

The Bremeriana Collector

JOURNAL
OF THE
NATIONAL ASSOCIATION

BREWERIANA ADVERTISING

VOLUME 70

FOUNDED JANUARY 1972

SUMMER 1990



BALTIMORE BREWERIES

National Association Breweriana Advertising

A NOT-FOR-PROFIT ORGANIZATION INCORPORATED IN THE STATE OF ILLINOIS

OFFICERS

Peter Blum	President
John Filson Graff, Jr.	Vice-President
Robert A. Brockman	Recording Secretary
Robert E. Jaeger	Executive Secretary
Stanley D. Loula	Treasurer

DIRECTORS

John M. Brandt	Donna Mathews
Herbert A. Haydock	James P. Shoulter
Clinton Imboden	Paul Zagielski

APPOINTIVE OFFICERS

Robert E. Jaeger	Directory Editor
Robert E. Kay	Chairman, Auction Committee
George W. Hilton	Editor, The Breweriana Collector
Charles P. Merrill	Chairman, Ethics Committee
Peter Blum	Chairman, 1990 Convention
John Filson Graff, Jr.	Vice-Chairman, 1990 Convention

COVER

The cover for this issue as well as for the directory, and the lithograph of the Bauernschmidt Brewery, are from the collection of Joseph W. Greenville. Joe started as a collector of Baltimore beer bottles, and his collection is outstanding. He lives with his wife Susan and two small boys in Mt. Airy, MD.

TABLE OF CONTENTS

President's Page	3
Hausner's	4
Fermentation	5
Monumental Brewing Co.	7
Frostburg Brewing Co.	9
Hagerstown Brewing Co.	10
Baltimore Labels	11
Bauernschmidt Brewing Co.	18
Gold Crown	19
Baltimore Breweriana	20
Book Reviews	21
What's Brewing	23
Breweries Active	24
Wild Goose Brewery	26
Secretary's Pages	28
Buy-Sell-Trade	30
Events Of Interests	31

Dues are \$20 per year Domestic, \$25 Canadian, \$30 Overseas. Please send applications for membership, dues, change of address and advertising intended for the **Membership Directory** to Robert Jaeger, 2343 Met-To-Wee Lane, Wauwatosa, WI 53226. Send manuscripts and any other matter concerning **The Breweriana Collector** to George W. Hilton, 6498 Summer Cloud Way, Columbia, MD 21045. Advertising rates are full page \$50, half page \$40, Quarter page \$20, box \$10. Ads in the Buy-Sell-Trade section (p. 30) are free to members, but are limited to collecting activity as distinct from member's commercial enterprises. Repetition of free ads previously run is dependent on space availability.

National Association Breweriana Advertising publishes The Breweriana Collector and Membership Directory only to facilitate communication among its members. No effort is made by the Officers, Directors, and Editorial Staff to check any of the articles for accuracy of content, to investigate the authenticity or value of any article offered for sale or trade, or of the business reliability of persons placing advertisements. NABA, its Officers and Directors disclaim responsibility for inaccuracies which may occur in its publications and liability for any transaction to which it is not a party.

PRESIDENT'S PAGE



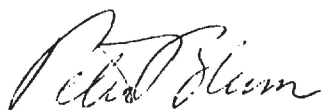
Our annual convention in Baltimore is only a month away. I would like to comment on the two optional trips. The Thursday afternoon and evening tour is under the guidance of Baltimore semi-natives Fil Graff and George Hilton. We will look at the famous old breweries of Baltimore, pass through some historic sections, and end up at Haussner's for dinner. A light lunch is indicated, because Haussner's idea of low-calory cooking is to serve the meal on a thin plate. However, one does not have to eat dessert. It is just that their Apfelstrudel is the best to be found west of Vienna. Enjoy! Please indicate your main course selection on the application. And please register right away if you wish to go on this tour, because seating is restricted to 90, and it is filling up faster than anticipated.

The Saturday morning trip to Annapolis was arranged primarily for ladies, but anybody who is willing to miss half of the auction and would like to visit an interesting town is most welcome. The fee only takes care of bus transportation; lunch in Annapolis is a do-it-yourself matter. The town obviously caters to visitors, and there are many suitable restaurants.

Our officers and directors serve two-year terms, and this is the time of year when three of the six positions for director are filled by your vote. We rely on directors to guide the Association. Please familiarize yourself with the candidates, and do not hesitate to express a choice.

The officers are usually unopposed. Partly the office in effect selects the candidate, and partly our tradition is not to politicize the process. This does not mean that feedback from members would be unwelcome or go unheeded. In fact, it would be very good if members take the biennial election as opportunity to express themselves about various aspects of the Association to Bob Jaeger or me.

It is with much sadness that we face the untimely death of Paul Michel by his own hand. We have lost one of our most cheerful young members in a very tragic manner, and our sympathy goes out to his family. Let us remember Paul as a vibrant and cheerful entrepreneur, eager to put together another auction. He seemed to enjoy life so much that it is hard to think of him in the past tense. Let us also remember that despair can hit the unlikeliest of targets, and that the young are most at risk. Rest in peace.



HAUSSNER'S



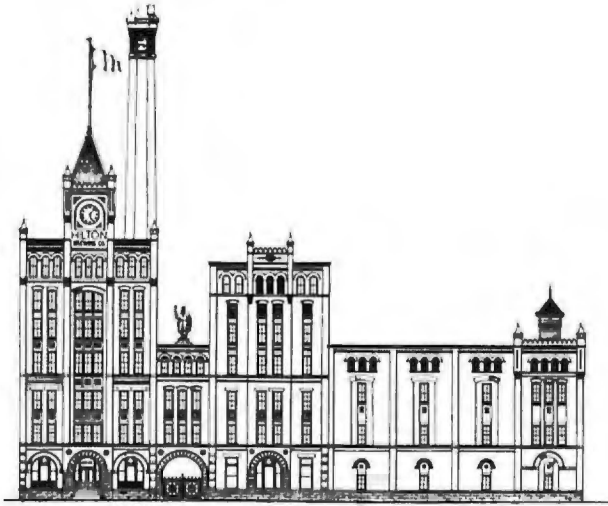
In this space we traditionally recommend a restaurant for dining in advance of the convention. This year our recommendation was so strong that we talked the club into scheduling a banquet there.

Haussner's is to Baltimore cuisine about as Simpson's in London is to English or Humplmayr's in Munich to German, the quintessence. Indeed, by the standards of 1950 it was virtually the only restaurant in the city with a reputation to attract out-of-town visitors. Since then the city's variety of restaurants has increased greatly, with a considerable benefit to patrons of Haussner's: it used to be necessary to queue outside the restaurant for long periods at the dinner hour to get in. Haussner's does not make reservations.

Haussner's menu is divided half-and-half between German dishes and seafood, with a Baltimorean flavor to it all. Crab soup, the leading Baltimore opener of a meal, is nowhere better, and the crab cakes have national renown.

Haussner's other attraction is an art collection that fills every wall and even gets onto the floors. The range in quality is remarkable. At the top is a painting by Albert Bierstadt of the Hudson River School that would do credit to the National Gallery of Art. It usually hangs in the southeast corner of the main dining room. Be sure not to miss it. There is a purported Rembrandt, although NABA will not be responsible for its authenticity. Most of the paintings are what art dealers call "starters," Paris in the rain, or cardinals sipping sherry. At the bottom are some calendar art -- Brown & Bigelow in the 1940s. There is, or was, a vast ball of string by some industrious string saver. Some nudes in what used to be the men's bar show a good knowledge of anatomy. The bar was integrated by feminist pressure some years ago, but the nudes remain.

Altogether, Haussner's is a remarkable place. The cookery is unchanging over the decades, and so, for the most part, is the art collection. If you have never been there, don't miss the opportunity. If you were there some years ago, it will be a nostalgia trip. Nothing significant will have changed.



FERMENTATION



With all respect to New Orleans, San Francisco and some other places that have done quite well, Baltimore may reasonably be said to have maintained greater individuality than any other major American city. And it has done so quite spontaneously, without giving the impression of trying to establish a facade for tourist attraction. Baltimore, even at this late date, has:

Its own song -- the national anthem. "America The Beautiful" may take over eventually, but not here. The action of "The Star Spangled Banner" occurred in Baltimore harbor, and none may be allowed to forget it.

Its own speech habits. Sports columnist Jim Murray has characterized the Baltimore accent as more related to catarrh than to the southern accent, but this is a cynical view not to be defended. Actually, in vowel and diphthong sounds, it is more closely related to Canadian speech than to any other. It is usually argued that Loyalists moving to Canada from the Chesapeake Bay region brought the speech habits with them to Ontario and the Maritimes.

