

ESTTA Tracking number: **ESTTA711123**

Filing date: **11/25/2015**

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

Proceeding	86385603
Applicant	Magnolia Brewing Company, LLC
Applied for Mark	SMOKESTACK LIGHTNING
Correspondence Address	CANDACE L MOON THE CRAFT BEER ATTORNEY APC 3914 MURPHY CANYON RD STE A244 SAN DIEGO, CA 92123-4462 UNITED STATES TM@craftbeerattorney.com
Submission	Appeal Brief
Attachments	Applicant's Ex Parte Appeal.pdf(149937 bytes) Exhibit A.pdf(2474490 bytes) Exhibit B.pdf(3339331 bytes) Exhibit C - Howlin' Wolf.pdf(423689 bytes) Exhibit D-1.pdf(144088 bytes) Exhibit D-2.pdf(155139 bytes) Exhibit D-3.pdf(152930 bytes) Exhibit D-4.pdf(147949 bytes) Exhibit D-5.pdf(151018 bytes) Exhibit D-6.pdf(144796 bytes) Exhibit D-7.pdf(153286 bytes) Exhibit D-8.pdf(153678 bytes) Exhibit E.pdf(1366180 bytes) Exhibit F.pdf(182347 bytes) Exhibit G.pdf(154728 bytes)
Filer's Name	Candace L. Moon
Filer's e-mail	candace@craftbeerattorney.com
Signature	/clm/
Date	11/25/2015

**IN THE
UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD**

Serial No. 86385603

Mark Sought: Smokestack Lightning

Applicant: Magnolia Brewing Company, LLC

Application Filing Date: January 22, 2013

Examining Attorney: Fred Carl III
Law Office 108

EX PARTE APPEAL

APPLICANT'S BRIEF

Candace L. Moon
The Craft Beer Attorney, APC
5095 Murphy Canyon Road, Ste. 240
San Diego, California 92123
Tel: (619) 749-4115
Fax: (619) 752-2224
candace@craftbeerattorney.com

COUNSEL FOR APPLICANT

INDEX OF CITATIONS

Cases

A & H Sportswear, Inc. v. Victoria’s Secret Stores, Inc., 237 F.3d 198 (3d Cir. 2000).....5

AutoZone, Inc. v. Tandy Corp., 373 F.3d 786 (6th Cir. 2004).....4

Barbaras Bakery, Inc. v. Barbara Landesman, 82 USPQ2d. 1283 (T.T.A.B. 2007).....4

Daddy’s Junky Music Stores, Inc. v. Big Daddy’s Family Music Center, 109 F.3d 275, 283 (6th Cir. 1997).....3

Elvis Presley Enters., Inc. v. Capece, 141 F.3d 188 (5th Cir. 1998).....6

Freedom Sav. and Loan Ass’n v. Way, 757 F. 2d 1176 (11th Cir. 1985).....3

Hancock v. Am. Steel & Wire Co. of N.J., 203 F.2d 737 (C.C.P.A 1953).....6

In re E.I. du Pont de Nemours & Co., 476 F.2d 1357, 177 USPQ 563 (C.C.P.A. 1973).....2, 7, 9

In re Hartz Hotel Servs., Inc., 102 USPQ2d 1150 (TTAB 2012).....8

In re Nat’l Data Corp., 753 F.2d 1056 (Fed. Cir. 1985).....3

In re Shell Oil Co., 992 F.2d 1204 (Fed. Cir. 1993).....2

In re Viterra Inc., 671 F.3d 1358, 101 USPQ2d 1905 (Fed. Cir. 2012).....2, 4

Packard Press, Inc. v. Hewlett–Packard Co., 227 F.3d 1352 (Fed. Cir. 2000).....3

Palm Bay Imports, Inc. v. Veuve Clicquot Ponsardin Maison Fondée En 1772, 396 F.3d 1369 (Fed. Cir. 2005).....7

