

Welcome from the President

Welcome to the 22nd annual Great Taste of the Midwest! Once again, we've got an incredible selection of beers that should titillate your taste buds, and we've made several exciting changes which we hope will make your experience even more enjoyable.

We've increased space by fencing in more of the park. Instead of the three large tents that we've have had for many years, there are five smaller ones, which means more brewers, shorter lines and better traffic flow. More tents also means more corners, so expect to see more creative and exciting brewer displays. Our expanded education tent this year will have more than just historical displays, but also presentations pairing beer with chocolate, pairing cheese with beer, and a presentation on cooking with beer.

This is our third year for the real ale tent, which is growing again due to its amazing popularity. We'll have sixty delicious cask-conditioned beers which are served right from the firkin. If you've never tried a cask conditioned beer, be sure to stop by!

Every year I learn to appreciate this event more and more. The location, the patrons, the brewers and all of the incredible beers make this a truly remarkable event that gets better year after year.

Also remarkable are the dedicated members of the Madison Homebrewers and Tasters Guild, whose love for brewing and craft beer has made this event possible. Please take time to thank the festival organizers wearing the beige work shirts, many of whom work countless hours each year to make this event a success.

One result of this success is that demand for ticket increases every year. This year, most people who were not in line before 8 am did not receive tickets, and we were only able to fulfill 25% of our mail orders. Shortly after the festival, there will be a survey on our website that will help guide us in making any changes for next year, if any, so be sure to visit our website at www.mhtg.org and give us your feedback!

Finally, please enjoy yourselves responsibly and make this a non-driving event by taking advantage of the shuttles, a Metro bus, or a MHTG-subsidized taxi for one-dollar plus tip. Pace yourself, eat some food, and drink plenty of water between samplings.

Prost!

Eric Schoville
President
Madison Homebrewers and Tasters Guild

2008 Festival Organisers and Staff

It takes a lot of people to present this festival, not just the hundreds of volunteers the day of the festival, but those who are involved with planning the event throughout the year. On our 22st anniversary, we give special recognition to the organisers and staff who have been involved in some capacity for at least ten years.

15 or more years of service

Bob Drousth (22) -- chairmanbob Emeritus and purchasing
“Little Steve” Klafka (22) -- Go-to Guy
“Tux” Tom Griffin (19) -- Dunkmaster and Lord of the Strap
Glenn Schultz (19) -- Mr. Bread
Bryan Bingham (18) -- Grounds, Tents & Toilets, Cabs
Bob Paolino (17) -- Program Editor, Media/VIP liaison
Mitch Gelly (17) -- City Relations
Greg Younkin (16) -- Education and Weather Manager
Fred Swanson (15) -- Brewery Liaison
Don McCreath (15) -- Brewery Assistant

10-14 years of service

“Middle Steve” Andrusz (14) Signs
“Big Steve” Ensley (12) -- Volunteer check-in and King Gambinus Emeritus
Mark Garthwaite (10) -- Commander Keg
Ted Gisske (10) -- WORT/Music

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

Bill Rogers -- chairmanBill
Mark Morrison --Assistant chairmanBill
Carl DuRocher -- Treasurer/Shuttles
Mary Ellen Rieland --, treasurer assistant
**Stefan Berggren, Keith Symonds, Kate Stalker,
and Tony Jacques** -- Masters of Tickets
Dave Pegelow -- Vendors
Paul Kinan, Jason Penn, Mike Sproul, Larry Walker
Brewer load-in, check-in, and load-out
Bryan Koch, Jesse SwingKeg Jockey
Les Hoffman -- Real Ale Czar
Charley Krieger - Cellarman
Page Buchanan, Michael Ball, Mike Dereszynski
Real Ale assistants
**Joe Frattinger, Dan Hedtcke, Charlie Talbot, Jason Walters,
and Mark Leiterman** -- Front Gate, Parking, Traffic Control,
Security, Safety, Fire Control, Signs
Carol Bracewell -- Graphic arts
Mark Alfred, Mark Schnepfer-- Dunk Tank
Meg Madecky - trucking
Pat Propsom -- Cooling and Hydration Specialists (water in its
frozen and liquid phases) and Site Mechanic
Judy Kusek - Club Headquarters and Club Mom
**Gail Propsom, Jeff Folgert, Mike Dereszynski, and Wilbur
Bingham***-- Care and Feeding of Brewers and Festival Staff
Jeremy Rintz -- Webcasting
Jaquie Rice -- Advertising sales
Tony Hazlett - Volunteers

From the Editor:

All of us who put this festival together for you have a passion for beer. Part of that passion is educating people about beer, its history, the different styles, and how to enjoy it responsibly as a food product rather than as a drug. It's hard to respect a beer that is marketed for having less (after)taste or body, less filling so you can drink more and more. Instead, we put on this festival so the 5,000 or so lucky ticket holders here today can learn more about what real beer is about, and to distinguish the various flavours and aromas that please them.

We hope to do that in a number of ways. Eric mentioned the expanded real ale tent, food and beer pairing demos, historical exhibits, et cetera. And there's also this book you're holding in your hands. We hope you also learn a little more about the beers. We try to provide in this program book more information about the breweries and the beer styles being served than probably any other beer festival's program listings. This year, I've made more of an effort to encourage brewers to provide more information about their beers by being specific about the alcohol content, bitterness, types of ingredients, et cetera. As a consumer, you have a right to know what you're drinking and should demand that information. If a brewer says a beer is hoppy, well, how hoppy? If it's big, how big? You're the one who's going to drink it, after all; you should know what you're drinking. Take a few minutes to review the book during the festival, ask the brewers questions, and refer to the book after the fest to remind you of some of the beers you may wish to seek out at the store or in your travels.

Now go have a beer!

Bob Paolino, program editor

P.S. By no means is this book complete or flawless. If there's information about a brewery missing, it probably means that the brewer didn't email it to me. But it certainly also contains mistakes I made that will only become obvious after it's printed. If you have suggestions for improvements or practical additions to the program, just send me a note at nowgohaveabeer@brewingnews.com. And if something really bothers you about it, check the dunk tank schedule early this afternoon and donate a few bucks to charity by trying to throw some tennis balls if I happen to get talked into a shift in the tank! NOW go have a beer!

Thanks...

* Thanks to ticket vendors who were outlets for local ticket sales as a favour to us and a convenience to their customers.

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

* The printing for this program book looks so good because of the work by Jim Mayhew at Quick Silver Press.

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

* Thanks to Randy Mosher for designing this year's festival logo.

* Thanks to the Bicycle Federation of Wisconsin and their volunteers for providing attended bicycle valet parking, even if a little more distant from the fest this year. This service has been a huge and popular success for those who have planned ahead for car-free transportation. The sponsors of the service ask that you please let the volunteers go home on time and reclaim your bike as soon as possible, and definitely before 7pm. If you feel uncertain about your ability to make the whole trip home after the festival, please consider taking advantage of Madison Metro's "Bikes on Buses" or allowing a discounted taxi to take you and your bicycle home. That also goes for anyone taking a shuttle back to a car--consider public transportation or a cab if you get back to your car and aren't genuinely up for the drive. (the shuttle stops will give you easier access to more bus routes than are available from the festival site). And next year, consider taking a bus to the shuttle pickup sites.

* Thanks to Bucky's Rentals, suppliers of our tents and port-a-sans, for their great service.

* Thanks to the City of Madison for the annual use of this beautiful park and making sure that all the necessary paperwork was done just right. We'll do our best with the help of our adult and youth volunteers as always to return the park to the city in better condition than we found it and continue to do so for many years into the future. Thanks also to the Madison Police officers for their services to the event . . . and to the well-behaved crowds every year that make their (and our) jobs that much easier.

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

Music at the Great Taste

Enjoy our diverse lineup of music while you sample craft beer. No stage, no amplification, just find them as you wander the event! Thanks to Ted Giske (and the musicians, of course) for making it possible. These musicians are playing for beer and good community karma today, but if you like what you've heard and are in a position to help them land paying gigs, take note of the booking information listed next to some of the groups.

- * Anonymice
- * Jenny Marquess & Rita Benesh
- * The Pints, www.thepints.com
- * Old Cool, <http://oldcoolmusic.com>
- * Quarter Tap String Band,
<http://www.quartertapstringband.com/>
or Joe Martin 608-669-6701
- * RetroBox, kentpalmerinmadison@hotmail.com
- * The Rolling Waves
- * Jim James & The Damn Shames, www.damnshames.com
- * The MF7, www.MySpace.com/TheMF7
- * Old Scratch and Billy G., www.doctorericandbillyg.com
- * Portable Quartet
- * Pam from the Motor Primitives,
<http://www.motorprimitives.com>

Vendors

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

Mall:

AHA
Beverage Tasting Institute
Briess
Brewers Supply Group
Cargill
Glasses, Mugs & Steins
Great Lakes Brewing News
MicroMatic
Mid Country Malt Supply
Mt Horeb Chamber of Commerce (selling tickets to Mt Horeb beer festival)
Wine & Hop Shop
Yesterbeer
Zymurgy Outfitters

...and don't forget our festival merchandise tent for 2008 beer wear and (new this year) high quality commemorative posters.

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

Baumgartners (Liverwurst and cheese sandwiches)
Glass Nickel (pizza)
Mad Dog Eatery (Chicago dogs)
Mike Losse Catering (Brats and hamburgers)
Milio's (sub sandwiches)
People's Bakery (shish ka BOB)

Education tent

In addition to the historical displays we often present, this year we are adding a separate tent where you will be able to enjoy presentations on pairing different kinds of food with beer and cooking with beer. There are too many details to include here, but see our self-advertisement in the middle of the program for presentation times.

Webcasting

We will again be live webcasting from the festival, broadcast on Saturday. Go to mhtg.org for the links to the webcast, where you'll also find links to archived coverage after the festival.

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

MHTG Tent

The Madison Homebrewers and Tasters Guild tent is "festival headquarters" for many purposes. Brewers who need staff or volunteer assistance should visit the tent or speak with the staff members on duty (look for the special shirts and name badges).

In our merchandise tent, festival patrons can purchase this year's stylish commemorative T-shirts and other items; check the list of door prize winners; or get information on membership. If you need to summon aid in an emergency situation, contact one of the Madison police officers on duty or go to the tent to arrange for assistance.

Dunk Tank

We encourage you to come over and participate at the Dunk Tank. Not is it fun and an opportunity to possible dunk a brewer, or one of our volunteers, it is also a worthy charity. The majority of the proceeds are donated towards RetroTech Computer Corp, a community based computer recycler. This organization is dedicated to converting used computers into reusable systems. These computers once refurbished are donated to physically and economically challenged individuals within the Madison community. Not only is this environmentally beneficial but it offers computer access to those who might not be able to have the opportunity. Just see Tom, Mark, Mark, and Freddie at the dunk tank and the willing "dunkees" and toss a few balls for charity.

MHTG in the community

Although most people are aware that we donate a substantial portion of the net proceeds of the festival to Community Radio WORT-FM/89.9, MHTG makes charitable donations throughout the year to support worthy efforts locally and beyond. In the last year, we are proud to have supported the following organizations with revenues from the Great Taste of the Midwest and other MHTG events:

- * Access to Independence
- * WI Chapter, American Parkinson's Foundation
- * Goodman-Atwood Community Center
- * Hess Cooperage Historical Marker
- * Leukemia & Lymphoma Society
- * Luke House
- * Potosi Brewery Foundation
- * Research, Education, Action and Policy on Food Group (R.E.A.P.)
- * Retrotech Computer Recycling
- * Thursday's Child Fund for Seriously Ill Children
- * WilMar Neighborhood Community Center
- * WORT Community Radio, 89.9 FM
- * WYOU Community Television
- * Madison YMCA

How Does One Taste Beer?

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

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

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

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

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

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

...and more

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

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

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

SMOKING! We understand that people differ greatly in their opinions about smoking. But this is a beer festival--not a tobacco festival. As a bar patron interviewed in a newspaper article on Madison's smoking ban commented, "You can't enjoy good beer with bad smoke." Yes, it is an outdoor event, but even baseball stadiums and other sports venues commonly prohibit smoking. **It is simply not something you should expect to do within the boundaries of the festival, so please don't.**

Our policy is designed to protect personal safety and comfort where nearly 6,000 people gather in a relatively small space (no one likes cigarette burns), and also accommodates those guests who wish to smoke. We discourage smoking anywhere in the festival, but be aware that **fire safety regulations prohibit smoking in the tents; violators risk being ejected from the event on the spot.**

If you wish to smoke, please do it outside the festival; we accommodate those who want to smoke by allowing re-entry with your valid and intact wristband. Be sure that you fully extinguish and properly dispose your smoked litter in a receptacle outside the fenced festival grounds. Better yet, carry your own personal receptacle with you. Picking up hundreds of cigarette butts out of the grass is an unpleasant task for our cleanup volunteers; if you don't believe it, stop by bright and early tomorrow morning to help out. Thanks for your cooperation!

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

Using this Program

We hope that you will find this book useful both today as you take your tasting tour of the Midwest's best breweries, and as a reference as you look for good beer in your travels throughout the region. Use the alphabetically and numerically cross-referenced map of the festival grounds (bound in the book this year!) to find the brewery booths, or let your sense of adventure take you where it may. To help you coordinate your use of the book and the map more effectively, each brewery listing in the book includes its booth number.

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

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

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

FINAL WORDS

We hope you enjoy your experience at North America’s second longest-running craft beer festival. Plan now to join us at the 23rd Annual Great Taste of the Midwest as always on the second Saturday. For additional information about the festival, write to us at P.O. Box 1365, Madison, WI 53701-1365 (enclose SASE) or check us online at <http://mhtg.org> For now. . .

Now go have a beer!

ILLINOIS

AMERICA’S

BREWING COMPANY (614)
205 North Broadway / Aurora

630.264.2739
rh34.com

roundhousebrewmaster@comcast.net

Brewmaster: Mike Rybinski

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

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

Payton Pilsner: Our flagship brew and gold medal winner at the 2000 World Beer Cup for Bohemian Pilsner. Light to moderate hop bitterness and a slight hop aroma leads to a crisp, dry finish.

Bourbon Barrel Imperial Stout: Aged in 12 year old fresh Heaven Hill oak Bourbon barrels. Incredible amounts of Bourbon flavor wrestling with the “bigness” of an Imperial Stout. An explosion of flavor in your mouth.

Roundhouse Rootbeer: Creamy style, made in small batches with natural flavoring, honey and vanilla.

BENT RIVER

BREWING COMPANY (618)
1413 5th Avenue / Moline
Brewer: Corbin Ayers

309.797.2722
bentriverbrewery.com
bentriver@qconline.com

Established 1999. Local legend has it that when the Father of Waters passed this area, he was so tantalized by the beauty of the surrounding land that he turned his head to admire the view. This is why the Mississippi River runs east and west through the Quad Cities. In 1843, Moline, Illinois was platted. The name comes from the French "Moulin" or City of Mills, because of all the sawmills handling thousands of logs sent down the river. In 1847, blacksmith John Deere arrived in Moline and built his first factory to produce steel plows. Industrious immigrants headed to Moline to find work in the growing farm implement industry. The rest is history. In keeping with this proud tradition of hard work and faith in the free enterprise system, the Bent River Brewing Company was formed. Located in the historic Olde Towne river-front area of Moline, the turn-of-the-century building captures the spirit of that bygone era with its two store fronts and decorative stone arches, a spirit captured in our traditional brews.

Mississippi Blonde: Refreshingly crisp light bodied ale - 2007 GABF bronze medal.

ILLINOIS

Pale Ale: Compared to a pre-Prohibition American style beer, a full bodied ale with a well-balanced hoppy finish.

Uncommon Stout: A real eye opener! Dark, medium bodied ale full of rich coffee and roasted barley tones.

An additional beer yet to be determined

BLUE CAT

BREW PUB (606) 309.788.8247
113 18th Street / Rock Island www.bluecatbrewpub.com
bluecatbrew@bluecatbrewpub.com
Brewmaster: Daniel Cleaveland
bluecatbrew@bluecatbrewpub.com

Established 1994. Brother and sister Rock Island natives Dan and Martha Cleaveland founded Blue Cat in a restored century-old building in the downtown entertainment district. Relax and enjoy one of our beers on tap while watching the brewers brew one of their nearly 50 recipes in the two-story brew tower. After a casual meal on the first floor, move upstairs for pool, darts, video games, or conversation. Check our website for weekly specials and monthly Beer Dinners. Tours upon request. Kegs pony kegs, 6'ers and growlers available.

BRASS

RESTAURANT & BREWERY (319) 847.765.1200
105 Hollywood Boulevard / South Barrington
www.brassrestaurantandbrewery.com
Head Brewer: Anthony Carollo foamyone@comcast.net

Established 2003. Brass prides itself in above average handcrafted beers and excellent food selections. There are always six beers on tap to satisfy any beer lovers palate. Our bar and spacious dining room is ideal for groups, with private rooms for any function. Our outdoor patio boasts of a huge firepit and lots of space to relax with full view of our 10 bbl. brewery. We are right off I-90 at Barrington Road and minutes away from many attractions in the area. We welcome tours of the brewery upon request and proudly offer beer samplers, growlers, and sell kegs (big and small). We hope you will try our beer today or at our brewpub. Let us know your comments or suggestions directly or on our website. Cheers to your Great Taste!

Pals Porter: Mild Porter (seasonal offering)
13.5 Plato / 25 BU / 5%ABV

Anticipation Pale Ale: American Pale Ale (full time)
14.5 Plato / 50+ BU / 5.5%ABV

Blowhard Light: American Lager (tull time)
12.5 Plato / 20 BU / 4.5% ABV

CARLYLE

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

Established 2003.

EMMETT'S

(622) emmettstavern.com / emmettsalehouse.com
128 West Main Street / West Dundee 847.428.4500
5200 Main Street / Downers Grove 630.434.8500
110 North Brockway / Palatine 847.359.1533
Brewmaster: Ryan Clooney rmclooney@emmettstavern.com

FLATLANDERS

RESTAURANT AND BREWERY (220) 847.821.1234
200 Village Green / Lincolnshire flatlanders.com
Brewmaster: Art Steinhoff art@flatlanders.com

Established 1996. We provide a comfortable place to savor more than a half-dozen handcrafted ales, maybe relax and enjoy a meal, or even make it an evening of celebration. A Chicago Tribune writer called us, "A Brew Pub that can brag about its food." Our classic American-style cuisine is made to order from the freshest natural ingredients. The steaks are USDA premium aged meat, fresh seafood is brought in daily, several poultry and vegetarian entrees are available to choose from, including a special menu just for kids. Take a meal home or stay for the entertainment!

Abe's Honest Ale: American pale ale brewed using European barley and a generous amount of Pacific Northwest hops.

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

Lincolnshire Lager: German style lager with a smooth malt flavor, light golden color, and distinct hop aroma and flavor.

Locomotive Stout: Dry, Irish style stout, black in color, but not heavy; served under nitrogen gas for a classic creaminess.

Prairie Wheat: Light bodied Pacific Northwest wheat ale, clear, bright and golden. Cascade hop aroma, light and delicate, quite sweet with a nice clean finish.

80 Shilling Ale: Scottish ale full in color and textured in body with a dry, faintly peaty, malt-like flavor. Featured in Michael Jackson's Great Beer Guide, 500 Classic Brews.

FLOSSMOOR STATION

(612) 708.957.2739
1035 Sterling Avenue / Flossmoor www.flossmoorstation.com
Brewmaster: Matt Van Wyk flossmoorstation@yahoo.com
flossmoorstation.blogspot.com

Established 1996. Our brewery, located in a restored Illinois Central passenger train station originally built in 1906 was named Small Brewpub of the year at the 2006 Great American Beer Festival. We are now proud to announce the arrival of Flossmoor Station Beer in bottles! Currently, we are distributing three brands in the Chicagoland area with more special releases to come. Our full-service restaurant and brewery features American Heartland Cuisine and a full range of world beer styles. A 15-bbl brewhouse keeps our tap lines flowing with up to 12 beers year round. We recently added a banquet room and outdoor beer deck. Our beers are available at the pub and a few better beer bars in Chicagoland. Tours by appointment. Growlers and select bottles are available for takeout.

Panama Limited Red Ale: Our house American Red. The perfect balance of citrusy American hops and caramel malts. 5.5%.

IPA: Since we've been bottling this beer, we can't keep it in house, so we don't know which recipe will be in the tanks in August. Rest assured that it will be an awesome IPA dripping with hoppy goodness in the 7-8% range.

Sheol Barleywine: Brewed about a year ago, this American barleywine has been patiently aging this summer. 8.5%.

Killer Kowalski: GABF gold medal winning Baltic porter. Dark, roasty, yet still has that smooth and creamy lager-licious goodness 8%.

Great Taste of the Midwest Exclusives!

We can't think of a better place to display and share our special barrel-aged beer than at the Great Taste. We're going to try the special timed tastings again so check the booth for exact times. Some are VERY limited.

Wooden Hell: Sheol Barleywine 2005 laid down in a Bourbon barrel for around a year or so. 9%.

De Zuidentrein Kreik: Two years in an oak white wine barrel with cherries. Subtle, yet delicious.

10: 10th Anniversary beer (2006). A blend of 10 beers laid down in a Woodford Reserve Bourbon Barrel. Let's just say complex!

Organic Woody in the Woods: 'Hoppy Little O' organic Belgian-style IPA aged in a Woodford Reserve Bourbon Barrel for 8 months. 11%.

Sarge: Imperial coffee chocolate stout aged for 16 months in a Woodford Reserve barrel.

