



The BREWERIANA COLLECTOR

*A publication of the
National Association
Breweriana Advertising
"America's Oldest National Breweriana Journal"*

Volume 146

Founded in January 1972

SUMMER 2009



*Material Culture
of Breweries*

*Electro Chemical
Engraving
Company: Part 1*

*MN Brewery
Cookbooks &
Phamphlets*

Sign Variations

*Renovating
Baltimore's Am.
Brewery Building*

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The National Association Breweriana Advertising (NABA) publishes for its membership The Breweriana Collector and the Membership Directory. No effort is made by the Officers, Directors, or Editorial Staff to verify the accuracy of content of articles accepted for publication.

The Editor has the right to edit submissions and ads, and may defer publication of a submission for reasons of space or layout. Deadlines for submissions are the same as for classified ads shown on the Buy-Sell-Trade page.

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The BREWERIANA COLLECTOR

SUMMER 2009

#146

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COVER:

Front: Glueks Stite cardboard standup. About 18 inches tall from about 1950. A rare piece advertising Gluek's Stite, a beer that eventually became known as "green death" due to its high alcohol content and striking green cans and bottles. From the Jensen collection.

Back: The curved porcelain Grain Belt Beers sign, obtained by Pat Stambaugh at a flea market several years ago, is the only one known among MN collectors.



Labelology

New Ulm

by Bob Kay

Have you heard of the musical "New York New York?" How about New Ulm, New Ulm? Well it isn't New York but in some ways it's better. How about smaller size, less congestion, a lot greener, and a

great place for the 2009 NABA Convention! Why don't you come see for yourself? Here's a browse through a scrap book showing pictures of New Ulm, MN Breweries and their labels.

August Schell Brewing Co. Pre-Prohibition Era

This circa 1908 factory scene postcard mentions four brands; Schell's Beer, Vacuum Tonic, Lytmalto, and Non-Alcoholic Malt. Labels for three of these brands are among those pictured here.



Schell's had a major presence in New Ulm during the pre-Prohibition years. Their labels suggest a strong emphasis on tonics and malt extracts, which were also marketed for the drug store trade.

Continued on Pg. 14



President's Message

Where does the time fly? Life seems to accelerate the older one gets and the longer one is in a career. Just yesterday was the Blue-Gray and now it is Mother's Day. I would urge everyone to treat their Mama right on Mother's Day.

Spring is in the air, that is, if it ever stops raining here in Virginia. Definitely need to get in the yard and vegetable garden to perform needed work. One does have a sense of achievement with a nicely tailored yard and a bountiful garden. Besides, after yard work, one can treat oneself to a nice refreshing Maibock, summer or spring ale or beer, or (especially) a good crisp pils like Schell's. There is nothing like a cold pils on a hot summer day.

Thinking of Schell's pils gets this writer excited about this summer's annual NABA New Ulm Convention! I just mailed my registration in, having made my hotel reservation some time ago. This year, my normal traveling buddy, Jim Wolf, is unable to attend so I will be riding out with Rayner Johnson of Blue Gray fame. With Rayner driving, antique stores & brew pubs will be visited – though a long journey from Virginia to New Ulm, we both know the destination is worth the journey.

A few NABA items of business: The NABA survey with introduction is printed in this issue. Kudos to Board member

Fred Clinton for spearheading this project. Board members will have randomly called members by the time you receive this issue – but feel free to copy the survey from the magazine and to mail/email to Fred. Also feel free to give us suggestions on subjects of interest whether included in the survey or not.

The NABA Auction is always of great interest to our Convention delegates. Please consider bringing a quality item(s) for the Auction. Got a picture of the item? Scan/email it to John Stanley and we will see if we can post it on the NABA web site, to generate participant interest in this popular event.

Barb Bauer will become a regular *BC* columnist commencing with the Fall issue. She will take over the "Chapter Doings" column from Mary White. Mary retired from that column after many years of fine service. I know Mary will be happy to see that Barb has picked up the torch. Barb requests pictures of chapter events, noteworthy finds, updates, people news, etceteras. She needs your help. Her email is: barb.e.bauer@gmail.com. Barb also has a new web site for her new endeavor, Lazy Cat Antiques. Please check out www.lazycatantiques.com.

There is a schedule change for two (2) events at the New Ulm Annual Convention. The Board meeting will be on Thursday morning (7AM) instead of Friday morning. The "Newcomer's" breakfast will be Friday morning instead of Thursday morning. This switch will allow

more quality time for the Board to meet without all the hustle and bustle of Auction consignments, etceteras.

At Blue Gray, I joined a new Chapter which has lots of NABA member participation. This is a nascent entity and I believe the more NABA members that join, the closer our ties will be in the future to our sister collectibles organizations. This Chapter has a lot of the "usual NABA suspects" who can be caught frequenting the micros and brewpubs at NABA Conventions! This fine Chapter is "Craft Brewery Collectibles Chapter of BCCA & ECBA." They have an outstanding electronic newsletter; this is a great source for microbrewery & brewpub information regarding closures & openings, plus collectibles such as napkins, business cards, coasters, glasses, labels, et al. For more information email Dale Miller (President) at coasting72@sbcglobal.com or Gerry Gaebel (Treasurer) at ggaebel@aol.com.

In closing, I penned a little "ditty" in anticipation of New Ulm (With many apologies to Bing Crosby):

*Bratwurst roasting on an open
fire
Schell's beers are the brews
I know it's been said many
times many ways
At the NABA Convention I will
see you!*

Beer & Brats at Schell's brewery – It doesn't get much better than that! – Life will be good! Christmas in July/August!

===== *The Material Culture of Breweries* =====

An Excerpt from *The Material Culture of Breweries* by Herman Wiley Ronnenberg
To be issued Summer, 2009 by Left Coast Press, Walnut Creek, CA

by Herman Wiley Ronnenberg

The history of the American brewing industry both highlights and reflects much of the social, political, agricultural, technological, and ethnic history of the nation. My new book, *The Material Culture of Breweries*, outlines the evolution of the brewing industry in America with emphasis on the physical artifacts—architecture, equipment, and packaging—of beer-making during each historical era. The book is part of the *Guides to American Artifacts Series* from

Left Coast Press. Numerous professional archaeological excavations have studied the physical remains of brewery buildings, and the equipment and materials left in them. The investigators have learned a great deal, but many sites remain to be studied. This book is designed to give enough background on the brewing process as it evolved over the centuries to enable archaeologists to properly interpret the physical objects unearthed.

Brewing professionals developed a vast number of styles, types, and varieties of brewing equipment, and often other industries adapted these developments. Manufacture of refrigeration devices alone involved a dozen companies in the late 19th Century and many dozens of patents. When breweries closed they generally moved out as much equipment as possible, sold it to other breweries—sometimes half a world away—or scrapped it for the considerable metal involved. Archaeologists would expect a minimal number of artifacts to remain in an excavation site, but there are always some items, and some sites have yielded a large number.

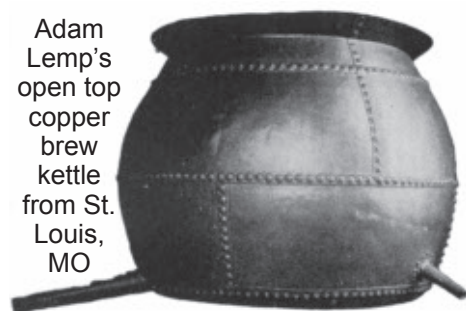
The enormity of the subject of brewing on the North American continent may not be obvious at first but consider just a few possibilities. The English had breweries, or at least places where brewing was being done, in early Virginia, later along the whole east coast, and by the mid 1800s into the Ohio Valley. There were Dutch breweries in the area of modern New York in

the 1600s. There were Swedish breweries, and those built by the colonial French spread from Kaskaskia Illinois to Canada. There were pre-lager German breweries found where small colonies of Germans settled. German immigrants built breweries all over the West from the 1840s on as the lager revolution reached America and grew rapidly. Dozens of tiny mining camps in the Rocky Mountain region had breweries from the 1860s. The size, age, technology, and architecture of these breweries would all differ markedly. Archaeologists must be flexible. With the remodeling of so many obsolete breweries of the late 19th and early 20th Centuries, many archaeological projects of the future may involve non-destructive analysis of the physical history of a structure being given an entirely new use.

When the first English colonists at Roanoke tried using maize to make beer they had only hand labor and primitive tools with which to work. By the early 21st Century, brewing involved equipment and materials

so specialized and complicated that universities offered degrees in the subject. The development of the apparatus of brewing left a physical record of the progress of the brewing industry, and the recovery and analysis of these items reveals the development of brewing techniques, scientific concepts, cultural traits, trade

Adam Lemp's open top copper brew kettle from St. Louis, MO



Dates from the 1840s and was used without a top to evacuate the steam. From *One Hundred Years of Brewing, A Complete History of the Progress Made in the Art, Science and Industry of Brewing in the World, Particularly During the Nineteenth Century. Historical Sketches and Views of Ancient and Modern Breweries. Lives and Portraits of Brewers of the Past and Present*. Chicago: H.S. Rich & Co., 1903. Reprint Arno Press, 1974. p. 212A.



Fig. 17

- A, the fountain.
 B B, the cocks.
 C, the trunk communicating with the space between the two bottoms.
 D, the filtering-tub.
 E, the false bottom.
 F, the spout for carrying off the ascending liquor.
 G, the receiver of the filtered liquor by ascent.
 H, the receiver of the filtered liquor by descent.

Early filtering system for beer that was to be bottled from Byrn, M. L.

The Complete Practical Brewer.

Philadelphia: Henry Carey Baird, 1852. (Reprinted 2002) p. 189.

Brewers tried many techniques, before pasteurization, to give bottled beer a decent shelf life.

patterns, and the spread of specialized technical information. During American brewing history, fermentation itself passed from being a demon-haunted mystical process with an internal logic no one could grasp (and only few could successfully employ), to being a natural scientific process amenable to precise control.

In older eastern cities, breweries built during the colonial period were often of superior construction compared to other manufacturing facilities, though not of special design, and their function as breweries was not obvious to the eye of a passerby. As brewing moved west with the population, brewery construction tended to be similar to that of the other buildings in a given settlement. Small breweries were located in frame houses, barns,

and even log structures. Most breweries had an interior design based on gravity flow so that the water, wort, or beer did not have to be continually pumped to desired levels with hand pumps, but the drop between each level was slight and breweries tended to take up more horizontal than vertical space. Most had a louvered cupola on the top for ventilation—open brew kettles produce clouds of steam. Beyond that accommodation, few specific, architectural features indicated a brewing facility. These are called vernacular buildings—built according to local customs, not professional engineering or architectural concepts.

According to brewery architectural historian Susan Appel, the period from 1810 to 1860, during which mid-western breweries moved from primitive to sophisticated, was poorly recorded and the chronology of change has remained difficult to pin down.¹ Additional archaeology on breweries from this era could add greatly to our knowledge of this transformation.

In the 1860s, companies increasingly built brewery buildings in the Romanesque style because of the great increase in beer production and sales, the growth of lager beer as a percentage of the total malt liquor produced, the Romanesque Revival architecture trend that had first reached America in the 1840s, and perhaps other unidentified factors. Three lager breweries built in Cincinnati in 1863, 1866, and 1868 respectively “bore a definite physical resemblance to one another and differed remarkably from pre-Civil War breweries; they consciously adopted a Romanesque Revival style that signaled a change of attitude in design of industrial buildings after the Civil War.”²

Beer gardens, (*biergartens*) were associated with lager breweries in many instances. It was a German tradition to have an outdoor area for families to eat, drink, and sometimes listen to bands. An 1850 lithograph of a beer garden showed a notice that patrons were limited to 48 glasses.³ Perhaps just a joke, perhaps not. By the 1850s German beer gardens were common in St. Louis. The Klausmann Brewery there added one in the 1860s, and Joseph Schnaider at his Choteau Avenue Brewery built one in 1865.⁴ Some institutions called beer gardens retailed beer but were not associated with breweries, and some buildings called beer gardens were actually indoor halls with no garden-like aspect at all.