Its own architectural style -- the row house. Philadelphia, Wilmington and many smaller cities in the Middle Atlantic states also have row houses, but nowhere is it more ubiquitous. Except for the affluent neighborhoods north of Johns Hopkins University, the entire city is built with row houses. At first this appears monotonous, but one quickly develops a taste for them, classifying them by age and ornamentation. The reason for them is functional: they retain heat well. The style can hardly be said to be flourishing. Deterioration of bricks and mortar have made the older row houses leak, and caused many owners to cover the facades with a formstone that does nothing for the aesthetics.

Its own art form -- screen painting. No, it is not oriental screen painting, but simply having landscapes painted on the screens for insects on one's living room window. This, too, is rather a declining art, but it survives out of a desire to preserve local individuality.

Its own cuisine. Baltimore cuisine, as you would expect, is based solidly on Chesapeake Bay: the crab, the oyster and the rockfish. When I began teaching at the University of Maryland in 1949, I was surprised that the crab cake was something universal on menus, to be eaten casually like the hamburger elsewhere. It survives, ranging from simple carryouts to the Chesapeake, Haussner's and other purveyors of the city's haute cuisine. Seafood is not the end. Maryland has a characteristic vegetable, Silver Queen corn on the cob. Yellow Bantam is

considered proper food for livestock. Pit Beef is the local manifestation of barbecue. Cole slaw, admittedly, flourishes elsewhere, but it comes as from a cornucopia in Maryland.

Its own beers. Like all major cities, Baltimore had its local brands, of which National Premium and National Bohemian yet survive. Heileman has them now, and like most of Heileman's regional brands, they have not done well of late. National Bohemian was always associated with a low-price image; as instructors at the University of Maryland we considered drinking it a badge of our poverty. National Premium was fine stuff, something to satisfy the inner man and to impress a date. Fine stuff it remains, and you will further the local traditions by insisting loudly on it during your visit here.

Its own forms of breweriana. The characteristic sign in front of a Baltimore neighborhood bar was an overhead mounted globe, rather an inverted version of the globes put by the oil companies on their gas pumps in the 1930s. Vandalism, alas, has dispatched practically all of these from their traditional locations, but several survive in collections. Fil Graff reports in this issue a second local artifact, a glass growler on the order of a large mayonnaise jar, lettered for the brewery and mainly used by women to bring home draft beer. I had to rely on Fil's authority for this; I confess never having seen one.

All of this comes together in the Highlandtown-Camden area east of downtown Baltimore. The region is solid row houses, with a select few painted screens. The speech habits are among the purest, although admittedly some authorities believe the ability to contract multi-syllable words is superior in the South Baltimore ("Sauf Bulmer") version. The greatest practitioner of Baltimore cuisine, Haussner's, is located in Camdentown (see page 4). Local bars abound, and one at least has the mounting for a globe. Gunther's and the old National brewery are in the area and the magnificent American brewery is not far away. One of the nation's best brewer's mansions survives as a funeral home. At the convention we will endeavor to show this all to you. We have planned a bull roast at our hotel to demonstrate the cuisine, and our pre-convention banquet is at Haussner's itself. Fil Graff and the editor have been planning for several years a bus tour to cover it all incidentally to the trip to Haussner's. We will locate the best surviving line of row houses, find the best screen painting, drive you past the old breweries and the mansion, and give you such outlanders' instruction in Baltimore speech habits as we can in the time allotted.

H. L. Mencken long ago said that Baltimore was a city expressly designed for enjoyment. Some truths are eternal, including that one.

George W. Hilton, Editor
6498 Summer Cloud Way
Columbia, MD 21045

June 4, 1990



THE MONUMENTAL BREWING CO.

Randy Carlson

Since the next convention of NABA is in Baltimore, I thought a history of some of the many breweries in Maryland would be appropriate. I have picked the Monumental, Frostburg, and Hagerstown Brewing Companies for this issue.

According to 100 Years of Brewing this company was established in 1901, but this is not true. The brewery was actually founded on May 27, 1898 as the Monarch Brewing Company. This firm had a capital stock of \$300,000 which was divided into 3000 shares each worth \$100. It was organized by Julius M. Jackson, Millard P. Pancoast, John Myers, George A. Conrad and Christian Zell, all of Baltimore, as a consumers brewery. This meant that a number of saloon owners put up money and agreed to buy and serve beer from that plant. The thought behind a consumers brewery was that the brewery never had to go looking for outlets to sell their product. As the saloon keepers also owned the brewery, they received their beer at cost and could sell it in their saloons at a profit.

In July 1898 a site in Canton was acquired and building was started in November. A well-attended oyster roast was held to celebrate the groundbreaking. It was said that the brewery would be ready for operation by November 1 of the following year. Brewery plans called for completely fireproof buildings covering a total of 459 feet by 125 feet. The entire block boarded by Lombard Street between 5th and 6th Streets was to be occupied.

In June 1899 A.E. Hellegeist, who listed his occupation as a liquor dealer, replaced Julius M. Jackson as president. This was probably the first outward sign of difficulties. There must have been a cash flow problem, for in August the architect and the contractor both asked the courts for a receiver. The courts agreed to this request and in September Moses R. Walters and Charles W. Heinsler were appointed as receivers. It seemed that the people who bought shares in the brewery failed to put up all the money they had promised. The brewery was sold on September 13, 1899 for \$20,000 to the president of the brewery, A.E. Hellegeist. He announced that he would finish the 300 barrel a day brewery as soon as possible.

Two months later the Monumental Brewing Company was incorporated with a capital stock of \$150,000. Otto C. Wolf was appointed as architect for the brewery, and he said it would be finished in record time. Almost one year later the first brew was started on September 12, 1890. The Brewer's License was received sometime in October, and on December 2 a grand opening ceremony was held. The officers of the brewery were listed as Arnold E. Hellegeist, president; Peter Schmidt, vice-president; Frank B. Kahn, treasurer; and Jacob Rosenthal was listed as chairman of the board. The brewery must have been doing ok, as in December 1905 a three story stock house was built. Five years later a two story 124 x 44 foot stable was added. Later a four story bottling house was erected at a cost of \$200,000, with a capacity of 300 barrels per day. The brewery was in step with the times, as in 1911 an "auto garage" was added. They also built a sign shop next to the garage. Would'nt it be fun to go through that sign shop? The next improvement I could find was a large four story storage building, bottling house, and ice cream plant which would cover a 117 x 100 plot. This was erected in Norfolk, VA, at a cost of \$120,000.

Bergen & Lindeman

INCORPORATED

120 Liberty St., New York

Designers and Builders
of
Perforated Radial Brick

CHIMNEYS

Our system is superior
to any other style of
Chimney Construction.

Write for Plans, Specifications
and Estimates.

Photograph shows a chimney
150' x 8' 6", erected by us for
THE MONUMENTAL BREWING CO.
Baltimore, Md.



Seaboard

Ser. No. 97,585. The Monu-
mental Brewing Co., Baltimore,
Md. Filed Aug. 23, 1916.

Particular description of goods.
—Malt Non-Intoxicating Beverage.
Claims use since Dec. 21, 1915.

SEABOARD

UNIT

Ser. No. 89,465. Monumental
Brewing Co., Baltimore, Md.
Filed Sept. 25, 1915.

Particular description of goods.
—Beer.
Claims use since April, 1915.

The brewery was listed in 1918 as being in business, but was no longer listed in my 1925 directory. American Breweries gives 1920 as the year this brewery closed. Several near beers were tried, and copies of those trademarks are shown below. The only picture that I could find of this brewery shows nothing but the new chimney of the plant.

As you look at the trademarks you see that they were first filed with the government. Later they were published, and at that stage another brewer could protest the assigning of any trademark to that brewery. If there was no objection, then the trademarks were registered, and were then owned by the brewery which filed them.

THE FROSTBURG BREWING COMPANY

About ten miles west of Cumberland, in that part of Maryland which looks like it should be in West Virginia, is the city of Frostburg. In the middle of the first decade of this century it was a small town of about 6,500 people. Too small for a brewery, one would think, with Cumberland supporting several nearby. But this is coalmining country. Miners are known to get thirsty, and so the Frostburg Brewing company was organized in June 1907.

The incorporators were Karl E. Schlosstein, Wm. R. Gunther, G.A. Lapp, J.P. Miller, and Albin Frank. These men were able to raise \$200,000 startup capital, and they proposed to build a brewery which would cost \$50,000 plus equipment. The plant took about a year to build. They received their license in July 1908, and brewing was started immediately. The president of the brewery stated that beer would be on the market by the middle of August.

