the difference this beer has in comparison to others of the same style. Brewed specifically for Barker's Island, Superior, WI.

Oatmeal Cream Ale: (3.5% by wt.) This is aimed at our lite beer drinkers. As a cream ale it combines the features of a lager (crisp and smooth) with the best of an ale (fruity and complex) into one beer. We've also added 5% oatmeal and 16% white wheat for a round, smooth flavor and mouthfeel. The innovative feature of this beer is that we brewed one batch as an ale the other as a lager. After primary fermentation they were combined in condition tanks and allowed to mature. Moderate hop bitterness.

SPRECHER BREWING COMPANY (45B)

701 West Glendale Avenue / 53209

Owner/President/Brewmaster: Randal G. Sprecher

GLENDALE (MILWAUKEE CO.)

414.964.BREW

www.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, six seasonals, and five gourmet sodas. Tours (reservations required): Fridays at 4pm and Saturdays at 1, 2, and 3pm. Additional 4pm tours June-August on Mondays through Thursdays. Distribution: Most of Wisconsin, plus metropolitan areas in Minnesota, Illinois, Michigan, and Indiana.

Pale Lager (4.5% alc by vol): Our tribute to Milwaukee has a light toasted malt flavor that is full on the palate.

Hefe Weiss (4.5% alc by vol): Refreshingly light and spicy coarse-filtered German-style wheat ale with a cloudy appearance and creamy head.

Pub Ale (4.5% alc by vol): Quaffable, lightly-hopped English-style ale brewed with seven varieties of malt for complexity, and fermented with an imported English yeast culture for a slightly fruity taste and aroma.

Black Bavarian (6.0% alc by vol): Intensely dark Kulmbacher style lager with superb malt complexity and the distinctive flavors and aromas of coffee, caramel, and chocolate. This 1997 BTI World Champion Black Beer has a renowned smoothness and creamy, tan head.

Seasonal beers: TBA **Sodas also available**

STEVENS POINT BREWERY (26A)

2617 Water Street / 54481-5248
Brewmaster: John Zappa

STEVENS POINT

715.344.9310
www.pointbeer.com

Established 1857. One of Wisconsin's oldest and most popular breweries, the Stevens Point Brewery has maintained a reputation for great-tasting, award-winning beer.

Point Special: Our flagship brand since 1857, an award-winning well-balanced premium lager praised for its pleasant hop character and smooth, hearty flavor.

Point Pale Ale: American pale ale made with a blend of malted barley, Munich, Carapils, and Crystal specialty malts and balanced with Cascade and Willamette hops. Clean and complex, with a fruity accent and a dry, hoppy finish.

Point Classic Amber: Hand-crafted 100% all malt amber lager with Cluster, Hallertauer, Tettnanger, and Cascade hops for a balanced, distinguished flavor.

STOUT BROTHERS PUBLIC HOUSE (79C)

777 North Water Street / 53202
Brewmaster: Al Bunde

MILWAUKEE

414.273.2337

stoutbropublichouse@wi.rr.com

Established 2000. Milwaukee's newest brewpub is located a block from City Hall in two renovated 125 year-old Cream City brick and wood-panelled buildings. We feature six or seven house brews, a selection of guest taps, and a full kitchen serving breakfast, lunch, and dinner Monday through Saturday and brunch only (10am-2pm) on Sunday.

Beers TBA

TITLETOWN BREWING COMPANY (96C)

200 Dousman Street / 54303

Head Brewer: Adam Roberts

Established 1996. Tiletown is located in the 100-year-old renovated Chicago & North Western railroad depot in downtown Green Bay overlooking the Fox River. Green Bay's first brewpub features eight hand-crafted beers, our own root beer, and some of the finest cuisine in the area. Distribution: on-premise and at 12 local bars and restaurants. Tours: Saturdays 2pm.

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

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

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

Beers TBA

TWIN PORTS BREWING COMPANY (80C)

1623 Broadway / 54880

Owner/Brewmaster: Rick Sauer

twinportsbrewing.com

Established 1996. The Twin Ports Brewing Company moved to its new location in the refurbished Russell Creamery building in downtown Superior in March of 1999. The pub serves a variety of ales and lagers brewed on a flexible 2bbl brewing system.

North Coast Amber Ale: Well balanced, malt accented ale, with the aroma of Liberty hops.

Derailed Ale: American Pale with Willamette and Cascade hops.

Burntwood Black Ale: Robust, roasty, malty ale, brewed with seven different malts.

Hava-Hefe-Weizen: Wheat beer with the classic Bavarian character. Brewed by a German.

Spruced Up Wheat: Refreshing wheat beer infused with fresh Northern Minnesota Spruce cuttings.

Big Lake Steam Beer: Our interpretation of an American Classic. Fermented with lager yeast and hopped with Northern Brewer.

GREEN BAY

920.437.BEER

www.titletownbrewery.com

info@titletownbrewing.com

TYRANENA BREWING COMPANY (1A)

1025 Owen Street, PO Box 736 / 53551

Co-Brewers: Rob Larson and Tim Smith

Established 1999. Tyranena is located in a modern brewing facility in Lake Mills where it produces four year-round beers and a number of seasonal specialties. Beer is available in bottles and select draught accounts in southern Wisconsin. Our beautiful smoke-free Tasting Room and Beer Garden are open Wednesday through Saturday evenings. Growlers available.

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

Headless Man Amber Ale: Brewed in the "old way" of a Dusseldorf-style Altbier.

Extended cold lagering gives this amber ale its smooth taste.

Ancient Aztalan Brown Ale: Brewed in the style of an American brown ale. A rich, satisfying chocolate brown ale.

Chief Black Hawk Porter: A robust black and sharply bittersweet ale. This style was the traditional session beer consumed by the porters in London.

Fargo Brother Hefeweizen: A south German-style hefeweizen with a light golden color with clove and banana flavors and aroma.

Shantytown Doppelbock: Brewed in the style of a German Strong Doppelbock. Brown in color with malty sweetness and a full body.

India Pale Ale: Brewed with an abundance of Cascade and Amarillo hops for an intense hop experience.

VIKING BREWING COMPANY (28A)

234 Dallas Street / 54733

Brewmaster: Randy Lee

DALLAS

715.837.1824

brewer@vikingbrewing.com

www.vikingbrewing.com

Established 1994. Viking Brewing Company fired its kettle for the first time on Labor Day of 1996. Since then we have brewed 13 different styles of beers and several contract beers. Tours: 1PM Saturdays. Cheers! Randy and Ann Lee. Try Our "Scandinavian" Smorgasbord!

Whole Stein: Our coffee, oatmeal, milk Porter - "Breakfast Beer"!

Big Swede: Our Swedish Imperial Stout. It's very dark, but extremely smooth.

Copper Head: Premium ruby Märzen-style lager.

Abby Normal: Our Trappist Abby-Style Belgian Ale.

Golden Meadow: Southern Bavarian Weissbier. Ya hey, that's beer!

Julø1: Our Traditional Scandinavian Holiday/Christmas Beer; a delicately spiced, light lager. Get to us early to try this one. It won't last long!

WATER STREET BREWERY (97C)

Downtown: 1101 North Water Street / 53202-3107

Lake Country: 3191 Golf Road /

Brewmaster: George Bluvus III

MILWAUKEE and DELAFIELD

414.272.1195

262.646.7878

www.waterstreetbrewery.com

Established 1987 (Delafield location opened in 2000). Water Street Brewery is located downtown in Milwaukee's entertainment district in the historic neighborhood that was once home to Pabst, Blatz and Schlitz. Cream city brick is tastefully accented with copper trim and antique brewery memorabilia for a classy and upbeat atmosphere. Gleaming copper kettles of the on-premise brewery greet customers as they enter. The menu is well rounded and contemporary. The food is ambitious, well-prepared and is complimented by a variety of seasonal and specialty beers. The Delafield brewery serves the same handcrafted beer styles and food as downtown.

Peach Weiss: Our traditional Weiss beer with fresh peaches and peach juice added to the beer in the secondary fermentation stage.

Mead: Fermented honey with fresh ginger root and lime peel.