Sun Banks of Fla., Inc. v. Sun Fed. Sav. and Loan Ass’n, 651 F.2d 311 (5th Cir. 1981).....3, 4

Therma-Scan, Inc. v. Thermoscan, Inc., 295 F.3d 623 (6th Cir. 2002).....3, 4

Vornado, Inc. v. Breuer Electric Mfg. Co., 390 F.2d 724, 156 U.S.P.Q. 34 (C.C.P.A 1968).....6

Statutes

Trademark Act section 2(d), 15 U.S.C. § 1052(d)..... 1

Trademark Act section 8, 15 U.S.C. § 10581, 2

Secondary Sources

4 McCarthy on Trademarks and Unfair Competition section 23:21 (4th ed.).....2

4 McCarthy on Trademarks and Unfair Competition section 23:22 (4th ed.).....5

4 McCarthy on Trademarks and Unfair Competition section 23:26 (4th ed.).....5

Restatement of Torts § 729 comment b.....3

TMEP

Section 1207.01..... 2, 3, 4

Section 1213.05(b).....6-7

COMES NOW the Applicant, Magnolia Brewing Company LLC, by Counsel, and hereby respectfully appeals the Examining Attorney's refusal to register the mark SMOKESTACK LIGHTNING in standard characters.

PROCEDURAL HISTORY

Applicant applied for its SMOKESTACK LIGHTNING mark on September 04, 2014, seeking registration in International Class 032 for use in conjunction with beer. The application was initially refused on December 17, 2014. When refusing Applicant's mark, the Examining Attorney's sole ground was Trademark Act Section 2(d), 15 U.S.C. § 1052(d), concluding that the applied-for mark was likely to cause confusion with U.S. Registration No. 3509698.

Applicant filed a response to the office action on March 9, 2015. The Examining Attorney issued its Final Refusal of Registration for the mark on March 25, 2015, basing the refusal on the same grounds. Applicant's Notice of Appeal was timely filed on September 17, 2015.

Because the Examining Attorney cited no other grounds for refusal of Applicant's mark, Applicant respectfully requests that this Board grant this Ex Parte Appeal and allow for the registration of the SMOKESTACK LIGHTNING mark.

ARGUMENT

On March 25, 2015, the Trademark Examining Attorney issued a final office action refusing, pursuant to Section 2(d), for the applied-for mark SMOKESTACK LIGHTNING for beer as likely to cause confusion with the registered mark SMOKESTACK SERIES, U.S. Registration No. 3509698, for beer, ale, and malt liquor. Applicant respectfully submits that the SMOKESTACK LIGHTNING mark warrants publication as it is not confusingly similar to Registrant's mark and appeals to the Trademark Trial and Appeal Board.

Determination of likelihood of confusion under Section 2(d) is made on a case-by-case basis and the factors set forth in *In re E.I. du Pont de Nemours & Co.*, 476 F.2d 1357, 177 USPQ 563 (C.C.P.A. 1973) aid in this determination. Although, depending on the evidence of record, not all of the *du Pont* factors are necessarily relevant or of equal weight in a given case. See *In re Viterra Inc.*, 671 F.3d 1358, 1361-62, 101 USPQ2d 1905, 1908 (Fed. Cir. 2012).

The most relevant *du Pont* factors in this case are: similarity of the marks, relatedness of the goods, and actual confusion. Although the Examining Attorney considered the similarities between the applied-for SMOKESTACK LIGHTNING mark and the registered SMOKESTACK SERIES mark, the *du Pont* factors and distinguishing points between these marks warrant registration of the Applicant's mark.