In 1880, F.W. Salem, brewery historian, discussed why some people still preferred ale over lager: “because the comparatively secluded and unsocial character imported from England to our ale-houses suits them better than the more social and gregarious customs of the lager beer garden.”⁵ Salem had a definite point of view.

Bottling evolved from being a solitary activity carried on by one worker in a small shed near the brewery to a giant activity requiring specialized buildings and equipment with great capacity. About 1872 or 1873 Anheuser Busch began to bottle enormous amounts of pasteurized beer and needed enlarged facilities. A new two-story building 40 by 180 feet with three bottling machines turned out 40,000 bottles a day. Immediately a second two-story building, 109 x 112, went up that increased capacity to 100,000 bottles per day.⁶

Historians know a great deal about the 19th Century malting business in the East. For instance, in 1861, the first malt-

ing facility in Louisville, the Kentucky Malting Company, went into operation. By 1881, the malthouses of that city had \$89,000 invested and 26 employees working 14 hour days to produce 680,00 bushels worth \$510,000.

Hops must be dried as soon after picking as possible. On moderately sized hop farms in New England and New York, farmers built simple kilns of stone, banked into the side of a hill. After the middle of the nineteenth century frame kilns were more commonplace.⁷ Early kilns had open fires fed with charcoal, with the hops on slats above. Soon cast-iron stoves replaced open fires. The next evolution was a furnace that forced hot air through the hops.⁸ In time, oil-fired or gas-fired equipment replaced these. Hops were spread up to two feet deep for drying. Sulfur was sometimes burned in the kiln under the hops to bleach them uniformly, and to kill bacteria and molds.⁹

As Kathleen Cooler wrote: "Memories [of old hop growing days] linger, however, and the aging, old-fashioned kilns that may still be seen near the traditional centers of hop production are nostalgic reminders of the days when the fields were bustling with life and cries of 'Wire down!' and 'Box full!' filled the air."¹⁰ The history of hop agricultural structures certainly establishes their complexity and cultural development over time.

There are many standing breweries from the 20th Century, many from the 19th Century and a few from the 18th. Probably due to the difficulty involved in tearing them apart instead of just filling them in, brewery caves, cellars, and vaults seem to be the architectural feature most often remaining to be studied. Bottles, both whole and in shards, seem to be the most



William Penn's Brewery shows the importance of brewing to colonial era settlers. Salem, F. W. *Beer, Its History and Its Economic Value as a National Beverage*. Hartford, Conn.: F. W. Salem & Company, 1880. (Reprint, New York: Arno Press, 1972.) p. 132-133.



SCENE OF A HOP YARD IN PUVALUP, WASHINGTON TERRITORY.

Without hop growing, and processing structures and technology, brewing as we know it could not have developed. From Meeker, Ezra. *Hop Culture in the United States, Being a Practical Treatise on Hop Growing in Washington Territory, From the Cutting to the Bale*. Puyallup, Washington: n.p. 1883. (Reprinted Shore Book Store, Seattle, 1972.) p. 52-53.

common non-structural artifacts. Some work which is not completely archaeological, and some work on structures not actually breweries are very important. For instance, research on saloons, icehouses, and on the homes of brewers are worthy of mention.

One of the most complete excavations of a brewery that I have found was the work done on the Kreische Brewery, southwest of La Grange, in Fayette County, Texas.¹¹ Extensive excavations were made in 1978, 1979, 1982, and 1985. The brewery, operated by German



The Gilbert Brewery, Virginia City, Montana stands as a perfect example of the 19th Century western brewery. Much of the equipment remains.
Photo by author.



The Challis Brewery, Challis, Idaho, 1986. One brewer was a trained stone mason who built this structure for a brewery. The business had a short life but the building had many later uses. Few such mining camp breweries still stand.
Photo by author.

immigrants, was in business for about 12 years before closing, was the third largest in Texas, and ceased operations in 1882. Among the brewery artifacts found were many barrel hoops and hoop rivets, 12 whole beer bottles, and 89 bases and 64 necks of bottles. Archaeologists also found beer glasses, a pitcher, bung bushings, and pitching machine nozzles. There were various small parts left from brewing machines: part of a brewing thermometer, a skimmer, spigot, pump cylinder, etc. This site is one where thorough knowledge of brewing techniques and machinery was necessary for identification purposes, let alone interpretation.

Brewing and the artifacts it generated deserve to be studied extensively, taken seriously,

and viewed as a reflection of the American genius for invention, technological innovation, and accommodation to new circumstances.

Footnotes

¹ Appel, "The Midwestern Brewery Before Prohibition: Development of an American Industrial Building Type," Dissertation, University of Illinois, 1990, p. 57.

² Appel, "The Midwestern Brewery Before Prohibition: Development of an American Industrial Building Type," Dissertation, University of Illinois, 1990, p. 118.

³ Bill Yenn, *The American Brewery: From Colonial Evolution to Microbrew Revolution*. St. Paul, Minn.: MBI, 2003, p. 32.

⁴ Appel, "The Midwestern Brewery Before Prohibition: Development of an American Industrial Building Type," Dissertation, University of Illinois, 1990, p. 88.

⁵ Salem, F. W. *Beer, Its History and Its Economic Value as a National Beverage*. Reprint. New York: Arno Press, 1972. C. 1880, p. 71.

⁶ Appel, "The Midwestern Brewery Before Prohibition: Development of an American Industrial Building Type," Dissertation, University of Illinois, 1990, p. 224.

⁷ Tomlan, Michael A. *Tinged with Gold: Hop Culture in the United States*. Athens: University of Georgia Press, 1992, p. 66.

⁸ Tomlan, Michael A. *Tinged with Gold: Hop Culture in the United States*. Athens: University of Georgia Press, 1992, p. 68. There are reproductions of advertisements for "The Granger," a coal fired small round stove from 1878, and a cast iron corrugated hop furnace from 1935.

⁹ Cooler, Kathleen E. Hudson. *Hop Agriculture in Oregon: The First Century*. Thesis, Master of Arts in History. Portland State University, 1986, p. 19.

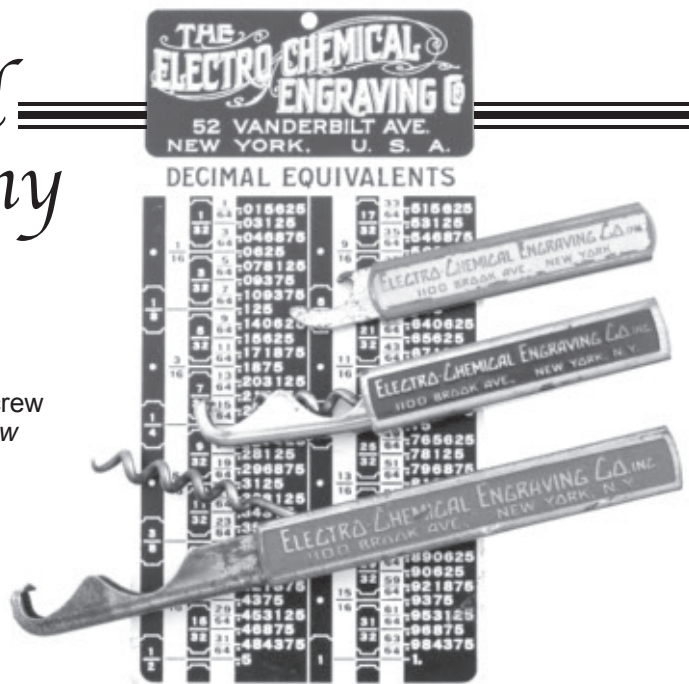
¹⁰ Cooler, Kathleen E. Hudson. *Hop Agriculture in Oregon: The First Century*. Thesis, Master of Arts in History. Portland State University, 1986, p. 80.

¹¹ McMakin, Todd. And Corbin James E. [Compilers] "The Kreische Brewery State Historic Site (41FY128): An Archeological and Architectural Assessment." Report prepared for: Texas Parks and Wildlife, Texas Antiquities Permit 173, October 2001.

Electro Chemical Engraving Company

by Don Bull

Reprinted with permission from The Virtual Corkscrew Museum's Weekly Newsletter, *The Weekly Screw*
March 15, 2009, Vol. # 547
<http://bullworks.net/daily/20090315.htm>



MANUFACTURERS OF METAL TRAYS
COASTERS - SIGNS - DISPLAYS - BOTTLE OPENERS

Part I: The Life of a Company

A Company Chronology

Editor's Note: We will explore the products and patents of this company in the next edition.

In 1900 the Electro Chemical Engraving Company was founded.

On May 14, 1901 the *Brooklyn Eagle* reported "The annual report of the Electro Chemical Engraving Company of Long Island City shows that the capital stock is \$17,000, all paid in."

In 1903 the State of New York reported receiving \$4 in Corporate Taxes from Electro Chemical Engraving.

In 1904 Electro Chemical Engraving exhibited at the Universal Exposition - Louisiana Purchase Exposition in St. Louis, Missouri.



The 1906 *Automotive Industries* directory has this listing: "The Electro-Chemical

Engraving Company, 450-458 Nineteenth Street, Brooklyn, NY is offering to the automobile trade a line of name plates etched in brass for attachment to cars and all sorts of machine tools. These are made in any desired style and size and are artistically designed. The wording appears in raised letters on a dead black sunk background. Holes are provided in the ends of the plates for attaching to the machinery. The design is etched shallow or deep, as preferred, but the company recommends deep etching, since it is more enduring. The makers, who received the highest award for metal name-plates at the St. Louis Exposition, also manufacture clock and meter dials, scales, metal signs, etc." The 1906



Side view of the building, located at 1100 Brook Ave. near 167th St. in NY.

American Trade Directory also lists the firm in Brooklyn.

In 1913 Nelson Jacobus was listed in the US Government *Alien Custodian Report* under "Dealings with the enemy."

The 1918 and 1919 US Government *Alien Custodian Report* under "Dealings with the enemy" has "Electro-Chemical Engraving Co. Etching metal name plates, dials, etc. Address: Brooklyn, NY. Capital stock: \$25,000 common: \$28,800 preferred. Number of directors: 5. Enemy interest: 20 per cent common. Report number: 19860. Trust number: 9527. Thomas F. Crean, 29 Broadway, New York City."

The 1919 United States Congress Serial Set reported "Electro-Chemical Engraving Co. (Etching metal name plates, dials, etc.) Address: 450-458 Nineteenth Street, Brooklyn, NY. Authorized capital: \$35,000 common: \$36,000 preferred. Issued capital: \$25,000 common: \$28,800 preferred. Enemy held: \$6,250 common. Counsel: Lyttleton Fox, 120 Broadway, New York, March 24, 1919. Counsel fee: None paid."

In a 1920 directory L.S. Southwick is listed as the Production Manager of Electro Chemical Engraving Co., producing airplane dials, compass dials, and range finder plates.