Pils: Combination of German and Bohemian style, more malty than a traditional German Pils and aggressively hopped with Saaz.

Pale Ale: American Style Pale Ale, dominated by the Cascade Hop

WHITE WINTER WINERY (82C)

402 South George Street, PO Box 636 / 54847

Meadmaker: Jonathan G. Hamilton

IRON RIVER

800.697.2006 or 715.372.5656

goodmead@win.bright.net

whitewinter.com

Established 1996. Specializing in mead, White Winter Winery is located in a delightful old house on a hill in Wisconsin's beautiful north woods. Our mead is made from local fruits and honey whenever possible. Mead is the oldest known fermented beverage and referred to as "Nectar of the Gods" and was associated with wisdom, immortality, and fertility. Indeed, "honeymoon" refers to the tradition of giving the newly-wedded couple a "moon's" supply of mead to ensure a fruitful union. We make 14 different styles of mead ranging from dry to sweet in traditional, melomel, cyser, black and brackett. We have both wine and beer styles. Our products are bottled in 375ml splits, 750ml wine bottles, or 22 oz beer bottles. Distribution: retail outlets in Madison, Milwaukee, Chicago, and surrounding areas. Check out our web site for a complete listing of retail outlets, or shop on-line at www.whitewinter.com. You can also order by phone at 1-800-697-2006 or stop by for a tour and tasting at our wine cellar and gift shop in Iron River, Wisconsin.

Dry Mead: A light, dry honey wine. Hint of lemon/lime enhances fish or chicken. Similar in dryness to Chardonnay but with a light honey flavor.

Strawberry Melomel: Light and airy semi-dry Strawberry wine. Lighter fare compliments this lighter wine. Comparable to White Zinfandel but with a fresh strawberry appeal.

Blueberry Melomel: Subtle, semi-sweet blueberry mead. Melomel is mead with fruit added at the time of fermentation. Fresh blueberry flavor for dessert or a stand-alone drink.

Sweet Mead: Refreshingly sweet honey wine. A "honeymoon" tradition to enjoy with a loved one. Refreshing over ice for summer or warmed and spiced for cold winter nights.

Brackett: Mead made from malted barley and honey to represent the ancient link between mead and ale. Early explorers to Scandinavia were the first to discover it.

ILLINOIS**AMERICA'S BREWING COMPANY (18A)**

205 North Broadway / 60507

Brewmaster: Mike Rybinski

AURORA

630.264.2739

paytonroundhouse.com

Established 1995. The brewery at Walter Payton's Roundhouse is a 30 bbl. DME system set inside a 72,000 sq. ft. old train roundhouse original built in 1853. Refurbished in 1996 and named one of the country's top ten restorations in 2000. The complex offers indoor and outdoor dining, a cognac/cigar bar, Walter Payton's Museum of football memorabilia, America's club, banquets in 5 rooms or up to 1000 people and courtyard entertainment featuring live bands. Couples get married on our gazebo in the summer, and the courtyard is home to live reindeer in the winter.

Payton Pilsner: Winner of the gold medal at the World Beer Cup 2000 for Bohemian Pilsner. A full bodied Pilsner with assertive hop flavor and aroma.

Hemp Ale: Brewed with sterilized hemp seeds so there's no THC (the chemical that makes you 'high'). It has a nutty, malty flavor that's smooth and mellow.

Schwartzbier: A German style black beer that doesn't have the roast flavor of a Stout or the hop bitterness of a Porter. Think of it as the best of both worlds.

Rootbeer: A creamy, handcrafted rootbeer made with a touch of honey and vanilla.

BENT RIVER BREWING COMPANY (2A)

1413 5th Avenue / 61265

The Brew Guy: Timothy Koster

MOLINE

309.797.2722

bentriver@qconline.com

BLUE CAT BREW PUB (40B)

113 18th Street / 61201-8708

Brewmaster: Daniel Cleaveland

ROCK ISLAND

309.788.8247

bluecatbrew@bluecatbrewpub.com

www.bluecatbrewpub.com

Established 1994. The brother and sister team of Martha and Dan Cleaveland, natives of Rock Island, founded Blue Cat in a restored century-old building in the downtown entertainment district. Relax and enjoy one of our beers on tap while watching the brewers brew one of their nearly 40 recipes in the two-story brew tower. After a fine casual meal on the first floor, move upstairs to partake in pool, darts, video games or just sit and talk. The brewhouse is a 7-barrel Newlands. People can see the operation from milling on the second floor to the 1st floor brewery from either floor. In the basement, the beer is held in 25 year old English Grundy tanks for conditioning and serving. Tours: on request and with monthly beer dinners. Distribution: Illinois and Iowa, including Galesburg, Macomb, and Woodstock, IL, and Bettendorf and Ames, IA. Kegs and party pigs.

Beers TBA

Beers TBA

COLUMBIA BAY BREWERY (61B)

38744 N. Hwy 59 / 60046
Head Brewer: Laura Woodford

LAKE VILLA

847.356.8550
columbiabaybrewery.com

Established 1999.

EMMETT'S TAVERN AND BREWERY (88C)

128 West Main Street / 60118
Brewmaster: Ryan Clooney

WEST DUNDEE

847.428.4500

Established 19???. We're located in 130 year old building and have upscale menu and 6-8 craft brewed beers on tap. Our brewery is manufactured by JVNW. A copper clad brewhouse is the showcase of Emmett's. Emmett's recently one the "Best Beer in Chicago." at the Chicago Beer Society's Brewpub Shootout with our cask conditioned Scottish Ale. We competed against 15 of the area's best breweries and swept the competition, not only winning the best beer but also claiming the "Best Food and Beer Pairing." award. Our five "core " beers are Golden Ale, Scottish Ale, American Pale Ale, Amber Ale, and Oatmeal Stout. We also make several different lagers such as a German Pilsener, Pre-Pro Lager, and Oktoberfest.

FLATLANDER'S (31A)

200 Village Green (Milwaukee Ave. & Olde Half Day Road) / 60069
Head Brewer: Greg Browne

LINCOLNSHIRE

847.821.1234
flatlanders.com
greg@flatlanders.com

Established 1996. Flatlander's produces a full range of beers served fresh on premise only in the cool and impressive setting of the Lincolnshire pub. Enjoy a beer or two, or order a full meal to accompany your beer. Tours on request.

FLOSSMOOR STATION BREWING COMPANY (39B)

1035 Sterling Avenue / 60422

Head Brewer: Todd Ashman

FLOSSMOOR

708.957.2739

www.flossmoorstation.com

flossmoorstation@aol.com

Established 1996. A pleasant dining and drinking experience in a restored 1906 Illinois Central train station. A 15bbl Specific Mechanical brewhouse keeps the tap lines supplied with up of 10 beers available year around. Our beers are available at our pub and very select Chicagoland beer bars. Tours by reservation or by chance. Bottles available soon.

Le Chein Blanc: Belgian Style White Ale. A traditionally brewed Wit beer. Spiced with orange peel (sweet and bitter), lemon peel, grapefruit peel, coriander, Grains of Paradise, chamomile and some secret stuff.

Panama Red Ale: Panama's 6th appearance at the GTM. Brewed with Pale Ale malt and Belgian caramel malts. Hopped with Centennial and Willamette. Dry hopped with a very generous dose of Centennial right in the keg!

Pullman Brown Ale: Our attempt to recreate a Brown Ale from Colonial- era America. Using Molasses and hand toasted oat flakes as adjuncts this beer has an incredible aroma and a very nice texture. Our customers find that this brew is very quaffable. This beer has won honors at 3 of the last 4 Great American Beer Festivals.

Great Taste of the Midwest Exclusive First Releases & Special Beers: As has become tradition we have several beers that we age for many long months and years knowing that we will bring to Madison to share with you today. We at Flossmoor Station know there isn't a better place to show these beers off than right here! Check our booth for exact serving times.

Old Conundrum Barley Wine: Yes, we did save a little for one more appearance. Nice chewy Barley Wine aged 14 months in a Jack Daniel's barrel. 3 years old.

