

This is as real as it gets, man! Real ale, living ale, natural ale, and cask ale all refer to the same thing. Real ale is never filtered. The tiny yeasty critters that fermented your beer have still been working at what they do best until days, or maybe even less, prior to your tasting your beer today. Beer that has not quite finished fermenting is added to a cask where the yeast completes their mission, and produces a gentle stream of natural carbonation. Finings, which attract yeast like a beer geek to a barleywine, are also added to the cask, and take the yeast to the bottom when their job is finally done. When you see a cellarman artfully tilt a cask, this is to ensure all of this sludge remains on the bottom, and you are served only bright cask ale. Our cellarman have over a decade of experience at keepin' beer real, and learned much of what they know from the the legendary Mark Dorber at the White Horse in London, and at the Great British Beer Festival. All of this magic works best at cellar temperature - about 52-54F. So while you may be a bit chilly, rest assured that your beer is lounging in absolute comfort. So let's review: Great real ale has a gentle carbonation, it is not flat; real ale is bright, not cloudy; and real ale is served at cellar temperature, not warm or cold. Our goal is to have brought you the best real ale possible, and we hope you enjoy your tasting.

Chicago Beer Society

Upcoming CBS Events

Don't miss any of them or you'll regret it the rest of your life.

Our Annual Summer Event

Pig Roast? Curds & Ale? A Cruise? Stay tuned...

Buses to Great Taste of the Midwest

August 14 - Madison WI

Take the City or Country Bus to the best beerfest anywhere.

Umpteenth Annual Picnic

September 11 - LaBagh Woods

Featuring: War of the Ribs, Chili Clash, Salsa Slam & Delicious Desserts And a New Competition - OTHER MEAT!

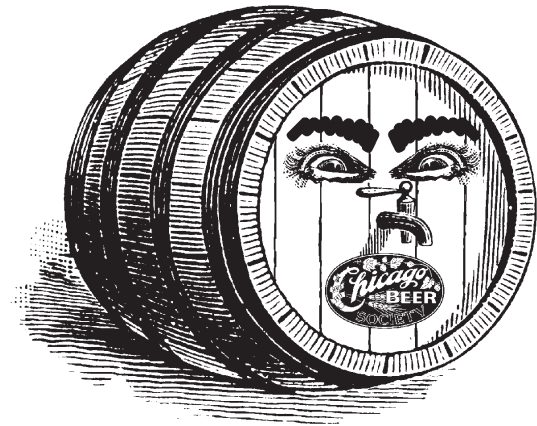
[That would be your larger cuts of pork & beef (shoulder, loin, brisket), lamb and BBQ chicken. Details to follow.]

Special thanks to Goose Island's Staff and Manager Daria Olechowski

FOR UP-TO-THE-MINUTE Chicago Beer Society
INFO AND EVENT FLYERS GO TO www.chibeer.org

Chicago Beer Society presents DAY & NIGHT OF THE LIVING ALES!

A Celebration of Real Ale
SATURDAY - MARCH 6, 2010
GOOSE ISLAND - WRIGLEYVILLE
3535 N CLARK STREET - CHICAGO



Vote for the Champion Beer of Chicagoland!
Check out CBS swag and cast your ballot...
REMEMBER TO VOTE BY BEER NUMBER!
Winners announced at 9:00.

Beers in the Garage

Listed alphabetically by
brewery and beer name

Emmett's Brewing Co. www.emmettstavern.com
West Dundee, Downers Grove & Palatine, IL

1. Victory Pale Ale

Flossmoor Station Restaurant and Brewery
Flossmoor, IL www.flossmoorstation.com

2. Bourbon McElroy Imperial Stout

43. Joppy Joppy Joy Joy Jalapeno IPA (pin)

Ultrafine Print: Due to limited space Beer #43 is stillaged in the corner between Casks 12 & 13.

3. Thammy English IPA

Goose Island Beer Co.
Chicago, IL www.gooseisland.com

4. Catwoman Black IPA

5. Oaky Rose Flemish Brown

6. Snow Leopard Mild

7. SupercalifragilisticCITRAalidocious

8. Traditional Honker's Ale

Goose Island Clybourn Brewpub
Chicago, IL www.gooseisland.com/pages/clybourn_brewpub/65.php

9. A Belgian blonde named Citrus

10. PMD Mild

Gordon Biersch Brewery • Restaurant
Bolingbrook, IL www.gordonbiersch.com

11. Coffee-infused Schwarzbier

Half Acre Beer Co.
Chicago, IL www.halfacrebeer.com

12. Ginger Twin India Red Ale

13. Over Ale American ESB



LAST CALL:
20 mins before
end of session

TAPS OFF:
15 mins before
end of session

Lucky Monk Burger, Pizza and Beer Co.
South Barrington, IL www.theluckymonk.com

14. Gr'ale Amber Ale

15. IPA

Lunar Brewing Co.
Villa Park, IL www.myspace.com/lunarbrewingco

16. Moondance IPA

Metropolitan Brewing
Chicago, IL www.metrobrewing.com

17. Keller Krankshaft Kolsch

18. Zwickel Dynamo Copper Lager

Mickey Finn's Brewery
Libertyville, IL www.mickeyfinnsbrewery.com

19. Bighead APA

20. Legspinner Barleywine

21. R.K.'s IPA

Moylan's Brewery and Restaurant
Novato, CA www.moylans.com

22. Hopsickle XXXIPA

New Belgium Brewing Co.
Fort Collins, CO www.newbelgium.com

23. Ranger IPA

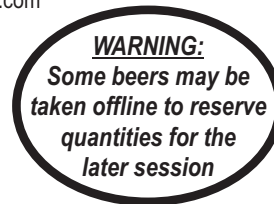
Piece Brewery & Pizzeria
Chicago, IL www.piecechicago.com

24. Dysfunktionale

25. Roland the Headless Assistant Brewer

Revolution Brewing Co.
Chicago, IL www.revbrew.com

26. Willie Wee Heavy



Rock Bottom Restaurant and Brewery
Chicago, IL www.rockbottom.com/chicago

27. Coffee Oatmeal Stout

28. Wooly Bear IPA

Rock Bottom Restaurant and Brewery
Lombard, IL www.rockbottom.com/lombard-yorktown-center

29. Argus' India Brown Ale

30. iPale

31. Pritchard #4 American Stout

Rock Bottom Restaurant and Brewery
Orland Park, IL www.rockbottom.com/orland-park

32. Imperial Stout

33. Two Bags of Crystal IPA

Rock Bottom Restaurant and Brewery
Warrenville, IL www.rockbottom.com/warrenville

34. King of Hearts Imperial Red

Surly Brewing Co.
Minneapolis, MN www.surlybrewing.com

35. Darkness

36. Mild

37. Oak Aged Dry Hopped Cynic

38. Tea Bagged Furious

Three Floyds Brewing Co.
Munster, IN www.3floyds.com

39. Admiral Lord Nelson Strong Bitter

40. Dreadnaught Imperial IPA

Two Brothers Brewing Co.
Warrenville, IL www.twobrosbrew.com

41. Cane and Ebel

42. Resistance IPA

Thanks once again to all our members and guests for your continued support of this sold out event.
Extra Special Thanks to **Brewers Supply Group** for their much appreciated sponsorship. And a Really
Very Special Thanks to the Volunteer Pourers for their diligence in serving us the finest cask ales.