No further information about this brewery reached the trade press until the following ad appeared in the March 1914 issue of the Brewers Journal:

F O R S A L E

A brewery in the western part of Maryland; 15,000 barrels capacity, with bottling house, ice plant, three acres of land; side track into the brewery; splendid shipping facilities. Situated in the heart of the coal region in a town of 8,000 inhabitants, where there are steadily employed 10,000 to 12,000 men. For further particulars, apply to the

Frostburg Brewing Company
Frostburg, Md.

The brewrey was sold on December 15 to J.P. Miller, one of the original investors, for \$14,600. It is not likely that the original backers recouped their investment in the 5 1/2 years of operation. Miller and his firm operated the brewery until October 1917, when it was listed as being closed.

HAGERSTOWN BREWING COMPANY

Construction of a new brewery in Hagerstown, in northwestern Maryland, was started by the Hagerstown Brewing Company on July 1, 1899. This firm announced that the proposed brewery would have a capacity of 25,000 barrels. They also hoped to place their first beer on the market by February of 1900.

Chicago brewery architect Oscar Beyer was called in to draw up the plans, and he was on the site to make sure it was built according to his design. The brewery was to cover a plot of land 70 x 150 feet, with additional land left vacant in case expansion was needed. A 125 barrel brewkettle was to be installed in a five story brewhouse. The cost of this brewery was estimated at \$100,000. The four main men behind this venture were Martin Cesare, Adam Ochs, M. McHenry, and John Hermann.

In August the firm announced that capacity would be increased from 25,000 to 40,000 barrels. The brewery was not incorporated until April 1900, when the capital was listed at \$200,000. The license to operate was issued in September 1900, and on the 13th a large celebration was held for its grand opening. Music, free beer, and a large dinner greeted the people who came to see the plant. In March 1901 the following officers were elected: George W. McHenry, president; Charles Schwann, vice-president; and J.C. Ruffner, secretary. Business was good as the firm announced a \$15,000 improvement in the bottling house to increase bottled beer production to twice its original output.

However, the bottling house was not enlarged as announced, as the firm was sold in August 1907. Joseph Head, John V. Toner, and P. Herman, all from Latrobe, Penn. purchased the brewery. The plant was closed for several weeks, while the new owners made many improvements. The brewery was reopened, and then work started on increasing the capacity of the the bottling house to 15,000 bottles a day. All work was completed in August 1908.

Business went well for some time, but it must have dropped off later, because the plant went into receivership in March 1913. Charles A. Wagaman and Alexander A. Hegner were appointed receivers by the court. In May Judge Veedy of the Hagerstown City Court authorized the receivers to sell the brewery. The brewery was sold in July, and new officers were elected: W.D. Wilson became president, George S. Stetson vice-president, and J.E. Funk was brewmaster.

Once more the brewery was closed as new owners added improvements. The plant was reopened on September 1st to a small party in the brewery office. No news seemed good news, because the next item five years later told of the plant's closing. In February 1918 the Hagerstown Brewing Company announced that it was going to discontinue the brewing of beer, and turned its assets, trademarks and goodwill over to the Federal Milling and Refrigerating Co.

News about brewing in Hagerstown surfaced next in the 1933 issue of Modern Brewery. There it was reported that the Hagerstown Brewing Co. was incorporated with a capital of \$100,000. Walter D. Wilson was listed as the president and the man who wanted to reopen the plant. But in the June 1933 issue of Modern Brewery it was Adolph A. Moliter who was recorded as the president. The brewery was listed as operating up to 1937 in the Directory of The Brewers News, and shown closed in 1938 Directory published by Modern Brewery.



BALTIMORE LABELS

Bob Kay has sent us a set of excellent color photographs of Baltimore labels, ranging from the 1890s to the immediate post-Prohibition era. As they indicate, Baltimore produced plenty of breweriana. Don Bull and his collaborators in their American Breweries show 110 breweries as operating in the city at one time or another. The dominant figures in the industry's history were George and John Bauernschmidt, who opened a brewery on Pratt Street in 1860. Either separately or as partners they operated several breweries in the city in the late 19th century. In 1889 the Bauernschmidt, Miller and Straus breweries in the city were merged into the City of Baltimore United Breweries, Ltd., a British syndicate. In 1899 the three breweries of this syndicate were merged with 13 others as the Maryland Brewing Co. This, in turn, was reorganized as the Gottlieb-Bauernschmidt-Straus Brewing Co. in 1901. All of this was part of a concentration of local brewers such as many cities experienced during the wave of mergers in the American economy around the turn of the century. Most of the older labels show here date from the period of the mergers.

The mergers of the turn of the century resulted in closure of many of the smaller plants, and Prohibition was hard on the rest of them. Post-Prohibition Baltimore had only 11 breweries, of which four were relatively short-lived. Only one survives, Heileman's handsome modern plant on the Baltimore Beltway. These figures do not include the city's two brewpubs, treated on pages 24 and 25.

All of Maryland's other major cities had breweries, and all had at least one survivor beyond Prohibition. Cumberland, the metropolis of the western part of the state, was the most important brewing center outside of Baltimore, with the rival Queen City Brewing Co. and Cumberland Brewing Co.; the latter was merged into Queen City in 1958 and closed in 1969. Queen City survived until 1974, and remains much lamented in the state. It probably had the best reputation for quality and consistency of any of the Maryland brewers, thanks to a water supply that was considered excellent for brewing. It wound up with Globe, Arrow, American and some of the other traditional Baltimore local brands after their home breweries had closed. It may have been far from Baltimore in miles, but never in spirit.



Fred Bauernschmidt's American Brewery operated on Hillen Street from 1900 until Prohibition. It was then revived as the Free State Brewery in 1933 and operated as such until 1950. It had its last stand under a traditional Baltimore brewing name, Wiessner, from 1950 to 1952.

The oval label on page 11 is a very old one from Jacob Seeger, who brewed at Pratt and Frederick from 1854 to 1888. The brewery then became the Baltimore Brewing Co. and went into the merger into the Maryland Brewing Co. in 1899. It went out of service in 1901.





The label for George Bauernschmidt's Extra Pale probably originated in Bauernschmidt's brewery at 1505 Gay Street during the Maryland Brewing Company's control in 1899-1901, or the successor Gottlie-Bauernschmidt-Straus Brewing Co. from 1901 to the brewery's closure in 1915.

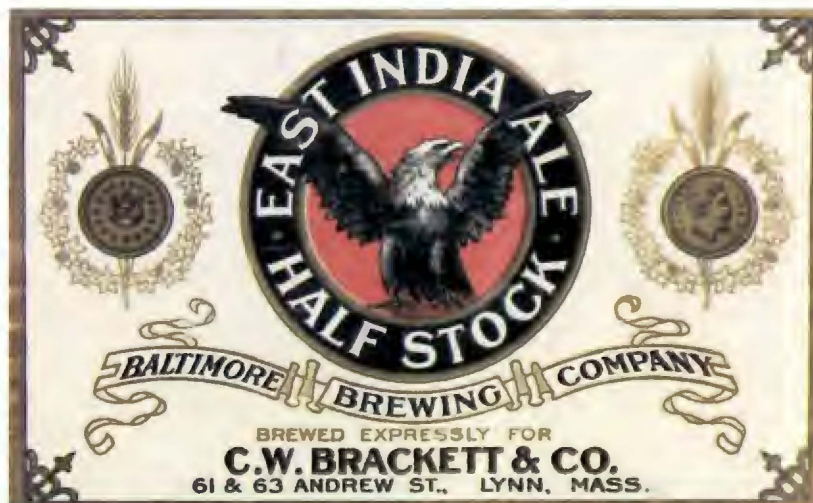
George Brehm brewed in a brewery on Belair Avenue dating from the 1850s beginning in 1866. The brewery operated in his name until Prohibition, passing through the merger of 1899 into the Maryland Brewing Co. As the Baltimore and Bruton brewing companies it lasted until 1940.