Old 420 Wheat Wine: Barley Wine strength American Style Wheat. Aged 12 months in a Jack Daniel's Barrel. Heavy in body with malty sweetness. Two years old.

Kilt Kicker Wee Heavy: Our Strong Scotch ale aged in a Jack Daniel's Barrel. This is an experiment for us and this is its public debut. 11 months old. Should display a hint of peat smoke but may be subdued by whiskey character.

Bourbon Barrel Brown: Pullman Brown Ale aged in Jack Daniel's Barrel. Another barrel aging project that worked out well. Dark beers always seem to do well in whiskey barrels. Taste it and see why. 2 years old.

Dark Star Imperial Stout: The beer that started it all back in 1998. There is a magic that gets created when you put a big thick strong beer into a whiskey barrel and age it for 6-7 months. A myriad of flavors with depth and complexity. When tasting you'll notice dark chocolate, espresso, dark fruits as well as oak and vanilla notes.

FOUNDERS HILL BREWING COMPANY (62B)

5200 Main Street / 60515

Head Brewer: Karl Fitzloff / Brewers: Karl Schmidt & Darrin Mc Donal

Established 1996. Located in the quaint downtown of Downers Grove, Founder's Hill has 500 seats and serves up a mix of American and eclectic fare in a historical 1890's landmark.

MainstreetMaibock: Traditional German-style lager. Rich in flavor, light in color, medium bodied with some hop bitterness. 6.5% abv.

Santa's Little Helper: Full bodied holiday ale at 9.0% abv, aged one year, smooth and well balanced with three spices.

German Hefe Weizen: Traditional German Hefe, 50/50 wheat and 2-row, very yeasty and oh so tasty. Brewed for our commemorative 5 year anniversary.

Bernardines Honey Brown: This American brown is one of the brewers' favorites to take on that rare fishing trip weekend when there is no beer fest. We add three pounds of apple blossom honey raised by the brewer's Mom and add it to each keg to keep its original sweetness. It is a great sometime treat! Enjoy!

GLEN ELLYN BREWING COMPANY (92C)

433 North Main Street / 60137

Brewmaster: Mike Engelke

GLEN ELLYN

630.942.1140

www.glenellynbrewingco.com

Established 1996. The Glen Ellyn Brewing Company is a small, upscale brewpub located in the western suburbs of Chicago. GEBC is proudly celebrating their 5th anniversary this month. The menu is sure to suit guests of any palate with offerings from burgers and chicken to prime steaks and quality seafood. The 10 bbl brewing system run by Mike Engelke and Matt Van Wyk offers 25-30 hand-crafted beers per year. Brewed in small batches to guarantee freshness, GEBC produce both ales and lagers. With six beers on tap at all times, the brewers are afforded the luxury of pleasing the masses while crafting many specialty favorites from around the world. GEBC hosts several brewmaster's dinners, tastings, tours and off-site events.

Honey Apricot: This summer favorite is a light colored ale, gently hopped, with a subtle yet pleasing dose of Apricot goodness.

Czech Pils: Lagered for 8 weeks, this Bohemian-style pilsner is clean, crisp, and loaded with Saazy goodness.

Rooftop Smoked Porter: This 5th Anniversary ale touts the robustness of roasted barely and chocolate malts, a touch of hops and the unmistakable presence Elderwooded smokey goodness.

GOOSE ISLAND BREWING COMPANY (64B)

1800 W Fulton Street (brewery) / 60612
 1800 N Clybourn Ave (original brewpub) / 60614-4941
 3535 North Clark Street (Wrigleyville) / 60657
 Head Brewer: Phin Demink

CHICAGO

312.226.1119
 312.915.0071
 800-goose-me
 www.Gooseisland.com

Established 1988. Bottled and draught product is produced at the Fulton Street facility with distribution in six midwestern states. The brewpubs feature pub fare and a rotating selection of beers throughout the year.

Honker's Ale, Hex Nut Brown Ale, Blonde Ale, India Pale Ale, Oatmeal Stout, Kilgubbin Red Ale, Summertime, others.

GOV NOR'S PUBLIC HOUSE (56B)

220 North Randall Road / 60156
 Brewmasters: Terry Richardson and Ron Buck

LAKE IN THE HILLS

847.658.4700
 govns.com

Established ????. Our 400+ seat traditional Irish orientated restaurant/brewpub is located in Lake in the Hills about 45 miles northwest of Chicago. Featuring a wide menu of everything from pubfare to steaks and seafood our scratch kitchen serves up something special every day. Our 7 barrel brewhouse creates over 25 distinct offerings including traditional cask-conditioned real ales. Govnor's is always the perfect destination for a great time.

Wee Folk Weiss: Light-bodied Wheat ale with just a hint of Apricot.

Public House Pale Ale: Traditional English Pale Ale, dark amber with caramel tones and a touch of chocolate malt. Four generous hop additions puts this beer at the upper limits for the style.

O'Kellys Hefenweizen: Classic Bavarian Wheat Beer, strong banana and clove tones dominate this very refreshing summer brew. Straw colored, light to medium body, and very lightly hopped.

ILLINOIS BREWING COMPANY (6A)

102 North Center #111 / 61701
 Brewmaster: Tim Hilton

BLOOMINGTON

309.829.2805

Established ????. Proud to be Central Illinois' only Brewery & Pub!

Clover Hill Honey Ale: Light, sweet honey, American wheat ale with flowery aromatic overtones.

Uptown Amber Ale: Medium body ale, refreshing and thirst quenching.

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

Porter From Hell: Heavy, robust porter with chocolate overtones and an attitude.

MICKEY FINN'S BREWERY (100C)

412 North Milwaukee Avenue / 60048

Brewmaster: Ryan Ashley

Established 1994. Originally an historic tavern built in the 1880s, Mickey Finn's is now a 14,000 sq.ft. restaurant, beer garden, and brewery serving Lake County with more than 20 different seasonal offerings. Mickey Finn's offers award-winning lagers, weissbiers, and ales (including traditional cask-conditioned real ales in the British style). The summer months are particularly popular with the outdoor beer garden and upstairs live entertainment.

RAM RESTAURANT AND BIG HORN BREWERY (99C)

1901 McConnor Parkway / 60173

Head Brewer: Tom Nelson

Established 1995 (Ram International). This is our 20th brewery of Ram International, which has 23 breweries operating in Washington, Oregon, Idaho, Wyoming, Colorado, Texas, and Illinois. Big Horn Brewing Company is the third largest privately owned brewery in the United States. Schaumburg produced more than 1,350 barrels last year on a 15 barrel JVNW system. We also have an area brewery in Wheeling, IL, and another one coming soon in Rosemount.

Buttface Amber Ale: The rich amber ale gets its color and malty richness from a combination of five barley malts, with Willamette hops to balance.

Big Horn Hefeweizen: Unfiltered traditional Bavarian-style wheat beer. You cannot confuse this beer with American Wheat.

Knock Out Stout: Medium bodied, dark brown beer with roast, brown, and crystal malt flavors accompanied by hop bitterness.

TWO BROTHERS BREWING COMPANY (81C)

30W114 Butterfield Road /60555

Brewmaster: Jason Ebel

WARRENVILLE

630.393.4800

info@TwoBrosBrew.com

www.TwoBrosBrew.com

Established 1997. Two Brothers Brewing Company was founded by Jim and Jason Ebel as an expansion of The Brewer's Coop homebrew store, and now produces high quality beers for Chicagoland and beyond. Since its founding, we have purchased a bottling line and now package our award-winning beers in kegs and long neck bottles. Distribution: Chicagoland, Milwaukee, and Minneapolis/St. Paul.

Ebelweiss: This authentic Hefe-Weizen with notes of clove, vanilla and banana, is the pride of Two Brothers. Crafted using imported German Wheat Malt, German Northern Brewer and Hallertauer hops and our special Hefe-Weizen yeast strain.

LIBERTYVILLE

847.362.6688

mickeyfinnsbrewery.com

French Country Ale: Brewed with specialty malts and all imported hops to replicate the country ales of eastern France. Deep copper color, malty, and soft on the palate.

Bock: Our first lager! This beer has been held back especially for the Great Taste of the Midwest after 7 months' lagering. Brown in color with a great malty smoothness.