GOOSE ISLAND

BEER COMPANY (213) CHICAGO
1800 W Fulton Street (brewery) 312.226.1119
1800 N Clybourn Ave (original brewpub) 312.915.0071
3535 North Clark Street (Wrigleyville) / 773.832.9040
Brewmaster: Gregory Hall www.Gooseisland.com
1-800-GOOSE-ME info@gooseisland.com

ILLINOIS

Established 1988. Goose Island is a family-owned brewery committed to creating innovative, high-quality craft beers that both cater to and challenge the evolving tastes of its growing market. While all Goose Island beers are bottled and brewed in Chicago, more than half of the company's sales come from outside Illinois. Goose Island beers are currently available in 15 states and the United Kingdom. The company bottles 15 different craft beers at present, eight of which are available year-around. As of 2007, Goose Island beers have earned 64 national and international awards.

Matilda (year-around): 7%, 32 IBUs, Belgian Style Ale.

Inspired by Brewmaster Greg Hall's trips to the Trappist brewery of Orval in Belgium. Brewed with a rare yeast (brettanomyces) that produces its signature fruity, spicy flavor. Complex maltiness balanced with a profuse amount of hops (Styrian and Saaz). Great beer to enjoy with fresh mussels.

IPA (year-around): 5.9%, 58 IBUs, English-Style India Pale Ale. The hop lover's dream, a fruity aroma set off by a dry malt middle, and a long hop finish. Using Styrian, Cascade, Fuggle, and Centennial Hops and Special Pale malt.

Harvest Ale (fall seasonal): 5.7%, 33 IBUs, American-style ESB, copper colored and hopped exclusively with Cascade hops from Washington. Balanced with four Midwestern malts. Has an American hop aroma and a toasty English malt flavor.

Hourly Tappings, including, but not limited to:

Saison (specialty): Barrel-aged or not? You be the judge

Juliet (specialty): Belgian-style Ale made with fresh blackberries.

Imperial IPA (specialty): Imperial IPA aged on oak.

Bourbon County Stout (late fall release): Imperial stout aged in bourbon barrels.

Plus, other surprises. List is subject to change, only for the best available.

GORDON BIRSCH

(609) 630.739.6036
639 East Boughton Road. # 100 / Bolingbrook
Head Brewer: Kevin Blodger kblodger@gbrestaurants.com
www.gordonbiersch.com

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

Czech Lager: Bohemian-style Pilsener. Golden, medium bodied, with a spicy character. Gold medal winner 2004 and 2007 GABF.

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

ILLINOIS

GOV NOR'S

PUBLIC HOUSE (415) 847.658.4700
220 North Randall Road / Lake in the Hills govnor.com
Brewers: Kevin Buckley, John Straka

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

O'Kelly's Hefeweizen: 6%, 11.6 IBUs

Absolute Bastard Rat Ale: Slightly hoppy American porter with mild sweetness and some roasted malt. 6.5%, 25.2 IBUs

LITH Pils: Short for Lake in the Hills, and all about the Saaz! Great summer brew with medium body and fresh hop punch. 5%, 27 IBUs.

One more beer TBA

HARRISON'S

BREWING COMPANY (203) 708.226.0100
15845 South LaGrange Road / Orland Park
Brewmaster: Joachim Mekoum www.harrisonsbrewpub.com

Harrison's Millenium Pale Ale
Harrison's Blueberry

ILLINOIS

BREWING COMPANY (623) 309.829.2805
102 North Center #111 / Bloomington illinoisbrewing.com
Proprietor: Jeff Skinner

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

O'Turley's Lyte Lager
New Market Pale Ale
Col. Harrington's IPA

METROPOLITAN

BREWING, LLC (517)
5121 North Ravenswood / Chicago http://metrobrewing.com
Craft beer's obsequious minions: Tracy and Doug Hurst

Craft beer drinkers are caught up in a delicious whirlwind of flavors, aromas, and raise-the-bar-push-the-envelope beer styles offered by American craft brewers. We at Metropolitan Brewing would like to invite a little balance to the party. The smooth, mellow flavors and dry finish of German lagers are the foundation of Metropolitan's beers. Of course, we can't help but twist things up in our very own way. We are, after all, craft beer's obsequious minions.

Dynamo Copper Lager: If malt and hops are the two poles of brewing, this beer is the gently spinning sweet spot between them. First, you'll notice the spicy aromas of Perle and Hallertau

hops. Then you can't help but dive into the toasty flavors of Vienna and Munich malts. The balanced flavors, aromas, and even the coppery-red tones of this beer go great with everything. The best time to enjoy Dynamo is when you're thirsty. 5%, 12.8 Plato, 32 IBUs

Flywheel Bright Lager: The kinetic beauty of Saaz hops grabs you by the nose and lets you know: this is German-inspired beer. A mild, bready Canadian pale malt sweetness greets you at the lips, smoothing the crisp hop flavors. Flywheel is meant for bombastic celebrations of singing voices and clamoring mugs. But then, that first contented moment of happy hour is uniquely celebratory as well. 4.8%, 12 Plato, 46 IBUs.

MICKEY FINN'S

BREWERY (608) 847.362.6688
412 N. Milwaukee Ave. / Libertyville mickeyfinnsbrewery.com
Brewmaster: Greg Browne info@mickeyfinnsbrewery.com

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

M.T.BARRELS

RESTAURANT AND BREWERY (505) 847.426.4030
98 West Main Street / West Dundee mtbarrels.com
Brewmaster: Frank Simal info@mtbarrels.com

Established 2007.

PIECE

(314) 773.772.4422
1927 West North Avenue / Chicago piecechicago.com
Brewer: Jonathan Cutler
Established 2001.

PRAIRIE ROCK

BREWING COMPANY (304) 847.622.8888
127 South Grove / Elgin prairierockbrewingcompany.com
Brewmaster: Jim Wolfer

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

Vanilla Creme Ale: Golden ale reminiscent of an old-fashioned cream soda. Brewed with 2 row, Caramel, & Carapils malt Liberty hops, 10 IBU, 11 Plato, 5%.

Pale Rider Ale: Copper-colored, hoppy American Pale Ale Brewed with a variety of specialty Pale Ale malts Cascade & Centennial hops 65 IBU, 13 Plato, 6.5%.

TWO BROTHERS

BREWING CO. (301) 630.393.BEER
30W315 Calumet Ave/Warrenville TwoBrosBrew.com
Partners in Crime: Jim Ebel and Jason Ebel
info@TwoBrosBrew.com

Established 1996. Two Brothers Brewing Company was founded by brothers Jim and Jason Ebel. We began production as a draft-only brewery with just the two of us as employees (yes, that meant brewing, cleaning, packaging, marketing, delivering, accounting and sharing an office!) Since starting with old dairy tanks donated by our grandfather, a retired dairy farmer, we've grown by leaps and bounds. In September of last year we moved to our new 36,000 square foot brewery, where we installed a new 50 barrel brewhouse. With the "extra" space we've built Two Brothers Tap House, a pub serving our beer as well as a wide selection of guest beers from around the world. The Tap House serves upscale pub fare. Two Brothers' award-winning beers are available in Illinois, Wisconsin, Minnesota, Indiana, Ohio, Massachusetts, Pennsylvania, and New York City.

Domaine DuPage French Country Ale: 2007 GABF Bronze Medal. Rural Northern France-style amber ale. Well balanced, full and sweet up front, caramel, toasty and fruity character. The finish has a gentle floral and spicy hop character to cleanse the palate. 15.9P, 5.9%, 24 IBU.

Ebel's Weiss: Traditional Bavarian-style hefeweizen, unfiltered with wonderful malt sweetness and soft aroma of clove, vanilla and banana. 12.3P, 4.9%, 15 IBU.

Cane and Ebel: Our newest year-round beer, a hopped-up red rye ale. This one's dry with a touch of Thai Palm Sugar to add a creamy mouthfeel in contrast to the dry character of the rye malt. Balanced with the wackiest new hops we could lay our hands on. Assertive hop finish. 17.0 P, 7.0%, 68 IBU.

Dog Days Dortmunder Lager: Our summer seasonal, brewed in the style of Dortmund, Germany, this golden lager has a delicate caramel malt character, balanced by a light body and mild German noble hops, creating a crisp, refreshing finish. 12.6P, 4.9%, 27 IBU.

Oh Brother! Tripel: One of a series of special limited-run beers in styles that are more extreme or unusual. This crisp, straw-colored ale is blessed with a host of spicy and fruity aromas. We brew it with pilsner malt, candi sugar and some very non-traditional hops. But hey, we never said we're monks. We're just Brothers. 20P, 8.5%, 28 IBU.

ILLINOIS

INDIANA

BARLEY ISLAND

BREWING CO. (402) 317.770.5280
639 Conner Street / Noblesville www.barleyisland.com
Brewmaster: Jon Lang barleyisland@sbcglobal.net
Assistant: Mike Hess

Established 1999. Barley Island Brewing Company is a full-service restaurant, pub, and brewery located in historic downtown Noblesville Indiana (just north of Indianapolis). Barley Island is the 17th century name for a room in an alehouse in which beer was consumed. True to its name, Barley Island produces tavern-style ales which are served in our Old World decor restaurant and pub. With several year-round brews, seasonals, guest beers, and our beer engine you can expect to savor a variety of craftbrew at Barley Island. Besides best-selling menu items like Scotch eggs, fish & chips, and beer-battered pork tenderloins, Barley Island serves dinner specials using our craft beer in the kitchen whenever possible. Barley Island is open for lunch M-Sa, and dinner every day. Check our web site for live music on the weekends with a popular Sunday acoustic open stage. Our tavern-themed brands can be located in 12 oz bottles throughout the Indiana, central Illinois, and parts of Kentucky. Our award-winning Bourbon barrel-aged Oatmeal Stout is a sought-after fall/winter seasonal. Come visit us and experience why at Barley Island you are able to "Get Stranded With Better Beer!"

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

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

BarFly IPA: American India Pale Ale with Summit hops. Citrus-orange aroma and taste are supported by a strong malt backbone. 60 IBUs. 6.0%.

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

Count Hopula Double IPA: Full-bodied American Imperial IPA with the emphasis on balance of malt and hops. 85 IBUs, 8.0%.

Barrel-aged Count Hopula: Aged in a Buffalo Trace distillery Bourbon barrel, although it's a barrel with less bourbon remains, it still imparts woody, oaky, and vanilla flavors.

INDIANA

BROAD RIPPLE

BREW PUB (617) 317.253.2739
840 East 65th Street / Indianapolis broadripplebrewpub.com
Owner: John Hill jhill5644@earthlink.net
Brewmaster: Kevin Matalucci

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

BRUGGE

BRASSERIE (516) 317.255.0978
1011A E. Westfield Boulevard / Indianapolis
What exactly does he do all day? Ted Miller
bruggebrasserie.com
bruggebeer.typepad.com

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

Brugge Black: Brussels style black ale is a newly rediscovered Belgian ale that has roots traced to the sixteenth century. Black ales are not believed to be descended from porters and stouts and our Black agrees with this sentiment. Our Black is not intended to exhibit the profound roastiness found in many contemporary examples of very dark ale. Brugge Black reminds the drinker more of the chocolate side of dark malts, leaving the bitter astringency behind.

Original Gravity: 1.064 (17°P)
Alcohol by Volume: 6%
Apparent Degree of Attenuation: 76%
IBU: 30
Malts: Euro Pils, 2 Row Pale, Aromatic, Biscuit,
Special B, Munich, De-bittered Black

INDIANA

Adjuncts: Evaporated Cane Juice (medium invert)
Hops: Styrian Goldings, Saaz
Yeast: Proprietary Strain
Primary Fermentation: 72 to 76°F (22 to 24°C)
Secondary: 3 weeks at 36 °F (2 °C)

Brugge White: Pierre Celis revived the ancient style of witbier in 1966 with the launch of the now famous Hoegaarden. Often brewed with a significant portion of unmalted wheat and spices that include Curacao orange peels and coriander, white beers are immensely refreshing. Brugge White has a quenching tart background with sweet fruity finish reminiscent of tangerine and lemon.

Original Gravity: 1.048 (12°P)
Alcohol by Volume: 4.5%
Apparent Degree of Attenuation: 79%
IBU: 15
Malts: Euro Pils, Unmalted Wheat
Hops/Spices: Styrian Goldings, Saaz, Curacao Orange
Peels, Coriander, Chamomile
Yeast: Proprietary Strain
Primary Fermentation: 68 to 72°F (20 to 22°C)
Secondary: 3 weeks at 36°F (2°C)

Tripel de Ripple: In 1934, the monks of Westmalle brewed a new beer called "Superbier". It was a blonde ale of higher alcohol and was very likely based on a blonde beer the monks had been brewing sporadically since 1931. It was also known as the tripel. Tripel de Ripple is highlighted by notes of vanilla and pear delivered from our strain of yeast. Quite approachable for a beer of such strength, Tripel de Ripple masks its alcohol beneath an impressive layer of complexity while maintaining its remarkable drinkability.

Original Gravity: 1.090 (21.5°P)
Alcohol by Volume: 9.85%
Apparent Degree of Attenuation: 78%
IBU: 27
Malts: Euro Pils, White Wheat
Adjuncts: Evaporated Cane Juice - Organic Medium
Invert
Hops: Vanguard, Saaz
Yeast: Proprietary strain
Primary Fermentation: 76 to 78°F (24 to 26°C)
Secondary: 3 weeks at 36°F (2°C)

INDIANA

LAFAYETTE

BREWING COMPANY (406) 765.742.2591
622 Main Street / Lafayette www.lafayettebrewingco.com
Brewmaster/President: Greg Emig mail@lafayettebrewingco.com
Brewer: Matt Williams

Established 1993. Celebrating 15 Years of Love and Hoppiness! We are a full-service brewpub operating a 7 barrel system with 2008 production of approximately 800 barrels. We offer seven flagship ales and a broad spectrum of seasonal and specialty beers. We've developed a reputation for producing assertive ales using traditional methods and ingredients. Our distinctive brews run the gamut: refined summer ales, massively hopped IPAs, decidedly smoky rauch beers, barrel-aged ales, and many others can be found rotating through our line-up of draught ales. Our facility also sports two levels of brewpub fun! The first floor houses the brewery, a tap room, the family dining room and our original restaurant kitchen offering full lunch and dinner service featuring items from traditional pub fare to hand-spanked bison burgers and fresh seafood. Our daily specials keep things fresh and inviting for even the most loyal customers. The 2nd floor of our facility is the entertainment heart of LBC. With a capacity of 340, this massive bar room opened in 2002 and features a selection of fines spirits; pub games (billiards, foosball, etc.); a pizza kitchen serving great pies, appetizers, and sandwiches; and a stage. Our 2nd floor is available for private catered events, as well. LBC has been voted Lafayette's "Best Live Music Venue" two years running and plays host to a full complement of live music and comedy acts featuring the best in local, national and international artists. LBC is a family-friendly, smoke-free facility.

Tippecanoe Common Ale: Our best seller. Hearty amber ale featuring caramel malt overtones, followed by a burst of the distinctive citrus/orange character of Amarillo hops. The name is a tongue-in-cheek reference to the fact that our clientele here in Tippecanoe County prefer an assertive dose of hops in their beer- making a nice hoppy ale the "common" style. Also available in 12 ounce bottles from the brewery. Year around availability. 5.8%, 64 IBUs.

Black Angus Oatmeal Stout: A perennial favorite! We combine five malts and 10% oatmeal to create this silky smooth full-bodied black ale. Also available in 12 ounce bottles from the brewery. Year round availability. 6.2%, 44 IBUs.

Eighty-Five: Hops, hops and more hops. An intensely bitter American pale ale supplemented with a massive dry-hopping of Centennial hops. Year round availability. 6.2%, 85 IBUs.

15th Anniversary Blonde Doppelbock: Yup, it's been 15 years already, and this brew was also our 1500th batch! Nice time to brew up a malty monster, so we packed the mash tun with Munich, melanoidin, and a touch of crystal malts. Imported Saaz hops provided the necessary bitterness and several months of aging on French oak completed the brew. Complex, malty and smooth! Seasonal.

Big Boris Barleywine: Named for the mythical gargoyles that perch behind the bar and protect all things LBC, this massive ale sports big fruity overtones and an well-aged softness that belies its strength. Various vintages will be available throughout the day. Seasonal. 9.5%, 75 IBUs.

MAD ANTHONY

BREWING CO. (621) 260.426.2537
2002 Broadway / Fort Wayne madbrew.com
Brewmaster/Owner: Todd Grantham madbrew@msn.com

Established 1998. Our small brewing company operates three Mad Anthony restaurants and a fourth to open in Elkhart, one brewpub in Fort Wayne, one taproom in Auburn, and Lake City Taphouse in Warsaw. We also operate a 15 barrel production brewery from which we self-distribute draft and bottles throughout Indiana. The restaurants are eclectic and offer huge menus including our "almost world famous" gourmet pan pizza, and 6-9 draft MABC beers. MABC's production brewery bottles five different varieties including Gabby Blonde Lager, Auburn Lager, Ol' Woody Pale Ale, IPA, and Old Fort Porter.

IPA: American-style, rich malt, assertive hop. 16P, 50 IBUs.

Summer Daze: Hybrid style brewed with wheat, caramel malt, aromatics, and clover honey.

Mystery Beer: Created in our small pub brewery especially for the Great Taste crowd! Stop by for full description.

NEW ALBANIAN

BREWING COMPANY (613) 812.944.2517
3312 Plaza Drive / New Albany www.newalbanian.com
Publican: Roger Baylor
Brewers: Jesse Williams and Jared Williamson
Publicanista! richosnewsletter.blogspot.com
roger@newalbanian.com

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

Hoptimus: Double IPA; meant to be consumed when young, fiery and intense.

OG: 1.086, Circa 9%
MALTS: European 2-row YEAST: House London
HOPS: Northern Brewer, Nugget, Fuggle, Cascade
(dry hopped with Fuggle and Cascade) 90 - 100 IBUs

Thunderfoot: Dried tart cherries are added to the hopback, and the beer is aged with dried Bing cherries and medium toast oak chips. The result is ultimate urban (and palate) renewal.

OG: 1.094, Circa 10.5%
MALTS: English 2-row, dark crystal, roasted barley,
flaked oats YEAST: House London
HOPS: Northern Brewer, Willamette, Cascade, 75 - 80
IBU

Elsa Von Horizon Imperial Pilsner: First brewed in 2007 as part of the "Brewer's Best Friend" series (named for our brewers' dogs). "Antagonize and be bitten!"

OG: 1.082, 8%
MALTS: Turbo Pilsner, Turbo Munich
HOPS: Hallertau, Tettnang (bittering, flavor, aroma),
Hersbrucker (aroma, secondary, barrel)
YEAST: San Francisco/California Common

Phoenix Kentucky Komon: The Louisville area's only indigenous beer style during the 19th-century heyday of local brewing was an everyday quaffer with adjuncts (often a percentage of sour mash from corn), generally dark, brewed and consumed quickly, and seldom spotted far from the source brewery.

OG: 1.058, 6%
MALTS: 6-row, roasted barley (with flaked corn and
flaked rye)
HOPS: Nugget, Fuggle, Cascade 26 IBUs
YEAST: San Francisco/California Common

CASK: Malcolm's Old Settlers Ale: Also part of the "Brewer's Best Friend" series, this one is a cask-conditioned firkin exclusively for the Great Taste of the Midwest.

OG: 1.104, Circa 12%
MALTS: Maris Otter, dark crystal, aromatic, black,
brewers crystal YEAST: House London
HOPS: Progress (flavor & aroma; no bittering)

INDIANA

SHORELINE

BREWERY (414) 219.TRY.HOPS
203 Wabash Street / Michigan City www.shorelinebrewery.com
Brewmaster: Sam Strupeck shorelinebrew@sbcglobal.net
Assistant: Ben Tobar

Established 2005. Near the beautiful beaches of Michigan City, the brewpub sits in a historical (1857) lumberyard. Yellow pine and exposed brick adorn the inside of the pub for a warm welcome to our guests. Sitting at the Prohibition-era antique bar, pulled from a south side, Chicago basement speakeasy, beer drinkers get a great view of the 10 barrel Specific Mechanical brewery. Shoreline's food pairs perfectly with our fresh handcrafted beers. Our kitchen uses all fresh, never frozen, ingredients, including seafood flown in daily, to accompany our ales and lagers. Making a reputation as a hot music venue has been a priority at the brewery since opening. Shoreline has made a reputation for our ales and lagers, with two World Beer Cup medals for Beltaine Scottish Ale.

THREE FLOYDS

BREWING CO., LLC (313) 219.922.3565
9750 Indiana Parkway / Munster 3Floyds.com
President: Nick Floyd ThreeFloydspub.com
Brewers: Nick Floyd and the Brewing Team
alphaking1@msn.com

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

AlphaKing Pale Ale

Gumballhead American wheat beer

Robert the Bruce Scottish Ale

Pride&Joy Mild Ale

Fantabulous Resplendence "XI" IPA infused with Jasmine

Gorch Foch Helles

BlackHeart English IPA

Hvedegoop Wheatwine

Vanilla Bean Barrel Aged Dark Lord Russian Imperial Stout

Barrel Aged Dark Lord Russian Imperial Stout

Dark Lord Russian Imperial Stout

....plus others

INDIANA

UPLAND

BREWING COMPANY (315) 812.336.2337
350 West 11th Street / Bloomington www.uplandbeer.com
Head Brewer: Caleb Staton caleb@uplandbeer.com

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

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

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

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

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

Preservation Pilsner: Traditional Bohemian Style Pilsner, all-malt, Czech Saaz hops, clear and crisp with that distinct pilsner taste. 10% of Upland's profits on Preservation Pilsner go to local land conservation in the area where the beer is sold.