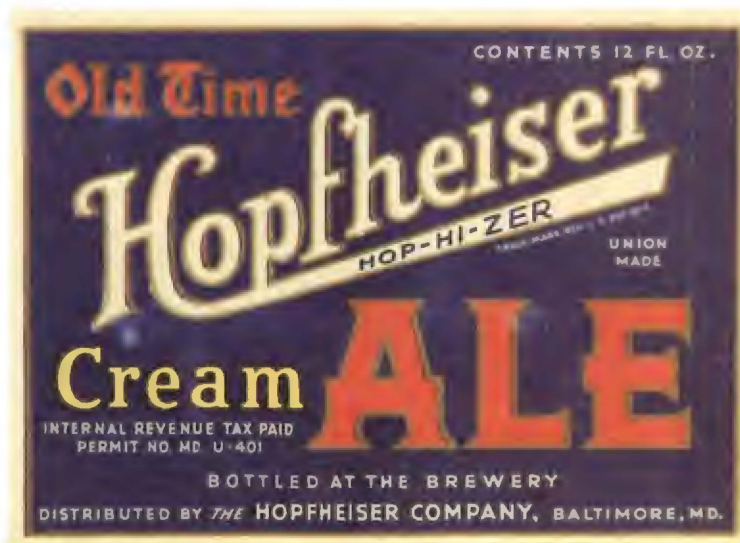




The handsome label, above, in black and tan was issued by the Darley Park brewery on Harford Road. The brewery passed from the hands of H. S. Straus into the Baltimore United Breweries, the Maryland Brewing Co. and Gottlieb-Bauernschmidt-Straus like several others.

On the following three pages are nine of the most colorful labels. Wiessner's Export Lager was probably produced at what became known as the American Brewery at 1700 Gay Street, although Wiessner and his heirs owned some other breweries in the city at various times. Bavarian Lager was produced by the National Brewing Co. at its plant in Highlandtown. The oval label for Bismarck Beer is relatively recent. Imperial ran the former Bismarck brewery on Patterson Park Avenue in East Baltimore from 1938 to 1940. Perfect Brew was issued by the Monumental Brewing Co.; see Randy Carlson's article on this brewery in the current issue. The Baltimore Brew label is easily dated by the NRA blue eagle as immediately post-Prohibition. The beer was produced by Baltimore Brewing Co. at the former George Brehm brewery. The Hopfheiser label is something of a mystery. The brewery is not stated; Hopfheiser is explicitly a distributor. The brand is not in Ed Scott's Who's Who in Brew and Bull's American Breweries shows nothing under this name. We'll be pleased to hear from anyone who has information on this brand. The Gold Brau label is a rare and handsome one, with Gottlieb-Bauernschmidt-Straus' circular logo. The date of 1906 on it assigns it to the later pre-Prohibition period. East India Ale was produced by Baltimore Brewing for a distributor or retailer in Lynn, MA. As Will Anderson has pointed out, New England was an ale island -- even to the extent to importing it. Schiller Beer came from the Eigenbrot Brewery during its control by the G-B-S combine. Eigenbrot closed with Prohibition, but the brewery is still standing in West Baltimore. It is at Warwick and Hollins streets about a mile west of central Baltimore. If you come into Baltimore from the west on U. S. 40, turn south on Warwick Street and pass under the Conrail overpass. You will see it standing rather like Dracula's castle at the top of a small hill. It is well worth seeing, and we will probably not include it in our projected bus tour because it is quite distant from the other breweries we will show.







The Geo. Bauernschmidt
BREWING
CO.



BOTTLED FOR *HOTEL & FAMILY USE*

TELEPHONE
1465
BELAIR AVE & OLIVER ST. *BALTIMORE, Md.*



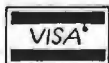
Quite a few brewers emulated the Budweiser label, but the Hagerstown Brewing Co. was unusual for doing it in German. This brewery dates only from 1900, but it survived Prohibition and lasted until 1937. Gold Crown was a pre-Prohibition brand.

BOOKS FOR COLLECTORS

1985 BEER CANS UNLIMITED - \$10.00
 THE CLASS BOOK OF U.S. BEER CANS - \$9.95
 THE CLASS GUIDE TO FOREIGN BEER CANS (Vol.I) - \$9.95
 THE CLASS GUIDE TO FOREIGN BEER CANS (Vol.II) - \$9.95
 FROM BEER TO ETERNITY - \$14.95
 HERE'S TO BEER - \$7.95
 THE WORLD GUIDE TO BEER - \$12.95
 BEER TRIVIA - \$4.95
 THE CONNOISSEUR'S GUIDE TO BEER - \$11.95
 THE BOTTLES, BREWERIANA, & ADV. JUGS OF MN. - \$11.95
 MINIATURE BEER BOTTLES & GO-WITHS - \$12.95
 THE BEER TRAY GUIDE - \$5.95
 BEER ADVERTISING OPENERS - \$8.95
 A PRICE GUIDE TO ADVERTISING OPENERS & CORKSCREWS - \$5.00
 THE BREWERIES OF IOWA - \$6.00
 THE POST-PROHIBITION BREWERY GUIDE 1933-1983 - \$6.95
 THE BEER CANS OF MICHIGAN - \$5.95
 THE GREAT CHICAGO BEER CANS - \$6.50
 BEER CANS OF MINNESOTA - \$5.95
 AMERICAN BEER CAN ENCYCLOPEDIA - \$9.95
 OFFICIAL PRICE GUIDE TO BEER CANS & COLLECTIBLES - \$7.95
 CHICAGO BREWERY COASTERS - \$3.50
 BEER USA - \$19.95
 THE BEER CANS OF ANHEUSER - BUSCH - \$4.95
 BEER NEW ENGLAND - \$19.95
 SODA CAN COLLECTORS GUIDE(4 VOL.) - \$39.95
 PAINTED LABEL SODA BOTTLES - \$19.95
 EMBOSSED SODA BOTTLES - \$10.00
 COMMEMORATIVE SODA BOTTLES - \$9.00

PLEASE INCLUDE \$2.00 FOR SHIPPING & HANDLING.
 Send orders to:

Soda Mart / Can World
 Dept. N3, 192 Ridgcrest Dr.
 Goodlettsville, TN 37072
 (615)859-5236



THE MUSEUM OF BEVERAGE CONTAINERS & ADVERTISING

COLLECTABLES GIFT SHOP

GOODLETTSVILLE, TN 37072
 615-859-5236 OPEN 9:00 TO 5:00

BREWERY COLLECTABLES

NEON SIGNS
 LONG NECKS
 CORK SCREWS

TRAYS
 MIRRORS
 GLASSES

WOOD CASES
 MINI BOTTLES
 ASH TRAYS



Jon H. Ruckstuhl
 P.O. Box 612164
 Dallas, TX 75261



ABA • NABA • ACC • BDI

817-351-0232

Leave Message

BALTIMORE BREWERIANA -- ANOTHER UNIQUE CULTURAL EXPERIENCE

by Fil Graff

One would not normally associate gasoline pump globes and one-gallon institutional mayonnaise jars with breweries, but in the 1940s and 1950s these were common advertising items in East Baltimore neighborhoods, and the globe was found all over Maryland. Globes? Mayonnaise jars?



Yes, when one considers a tavern sign and a growler. Several Baltimore breweries -- American, Globe, Gunther and National -- outfitted their neighborhood taverns with two-faced illuminated glass signs. The basic parts were the same glass, plastic or metal frames that oil companies used as brand identifiers atop the gas pumps of the period, with curved reverse painted or decalled glass faces to carry the advertising. Most were mounted under the overhand of a corner entrance or under the eaves to protect them from the weather, and thus were mounted upside down from their counterparts on gas pumps. The National Bohemian sign above was located on a tavern in far western Maryland as recently as 1987, when the picture was taken by NABA member Larry Moter. It dates from the mid-'50s to judge from the style, layout and slogan, "Oh boy, what a Beer." It was not for sale at any price -- and several of us have tried to buy it. Very similar glass, with the slogan in block type rather than script, was used by the National Brewing Co. of Detroit in a single-faced sign incorporated into advertising clocks.

The mayonnaise jar was used as a growler in Baltimore. Replacing the old metal bucket growler, the glass jar with a screw lid was a perfect carry-out container for draft beer for the worker who departed his favorite tavern with his thirst unquenched, or for the kind soul who wanted to take some elixir home to the family. The jar was also used by housewives to obtain beer from one of

East Baltimore's many stag taverns, one of the last refuges of the pure male chauvinist -- "No ladies entrance to this bar . . . No ladies, PERIOD!"



Baltimore had several glass manufacturers, so that finding a source for the jars was no problem for the breweries' advertising departments. The jars were issued as late as 1960 or 1961. When Hamm took over Gunther in 1959 it issued a "Land of Sky Blue Waters" growler, the only one lettered for a national brand I know of. Gunther had issued glass growlers for years. All of the post-war Baltimore breweries issued them, keeping up with changes in logos and slogans. "Oh, boy, what a Beer" on the growler at right, above, lasted until mid-1957, and "from Chesapeake Bay . . . land of pleasant living" in the lettering style at left was used about 1959-60. Mr. Boh was no longer universal by mid-1957, but he continued to appear as rather a uniting figure through the 1970s, and was even revived by Heileman in the mid-to-late 1980s. There will be a display of Mr. Boh items at our Baltimore convention for all you monoculists.