Beers TBA**WILD ONION BREWING COMPANY (13A)**

28W039 Commercial Avenue / 60010

Brewmaster: Mike Frost

LAKE BARRINGTON

847.304.0161

www.wildonionbrewery.com

Established 1997. Wild Onion, located about 45 miles northwest of Chicago, takes its name from the origins of Chicago. The Potawatomi called the area "che-cau-gow," meaning "where the wild onion grows." Our beers are brewed on a 20-barrel system. Year-around beers include: Paddy Pale Ale, Jack Stout, and Golden Lager. Seasonal beers: Pumpkin Ale, Winter Warmer, and Summer Wit. All beers are available in bottles or on draught throughout Chicagoland, the Rockford area, the Milwaukee area, and here around Madison. In 2002 we will be opening a kick-ass pub and new brewing facility in Lake Barrington just a few blocks from our current location. Come join us for a pint on our hop covered beer garden over looking our quarry lake. We'll save you a seat.

Golden Lager: A smooth lager brewed in the finest German tradition with a variety of imported barley and hops.

Paddy Pale Ale: An exceptionally balanced American pale ale with hop flavor and aroma blended with a rich, malty texture.

Jack Stout: A full-bodied, dark ale blended with a variety of roasted malts and a touch of oatmeal.

Summer Wit: A traditional, Belgian style white beer with hints of coriander and orange peel. A perfect beer for a hot summer day at a festival in Madison.

INDIANA**BACK ROAD BREWERY (55B)**

1315 Michigan Avenue / 46350

Owner/Brewmaster: Chuck Krcilek

LaPORTE

219.362.7623

www.backroadbrewery.com

Established 1996. Even before its inception, LaPorte County's first microbrewery had deep roots in the art of homebrewing. The founders found overwhelming enjoyment in the alchemy of turning water, malt, yeast, and hops into beer. Founded in 1996 as the Brick Road Brewery Corporation, the brewery now operates under the business name of Back Road Brewery. The brewhouse has a stainless steel 7-barrel mashtun (retrofitted

dairy tank) and brewkettle. Fermenters include one used 14-barrel cylindrical-conical tank and two 14-barrel used dairy tanks. Our beer is not filtered and is conditioned in one of the four 14 barrel bright beer tanks. We have produced 16 different beer styles (six year-around) and is the first production microbrewery in LaPorte County. Distribution: Draught and bottle in NW Indiana and including the following cities--South Bend, Lafayette, Indianapolis, Bloomington, and Muncie. Tours and tastings Saturdays 1-4pm (call).

Back Road Ale: Thirst-quenching amber-colored pale ale with a smooth and mild taste. A generous dosing of fresh English hops balances the maltiness of our flagship beer. Dry-hopping adds a fresh herbal-like aroma. LaPorte's first handcrafted beer! (5.0% v/v)

Belle Guinness Stout: As dark as its namesake's history, yet this Irish-style dry stout is amazingly smooth to drink. You will taste chocolatey, coffee, and roasty flavors like never before. Don't be afraid of the dark. I guarantee that a true dark beer lover would die to try it; it will definitely not kill you. One of our best sellers and one of our favorites. (4.0% v/v)

Midwest IPA: Like hops? Let's see if you can handle this! Our IPA has enough hops to float a battleship. Let the resinous and grapefruit-like hops flavor and aroma stimulate the senses and smack your buds. High in hop flavor and aroma. (6.3% v/v)

Belgian Wit: Looking for something a little lighter? This one will please your palate. Unmalted wheat with coriander and orange peel make for a taste that only this beer can create. Hazy bright yellow and refreshing, this will please the most discerning fans and make the rest appreciate its delicate flavor. (5.5% v/v)

Weiss: German-style Hefeweizen made with 51% malted wheat, cloudy, decidedly banana and clove-like). A refreshing brew for a hot summer day. (5.1% v/v)

Beers TBA

BROAD RIPPLE BREW PUB (78C)

842 East 65th Street / 46220
President/Brewer: John Hill

Established 1990.

Beers TBA

INDIANAPOLIS

317.253.2739

DUNELAND BREWHOUSE (60B)

580 Cheyenne Court / 46391
Brewster: Barbara Kehe

Established 1997.

WESTVILLE

219.878.9180

Stars 'n Bars American Wheat Ale: Refreshing summer beer - made from a blend of pale and wheat malts and lightly hopped.

Mount Baldy English Ale: Traditional British style ale brewed with crystal, pale and a hint of chocolate malt. Hopped with E.K.Golding and Fuggle.

Bubba's Brown Ale: Robust brown ale, with a complex malt character and a chocolate overtone. Hopped with Cluster, Fuggle and Cascade.

LAFAYETTE BREWING COMPANY (76C)

622 Main Street / 47901-1451

Brewmaster/President: Greg Emig

Brewer: Chris Johnson

LAFAYETTE

765.742.2591

mail@lafayettebrewingco.com

www.lafayettebrewingco.com

Established 1993. We are located in a turn-of-the-century brick building in the historic downtown shopping district, minutes from I-65. The recent installation of two additional fermenters has increased annual capacity to approximately 1,200 barrels. The 150-seat brewpub serves a full lunch and dinner menu and features six flagship ales and a rotating variety of specialty and cask-conditioned beers. Look for expansion to the second floor in late fall of 2001! Tours: by advance request. Growlers available for carry-out.

Tippecanoe Common Ale: A brew with an uncommonly great taste! Plenty of malt combined with a substantial dose of Amarillo hops makes it hearty, yet refreshing.

Eighty-Five: An intensely bitter American pale ale supplemented by a massive dry-hopping of Centennial hops. Our own Alpha Acid Test!

Black Angus Oatmeal Stout: Five malts and 10% oatmeal make for a smooth and silky full-bodied black ale. Drink your oatmeal. Silver medal, 1998 World Beer Championships.

MAD ANTHONY BREWING COMPANY (77C)

2002 Broadway / 46802

Brewer/Owner: Todd Grantham

FORT WAYNE

219.462.ALES (2537)

Madbrew.com

Established 1998. Mad Anthony was originally a microbrewery inside of a popular Fort Wayne restaurant, The Munchie Emporium. We purchased the restaurant in September 1999 to become a full fledged brewpub. We maintain a regular rotation of 7 handcrafted beers served in the eclectic atmosphere of The Munchie Emporium. Beer is self distributed in kegs and bottles throughout Fort Wayne and the surrounding area.

Auburn: Our award winning amber lager. This beer was a silver medalist in the 1999 GABF and bronze finisher in the 2000 World Beer Cup.

Harry Baals Irish Stout: A tribute to our former mayor. (yep it's pronounced that way).

OAKEN BARREL BREWING COMPANY (51B)

50 North Airport Parkway Ste.L / 46143

Head Brewer: Brook Belli

GREENWOOD

317.887.2287

obbc@aol.com

oakenbarrel.com

Established 1994. Oaken Barrel is a 200-seat full-service restaurant and brewery serving a wide variety of fresh and flavorful ales brewed on a 7-barrel system. The restaurant features two bars, family dining, a beer garden, and a small banquet facility. Brewmaster

Brook Belli was won several national and international awards, including medals at the Great American Beer Festival. This year, Oaken Barrel added a 50-barrel brewing and bottling facility on the east side of Indianapolis. Distribution: Central Indiana (Indianapolis and Bloomington).

Razz-Wheat: A silver medal winner at the 1995 GABF, this Americanized version of a Belgian fruit beer is the perfect summer quencher. (5.0% v/v)

Indiana Amber: Caramel malty with enough hops to balance for a clean finish (5.0% v/v)

King Rudi Hefeweizen: Traditional German wheat beer with hints of clove and banana. (5.5% v/v)

Beers TBA**THREE FLOYDS BREWING COMPANY, LLC (20A)**

9750 Indiana Parkway / 46321

Brewmaster: Nick Floyd

MUNSTER

219.922.3565

www.threefloyds.com

Established 1996. Nick Floyd founded the brewery to satisfy his thirst for big, hoppy, uncompromising beers. Three Floyds produce distinctive, full-flavored ales for the Upper Midwest. Adhering to our motto, "It's Not Normal!" we are happy to push the envelope on malt, hops, graphics, and attitude, yet our 4 year-around brands satisfy all consumer desires.