1. **The Marks Are Dissimilar Based on Sight, Sound, Connotation, and Commercial Impression.**

As the Examining Attorney has noted, the marks are compared for similarities in sight, sound, connotation, and commercial impression. *In re Viterra Inc.*, 671 F.3d at 1362 (quoting *In re E. I. du Pont de Nemours & Co.*, 476 F.2d at 1361) (citations omitted); T.M.E.P. §1207.01(b)-(b)(v). This test is known as the “sight, sound, meaning” trilogy. 4 McCarthy on Trademarks and Unfair Competition § 23.21 (4th ed.). The term “commercial impression” is “used to denote the ultimate conclusion of similarity or dissimilarity” resulting from the analysis of the trilogy with respect to the marks. *Id.*

In *In re Viterra*, the Federal Circuit stated, “[a]s is apparent from the plain language of this factor, marks must be viewed ‘in their entirety,’ and it is improper to dissect a mark when engaging in this analysis.” *In re Viterra Inc.*, 671 F.3d at 1362 (citing *In re Shell Oil Co.*, 992 F.2d 1204, 1206 (Fed. Cir. 1993) (“The marks are considered in their entirety, words and

design.”)). The Court further noted, “[a]lthough the court may place more weight on a dominant portion of a mark . . . the ultimate conclusion nonetheless must rest on consideration of the marks in total.” *Id.* (citing *Packard Press, Inc. v. Hewlett–Packard Co.*, 227 F.3d 1352, 1357 (Fed. Cir. 2000); *In re Nat’l Data Corp.*, 753 F.2d 1056, 1058 (Fed. Cir. 1985)). Thus, “likelihood of confusion cannot be predicated on dissection of a mark, that is, on only part of a mark.” T.M.E.P. § 1207.01(b) (quoting *In re Nat’l Data Corp.*, 753 F.2d at 1058), rather the whole of the composite marks must be compared.

Additionally, courts have noted that the use of identical, even dominant, words in common does not automatically mean that two marks are similar. *Freedom Sav. and Loan Ass’n v. Way*, 757 F. 2d 1176, 1183 (11th Cir. 1985). Instead, when analyzing the similarities of sight, sound, and meaning between two marks, one must look to the overall impression created by the marks and not merely compare individual features of the two. See, e.g., *Sun Banks of Fla., Inc. v. Sun Fed. Sav. and Loan Ass’n*, 651 F.2d 311, 317-18 (5th Cir.1981); Restatement of Torts § 729 comment b.

a. The Marks are Distinguishable based on Sight.

With regard to the sight factor, “the relevant inquiry is whether a particular trademark, when viewed alone, would lead to uncertainty about the goods or services that it identifies.” *Therma-Scan, Inc. v. Thermoscan, Inc.*, 295 F.3d 623, 633-34 (6th Cir. 2002) (quoting *Daddy’s Junky Music Stores, Inc. v. Big Daddy’s Family Music Center*, 109 F.3d 275, 283 (6th Cir. 1997) (noting that “courts must determine whether a given mark would confuse the public when viewed alone, in order to account for the possibility that sufficiently similar marks may confuse consumers who do not have both marks before them but who may have a general, vague, or even hazy, impression or recollection of the other party’s mark”) (internal quotation marks and citation

omitted))). In analyzing this consideration, courts look to font, typeface, and design. See, e.g., *Therma-Scan*, 295 F.3d at 633-34; *AutoZone, Inc. v. Tandy Corp.*, 373 F.3d 786, 796 (6th Cir. 2004). Importantly, “[t]he focus is on the recollection of the average purchaser, who normally retains a general, rather than a specific, impression of trademarks.” *Barbaras Bakery, Inc. v. Barbara Landesman*, 82 U.S.P.Q. 2d. 1283 (T.T.A.B. 2007).

