



4257 N. Lincoln Ave

**Tour and Tasting**

**Saturday, December 19<sup>th</sup>, 2009**

**3:30PM**

Half Acre Beer Company began in October of 2006 when some friends took the plunge in figuring out how to create a new beer company in Chicago. The idea stemmed from a love of great beer, the community of people that surrounds it, and a desire to step out and contribute something new.

We managed to develop our first beer, Half Acre Lager, acquire all the licensing needed to legally sell beer in Illinois and hash out a deal with a local distributor, by summer 2007. We brewed our inaugural batch in the middle of July, fermented it for 30 days, bottled it, and it dropped in the distributors warehouse in the middle of August. At that point we hit the streets doing our best to gain support from local folks.

By December we had released draft beer and started offering up real pints of Half Acre Lager to Chicagoans. All the while we'd been small batch brewing here in Chicago to develop future Half Acre Beers and keep us drinking the fruits of our labor.

We managed to grow our sales base to over 100 establishments in 6 months and that number continues to grow. In July 08 we released our second beer Half Acre Over Ale, a beer we call an American Style Bitter.

On May 6th, 2008 we purchased a used 15BBI brew house that we broke down in Colorado and shipped to Chicago in order to land in our future brewery. This purchase was another step in us realizing our goals of creating a great brewing company here in the city. On October 1, 2008 we moved into our current location: 4257 N. Lincoln Ave where we built the new brewery.

[www.halfacrebeer.com](http://www.halfacrebeer.com)



Ever wonder how beer is made? Join *ChicaGourmets!* and Half Acre Beer Company owner, Gabriel Magliaro, for an exclusive sneak peak at the process behind one of Chicago's newest and hottest micro-breweries.

We'll show you each step of the process - from grain to glass. Along the way, we will taste four 8 oz. samples of the breweries artisanal beers made right on-premise in Ravenswood in their 15 barrel brew house.

Afterward, we invite you to shop at their newly opened retail space, store, where hop lovers can pick up bottles and 64 oz. growlers of Half Acre beers like Daisy Cutter, Over Ale, Half Acre Lager, Beaume - as well as local brews and spirits from the likes of Metropolitan Brewing, Goose Island, Three Floyds and Kova

ChicaGourmets! Host: Lee Schlesinger

Join *ChicaGourmets!* Membership is \$45 per year per household.

**Please reserve online at [www.ChicaGourmets.org](http://www.ChicaGourmets.org) Discover, Master Card and Visa accepted.**

Prepaid reservations must be received by December 16, 2009 - no refunds after that date.

*Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!*

Contact info: Lee Schlesinger - Email: [rls@winesellersltd.com](mailto:rls@winesellersltd.com) Tel: 847.275.3918 Web Site: [www.chicagourmets.org](http://www.chicagourmets.org)

**For non-internet reservations, mail to: ChicaGourmets! Premier Bank, 1210 Central Ave., Wilmette, IL 60091**

Dec. 19<sup>th</sup> Reserve \_\_\_\_\_ at \$20 per Member, \_\_\_\_\_ at \$25 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.

Half Acre

Name(s) \_\_\_\_\_

Address \_\_\_\_\_ Email: \_\_\_\_\_

City/State \_\_\_\_\_ Zip \_\_\_\_\_ Phone # \_\_\_\_\_