(Brewery did not provide a listing of this year's beers, but you can be sure they'll have Alpha King. Check out their booth to see what else they're serving.)

Alpha King Pale Ale: The name says it all! Our flagship brew is a big, robust American Pale Ale. A malt bill of amazing variety combines with massive hopping to deliver a beer that breaks down barriers and challenges taste buds. "No lack of character here!" reports *All About Beer* magazine about this silver medal winner from the World Beer Championships.

IOWA**MILLSTREAM BREWING COMPANY (59B)**

835 48th Avenue / Box 284 / 52203-0284

Head Brewer: Aaron Taubman

Head Brewer: Aaron Taubman

AMANA

319.622-3672

brewery@millstreambrewing.com

millstreambrewing.com

Established 1985. Carroll F. Zuber and brothers James and Dennis Roemig dreamt of building a small brewery. They called on one of America's premier brewers, Joseph Pickett Sr. of the Dubuque Brewery, to help in the brewery design. Millstream is the first

brewery to operate in Amana since 1884. 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. New for our 15th anniversary our two beers, the German Pilsner, and German style Hefewiessen beer. Tours available please arrange in advance. (brewery@millstreambrewing.com)

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

Millstream Hefewiessen: A thick luscious body and an aroma that contains assertive banana, clove and bubblegum flavors. Best if the bottle is agitated first to rouse the yeast into solution, as they add much to the flavor.

Schild Brau Amber: Vienna lager. Brilliant red color. Deliciously complex roasted malt flavor and nose, slight hop bitterness, caramel sweet finish.

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

STONE CITY BREWING LTD. (46B)
P.O. Box 535 / 220 S. Dubuque St. / 52333
Brewmaster: Jeff Allen

SOLO
319.624.1360
stonecity.com

Established 1996. We brew traditional European style ales and lagers. Filtering is a dirty word here at Stone City. Our philosophy is that the brewers of centuries ago who let full-bodied beers blossom in all their glory were closer to the mark of excellence than the large brewers of the last few decades. We take pride in the fact that we built our own 16 Bbl brewing system with revamped parts from all over various industries. Our fermenters were dairy tanks in a former life; now they make beer that is truly "Handcrafted in the Heartland." Tours: on request.

Iowa Pale Ale (IPA) (5% alc by vol): Brewed with four malts and three hop varieties for a complex flavor profile that will bring you back for more. "Always quaff with friends."

Artist Colony Ale (5.5% alc by vol): Brown ale brewed with three types of hops and an Irish Ale yeast strain. "Stimulates creativity with proper company."

Stone Bluff Pilsener(4.5% alc by vol): Traditionally brewed in the Czech style. We use Czech Saaz hops and a Bohemian lager yeast for this beer style.

John's Belgian Wit (4.5% alc by vol): Wit beer yeast strain gives the beer a spicy character. Brewed with orange peel and coriander. Available in 12 ounce bottles and on draught. Brewed under contract for John's Grocery.

Beers TBA

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IOWA

KENTUCKY

BLUEGRASS BREWING COMPANY (41B)
636 East Main Street / 40202
Brewmaster:

LOUISVILLE
502.584.2739
bbcbrew.com

Established 1993. Bluegrass Brewing Company has developed a strong local following. Our beers are available bottled or kegged in Indiana, Ohio, and Kentucky and have won numerous medals at the Great American Beer Festival and the Real Ale Festival. In Spring 2001, BBC purchaed a second brewery in Louisville to handle increased demand for our beer.

American Pale Ale, Bearded Pat's Barleywine, Luna De Meil (Raspberry Mead), Alt Beer

MICHIGAN

ARCADIA BREWING COMPANY (48B)
103 West Michigan Avenue / 49017
Head Brewer: George F. Murphy, Jr. ("Murf")

BATTLE CREEK
616.963.9690 (tavern)
616.963.9520 (brewery)
tsuprise@aol.com

www.arcadiabrewingcompany.com

Established 1996. Arcadia, located in downtown Battle Creek, brews world-class English-style ales on a 25-barrel Peter Austin Brick Kettle Brewing System that was designed and fabricated in England. This classic system uses a single infusion mash and open fermentation. Imported two-row malted barley from England and the proprietary Ringwood yeast produce world class British-style ales, porters and stouts. We specialize in cask-conditioned real ales. Our ten beers include 1998 World Beer Championship medal winners Angler's Ale (Bronze Medal-Pale), Whitsun (Silver Medal-Wheat), IPA-India Pale Ale (Gold Medal-IPA), as well as Starboard Stout, ESB, Battle Creek Special Reserve (Mild), Nut Brown Ale, London Porter, Imperial Stout, and Strong Scotch Ale. Distribution: bottles and kegs throughout Michigan and in a few select accounts in the Metro Chicago and Ohio markets. Tours: Saturdays 1-3 pm and by appointment.

Arcadia IPA: Intensely pine-like floral aroma and resinous hop flavor are balanced by lightly caramel and toasted malt flavor in this unfiltered IPA. Our IPA is the highest ranked IPA made in the United States.(Beverage Tasting Institute)

Arcadia Whitsun: Light Golden, full bodied unfiltered English spring and summer festival ale spiced with coriander and orange peel has a rich and creamy head and smooth taste, assisted by the addition of Michigan Star Thistle Honey.

Arcadia London Porter: A London style porter with deep chocolate/ruby color and the subtle accent of hardwood smoked malt. This distinctive beer is brewed using no less than seven different varieties of premium European malted barley, resulting in a complex

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MICHIGAN

and full bodied beer characterized by hints of chocolate, coffee, caramel and beechwood smoke. The big malty finish to this beer is balanced by a solid hop bitterness and the refined English aroma and flavor of premium Goldings finishing hops.

Arcadia Strong Scotch Ale--Cask--: A lovely and deep garnet color is joined by the aroma of plums and toffee in this unique and special ale. Brewed with Marris Otter malted barley from Crisp Maltings, Ltd. in England, the rich and full-bodied feel of this beer brings out flavors of caramel and roasted chestnuts, which is balanced with a clean and crisp alcohol finish, and just the right amount of lingering hop bitterness. A real treat!

DRAGONMEAD MICROBREWERY (43B)

14600 East Eleven Mile Road / 48089

Brewers: Jeff Levine, Eric Harms

WARREN

810.776.9428

www.dragonmead.com

Established 1997. Dragonmead Microbrewery is dedicated to the production of top quality, hand-crafted ales and lagers. We take great care in producing beers in accordance to traditional styles using imported grains, hops and style specific yeast strains. We consistently have 20 - 30 different beer styles available on tap in our pub including cask-conditioned ale and nitrogen-dispensed beers. Our 3-bbl. brewhouse allows us the flexibility to produce small batches of a wide variety of beers in order to maintain the freshest product possible. We currently only distribute draft beer in southeastern Michigan. Occasionally, we have bottled beer (Final Absolution Belgian-style Trippel) available for sale in the pub only. Anyone interested in distributing Dragonmead beer to a wider area may feel free to contact the brewery (e-mail us at brewers@dragonmead.com). Pub hours are Tuesday - Friday 4pm - 10 pm and Saturday Noon - 10pm.

Get ready for a great selection of beers!

KALAMAZOO BREWING CO., INC. (53B)

355 East Kalamazoo Avenue / 49007

Brewmaster/President: Larry Bell

KALAMAZOO

616.382.2338

www.bellsbeer.com

Established 1985. Kalamazoo Brewing Company has grown from using a 15-gallon soup kettle to incorporating three small brewing systems--2-barrel, 15-barrel, and 30-barrel brewkettles. We produced more than 21,000 barrels of beer in 1999 and 25,000 in 2000. We make more than 15 different brands of beer throughout the year. All of our beers are unfiltered and naturally carbonated (bottle conditioned). We always look forward to showcasing many products at the Great Taste. Please come to our booth and check out our schedule of what we'll be tapping. We promise to keep it interesting! Distribution: MI, IL, WI, MN, MO, IN, OH. Bottles and kegs are available, although markets vary. Tours: Saturday afternoon or by appointment. Call our Eccentric Cafe at 616-382-2332 for more information.