The 1921 *EMF Electrical Yearbook* has this listing: "The Electro-Chemical Engraving Company, Brooklyn, NY. Manufacturer of electrical instrument dials and name plates for electrical machinery. Business established 1900. President and treasurer, Frederick E. Switzer; Vice-presidents, N.L. Jacobus, F.H. Southwick, R. Schlezinger; secretary and sales manager, N.L. Jacobus; treasurer, N.L. Jacobus. Main

office, 440-458 19th St., Brooklyn, NY. Branch office, 52 Vanderbilt Ave., New York, NY." In this same directory The Metallograph Corporation is listed at 1100 Brook Avenue, New York, which would later become the home of Electro Chemical Engraving.

June 25, 1921: Electro Chemical increases working capital from \$35,000 to \$250,000.

Remember?

(History repeats itself)



Later may be too late!

WHEN all this shortage rush is over and the brewing business settles down to a real competitive basis—where will *your* brand be?

Will you wait till then to plant your good-will direct with the ultimate consumer, or will you start digging in now, while the rest are sitting on top of the world?

What is more logical, as a daily reminder, than one of these handsome bottle openers—not any opener—but one that tells your story vividly, etched in colored enamels.

The cost is trivial,—a head start is vital,—action is immediate.

Write **TODAY** for samples and prices.



ELECTRO-CHEMICAL ENGRAVING CO., INC.

GENERAL OFFICES
1100 BROOK AVE., NEW YORK, N. Y.

SALES OFFICES

CHICAGO
123 W. MADISON ST.

DETROIT
GENERAL MOTORS BLDG.

On April 3, 1927, the Title Guarantee and Trust Company placed a mortgage in the amount of \$100,000 for five years at 6 per cent for the Electro Chemical Engraving Company, Inc. on the seven-story building at 1,098 to 1,104 Brook Avenue.

In 1930 the office at 52 Vanderbilt Avenue was listed under the "Advertising Novelties" in *White-Orrs Classified Business Directory*.

In May, 1930, Electro Chemical Engraving increased its capital by

The early opener catches the turn!



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Write **TODAY** for samples and prices, to Dept. W7

ELECTRO-CHEMICAL ENGRAVING CO., INC.

GENERAL OFFICES: 1100 BROOK AVE., NEW YORK, N. Y.

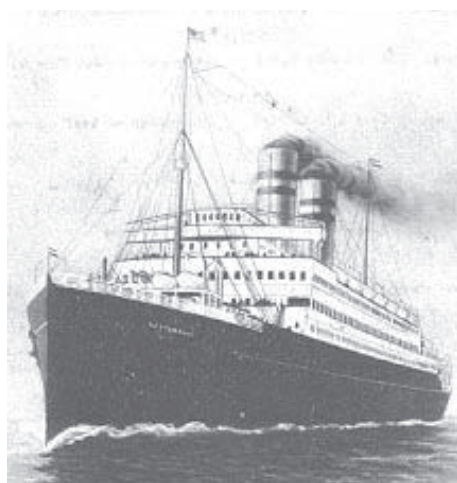
SALES OFFICES

CHICAGO
123 W. MADISON ST.

DETROIT
GENERAL MOTORS BLDG.

Advertisements from the May, 1933 and July, 1933 issues of the *Western Brewer*. The Scheidt's Valley Forge Special Beer slide-out (shown in ad) has not been reported as found by opener collectors. The copy by the three trays is "Lithographed metal trays that repeatedly carry to guests their host's tribute to your brand."

\$610,000 on 41,000 shares of which 1,000 are preferred \$100 each; 40,000 common no par.



December, 1933 - Carl Halpern who was then Superintendent of Electro Chemical Engraving and his wife took a cruise on the Holland America Line Steamer *Rotterdam*. After the ship stopped in Jamaica on December 28, the local paper reported "Even the repeal of Prohibition will not diminish the travel business, which opinion is

contrary to that held by some persons, who think that a lot of people went on cruises only because of the liquor served on the ships."

A Century of Progress (right) was the name of a World's Fair held in Chicago, Illinois, from 1933 to 1934. Electro Chemical Engraving souvenir bottle openers from each year show the symbol of the fair. (From the collection of Art Johnson).



SERVING TRAYS
and
BOTTLE OPENERS
that build good will

Write for Samples
and Prices to Dept. BE

**ELECTRO-CHEMICAL
ENGRAVING CO., INC.**

GENERAL OFFICES
1100 BROOK AVE., NEW YORK, N. Y.

SALES OFFICES
CHICAGO—123 West Madison Street
DETROIT—General Motors Building

Etched and enameled or
lithographed trays, coasters,
ash trays and signs
bearing your message.
(Alcohol-proofed by ex-
clusive Anti-Air Process).

PRESTOPENER, unique,
disappearing
bottle opener,
etched and en-
ameled in color.

A 1935 Brewers Calendar lists sales offices in Chicago and Detroit. Both were buildings that held many offices and most likely were the offices of sales agents that handled several lines.
(Courtesy of Larry Moter).

The Beer Season is Now On!

Are YOU?

What are You Doing To Help
Your Distributors?

Here's One Way That ALWAYS Works!

SERVING TRAYS are widely abused as important in the distribution of beer, as barrels or bottles. Loading trays throughout the country are now being used and have placed orders with us for these powerful and useful tools.

Your message, handily lithographed or etched and enameled in color, on a sturdy, long-life tray, will never let your public or their guests forget your brand and will make your name a household word in every home reached.

OLD STOCK *Brown Glow*

IN ACTION
Open the
season with
these openers!

If you want to get an army of walking ads to work, this unique, disappearing bottle opener, etched and enameled in color, will serve you loyally. No opener can help playing with it and showing it off, when he is not actually using it. And whenever he pushes the button he also pushes your brand.

ELECTRO-CHEMICAL ENGRAVING CO., Inc.
General Offices: 1100 Brook Ave., New York, N. Y.
SALES OFFICES:
CHICAGO—123 West Madison St.
DETROIT—General Motors Bldg.

Write Dept. A-4 TODAY
for samples and prices.

You Can't Afford to Miss a Season

Now's the time!

Your Distributors
will demand them!

SERVING TRAYS are becoming almost as important in the distribution of beer, as barrels or bottles! Far-sighted brewers, realizing the value of these powerful good-will builders, are placing their orders now so as to lose no time when the rush starts.

Your message, handily lithographed or etched and enameled in vivid colors, on a sturdy, long-life tray, will never let your public or their guests forget your brand and will make your name a household word in every home reached.

OLD STOCK *Brown Glow*

IN ACTION
Open the
Season with these Openers!

If YOU want to put an army of walking ads to work, this unique, disappearing bottle-opener, etched and enameled in color, will serve you loyally. No opener can help playing with it and showing it off, when he is not actually using it. And whenever he pushes the button he also pushes your brand.

ELECTRO-CHEMICAL ENGRAVING CO., Inc.
General Offices: 1100 Brook Ave., New York, N. Y.
SALES OFFICES:
DETROIT—General Motors Bldg.
CHICAGO—123 W. Madison St.

Prepare Now

Write TODAY for samples
and prices to Dept. A-1



The planning for the fair was begun in 1928 with a 1934 target date. The fair opened May 27, 1933. The slide out bottle opener and corkscrew from Electro Chemical Engraving shows the 1934 year.

A 1934 article in the February issue of the *Western Brewer* carried a press release noting that Electro Chemical Engraving had “just completed a stunning set of trays and coasters for Jacob Ruppert, Inc. The sets, reproduced graphically and accurately, the impressive series of humorous illustrations, used in the advertising by this progressive brewer. The original drawings in water color, by the famous illustrator, Hans Flato, are faithfully reproduced in full color.”

1930s advertisements (previous page) for the slide out from the Electro Chemical Engraving Co. of New York proclaim, “If you want to put an army of walking ads to work, this unique, disappearing bottle opener, etched and enameled in color, will serve you loyally. No owner can help playing with it and showing it off, when he is not actually using it. And whenever he pushes the button, he also pushes your brand!” The advertisements appeared in the

American Brewer.

In 1936 Electro Chemical Engraving was listed as located at 1100 Brook Avenue, New York City (Bronx borough) with the officers F.E. Switzer, N.L. Jacobus, Robert Schlesinger, Julius Erdoes, and L.S. Southwick.

In 1939 the New York Mortgage Corporation extended a \$174,000 mortgage to April 1, 1943.

On June 10, 1940 Reinmark Realty, Inc. leased a “One-story building on a plot 100 by 90 feet at 1088 Brook Avenue to Electro Chemical Engraving Company for a warehouse and distributing plant. 1088 Brook Avenue was constructed in 1931. The photos below show the building when it was Washington Stables. Today it is the home of Marquez Auto Repair. There is a parking lot to the left of the building where the seven story building housing Electro Chemical Engraving once stood.

On November 13, 1941 the *New York Times* reported “Nelson Lee Jacobus, vice president of the Electro Chemical Engraving Company of New York, died here yesterday in his home at 176 Fulton Avenue.” On December 27, 1947 the *New York Times* reported on the death of M.C. Jacober at the age

of 54. At the time he was executive Vice President and General Manager. The notice stated “He began as an office boy for the Electro Chemical Engraving Company in 1911. During the First World War he served in the Army. He was active in veterans’ welfare affairs.”

In 1951 the Seamens Bank for Savings extended a \$32,881.86 mortgage to Electro Chemical Engraving having an address of 1088-1100 Brook Avenue. On January 10, 1966 the *New York Times* reported “Robert Schlesinger of 1025 Fifth Avenue, president of the Electro Chemical Engraving Company in the Bronx, metal fabricators, died yesterday in Polyclinic Hospital. He was 82 years old.”

The author thanks Randy Carlson, Art Johnson, Larry Moter, and John Stanley for their assistance with this article.

Don Bull is the co-author of *The Register of United States Breweries*, forerunner to *American Breweries*; *Just for Openers and Soda Advertising Openers* (with John Stanley), and several books on corkscrews.

His 21st book, *Figural Corkscrews* will be published by Schiffer Publishing Ltd. this year. He is also the curator of The Virtual Corkscrew Museum found online at www.corkscrewmuseum.com



August Schell Brewing Co. Prohibition & Post-Pro Era

The Schell Brewery continued during Prohibition selling cereal beverages and soft drinks then returned to brewing real beer when Prohibition ended—albeit more as a micro than a major, they nevertheless survived in an era where most of their counterparts failed.

I suspect August would be very proud!

Uncle Ernie's snapshot of the Schell Brewery is a dead ringer for the postcard pictured next to it. Note the same car in the same place! The post card says: "brewers of fine beer for over 90 years," which dates it in the early 1950s.



Uncle Ernie's 1953 snapshot.



Schell's early 1950s postcard.



Prohibition Soda, c1920-33.



L-Permit Label, c1928-33.



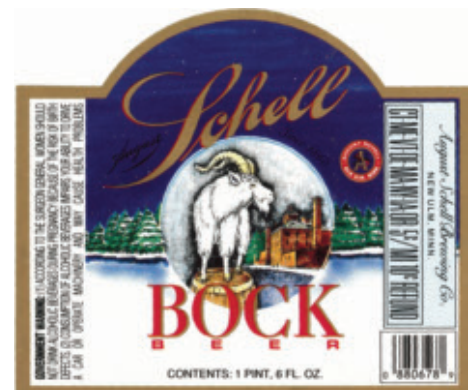
U-Permit Label, c1933-36.



c1960 label.



Brewed for Merchant Du Vin in 1985.



Government Warning Label, c2000.

Schell's increased capacity utilization by contract brewing for others. Some of their contract clients or brewing company names (some bogus) are: Augie's, Stein-Haus, Ulmer, Friends, Saloon, Gemeinde Brau, Pete's, Federal Hill, Oil City, Florida Beer Brands, Old West, Spanish Peaks, Merchant Du Vin, and so on.