WARBIRD

BREWING COMPANY (322) 260.459.2400
10515 Majic Port Lane / Fort Wayne www.warbirdbeer.com
Owner/Brewer: Dave Holmes dave@warbirdbrewing.com
Brewer: Chris Tallman chris@warbirdbrewing.com

Established 2004. As a homebrewer, warbird pilot (a warbird is a retired military aircraft), Gulf War vet, and restless physician (psychiatrist), I was happily making beer at home. In 2003, I made a beer for my wife Kristine, who said, "this is so good, we could sell it." So now I have a brewery because my wife said I could. She also named the company, knowing my love of flying and warbirds. We name our beers after historical military airplanes and brew them in honor of the men and women who flew them in service to our country. In so doing, we started the 1st Brew Force, the only numbered Brew Force in the world. We are a 100% production brewery (no pub or tap room), so festivals are a great way to share our beer. We sell beer throughout Indiana and Michigan, and plan to expand into Georgia, Kansas, and possibly in Wisconsin by the summer of 2008.

Mustang Gold Ale: Our pure single-malt beer, brewed with 100% varietal Metcalf malt, Hallertau hops, our house ale yeast and pure charcoal-filtered water. This is a "naked beer," filtered for crystal clarity, leaving no room for error. Named after the P-51 Mustang and in the colors of Col. Glenn Duncan's personal aircraft "Dove of Peace." 5.0%.

Shanty Irish: Irish-style ale named after the personal aircraft of Lt. Gilbert O'Brien. Smooth and slightly malty sweet, balanced with East Kent Goldings hops. Pleasantly complex yet highly drinkable. 6.0%.

Thunderbolt Wheat: I made this for my best friend in the military, Lt. Col. Jeffrey Carl "X" Ecker, a fighter pilot during the Cold War, spending half his time in England and the other half in Leipheim, Germany, flying the A-10 Thunderbolt II. He developed a taste for traditional Bavarian hefeweizen and asked if I could make him one at home. True to the style-- 100% Bavarian Pilsner and Wheat malt, Hallertau hops, hefeweizen yeast, and pure charcoal-filtered water. It is a beautiful hazy straw (unfiltered) traditional German wheat beer, with the aroma and taste of banana, clove, and citrus. Named after the Republic P-47 Thunderbolt and in the colors of Col. Hub Zemke, CO of the famed 56th Fighter Group. 6.0%.

Warhawk Pale Ale: A BIG American Pale Ale with four different malts balancing 45 IBUs, finishing with Amarillo hops. The biggest beer we make, but is intentionally balanced enough to please even the novice craft beer drinker. If you are a 100 IBU fan, this is a lawnmower beer for you, but we know a lot of people love it. We hope you do, too. Named after the Curtis P-40 Warhawk and shown in the colors of American "Flying Tiger" R.T. Smith flying in Kunming, China. 7.3%.

IOWA

MILLSTREAM

BREWING COMPANY (305) 319.622-3672
835 48th Avenue / Amana www.millstreambrewing.com
Brewer: Chris Priebe brewery@millstreambrewing.com

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

John's Generations White Ale: Brewed for the #1 beer store in Iowa, John's Grocery of Iowa City. Belgian-style Witbier has a zesty orange aroma, soft body and a hint of coriander spice. GABF (Belgium Wit Style) medal in 2007! 5.2% alcohol, 12.9P OG, 14 IBU.

Schild Brau Amber: Easy drinking German Vienna style lager. Roasted caramelized malt is carefully balanced by German Hersbrucker finishing hops. GABF (Vienna Lager) medals in 2003, 04, 05, 06. This beer must have something right! 4.9% alcohol, 13.6 OG, 25 IBU.

Iowa Pale Ale: Heavily hopped with Cascade hops for a citrus profile, backed up with an intense pale malt profile. A hoppy IPA in the "boring" central plains... how exciting! 5.7% alcohol, 15.2OG, 43 IBU.

Hefeweissen: German-style, quite sweet and fruity, with a full body. Other flavors that can be savored are banana and cloves. 4.7% alcohol, 14.9 OG, 11 IBU.

Reserve Dubbel: To be tapped at 3:30! This Belgian-inspired brown ale is rich in plum, raisin, and chocolate flavors, coming from both the yeast and the Mouterij Dingemans specialty malts. Even though this beer has colors and flavors reminiscent of the large Munich-style bock beers, it is delicate in body, allowing the French Oak highlights to shine through. 6.2% alcohol, 14.5 OG, 25 IBU.

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

THIRDBASE

SPORTS BAR/BREWERY(503) 319.378.9090
500 Blairs Ferry Rd NE / Cedar Rapids thirdbasebrewery.com
Brewer: Travis Scheidecker 3bbrewer@gmail.com

Established 1996 (as Cedar Brewing Company) We are now doing business as Third Base Brewery under new ownership, management, and brewer. We are the first and only true brewpub in Cedar Rapids since Prohibition. Our beers are brewed in house on our 8.5 barrel system. We have a diverse food menu to compliment our wide range of beer styles served year-around. Our beer is also available in growlers, 1/6 barrels, 1/2 barrels, and soon at our other Third Base locations in Cedar Rapids, Iowa City, and Des Moines. Open seven days a week 11am-2am.

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

Flying Aces Pale Ale

Dubbel Play Belgian Ale

Imperial Stout (nameless and shameless)

KANSAS

BLIND TIGER

BREWERY AND RESTAURANT (218) 785.267.2739
417 SW 37th Street / Topeka www.blindtiger.com
Brewmaster: John Dean john@blindtiger.com

Established 1995. We opened the first brewery in Topeka since the Prohibition era. It is named after the Prohibition era custom of displaying stuffed tigers in establishments to alert patrons of the availability of bootleg alcohol. These speakeasies were referred to as "Blind Tigers." We keep at least six flagships and seven rotating seasonals on tap to the tune of about 1,000 barrels a year. Our brews have gathered 8 GABF medals and 2 WBC awards over the last seven years. We are located at 37th & South Kansas Avenue and sell 1/2- gallon growlers of beer to go.

Smokey the Beer: We brew this beer to the style of Bamberger Rauchbier. We use an obscene amount of smoked malt (malt that's been smoked over beech wood fire) and noble hops to strike a nice balance. Smokey is mild up front with a rich finish of great depth. Gold Medal at the 2007 Great American Beer Festival in the smoke-flavored beer category. OG: 14°P/1.056, 5%, 22 IBUs.

Top Gun IPA: San Diego Style IPA! On a trip to San Diego we soaked up the local beer scene, where area brewers and their aggressively hopped beers continue to make the West Coast style of brewing famous. We use indecent amounts of Amarillo and Simcoe hops. Named for the Top Gun fighter pilot school in Miramar. Shoot down that thirst for hops! OG: 17.5°P/1.070, 7.3%, 60 IBUs.

Maibock: Brewed to the German Style Heller Bock. This golden malt bomb is malty sweet and sneaky strong. We brew this spring time favorite with German malts, hops, and yeast. Silver Award at the 2008 World Beer Cup in the German style heller bock category. OG: 17°P/1.068, 6.8%, 28 IBUs.

Java Porter: Breakfast Beer! We brew this robust style Porter with coffee we roast at the brewery. The roasted coffee complements the dark roasted malts. English malts and hops round out the balance. Silver Medal at the 2007 Great American Beer Festival in the coffee flavored beer category. 15°P/1.060, 5.4%, 33 IBUs.

FREE STATE

BREWING COMPANY (202) 785.843.4555
636 Massachusetts / Lawrence freestatebrewing.com
Brewmaster: Steve Bradt sb@freestatebrewing.com

Established 1989. The Free State Brewing Co. opened in 1989 as the first legal brewery in Kansas in over 100 years. Free State is located in a renovated inter-urban trolley station in historic downtown Lawrence, Kansas. We are proud of the history of brewing in Kansas, and we have done our very best to re-establish the tradition of fine hand crafted beers, produced close to home. Our 14 Barrel brewhouse is made of some of the best equipment available to the small brewer, but we still think that the best ingredient is the care and respect that we have for each and every beer that we make. Free State is excited to take this same commitment to quality to the next level as we expand our operations with a new production facility. Coming online in

the summer of 2008, the new brewery will enable Free State Brewing Company to reach a wider audience of beer enthusiasts.

Ad Astra Ale: Our initial offering when we opened the doors in 1989, this ale is the first brewed in Kansas since pioneering days. The name Ad Astra comes from the Kansas State Motto - Ad Astra per Aspera, Latin words meaning "To the Stars through Adversity". We've blended Pale, Caramel, Chocolate and Munich malts for a rich amber beer. The hops balance this malty sweetness, and we've chosen Magnum, Glacier and Fuggles hops for their flavor. O.G. - 13/1052. Hops - 24 IBUs

Copperhead Pale Ale: Silver Medal Winner 1997 World Beer Championships - India Pale Ale. Made with flavorful and full bodied Pale Ale malt combined with a touch of caramel malts, the rich flavor of this beer is matched and enhanced by a very generous portions of Cascade, Ahtanum and Columbus hops. The name comes from our Head Brewer, Steve Bradt's, unfortunate encounter with said snake on a Kansas hike. O.G. - 14.5/1058. Hops - 48.5 IBUs

Ironman Imperial Stout: We use 10 different types of malt, which combined, weigh 1,465 lbs per batch. That works out to 3.4 lbs per gallon of finished beer or almost 4/10ths of a pound in every glass. The dark malts give a roasty flavor and dark color, caramel malts add sweetness and a full body. Three different hop varieties also add their own complexity (and about 78 IBUs). The bittering hop is Magnum. The early aromatic hops are Northern Brewer. The later aromatic Centennial. The final hop addition is a dry hop with a generous dose of Mt. Hood hops for a fine aroma. We took a small selection of the Ironman and aged it on American and French Oaks. The Ironman is named for one of our favorite regular customers, Walt Hull, who is a local blacksmith. O.G.- 19.5/1078. Hops - 78 IBUs

Lemon Grass Rye: Refreshing beer made from a base of pale malt and Munich malt. The unique flavors come from the use of about 25% flaked rye which adds a fresh (some describe it as minty) flavor and smooth texture as well as about 25 lbs of fresh lemon grass for a fresh citrusy background. This beer is gently hopped with lemony Simcoe hops to add to the overall citrus character. O.G. -13/1052. Hops - 16 IBUs

Hop Picker Pale Ale: Northwest-style IPA the Hop Picker marries two of our favorite American hop varieties, Centennial and Columbus in even portions at each step of the brew. From bittering in the kettle to dry hopping in the conditioning tank, we added equal parts of these two pungent hops all the way through. Balanced with a subdued malt bill made up of American 2-row pale malt, Munich malt and an assortment of light caramel malts for a deep gold color and a nice body to match the hops without overpowering them. O.G. 17.5° P/1070, IBUs 78

Stormwatch Ale: Dark brown, hoppy ale takes the IPA style into unfamiliar depths of color. Amarillo hops provide the hoppy flavors and aromas of an India Pale Ale complemented by subtle chocolaty roasted notes from the dark malts. The Amarillo hops are a potent American variety with a distinctive flavor and aroma. O.G. -14.8/1059. Hops - 46 IBUs.

Savoir-Faire Biere de Garde: The name biere de garde literally means "beer which has been kept or lagered." A traditional artisanal farmhouse ale from Northern France brewed in early spring and kept in cold cellars for consumption in warmer weather. The Savoir-Faire is a deep golden hued interpretation of this classic style, employing pale and wheat malts and a smattering of Perle and Mt. Hood hops.

BROWNING'S

RESTAURANT AND BREWERY (403) 502.515.0174
401 East Main Street / Louisville www.diningonmain.com
Brewmaster: Brian Reymiller

Established 2002. We are located in Louisville Slugger Ballpark, in the heart of downtown Louisville. In our beautiful three-story brewery, viewable from our dining room, Brian Reymiller combines years of experience with centuries-old brewing traditions to create superior artisanal beers. Executive Chef Jay Denham pairs these award-winning brews with a menu inspired by Kentucky's rich culinary tradition and products from skilled and dedicated local farmers; 80% of the items on our menu come from sustainable farms in our own community. Enjoy award-winning brews with four star cuisine in an atmosphere so friendly and inviting you will forget you're not at home.

She-Devil Imperial Pale Ale: Double IPA with the perfect balance of bitter hops and malty sweetness. Brewed with imported Pilsen and Munich malts, and high alpha American hops. 8.5%; 18.5°Plato; 77 IBUs.

Louis XVI Guillotine ESB: Strong English-style bitter ale brewed with imported Vienna and Victory malts, and imported English hops. 5.7%; 15°Plato; 45 IBUs.

CUMBERLAND

BREWS (504) 502.458.8727
1576 Bardstown Road / Louisville
Owner: Mark Allgeier
Brewer: Cameron Finnis

Established 2000. Cumberland Brews opened in 2000 as the smallest brewpub in Kentucky with a 2 barrel system. Focusing on well crafted beer and great tasting food, the small brewing system was quickly overgrown. An off-site expansion this year keeps the brewpub up with the demand for the standard beers, while the 2 barrel system produces a variety of seasonals.

Towhead: Crisp and refreshing Belgian Blonde ale. Brewed with 50% wheat, the lively carbonation brings out the fruit and spice of the yeast.

ScotFree: 80 Shilling Scottish ale. Caramel and malt flavors in a smooth ale.

ARCADIA

BREWING COMPANY (418) 269.963.9520
103 W. Michigan / Battle Creek arcadiabrewingcompany.com
Founder/President: Tim Suprise Head Brewer: Bryan Wiggs
bryan@arcadiabrewingcompany.com

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

BELL'S

BREWERY, INC. (512) 269.382.2332
8938 Krum Avenue / Galesburg www.bellsbeer.com
Head Honcho: Larry J. Bell larrybell@bellsbeer.com
Brewers: Six Geese a-Laying...

Established 1985. Bell's Brewery, Inc., formerly Kalamazoo Brewing Company, founded by Larry Bell as a homebrewing supply shop in 1983, sold its first beer in 1985. Originally brewing in a 15-gallon soup kettle, the company has grown remarkably from its production of 135 barrels in 1986 to over 57,000 barrels in 2005. Bell's Brewery grew from a tiny operation renting part of a former plumbing supply warehouse to what is now a 50 bbl Steinecker brewhouse in a 50,000 sq. ft. facility in nearby Comstock with an annual brewing capacity of 130,000 bbls. Originally self-distributed, Larry and crew brewed, bottled, and delivered all of the beer to market for the company's first four years. By 1989, Bell's was shipping more than 500 barrels annually and assigned its first wholesaler to further establish itself across Michigan. After struggling several years to produce and sell robust, full-bodied ales against a tide of a mass-market domestic beer, Bell's began to see the demand for craft beer grow dramatically. Bell's soon ventured outside Michigan, developing a reputation across the Midwest. The brewery currently sells its beer across a 10-state Midwestern trade area, through a network of over 35 quality wholesalers. The brewery has not announced any plans to open new states, but will consider minor geographic expansion as production capacity allows. More than twenty years of brewing has built a nationwide reputation as a creative and talented brewery, playing a significant role in changing the beerscape of the nation. Our ongoing goal is to brew thoughtfully, creatively and artistically. We strive to bring an authentic and pleasant experience to all of our customers through our unique beers and look forward to sharing them with you today.

DARK HORSE

BREWING COMPANY (501) 269.781.9940
511 S. Kalamazoo Street / Marshall darkhorsebrewery.com
Owner/Head Brewer: Aaron Morse

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

DETROIT RIVERTOWN

BREWING COMPANY (407) 313.877.9205
237 Joseph Campau / Detroit atwaterbeer.com
Brewmaster: Travis Fritts atwater@atwaterbeer.com

Established 1997 (as Atwater Block).. Located in Detroit's Historic Rivertown District, our brewery is housed in a 1916 factory warehouse. We have an imported Kaspar Schultz brewhouse from Bamberg, Germany. Our brewmaster is a German-trained American, and we brew our lagers in that tradition. Our ales are just as sure to please and have become an important part of our selection.

Detroit Dwarf: GABF Bronze 2004, 15P, 6.2%.
Detroit Lager: GABF Bronze 2007, 12P, 4.8%.
Voodooator: Doppelbock. 18.5P, 8.5%.
Vanilla Java Porter: 16P, 6%.
Dirty Blonde Summer Wheat: 11.5P, 4.5%.

DRAGONMEAD

MICROBREWERY (302) 586.776.9428
14600 East Eleven Mile Road / Warren www.dragonmead.com
Brewers: Erik Harms, Jason Giroux owners@dragonmead.com

Established 1998. We strive to offer 30-40 different styles on tap in our pub, including nitrogen-dispensed beers and two cask conditioned ales. Our draft and bottle distribution market includes the entire state of Michigan. We are proud to say that we won a Gold Medal at the 2008 World Beer Cup for our English Mild (Crusader Dark Mild). We also won a Gold Medal at the 2006 World Beer Cup for our Belgian Tripel (Final Absolution). Final is our flagship and we brew the hell out of it week after week. Our brewhouse is a three barrel system from Heavy Duty Products in Ontario, Canada. On our tiny little system Jason and I managed to crank out 1,154 barrels last year.

Final Absolution: Belgian-style Tripel. Award-winning ale exhibits notes of banana and clove in the aroma, and high gravity sweetness balanced with Hallertau hops. 9%.

Under the Kilt Wee Heavy: A dark heavy Scotch Ale with tastes of caramel and dark roast malts. Bronze medal winner in the 2004 World Beer Cup. 7.5%.

Ring of Fire: Pepper beer, light in color, heavy on body, and hot on the palate. Brewed with a secret blend of hot peppers, it is sure to light your mouth on fire and burn up the exit strategy in the morning. 7.0%.

Juggernaut Double Red: Massive amber ale loaded with American Chinook and Centennial hops. Grab a glass and get your hop mouth on. 9%.

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

Dark Heathen Triple Bock: Joint effort between Kuhnnein and Dragonmead. This is the 4th batch since we started on this joint venture in 1999. This goliath, 33 Plato made with Pilsner, Vienna, and Munich Malts; Hallertauer Mittelfruh and Hallertauer Tradition hops is quite extraordinary. 12.0%.

Special releases (only 5 gallons):

2pm: Bourbon Cask Conditioned Wee Heavy: Same description as above only add in all the flavors you get from bourbon cask conditioning. 7.5%.

4pm: St. Nicole's Weizenbock: German wheat bock named after Erik's wife Niki is a well-balanced very dark ale with a pleasant banana aroma. Niki and Erik tied the knot last month. 7.0%.

FOUNDERS

BREWING COMPANY (413) 616.776.2182
235 Grandville Avenue, SW / Grand Rapids
Vice President: Dave Engbers foundersbrewing.com
Brewmaster: Jeremy Kosmicki

Established 1997. A true manufacturing brewery and an experience unlike any other. Come visit the brand new brewery and taproom where you can challenge your taste buds with more than a dozen selections of high-end beers all produced on-site at the brewery. Founder's prides itself on an over-indulged style of brewing that has recently awarded them the 7th highest rated brewery in the world by [???]. The taproom setting is a very casual, musically oriented, beer hall. A place known for no pretentious airs, where titles are left at the door and friendly communal chatter abounds. From your taproom seat you can view the production facilities where annually more than 3,000,000 bottles of Founders beer are packaged for sale to retailers throughout the mid-west and east coast. Founders focus is on high-end beers with extreme flavor profiles and a variety of offerings can be found throughout the Midwest at various bars, restaurants and retail outlets. Founder's home is Grand Rapids and throughout the past 12 years has become the pride of the community's brewing tradition. We invite all to stop in and enjoy a pint, a sandwich, and live music. It's smoke free, laid back, and truly a one of a kind. "BREWED FOR US. ENJOYED BY EVERYONE!"

Red's RyePA: Serious hop bitterness along with an unyielding grapefruit bouquet from the Amarillo dry-hop balanced with the malty richness of the four varieties of imported Belgian caramel

malts. Pours a spectacular crimson with a creamy tan head. A generous addition of rye malt accentuates a spicy crisp finish. IPA, 6.5%, 70 IBUs.

Cherry Ale: Using only fresh Michigan tart cherries, this beauty tantalizes with intense flavors combined with a no hesitation malt bill. Adding fresh cherries at five separate stages of fermentation achieves the ultimate balance between tartness and sweetness. 6.5%, 15 IBUs.

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

Specialty Tappings:

1pm: Bourbon Barrel-Aged Porter: Pours silky black with a creamy tan head. Look past the obvious bourbon aroma to find the sweet with strong chocolate and caramel malt presence. No absence of hops gives Founders robust Porter the full flavor you deserve and expect. The mouthfeel is full and luxurious. Cozy like velvet. It's a lover, not a fighter. Cave aged for six months. 7.5%, 34 IBUs.

2pm: Backwoods Bastard: If you're not careful this barrel-aged version of Dirty Bastard Scotch Ale may have you squealing like a pig. Dark ruby in color and brewed with ten varieties of imported malts this beer will have you looking over your shoulder. Backwoods Bastard combines complex malty characteristics with the smoothness of barrel aging. This beer definitely "ain't fer the wee. wee. wee. lads!!!" 9.5%, 34 IBUs.

3pm: Devil Dancer: Founders most complex, most innovative, most feared, and yet most revered ale. Massive in complexity, the huge malt character balances the insane amount of alphas used to create this monster. Devil Dancer is dry hopped for 26 days straight with a combination of 10 hop varieties.

Dangerously drinkable and deliciously evil. We dare you to dance with the Devil. Imperial IPA, 13%, 112 IBUs

4pm: Barrel-Aged Red's RyePA: One of the most complex and interesting beers we've produced. Finding the balance between the massive hop aromas with the aggressive aromatics from the well-seasoned bourbon barrels was no easy task. If you have the patience to allow this beer to warm up, you can expect multiple evolving layers of depth. 7.3%, 70 IBUs.