NEW HOLLAND BREWING COMPANY (23A)

205 Fairbanks Avenue / 49423

Brewmaster: Brett VanderKamp

HOLLAND

616.355.6422

newhollandbeer.com

Established 1997. The New Holland Brewing Company brewed its first batch in June on 1997. The company goal was to brew hand crafted beer that would be unique to the Midwest. New Holland has had much success in its short career, including two medals at the World Beer Cup, and a silver medal at the GABF. For big, Fat beers be sure to check out our brewery. The brews are truly "Art in Fermented Form." New Holland currently distributes both Keg and Bottles of its "Mad Hatter Ale", "Paleooza Ale", "Zoomer Wit", and "Green Hornet Beer" throughout Michigan.

OLDE PENINSULA BREWPUB (83C)

200 East Michigan / 49007

Brewmaster: Gregory "Gonzo" Haner

KALAMAZOO

616.343-2739

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

India Pale Ale: Golden ale dry hopped for a great bitter taste.

Summer Wheat: An American wheat ale, very light in body with a hint of hops in the finish

Rocking' Raspberry Wheat: Mildly hopped unfiltered wheat ale, soft raspberry finish.

MINNESOTA

AUGUST SCHELL BREWING COMPANY (73C)

Post Office Box 128, Schell's Park / 56073

Brewmaster: Jeremy Kral

NEW ULM

507.354.5528

www.schellsbrewery.com

Established 1860. The second oldest family-owned and -operated brewery in the United States is nationally recognised as one of the early pioneers of the micro/craft beer industry, known for brewing authentic traditional European styles of beer. We distribute in bottle and kegs in MN, ND, SD, IA, WI, IL, MI, OH, PA, DC.

August Schell Pils: Classic European Pilsener with a big hop and malt aroma. 1998 BTI World Champion Pilsener, "one of the ten best beers in America" (BTI).

Fire Brick Lager: Authentic Vienna lager. Slightly toasted malt flavor with a rich malt sweetness. Mild flavor and low hop bitterness make it a very easy-drinking beer.

Schell Zommerfest: Our classic Kölsch is true to style and brewed with 10% wheat malt. Light taste and effervescence make it a refreshing summer beer.

German Pale Ale: This one of a kind ale is brewed with a blend of imported and domestic malts, three varieties of hops (including imported Kent Goldings), and our German Alt yeast. The result is an aggressively hopped amber ale that exhibits an uncommon smoothness and an outstanding malt presence.

BACKWATER BREWING COMPANY (94C)

1429 West Service Drive (Westgate shopping ctr, U.S. 61) / 55987
Brewmaster: Chad Peters

WINONA

507.452.2103

Established 1995. Winona's first brewery since the early 1960's offers four fulltime ales as well as seasonal and specialty ales. Producing our beers in small batches ensures quick turnover and exceptional freshness. In addition to our brewery we also have a full service restaurant and a new addition, the Backwater Smokehaus. We hope to see you in scenic Winona enjoying a BBC brew and some of the best BBQ around! Minnesota law prohibits off-premise sales by brewpubs. Tours: Possible anytime during open hours, seven days, 11am-1am. (*Attending today thanks to Great Lakes Brewing News' "Great Taste of 10,000 Lakes."*)

Wingdam Wheat Bavarian Weizen: 40% wheat malt and authentic weizen yeast go into this sweet, light-bodied weizen with slight banana, clove, and phenolics.

Cat Tail Pale Ale: Copper-colored, slightly dry with a distinct bitterness and caramel character. Generously hopped.

Rivertown American Nut Brown: Six malts make for a slightly sweet, nutty brew.

Steamboat Oatmeal Stout: Medium-bodied, rich and dark with a creamy brown head, with five different malts and 10% oats.

FITGER'S BREWHOUSE BREWERY & GRILL (10A)

600 East Superior Street / 55802

Head Brewer: Dave Hoops

DULUTH

218.726.1392

dhoops4523@aol.com

www.brewhouse.net

Established 1996. Fitgers Brewhouse is located on Lake Superior in the historic Fitger's Brewery, which stopped production in 1972. Our 7-barrel wood clad brewery produces seven year-around ales, about 30 different seasonals, and hand-crafted rootbeer.

Production should total about 750bbbls this year. Minnesota law permits on-site sales only. (Minnesotans, please write your representatives on our behalf). Tours available by brewers, if in brewery and not up to their knees in spent grain. (*Attending today thanks to Great Lakes Brewing News' "Great Taste of 10,000 Lakes."*)

Witchtree E.S.B: English style Extra Special Bitter, 1055 O.G. Brewed with Fuggles and East Kent Golden hops. Smooth session beer. (Nitrogen dispense)

Big Boat Oatmeal Stout: 1068 O.G. Black velvet on the palate, our "house favorite" honors the once great shipping industry on the world's largest fresh water lake. (Nitrogen dispense)

El Niño IPA: 1071 O.G. A tribute to the west coast roots of our brewer. Generous amounts of Columbus, Nugget, and Cascade (2lbs per bbl). Dry-hopped. All whole hops, a hopheads dream.

Beers TBA.

GRANITE CITY FOOD AND BREWERY (11A)

3945 Second Street, South/ 56301

Brewer: Bob McKenzie and Larry Chase

SAINT-CLOUD

320.203.9000

Established 1999. (*Attending today thanks to Great Lakes Brewing News' "Great Taste of 10,000 Lakes."*)

MANTORVILLE BREWING COMPANY (TBA)

Brewer: Tod Fyten

MANTORVILLE

(A new addition to the Great Taste just in time for the program. Look around; you'll find where we put 'em.)

MINNEAPOLIS TOWN HALL BREWERY (16A)

1430 Washington Avenue, South / 55454

Head Brewer: Mike Hoops

MINNEAPOLIS

612.339.8696

(339.TOWN)

www.townhallbrewery.com

Established 1997. The Minneapolis Town Hall Brewery was established in 1997, nestled in a nearly 100 year old building just off the West Bank of the University of

Minnesota campus. Brewers Mike Hoops and Scott Krebsbach feature 5 regular ales, two rotating seasonal offerings (both ales and lagers), and two cask ales at all times.

Production from our 10bbl J.V. Northwest system has grown from about 300bbbls. in 1997 to nearly 600bbbls in 2000 and continues to increase. We also feature a full menu from our kitchen, gracious happy hours and a spacious, sunny patio. Minnesota law prohibits brewpubs from distributing their beer. Please speak with or write to your state representatives to let them know you want to see a change in legislation so that brewpubs in Minnesota can take their full place within the local brewing community. (*Attending today thanks to Great Lakes Brewing News' "Great Taste of 10,000 Lakes."*)

Masala Mamma I.P.A.: Classic American IPA, loaded with hops, malt, and alcohol. Dry hopped for an added hop finish.

Spurnfarkel Smoked Porter: Robust Porter brewed with apple and beechwood smoked malt. Rich in malt flavors, with a subtle smoked character

TownHall White: Belgian wit style, brewed with unmalted wheat and all the right spices.

SHERLOCK'S HOME BREWPUB (15A)

11000 Red Circle Drive / 55343

Brewmaster: Damian McConn

MINNETONKA

612.931.0203

Established 1989. British-style brewpub established in southwest suburb of Twin Cities. Divided into a restaurant/pub/brewery, emphasis is strongly on traditional British food and drink. Extensive lunch and dinner menu available. Seven beers, four cask conditioned, and two hard English ciders are on draught regularly, as well as a number of seasonals. Winter warmer and special bitter served directly from wooden barrels on bar. Wide ranging single malt scotch selection available also. Open 11am to 1am, Mon -Fri and 4pm -12am Sun. Beers available on-site only. (*Attending today thanks to Great Lakes Brewing News' "Great Taste of 10,000 Lakes."*)

Bishop's Bitter: Traditional South of England-style session bitter. Well hopped, light golden in colour with a fruity, hoppy aroma and a bitter-sweet dry finish. OG 1040.