John Hauenstein Brewing Company



This 1912 postcard shows a very picturesque brewery scene. Uncle Ernie's 1953 snapshot shows the same scene 41 years later. Your assignment, should you choose to accept, is to update this view to 2009. I'm not sure if this is *Mission Impossible* or not.



c1908 Pre-Prohibition Beer.



c1920-33 Prohibition Soda.



c1928-33 L-Permit Label.



c1936-50 irtp Beer.



c1964 Label.



This Neck Label mentions 2 anniversaries: 90 Years for the Hauenstein Brewery (since 1864) and 100 Years for the city of New Ulm (since 1854).

New Ulm Brewing & Malting Co.

The New Ulm Brewing and Malting Company, successor to the Joseph Smucker Brewery, was a pre-Pro only brewery which closed in 1916.



1953 Snapshot.



c1912 Label.



c1906 Label.

Minnesota Brewery Softcover Cookbooks & Pamphlets

by Larry Moter, Jr.



One thing this writer searches for at Brewery Collectibles shows is evidence of *Breweries in our Kitchens*, including utensils, aprons, and recipes/cookbooks. Beer and food is one of life's great pairings and breweries marketed their products with many different types of collectibles and sometimes practical things to use in the culinary arts. A prime example is my Gutsch Brewing Company of Sheboygan Wisconsin twisted wire bratwurst fork for grilling.

Minnesota has a plethora of soft cover cookbooks issued by various breweries. Many companies used the same Culinary Expert/Ad Agency, Frederic H. Girnaue Creations of Minneapolis, MN. There isn't room to show the covers of all my Girnaue books, but some list him as

a culinary expert, some list another person as the expert, and some (Kiewel) are copyrighted 1942 by Universal F.H.G. Creations of Winona, MN, listing Girnaue as the culinary expert. This writer believes most (except 1942 Kiewel) of these Girnaue books were from the mid-late 1940s. Some even print 1944, 45, or 46 copyrights, while others show a date-less "Copyright - All rights reserved." Though cited as a culinary expert, Girnaue appears to have been an Ad Agency.

Although there certainly may be others, and variations on the list here, Girnaue book titles include those listed in the box.

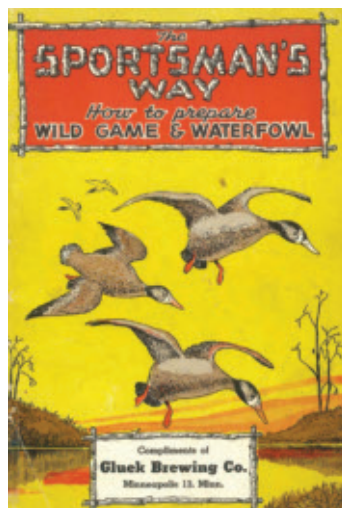
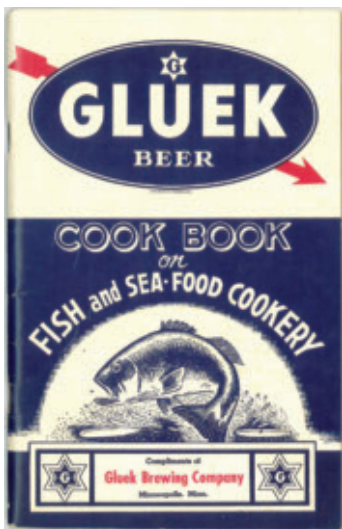
Following are photos of various Minnesota Girnaue books (plus neighboring Walter's of Eau Claire). This writer knows of Girnaue books from Hyde Park of St. Louis, Old Dutch of Catasauqua, PA, POC from Cleveland, Regal from Miami, plus numerous Girnaue books issued by the A. Gettelman Brewing Co. of Milwaukee, WI. Lord knows how many companies issued Girnaue books.

One thing the Girnaue books have in common: the contents are "stock." Only the front & rear covers and inner cover pages are unique to the brewery. These pieces really illustrate the

Text Continued Pg. 18

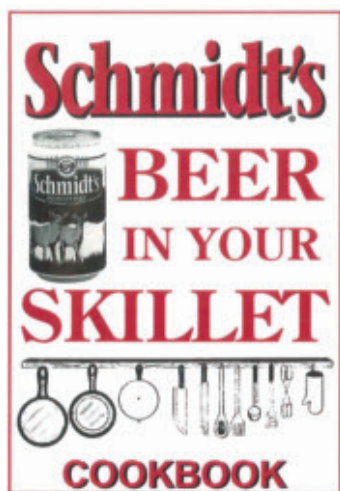
A Sampling of Girnaue Book Titles

The Sportsman's Way - How to prepare Wild Game & Waterfowl Recipes
Cook Book on Fish and Sea-Food Cookery
Frederic Girnaue's Sandwich Book of All Nations
The Sportsman's Way - Fishing and Camping Manual
Tried and Tested Cookie Recipes
Madame Chang's Chinese Cookbook
How to Cook with Beer (Recipes furnished by United States Brewers Foundation)
Famous International Recipes from All Over the World
300 New Ways of Making Delicious Sandwiches
Housewives Home Canning Methods

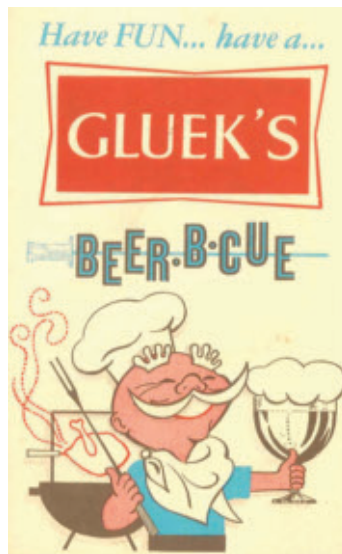


F&B Covers for Gluek's Seafood Cookery book (Inside F&B ad sheets shown next page)

"Sportsman's Way" cookbook series, F&B Covers shown here with Gluek's as the sponsoring brewery. See next pg. for sample back cover with a different brewery advertised.



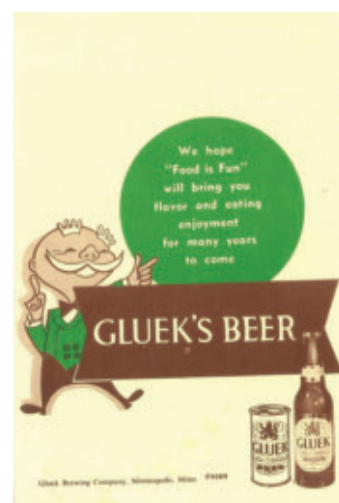
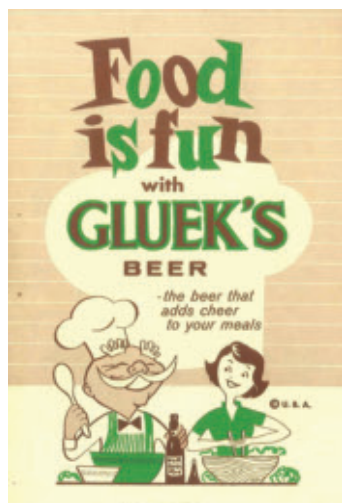
Schmidt's had both a softcover book and a pamphlet printed to look like a book published under their moniker.



Above and Below:
F&B Covers of Glueks pamphlets.

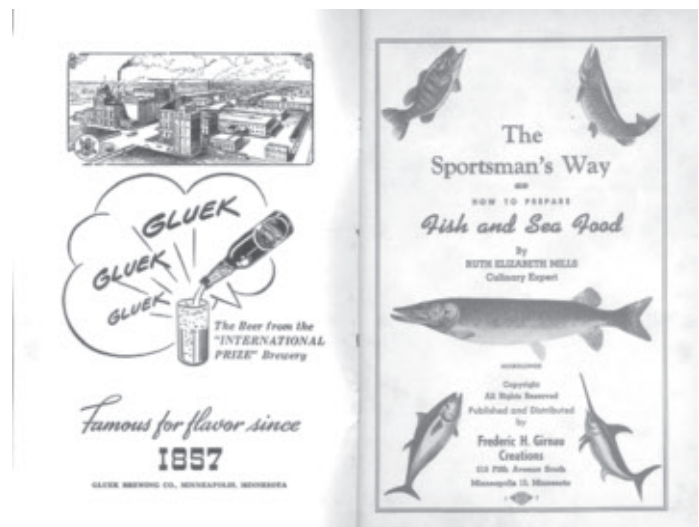


F&B Covers of another seafood cookbook, this time sponsored by Kiewel Brewery, Little Falls, MN





F&B Covers for cookie recipe book "brought to you by" Walter Brewing of Eau Claire, WI.



Inside front (above) and inside back (below) of Gluek's Fish & Seafood Cookery book, with Gluek's Factory Scene.



Alternative advertiser to "Sportsmans Way" series shown on previous page.



Grain Belt pamphlet brought to you by "The Grain Belt Gals"

brewery logos, slogans, labels, and even (see inside front cover above) a Gluek's factory scene.

Various pamphlet style cookbooks from Gluek's, Grain Belt, & Schmidt's are also pictured.

While reviewing the Girnau books, I noticed: not only do they have exotic fare such as moose, bison, and bear recipes; they also have recipes for non-exotic fare such as muskrat, raccoon, carp, possum & porcu-

pines. I was stunned to find that people from north of the Mason-Dixon line ate these things. At least we-uns in the South cannot be stereotypically portrayed as eating porcupines since they are a northern critter. Just in case you're from the South and not familiar with porcupine as fine cuisine, here is the recipe, with orange sauce, shown on the next page.



Porcupine

"... And do not despise the fretful porcupine; he is better than he looks. If you happen on a healthy young specimen when you are needing meat, give him a show before condemning him. Shoot him humanely in the head, and dress him. It is easily done; there are no quills on the belly, and the skin peels as freely as a rabbit's. Take him to camp, parboil him for thirty minutes, and roast or broil him to a rich brown over a bed of glowing coals. He will need no pork to make him juicy, and you will find him very like spring lamb, only better."

The porcupine may also be baked in clay, without skinning him; the quills and skin peel off with the hard clay covering. Or, fry quickly.

As I have never eaten porcupine, I will do some more quoting—this time from Dr. Breck: "It may be either roasted or made into a stew, in the manner of hares, but must be parboiled at least a half-hour to be tender. One part of the porcupine is always a delicacy—the liver, which is easily removed by making a cut just under the neck into which the hand is thrust, and the liver pulled out. It may be fried with bacon, or baked slowly and carefully in the baker-pan with slices of bacon."

Orange Sauce

Cut 1 orange peel in narrow strips and boil until tender, changing the water after it has cooked 10 minutes. Cook together 2 tablespoonfuls of vegetable oil and 2 tablespoons of flour, stirring until very smooth. Add ½ cupful of stock, a little at a time, stirring well, ½ cupful of currant jelly, ½ cupful of any red wine, the juice of 1 large or 2 small oranges, and the cooked peel. Season with ½ teaspoonful of mixed mustard, salt, and cayenne. Simmer all together until thoroughly blended, and serve hot.

Serve BEER as a Beverage

27

EDITOR'S NOTE

In the last issue (Vol. 145) the Collector's Bookshelf article about the history of the Narragansett Brewing Company (Ed & Greg Theberge, Arcadia Books, 2007) incorrectly identified the authors' website.

The correct website address is:

www.rhodeislandbreweryhistory.com

We apologize for any inconvenience our error caused.