5pm: Kentucky Breakfast Stout: Backwoods pleasure without the banjo. Imperial Stout is brewed with a hint of coffee, oats and spices then aged in oak bourbon barrels for an entire year. Our process ensures that strong bourbon undertones come through in the finish in every batch we brew. We recommend decanting at room temperature and enjoying in a brandy snifter. 12%, 30 IBUs

JOLLY PUMPKIN

ARTISAN ALES (411) 734.426.4962
3115-A Broad Street / Dexter jollypumpkin.com
Brewer/manager: Ron Jeffries artisanales@gmail.com

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

MICHIGAN

KEWEENAW

BREWING COMPANY (214) 906.482.5596
408 Shelden Avenue / Houghton www.keweenawbrewing.com
10 Fourth Street / South Range prb@keweenawbrewing.com
Brewers: David Lawrence, Tom Duex

Established 2004. Located in the middle of downtown Houghton on the historic Keweenaw Peninsula, the KBC, as it is known to the locals, produced over 400 bbls in its first year of operation. With the goal of turning beer drinkers into craft beer lovers we have grown since then, tripling the size of our taproom with the addition of 1,500 sq ft of seating, fireplace and a deck, building an additional brewing facility with a 50 BBL brewhouse, and selling over 2200 bbls in 2007. We belong to a select group of craft brewers in the country that have chosen the can over the bottle for distribution of our beers. While not necessarily a popular decision among connoisseurs, we believe the can is a viable alternative to the bottle for a craft beer. There are many reasons a can is a good choice: recyclability, weight, UV protection, shatterproof. But our favorite reason is: when going to the beach, the pool, or just tired of dragging glass, you can take it with you. Because we can.

Pick Axe Blonde Ale: The lightest in our family of ales, a true single malt. Refreshing to taste, gorgeous to look at and a great introduction to the extraordinary world of craft-brewed Michigan beers. This light golden ale comes with a distinctive malt flavor and just a kiss of hops. 2-Row Pale malt; Saaz, Perle hops; 4.8%, OG 12.6P, 7.2 IBUs.

Red Jacket Amber Ale: Medium bodied and lightly hopped, this classic Oktoberfest-style ale is brewed in tribute to the Red Jacket Mine of what is now Calumet and to the glory days of the copper industry in the Keweenaw Peninsula. 2-Row Pale, Munich, Extra Dark, Amber; Hallertau, Tettmanger; 4.8%; OG 13.1P, 12.7 IBUs.

Lift Bridge Brown Ale: Reportedly the widest and heaviest double-decked lift bridge in the world, the Portage Lake Lift Bridge connects the cities of Houghton and Hancock here in Michigan's Keweenaw Peninsula. So get a lift from this American Brown Ale; a rich, dark brown color, complex malt flavor with hints of chocolate and caramel and a mild hop finish. 2-Row Pale, Munich, C-60, Chocolate malts; Glacier, Vanguard hops; 4.6%; OG 12.7P; 16.1 IBUs.

Widowmaker Black Ale: Don't let its looks deceive you. Though it may resemble a porter or a stout, this is a light bodied ale with a pleasant hint of molasses. Don't be afraid of the dark. 2-Row Pale, Black, Chocolate malts; Spalter, Lublin hops; 4.2%; OG 11.5P; 12.0 IBUs

KING

BREWING COMPANY (514) 248.745.5900
895 Oakland Avenue / Pontiac www.kingbrewing.info
Brewer: Scott King kingbrewco@hotmail.com

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

MICHIGAN

KUHNHENN

BREWING COMPANY (324) 586.979.8361
5919 Chicago Road / Warren kbrewery.com
Brewers: Eric and Bret (The Kuhnenn Brothers)
Assistant Brewer: Wayne Burns bret@kbrewery.com

Established 1998. The brewery's historic building was built as a hardware store in 1929. The transformation from hardware to homebrew shop and to brewery and winery has been a long sought after goal for the Kuhnenn Brothers. On tap you will find at least 15 different beers at any given time. The beers change frequently because of an 8-barrel brewery and Brew-on-Premise (customers brew beer!) setup. The brewery currently distributes only locally to Michigan with most sales being in-house and to go. Pub hours are 11am-12M M-Th, 11am-2am F&S, call for Sunday hours.

THE LIVERY

(209) 269.925.8760
190 Fifth Street / Benton Harbor liverybrew.com
Owner/Brewmaster: Steve Berthel steve@liverybrew.com

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

Verchuoisity: Belgian amber ale re-fermented with 130# of Michigan cherries in a variety of oak casks for 9 months.

Impeche: Belgian amber ale re-fermented with 120# of Michigan peaches in a variety of oak casks for 9 months.

Third Anniversary Ale: Belgian IPA, double dry-hopped and aged in merlot casks for 6 months.

Belgian Amber Ale: Second fermentation and dry-hopped in an oak cask.

Liverator: German style Doppelbock. 9%.

Cousin Jax: Imperial Pale Ale aged in a rye whiskey barrel. 9.75%.

Double Paw: Single malt, single hop Imperial IPA. 8%.

Poor Fredlys: German style pilsener. 5.5%.

In the Real Ale Tent:

Thoms Special: American IPA dry hopped in the firkin with East kent Golding hops. 6%.

Kilt Tilter: Scotch ale made with peat smoked barley. 9%.

MIC HIG AN

BREWING COMPANY (320) 517.521.3600
1093 Highview Drive / Webberville bob@michiganbrewing.com
President-BrewCrew: Bobby Mason michiganbrewing.com

Established 1995. We brew roughly 4,000 barrels a year and expect to reach about 8,000 barrels this coming year. We began with four tap handles and now have 16 and distribute to 10 states. We have been using biofuel to run our steam generator to heat the hot liquor tank for our mash, and have a goal of becoming a green facility in the next five years. We also have a biodiesel manufacturing and training facility on site. Also notable is that we are shipping more than 2,000 cases of our product to Sweden. We are slated to open another small batch brewpub in Lansing this fall. We also have begun distilling here at the brewery and will be serving and selling spirits at our tasting room by the end of the year. A recent move has placed us in a 76,000 sq. ft. building allowing us to increase opportunity and production capacity.

MBC High Seas IPA: Citrus nose, Citrus and pine notes to palate. Crisp and hoppy, solid malt backbone. 7.25%, 78 IBUs.

MBC Imperial IPA: Balanced hop to malt ratio. Starts sweet and finishes bitter. Moderate fruity esters. 11%, 100+ IBUs.

MBC Russian Imperial Stout: Coffee and dark chocolate nose give way to combination of roasted malt flavors. Good hop bitterness helps balance out the malt flavors. 14.9%, 90 IBUs.

MBC Rye IPA: Similar grain bill and hop additions as our High Seas with the addition of rye malt in the process. IPA bitterness with a noticeable sharpness from the rye. Has a floral nose and a crisp finish. 7.5%, 50 IBUs.

MBC Maibock: Sweet malty character in the nose and on the palate throughout. The hop bitterness is relative to the gravity. It has a full bodied mouth feel. 8.5%, 32 IBUs.

Celis Grand Cru: Belgian Strong Ale. Light bodied, golden, spiced with coriander and orange peel for a nice floral nose to a deceptively high gravity beer. 8.4%, 22 IBUs.

Celis Raspberry: Flavored Belgian Wit. Coriander and orange peel give way to strong raspberry flavor in this light to medium bodied pinkish hued beer. It has a mild acidity. 4%, 22 IBUs

NEW HOLLAND

BREWING CO. (401) 616.355.6422
66 East 8th Street / Holland www.newhollandbrew.com
Brewmaster: John Haggerty john@newhollandbrew.com

Established 1997. Art in Fermented Form. More than just a catchy phrase, it's our mission. We strive to enhance the quality of life within our community through our dedication to the art of brewing craft beer. NHBC has grown from a scrappy two-man start up to a thriving regional microbrewery, producing more than 7,500 barrels of beer annually and recognized for its creativity and artistry. We are very proud of our accomplishments thus far, and believe in earning our place in the brewing industry and in our customers' hearts and minds everyday. All of our beer is brewed in Holland, Michigan at one of two locations. We brew, cellar and package the main brands for distribution at our brewery at 690 Commerce Court. We offer public brewhouse tours of the brewery all year long on Saturdays, although the hours depend on the season. We also brew beer and distill spirits at our pub at 8th and College in downtown Holland. The pub is open seven days and is a great place for us to explore new ideas, recipes and enjoy our community. We work hard to bring you an authentic, interesting and gratifying experience. We are proud to share our craft with you. Hope you enjoy it as much as we do. Creative People, Remarkable Results.

OLDHAT

BREWERY AND GRILL (522) 269.624.6445
114 North Main / Lawton oldhatbeer.com
Brewer/Owner: Tom Fuller

Established 1998. Small hometown brewery established in 1993 originally as Dusters Brewery, and later purchased by Kalamazoo Brewing Company, then Silver Kettle Corp. Tom has brewed for the pub since 1998. The Hat has 14 taps and a 10BBL brew house turning out both ales and lagers. We usually have 10-12 beers and two wines on tap, including one gluten-free beer. Old Hat has a diverse menu of pub style food and homestyle cooking and can cater to those needing a gluten free menu.

Scotch Ale: 90 Shilling.

Cherry Baby: Cherry Pilsner

Cream Ale: A mix of recipes that yielded a light bodied, full flavored beer that is sure to quench the taste buds.

Hefe Weizen: Traditional Bavarian

Coffee Porter: You can sleep when you're dead.

SHERWOOD

BREWING COMPANY (519) 586.532.9669
45689 Hayes Road / Shelby Township
Brewer: Ray Sherwood www.SherwoodBrewing.com

Established 2006. We are one of Michigan's youngest and most exciting microbreweries. Voted best brewpub in Metro Detroit for 2007, Sherwood's pub is a casual and inviting atmosphere where beer drinkers can come in and enjoy quiet conversation or catch live acoustic music. Our beers are unique, well balanced variations of the basic beer styles with an occasional pariah! Stop in and you may find yourself lips to glass with our Smoked Pumpkin Porter, Verry Cherry Trippel, Tequila Aged Aztec Ale, Asylum Amber Ale, or the ever so coveted 1492 IPA. Sherwood Brewing Company's brewers, kitchen staff, and waitstaff are all a bit unsound, so there's no tellin' what will be going down when you stop in.

Pretty Penny Pale Ale: Dry hopped American Pale Ale balanced with pale and toasted malts and a big blend of American hops. Easy drinking and not too bitter, with a big citrus hop finish. 5%, 12P 22 IBUs.

Buxom Blonde Ale: She started off as a blonde ale but got too big for her britches. Bold and full of flavor, Buxom is dry hopped, full bodied and strong, but she still goes down easy on the hottest summer day. 6.4%, 14P, 15 IBUs.

Alaskan Sister Wit: Named for Ray's sister in Anchorage who always likes to get her two cents in, Sister Wit is a great summer wheat beer available year round at our pub and is a fine example of the Belgian White Ale style. 5.25%, 12P, 14 IBUs

Daytripper Trippel: Fruity and complex, but not over the top, malty and refreshing Belgian tripel with hints of banana and spice, smooth and warm alcohol finish. 7.5%, 16.5P, 26 IBUs

Houlihan's Irish Stout: A no-nitrogen-needed, full bodied Irish Stout with big chocolate and coffee notes, Houli's is sure to please even the most discerning dark beer lover. This is one of our most popular beers and on tap year around at the pub. 6%, 15P, 38 IBUs.

Special Releases:

2pm: 1492 IPA: Hop-Heads Unite! It has proven darn near impossible to keep up with the demands for this beer at the pub. Toasted malts and HUGE Columbus hops combine for a well balanced and smooth, yet undeniably hoppy India Pale Ale. 6.6%, 15P, 45 IBUs.

4pm: Verry Cherry Trippel: What can possibly make a smooth and complex, high alcohol brew taste even better? Only the finest Michigan tart cherries. The unique fruity and spicy esters produced from the Belgian yeast blends beautifully with the sweet and tart flavors of Michigan cherries for a beer that demands to be sipped slowly. 7.5%, 16.5P, 26 IBUs.

SHORT'S

BREWING COMPANY (205) 231.533.6622
121 North Bridge Street / Bellaire www.shortsbrewing.com
Beer Liberator, Creative Engineer, Beer farmer: Joe Short
joe@shortsbrewing.com

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

Cup-A-Joe Coffe Creme Stout: Robust stout with 3.5 pounds of Higher Grounds espresso and 7 pounds of lactose per barrel. The espresso is used in four different windows during the brewing process. Briess malts (Wisconsin!), Centennial hops, 20 IBUs, 5.6%.

Anniversary Ale 2008: A true blow-your-face-off double IPA to commemorate another year of small business survival in northern Michigan. Seven different varieties of hops in each of seven hop additions. Lots of hops, lots of Briess malts. 100 IBUs, 8.5%.

Nicie Spicie: American wheat spiced with pepper, coriander, and citrus. We hand-zest several hundreds of oranges and lemons for each batch, making it not a favourite to make, but a favourite to drink. Briess 2-row and wheat, Fuggle hops. 18 IBUs, 4.5%.

MINNESOTA

BARLEY JOHN'S

BREW PUB (607) 651.636.4670
781 Old Highway 8 / New Brighton barleyjohns.com
Brewmaster: John Moore, Colin Mullen colin@barleyjohns.com

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

Little Barley Bitter: The lightest beer we brew at the pub. Modeled after the British style Bitter, this beer's bitterness is not as much as our IPA or a Pale Ale. Golden color and light malt sweetness this is truly an enjoyable session beer. 3.5% / 18 IBUs.

Stockyard IPA: Because of the hop shortage we started playing around with some new hops. This batch features Liberty hops with a touch of English Challenger to round out the malt-driven backbone. Hops are added to the secondary fermentation (dry hopped) to increase the hop profile of this beer. 6.8% / 50 IBUs.

ESB: Deep caramel notes and color. Initial sweetness and aromatic toasty flavors fade into bitterness. This Extra Special Bitter features East Kent Goldings hops and is fermented with our house yeast. 5.4% / 40 IBUs.

Belgian Enkle: Belgian style table beer is not as common as the Dubbel or Tripel. Our Belgian Single is brewed with pilsner malts, wheat and candi sugar. Its flavor profile is largely from the yeast. 6.0% / 20 IBUs

Raspberry Rosies Old Ale: Limited Quantity (check for tapping time!) We blended our Barrel Aged triple fermented Rosies with a "liqueur" made from fresh raspberries fermented with wild yeast. Only 16 gal. of this wonderful beer ever made - and we served half of it on our Anniversary. Dominant raspberry and warm alcohol in the nose with a sweet and almost Port wine flavor to savor. 15% / ~50 IBUs [base batch of Rosies aged 2 years in top shelf Bourbon barrels.]

Dark Knight Returns: Limited Quantity (stop by our booth for tapping time!) This is the secondtime we have brewed this beer and the first time this batch has been tasted by the public! Double fermented porter aged in a second use Bourbon Barrel. Huge whiskey and coffee notes with a warming alcohol finish. 13.5% abv / ~60 IBUs [aged 9 months in Bourbon barrels.]

BRAUBROTHERS

BREWING COMPANY, LLC (206)

507.747.BEER

Lucan

Brewer/CEO: Dustin Brau

Dustin@BrauBeer.com

Brau Brothers Brewing Company is located in the tiny town of Lucan in southwestern Minnesota. With only 220 residents, this is a brewing community and home to Minnesota's first commercial hopyard and exclusive malting barley field. Brau Brothers takes a hands-on approach to beer ingredients. Brau Brothers started brewing operations as a brewpub in Lucan and moved to a dedicated distributing brewery in early 2006. As an independent, family owned and operated brewery, we produce five year-round offerings with an additional Single Batch Series Beer which rotates in at the brewer's whim. Incredibly small batches and in-house advances in production techniques are the hallmarks of this traditionally provincial brewery.

FITGERS

BREWHOUSE (310)

218.726.1392

600 East Superior Street / Duluth

www.brewhouse.net

Head Brewer: Dave Hoops

brewery@brewhouse.net

Brewers: Frank Kaszuba, Bob Blair, Nick Cameron, Brian

Schanzenboch

Established 1995. The Brewhouse is located on the shore of Lake Superior in the historic Fitgers Brewery which stopped production in 1972. Our 10 bbl brewery produces 3,000 bbls per year with more than 120 different beers on 30 tap handles at our three Duluth locations. Red Star lounge, Burrito Union, and the Brewhouse. Full bar, outdoor seating, generous happy hours, and late night dining. Also available cask ale and growlers in glass or nalgene version. Tours at 3 and 4 each Saturday.

Abbadon Belgian Ale: Strong Belgian golden, triple hopped with Czech Saaz, E. Kent Goldings, and Amarillo 9.0%, 50 IBU.

Prince Humperdinck Hefeweizen: German style wheat. Strong clove and banana from high temp fermentation 5.4%, 22 IBU.

Undertow Pilsener: Bavarian style lager. Just pils malt and Saphir hops only 4.9%, 31 IBUs.

Contentment Pale Ale: Special North Shore style pale brewed using multiple hopping techniques. Mash hopped, first wort, kettle, hopback, dry hopped. Brewed with German malts and American hops 6.2%, 66 IBU.

20/20 IPA: Summer North Shore IPA brewed using 20 hop types added 20 times through the boil. Dry hopped and aged. 7.4%, 110 IBUs.

Big Rock Imperial Wit: The grandfather of our wit series. Longshore Drift, Breakwater White, Wit Noir, and the big dog. Two times more of everything. This ale is brewed with unmalted wheat, and lots of spices. Hopped with Cascade. 10%, 20 IBUs.

Bourbon Barrel Aged Sasquatch Scotch Ale: Strong and malty this winter tippie is aged in barrels til summer then uncorked to enjoy. Brewed with Maris Otter malts and English hops 8.2%, 44 IBUs.

Apricot Wheat: Our long time favorite marriage of fruit and spicy wheat. Breakfast beer at its best. 5.3%, 19 IBUs.

Big Boat Oatmeal Stout: Nitro infused velvet stout, rich and dark with 15% oatmeal and Target hops. 6.6%, 55 IBUs.

Real Ales:

Parr's Porter: English style robust porter. More chocolate and nice green English hop flavors.

Starfire Pale Ale: The Brewhouse's flagship Northshore style pale. Hop first with a malt back 6.1%, 72 IBUs.

FLATEARTH

BREWING COMPANY (405)

651.698.1945

2035 Benson Avenue / Saint-Paul

www.flatearthbrewing.com

Brewmaster: Jeff Williamson

brewer@flatearthbrewing.com

Established 2006. We were incorporated in 2006 and began making beer in winter 2007. We have a 15 barrel JVNW system with five fermenters. We have fun making beer and believe that drinking beer should be fun, too. You may note a theme around them, with each beer name designed to spark conversation at your favorite watering hole. When we mean brewing on the edge, we plan to create and deliver styles that are not frequently found in the upper Midwest.

Bermuda Triangle Tripel: Belgian candi sugar and orange blossom honey from the Bermuda Triangle, then aged for several months to produce a bright, golden ale bursting with flavors of lemon, spice, and a touch of that orange blossom honey sweetness. Deceptively smooth and easy drinking, so be careful not to lose yourself. SRM 6, IBU 31, 9.1%

Black Helicopter Coffee Stout: Clandestine mission to parts unknown inspired this fine stout infused with Colombian coffee. The beans were secretly flown to our roaster in the unsuspecting community of Ramsey, MN, and transformed into delicious coffee. Enjoy this beer with the closest of friends. You never know who is watching. SRM 28, IBU 25, 5.3%.

Cygnus X-1 Porter: Named for a black hole and a son. We took an English porter recipe, added rye malt, and our porter was born. This brew fills your palate with hints of chocolate, biscuit, and all-around roasty goodness with a touch of smoke; finishes dry, not over powering. SRM 25, IBU 45, 6.5%.

Element 115: California Common - Hand Pulled. UFO experts claim that this element makes UFO fly when combined with another element. Made with lager yeast fermented at warmer ale temperatures for a slight fruity character yet while remaining crisp and refreshing. We aggressively hopped this beer with four different west coast varieties of hops, Northern Brewer, Cluster, Simcoe and Mt. Hood. SRM 13, IBU 50, 5.5%

Rode Haring Flanders Red Ale: Dutch for Red herring, a distraction from the reality. Rode Haring has a sharp sour and tart aroma and flavor mixed with a mild fruitiness created by special yeast strain. We aged this beer for over a year before blending it with a fresh batch of beer. SRM 15, IBU 20, 5.2%.

Cask:

Angry Planet Organic Pale Ale - Double Dry Hopped: This is what happens when Mother gets angry. Angry Planet is a crisp, clean and satisfying American pale ale. Cascade hops are the star of this beer, giving it an orange citrus flavor and aroma. The malts character is restrained to let the hops shine through. SRM 14, IBU 48, 6%.

MINNEAPOLIS TOWN HALL

(523) 612.339.8696 (TOWN)
1430 Washington Ave., So. / Minneapolis townhallbrewery.com
Brew Chief: Mike Hoops info@townhallbrewery.com
Brewers: Josh Bischoff, Adam Theis

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

Smoked Helles Lager: Very light German style lager brewed with a percentage of beechwood smoked malt. 5.1%.

Warrior Double Dry: Single hop American pale ale, double dry hopped for great flavor and aroma. 5.2%

Cow Tipper: Light, crisp American style Wheat beer. 5.7%.

Mango Mama: American IPA married to the mango. 6.0 %.

Sunset Blonde: Brewed in the tradition of classic Belgian Abbey blonde ales. 6.5%.

ThunderStorm: American strong honey ale brewed with orange and lemongrass. 7.0%.

ON CASK

Kentucky Dessert: Imperial Stout aged in Jim Beam wood and finished on a bed of high quality Belgian dark chocolate. 9.3%.