BOOK REVIEWS

William J. Kelley, Brewing in Maryland, From Colonial Times to the Present (Baltimore: William J. Kelley, 1965). 736 pages. Out of print.

This is an historical account of 210 breweries and their founders that have located throughout the State of Maryland, dating from the first one in Annapolis in 1703. The book, which embodies over 20 years of research, did not sell well and is quite scarce; only three copies are listed in all of Maryland's public and academic libraries.

Brewing had a slow start in Maryland because of a limited population, a manorial organization of agriculture, and dependence on Britain for malt and hops. The growth of Baltimore after 1760 produced an industry of British-style brewers, often as marine suppliers. As elsewhere, real brewing activity dates from the heavy German immigration after 1848. Much of the book, perhaps two-

thirds, is comprised of histories of brewers' families and their corporations. There are many lists of boards of directors, for example.

Brewing in Baltimore emerged as a competitive industry with frequent price wars. To combat this trend, the major brewers organized the Maryland Brewing Co. in 1899 to buy out 17 smaller breweries and close them. The effort was unsuccessful and in 1901 Maryland Brewing was taken over by the Gottlieb-Bauernschmidt-Straus Brewing Co., which lasted until Prohibition. H. L. Mencken wrote that Baltimore before World War I was America's only medieval city, with narrow streets, many taverns, and frequent beer gardens. Health department regulations put down the beer gardens, and Prohibition decimated the taverns. The Highlandtown-Canton area had 32 breweries in its history, about a third of all Baltimore's breweries from Colonial times to the present. When Kelley wrote there were six breweries active in Baltimore, a number now reduced to one, plus the brewpubs.

As elsewhere, the brewers were active in early professional baseball. The van der Horst brewing family founded the Orioles in 1882, but sold the team to its manager, Ned Hanlon, in 1893, on the eve of its great period of the mid-1890s. The team late in 1902 was moved to New York, where as the Yankees it had further brewery ownership.

This book rarely appears in booksellers catalogues, and then only at relatively high prices. Given its heavy loading of family history, it is likely to be worth acquiring only for those primarily interested in the genealogy of the Baltimore German community.

Robert W. Gabler

Ken Kositzke, Wisconsin Brewery Coasters (Ken Kositzke, 1623 N. Linwood Ave., Appleton, WI 54914). 179 pages. Plastic bound. \$9.00 + \$2.00 postage. 1990 supplement only, 46 pages, \$4.00 + \$2.00 postage.

In 1986 member Ken Kositzke produced a book of Wisconsin brewery coasters, which we reviewed favorably. He has continued his research and now produced a second edition, adding 236 to the 642 in the original. About a quarter appear to be earlier examples that have come to light since the first edition, and the rest are issues of the Wisconsin brewers since 1986. The additions are reproduced in a separate section, which may be ordered separately, as noted above.

This book embodies two principles long advocated in The Breweriana Collector. First, the classification system is open-ended. No one undertaking a project such as this ought to be confident that he has found all of the artifacts he is treating, and he should adopt a code such that he can readily insert additions. Kositzke uses three letters and a number; the two new Chief Oshkosh coasters he has found are OSH-29 AND 30, for example. Second, a difference is a difference, and is so recognized. Item HEI-5 in the original edition is a rectangular coaster for Old Style, but Kositzke has found a variant on which the Heileman on the shield logo is misspelled "Heilman." This makes the variant HEI-38. This is the approach we have urged without notable success upon the can-collecting fraternity.

This edition confirms our earlier view that Kositzke's work on coasters is well organized and thorough. Our large number of Wisconsin collectors would be well advised to keep current on his book through this and future updatings.

GWH

WHAT'S BREWING

Micro, Macro, and an Old Ghost

We are seeing an odd dichotomy of scale in the brewing industry. On one hand there are vast multinational organizations which nobody imagined twenty years ago. The other scale is microscopic by comparison. During packaging, A-B spills the annual output of many a micro-brewery in one day. But more and more people are brewing at home or on a tiny scale. The beers are a mixed lot; there are no guarantees. But there is excitement in trying different and unknown brews. The micros have broadened our options and our drinking pleasure. We need reporters on the micro scene from the various cities.

There is a wild card in the brewing game - the growing anti-alcohol sentiment. We are seeing the signs of prohibition loud and clear, and nobody seems to know what the industry can, could or should do about it. If anybody believes that I am exaggerating, please read the brewing trade press during the decade or two before World War I. Nobody needs to carry a hatchet into a bar; the hatchet job is being done by your local TV program on the evening news.

The U.S. government is no help either. For years it has promoted the scenario of beer leading to hard drugs. Furthermore, it is being claimed that the cost of alcoholism to society is far greater than the cost of hard drugs. We are accepting simplistic solutions to complex problems. One Michigan community has just passed a law insisting on jail time for all people present at an underage drinking party, whether they were drinking or not.

Different brewing firms are facing the unfriendly climate in their own way. Anheuser-Busch, which is on track to brew half of all the beer brewed in this country, is heavily into family entertainment complexes. Phillip Morris has been very successful with cigarettes, and Miller is making money now. There are other divisions in the corporation such as Kraft which are safe from "sin tax" and censure. Coors is calling for an aggressive rather than a passive attitude by the industry, so far without success. The industry should listen.

There has been a lot of static in the press about Stroh and Heileman, who have been less than friendly competitors for some years. More recently Stroh has indicated a desire to acquire Heileman, which was rebuffed in scathing terms. But the fact is that Stroh is regrouping after the aborted sale to Coors. Stroh has now agreed to sell it the Memphis plant, which will give Coors needed capacity, and Stroh the cash for debt reduction. Heileman still has difficulty paying interest on a \$ 1 billion loan incurred by Bond. A consortium of banks must consider their options; a decision is expected June 30.

Beer Marketer's Insight has calculated the following brand barrel volumes:

Barrels in millions	1989	1988	
Budweiser	50.025	50.45	
Lite	19.7	19.3	
Bud Light	10.8	9.6	
Coors Light	10.5	8.9	
Busch	9.1	8.65	
High Life	7.5	8.25	
Old Milwaukee	6.95	7.1	
Milwaukee's Best	6.7	6.0	PHB
Coors	5.15	6.3	
Genuine Draft	4.7	3.9	

BREWERIES - ACTIVE



Baltimore has achieved the bliss of two brewpubs, and they could hardly be more dissimilar. The Baltimore Brewing Co. is, in the editor's opinion, a rather standard German restaurant that brews excellent, professional beers. (See the evaluation of it from the Baltimore Sun on the opposite page.)

Sisson's, in contrast, is an established restaurant, one of the city's best known, that took up brewing last year. Sisson's has a distinctly unfashionable location, on a cross street -- literally Cross Street -- in South Baltimore, about a mile south of the central business district. Sisson's presence was the impetus for developing a strip of restaurants and bars on the block at the north side of the Cross Street Market, one of the several that John Eager Howard provided for the citizenry when laying out central Baltimore in the late 18th century. Probably recognizing that it could not attempt to rival Haussner's in either German or Baltimore cuisine, Sisson's took up Cajun cookery, a distinct anomaly in a neighborhood that is about as Baltimorean as you can find. Short of searching out Paul Prudhomme's K Paul's Kitchen in New Orleans, you'll be hard pressed to find better.

Sisson's has always taken beer seriously, long before taking up brewing. It has used the motto, above, "Beer drinking lessons available" for several years. It carries a big variety of foreign and micro beers at the bar; I had my first Maui Lager here, not in Kahului. One beer is featured at any time. Like most of the brewpubs, Sisson's brews three beers, a pale ale, an amber and a stout on my most recent visit. These are about on ordinary brewpub standards, which, frankly, is no great compliment in the editor's lexicon. The amber seemed to have an extraneous flavor, and was clearly inferior to the pale ale.

Sisson's sells glassware and shirts, including a polo shirt with the logo on the coaster reproduced above. This restaurant is highly recommended for food, artifacts, beer and general atmosphere. In addition, you can walk about the neighborhood to check whether the speech habits are purer than around Haussner's. Anybody down there can reduce "Baltimore" to two syllables, and rumors persist that some old residents can get it down to one.

Baltimore Brewing has the right beer for you

Baltimore Brewing Co., 104 Al-
bemarle St., 837-5000.

Carol: ★★ Jon: ★★

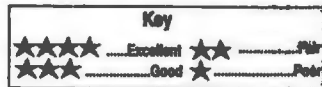
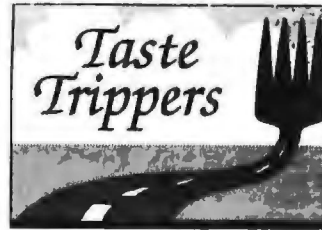
Hours: Monday through Thurs-
day, 11:30 a.m. to midnight; Fri-
day, 11:30 a.m. to 1 a.m.; Satur-
day, 4 p.m. to 1 a.m.