Member Survey Questions

INTRODUCTION

Your NABA Board of Directors needs to have an up-to-date idea of the type of & direction of the organization you, the members, want to see. Toward that end we have developed a series of questions which, when answered by you, will help us meet your expectations.

By the time you read this some of you will already have been contacted by phone and asked the same questions listed here. Since we couldn't logistically call every one of you, each board member called 20 members selected at random. For those of you who were *not* called, this is your opportunity to have input into the future of NABA.

Please make no mistake: It is important for us to have your input. The more members we have responding to this survey the more we can have an organization the majority wants. You may respond by writing your answers and sending them through the U.S. Postal Service or you may respond by e-mail. (Please note those addresses below.) All responses to this survey will be kept confidential by the Board. If you wish, however, you may certainly identify yourself.

The addresses are:

Fred Clinton
2901 Lienhart Rd.
Dansville, MI 48819

mclinton@msn.com

RESPONDENTS WILL FIND THE SURVEY QUESTIONS BEGINNING ON PAGE 22 OF THIS ISSUE. PLEASE LET US KNOW YOUR THOUGHTS



Auction Hysteria

by Robert Hajicek



(Above) Kuebler Bock Beer J-Spout Can, Kuebler Brewing Co., Easton, PA \$1,625

(Right) Lemp St. Louis Extra Pale Bottle, Lemp Brewing Co., St. Louis, MO \$375



Ruff 1909 Greetings Tin Sign, 14" x 14", Mildred 80, Ruff Brewing Co., Quincy, IL \$623

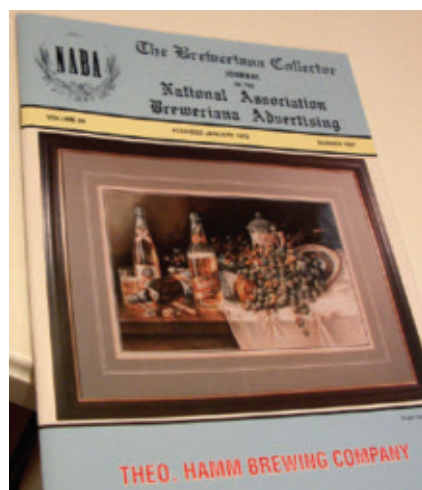


H. Clausen & Son ROG, 18-3/4" x 29-1/2" with frame, H. Clausen & Son Brewing Co., New York, NY Reserve not met (\$300)



(Above) Sterling Tin-over-cardboard 6" x 15", Sterling Brewers, Inc., Evansville, IN \$239

(Right) Raddant 4/10 liter Mettlach Mug Emil T. Raddant Brewing Co., Shawano, WI \$410



Breweriana Collector Issue 98, 1997 NABA \$79



(Above) Fisher 1898 Paper Lithograph
20" x 16", Fisher Brewing Co.,
Salt Lake City, UT \$1,382



(Above) Gem State Beer Bottle, Sunset
Mercantile Co., Wallace, ID \$172
(Below, Rt.) Ph. Best Milwaukee Export
Beer Glass, Stamm & Meyer Bottlers,
6-3/4" tall, Ph. Best Brewing Co.,
Milwaukee, WI \$280



(Right) Jung Irmal Tin Sign 19" x 15", Jung
Brewing Co., Milwaukee, WI \$1,000



Scheidt's Valley Forge Bock Paper
Lithograph, 30" x 19-1/4", Adam
Scheidt Brewing Co.,
Morristown, PA \$316



Schlitz Tin Sign, 26-1/4" x 18-1/4"
Schlitz Brewing Co.,
Milwaukee, WI \$532



Gambrinus Tin Sign
11" x 12-3/4" with wood base
A. Wagner & Sons Brewing Co.,
Columbus, OH \$273

NABA Member Survey

1. How long have you been a NABA member?
2. How many conventions have you attended?
3. If you have attended a convention, what was the most recent convention you attended?
4. What is the maximum distance you would travel to a convention?
5. What is the maximum room rate you believe is reasonable for a convention?
6. If you attend conventions which of these things do you like? Not like? Want more of?

Like Not like Want More

 - a. Brewery tours
 - b. Seminars
 - c. Friday auction
 - d. Saturday trade show
 - e. Micro brew tasting
 - f. Brew masters dinner
 - g. Meals with registration
 - h. Family activities
 - i. Length of convention
7. What changes would you like to see made to the Friday Auction, if any?
8. Would you like to see the current minimum value/bid of \$100.00 retained, lowered or eliminated completely?
9. Are you a member of any other breweriana organizations and if so are there elements of those groups that you like better than NABA? Please note those here.
10. Would you chair or otherwise participate in putting on a convention? (If yes, please let us know how to contact you.)
11. Are there changes you would like to see in *The Collector*? Please describe here.
12. Do you have a favorite column or segment? If yes, please list here.
13. Would you consider writing an article or column for *The Collector*?
14. Have you ever actively recruited anyone to join NABA? If not, why not?
15. What else could NABA do to increase its membership?
16. Would you like to see a greater emphasis on collecting and consuming of micro beers?
17. NABA has not had a dues increase since 2000. Would you favor:
 - a. a modest increase in dues in the \$5 to \$10 range?
 - b. a reduction of services such as the elimination of the printed roster with the roster posted on the NABA web site?
18. Should NABA explore collaborative discussions with other breweriana clubs with the goal of a win/win collaborative effort?
19. What is your age?
20. Do you have any other comments, suggestions or concerns you wish us to know about?

Thank you for your time and input!

You may photocopy this page and mail back to the address below (feel free to add sheets where descriptions or explanations are requested); or you can reference the numbers to answer the questions via email.

Fred Clinton
2901 Lienhart Rd.
Dansville, MI 48819

mclinton@msn.com

In Memoriam

Remembering Dick Milne

by Dave Launt

The former executive director of the Boys & Girls Club of Greater Kalamazoo (MI), co-owner of The Corner Bar & Grill, and then of the Smokes on Burdick shop, Dick Milne, died at age 78 on May 10, 2009.

Milne spent 20 years at the helm of the Boys & Girls Club, influencing two generations of children. Under his direction, he'd taken what had been an exclusively boy's club and added girls in 1979, making the Kalamazoo organization among the

first such clubs in the country to include all children.

Transitioning to tending bar at the Corner Bar & Grill was an easy step for Milne, as he was able to transfer the same type of generosity of spirit from youngsters to his customers.

In life and as a NABA member, Milne was generous to a fault. The Patrick Henry Chapter in Western Michigan held its annual trade session shortly after losing Milne, and it was a bitter-sweet event. The most success-

ful trade show to date (partly because it coincided with a BCCA board meeting), the group held a 50/50 raffle with the proceeds to go to the Kalamazoo Boys and Girls Club in Milne's honor. The chapter matched the raffle proceeds to give the organization \$500.

"There probably wasn't a more honest man than Dick was," said his wife, Sarah. "He lived by the Golden Rule – every part of his life was fun for all of us. He made life kind of grand."

Collector Tip

The Roll-Scan

contributed by Bob Kay

Often, the only surviving example of a label is glued to a bottle. Thus, efforts to catalog labels include close-up pictures of labeled bottles. Unfortunately, a straight-on picture of a curved surface can miss critical information on the edges. One solution is to rotate the bottle and take more pictures and "stitch" them together if your camera is able.

Recently, several collectors have had success with an improvised technique dubbed the "Roll-Scan." Instead of a camera you need a flat-bed scanner. The technique is almost self-explanatory—just roll the bottle on the scanner bed, approximating the scan

speed. Of course, there is a little trial and error to get the roll speed in sync with the scan speed, but it's surprisingly easy to get good results. Derrick Morris suggests putting rubber bands on the bottle to improve smooth tracking. Of course, this really helps tracking if the bottle has any embossed lettering or markings. John Wysocarski adds that wide rubber bands (like wide track tires) work even better.

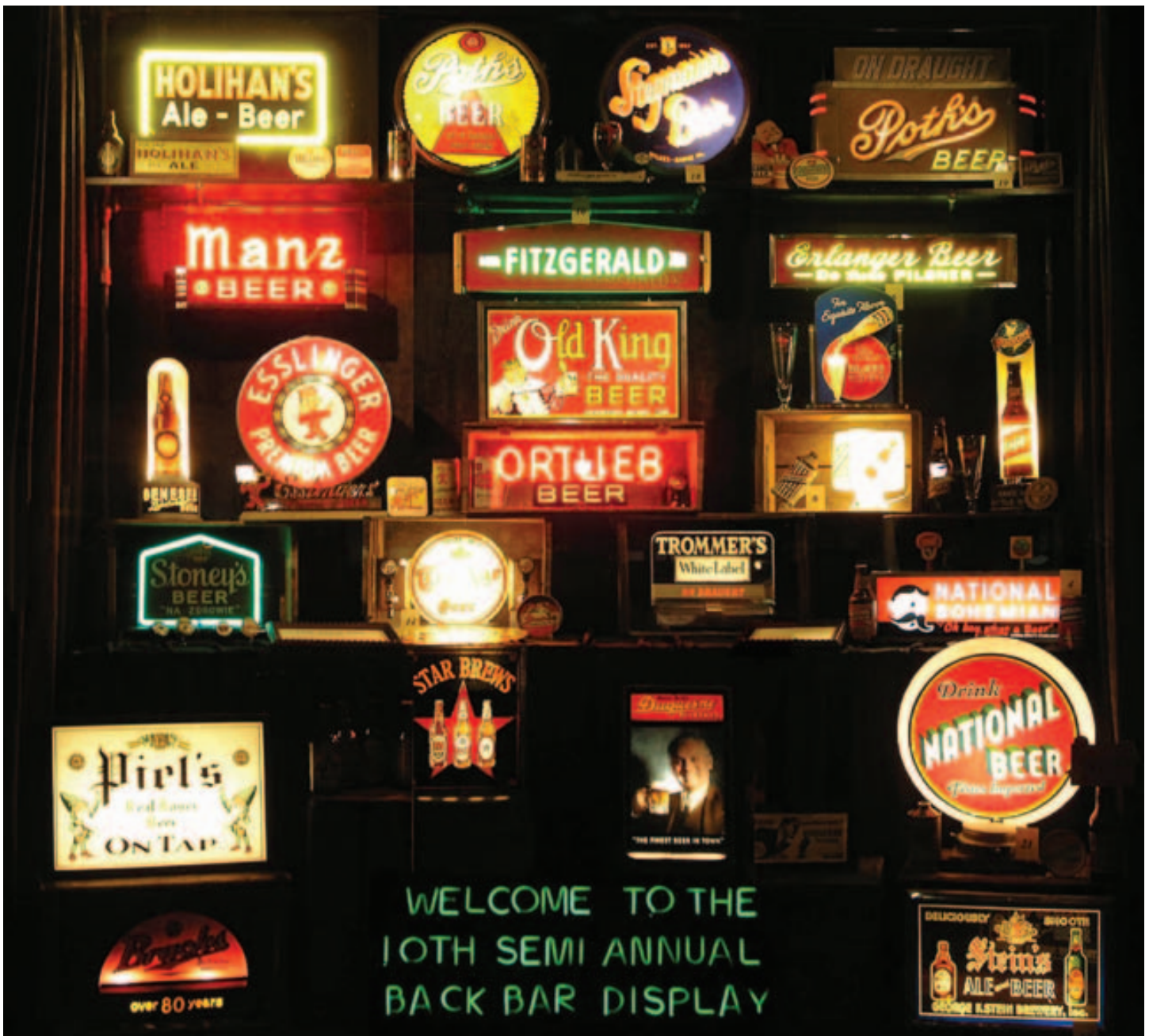


Here's a 7oz painted label bottle. The close up picture shows the main brand description, while the roll scan (which looks like it's on an amber glass bottle but isn't) shows extra wording and the irtp statement.