AUGUST SCHELL

BREWING CO (307) 800.770.5020
1860 Schell Road / New Ulm www.schellsbrewery.com
Brewmaster: Jeremy Kral

Established 1860. On the lush hillside banks of the cottonwood River in New Ulm, the August Schell Brewing Company has been quietly crafting a family of fine specialty beers since 1860. Today Schell's is the second oldest family owned and operated brewery in the United States. Called "the most beautiful brewery in America," by the late Michael Jackson, Schell's Brewery, Gardens, Museum and Mansion are listed on the National Register of Historic Sites. Schell's produces 9 year-around brews and 7 seasonal brews. Schell's- The legend continues... One bottle at a time.

Schell's 150th Anniversary Draft Series #3- Dampfbier:

During the late eighteenth century, the Bavarian Forest was one of the poorest regions in Bavaria. Wheat was too valuable to be wasted on beer brewing, and the hops of the nearby Hallertau region were too expensive to purchase. The brewers developed an all barley beer, but didn't have the temperature control to produce lagers. With ales being a rarity in Germany, it required the brewer to travel to the nearest Weissbier brewery and scrounge some yeast to brew their Dampfbier. Medium bodied and very mildly hopped.

Firebrick: Vienna-style Amber Lager. Reddish-amber hue. Carries a mild, pleasant maltiness with subtle sweetness and light hoppy finish. A very drinkable, year-round beer. 5.1%.

Dark: American Lager. Deem amber color, light but classic maltiness. Mild hop bitterness. Excellent drinkability. 4.8%.

SUMMIT

BREWING COMPANY (513) 651.265.7800
910 Montréal Circle / Saint-Paul www.summitbrewing.com
Founder/Pres: Mark Stutrud; Brewer: Horace Cunningham

Established 1986. Founded in St. Paul by Mark Stutrud. Summit has since become one of the most popular and respected craft breweries in the Midwest. Brewing traditional German and English styles true to form with great consistency has been our trademark since day one! With beers like Great Northern Porter, India Pale Ale, and our flagship beer Extra Pale Ale, Summit has been brewing great beers and tradition for 22 years! If you are ever in St. Paul please stop by and see our state-of-the-art brewery! The door is always open!

Summit Extra Pale Ale: Our flagship beer and best seller, this English style Ale has a medium bitterness with a caramel finish. Come and taste why this is our best seller! 5.3%, 40-50 IBUs.

Summit Hefe Weizen: German style, long a summer favorite. With a banana-clove flavor profile this Weiss is perfect for a hot summer day! Put a chunk of lemon and you will think you are sitting in a beer hall in Germany. 4.9%.

Summit Pilsener: Czech style Pils, creamy yet has remarkable hop flavor. Also a lovely warmer weather beer. 4.8%.

On Cask

Summit Extra Special Bitter: Our ESB is new to our lineup but fits right in with our family of beers. Rich and malty with a slight hop finish. 5.1%, 50 IBUs.

Summit India Pale Ale: Brewed in the British tradition. With a mid to strong hop flavor and a pronounced bitterness, it's refreshing on a hot Summer day. 6.4 %, 60-65 IBUs.

SURLY

BREWING COMPANY (423) 763.535.3330
4811 Dusharme Drive / Brooklyn Center www.surlybrewing.com
Master Chief Brewer: Todd Haug beer@surlybrewing.com

Established 2006. Surly Brewing began making beer in the Twin Cities in February 2006 with the idea that great beer is an acquired taste. We started brewing Furious and Bender out of the gate, definitely not introductory beers, but beers that have character and unique flavors. Our Twin Cities brewery has always focused on brewing beers that we find interesting, challenging and Surly. "Using the best ingredients" is a tired phrase in beer advertising, but it is something that we have implemented in our recipes. While using loads of imported malts and copious amounts of hops might not make for the most economical brewing style (as my father pointed out in the beginning), it has given our beers a signature depth and character that only good ingredients can. In addition, we do not filter or pasteurize any of our beers. Many small decisions have gone into our beers and we hope you can taste them! We began canning in October of 2006. Our beers are available in the Twin Cities, Duluth, Chicago, and in Wisconsin (just today). When we started the brewery, we had 2 employees, head brewer Todd Haug and founder Omar Ansari. Since that time we have added 5 more employees and quintupled our brewing capacity. See you drinking!

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

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

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

Coffee Bender: Limited availability year around on draft and growlers (no cans). Intense coffee brown ale. Gold Medal Winner GABF2007.

Surly Hell: Draft only available August-September, World premiere, a Munich Helles served unfiltered (Kellerbier).

Limited Release:

1:30: Two Oak: Aged Stout brewed with cranberries.

2:30: Darkness 2008: Hopy Imperial Stout.

3:30: Smoke 2007: Oak Aged Smoked Baltic Porter.

4:30: Bourbon One: Huge malt, dark lager, Bourbon barrel aged and new oak aged FoBAB Gold Medal Winner 2007.

Cask Beers:

Tea Bagged Furious: Limited Availability year around on cask Dry hopped cask conditioned Furious. NoTLA Winner 2008.

Oak-Aged Bender: Limited Availability year around on cask American Brown Ale aged on American Oak.

Oak-Aged Cynic: Limited Availability year around on cask. Saison aged on French oak.

Darkness 2008:

MISSOURI

BOULEVARD

BREWING COMPANY (212) 816.474.7095
2501 Southwest Boulevard / Kansas City www.boulevard.com
Head Brewer: Steven Pauwels spauwels@boulevard.com

Established 1989. We have grown to become the largest specialty brewer in the Midwest. Our mission is simple: to produce fresh, flavorful beers using the finest traditional ingredients and the best of both old and new brewing techniques. We currently offer five beers year-round: Pale Ale, Unfiltered Wheat Beer, Lunar Ale, Bully! Porter, and Dry Stout. Watch for our seasonal and specialty beers: Irish Ale in the spring, Zon in summer, Bob's 47 in the fall, our winter holiday treat, Nutcracker Ale, and our rotating line of limited-release artisanal offerings, the Smokestack Series. Throughout our 13-state territory, Boulevard beers have become favorites, known for their full flavor, distinctive character, and unsurpassed quality.

Boulevard Pale Ale: Smooth, fruity, well-balanced, with year-around appeal. A variety of caramel malts impart a rich flavor and amber color, while liberal use of whole hops adds zest and aroma. Pale Ale is the first beer we brewed, and continues to be a perennial favorite. 5.35%, 31 IBUs.

Dry Stout: Velvety black and perfectly opaque, our bottled product is the somewhat livelier companion to our popular draught version. Surprisingly smooth and drinkable, a delightful harmony of smoky roasted flavors and tangy, coffee-like notes. Available year-around. 4.94%, 28 IBUs.

Saison: Our version of the traditional "farmhouse" ale, Saison is spicy, flavorful, and thirst quenching. This brisk, unruly beer is an artful balancing act: rustic but subtle, robust yet effervescent, peppery and fruity. Saison is one of four original releases in our Smokestack Series, a collection of artisanal beers available in bottles only. 6.2%.

Lunar Ale: Our first new year-around beer since 1996, Lunar is a category all its own. Brewed using a unique aromatic yeast, this refreshing variety is best described as a cloudy brown ale with a complex, malty aroma and flavor, and a crisp, dry finish. 5.11%, 13 IBUs.

O'FALLON

BREWERY (419) 636.474.2337
26 West Industrial Drive / O'Fallon www.ofallonbrewery.com
Brewer: Brian Owens info@ofallonbrewery.com

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

O'Fallon Smoked Porter: Robust porter made with 63% Bamberg smoked malt. The malty sweetness and burnt chocolate undertones balance the bitterness of the hops and the smoky flavor and aroma. Gold Medal smoked beer at the 2004 Great American Beer Festival. 6.0%, O.G. 14.0, IBU: 35.

O'Fallon Wheach: (April release) Summer seasonal an American-style unfiltered wheat infused with natural peach flavor. Big peach aroma with a subtle flavor and crisp, clean finish. 5.1%, O.G 12.1, IBU: 12

O'Fallon Pumpkin: (September release) Fall seasonal amber ale mashed with real pumpkin and spiced with cinnamon, clove, and nutmeg for a subtle and drinkable pumpkin pie flavor and aroma. 5.6%, O.G.: 13, IBU: 12.

O'Fallon 5-Day IPA: Brewed with seven grains and four domestic hop varieties, and dry hopped by adding dry whole hops to the finishing tank so the beer rests on top of the hops for five extra days. Malty sweetness up front with big cascade and glacier hops in the finish. 6.1%, O.G. 14.2, IBU: 45.

CASK:

Cask Conditioned Pumpkin: This is a cask version of our pumpkin with spices added directly to the cask.

Cask Conditioned IPA: This is a version of our 5-Day IPA that is dry hopped in the cask with a different variety than usual.

THE SAINT LOUIS BREWERY

INC. (201) 314.241.BEER
2100 Locust Street / Saint-Louis (Taproom) www.schlafly.com
7260 Southwest Avenue / Maplewood (Bottleworks)
Chief Urban Brewer: Stephen Hale / Brewster: Sara Hale
Chief SubUrban Brewer & Chief Engineer: James Ottolini
shale@schlafly.com

Established 1991. Missouri's first brewpub, and now St. Louis's largest LOB (locally-owned brewery)! The Schlafly Tap Room offers fabulous food and beer in a comfortable, relaxed atmosphere. Located downtown in the historic Swift Printing Buildings, the 15-bbl brewhouse produces six year-around beers and more than thirty-three-and-a-third seasonal beers. Try all the beers at the HOP in the City: a beer festival, held at The Tap Room on Saturday, September 13, 2008. Brewing production at the Tap Room has expanded to include a series of beers in 750ml bottles: the 10% Reserve beers, Oak Aged Barleywine, and Bourbon Barrel Aged Imperial Stout; and a bottle-conditioned series beginning with Biere de Garde and Belgian Tripel, with more to come next year. Schlafly Bottleworks opened in April 2003 and produces all Schlafly Beer for wholesale. Distribution now includes most cities within a five-hour drive, supporting our belief that beer should be consumed as fresh and close to home as possible. The Bottleworks offers free brewery tours daily, including a righteous exhibit on the rich brewing history of St. Louis. Enjoy live music in our spacious Beer Garden through October. Our menu

focuses on local purveyors, and Schlafly Gardenworks produces an enormous quantity of the produce and herbs used in the restaurant. Schlafly is a member and devout supporter of Slow Food St. Louis, sharing many of the same philosophies as this fantabulous group. 2008 barrelage for both breweries: over 20,000 bbls. We're even more ecstatic to be back for our sweet-sixteenth year in a row!

Kolsch: Light-colored, refreshing ale, THE beer of Cologne. Well-balanced and mild-mannered, this beer is great for summer. 4.8%, 25 IBUs.

India Brown Ale: Our Tap Room Brewer Brennan handcrafted this ale to celebrate his marriage to the beautiful Natasha this past May; alas Elvis wasn't there to perform the ceremony! This unique brew has the color of a brown ale, but the aroma of an American IPA. Dry Hopped with Cascade and Willamette, it proves just how complex a brown ale can be. 5.2%, 40 IBUs
Weissbier: Bavarian-style unfiltered wheat ale, light in color and medium-bodied, with a fruity and clovey aroma and flavor imparted by the German yeast. 6.5%, 16 IBUs.

Witbier: Unfiltered wheat ale brewed with a Belgian yeast and locally grown raw Alhambra wheat from Illinois, and flavored with orange peel and coriander. Very snappy and refreshing. On tap for the 3rd Annual Belgian Beer & Mussel Festival in mid-July (and not sponsored by InBev...). 5%, 12 IBUs.

Barrel-Aged Grand Cru: Fruity, spicy aromas and flavors contribute to the complexity of this golden-colored Belgian ale. Medium body and effervescence contribute to light, dry impression, despite its strength and sweet, smooth finish. Aged for 2-1/2 months in Jim Beam Bourbon barrels. 9%, 20 IBUs
Dry-Hopped APA: American Pale Ale with a hearty dose of hop bitterness, flavor and aroma. We add hops directly into the finished beer to boost the fresh, fruity flavor and aroma of American hops. 6%, 50 IBUs.

Oatmeal Stout: Rich, full-bodied stout has sweetness from caramel malt, bitterness from roasted barley, and smoothness from flaked oats. 5.7%, 40 IBUs.

CASK:

Dry-Hopped APA: Dry-hopped with Simcoe. 6% , 50 IBUs.

GOTTBERG

BREWERY (219) 402.562.6488
 3022 14th Street / Columbus <http://www.dustersrestaurant.com>
 Brewer: Richar Stueven

Established 1995. Gottberg Brew Pub and Dusters Restaurant occupy the old Gottberg Auto Company building in downtown Columbus, Nebraska. Enjoy fine dining in the steakhouse atmosphere of Dusters, or relax with a beer in the casual comfort of the Gottberg Brew Pub. As this is our first Great Taste in a long, long time, we thought we'd bring back a bit of nostalgia for those who remember the fun days at Egan Brewing in De Pere, Wisconsin.

Abbot Pennings Trippel: The Trippel style originates with the Trappist monks of Belgium. We've named this popular beer for the Trappist founder of De Pere's St. Norbert College. It's a fairly sweet, medium-bodied, yellow beer, with a nice alcohol bite behind the fruity flavor. 9%, 20.8 Plato, 20 IBU.

Princess of Darkness Porter: Our Princess brews a devilishly fine Robust Porter that's very black and roasty, with lots of black malt flavor and a bitter-sweet finish. Do not fear the darkness! 5.5%, 13.5 Plato, 45 IBU.

NEBRASKA

BREWING COMPANY (616) 402.934.7180
 7474 Town Centre Parkway, #101 /Papillion
 Brewers: Paul Kavulak, Tyson Arp, Dean Dobmeier
nebraskabrewingco.com

Established 2007. Nebraska Brewing Company is Sarpy County's first and only brewpub, with fine American cuisine in a casual dining atmosphere. Locally owned and operated by owners Paul and Kim Kavulak, we are supported by a talented brewing staff and have five core beers on tap, two Brewer's Choice beers and an exclusive members-only tap for those who dare! The restaurant seats nearly 200 on the inside with an additional 54 seats outdoors. In the seven months since our inception, our beer has been distributed to and is on tap in more than 50 bars and restaurants around Omaha and Lincoln. Brewing beer creates our little niche but we want to be known for more than simply placing a beer on your table. We're confident you'll take another look at that pint and understand that you've found a place to come back to a place you can call your own.

Belgian Wit: Unfiltered, light bodied Belgian wheat beer brewed with Organic Orange Peel and Organic Coriander. Light and refreshing with a mild fruity / citrus character. 4.5%.

EOS Hefeweizen: Unfiltered. The yeast strain imparts slight clove and banana flavors. Served with a slice of lemon. 5.2%.

Brunette Nut Brown Ale: Medium-bodied English-style with seven different malts and low hop character. Moderate malty sweetness with slight nutty / caramelly flavor and aroma. Smooth, malty and easy to drink! 4.4%.

Cardinal Pale Ale: American Pale Ale that is dry hopped with 14 lbs. of Cascade Hops (we use more hops than what is pictured in the Sam Adams beer commercial!) HUGE hop aroma and flavor. 5.75%.

BOSTON BEER

COMPANY (SAMUEL ADAMS) (211) 513.241.4344
 1625 Central Parkway / Cincinnati www.samadams.com
 Founder: Jim Koch

Established 1985 (company) and 1997 (brewery). After years as a contract brewing company, Boston Beer Company acquired its Cincinnati brewery in 1997 (and therefore has its festival credentials as a Midwest brewer!) The brewery has a 200-bbl brewhouse and an annual capacity of 800,000 barrels. The Cincinnati brewery brews about 2/3 of the company's beer after a recent \$6 million expansion. The company also contracts with medium-to-large regional breweries outside the Midwest. Winner of more than 200 international awards. Nationwide distribution.

Sam Adams Boston Lager: Full-bodied and complex. Malty sweetness balanced with distinct citrus, pine and spicy notes. A strong, smooth finish and mouthfeel. 4.9%.

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

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

Beer Lovers Choice 2008: Since variety is the spice of life, this summer, we want to continue with the tradition of asking beer lovers across the nation to cast their vote to help select the next style to be included in the Samuel Adams Brewmaster's Collection. The 2 choices for 2008 are as follows:

Sample A - Blackberry Witbier: We brewed a traditional Witbier with orange peel and coriander, and then added a hint of blackberry. The aroma has distinct blackberry notes with a subtle spice character. The flavor is complex with malt and cereal notes, intense spice and citrus flavors and a smooth, sweet/tart berry finish.

Sample B - Coffee Stout: For this stout we are proud to be using Rwandan coffee from The Thousand Hills Coffee Company. We started with a clean dry stout, brewed with a bit of smoked malt and dark roasted barley, and then aged it for one week on whole coffee beans - 3/4 lbs per barrel. The result is a rich roasty flavor with a smooth finish.

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

GREAT LAKES

BREWING COMPANY (602)
1947 West 28th Street / Cleveland
2516 Market Avenue
Brewer: Luke Purcell

216.771.4404
greatlakesbrewing.com

Established 1988. Celebrating its 20th Anniversary in 2008! Ohio's first microbrewery, opened by brothers Pat and Dan Conway, is highly acclaimed for its award-winning lagers and ales. As a result of an \$8 million brewery expansion in 2000, Great Lakes Brewing Company's distribution area extends to Indiana, Illinois, Kentucky, Michigan, Pennsylvania, New York, West Virginia, and Wisconsin and ranks 27th in barrelage among U.S. specialty brewers. Although known for its flagship beer, the Dortmund Gold Lager, the brewery's Edmund Fitzgerald Porter is the most award-winning porter in the country and just received a Bronze Medal at the 2007 Great American Beer Festival. The Brewpub at Great Lakes Brewing Company features a "rathskellar-type" Beer Cellar and a newly renovated, environmentally friendly Beer Garden.

Burning River Pale Ale: Named after the infamous 1969 burning of the Cuyahoga River. Assertive citrusy and piney Cascade hop profile balanced by subtle malt and a satisfying dry finish. (6.0%, 45 IBUs)

Commodore Perry India Pale Ale: This monumental India Pale Ale honors the hero from The War of 1812 who battled the enemy on Lake Erie. A medium-bodied and well hopped India Pale Ale with a dry, fruity aftertaste. Also great with red meats and strong cheeses. (7.5%, 80 IBUs)

Edmund Fitzgerald Porter: Named after the ship that frequently docked in Cleveland and sunk in Lake Superior on November 10, 1975 with many Northeast Ohioans on board. Complex, roasty aroma with a bittersweet chocolate and coffee taste. Excellent with chocolate desserts. (5.8% v/v, 37 IBUs)

Oktoberfest: Amber lager with rich malt flavor balanced by fragrant noble hops. Cleveland's commemoration of Oktoberfest dates to the mid 1800s when German immigrants celebrated at outdoor beer gardens like Haltnorth's Garden and Kindvater's St. Clair Garden. Seasonal (July-October). 6.5%, 20 IBU.

OHIO

BREWING COMPANY (321)
222 South Main Street / Akron
Brewing Manager: Chris Verich
Head Brewer: Dennis Holland

330.376.3008
ohiobrewing.com

Established 1997 in Niles, 2008 in Akron. We're back at the Great Taste after a long hiatus! Our microbrewery was reestablished as a full scale brewpub in downtown Akron, with the grand opening in May this year. Five year-around beers and plenty of seasonals. Our on-premise brewery shares the space with a well-known Damon's Grill., plus another menu emphasising brewpub items using our house beers in the recipes, such as mussels steamed in Verich Gold.. We also have a coffee bar, more than 25 50" HD TVs, live entertainment, darts, and billiards.. We normally offer at least eight house beers served in our spacious copper-top bar with our beautiful brewery as a backdrop.

Verich Gold: Our People's Choice Award Winner is our lightest regular brew, modelled after a Kolsch. Bone dry, soft malt flavor, delicate hop bitterness. Clean tasting, refreshing, and smooth. 12P, 5%, 21 IBUs.

O'Hoppy IPA: Hop head's delight! Hoppy aroma up front, then a rich and slightly fruity mouthfeel, and finishing with a sophisticated hop bitterness. Not for the timid! 16P, 7%, 70 IBUs.

Akron Doppel Alt: American version of a rare traditional German seasonal, our Dusseldorf Sticke beer is malty, big-bodied, yet balanced with German-style hops and a dry finish. Prost! 7.5%, 50 IBUs.

Special Tappings:

2pm: Maple Porter: Robust Porter with Ohio maple syrup. People's Choice Award at 2000 Midwest Brew Fest (Cleveland). 14P, 6.5%, 35 IBUs.

4pm: Smokin' Scotch Ale: Full-bodied, made with peated malt and aged with French oak chips soaked in 15 year-old single malt Scotch. 20P, 9%, 18 IBUs.

WISCONSIN

AEPPELTREOW

WINERY (507) 262.878.5345
1072 288th Avenue/ Burlington www.appletrue.com
Pres./Cidermaker: Charles McGonegal wine@appletrue.com

Established 2001. Hard ciders with style made with locally grown uncommon and heirloom apples to make draft ciders, cider (and perry) champagnes, orchard table wines and after-dinner orchard mistelles. Our ciders are inspired by Old World tradition, but don't imitate historic ciders and perries. The venture grew out of our home cidermaking pastime and biology, chemistry and engineering skills. We believe that cider starts in the orchard, in using the most flavorful cultivars - grown locally - and that cidermaking is an act of conservation, both in the cellar and in the field. Come Experience a Taste of the Orchard that's True to the Apple.

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

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

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

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

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

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

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

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

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

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

ALE ASYLUM

(524) 608.663.3926
3698 Kinsman / Madison aleasylum.com
Keg Boy: Dean Coffey dean@aleasylum.com

Established 2005 (opened 2006). Ale Asylum is Madison's newest brewery, and is located on the northeast side. At the brewery is a full bar with ten tap beers, food, a large outdoor patio, and a bartender who thinks you're totally sexy. (Beers with a * are available in sixpacks throughout southern Wisconsin year around.)