Piper's Pride: Scottish 80 shilling-style ruby red ale with a soft hop aroma and malty full bodied finish. OG 1046

Palace Porter: Moderately hopped black porter with a tan head, brewed with pale and chocolate malts. Light roasted aroma and medium dry coffee/chocolate finish. OG 1044.

SUMMIT BREWING COMPANY (32A)

910 Montréal Circle / 55102

President: Mark Stutrud / Brewer: Horace Cunningham

SAINT-PAUL

651.265.7800

www.summitbrewing.com

Established 1986. Summit brought classic, locally-brewed beer back to the Twin Cities and is now located in a large modern facility. The brewery distributes in kegs and bottles to MN, ND, SD, IL, IA, MI, and WI. Tours by reservation on Saturdays (except holiday weekends), 1pm.

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

Great Northern Porter: Although very dark in color, porter is lighter bodied than you might expect, with a rich malty character. (4.9% v/v)

India Pale Ale: Dry hopped for a distinguished flavor. (6.3% v/v)

Grand Pilsener: A rich golden lager, this Bohemian-style Pilsener is Summit's first new beer in six years. Classic hop aroma mingled with rich maltiness.

Hefe Weizen: German-style wheat beer with a small amount of authentic weizen yeast left behind to maintain freshness, fruity/spicy flavor, and cloudy appearance (4.7% v/v)

WATER TOWER BREWING COMPANY (12A)

12200 Singletree Lane / 55344

Head Brewer: David Berg

EDEN PRAIRIE

952.941.8773

bergbrew@juno.com

www.watertowerbrewing.com

Established 1996. We produce a wide variety of ales in our 10 Bbl brewery using open fermentation (and I mean open--look ma--no lids!) Our regular beers include: Eden Mill Gold, Old Tower Amber, Flying Horse Pale Ale, Pappy's Brown Porter and Purgatory Creek Stout. There are also 1-2 rotating brewer's special available. (*Attending today thanks to Great Lakes Brewing News' "Great Taste of 10,000 Lakes."*)

Old LS Barleywine 2001: (25 degrees Plato, 80 IBU) This year's batch was brewed in October 2000, and we managed to hit 25P by shoving every ounce of grain we could into our mash tun. Dry-hopped with Centennial, Cascade, Liberty, Kent Goldings and Tettnang.

Flying Horse Pale Ale: (12 degrees Plato, 43 IBU) Brewed with Minnesota Malting Premium 2-Row and Hugh Baird Crystal. Hopped with Cascade and Tettnang.

Old Tower Amber: (11.5 degrees Plato, 23 IBU) Brewed with Maris Otter Pale Ale, Hugh Baird Crystal and Brown, and Weyermann Dark Munich. Hopped with Kent Goldings and Willamette. A great session beer!

MISSOURI

BOULEVARD BREWING COMPANY (49B)

2501 Southwest Boulevard / 64108-2345

Head Brewer: Steven Pauwels

KANSAS CITY

816.474.7095

fineales@blvdbeer.com

www.blvdbeer.com

Established 1989. Boulevard Brewing Company, the first brewery to open in Kansas City in more than half a century, has grown to be among the largest and most respected specialty brewers in the Midwest. Established in 1989, Boulevard is dedicated to the craft of producing fresh, flavorful beers using traditional ingredients and methods. We offer five beers year 'round: Pale Ale, Bully! Porter, Unfiltered Wheat Beer, Dry Stout and Tenpenny Ale. Our seasonal beers: Irish Ale in springtime, ZON in the summer, Bob's 47 in the fall and our winter holiday treat, Nutcracker Ale.

Boulevard Pale Ale: The very first beer we produced is a smooth, medium-bodied and well-hopped ale. We include caramel malt in the recipe to provide a rich flavor and amber color. We like to think of Pale Ale as our ³flagship² beer.

Boulevard Unfiltered Wheat Beer: Available since 2000 both in bottles and on draught, is a lively, refreshing ale with a citrusy flavor and distinctive cloudy appearance. Our Unfiltered Wheat is reminiscent of the wheat beers that were brewed at the turn of the century, before the advent of modern filtration.

Boulevard Bully! Porter: Dry, medium-bodied dark ale. Its intense dark-roasted barley malt flavor is perfectly balanced by complex hop character. Bully! Porter's rich flavor makes it an ideal accompaniment to a variety of foods, from shellfish to game.

Boulevard Dry Stout: Served from our specially designed tap, is velvety black and perfectly opaque, and is topped by a thick, creamy head. This very drinkable, delicate beer is a delightful harmony of smoky roasted flavors with a silky smooth finish.

THE SAINT LOUIS BREWERY AND TAP ROOM (69C)

2100 Locust Street / 63103-1616

Chief Brewer: Stephen Hale

SAINT LOUIS

314.241.BEER

www.schlafly.com

Established 1991. Missouri's first brewpub, The Saint Louis Brewery and 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 will produce nearly 5,000 barrels of Schlafly Beer this year. Within the next year, we will have a second brewery in place and will produce both bottles and draft in St. Louis (current bottle production takes place at August Schell in New Ulm, MN). We believe great beer should be consumed as fresh and close to home as possible, therefore Schlafly Beer has limited distribution in central and southern Missouri and Illinois. We produce six year-around draught beers (with Pilsener, Hefeweizen, Pale Ale, and Oatmeal Stout also in bottles) and 27 seasonals (Summer Kölsch, Oktoberfest, Winter ESB, and Scotch Ale in bottles). Try ALL of the beers we brew at The Saint Louis Brewery Beer Festival on September 15!

Summer Kölsch: Refreshing, golden, medium-bodied ale fermented with authentic Kölsch yeast imported from Cologne, Germany. Moderately hoppy.

Witbier: Zippy, light unfiltered wheat ale with orange and coriander, fermented with a Belgian Witbier yeast.

Pale Ale: Our flagship beer, this amber-colored, medium-bodied ale is reasonably hopped, in the English tradition.

India Pale Ale: Malty and medium-bodied, highly hopped in both bitterness and aroma.

Oatmeal Stout: Full-bodied and full flavored, this rich, black ale has smoothness from flaked oats and sweetness from caramel malt.

Oktoberfest: Pre-season special! Rich, red-amber lager with the delicious flavor of Munich malt.

Helles: A delightful, well-balanced lager, golden in color and medium bodied

Hefeweizen: An American style unfiltered wheat ale; light in body and color with a delicious finish of wheat malt.

Weissbier: A German-style, unfiltered wheat ale with a nice balance of clove phenols and banana esters from the yeast.

OHIO

BOSTON BEER COMPANY (98C)

75 Arlington Street, Boston, Massachusetts 02116

Brewmaster: John Piening

CINCINNATI

617.368.5000

www.samadams.com

Established 1985 (company) and 1997 (brewery). After years as a contract brewing company, Boston Beer Company acquired its Cincinnati brewery in 1997. The brewery has a 145-bbl brewhouse and an annual capacity of 390,000 barrels. The company also contracts with medium-to-large regional breweries outside the Midwest. Nationwide distribution.

CROOKED RIVER BREWING COMPANY (21A)

1940 East Sixth Street / 44114

Brewmaster: Stephan Danckers

CLEVELAND

216.619.7424

www.crookedriver.com

Established 1994. This pioneering microbrewery was established in 1994 in the oldest section of Cleveland, on the banks of the Cuyahoga River ("crooked river" in the Mohawk Indian language). Stephan Danckers, founder and brewmaster, designed all of its beers, beginning with the Original ESB (previously named Settlers Ale). These quality beers have won numerous awards including medals from the Great American Beer Festival (Five!), the World Beer Cup (two!), the Real Ale Festival and the Brewing Industry International Awards. CRBC recently banded together with two other breweries, Frederick Brewing Co. (Maryland) and Hudepohl-Schoenling (Cincinnati), to form a focused group of brewers dedicated to the tradition of quality beers. Prosit!