Here's a pre-Prohibition labeled bottle which may or may not have embossing. Note that the close-up has the wide-track (rubber band) "tires" added for smoother roll-scan tracking. The final roll-scanned picture shows the whole label.

The Back Bar

featured at
The Blue and Gray Show





The Back Bar

by John Bain

Review of the 10th Semi-Annual Display

Greetings! The 10th Semi-Annual Back Bar Display and Best of Show Contest were presented in February at the Blue Gray Show in Fredericksburg, Virginia. Twenty-one participants from seven states contributed twenty-four terrific signs and numerous go-withs from their collections.

Keith Belcher of Fairfax, VA captured twenty-two percent of the contest vote, and won first prize with his 1930s reverse-fired glass sign for Old King Beer. Mike Michalik, with nineteen percent of the vote, landed second prize with his 1930s holographic glass lighted sign for Duquesne Pilsener Beer. Robert Keasey of Mooresville, NC, received seventeen percent of the vote, taking home third prize for his reverse-painted glass spinner sign for Esslinger's Premium Beer. Each winner was awarded a special ribbon paid for by The Blue and Gray Show, and they each received a twelve-pack of bottled beer paid for by Cassco Sign Company of Lawrence, Massachusetts. Congratulations, winners!

If you want to participate in the next Back Bar Display and Best of Show Contest, e-mail a photo of your item and go-withs to the-back-

bar@earthlink.net, or write to me at PO Box 610253, Bayside, NY 11361-0253. —Cheers!

Winners of the Best of Show Contest



Robert Keasey
Mooresville, NC

Mike Michalik
Frederick, MD

Keith Belcher
Fairfax, VA

Participants in the 10th Semi-Annual Back Bar Display



(L to R) Top: Keith Belcher, Joe Todd, Jim Cartin, Glenn Berry, Chip Zeiler, Jim Luby, John Bain, Larry Handy, David Donovan, Dennis Heffner, Rob Cronk, Bud Hundenski. Bottom: Ron Small, Robert Keasey, Chris Amideo, Ron Shattuck, Chris Watt, Gerald Watt. Absent: Mike Michalik, Craig Levin, Marty Carran

Best of Show



Reverse-fired glass advertising panel with metal frame in metal cabinet; Gillco; Keith Belcher, VA

1st Runner Up



Holographic glass in wood framed metal cabinet; Perser Corp.; Mike Michalik, MD

2nd Runner Up



Reverse-painted glass spinner in metal cabinet; Ohio Adv. Display Co.; Robert Keasey, NC



Reverse-fired glass with metal cabinet; Gillco; Chris Amideo, NY



Reverse-painted glass on wood base with metal cabinet; Econolite Corporation; John Bain, NY



Reverse painted glass inserts with metal frame and metal cabinet; Chris Watt, PA



Reverse-painted glass with metal frame and cabinet; Craig Levin, NY



Reverse-fired glass lens, ripple glass body; Gillco; Chip Zeiler, MD



Glass tube and reverse-etched and painted glass, metal cabinet; Lackner; Bud Hundenski, PA



Reverse-fired glass lens with metal frame and metal cabinet; Gillco; Joe Todd, NC



Reverse-painted glass with metal cabinet; Ohio Adv. Display Co.; Glenn Berry, MD



Reverse-fired glass lens with metal frame and metal cabinet; Gillco; Keith Belcher, VA



Glass tube and reverse-etched and painted glass with wood frame and metal cabinet; Ron Shattuck, MA



Reverse-painted glass disc on wood base with tin reflector; Crystal Mfg. Co.; Jim Luby, PA



Reverse-painted, ribbed glass with metal frame and cabinet; Ohio Adv. Display Co., Jim Cartin, PA



Neon, metal letters and cabinet reverse-ptd. glass; Lumin-art Display Corp; Larry Handy, PA



Decaled figural glass, metal base, metal cabinet; Price Brothers; Left: Robert Cronk, NY Right: John Bain, NY



Reverse-painted glass with metal frame and metal cabinet; Ron Small; CT



Reverse-painted glass in metal cabinet; Ray-flex Corp.; J. Todd



Reverse-painted plastic in wood frame with metal cabinet; Dennis Heffner, NY



Celluloid shade, tin frame, plastic base; L.A. Goodman Mfg. Co.; David Donovan, MD



Glass tubes and reverse painted glass insert with metal cabinet; Gerald Watt, PA



Reverse-etched and painted glass, tin back, cast metal base; Price Bros.; Marty Carrano, NY

Sign Variations

by Bob Hajicek

All photos from Bob's collection.

How many times have you been at a breweriana show and have this experience: You see a familiar sign, take a casual glance at it, determining you have it in your collection, and walk away? Are you sure you really have the sign?

After many years of collecting Grain Belt breweriana, I have noticed variations in signs. Some variations are totally unexpected, like in pre-Prohibition signs. Let us take a look at a few examples of sign variations starting in the 1950s and work our way back to the 1890s.



The two 1951 Grain Belt reverse-on-glass bubbler signs above are manufactured by Tube-O-Lite of Los Angeles, California, and measure 13-1/8 in. x 11-1/8 in. The variations: one sign has words "The Friendly Beer" decorated with black outlines around white letters in a natural wood-colored frame; the other has plain white letters and a gold painted frame. The sign with the black outlined letters is rare compared to the other.



These two early 1940s Grain Belt bottle cap reverse-on-glass signs are 9 in. diameter and manufactured by The Photoplating Company of Minneapolis. One sign has "Minneapolis Brewing Co., Minneapolis, Minnesota" printed in silver text within two red lines, whereas the other sign does not have the text. In my estimation, neither variation is rare compared to the other.

From the 1930s, the Grain Belt “Girl in the Barley Field” cardboard easel-back sign is 13-3/4 in. x 10-1/2 in. The original 1930s cardboard sign was issued in three different sizes. I have two sizes in my collection, and a photograph of the third size. The photograph has other known Grain Belt advertising so a size comparison was possible to confirm the third size. The “Girl in the Barley Field” was reprinted on paper in 1975 by Grain Belt Breweries Inc. and also by G. Heileman Brewing Co. a few years later.

Two cardboard signs are shown in the photo at right. The variations include the Grain Belt diamond in the upper left hand corner, and one sign has a tan line on the bottom, while the other has a black line at the bottom. The sign without the Grain Belt diamond is more rare compared to the other.



From the early 1900s, the two Grain Belt “Three Children” paper lithographs are about 19 in. x 14.5 in. (image size). One lithograph has a 1902 calendar pad. The variation is in the design of Minneapolis Brewing Co.’s Grain Belt logo. One lithograph (top) uses a logo with multiple colors while the other is all black with a significant difference in typeface and overall design. The lithograph with the all black logo is the only example I have seen.

These two Grain Belt “Tee-Pee” self-framed tin signs are probably from the late 1890s, based on the paper lithograph version which is dated 1896. They are 26 in. x 18 in. The variation is in the oval over the words “Grain Belt.” In one is the word “Golden” and in the other is “Minnesota.” I suspect the “Minnesota” variation is more rare but have not seen enough of these signs to make definite statement.

Variations abound in cans, labels, openers, and most forms of breweriana, so take a close look at signs, or you could be passing up a variation for your collection.

Splendor restored

Long-neglected American Brewery building becomes a 'symbol of hope' for a blighted city neighborhood

By Jacques Kelly | Sun Reporter

This article first appeared in the Baltimore Sun,
August 18, 2008

http://www.baltimoresun.com/news/local/baltimore_city/bal-te.md.ci.brewery18aug,0,5339808.story

Used with permission.

Workers removed scaffolding from the old American Brewery's towers, revealing a 19th century exuberance of restored copper, slate, brick and brownstone. Emerging from a \$21.2 million restoration, the East Baltimore landmark is ending 35 years of neglect and vacancy—and nail-biting—about the fate of this vulnerable icon of Baltimore's industrial past.

"It is simply breathtaking," said C. William Struever, the Baltimore developer whose firm has the renovation-construction job and removed the scaffolding last week. "It's full of irreplaceable, idiosyncratic wonders."

The 1887 brew house sits atop a small hill at 1700 N. Gay St., just below North Avenue. Nearly 140 feet high, the building and its trio of towers are visible for blocks around.

"There were holes the size of a dining room table in the roof," said Stephen V. Hulse, a division manager for the contractor. "Rain would course through the building."

For the past 35 years the former American Brewery sat empty, owned by the city for much of that time. The blocks around the brewery were the subject of a series of articles in *The Sun* in 2006 that chronicled life in a blighted neighborhood that had lost more than half its population over three decades and was among the most violent in the city.

Next spring, Humanim, a 37-year-old Columbia-based non-profit whose employees counsel clients to find jobs or obtain better ones, will occupy the site. Humanim has 650 employees, and 250 of them will transfer to the old brewery.

"This iconic building is a symbol of hope for us," said Cindy Truitt, Humanim's chief development officer. "In it, we saw the combination of the physical structure with the amazing human capital in this neighborhood. The neighborhood needs work-force development and has the motivation for change."

After the Allegheny Beverage

Co. closed the plant in March 1973, the city bought it. Parts of the Gay Street complex were used in a 1980s anti-poverty program.

"As a student at the Maryland Institute in the 1970s, I would go over and draw and photograph the place," said George Holback, the architect whose firm, Cho Benn Holback, designed and is overseeing the brewery transformation. "Even then I said to myself, 'I want to do this building.' It is one of Baltimore's best historic monuments that hadn't been saved."

While a graduate student in architecture, he enlisted his brother, a city police officer, to help him gain entry to the locked structure. He toured the abandoned brewery when its boarded windows admitted little light.

"When we started doing the work last year, we found that despite its ornamented exterior, the brewery is really an industrial machine constructed around the grain silo, the con-

veyor belts and the heating kettles,” he said.

Holback and his firm redesigned the interior to preserve the history of the brewing process. Struever Bros. Eccles & Rouse, Humanim, the Harry & Jeanette Weinberg Foundation, and the Abell Foundation hatched out a financing mechanism for the daunting project. A variety of state and federal historic preservation tax credits also helped underwrite the restoration.

Over the spring and summer [of 2008], masonry workers, using implements that resemble dental tools, inserted new mortar in the intricate brick and terra-cotta joints. They labored alongside slaters who installed diamond-shaped slate in fish-scales in five different sizes on roofs. Metalsmiths burnished much of the fanciful copper and sheet-metal detailing.

When an 1898 color lithographed calendar of the brewery indicated that it was once painted a mustard ocher, that tone of a yellowish brown was chosen after years of being a dark green.

They also discovered a network of underground storage and cooling chambers—some as deep as three stories below the ground. Inside the building, the restoration found remaining old kettles, tanks, and an agitator. These industrial remnants will be incorporated into the new uses—a reception station, reading nooks, and a conference glass-table base. Carpeting for the new work space will include diagrams of the brewing equipment’s old footprints.

Hulse, the contractor’s division manager, showed how a vertical conveyor belt drew 10,000 bushels of malt to a grain elevator in the tower—the signature part of the building that is so familiar on the East Baltimore skyline.

The brewing was done in tanks on the middle floors; the loading docks were on the first and second floors. Beer was initially sold by the keg. A bottling plant was later added on the building’s north side. Stables occupied much of the property because horses delivered beer, according to a brewery history written by David Hagberg.

“It’s been a huge privilege to work on this project,” said Hulse, whose construction trailer has a vintage thermometer.