[We do not give out original gravity or IBUs]

***Hopacious:** American Pale Ale - 5.8%. Local hopheads granted Asylum.

***Ambergeddon:** 6.8% Our amber can beat up their IPA.

***Contorter Porter:** 4.8%. Contort your view of what a dark beer can be.

***Madtown Nutbrown:** 5.5%. Siecntsits say taht as lnog as you raed qiukcly eoughn, yuor bairn can raed wrods eevn if the ltetres are raerrganed. We tihnk tehy're mad. Oh yaeh, tihs beer is good. Dinrk some.

Happy Ending Abbey: 7.7%. The best finish of any beer, ever.

Tripel Nova: 10%. Refreshing and light with a euphoric kick.

Big Slick Stout: Oatmeal Stout. 7%. As big as a Madison winter is long.

Bamboozleator Doppelbock: 8.5%. Mobility Kryptonite.

ANGRY MINNOW

BREW PUB (518) 715.934.3055
10440 Florida Avenue / Hayward www.angryminnow.com
Brewer: Jason Rasmussen jrasmussen27@hotmail.com

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

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

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

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

Last Notch Wheat: Cloudy, banannay, clovey.

Maybe something special, maybe not:

BREWERY CREEK

(506) 608.987.3298
23 Commerce Street / Mineral Point www.brewerycreek.com
Owner/Brewer: Jeffrey Donaghue info@brewerycreek.com

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

2008: All Shandy All The Time

The fermented malt beverages presented by Brewery Creek for 2008 do not exist in any official style guidelines. So what are they? How can they be judged? Is it possible to have the sole criterion be whether you like it or not? The history of Beverage #1 is shrouded in the distant past when men, and women, felt free to put whatever they wanted into their beer as long as it pleased them. What a concept! Beverage #2 is a modern interpretation, some would say "homage" to Bev #1, a step in the evolution of Shandy. The final chapter will only be written for Beverage #3 on Saturday August 9, 2008. Success? Failure? None but the brave deserve the Fair!

Beverage #1: Style: Hors Categorie: The Imperial Shandy:
A Brewery Creek Original. Starting with a base of 5% abv yellow craft beer a careful blend of lemonade and limeade is mixed in. The carbonation level is then precisely adjusted to create a refreshing citrusy.... beer? Gravity: NA. Hop Bitterness: NA

Beverage #2: Style: Hors Categorie: The Weizen Shandy:
Another BC Original. The base is a 4.5 - 5 % abv Bavarian style Heffe Weizen. Fruit juices are then blended in and the product re-carbonated. The final composition can only be described as, "indescribable". Gravity: NA Hop Bitterness: NA

Beverage #3: Style: Hors Categorie: The Frankenshandy:
A Shandy-like concoction composed of ingredients so strange using methods so bizarre they must never be revealed to the Public. It may be good for you, then again it may not. Consumer discretion is advised. Gravity: Its the Law! Hop Bitterness: Highly over rated.

All Brewery Creek Shandys are seasonal. Production is determined by the manic-depressive fits of the beer-maker with a complete disregard for the wants and needs of the general public.

CAPITAL

BREWERY COMPANY (223) 608.836.7100
7734 Terrace Avenue / Middleton www.capital-brewery.com
Brewmaster: Kirby Nelson capbrew@capital-brewery.com

Established 1986. Braueri Capital continues to crank out established favorites and introduce new beer. The new addition to the line up is Rustic Ale.

Rustic Ale: American Amber style ale. And our good friends on Washington Island grow the wheat that is a good percentage of the material used to brew this ale.

Autumnal Fire: As is traditional, we will be premiering this years vintage at the Taste. Directly from the lagering tank, at its best.

U.S. Pale Ale: Cascadified American Style Pale Ale.

Octoberfest: Nothing more needs to be said.

CENTRAL WATERS

BREWING COMPANY (412)
351 Allen Street / Amherst 715.824.2739
108 West 9th Street / Marshfield 715.389.1868
President/Brewmaster: Paul Graham www.centralwaters.com

Established 1998. Central Waters Brewing Company was originally located in Junction City, but after outgrowing the land-locked facility the brewery moved to the little town of Amherst in the beginning of 2007. The expanded capacity has allowed the brewery to reach out to more markets across the southern half of Wisconsin. The brewery plans to add on again in 2008 in an effort to keep up with demand. Stop by the brewery sometime and check out our tap room - we always have something special on tap that is only available in Amherst!

Mudpuppy Porter: Robust Porter that has long been the brewery's best seller.

Glacial Trail IPA: Our new, American Style IPA, is finely balanced with maltiness and hoppiness.

Honey Blonde: An easy drinking cream ale soon to be on the market in bottles!

Ouisconsin Red Ale: Pronounced Wisconsin, this is an easy drinking American Style Amber Ale. It has a mellow nutty flavor and subtle flowery nose. Named from the Algonquin word for the Wisconsin River.

Tiger's Eye: An easy drinking English Mild produced at our brewpub in Marshfield.

Special Tappings so frequent, you'll want to stay at our booth all day!

1:45 - Bourbon Barrel Stout: The brewery's most sought after beer - our imperial stout aged in bourbon barrels for six months.

2:15 - Bourbon Barrel Stout on Nitro: Same beer, but on nitrogen.

2:45 - Brewhouse Coffee Stout: Check out what the buzz is about - our coffee injected stout.

3:15 - Peruvian Morning: An imperial coffee stout aged in Bourbon barrels.

3:45 - Bourbon Barrel Cherry Stout: Our award winning, barrel aged cherry stout.

4:15 - Bourbon Barrel Barleywine: An American barleywine aged in bourbon barrels for a year.

4:45 - Mengers Old Ale: The 2007 winner of the Great Heron Homebrew competition - a true to style old ale aged a full year.

5:15 - Kosmyk Charlie's Y2K Catastrophe Ale: Our award winning barleywine - 2007 vintage.

CITY

BREWERY (204) 608.785.4526
925 South Third Street / LaCrosse www.citybrewery.com
Brewmaster: Randy Hughes (City) rhughes@citybrewery.com
Ray Klimovitz (Rex Beverage Holdings)
Brian Neville (Spanish Peaks Brewing/Black Dog)

Established 1999. City Brewery is a long-standing, 154 year old Wisconsin tradition brewing and bottling the following handcrafted entries in La Crosse, WI:

La Crosse Lager: Brewed in a traditional way that includes longer aging. The kraeusened style of brewing imparts a distinctive flavor, which naturally carbonates and smoothes the beer, and uses pure artesian water that runs in a deep aquifer beneath the valley upon which the brewery stands.

William Penn Colonial Lager. Medium-body brown lager, incorporating 2-row barley malt, Mt. Hood hops, caramel malt, Ashburne Mild malt, and is dry-hopped a full ten days with Mt. Hood. 12.8 OG; 5.2%, Color 19; IBUs 13.

Horny Goat Belgium Wit: Belgium-style unfiltered wheat, with malted barley, lightly hopped, orange peel and coriander. Available in unique craft beer packaging--16 and 24 oz cans. OG 12.4; 5.3%; Color 5.7; IBUs 10.

Bar Harbor Blueberry Ale: Mildly hopped ale, made with Maine blueberries, which yields a subtle blueberry aroma, and smooth body. A gold medal winner at the World Beer Championships!

Bar Harbor Island Ginger: A medium body ale made with fresh ginger root; delicious with spicy foods or as a thirst quencher.

Black Dog Ale: Recently launched into several markets in the West, Midwest and Pacific Northwest. The product features a black lab on the label named Chug, who was the founder's pet. The brew itself is an English-style amber ale with distinct hoppiness and clean malt flavors. Spanish Peaks products are marketed and distributed by United States Beverage.

Crystal Weiss--Black Dog: American version of a classic German style Kristall Weizen. Wheat beer mildly hopped with Saaz and German Hallertau hops. The result is a refreshing and drinkable beer that can be enjoyed during any season.

COURTHOUSE PUB

(520) 920.901.1796
1001 South 8th Street / Manitowoc courthousepub.com
Brewmaster: Brent Boldt john@courthousepub.com

Established 2001. Continuing the tradition of brewing in Manitowoc, the Courthouse Pub begins its eighth year as the only brewpub in Manitowoc County. Brewmaster Brent Boeldt continues to improve our process as we provide premium craft beers to our customers and friends. In addition to our fine beers, the Pub also offers a Wine Spectator Magazine Award Winning Wine list. This is the sixth consecutive year that we have won this recognition. We invite you to join us in historic downtown Manitowoc and sample our beers and wines, as you enjoy truly excellent food, where great food is just the beginning.

Golden Light: Fast becoming our favorite summer beer. Light in color and alcohol, yet flavorful to the end.

Pale Ale: American Pale ale. Distinctly hoppy, with a subtle malt finish.

Aussie Lager: Light golden color. The Tasmania hops provide a unique finish to this satisfying brew.

Pub Root Beer: A continual favorite at the Pub. Softly carbonated to provide just the right amount of bite against the pure cane sugar, herbs and roots extracts.

CROSS PLAINS

BREWERY INC. (101) 608.798.3911
2109 Hickory Street / Cross Plains www.essersbest.com
Brewmaster: John Zappa (Point)

First established: 1863 Revived: 1995. George Esser arrived from Germany in 1852 with a taste for good German beer. He built a brewery in Cross Plains in 1863 and called his beer Esser's Best. Six generations of Essers have continued the tradition, keeping the company alive during Prohibition by distributing "near beer." Re-established in 1995, under the direction of Wayne and Larry Esser, Esser's Best is now brewed in Stevens Point from the original recipe. The Essers added a second brew in May 2001, a pilsner beer, Cross Plains Special. Both beers are available in bottles and kegs with statewide distribution.

Esser's Best: Medium-bodied old world German style lager brewed with a variety of special caramel malts producing a deep amber color, with a full flavor and exceptional finish.

Cross Plains Special: A refreshing, golden, medium-bodied pilsner with a pleasant malt flavor and lightly hopped for good balance.

DELAFIELD BREWHAUS

(502) 262.646.7821
3832 Hillside Drive / Delafield www.delafield-brewhaus.com
Brewmaster: John Harrison

Established 1999. Delafield Brewhaus has become a favorite stopping point for beer lovers, both for locals and those finding themselves traveling between Madison and Milwaukee. With multiple award winning beers and a seemingly endless variety of

styles coming on line throughout the year, there is always something great on tap to tantalize the taste buds. Situated atop a small hill (midwestern mountain?), the Brewhaus offers an impressive view of South Eastern Wisconsin's Lake Country. A most pleasant setting for enjoying top-notch lagers, ales and culinary delights any time of the year. The open-concept brewery is the focal point of the restaurant, with only a four foot high brick wall separating patrons from the gleaming stainless steel tanks. Growlers, ½ and 1/4 bbls. are available to go from the brewery. Who knows what beers John may be unleashing upon the unsuspecting public.

DELLS (MOOSEJAW)

BREWING COMPANY (316) 608.254.1122
110 Wisconsin Dells Pkwy So./ Wisconsin Dells
Brewmaster: Jamie Martin www.dellsmoosejaw.com
brewmaster@dellsmoosejaw.com

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

Weissbier: (4.8%) Medium golden, unfiltered, traditional German-style wheat ale. Its fruity taste is derived from the German wheat beer yeast used in its fermentation.

Dells Chief Amber Ale: (5%) The caramel and aromatic Munich malts used in this medium-bodied, amber-colored ale give it a smooth drinkability and sweet, malty finish.

Kilbourn Hop Ale: (5.5%) Medium-bodied amber ale, pleasant hop flavor and aroma. Locally grown hops from Brownie Zinke's Hop Farm are used to create this one-of-a-kind ale.

Blonde Bock: (6.8%) Past winner of the silver medal at the Great American Beer Festival. It is a deep golden, medium-bodied lager which gets its color, body, and sweet malt character from imported Vienna Malt.

Belgium Triple: (9%) The fruity, spicy flavors in this light bodied, potent golden ale come from the Belgian yeast used.

Imperial Stout: (6%) A full-bodied, black ale that gets its roasty, sweet malt flavor & dark color from British Crystal, chocolate & roast malts. This stout is fuller, sweeter, and more alcoholic than other international 'dry' stouts.

FAUERBACH

BREWING COMPANY (103) 608.233.1793
1714 Camus Lane / Madison www.fauerbachbrewery.com
Owner/Historian: Peter Fauerbach zymurgy@ameritech.net
Brewmaster: Fred Gray

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

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

Fauerbach Export: A German "Export" style lager designed from 1890s family beer records. Using the first Fauerbach paper label from 1890 for artwork, this beer will compete for customers in the broader German /American pilsner group but technically is a Dortmunder/Export style. (5.2% v/v, O.G. 13.3, 25 IBU)

Fauerbach Challenge Brew - 2008: Dark Lager/ Bock beer, a remake of a 1956 bock version of the flagship beer from old Fauerbach Brewing Company which made 144 barrels daily using adjuncts and a decoction mashing process. Sixteen Madison Home Brews were entered in the competition for the remaking of CB bock using the original family recipe. Certified beer judges determined the winning brew. Winner: Fred Gray; Runner-up: MHTG Dan Hedtcke; Third Place: MHTG Michael Ball; Fourth place: MHTG Bob Droust; People's Choice Award MHTG: Team of Page Buchanan and Tony Jacques. 5.8%, O.G. 14.5, 25 IBU)

FOX RIVER

BREWING COMPANY (317) supplerestaurantgroup.com
1501 Arboretum Drive / Oshkosh 920.232.2337
Fox River Mall / Appleton 920.991.0000
Brewmaster: Brian Allen beermaker@supplerestaurantgroup.com

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

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

Blu: Golden blueberry ale.

Red Baron Altbier: German style brown ale.
Breakfast Stout: Milk stout brewed with espresso beans.
Summer Gold: English style summer ale *cask*
Caber Tossing Scottish Ale
Oshkosh Best: Best Bitter *cask*
German Pils

GRANITE CITY

FOOD & BREWERY (210) 608.829.0700
72 West Towne Mall / Madison www.gcfb.net
Brewmasters: Bob McKenzie, Larry Chase worthwhile@gcfb.net

Established 1999. Granite City Food & Brewery currently operates 26 casual dining restaurants featuring made-from-scratch food and all malt, craft brewed beers. Its broad menu offers traditional and regional foods served in generous portions at reasonable prices, affording guests an excellent value and great dining experience. Four flagship beers, along with six seasonal specialty beers, offer flavors to match and enhance the food. Beer is available on draft at the restaurants as well as in 2 liter growlers for take-out. Find our locations online at www.gcfb.net. In order to supply all our stores with handcrafted beer we have developed the Fermentus Interupt system of brewing. This involves brewing the unfermented wort at our "worthouse" in central Iowa, then shipping the heavily chilled wort out to each restaurant for fermentation. Locations in the following states: ND, MN, WI, SD, IA, IL, IN, OH, NE, KS, MO, AR

Northern Light Lager: A classic pale lager, this light bodied and golden beer is our mildest flavored craft beer.
Brother Benedict's Bock: Named for the monks at the abbey in St. Cloud. Reddish-brown color, medium body, mouth-watering smoothness from the wonderful malt flavor. OG 1052 5.4% v/v.
Duke of Wellington IPA: Named for Arthur Wellesley, who commanded British troops in India and defeated Napoleon at Waterloo. Deep copper color, medium body, pleasing grapefruit flavor from Cascade dry-hopping. OG 1050 5.4% v/v.
Broad Axe Stout: Brewed with Irish heritage in mind, this dry stout brings a roasted smokiness to your tongue. Opaque black, medium body.

GRAY

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

Established 1994 (current brewery). In 1856 Joshua C. Gray, an Irish immigrant, started a brewing business in Janesville based on the simple principle of making the very best tasting ales and soft drinks possible using the best recipes and the finest ingredients available brewed by craftsmen who really cared. More than 140 years and five generations later, the Gray family continues this tradition, one that has made the Gray Brewing Company one of the oldest family-owned beverage companies in the nation. Today, the company remains deeply committed to

the same enduring principles on which Joshua C Gray founded the business because, after all that time, the secret to Gray's success has remained the same.

Rock Hard Red: Light, fresh malt beverage bursting with flavor no bitter after taste ABW 5.2%
Honey Ale: Wisconsin's original honey beer is brewed using brewed using locally harvested honey brewed in small batches to insure exacting flavor. Honey Ale is a perfect complement to savory dishes, especially pastas, chicken and seafood dishes. OG 1.045 11.08P, FG 1.008 2.09P ABW 3.76% ABV 4.78% SRM 5 IBU 14 calories 144
Oatmeal Stout: Strong roasted flavor creamy texture dark beer fresh rolled oats paired with aromatic hops and richly roasted barley coffee like flavor. The 56 refers to the year 1856. A perfect steak beer, also complements blackened seafood or any other full flavored meat great sipping beer for after dinner conversations. O.G. 1.056 13.6p, F.G. 1.016 4.0 P, ABW 4.07% ABV 5.21%, SRM 38 IBU 25 calories: 180
Irish Style Ale: Red beer, 5.3% ABW, great with pub fare..

GREAT DANE

PUB & BREWING CO. (224)
123 East Doty Street / Madison 608.284.0000
2980 Cahill Main / Fitchburg 608.442.9000
357 Price Place / Madison 608.661.9400
Brewmaster/VP: Rob LoBreglio www.greatdanepub.com

Established 1994. The original Great Dane Pub and Brewing Company is located in a historic landmark building in downtown Madison. The great service, diverse menu, and variety of environments (pool hall, spacious bar / dining room, rathskellar pub, garden seating) have regularly garnered the Great Dane Best of Madison laurels. 16 house-brewed beers are always on tap, including two cask-conditioned real ales. The Fitchburg location opened in 2002, and is now a local institution in its own right. With its distinctive beer cathedral ambience (10+ beers on tap), ample pool and dart area, and outdoor seating, it pours its own lineup of hearty brew for our avid southside patrons. The latest addition to the Great Dane Pub family opened in 2006 near the university and the Hilldale shopping area. Patio seating and an ambitious 14+ beer selection make it a great place to people-watch, socialize, or enjoy Sunday brunch. This location also supplies draft beer for the dozens of bars and restaurants across the state that pour our brews, including a franchised location at Madison's Dane County Regional Airport.

What beers did we bring? All we had! Never fewer than 12.

GRUMPY TROLL

BREW PUB (422) 608.437.2739
105 South Second Street / Mount Horeb thegrumpytroll.com
Brewmaster/Captain: Mark Duchow grumpytroll@charterinternet.com

Established 2000. (1998 as Mount Horeb Pub and Brewery). The Grumpy Troll Restaurant and Brewery is located in Mount

Horeb, Wisconsin, 25 miles west of Madison. Master Brewer Mark "The Captain" Duchow produces his award winning beers in our brewery located on the main floor of our facility. Mark has received several prestigious awards in the past year including a gold medal for Amnesia Baltic Porter at the 2008 World Beer Cup and a bronze for the same beer at the GABF. For the ratebeer.com fans, The Grumpy Troll was selected #40 out of the top 50 brewpubs in the world in 2007. In addition to the Baltic Porter, other beers winning awards in 2007 included Trailside Wheat, Maggie IPA, Spetsnaz Stout and Curly Scotch Ale.

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

O.G. 1.080 100 IBUs

Flanders Ned Ale: Fermented with a combination of Lactic Bacteria and Belgian Yeast. Deep ruby red in color, Ned's nose is fruity sour with hints of cherry. The sourness is quickly followed by malt and fruit, finishing clean with a hint of grapefruit. OG 1.054.

Trailside Wheat: Bavarian Styled Hefeweizen, fruity in the nose and flavor with punctuation on banana. A very refreshing beer for a hot Summer Beer Festival next to a lake. O.G. 1.048., 12 IBUs.

Amnesia Baltic Porter: (serving at 2 p.m. until it is gone) Gold Medal Winner, Baltic Porter, 2008 World Beer Cup. A true lager aged over six months, Dark in color with a very smooth lager character with hints of chocolate and roasted malts. You may find hints of licorice and dark plum finishing smooth with medium low levels of maltiness. O.G. 1.080, 35 IBUs.

HAUSMANN

BREWING COMPANY (102) 608.255.8262
125 North Hamilton #805 / Madison hausmannbrewery.com
Brewmaster: Fred Gray

Re-established 2003. Joseph Hausmann, touted as "one of the oldest brewers in the state" and owner of "the largest of 5 German owned and run breweries in the city of Madison," started brewing Hausmann beer under his own label in 1864 - he originally rented and subsequently purchased the E.W. Voight Capitol Brewery located at the corner of State & Gorham. The company grew and continued to be run by his sons until a fire in the winter of 1923 destroyed the brewery. The fire department managed to save the mahogany bar which was reinstalled in the Memorial Union at the University of Wisconsin. Fritz J. Hausmann, a descendent of Joseph, was invited to, and reintroduced to beer - "Hausmann Anniversary Beer" - as part of the 75th Anniversary celebrations of the Memorial Union. During Prohibition, Hausmann "near beer" was the beer of the Memorial Union. The Anniversary beer was so well received that in 2005, the original formula of Hausmann's Pale Ale was introduced. It is brewed by Gray's Brewing Co. of Janesville.

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

HEREFORD & HOPS

(311) 715.849.3700
2305 Sherman St. / Wausau herefordandhops.com

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

HINTERLAND/GREEN BAY

BREWING COMPANY (508) 920.438.8050
313 Dousman Street / Green Bay
Brewmaster: Joe Karls / Owner: Bill Tressler hinterlandbeer.com

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

Four selections for your tasting pleasure!