Price: Moderate. Our meal, with
home-brewed beer and appetiz-
ers, was \$25.68.

Credit cards: Visa, MC, Ameri-
can Express.

Dress: Lederhosen to blue
jeans.

Misc.: Wheelchair accessible.
Plenty of bar for non-diners.



Carol Frigo and Jon Morgan

Some day there may be dozens of
places like this sprinkled around
Baltimore, offering their own brew to
accompany authentic ethnic fare.

Such is the stuff that cities were
once made of, back in the days be-
fore Big Brother Anheuser-Busch
brewed practically everything Ameri-
cans drink.

Perhaps history is repeating it-
self. There seems to be a small creep
back to beers with character, begin-
ning with a boom in imports and
now with a renaissance of regional
brewing.

America's mega-breweries hope
we will be satisfied with gimmickry
such as "dry," "cold filtered," and
"genuine draft." These are small
variations of the same old American
brews that, as Chicago columnist
Mike Royko once wrote, all taste as
though they were brewed through a
horse.

We should all do what we can to
encourage this emancipation, to cast
off the chains of taste bud-deaden-
ing brewing.

The best way is to patronize any-
one who bothers to brew his own.
Until recently, Sisson's was the only
place in town. Its quirky ales are
good, its Cajun cooking superb, and
its neighborhood feel is a lot of fun.

Now there's a less expensive al-
ternative that takes a different tack.
The Baltimore Brewing Co., located
just north of Little Italy, is modeled
after a German beer hall. It's owner
and brew master holds a five-year
degree in Brewing Engineering from
the Technical University of Munich.

Built in a neighborhood where
brewing dates back to the 1780s —
hence the adjacent "Brewer's Park"
— Baltimore Brewing does a nice job
of continuing the tradition.

The ambience is a bit sterile, but
this should be remedied with bigger
crowds once it is "discovered." The
massive red brick walls desperately
need more art (may we suggest an
enlarged logo of the site's first brew-

ery?).

The place is culturally and archi-
tecturally anchored by a pair of mas-
sive, copper brew kettles. In front of
these is a long bar that snakes
around a couple of corners, offering
plenty of places for small groups to
congregate. Big pretzels are baked
daily and sold over the bar for 81
with a choice of mustard.

The menu is restrained and
thoughtful. There is a good mix of
standard German fare and more un-
usual stuff. Except for the entrees, it
is possible to make it through an
entire meal without eating or drink-
ing something that doesn't have
beer in it.

For example, the Germuse in
Bierleig — vegetables in beer dough
— was a pretty good value at \$4.50
and had a tempura texture and fla-
vor.

The bratwurst platter (\$6.95) was
pretty standard, though the fine,
grained sausages were better than
average. The presentation was a lit-
tle dull: Two brats arranged on a bed
of sauerkraut without any buns.

We were impressed with the
beers, which we understand may
eventually be available in kegs for
home consumption. The beers come
in several sizes, ranging from three-
tenths of a liter for \$1.90 to a pitcher
for \$8. One-and-a-half liter "boots"
are on order. Three brews are avail-
able:

Baltimore Helles: a smooth, am-
ber-colored brew with a creamy af-
tertaste. The flavor is distinct but
should not be offensive to anyone
more familiar with "mainstream" do-
mestic brews.

Baltimore Pilles: yellowish in col-
or, this brew has the bite of a Ger-
man beer. It's a bit too bitter for our
taste.

Baltimore Dunkies: the darkest of
the three, it is on the muddy side,
very flavorful and drinkable.

Nearly any beer drinker should
find at least one of these beers to his
or her liking, or at least welcome and
respect the break from a Budweiser.

WILD GOOSE BREWERY

Maryland-Made Beer Holds Its Head Up High

British Biochemist Sets Up Brewery on Eastern Shore

By A.M. Foley
Special to The Washington Post

CAMBRIDGE, Md.—Alan Pugsley has taken the long route from his native Britain to this Eastern Shore city, spending time in China, Belgium, France and Canada. But the biochemist says it is a small price to pay for his love of good beer.

Pugsley is a renowned brewmaster who has set up the new Wild Goose Brewery here, one of the few such microbreweries in Maryland that offer an alternative to the mass-produced beers and ales most people know. The brewery, on the site of the old Phillips packing plant that once canned everything from oysters to C rations, now produces bottles and kegs of pale ale by Pugsley and his partners, who include Washington area lawyers Ted Garrish and John Byington, businesswoman Nancy Davis and journalist Richard Klein.

Brewmaster is a title that may conjure up the image of a pot-bellied elder, perhaps with a drooping white mustache, but Pugsley is none of the above. At 30, he is lean and mop-topped, and his credentials belie his youthful appearance.

"After graduation I joined Peter Austin, a brewer of 40 years' experience," Pugsley said. "He was my mentor." Bucking the takeover trend then underway in Europe as well as in this country, Austin had successfully established a small, regional brewery in Ringwood on the south coast of England.

Subsequently, he was so besieged for advice by would-be brewers that within a few years Pugsley was dispatched to exotic locations around the globe gaining literally a world of experience.

"I've been lucky," he said matter-of-factly. "I've done a lot of these."

While in Portland, Maine, setting up the Geary Brewery and Gritty McDuff's brewpub, he was introduced to Garrish and Byington.

"They were real interested in building a brewery somewhere, so they thought about doing one in Aruba," he recalled. "We all got together and started working on that project, which didn't happen because of all sorts of red tape. But then we decided to do this one in Maryland [because it was closer to the partners' home base] and that's how I came to be down here." The partners had looked closer to home in Annapolis and Kent Island before settling on the

Cambridge site, which affords ample space and convenience to markets from Washington to Ocean City and Norfolk.

The establishment of regional breweries runs counter to the national trend in which several major companies have been buying out smaller breweries for the past 30 years. Since the 1960s, the G. Heileman Brewing Co. swallowed, among others, such labels as Sterling, Wiedemann, Pfeiffer, Jacob Schmidt, Drewry's, Cook, Kingsburg, Grain Belt, Hauensteins, Rainier, Falls City, Carling's, Tuborg, Colt .45, Atlas, National, Tivoli, Stag, Dutch Treat, Van Lauter, Red White and Blue, Lone Star, Champale, Christian Schmidt, Stag and Blatz. Three major brewing companies today control most of the beer and ale consumed in this country and spend generously to advertise their products, thus making it very difficult for small breweries to find a market.

But microbreweries offer a product that is generally fresh, unpasteurized and chemical-free, Pugsley explained.

"Pasteurization gives a long shelf life, but it's not an ideal thing to do from a flavor point of view," he said. "It's ideal if you're going to be shipping it miles away. That's why all imports are pasteurized. But generally, the fresher this type of beer, the better it tastes."

Besides imparting a bready flavor, pasteurization initiates a vicious cycle. The heat treatment that sterilizes the brew also stops the natural carbonation process, which must then be restored with other gases. Brewing practices vary, but additives may then be employed to prolong shelf life, which may damage the head, which in turn may require further additions to ensure head retention. While most beer drinkers prefer not to dwell on all this, some have reacted by supporting regional microbreweries.

"Microbreweries have trebled, quadrupled, over the last three or four years," Pugsley said. "Most are semiautomated like we are, as opposed to everything being run by computer. The brew is totally dependent on the brewer. It's not a mass-production chemical plant."

Since the first brew at the end of October, distribution of Pugsley's Wild Goose Pale Amber Beer has spread from its home base here in Dorchester County throughout the Eastern Shore and into Annapolis, Baltimore and Washington. The brewery is producing 4,500 cases a month, which is

The brewery was established in Cambridge because of its ample space and convenience to East Coast markets.



BY BRAD WYKE—THE WASHINGTON POST



BY JOEL RICHARDSON—THE WASHINGTON POST

Brewmaster Pugsley at work: "The brew is totally dependent on the brewer."

about full capacity for its current equipment. But the plant has ample room to triple production if needed, he said.

Of course, the path to full production has not always been smooth. The first hurdle was to gain acceptance in an area where the predominant faiths advocate total abstinence from alcohol. Nonetheless, the Cambridge City Council voted 4 to 1 in favor of granting the needed permit.

The brewery also faced some physical hurdles. As cranes were lifting city-required siding onto the brewery, Hurricane Hugo threatened, then spared Cambridge. Ten days later, a neighboring cold-storage warehouse caught fire and evacuation was ordered in the area because of the potential explosion of its ammonia tanks. The brewery was unharmed.