“It’s perfect weather for American Beer.”

By the end of September, exterior work should [have been] complete. Occupancy is expected by early [2009]. The structure was the life’s work of John F. Wiessner, a brewer born in Uhl-feld, Bavaria, in 1831. Highly successful—he named his beer Superlative—he hired architect-builder Charles Stoll to create his temple of malt and hops.

When completed, Wiessner added his own touch: a metal statue of Gambrinus, the patron saint of brewing. For decades, the bearded and merry Gambrinus toasted all who passed the 1700 block of Gay St. The patron of beer now rests at the Maryland Historical Society.

jacques.kelly@baltsun.com



The long-dormant American Brewery building on Gay Street is slowly returning to form.

Sun photo by Christopher T. Assaf August 13, 2008

Travels with Barley

By Fred & Mary Clinton

We think we have finally shed the shackles of winter, and was it a dandy. The daffodils are in full bloom, and the crabs are beginning to show promise of the same. And best of all – we're not in Baraga in the U.P. of Michigan, which just a few days before this was written in late April, received a late winter surprise in the form of 20 inches of snow. Now that is just cruel.

We couldn't wait for the warmth to arrive in Michigan so we decided to treat ourselves to a spot that was a little warmer than home. Consequently, on St. Patrick's Day we flew to San Antonio, Texas with a final destination of Big Bend National Park in mind. The park is one

of the largest in the national system and it is also one of the least visited. There is a reason for both of these. The size of the park is attributable at least in part to the fact that the high Chihuahuan desert in which it sits was unsuitable for farming and was quickly depleted when it was ranched. The arid conditions (they average 10 inches of rain in a good year) do not engender a friendly place for water-based mammals.

The small number of visitors is also due to the fact that it just isn't very easy to reach. It's a good seven hour drive from San Antonio, maybe a little less from El Paso, and there isn't much in between. But if you like to

be off the beaten path (and you may have detected an interest in these authors for doing so) it's quite a place. We took one day-hike during which I think we saw a larger number of piles of bear scat than we saw people. We stayed at the park lodge, nested in the Chisos Mountains at an elevation of 5400 feet. The surrounding peaks reach heights of 7300 feet. Our room – one of the cottages a short distance from the main lodge – was scrupulously clean and very quiet. The days were warm and the arid air made for pleasantly cool nights. We also had the bonus of having the cactus, while not in full bloom, certainly on their way.

The down side, of course, is that when you ranch 70,000 acres, your neighbor is miles away, the nearest town is even farther, and the nearest brewpub or microbrewery is only slightly closer than the planet Pluto. We held out some hope that we would bag one in Alpine, Texas, as Pubcrawler had indicated we might. When we arrived in town, we were advised that there HAD been one, but that it had been closed. As a side note, this is not the first time that we have gotten bad info from Pubcrawler: just a word to the wise users of the webpage – maybe place a call before you go.

One note of interest about Alpine: it is the home of Sul

Fleckenstein Collection

Last fall, John Weatherhead sold his Fleckenstein Collection to the Carlander family, Faribault, MN.

This family, who owns the Faribault State Bank, has been an excellent community supporter and corporate neighbor for the region. They have built display cases at the bank to exhibit the collection to the public.

Faribault is only 40 miles from New Ulm.

With this excellent collection now available for public viewing, it could be worth a stopover during banking hours as you head to or home from the NABA Convention in New Ulm.

The Faribault State Bank is at 428 Central Avenue, Faribault, MN.

When you stop by to visit the friendly folks in Faribault, say thank you to the Carlander family for keeping the collection available to an appreciating public.



Ross University, a small college with a big city museum. Their Museum of the Big Bend was one of the nicest facilities of this type we have seen in a long time. It was packed full of historical, geographical, and ethnological gems. We both learned a great deal in a short time.

Anyway, back to the beer. In spite of the lack of brewpubs, we did not go without barley-based fortification. We were able to get Fat Tire and Live Oak (out of Austin) at a dandy bar in Marathon. The Live Oak pilsener was one of the best Fred had ever tasted. And we found, much to our delight, that Shiner Bock (an eminently drinkable beer in a warm climate), was nearly ubiquitous. We were also able to get a Shiner Black here and there, too. Even the store at the Park carried Shiner.

We left the Park and made a grand circle to the west along the Rio Grande (not so grand – barely a trickle in parts) and then north through Marfa (heard of the Marfa lights?) and then to Fort Davis and the Da-

vis Mountains. We then decided to take advantage of the nearly unoccupied status of I-10 and hustle back to San Antonio to spend our last 24 hours there.

At our last stop in Fort Davis (before heading to San Antonio) we were given some tips from the very helpful staff at the Limpia Hotel. They recommended we stay at the Menger Hotel, a historic spot right in downtown. It was ideally situated just next to the Alamo and a five minute walk to the Riverwalk area. It was also staffed by some exceptionally friendly and helpful folks who were eager to give tips and directions.

Some of the advice we garnered got us to the Blue Star Brewing Company. It was a couple of miles from our hotel, but we were easily able to get there by use of a great trolley system available for modest cost.

Blue Star Brewing Company was established on 1996 and on the day we visited had eight brews to sample. They included Golden, Stout, Pale Ale, Bock, IPA, cask IPA, Mocha Stout, and

a high octane number called King William 2009. The Golden was the light standard intro beer, but was very crisp and pleasant with a slightly dry finish. The Bock had good balance and flavor, and with its medium body was a very drinkable beer. We thought it was very true to the style.

The stout was brewed with coffee beans, and this prominent coffee flavor made it seem more like a dry porter than a true stout. We also thought it was a little thin on body (but maybe the hot climate reduces the number of people interested in a really meaty stout). The Mocha Stout, in spite of its name, had little chocolate to it but had a very prominent vanilla flavor. We didn't find it particularly "stouty."

The Pale Ale was a very nice American variety with a strong hop finish. It was not huge in body, but we both found it very drinkable. The IPA was deemed by Fred to be quite "moreish" in that he thought he would like to have quite a bit "more" of this one. It was very well balanced, and at 7% alcohol, not lethal. The cask version of this brew was quite similar, but we both noted that there was much less hop perception.

It was a close call, but we had co-winners for the Four Paw Pick****. The first was the Golden, which we thought was one of the best intro beers we had tasted in a long time. The other co-winner was the King William 2009. This is a beer they make every year, but never the same, tweaking their barleywine recipe a little bit every year. (The name

Continued on Pg. 36



Executive Secretary's Report

By John Stanley

NABA ♦ PO Box 64 ♦ Chapel Hill, NC 27514

naba@mindspring.com

www.nababrew.com

It seems like just yesterday when I was leaving the Quad Cities Convention. New Ulm is coming soon and the town is a great set up for a convention. The hotel is two floors and does not have an elevator but the convention committee will accommodate your needs. Members who are not selling anything will most likely be placed on the second floor. Please make a note on your registration form if you are selling and want a first floor room. Come and enjoy the camaraderie and great breweriana that will be offered for sale!

The cutoff date for NABA dues is May 31st. A renewal page is included with this mailing. **You only need to renew if your name appears on the back of the form (your mailing label has an expiration date of May 31, 2009).** This issue will be the last you receive unless you send in a renewal. Dues can be paid using PayPal. Just send the amount you are paying to naba@mindspring.com (note: Foreign Members can use this option, but please pay in US funds). Also note that "If No Changes Are Needed" just print your name and return the re-

newal form with your payment. Minor changes to the directory listing can be made in the PayPal message area.

In an effort to lower costs your board is considering placing the membership directory on the web site. ABA is doing this and for NABA the savings would be in the \$5,000 per year range. To continue printing the directory we would most likely have a dues increase and the board would like to avoid doing this. Anyone concerned with this option please email me at naba@mindspring.com or call me at 919-419-1546. We may

APPLICATION FOR MEMBERSHIP

FILL OUT, DETACH AND MAIL TO: NABA, PO Box 64, Chapel Hill, NC 27514-0064

I wish to join NABA and payment is enclosed. Annual Membership dues are: US \$25, 5 years for \$100; Canada \$30 (US); and overseas \$40 (US). Dues expire May 31; dues paid after Jan. 1 are valid until May 31 of the following year. Please make your check or money order payable to NABA (please type or print legibly!).

Name _____ Spouse _____

Address _____

City _____ State _____ Zip plus 4 _____

Phone (incl. area code) _____ Amt. Enclosed \$ _____

email address _____ Sponsor _____

Upon receipt of Application, we will send the current Membership Directory, a Membership Certificate, and two recent issues of *The Breweriana Collector*.

Please check the areas of breweriana that you collect. You may select a MAXIMUM of six different listings, including specific brands or cities, for inclusion in the Membership Directory.

- | | | | | |
|--|--|---|---|--|
| <input type="checkbox"/> All Breweriana | <input type="checkbox"/> Clocks | <input type="checkbox"/> Lamps | <input type="checkbox"/> Neon Signs | <input type="checkbox"/> Salt Shakers |
| <input type="checkbox"/> Ash Trays | <input type="checkbox"/> Coasters | <input type="checkbox"/> Leaded Windows | <input type="checkbox"/> Openers | <input type="checkbox"/> Show Promoter |
| <input type="checkbox"/> Barrels | <input type="checkbox"/> Corkscrews | <input type="checkbox"/> Lithographs | <input type="checkbox"/> Paper Items | <input type="checkbox"/> Signs |
| <input type="checkbox"/> Books & Magazines | <input type="checkbox"/> Crowns | <input type="checkbox"/> Matches | <input type="checkbox"/> Patches | <input type="checkbox"/> Statues |
| <input type="checkbox"/> Bottles | <input type="checkbox"/> Dealer | <input type="checkbox"/> Match Safes | <input type="checkbox"/> Photos | <input type="checkbox"/> Tap Knobs |
| <input type="checkbox"/> Brewery Equipment | <input type="checkbox"/> Foam Scrapers | <input type="checkbox"/> Medals | <input type="checkbox"/> Pinbacks | <input type="checkbox"/> Thermometers |
| <input type="checkbox"/> Calendars | <input type="checkbox"/> Glasses | <input type="checkbox"/> Menus/menusheets | <input type="checkbox"/> Pitchers | <input type="checkbox"/> Tip Trays |
| <input type="checkbox"/> Cans | <input type="checkbox"/> History | <input type="checkbox"/> Mini Beers | <input type="checkbox"/> Playing Cards | <input type="checkbox"/> Tokens |
| <input type="checkbox"/> Cases | <input type="checkbox"/> Knives | <input type="checkbox"/> Mirrors | <input type="checkbox"/> Postcards | <input type="checkbox"/> Trays |
| <input type="checkbox"/> Chairs | <input type="checkbox"/> Labels | <input type="checkbox"/> Mugs & Steins | <input type="checkbox"/> Reverse On Glass | <input type="checkbox"/> Watch Fobs |

Specific breweries, brands, cities _____

*Be sure to fill out ALL the requested information. This is used for the Membership Directory.
If you skip an item, you've limited the usefulness of your listing.*

New Members

(at some point) add the ballot and renewal form (with no names) to the NABA web site. Any suggestions about going "paperless" will be greatly appreciated.

Please welcome the follow-

ing new members and renewals. Take the time to correspond with new members who have similar collecting interests as yours. Sharing information and collections is what NABA is all about. Special thanks to Larry

Moter (1), Pat Stambaugh (1), eBay Auction (1), Rejoins (1) and the NABA Web Site (3) for recruiting these new and one-time members. I hope everyone can be in New Ulm July 28 through August 2.