HOPS HAVEN

BREWHOUSE / PWBC (619) 920.457.HOPS
1327 North 14th Street / Sheboygan
Brewmaster: Jeff Kolar brewmaster@charter.net

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

J.T.WHITNEY'S

PUB AND BREWERY (404) 608.274.1776
674 South Whitney Way / Madison www.jtwhitneys.com
Brewmaster: Richard Becker brewery@jtwhitneys.com

Established 1995 (brewery in 1996). The pub opened in October 1995 and has featured Brewmaster Richard Becker since opening. Rich's family brewing background heralds from the Mahrs Brau Brewery in Bamberg, Germany which was established in the 1670's. With annual capacity of just over 1000 barrels, Rich has developed a reputation for brewing a larger

variety of beers including American, German, Belgian, and British Style Ales, with an occasional improvised fun beer. Over the past 12½ years, Rich has introduced more than 80 different beer varieties to his customers. Boasting of two different Mug Clubs with more than 500 members, Rich always has an audience waiting for his newest creation.

Badger Red Ale: Two time medal winner at the Great American Beer Festival. Medium bodied Irish red ale with notes of caramel and honey. Lightly sweet maltiness and moderate hop bitterness. 5.0%

Berliner Weisse: Originating in the Berlin region of Germany, this is a very light bodied weisse bier with a bit of sour tartness. This beer can be served plain or mixed with your choice of flavors: Cherry, Raspberry, or Woodruff to give it a May Wine flavor & aroma. 4.8%

American Pale Ale: Medium bodied pale ale with robust malt flavor. Medium hop aroma and bitterness provided by American Cascade hops. 7.0%

Koln style Kolsch: German style Ale brewed before the onset of lagers in Cologne. The yeast gives it a drier, crisper flavor with moderate hop bitterness. 4.75%

LAKE LOUIE

BREWING COMPANY (222) 608.753.2675
7556 Pine Road / Arena lakelouie.com
Owner/Brewer: Tom H. Porter tom@lakelouie.com
Assistant brewers: Tim Wauters, Tanner Brethorst

Established 1999. Lake Louie is a small brewery located on the beautiful shores of Lake Louie (actually a ¼ acre pond) just outside of Arena in SW Wisconsin. When we aren't swimming in summer or ice skating in winter, we're producing top quality local beers for local people. We offer English-, Belgian- and American-style ales in kegs and six packs to taverns, restaurants, and liquor stores. Our beers are being tapped by some of the finer public houses in the area.

Coon Rock Cream Ale: Pre-prohibition Cream Ale using white corn for a creamy, full bodied beer. Lightly hopped with traditional varieties that would have been grown in SW Wisconsin a hundred years ago. The ultimate lawnmower beer!

Arena Premium Ale: Intended to be a highly hopped full flavored beer, an American Pale Ale but with more malt flavor. Using American grown hops and barley malted here in Wisconsin, this is a beer that will make even the most discerning tongue tingle.

Warped Speed: Brewed in the classic Scotch Ale style with a deep reddish brown color. Full of body, sweetness and flavor. Rated the #1 Scotch Ale by beeradvocate.com. Winner of the Midwest region Scotch Ale at the U.S. Beer Tasting Championship in 2006.

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

Prairie Moon Farmhouse Ale: (April thru September) Contains wheat, coriander, and orange peel. Unfiltered, moderate strength beer with a great thirst quenching quality.
Brother Tim's Tripel: Belgian Style Limited Release (August): Based on strong abbey style ales of Belgium, it has a spicy nose and a delicate, fruity balance of malt, hops, and yeast.
Kiss the Lips IPA: Old school version of an IPA. Still balanced; not a "one trick pony" pale. Inspired by the country song, It's hard to kiss the lips at night that chew your ass out all day long.
COOLER STASH ??: Stop by our booth to see what we dug out of our cooler just for today's event.

LAKEFRONT

BREWERY (306) 414.241.1441
1872 North Commerce / Milwaukee www.lakefrontbrewery.com

Established 1987. Lakefront Brewery was started by two brothers Jim and Russ Klisch. We specialize in traditional and innovative style beers. Milwaukee's favorite microbrewery since 1987, beers now available in 32 states and four countries, only at finer beer serving establishments.

Lakefront IPA- This beer was brewed without "Stones" but many people tell us it reminds them of a West Coast beer which will drive you to "ruination." Only real men or women can look into the EYE for more than thirty seconds after consuming two of these.

Lakefront Pumpkin Lager: All the superlatives you've heard are true: Award winning, world-famous, great tasting... Next year we are thinking about actually putting some pumpkin in it (as they always do).

Snakechaser Irish Stout: St. Patrick would have had a hell of a lot easier time converting the Irish if he had been able to serve him a few of these. What's your darkest beer?

We are also bringing a quantity of stichfass barrels:

Oak Aged Bridge Burner Strong Ale: Guaranteed to soften the hard edges of any argument. Proof that burning bridges can be a good thing. Do not use to extinguish fire until after consumed.

Lakefront Bock: German beer made by Polish brothers from Milwaukee. World Beer Cup Silver Medal Winner 2008.

Oak Aged Cherry Lager: First we tried leaving orange juice out in the sun. Next we aged a few macro-malternatives in rain barrels. Then we discovered (totally by accident) that cherry mash and old oak barrels get downright cuddly after a few months.

Lakefront Black Forest: Popular with truffle sniffing dogs, men in dirndl and women your mother wouldn't let you bring home, in that order. A blend of Cherry Lager and our dunkel, Eastside Dark.

JACOB LEINENKUGEL

BREWING COMPANY (701)

1 Jefferson Avenue / Chippewa Falls

1515 North 10th Street / Milwaukee

Thomas "Jake" Leinenkugel

715.723.5557

414.931.6706

www.leinie.com

888.LEINIES

Brewmasters: John Buhrow (Chippewa Falls), Greg Walter (Milwaukee)

Established 1867 (Milwaukee, 1995). Founded by German immigrant, Jacob Leinenkugel, the brewery is the nation's seventh oldest. Managed by the fifth generation of the Leinenkugel family, brothers Jake, Dick and John Leinenkugel, the company is a leading regional craft brewery in the upper Midwest with beers known as "The Flavor of the Northwoods." The Leinie Lodge tour center and gift shop in Chippewa Falls is open daily.

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

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

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

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

Leinenkugel's(r) Red Lager: Vienna-style lager. 4.9% v/v. Our family's Better Red. Brewed since 1993 with five barley malts, two of which are specially roasted, and Cluster and Mt. Hood hops for a smooth, hearty, robust taste no other Red can match. 2002 Gold and 1998 Silver winner in the World Beer Cup(r) for Vienna-style lagers!

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

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

Special brews for the festival may also be available while supplies last. Stop by the booth and see what we have.

MILWAUKEE

BREWING COMPANY / ALE HOUSE (601) 414.226.2337

233 North Water Street / Milwaukee

www.ale-house.com

Brewmaster: Robert Morton

Established 1997. The Milwaukee Brewing Company opened its first establishment in the Historic Third Ward of Milwaukee. Located at 233 N. Water St., the Milwaukee Ale House boasts a full service restaurant featuring traditional pub fare and two patios facing the Milwaukee River. For entertainment the ale House has live music three nights a week. This past spring the Milwaukee Brewing Company opened a second restaurant located at 1208 13th Ave. in downtown Grafton. The newest pub features the same great food and hand crafted ales and lagers as her sister ship in Milwaukee. To supply our customers with enough beer and to reach even further into the Midwestern market, the Milwaukee Brewing Company also unveiled its packaging plant located at 613 S. 2nd St. in Milwaukee. With their added capacity and packaging abilities, the Milwaukee Brewing Company's beers will soon be found at local Wisconsin stores and watering holes. You will soon be able to buy an assortment of beers such as our flagship brand Louie's Demise Amber, and our new Flaming Damsel Vienna Lager. Cheers to you all!

Flaming Damsel Lager: Vienna Style Lager. A copper orange lager with a subtle caramel note and light hop presence. Vienna, Munich, and Caramel malts. 4.9%, 13 IBUs Glacier and U.S. Golding hops. 13°P OG.

Louie's Demise Amber Ale: Full bodied amber ale. Strong toasted malt character with burnt caramel finish. Pale Ale malt base with Bonlander and Honey malt. 4.5%, 24 IBUs German Perle and Tettnanger hops, 12.8°P OG

Pull Chain Pail Ale: American style pale ale. Full malt character with a strong hop finish and citrus nose. 4.8%, 41 IBUs- Galena, Cascade, and East Kent Golding hops 14°P OG

More Beers to come later!!

MINHAS

CRAFT BREWERY (417)

1208 14th Avenue / Monroe

Director of Brewing: Kris Kalav kris.kalav@minhasbrewery.com

Brewery Development Manager: Tyler Peters

tyler.peters@minhasbrewery.com

Established 1845. As the Midwest's oldest operating brewery, Minhas Craft Brewery is proud to continue to serve its beers at the Great Taste of the Midwest. In October 2006, Ravinder and

Manjit Minhas took over the Joseph Huber Brewing Company and began a new era. With beer sales soaring, Minhas has breathed new life into the historic brewery. \$5 million have been spent upgrading the facility since the change in ownership not quite two years ago. With many of the renovations complete, Minhas Craft Brewery is poised to continue the upward trend of bringing quality products to market. We welcome you and your distinguished tastes to our booth for a taste of what has made Monroe a brewing haven. Cheers!

MUSKIE CAPITAL

BREWERY (416) 715.934.BEER
15546 County B / Hayward oldhayward@cheqnet.net
Brewer: Badger Colish and the Brew Stars

Established 2005. South Shore's sister operation. The facility is located in Hayward, WI and is part of the Old Hayward Eatery. We are very proud to offer the Muskie Capital Brewery into Wisconsin's brewing fraternity. Muskie Capital's stand alone beers favor the Belgian beer styles, the American Pale Ale and various lagers styles as well. The brewery is based around a 15 barrel Bohemian brewhouse. It produces some contract, seasonal and proprietary brands for the South Shore. Currently, this facility is not distributing.

Honey Double Maibock: Known as a pale or "blonde" bock, and of German origin, this style is generally reserved for spring consumption. Very malty in flavor and aroma, practically no bitterness, but a small amount of the hop aromas may come through. Full bodied and hearty, the phrase "a porkchop in every glass" could well have originated with this bock style. 7.90%.

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

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

Belgian-style Trippel: Characterized by a complex, spicy, phenolic flavor. Yeast-generated fruity banana esters are subtle. This pale/light-colored ale may finish sweet, though any sweet finish will be light on the palate. This beer is characteristically medium to full bodied with a neutral hop/malt balance. We used Belgian candy sugar to lighten the perception of body and to add fermentables. The majority of its sweetness will come from very pale malts. Head retention is dense and mousse like. 8.40%.

Belgian Style Saison: A seasonal beer of Belgian origin, brewed for harvest time. A complex beer for sure. From the unique yeast strain, and combination of malts to the unusual fermentation temperatures comes a beer that is spicy, somewhat fruity, light bodied, and with a quenching bitterness. The aromas

and flavors will be enhanced by letting the beer warm slightly. Brewed primarily in the French speaking regions of Belgium by and for the farming community there. 6.70%.

NEW GLARUS

BREWING COMPANY (312) 608.527.5850
2400 State Route 69, Box 759 / New Glarus
Diploma Master Brewer: Daniel Carey newglarusbrewing.com

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

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

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

Organic Revolution Ale: Since 1516 Brewers have led the purity revolution. They mandated only four natural ingredients be used to brew beer. This Reinheitsgebot law was the first ever food purity regulation. Today Dan pushes the purity envelope by using Organic Hallertau Hops from Germany with Wisconsin organically malted barley to create a complex and assertively hoppy golden ale. This beer is even naturally carbonated, 100% bottle fermented means you can expect a flavor celebration to dance cleanly across your palate.

Road Slush Oatmeal Stout: This dark stout is a hearty and satisfying reward for those of us who embrace the frozen tundra. Uncut oatmeal fresh from Chilton, Wisconsin gives this stout a "sink into it" smoothness that slides you into its depth. Handcrafted English Chocolate malt and Wisconsin Victory malt combine to balance this robust ale. Expect a luxurious head over a rich black ruby body. The powerful malt bouquet will greet you as you tip this silky smoothness from your glass.

Totally Naked: Pure and crisp this is a beer with nothing to hide. Wisconsin two-row barley malt ensures a mellow and smooth body. We imported Noble Hop varieties from Germany and the Czech Republic to ensure a fine mature aroma with no coarse bitterness. Expect this beer to pour a delicate golden hue that sparkles in the summer sun. This lager is brewed using all natural ingredients with no artificial additives of any kind.

Berliner Weiss (Unplugged): "Some people paint, some sing, others write ... I brew." - Daniel Carey A few times a year, we will cut Dan loose to brew whatever he chooses, uncensored, uncut, unplugged. This is a very limited edition and we make no promises to ever brew this style again. Napoleon hailed this tart beer style "the Champagne of the North." A lively and elegant masterpiece this Berliner Weiss is a kaleidoscope of fresh flavor. Barrel fermentation, Pinot Grigio, Riesling grapes and Wisconsin White Wheat are bottle fermented with five proprietary yeast strains. A connoisseur's rare jewel both spirited and subtle, enjoy your sparkling toast under summer stars.

O'SO

BREWING COMPANY (515)
1812 Post Road / Plover
Brewmaster: Marc Buttera:

715.254.2163
osobrewing.com
osobrewing@gmail.com

Established 2007. O'so started creating beers from our own unique aquifer along the Springville Pond in fall of 2007, with our first sales recorded Dec 2007. Since then, we continue to grow at a maddening pace. In Fall 2006, O'so purchased most of Denmark Brewing Company's equipment and stored it in our family's barn until we could figure out a place to set it up. We settled for a strip mall along business 51 in Plover as our brewing site, right next door to Point Brew Supply, which has been outfitting homebrewers in Central Wisconsin for 5+ years. 13 years of homebrewing and playing with ingredients has given us a unique perspective on crafting beers at the next level. Homebrewing gone wild!! O'so is a freestyle brewery, striving to mud the line between styles and always keeping the drinker wondering what type of oddity will be released next. Our philosophy is simple; Give the consumer lots of choices of interesting beers. As this is being written, we have created 12 different beers, with four mainstays that are available year around, and two to three seasonals for each season and an occasional crazy idea for a "must brew" beer. O'so beers are about creativity and art, with plenty of geeky science thrown in just to make sure we adhere to some core brew fundamentals. We hope you enjoy our beers and look forward to your input.

The Big O: A refreshing light colored cloudy beer that showcases a brilliant malt presence touched off with a balanced subtle hop finish. 4.6%.

Hopdinger: This pale ale is generously hopped yet balanced through the use of Munich and Crystal malts. Hops added after fermentation gives this American classic an intense aromatic bouquet. 5.1%.

Rusty Red: Smooth malty Red Ale with hints of caramel and roast. Inspired by the beers of Vienna with a added twist of American style. 5.1%.

Night Train: Oatmeal porter is as black as coal that fueled locomotives for generations. Made with judicious amounts of crystal and chocolate malt for a rich, smooth, creamy experience. Go ahead and jump on the night train. Enjoy! 6.7%.

Duzy Piwo: The first Polish words that I learned after moving to Central Wisconsin were Duzy Piwo. It's ironic that we now operate a brewery that crafts plenty of "Big Beers." Enjoy in moderation or you could end up on your dupa! 6.2% .

Spike's 2008 (Seasonal): Every spring when the sap flows, we pay homage to my late great grandfather Spike by crafting a special beer. This year's earthy, pale amber ale is crafted with enigmatic crystal malts and finished with cascade hops to create a dry, spicy, floral finish. Enjoy with your pancakes, Spike would have! 5.2%.

Picnic Ants (Seasonal): Celebrate the heat of the summer with a Belgian style Saison. Brewing using traditional farmhouse techniques brings out the spicy, fruity flavor overload that Saison is known for. What's a picnic without Ants? 7.1%.

PEARL STREET

BREWERY (511) 608.784.4832
1401 Saint Andrew St. / LaCrosse www.pearlstreetbrewery.com
Owner/Brewmaster: Joe Katchever info@pearlstreetbrewery.com

Established 1999. Pearl Street brewery began as a family owned operation down in a basement on La Crosse's fabled Pearl Street. The tiny, underground brewery quickly started producing award-winning ales and lagers. After years of organic growth and expansion, the brewery is still family owned and operated but now resides in the infamous and historic La Crosse Rubber Mills building, located in La Crosse's lower northside depot neighborhood. The Rubber Mills was well known for being the place where rubber boots for brewers and other tradesmen (and rubber horseshoes) had been made for over a century. Now, comfortable in their new home, the PSB crew carries on, using all natural and organic ingredients to brew their beers. You may want to visit the brewery when in La Crosse, and sit in one of the 100-year-old maple chairs that surround the bar in the Tasting Room and enjoy a pint or two.

Downtown Brown: All- malt American Brown Ale with just enough hop presence to keep it from being too sweet. The aroma comes predominantly from the malt with a hint of the spiciness of imported British hops. Seven distinct specialty malts are milled at the brewery and mashed together, providing a complex, nutty flavor with subtle, roasted undertones. Gold Medal Winner at the World Beer Championships, 2003. 5.5%.

El Hefe Bavarian Hefe-Weizen: With a light palate, a rich body and fruity tones, weiss beers are enjoyed both as transition beers and as a special treat for enthusiasts. El Hefe combines wheat, Munich malt and American 2-Row malt. This Bavarian-style wheat beer is unfiltered and is traditionally served with a wedge of lemon. Lemon squeezed over a glass of El Hefe contrasts nicely with the clove and banana scents. The Weinstephan yeast that we use really gives El Hefe a classic Bavarian appeal. 4.8%.

That's What I'm Talkin' 'bout Organic Rolled Oat Stout! Full 'o organic rolled oats, chocolate malt and black malt for a black body and a mocha brown head. Backed up with American and British hops, this beer is full-flavored yet superbly drinkable. Served slightly warmer, this stout entices you with layers of subtle flavors. 6%.

Special tapping:

2:35pm: DANKENSTEIN!! Fire-brewed Imperial IPA. The name is derived from the fact that it was brewed with an unlikely mix of malts stitched together with a hodgepodge of the stinkiest hops we could find. This one is destined to be quite dank with a starting gravity of 19.2 and colossal quadruple-hoppings. This is one of our famous rotating house beers fleetingly available only in the brewery's Tasting Room. However, a single keg has been secretly transported under the cloak of darkness from PSB to share with our friends, critics and future lovers at the Great Taste! 9.5% 109 IBUs

You guys keep up the good work!

REDEYE

BREWING COMPANY (308)
612 Washington Street / Wausau
Brewmaster: Kevin Eichelberger

715.843.REDI
redyebrewing.com

Established 2008. Located in Wausau's "near-east" neighborhood, just two blocks off of the downtown, our 5-Barrel system churns out creative, flavorful beers from our inspired brewmaster. Our ten taps pair four house beers, with up to six seasonals throughout the year. We compliment our beer with a full menu, which focuses on wood-fired pizzas, sandwiches, salads and appetizers.

Bloom: Belgian-style white beer brewed with barley, wheat and flaked oats, and gently spiced with coriander, orange peel, and a few handfuls of chamomile.

Thrust: American-style IPA with five hop additions, which include Simcoe, Summit, Amarillo, Glacier, and Cascade hops.

Scarlet 7: Belgian-style Dubbel, Ruby in color, and fruity by nature, it has notes of raisins, resulting from the malt and our use of caramelized black mission figs from our wood-fired oven.

Veruca Stout: (Milk Stout). A luxurious mouthfeel results from our use of flaked malts and a kettle addition of lactose. Coffee and cream notes.

The Ruse-Nut Brown Ale: A "deceptively good brown ale" was created through the blending of malts, along with additions of local maple syrup and French oak.

ROCK BOTTOM

BREWERY (424) 414.276.3030
740 North Plankinton Ave. / Milwaukee www.rockbottom.com
Brewers: David Bass and Scott Hettig

Established 1997. Located downtown on the Milwaukee River Walk, Rock Bottom offers hand crafted beer and dining in a casual, southwestern atmosphere. Dine outdoors on the patio, main bar area, dining room, or downstairs pub. Tours available upon request and on weekend bout tours. Growlers available. We'll be serving not only our own beers, but beers from other Midwestern Rock Bottom locations. Enjoy!

Milwaukee (Dave Bass):

Big Dave's Hefeweizen, Naughty Scot

Chicago (Pete Crowley):

Hoppy Pils, WBCG Dry-hopped Stout

Yorktown (Tim Marshall):

Monsieur LeFemme Saison

Orland Park (Iain Wilson):

Let There Be Alt

Cleveland (Bryan Shimkos):

Powerhouse Pale, Bottoms Up Kolsch

Special Barrel-aged Releases (Chicago):

2pm Redline Imperial Bourbon Stout

3pm Bourbon Barrel-aged Barley Wine

4pm Clare's Commando Beer

Real ale tent:

Apricot Saison (Chicago)

Night Sky Imperial Red (Yorktown)

M and D Peanut Butter Brown (Orland Park)
(yes, peanut butter--allergy warning!)

RUSHRIVER

BREWING COMPANY (615) 715.426.2054
990 Antler Court / River Falls rushriverbeer.com
Owner/Brewer: Dan Chang rushriverbrewing@yahoo.com

Established 2004. We are an owner-operated 20 BBL brewery serving traditional ales to Minnesota and Wisconsin. We are proud to complete one year of production in our newly built River Falls facility. With the added space, we've included four new tanks and a bottling line. We've also expanded distribution to Duluth, LaCrosse, Madison and Milwaukee. In addition to the beers below, we also offer a complex Porter, a Winter Warmer Scotch Ale, and various seasonals. Whether on draft or out of the bottle, all of our selections are unfiltered, unpasteurized and served fresh and locally. We also have a variety of styles available in casks for special events.

Small Axe Golden Ale: Back in season! This is our own version of a light wheat ale without the sour-spicy tones of a hefe. Brewed with white wheat from Wisconsin, this blonde ale is lively and fresh. We engineered this summer seasonal to appeal to those favoring a lighter beer. Our wheat ale is purposefully cloudy in the glass and mild on the palate.