Pugsley cannot relax.

"We work 365 days a year," he said. "We're bottling on weekends. You can't be afraid to work. You have to be there every day taking its temperature. You must treat everything with respect, but especially your yeast."

It is that aspect of life in the brew that interests Pugsley, who points out that he's a biochemist, not a chemist. "Biochemistry is the chemistry of living things, while chemistry is just chemistry, which is not my interest," he said.

The first batch of Wild Goose got its start from the Ringwood Brewery, fermented by a strain of freeze-dried yeast brought from England.

As Pugsley explained: "Yeast is a living cell, simple as that. It's a living thing, so it has to be handled

very sterilely, very cleanly. It regenerates new generations. Every time I ferment here, there's new generations propagated.

"It's a top-fermenting yeast, so it produces a foot head of yeast which is thick. So after fermentation you scoop it off and keep it in sterile buckets in the fridge until the next brew. Then for the next brew, you use what you took off the first one. You just keep it going."

Brewers have kept it going for a while. Hieroglyphics depict crocks of beer fermenting in the kitchens of the pharaohs' Egypt. A Pilgrim diary records that they stopped exploring and landed at Plymouth Rock because their supplies were running low, "especially our beer." George Washington had a brewery at Mount Vernon, and if the truth be told, many a crockful was brewed behind the woodstoves of old Dorchester County.

Musing on the difference between his and run-of-the-mill brews, Alan Pugsley verges on poetry.

"Wild Goose is full-bodied, smooth. It has a good balance between malt and hops," he said. "The after-finish on the back of the palate has a fairly hoppy after-flavor, but there's also a residual sweetness that counteracts with that too. Fully well-rounded all together—bordering on the hoppy side of things, particularly for the American taste."

Some initially mistake Wild Goose's full flavor for extra potency, but it is no stronger than beer from the big breweries, just fresher.

"They're tasting the ingredients, perhaps for the first time," he said.

Lets all go to



Please note the Election of Officers. The ballots must be returned by July 15th. Mail to N.A.B.A. 2343 Met-To-Wee Lane Wauwatosa Wi 53226. The offices of President, Vice President, Recording Secretary and Treasurer were nominated and elected without opposition. The ballots are for the election of three Directors.

The 1990-1991 Dues were due May 31,1990. Still only \$20 please mail to N.A.B.A. 2343 Met-To-Wee Lane Wauwatosa Wi 53226. Do not pay your dues at the Baltimore Convention because the Convention Chairman has no membership records.

Next the only thing to think about is the Baltimore Convention. Its a great place to have a Convention come early and enjoy the historical area. Conventions are always in a different city every year so do not miss this chance to go EAST.

WELCOME to the New Members I would guess some have joined N.A.B.A. to receive help to add to their Breweriana collecting. Its a secret trust of N.A.B.A. members to help other Breweriana Collectors?

Robert E. Jaeger
Executive Secretary

NEW MEMBERS

ALEXANDER ROBERT W. (Phyllis)
180 NW 231st Street
Hillsboro Or 97124
503-648-5009
All breweriana-knives
mugs steins-tap knobs
tokens-watch fobs

BINNION ROBERT C. (Janie)
P.O. Box 927
Banner Elk NC 28604
704-898-5101
Mirrors-mugs steins
neon signs-signs
statues-trays

BORN CHARLES
700 N. Indian Creek Drive
Apt. B-20
Clarkston Ga 30021
404-292-4229
All breweriana-bottles
mini beers-mugs steins
pitchers-salt shakers
Bud, Miller, Strohs,
Coors, Olympia, etc.

BROGAN JOHN H. JR.
502 S. Broadway
Tyler Tx 75702
214-597-1311 (after Nov.4
area code is 903)
Lamps-leaded glass windows
statues-miniature vehicles &
wagons

BRUNAKER CHUCK (Betty)
519 N. Wayne Street
Piqua Oh 45356
513-773-5426
Bottles-glasses-mugs steins
openers-signs-trays
All Brwgs. all Brands

BURGER BRAD
4429 Rainbow Circle
Jefferson City Mo 65109
314-893-3032
All breweriana
Capital Brwg. Jefferson
City Mo. Hyde Park,
Griesedieck

BURT TOM
2021 N. Milpitas Blvd. #118
Milpitas Ca 95035
408-262-1947
Bottles-calendars-glasses
history-photos
reverse paint on glass
California Brwgs. Pre-Prohibition

DAVIS DOUG HAWES
419 Schellridge Road
Jefferson City Mo 65109
314-893-4618
Cans(U.S.Pre 1973) coasters
(U.S.) crowns(Corks only)
matches(Pre 1970) Missouri
Breweriana(Pre 1970)

DAVIS LEE (Kathleen)
4150 Old Orchard Road
York Pa 17402
717-757-7267
Reverse paint on glass
I do reverse glass signs
& restorations

DULANEY DAVID
1102 N. Court
Ottumwa Ia 52501
515-684-6703

EVY KEVIN (Jadzia)
592 Morgan Avenue
Brooklyn NY 11222
All breweriana-glasses
openers-tip trays

FARRELL PATRICK (Bernie)
8736 Tiburon Drive
Cincinnati Oh 45249
513-489-8148
All breweriana-calendars
coasters-foam scrapers
tap knobs-trays
Braumeister, Pabst, Old Timers

FERLANDS RICHARD (Bonnie)
23 Morse Avenue
Butler NJ 07405
201-838-3089
Coasters-labels-mini beers
mugs steins-signs-mirrors
All Brwgs. All Brands

NEW MEMBERS

GINGRICH JOHN E.
55 Morgan Avenue Apt. #4
Kitchener Ontario
Canada N2A 2M3
519-894-3847
All breweriana-books magazines
bottles-cans-coasters-labels
North American & Foreign

GORDON DONNA (Dewey)
P.O. Box 291
Abingdon IL 61410
309-462-3215
All breweriana-cans
matches

GUENTHER JEFFREY
1203 S. 30th Street
Milwaukee WI 53215
414-383-3277
Bottles-cans-mugs steins
tip trays-trays
Midwest Breweriana

HAM BILL
72 La Espiral
Orinda Ca 94563
415-254-8496
Bottles
Ferdinand Bosch Brwg.
Est. 1854 "Old Bosch Brwg.
Downieville Ca.

HENRY FRANK (Lynn)
14594 Thomas
Allen Park MI 48101
313-386-7027
Books magazines-bottles-cans
labels-mini beers-signs
A - B (Budweiser)

JAMES SAMUEL L.
P.O. Box 96
Wynnewood Pa 19096
215-649-1831
All breweriana

JOHNSON EARLE (Mona)
2401 N. Western Avenue
Chicago IL 60647
312-276-9730
All breweriana-openers
neon signs-signs
Chicago (Esp) Atlas Prager
Van Merritt, Berghoff

KERN JACK (Ellen)
7970 Bricker NW
Massillon Oh 44646
216-854-5282
All breweriana Michigan
Kern Brwg. Port Huron

MAC TAGGART MARC (Lynn)
603 E. Butler
Manchester Ia 52057
319-927-5913
Cans
Mail order
Mac's Video Canz

MARC ORRY
30 Rue Des
Luxemburg 1621
Luxemburg (Europe) 1621
488983
Coasters-labels
Collect everything from
Luxemburg

MARQUART REV. DON (Neil)
905 Hackberry Box 250
Ganado Tx 77962
512-771-2465
Mugs steins-trays

MC GEE JAMES
930 Rose Blossom Drive
Cupertino Ca 95014
408-725-8205
Sports related Breweriana
openers-glasses-posters-signs
All Budweiser, Cans, tappers

MC LEAN PATRICK
c/o Anheuser Busch Inc.
2700 S. Broadway
St. Louis Mo 63118
Lithos-mugs steins-plates
Anheuser Busch Budweiser

MC SHANE REBECCA KOLB (Daniel)
3276 Queen Court
Bay City MI 48706
517-686-5667
All breweriana
Kolb Brwg. Co. Bay City MI.