Here, Applicant’s mark is SMOKESTACK LIGHTNING, whereas Registrant’s mark is SMOKESTACK SERIES. As was stated above, marks should not be analyzed by dissecting portions of the mark, but viewed in their entireties. T.M.E.P. § 1207.01(b), 1207.01(c)(2); *Sun Banks of Fla., Inc. v. Sun Fed. Sav. and Loan Ass’n, supra*, 651 F.2d at 317-18; *In re Viterra Inc., supra*, 671 F.3d at 1362. The terms “lightning” and “series” are two words that, contextually, have a very different effect on the entireties of their respective marks, and change how the marks will be seen by the public. No part of Applicant’s mark is generic to the goods and no part of the mark needs to be disclaimed, thus consumers are likely to view Applicant’s mark acts as a composite which indicates to the consumer that it is the product’s whole name. Whereas Registrant’s mark implies that it is more akin to a title for a series of products. For example, Registrant’s mark always appears as a title above a beer name. Exhibit A. The inherent nature of Registrant’s mark means it will always be seen preceding an additional beer name. Applicant’s SMOKESTACK LIGHTNING, however, denotes to the consumer a complete product name that is not likely to be seen with any additional elements as part of the beer name. It is worthwhile to note that both marks are used in relation to particular beers or beer series, both marks will – by necessity – be accompanied by the overarching brand name of the respective breweries, a fact that also serves to distinguish the two marks in terms of sight.

Thus, the marks are distinct as to sight and no likelihood of confusion exists. As such, this factor weighs in favor of Applicant.

b. The Marks are Distinguishable based on Sound.

As to the factor of sound, courts consider number of syllables, position of similar syllables, and pronunciation of the marks. See *A & H Sportswear, Inc. v. Victoria's Secret Stores, Inc.*, 237 F.3d 198, 217 (3d Cir. 2000). Courts have also looked to different stress patterns and other further sophisticated phonetic analysis in aiding its analysis of sound. 4 McCarthy on Trademarks and Unfair Competition § 23:22 (4th ed.).

Here, Applicant's mark is SMOKESTACK LIGHTNING. SMOKESTACK LIGHTNING is comprised of two words, 19 letters, and 4 syllables. Registrant's mark is SMOKESTACK SERIES and is comprised of two words, 16 letters, and 4 syllables.

Consumers would not be confused when recalling either of the marks as "lightning" and "series" are totally different from one another. "Lightning" is composed of 9 letters, while "series" is composed of 6 letters. They have no common sounds between them, and each word is pronounced entirely different from the other. The only commonality between the marks is the term "smokestack."

Thus, when looked at in their entireties, the marks are distinct as to sound and any likelihood of confusion is negated. For this reason, this factor weighs in favor of the Applicant.

c. The Marks are Distinguishable based on Meaning or Connotation.

Meaning or connotation is the third factor considered in a similarity analysis. 4 McCarthy on Trademarks and Unfair Competition § 23:21. "The 'psychological imagery evoked by the respective marks' may overpower the respective similarities or differences in appearance and sound." 4 McCarthy on Trademarks and Unfair Competition § 23:26 (quoting *Vornado, Inc.*

v. Breuer Electric Mfg. Co., 390 F.2d 724, 156 U.S.P.Q. 340 (C.C.P.A. 1968) (Smith, J., dissenting)). As to the meaning, courts look to either the dictionary definition or “the context of use, such as material on labels, packaging, advertising, and the like.” *Hancock v. Am. Steel & Wire Co. of N.J.*, 203 F.2d 737, 740-41 (C.C.P.A. 1953); *see Elvis Presley Enters., Inc. v. Capece*, 141 F.3d 188, 201 (5th Cir. 1998).

Here, each of the marks conjures up different imagery and meaning to the consumers. Applicant’s SMOKESTACK LIGHTNING mark conveys imagery of billowing smokiness impregnated by branches of powerful light. The connotation evokes a vivid contrast between the industrialism of a single “smokestack” as balanced against the strength and power of nature conjured by “lightning” striking. The overall visual image is both dark and light, mechanized and natural. On the other hand, Registrant’s mark conjures up images of a product line. Moreover, the line also focuses exclusively on the industrial connotation of “smokestacks” given that the only modifier to “smokestack” is “series.” The visual image evoked by Registrant’s mark is therefore a series of smokestacks lined up, one after the other- purely industrial. This image is fitting, as Registrant uses the mark as a title for a series of different beers. Exhibit B. Many of these beers also reinforce the industrial connotation evoked by the mark’s meaning. For example, the two beers in the series brewed year-round are named “TANK 7 FARMHOUSE ALE” and “DOUBLE-WIDE I.P.A.” each of which also conjure factory imagery.