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

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

SAND CREEK

BREWING COMPANY (603) 715.284.7553
320 Pierce Street / Black River Falls www.sandcreekbrewing.com
Brewmaster: Todd Krueger sales@sandcreekbrewing.com

Established 1997 (Pioneer), 1999 (Sand Creek), 2004 (merger). We're located in west central Wisconsin, just a short distance from the river in beautiful Black River country. Our historic brewery building was built in 1856 and was home to one of the area's first breweries right up until Prohibition in 1920. In 1856, Swiss immigrant Ulrich Oderbolz founded the Oderbolz Brewing Company in Black River Falls on the site of the present Sand Creek Brewing Company. Mr. Oderbolz cut his brewery into the side of a hill, as was the practice in those days, and created thick stone foundation walls to make a brew cellar for

keeping the beer fresh -- in the winter, blocks of ice were cut from nearby Spaulding pond. The Sand Creek Brewing Company began on a dairy farm in Downing, Wisconsin, about 20 miles northwest of the city of Menomonie. After homebrewing on the family farm for years, brewmaster Cory Schroeder teamed up with Jim Wiesender to found the brewery in 1999. Using equipment scrounged from various industries, such as a converted pudding tank for the brew kettle, the pair launched a successful business, brewing the beer just steps away from the chicken coop and a busy dairy farm. Their Sand Creek Golden Ale and English Style Special Ale, available only on draft and in half-gallon growlers, soon developed a reputation throughout Wisconsin's many brew fests. With a capacity of only about 150 barrels per year, the brewery, now with a third owner on board, quickly outgrew the little farm shed converted into a brewhouse. Hoping to remain in the Dunn/St. Croix counties area, the company looked for a suitable place to relocate, but came up empty handed. Then opportunity knocked in the form of a phone call one evening from their friend in Black River Falls, Pioneer brewmaster Todd Krueger. The brewery was for sale. In March of 2004 the combined forces of the two breweries officially formed the new Sand Creek Brewing Co. of Black River Falls, Wisconsin. Today the Sand Creek Brewing Co. operates in Mr. Oderbolz's same brewery building, and the beer is stored in the same 19th century beer cellar. We offer free tours to the public every Friday afternoon at 3:00. Stop by the brewery at 320 Pierce Street in Black River Falls and see how we make our fine ales and lagers! Other times can be arranged if you call ahead at (715)284-7553. Our normal hours of operation are Monday through Friday, 9 am to 5 pm. Sand Creek products are available through out Wisconsin, Northern Illinois and Minnesota.

Sand Creek Hard Lemonade: Malt based hard lemonade mixed with real fruit juices and sweetened with pure cane sugar, sweet yet tart. 5.5%

Sand Creek Wild Ride IPA: Big malty and of course stuffed full of hops! Nearly 100 lbs. of hops are used to make each and every batch .

Groovy Brew: Groovy Brew is a traditional German-style Kolsch. Brewed with a special yeast strain and lagered for a smooth, crisp finish, our Kolsch is a light, and refreshing.

One Planet Ale: This is a hearty natural - multigrain ale with a touch of Wisconsin Honey added for flavor. Smooth, satisfying, lightly hopped. 4.8%.

Special Reserve release - 3pm. Big and Bold! Nuff Said!

SILVER CREEK

BREWING CO. (509) 262.375.4444
N57 W6172 Portland Rd. / Cedarburg
Brewmaster: Steve Venturini www.silvercreekbrewing.com

Company established 1999. We are located in the historic Cedarburg Mill, at the southeast corner of Columbia and Portland Roads in the heart of Cedarburg. Flanked by waterfalls and flowing water, our beer garden provides a picturesque setting amidst the many local shops. Nestled between the beautiful banks of Cedar Creek and the mill's spillway, you'll enjoy the water flowing over the historic mill dam and through the original vertical-shaft turbine. Our pub and brewery have

been carefully constructed on the building's machinery level, preserving the historic architecture of the 1855 mill. The smoke-free setting ensures your social enjoyment.

Silver Creek Pacific Lager
Silver Creek Session Ale
Silver Creek Vintage Ale
Silver Creek Porter
Silver Creek Blonde Root Beer

SOUTH SHORE

BREWERY (408) 715.682.9199
808 West Main Street / Ashland www.southshorebrewery.com
Head Brewer/Owner: Eugene "Bo" Bélanger
southshorebrewery@charterinternet.com

Established 1995. The South Shore Brewery became this 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 limited 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 March, 2001. The new brewhouse and production line was formally commissioned March 29th, 2001. 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 throughout the State of Wisconsin, the Western Upper Peninsula of Michigan, select locations in the St. Paul/ Minneapolis metro, as well as the Duluth metro and North Shore region of Minnesota.

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

Honey Pils: This golden beer is refreshing, boldly crisp, full bodied, yet not overwhelmingly bitter. Locally harvested honey adds that delicate touch of sweetness that balances very nicely with newly developed aroma hops. This product is fermented with a classic Pilsner style yeast and allowed to lager several weeks before it is packaged. 5.5-5.8%

Herbal Cream Ale: Combines the features of a lager (crisp and smooth) with the best of an ale (fruity and complex) into one beer. 5 % oatmeal and 16% white wheat for a round, smooth flavor and mouthfeel and moderate hop bitterness. The innovative feature of this beer is that we brewed one batch as an ale the other as a lager. After primary fermentation they were combined in condition tanks and allowed to mature. Yet another special feature of this beverage is that we've introduced a blend of herbs into the finished product. 4.3 % v/v.

Rhoades' Scholar Stout: Our only named beer to date. Its honorary status is in tribute to its designer, Allen Rhoades, a fellow brewer who captured a blue ribbon at the Western Washington State Fair when it was entered as a homebrew. It's everything a stout should be. Rich and hearty, not thick and

overpowering, comes complete with a creamy head. Chocolate and crystal malts along with roasted barley combine to create the wonderful flavor. Compliments desserts well and try one in place of a cup of coffee. 5.9-6.8%

Coffee Mint Stout Rhoades' Scholar Stout recipe is the base for this beer, a "sweet" stout by definition. More like the London Stouts (Makeson; Chocolate) and unlike the Irish Stouts (i.e., Guinness; Roasty). It will incorporate fresh ground coffee and dried peppermint leaves as aromatic additions at the end of the boil. In the same way hops are used in most beers. The beer will be everything the Rhoades' Scholar is; rich and hearty; not thick and overpowering. 5.9-6.8%

Bourbon Barrel Coffee Mint Stout: All the above plus a three plus month stint is 12-15 year old bourbon barrels!!! 5.9-6.8%

Fallen Angel: Our Pale Ale infused with black pepper corns and Serrano Peppers. One hot tamale!

Anniversary Ale, A.k.a. ESB. Modeled after an English style known as an Extra Special Bitter (E.S.B.) this beer was brewed to commemorate the anniversary of the South Shore Brewery. The brewery fired up its kettles on May 17, 1995. What is "special" about this beer is that it highlights the highly regarded East Kent Goldings hop. England's "noble" hop. It enhances the sweetness of the generous portions of various caramel malts in the grist, while giving it a slightly dry finish, "bitter" by English standards. 5.9%

South Shore Bavarian Wheat/weizen: This style is of German origin and uses a pure yeast strain developed in that region as well. It is also characterized by the amount of wheat malt in the recipe. Our interpretation uses 60%. 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. We believe you're going to love the "lightness" in color and flavor. 5.5%

SPRECHER

BREWING COMPANY (221) 414.964.7837
701 West Glendale Avenue / Glendale sprecherbrewery.com
Owner/President: Randal G. Sprecher
Brewmaster: Craig Burge beer@sprecherbrewery.com

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

Micro-light: Cream Ale, easy drinking golden ale is crisp and refreshing with a toasted malt finish and light hop balance. MALTS: Pale, Pilsen, Vienna, Aromatic and Torried Wheat HOPS: Willamette and Tettnanger ALCOHOL CONTENT: 4.2% PLATO: 10.5 IBU: 6

Hefe Weiss: This coarse-filtered wheat ale is fermented with a German yeast culture for a refreshingly light spiciness and hints of citrus fruit. A cloudy appearance and an immense creamy head are characteristics of this lightly hopped Bavarian brew.

MALTS: Pale, Carapils and Wheat

HOPS: Cascade, Mt. Hood and Tettnanger

ALCOHOL CONTENT: 4.2% PLATO: 11 IBU: 11

IPA (India Pale Ale) "2": Imperial IPA Double dry-hopped, it has intense hop flavors and aromas delicately balanced with a potent, yet delicious, malty sweetness. MALTS: 2-Row Pale, Pale, Munich, Caramel, Carapils and Victory HOPS: Northern Brewer, Fuggles, Willamette and Chinook ALCOHOL CONTENT: 7.5% PLATO: 18.75 IBU: 88

Pipers Scotch Ale: This hearty red-brown ale has a slight, smoky aroma complexed with caramel and lightly toasted malt. The flavor is malty, yet very smooth, with a delicate hop finish and a creamy head. MALTS: Pale, Caramel, Aromatic, Roasted and Vienna HOPS: Goldings and Hallertau ALCOHOL CONTENT: 8.27% PLATO: 18 IBU: 21

Abbey Triple: A Belgian Ale yeast culture balanced with the imported pale barley, malted wheat, and oats give this delectable unfiltered golden ale a fruity bouquet and a light refined taste. MALTS: Pilsen, Belgian aromatic and Flaked Oats (Belgian Wheat) HOPS: US Goldings ALCOHOL CONTENT: 8.4% PLATO: 21 IBU: 13

Also gourmet sodas, including a new cherry cola.

STEVENS POINT

BREWERY (611)

2617 Water Street / Stevens Point

Brewmaster: John Zappa

715.344.9310

www.pointbeer.com

info@pointbeer.com

Established 1857. We are the second oldest continuously operating brewery in Wisconsin and the fifth oldest in the United States. Today, one hundred and fifty years later, each hand-crafted Point Brand is still carefully brewed and aged. Over the years, the Stevens Point Brewery has taken great care to preserve this time-honored brewing tradition, passing on its commitment of quality from generation to generation. The Stevens Point Brewery has gained national recognition for its numerous medals from the Beverage Tasting Institute, World Beer Cup, and the Great American Beer Festival. Stevens Point Brewery beers and gourmet soft drinks are currently distributed in 18 states. Enjoy a complete line of high quality hand-crafted specialty beers that satisfy a variety of tastes and continue the brewery's rich heritage and legendary tradition. Historic brewery tours are available (reservations suggested) on the hour between 11:00 a.m. and 2:00 p.m. The Stevens Point Brewery is proud to be Wisconsin owned and operated.

Point Belgian White: Smooth refreshing and distinctive beer brewed in the tradition of Belgian Style White Ales. Barley and wheat malts, white wheat, rolled oats, and Noble Hallertau and Saaz hop, naturally flavored with a hint of Curacao orange peel and coriander. The result is a light-bodied beer renowned for its signature golden-white haze. 4.76% 11.7 P 18 IBU.

Point Oktoberfest: Authentic Marzen Style Lager beer, a style reminiscent of the beers originally brewed for the first Oktoberfest Celebrations in Germany during the early 1800's.

Hallertauer Hops and sweet Vienna roasted malts result in a full flavored, finely balanced beer. August through October. 5.15% Original Gravity 13.5 P 23 IBU

Point Cascade Pale Ale: Cascade hops and finest crystal, 2 row pale, and Munich malts make a delicious American Pale Ale with a signature fragrant hop bouquet and a soft malt palate. 5.4% Original Gravity 13.4 P 33 IBU

STONE CELLAR

BREW PUB (323) 920.735.0507
1004 So. Olde Oneida / Appleton www.stonecellarbrewpub.com
Owner/Brewmaster: Steve Lonsway

ask@stonecellarbrewpub.com

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

STONEFLY

BREWING COMPANY (309) 414.264.3630
735 East Center Street / Milwaukee
Brewmaster: Jacob Sutrick

Established 2005. Located just north of downtown in Milwaukee's Riverwest neighborhood, Our seven-barrel milk tank brewhouse produces fresh unfiltered ale to our pub customers. Our recently opened kitchen offers pub food with a twist. We're also one of Milwaukee's premier live music venues. Open daily at 4pm.

THIRSTY PAGAN

BREWING CO. (610) 715.394.2500
1623 Broadway / Superior thirstypaganbrewing.com
Brewmaster: steve@thirstypaganbrewing.com

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

TITLETOWN

BREWING COMPANY (605) 920.437.BEER
200 Dousman Street / 54303 www.titletownbrewing.com
Head Brewer: info@titletownbrewing.com

Established 1996. For 11 years, Titledown Brewing Company has been serving fresh beer and great food in the renovated Chicago & Northwestern Railway depot in Green Bay's downtown historic district. Our brewer is committed to creating a variety of outstanding beers, which you may enjoy at our two bars, in our billiard room, or in our outdoor beer garden overlooking the Fox River. We're now smoke-free! Fresh beer, fresh air!

Johnny "Blood" Red: An American take on the classic Irish Red Ale, this amber red hued beer features a medium malty flavor with a slightly toasty note, a medium East Kent Golding hop presence and a soft mouthfeel. 6%

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

Isle B Bock: Dark malty lager, rich and complex with Munich malt dominating the aroma and flavor. Extended lagering adds smoothness and drinkability. 5.5%

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

TYRANENA

BREWING COMPANY (624) 920.648.8699
1025 Owen Street / Lake Mills www.tyranena.com
Brewmaster/Founder: Rob Larson info@tyranena.com
Brewer: Benji Orcutt

Established 1999. Our modern brewing facility produces six year-around beers and a number of specialties. In 2006, Tyranena began bottling a line of big, bold and ballsy beers especially for full-flavor aficionados. The Brewers Gone Wild! series debuted in March 2006 and a new style is released (or a favorite re-released) a few times each year. Tyranena brews are available both in bottles and at select draught accounts in Wisconsin and Minnesota. Our beautiful smoke-free Tasting Room and Beer Garden are open Wednesday through Sunday. Enjoy live music performances every Saturday night with no cover charge. Additional hours and music performances also occur from Memorial Day to Labor Day. Check the website for more details. Growlers available.

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

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

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

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

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

Stone Teepee Pale Ale: This beer celebrates the American hop, with its characteristic bitterness, flavor and aroma.

Brewers Gone Wild! Rotating Tap (when one beer is finished the next will go on tap): **Scurvy IPA** (India Pale Ale brewed with Orange Peel). **Devil Over A Barrel** (Imperial Coffee Oatmeal Porter Aged in Bourbon Barrels), **Dirty Old Man** (Imperial Rye Porter Aged in Rye Barrels)

SURPRISE TAPPINGS: We've got a few special editions that we will be putting on tap throughout the day.... potent variations of previous BGW! releases.

VIKING

BREWING COMPANY (410) 715.837.1824
234 Dallas Street W. / Dallas www.vikingbrewing.com
Brewmasters/Owners: Randy and Ann Lee
Asst. Brewer: Darren Conover (son) brewer@vikingbrewing.com
brewster@vikingbrewing.com

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

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

CopperHead: Dunkel Märzen style ruby lager.

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

Hot Chocolate: Chocolate Stout made with cocoa, milk sugar and a dash of cayenne pepper for warmth. WOW! It is also great with vanilla ice cream. A BEER FLOAT!

Honey Pale Ale: English Pale Ale made with local basswood honey. Floral and grassy bitterness.

Mjod: Honey brackett, like a mead, but with malt added. Apple, orange, semi-tart tangy finish.

WATER STREET

BREWERY (420)
1101 North Water Street / Milwaukee 414.272.1195
3191 Golf Road / Delafield 262.646.7878
Brewmaster: George Bluvas III www.waterstreetbrewery.com

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

Irish Whiskey Stout
Honey Lager Light
Belgian Weiss
Raspberry Weiss
Peach Weiss
20th Anniversary Mead

WHITE WINTER

WINERY (216) 715.372.5656
68323-A Lea Street (at US 2) / Iron River whitewinter.com
Meadmaker: Jonathan G. Hamilton jon@whitewinter.com
Head Taskmaster: Kim Hamilton 800.697.2006

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

Black Harbor: Rich, Honey wine with black currants, aged with French oak, 21% v/v (1-2pm only)

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

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

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

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

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

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

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

Plum Mead - *NEW RELEASE!* A sweet plum mead. Fruity, & spicy. Pairs well with spicy Asian foods and cheese. 11.5%.

Blueberry Yum: This is *SOMETHING NEW* and a little different for us. Made from the blue spritz pressings and fermented to about 6.5% abv and carbonated. Yum is the first words out of everyone's mouth when they try it! Come on over and try it and tell us if you think we should make more.

Available between 3:00 and 4:00 p.m. only or until it's gone!
Blueberry OR Raspberry Spritz: Non-alcoholic sparkling fruit drinks, refreshing. Not a soda pop!

MHTG is 25!

2008 is the 25th anniversary of the Madison Homebrewers and Tasters Guild - your hosts for the Great Taste of the Midwest!

The club was formed in 1983 by homebrewers and beer lovers following the first St. Pat's Day Stout Contest at Dave Mitchell's old Winemaker Shop on State Street. Early meetings were held at members' homes in the spirit of GemÄ¼tlichkeit. The love of good beer was shared along with homebrew and the few craft beers that were available at the time. With an increase in members, meetings soon spread to local watering holes like Gino's Cellar Tavern on Regent Street and the newly opened Essen Haus. The craft beer movement was on a roll with the creation of Hibernia in Eau Claire, Sprecher and Lakefront in Milwaukee, and our own Capital.

We combined efforts with other Midwestern clubs to train beer judges, hold competitions and learn how to be better brewers. Our love of good beer frothed over into public events like the Tour de Biers tasting series, November Classic Homebrew Competition where everyone in attendance judged the beers, and the Heartland Regional Homebrew Conference which included a day of brewing at Capital Brewery with homebrewers taking the wort home to ferment.

Having learned the ropes of managing public events, the club held the first Great Taste of Wisconsin in 1988, which soon expanded into the Great Taste of the Midwest to include the many new Midwestern microbreweries like Summit, Millstream, Goose Island and Bell's.

Club newsletters created on Xerox copiers and dot-matrix printers have now become a web site (<http://mhtg.org>) and email forums. Back of the beer coaster planning has become a well-(hop)oiled machine. Club activities have grown to include weekly meetings, homebrewing competitions, beer and Scotch tastings, road trips, bus trips, brewery and distillery tours, cider pressings, shared brewing equipment, donations to local charities, bulk malt and hop purchases, raucous holiday parties, and many more great members.

Raise your glass today, give thanks to our 25 years of good beer and wish us 25 more!

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

23rd Annual Great Taste of the Midwest 8 August 2009

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

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

**Tickets go on sale in May:
Mail order with May 1 postmarks
Local sales first Sunday of May**

(Don't miss out like many of your friends did this year!
Buy early and book your hotel rooms or bus trips early.)

We invite your comments on this year's festival.

Write to us at:
Great Taste!
Madison Homebrewers and Tasters Guild
Post Office Box 1365
Madison, Wisconsin 53701-1365

Now go have a beer, eh?

GET more REAL!

REAL ALE for Real Beer Enthusiasts

For the third year, the Great Taste presents the Real Ale Tent, now expanded and in a new location near the permanent restroom facilities.

Why is cask ale or real ale different from most of the delicious brews at the festival?

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

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

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

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

Drop by our Real Ale tent, order cask ale by number or by name, and see if what we mean by the distinctive character of "Real Ale". It may not be at proper English serving temperatures (we can't dig a cellar at Olin Park), but we do our best to serve great Midwest cask ales. Beer numbers are posted above the casks or on a "menu" sheet found on the tables in the tent. Cheers!

Here's a tentative list; there may be more!

Arcadia Brewing: Hopmouth Double IPA and Cereal Killer
Barleywine
Barley Island: Beastly Barrel Stout and Count Hopula
Barrel-Aged
Barley John's: Belgian Enkle (Single)
Bell's: Two Hearted Ale and Amber Ale
Broad Ripple: Brown Ale and Amarillo Lager
Dark Horse: Scotty Karate Scotch Ale
Dragonmead: Russian Imperial Stout
Fitger's Brewhouse: Starfire Pale Ale and Parr's Porter
Founders: Red's RyePA
Fox River Brewing: Summer Gold and Oshkosh Best Bitter
Goose Island:
Great Dane: Parkers Publican Ale, Blackwatch Scotch Ale, and Hopjack
Kuhnhenh: Creme Brulee Java Stout and IPA
Jolly Pumpkin: Dry-Hopped BAM
J.T. Whitney's: Bitter
Lafayette Brewing:
Lakefront: Bridge Burner Strong Ale
Mickey Finn's: APA: Big Mead Pale Ale
Minneapolis Town Hall: Kentucky Dessert
New Albanian: Malcolm's Old Ale (12%)
New Holland: Mad Hatter IPA, Dragon's Milk, and Barrel Aged IPA
O'Fallon: Cask Conditioned IPA and Pumpkin Spiced Cask
Rock Bottom: Belgian Saison with Apricots, Peanut Butter
Brown Ale, and Imperial Red
Schlafly-St.Louis Brewing: APA, Dry-Hopped
Stone Cellar Brewpub: Oatmeal Pale Ale and English Stout
Summit: ESB and Oatmeal Stout
Surlly: Darkness, Oak-Aged Cynic Ale, Teabag Furious, and Oak-Aged Bender
the Livery: Tom's Special IPA and Kilt Kilter Scotch Ale
Three Floyds: Baltic Porter
Two Brothers: Cane & Ebel and Bitter End

SPECIAL TAPPINGS SCHEDULE

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

1pm

1:30pm

2pm

2:30pm

3pm

3:30pm

4pm

4:30pm

5pm

5:30 ...almost last call!

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

We'll see you next year!