GREAT LAKES BREWING COMPANY (72)

2516 Market Avenue / 44113-3434

Brewmaster: Brian Lottig

CLEVELAND

216.771.4404

www.greatlakesbrewing.com

Established 1988. Ohio's first microbrewery, opened by Patrick and Daniel Conway, is highly acclaimed for its ales and lagers. Several Great Lakes beers have received medals from the Beverage Testing Institute and the Great American Beer Festival in their categories in various years. Distribution in bottles is expanding throughout the Great Lakes region, while the brewpub continues to operate in Cleveland's historic Ohio City neighborhood. Growlers available. Tours: Saturdays 11:30am-2:30pm and by reservation.

MAUMEE BAY BREWING COMPANY (58B)

27 Broadway / 43602

Brewmaster: Ric Herrold

TOLEDO

419.241.1ALE

mbaybrew@aol.com

Established 1995. Maumee Bay Brewing Company is located in downtown Toledo at the historic Oliver House. Designed by architect Isaiah Rogers, the Oliver House was built in 1859 for Major William Oliver, a veteran of the War of 1812. No longer a hotel, the Oliver House was renovated to include a spacious restaurant and a 15-barrel Bohemian Brewhouse. The restaurant has become known for delicious wood fired pizzas. The brewery has become known for producing several flavorful craft brews that keep the Glass City in awe. Distribution: Regional, 12 oz. bottles. Tours: On Request.

Glass City Pale Ale: Fruity and aromatic. Cascade hops are used exclusively in this complex and flavorful pale ale.

Oatmeal Stout: The complex roast of this dry stout is smoothed nicely with the addition of flaked oats. Served from our nitrogen tap for a creamy cascading head.

Willys Wheat: Straw-colored tangy American-style wheat beer. Lightly hopped. Thirst quenching one after another.

Hefe Weizen Wheat Beer: German-style beer featuring the taste of banana and clove. Unfiltered to preserve flavor and aroma. 1998 gold in the BTI World Beer Championships.

OHIO BREWING COMPANY (24A)

5790 Youngstown-Warren Road / 44446

Brewmaster: Chris Verich

Head Brewer: Mark Kuss

NILES

330.505.0061

OhOre5@aol.com

ohiobrewing.com

Established 1997. The first brewery in Trumbull County in more than 125 years, Ohio Brewing Company opened July 3, 1997, with a full-scale restaurant and pub, but since 1999 Ohio Brewing Company has operated strictly as a microbrewery producing award-winning handcrafted beer. A Max & Erma's restaurant and pub occupies our former restaurant area and serves several of our beers. Our beer is distributed on draft and in bottles in northeast and central Ohio and Western Pennsylvania. Tours by appointment.

Verich Gold (10.2° P): Clean tasting and refreshing, modeled after a German Kölsch. Mildly hopped, golden color, smooth flavor.

Buckeye Brown: This English Brown Ale is medium bodied and mildly hopped and utilizes a variety of pale, caramel and dark malts to give it a pleasurable chocolate, nutty finish.

Alt-Ernative Amber: Alt-Ernative Amber Ale is an assertively-hopped beer balanced with German Style malts. This German Alt-style amber ale is well-balanced and refreshing to the taste.

ROCKY RIVER BREWING COMPANY (66B)

21290 Center Ridge Road / 44116

Brewmaster: Matt Cole

ROCKY RIVER

440.895.2739

Established 1998. Our award-winning brewpub has become one of Cleveland's favorite taprooms. Expect variety, as brewmaster Matt Cole's line-up changes like the lakefront weather. More than 55 seasonal and flagship favorites. Distribution is on-premises with growlers to go. Tours...just email or call ahead. 2000 awards include the G.A.B.F, Real Ale Festival, and The World Beer Cup.

Tomahawk Pale Ale: (15.0p, 12 L, 66 bu's)- Imported Spitfire spring barley is balanced by massive additions of American tomahawk and cascade hops.

Plutonium Pils. (13.5p, 3 L, 40 bu's)- Brewed in the Northern German tradition with generous charges of German spalt and German Tettnang to impart a dry, crisp, clean summer pils. Truly wackable!!!

Merlin's Black Magic: (14.5p, 40 L, 35 bu's)- Nine malts combine with milk sugar, vanilla beans and chocolate macademia nut coffee beans. These are all carefully blended to produce wicked, wild, stout.

WESTERN RESERVE BREWING COMPANY (27A)

4130 Commerce Ave / 44103

Brewmaster: Andrew Craze

CLEVELAND

216.361.2888

clevelandbeer.com

Established 1995. We pride ourselves on being a local manufacturing microbrewery, making top-quality ales and lagers for Northern Ohio. Distribution: bottles and kegs. Tours: Friday 3-6pm or by appointment.

Western Reserve American Wheat Beer: Brewed with wheat malt and barley malt, this is the lightest of our year-round beers. Crisp and slightly sweet, accented with a hint of fresh hops. (Gold medal American Wheat, 2000 World Beer Cup)

Western Reserve Amber Ale: Named for its strikingly deep color, our Amber Ale is medium bodied and flavorful. Modeled on the great British Pale Ales, but with a decidedly American touch, it has a notable fresh hop aroma.

Cloud Nine™ Belgian Wheat Beer: This traditional unfiltered Belgian White Beer is brewed with our personal touch, creating a complex yet very refreshing ale. Our summer seasonal is crisp and smooth with hints of citrus and spice. (Silver medal for Belgian & French Specialty at the Great American Beer Festival '99)

Bockzilla®: Bockzilla is a true German-style Bock, brewed big and bold, and lagered six weeks in our cellars for extreme smoothness. Truly "The Beer of The Monsters!"

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

16th Annual

Great Taste of the MidwestSM

10 August 2001

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

Ticket price will be determined by next April
Write to us for information at that time

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

(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
or GreatTaste@juno.com

Now go have a beer, eh?

DON'T BE A LOSER!

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

DON'T BE A LOSER! If you break your festival glass you can get a plastic cup and stamp for sampling the rest of the day. People will point at you, laugh at you, and call you "Loser!" Don't let this happen to you! Be careful about where you put your glass when you go to return a beer rental. Consider the minimal friction between a smooth glass bottom and a smooth inclined plastic surface inside a port-a-san; it's not a good combination. (You don't want to think about the things the toilet rental company has found when pumping them out.) Don't lose it, either. The vast majority of the people are the festival are honest, but there are always a few sleazy folks who have stolen peoples' glasses or items from exhibiting breweries. Don't give someone the excuse that s/he "accidentally" picked up yours. We have masking tape and markers available around the festival grounds if you wish to label your glass. We are also making available for sale a stylish leather strap for carrying your glass, with profits donated to charity. Visit the club tent or the dunk tank to purchase your very own bootstrap. If all those precautions fail, stop by and see us after 5pm and we'll sell you a replacement glass if we have any left. Speaking of the glass, don't ask for a full one. The serving size is two ounces. Save your daily "alcohol budget" to be able to try other beers. Drink plenty of water to stay hydrated.

DON'T BE A BUTTHEAD! Fire safety regulations prohibit smoking in the tents. Violators risk being "booted" from the festival. Handstamps are available for reentry if you wish to smoke outside the gate. And remember that the world is not your ashtray (nor are we providing any for something we want to discourage inside the festival). Someone has to clean up this park tomorrow morning. Extinguish and dispose of your butts properly; either carry your own container or don't light up.

DON'T BE AN @\$\$%*!# LOSER! The festival ends at 6pm. Brewers must stop serving and guests must be on their way out the gate. Don't endanger the future of the festival by asking for "just one more."

DON'T BE A DRUNKEN LOSER! We hope you didn't drive here anyway; you definitely shouldn't be driving immediately after the festival. Free shuttles to Angelic, Great Dane, J.T.Whitney's, Capital Brewery, and Wonder's Pub are available. Follow the signs. Cabs to your home or hotel are also available both from the park and from the pubs. Madison Metro bus service is available from the Expo Centre across the street and from all three brewpubs (from downtown and from the West Transfer Point next to J.T.Whitney's).

Support your local brewers! Drink craft beer, not crap beer! Friends don't let friends drink swill! Now go have a beer! Enjoy the festival and join us again next year!