Anderson, Kent (Vicki)

1900 Moline Cir
Excelsior MN 55331-9057
952-470-4310 C612-227-2527
F952-470-4311

kentmsm@usinternet.com

Books & Magazines-Lithos-Paper Items-Photos-Signs

Bascomb, David

(Tina Hetzler)

1607 Lee Rd
Fort Washington MD
20744-4112

646-365-4804

blakdog@hotmail.com

Signs-Glasses-Uniforms (Clothing)

Brubaker, Todd

677-R Estelle Dr
Lancaster PA 17601-2129
717-368-7111

tcb930@yahoo.com

All Breweriana-Cans-Lithos-Signs-Tip Trays-Trays

Feldhaus, Ronald

5117 W 92nd St
Bloomington MN 55437-1820
952-835-3504

vrfeldhaus@aol.com

All Breweriana; South Dakota (Pre-Pro)

Griffiths, Ken (Sue)

10900 Granger Rd
Garfield Heights OH
44125-3154

216-587-4245

ks3griffins@wowway.com

All Breweriana (Cleveland)-Cans (Worldwide)

Halikos, Mike (Maria)

22004 Martin Rd
Saint Clair MI 48081-1241
586-779-5627 C586-994-6380

All Breweriana-Cans-Neons-Signs-Statues-Tip Trays-Trays; Detroit

Overschmidt, Mike (Cindy)

1822 Colonial Ln #1
Chanhassen MN 55317-4679
262-227-7316

moverschmidt@aol.com

Bottles-Cans-Corkscrews-Crowns-Foam Scrapers-Matches-Match Safes-Openers-Tap Knobs; Missouri-Minnesota-Wisconsin

Pawlak, Craig

1320 N E St Apt D
Oskaloosa IA 52577-1762
319-269-7248

pawlak@mahaska.org

Glasses

*NABA 38th
Annual Convention*

*New Ulm, Minnesota
Holiday Inn*

Tues., July 28 to Sun., August 2, 2009

*Contact John Stanley
naba@mindspring.com
www.nababrew.com*

is based on the neighborhood in which the brewpub is located.) At 12% alcohol, this was a sipping beer for sure, but was also very well balanced and mighty tasty. It was actually a bit surprising to find a beer of this type done so well in the south.

All in all, it seems that owner Joey Villarreal and brewer Dustin are doing a great job here. Also thanks to Jason, our very helpful and knowledgeable bartender. For the collector, there is quite a selection of stuff, including hats, t-shirts, key fobs, and logo glasses. All in all, a good place to stop.

In checking the yellow pages for San Antonio, we also found a listing for the Frio Brewing Company. Based on the address, we assumed it was too far for us, given our limited time. In speaking with Jason at Blue Star, however, we discovered that it's not a microbrewery/brewpub at all. In fact, it was simply a test brewery for Shiner. We felt better knowing that we were not going to miss an opportunity.

Jason also suggested that we try to visit the Freetail Brewing Company. Again, it looked like it was going to be too far to

visit, until we discovered it was not far out of the way on the trip to the airport. Consequently, we stopped there for samples and lunch before flying home.

Freetail is named for the official Texan flying mammal, the Mexican freetail bat. It's located in the northern sprawl of San Antonio in a new building. The owner Scott Metzger opened the place in 2008 and the brewer, Jason Davis, came from Blue Star. The place is all chrome and open, with a very modern look – although the tap handles are some gorgeous hand-blown pieces made by one of the employees.

As for the beers, there were eleven(!) to sample. La Rubia was a blonde and was a very refreshing starter beer. The Rye White was said to be a white ale and was quite like an American wheat. It was a nice, light beer quite suitable for warm weather. The Freetail Ale was an American Red/English Bitter style and was very tasty with excellent balance.

The Torpor Porter was a skillful blend of coffee and chocolate flavors and had a hint of roast as well. The 2 Timer was

advertised as an English Bitter and we found it to be a slightly lighter version of the Freetail Ale, but still a good beer. The Rube was a Belgian Blonde, full of citrus, orange, and coriander flavor. We thought it was very tasty and true to style. The Danny Mijo, (mijo means boy in Spanish), an Irish Red, was a very easy drinking beer.

The Primavera Primatura was a Saison with honey, which was quite apparent. This one was tasty with good mouthfeel. The 3 Tail was advertised as a Belgian Golden Strong (i.e. Tripel) and Fred's assessment on tasting it was that "they nailed it." It was good indeed. The eXXXtra Pale Ale was an American pale, although more modest than many we have had in this style – a very well-balanced beer. Finally, the Tandarida we thought would not score high on the Zynda scale, as it was not big on hop flavor. We thought that mere mortals would, however, find it drinkable.

Many of the beers here were excellent, and it was difficult to pick our winner, but we eventually decided upon the Saison as our Four Paw Pick****. This is





not a beer you see often and in this case it was done very well. Also, for the collector, there were T-shirts but not much else as yet. Of interest, however, is that the serving tanks all had names: Maceo, Pee Wee and, yes, we're not making this up,

Fred, although we were a little disappointed to see that Fred was only a 13 bbl!

Well, we covered a lot of ground on this trip, but alas, few brewpubs. Nonetheless, we hope we could give you some idea of the area and what it has to offer.

Until next time, Cheers!



P.S. As you can see by the title of the column, we have a new dog. We have downsized considerably from our 130# Brewster to a 38# border collie. As serene as the Newf was, this one is not! His name is Barley but he is more often called "Bonkers." In spite of the tremendous change, we think he's going to work out just fine.

P.P.S. Did we mention that Barley likes beer?



Advertising

Classified Ad Guidelines

All advertising materials and inquiries should be directed to:

Lee Chichester
The Breweriana Collector
PO Box 878
Meadows of Dan, VA 24120
540-593-2011
falconer@swva.net

CLASSIFIED ADVERTISING

NABA members may advertise up to six lines (about 50 words) in the **Buy-Sell-Trade** area for \$5.00 per issue. We are unable to provide proof copies or tear sheets of Classified ads.

DISPLAY ADVERTISING

Full page.....\$150
 Half page.....\$ 80
 Quarter page.....\$ 40
 Eighth page.....\$ 20
 Business card (3.5 x 2 in.).....\$ 15

Color increases above prices by 50%. Place any classified or display ad for four consecutive issues and pay for three only. We recommend that display advertisers supply camera-ready copy. Materials that are oversized or undersized will be changed to correctly fit your paid space.

PAYMENT

US funds must accompany order. Make check payable to NABA and send to address above.

DEADLINES

Issue	Materials Receipt	Est. Publish Date
Spring	March 1	April 1
Summer	May 15	July 1
Fall	September 1	October 1
Winter	December 1	January 1
Memb. Direc.	December 1	January 1

Want ads are accepted only from members of NABA. The Officers, Directors, and Editorial Staff make no effort to investigate the value or authenticity of any item offered for sale or trade, or of the business reliability of the persons placing advertisements. NABA and its Officers and Directors disclaim responsibility for inaccuracies that may occur in its publications, as well as any liability for any transactions to which it is not a party.

Buy ♦ Sell ♦ Trade

WANTED: Pre-Pro Items from any Nebraska breweries. Grand Island, Hastings, Crete, Columbus, West Point, Wilber, Fremont, Gehling, Otoe/Mattes, Storz, Metz, Krug, Jetter, Willow Springs, Etc. Call Phil Cahoy: 308-379-9320 or email: cahoy6@msn.com.

V147

SEEKING INFORMATION on the brewery(s) in Freeburg (Freiburg), IL, and information on any breweriana from this city. Daniel Potochniak, 3360 Sunrise Lake, Milford, PA 18337-9649, 570-409-6057, dpot-k@mindspring.com.

V147

BACK ISSUES of the *BC* for sale: Issues 87; 91- 94; 97 & 98; 100 - 102; 104 - 109; 111 - current. Issue 110 is \$10. Others are \$6 each and five for \$25. Shipping is \$1 for one issue and free for 2 or more. Make check payable to NABA and send to PO Box 64, Chapel Hill, NC 27514.

NABA

Major Club Conventions

ABA 28th Annual Convention

June 16- 20, 2009

Radison Hotel
Madison, WI

Jeanne Teigs, 715-623-4960
 jeannelt@aol.com

37th Annual ECBA Convention

July 15 - 18, 2009
Crown Plaza, Reading PA

Larry Handy
 610-439-8245 • ohhugol@aol.com

NABA 38th Annual Convention

New Ulm, Minnesota
 July 28 to August 2
 2009

Contact John Stanley
 naba@mindspring.com
 www.nababrew.com

BCCA CANVENTION #39

SEPTEMBER 9 - 12
2009

THE HILTON
SPRINGFIELD, IL

CONTACT:
DAVE GAUSEPOHL
 beerdave@fuse.net

Events of Interest

August 8, 2009

33rd Horlacher Weekender

**Macungie Park Hall
Macungie, PA**

**Larry Handy, 610-439-8245
ohhugo1@aol.com**

NORTH STAR CHAPTER'S
36th ANNUAL

GUZZLE 'N TWIRL

Maplewood, MN

OCT. 9 - 10, 2009

DAVE WENDL
651-731-9573

WWW.NORTHSTARCHAPTER.COM

DOG GONE GOOD
CHAPTER (NABA)

SUPER SUMMER SWAP

AUGUST 22, 2009

VETERAN'S MEMORIAL PARK PAVILLION

Bay City, MI

Rick Schmidt

989-326-2876

RSAL9@CHARTERMI.NET

FALL FEST BEER COLLECTIBLES SHOW

SEPT 10 - 12, 2009

**ST MARY'S COUNTRY CLUB
ST MARY'S PA**

BUD HUNDENSKI, 412-264-5540

RON KIKTA, 814-749-7183

OLDMONARCH@ATLANTICBB.NET

October 9 & 10, 2009 17th Ann. SW Brewery Collectibles Show

Park Inn
San Antonio, TX

Preston Bradshaw, 210-404-1680
preston903@aol.com

2nd Annual Fall Fest Beer Collectibles Show

Sept. 10 - 12

St. Mary's Country Club

St. Mary's PA

Bud Hundenski • 412-264-5540

oldmonarch@atlanticbb.net

27th Annual Midwest Breweriana Convention

September 10 - 12

**Mid-American Center
Council Bluffs, IA**

Bill Baburek, 402-346-5147

bjbaburek@cox.net

Canadian Brewerianist Convention XXIX

August 5 - 10

Viscount Hotel

Winnipeg, Manitoba

Allan Dodd or Dave Platt

613-289-0465

triumphald@hotmail.com

6 BCCA Chapters Present:

All New Brewery Collectibles Show

October 2 - 4, 2009

Holiday Inn "Holidrome," Suffern, NY

Dee Lander • 508-627-6652

deelande@aol.com

Collectors Carnival

Antiques & Collectibles Show

August 8 & 9

Vanderburgh Co. 4-H Center

Evansville, IN

Brent Pace • 812-471-9419

bpace@evansville.net

13th Annual Springfield Breweriana Bonanza

Oct. 2 & 3

Signature Inn

Springfield, IL

Gary Zimmerman, 217-498-7446

tyzac24@aol.com

Queen City Breweriana Show August 9 2009

Blue Ash Banquet hall

Blue Ash, OH

Debbie Dowers 859-371-2233

Dave Gausepohl 606-371-4415

beerdave@fuse.net

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EVENTS OF INTEREST, SEE
NABABREW.COM>EVENTS**

Great White North 21st Ann. Trade Show Oct. 9 & 10

**Assiniboine Hotel
Winnipeg, Manitoba**

Phil Mandzuk

Rob Horwood

philman@mts.net



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