MEEHAN RICK (Beth)
3270 Sopia Street
Snellville Ga 30278
404-979-1480
Ash trays-coasters
glasses-mirrors
mugs steins-patches
Budweiser, Miller, Strohs,
Coors

MILLER MICHAEL R.
P.O. Box 12336
Glendale Ca 91214

NELSEN LE ROY C.
R.R. #4 Box 94A
Fremont Ne 68025
402-727-7249
Mugs steins
Anheuser Busch, Coors

ONBERG DAVE
48 Edgerton Road
Edgerton WI 53534
608-884-9944
Clocks-mirrors-neon signs
signs-tap knobs
Coors Silver Bullet

PAWLISA TOM (Patricia)
RR # 1 Box 37
Centralia IL 62801
618-532-2974
Clocks-mirrors-mugs steins
neon signs-signs
Anheuser Busch Budweiser

PISKER LEO (Herta)
A - 1151 Wein
Postfach
Austria
Coasters-openers

ROOSMALEN LAWRENCE (Susan)
431 S.E. 11th Avenue
Fairbault Mn 55021
507-334-3892
All Brewweiser Budweiser
cans-mugs steins (Mailyly)
neon signs-paper items-signs
Budweiser

ROTH MICHAEL L. (Janet)
8 Ridgcrest Drive
Hudson NH 03051
603-880-6356
Coasters-mugs steins
neon signs-openers
signs-tap knobs
Harvard, Foreign,
New England

SCHISLER DONALD E. (Darlene)
402 Knox Street
Abingdon IL 61410
309-462-3618
All breweriana
Budweiser Beer Steins

SELMENCI ANDY (Dorothy)
115 Leland Road
London Ontario
Canada N6K 1T2
Clocks-neon signs-signs
Coors, Miller, Bud

SHERRY RICHARD
100 Grove Street
Manawa WI 54949
All breweriana

SKALA EMIL
1838 Rockford Lane
Lancaster Pa 17601
717-392-4426
Trays-signs
tap knobs-foam scrapers

SMITH THOMAS L. (Frances)
P.O. Box 306
Berwick La 70342
504-395-7168
Mugs steins
Anheuser Busch, Busch Gardens

SVEC JEAN (Richard)
3432 S. 60th Court
Cicero IL 60650
708-652-1950
Foam scrapers-glasses
mugs steins-reverse paint
on glass-salt shakers
Mostly Chicago

TIMKO CYRIL
R.D. #1 Box 181A
Hellertown Pa 18055
215-758-9111
All breweriana-matches
mugs steins-paper items
tip trays-trays

UNGER PETE (Jo)
2659 Bruno
St Louis Mo 63114
314-428-7665
All breweriana-bottles
glasses-mugs steins
statues-trays

VAIL BURR
115 St. Paul Street
Burlington Vt 05401
802-862-8650
Leaded glass windows
lithos-mirrors-paper items
reverse paint on glass
signs

WERNER LARRY (Nancy)
P.O. Box 188
Winfield IL 60190
708-690-2960
Neon signs-signs
Tin & porcelain

WYSOCKI JOHN (Violet)
366 Mill Road
Rochester NY 14624
716-225-9645
All breweriana from
Rochester N.Y. only
Labels (U. S. only)
No foreign Labels

ZOGHLIN D. ADAM (Ann)
3712 N. Broadway #202
Chicago IL 60613
312-792-7820
All breweriana-cans
Malt Liquor, Malt Lager,
Stout Malt Liquor Breweriana
Hawaii breweriana

BUY -- SELL -- TRADE

Wanted: Brewery items from Diehl's (Defiance, OH) and Buckeye (Toledo, OH). Ron Kruse, 233 Fair, Ottawa, OH 45875. (419) 523-6309.

Wanted to buy or trade: Green Bay Packers schedules, beer or non-beer sponsors/advertisers, pocket/wallet sizes to posters, any years. Larry Setaro, 6 Concord Road, Danbury, CT 06810.

Wanted: Texas breweriana, all breweries, all items. Mike Hennech, 2721 Stark, Fort Worth, TX 76112. (817) 496-1766.

Wanted: Ceramic flip-top foil label mini-mugs, c. 1950-56. Ray Frederick, 9801 Dahlia Ave., Palm Beach Gardens, FL 33410. (407) 626-3807.

Wanted to buy or trade: Brewery tokens, including Mardi Gras tokens and wooden nickels. Ralph E. Evans, 717 Richards Street, Geneva, IL 60134. (708) 232-4779.

For sale: Labels, 25 different U. S., \$2.75; 50 different, \$5.50, postpaid. Hugh Griffin, P. O. Box 1492, Portsmouth, VA 23705.

Wanted to buy: Mini-beers, inc. Wieland's (C-17), Walter's (CO-2), Spearman (FL-2), Nectar (IL-8), Camden (NJ-1), Manru (NY-22), pre-Pro and uncatalogued minis. Fred D. Hawley, 1311 Montero Avenue, Burlingame, CA 94010. (415) 342-7085.

Wanted to buy: Bubbler signs with glass letters, up to \$800 in good working condition. Also Berghoff breweriana from Fort Wayne. Robert Newman, 10809 Charnock Road, Los Angeles, CA 90034. (213) 559-0539.

For sale: Over 50 different hat pins, mostly metal from micros, \$2 each. Quantity discounts. List for SASE. Premium Bill Mugrage, 3819 190th Place, SW, Lynnwood, WA 98036. (206) 774-9849.

Wanted: Oregon pre-Pro labels, glasses, trays, letterheads, esp. Portland Brewing Co. Art Larrance, 1339 NW Flanders, Portland, OR 97209. (503) 222-7150.

Wanted: Hanley and Narragansett items. Mike McCarthy, Box 1140, Corliss Hill Road, Meredith, NH 03253.

Beer trays: Over 300 for sale. Send large SASE with 4 stamps for list. Arnold Merkitich, 602 Higbie Lane, West Islip, NY 11795.

For sale: Who's Who in Brew (1978), \$12 postpaid. Paul Burden, P. O. Box 218, Medfield, MA 02052.

Wanted: Corkscrews and beer advertising knives. Don Bull, 20 Fairway Drive, Stamford, CT 06903. (203) 968-1925.

Wanted to buy: Nectar electric signs. George W. Hilton, 6498 Summer Cloud Way, Columbia, MD 21045.

EVENTS OF INTEREST

July 11-14	Eastern Coast Breweriana Association, Oldenberg Brewery, Fort Mitchell, KY. National convention.
July 18-23	Stein Collectors International convention, Hamburg, Germany. Write Pat Masunov, P. O. Box 661125, Los Angeles, CA 90066.
August 2-5	National Association Breweriana Advertising, national convention, Baltimore, MD. Contact Peter Blum, 300 River Place #5000, Detroit, MI 48207. (313) 446-2624.
August 10-12	Canadian Brewerianist, national convention, Halifax, Nova Scotia. Write Lawrence Sherk, P. O. Box 191, Stn. G, Toronto, Ontario M4M 3G7.
September 6-9	Beer Can Collectors of America, CANvention XX, East Rutherford, NJ.
October 6-7	Indianapolis Antique Advertising Show, Indiana State Fairgrounds, Indianapolis. NABA will hold hospitality hour at the Holiday Inn, U. S. 421 at I-465, Friday, October 5, 8 PM.
October 11-13	Cornhusker Chapter, BCCA, 8th annual beer can and breweriana show, Holiday Inn Central, I-80 and 72nd Street. Contact Bill Baburek, 5117 Chicago, Omaha, NE 68132. (402) 551-9239.
October 12-13	Joint ECBA-NABA show, Parke Hotel, North Canton, OH. Contact Jack Kern, 7970 Bricker, NW, Massillon, OH 44646. (216) 854-5282.
October 12-14	Houston Beer Can and Breweriana Show. Ramada Hotel SW.
October 21	Brewery Collectibles Show, Red Carpet Lanes, Milwaukee.
October 27-28	Monarch Coaster Chapter, annual fall show. Contact Paul Zagielski, 6523 S. Kolin Ave., Chicago, IL 60629 (312) 284-0149.
December 2	Milwaukee Collectibles Show, Red Carpet Lanes, 5727 S. 27th Street, Milwaukee. Contact Jim Welytok, (414) 246-7171.

Bob's Bottles & Breweriana
Bob & Shirley Mann
423 Boonville St.
Springfield, MO 65806
Days 831-7316 Nights 831-8093



- **INNER HARBOR**
See U.S. Frigate Constellation
- **FELL'S POINT**
18th Century Portside Neighborhood
- **NATIONAL AQUARIUM**
From Coral Reef to Beluga Whales
- **HARBORPLACE**
135 Shops, markets, cafes in pavilions
- **MARITIME MUSEUM**
Submarine U.S.S. Torks at Pier 3

BALTIMORE

CONVENTION AUG. 3-4-5, 1990

- **B&O RAILROAD MUSEUM**
From 1856 to Pennsylvania' GG-1, Roundhouse
- **FORT McHENRY**
1812 and the Star-Spangled Banner
- **OLD BREWERIES**
Take the historic convention tour
- **SCIENCE CENTER**
Imax Theater with 5 story screen
- **SPORTS & CULTURE**
Ruth's birthplace, Poe's house, Peale Museum