Furthermore, trademark law recognizes that “there may be something about the components of [a] mark that joins them together and transforms them into a unitary phrase or slogan... such as word pattern, double entendre, and incongruity, or the context, rhetorical structure, or some other aspect of the mark creates a distinct meaning or commercial impression that is more than its constituent parts, [if so,] the phrase should be deemed unitary.” T.M.E.P.

1213.05(b)(iii) (internal cites omitted). Here, SMOKESTACK LIGHTNING has a double meaning in that it is a reference to the visual imagery created by the beer (a dark colored beer topped with bright, white foam) and it also refers to a classic blues song performed by the blues musician “Howlin’ Wolf”. See Exhibit C. The significance of this double meaning is very important to understanding the composite of the mark. This naming strategy for Applicant’s beer is meant to evoke a connection between the strength and darkness of the beer and the soulful emotion of Howlin’ Wolf’s Grammy Award-winning song. Exhibit C. Given this context, Applicant’s mark has a wholly different meaning and imagery from that of Registrant’s, and will likely elicit a particular emotional connection for consumers who enjoy Applicant’s beer and Howlin’ Wolf’s song. Registrant’s mark does not attempt to create any sort of double meaning or double entendre, it is merely a naming structure for a series of beer products.

Ultimately, the marks are completely dissimilar as to meaning, and this factor weighs in favor of Applicant by finding no likelihood of confusion.

2. Registrant’s Mark is Only Entitled to a Narrow Scope of Protection Because of the Prevalence of Third Party Use.

Evidence of third-party use falls under the sixth *du Pont* factor – the “number and nature of similar marks in use on similar goods.” *In re E. I. du Pont de Nemours & Co.*, 476 F.2d at 1361. If the evidence establishes that the consuming public is exposed to third-party use of similar marks on similar goods, it “is relevant to show that a mark is relatively weak and entitled to only a narrow scope of protection.” *Palm Bay Imports, Inc. v. Veuve Clicquot Ponsardin Maison Fondee En 1772*, 396 F.3d 1369, 1373-74 (Fed. Cir. 2005). Third-party registrants and use may be relevant to show that a mark or a portion of a mark is descriptive, suggestive, or so commonly used that the public will look to other elements to distinguish the source of the goods

or services. See, e.g., *In re Hartz Hotel Servs., Inc.*, 102 U.S.P.Q.2d. 1150, 1153-54 (TTAB 2012). A search of the USPTO database results in several design mark records that are similar to Registrant's mark. All of these marks have co-existed without consumer confusion to date.

These marks are:

- SMOKESTACK (Reg. No. 2110643): restaurant services, namely, preparing food for human consumption on and off the premises;
- SMOKESTACK (Reg. No. 4518184): Meats and prepared foods, namely, prepared meat, processed fruits and vegetables, cut fruits and vegetables, prepared meals consisting primarily of meat or vegetables, and other food dishes for human consumption...;
- THE SMOKESTACK (App. No. 86556088): sandwiches;
- SMOKESTACK (Reg. No. 2478662): Optical stack of removable lenses for face shields attached to helmets and for eye shields such as goggles having a lens cover plate;
- THE SMOKESTACK CO. (Reg. No. 3330165): Wood chips for barbecue grilling;
- SILOS & SMOKESTACKS (Reg. No. 1880159): promoting public awareness of the need to recognize, preserve and celebrate America's agricultural and industrial heritage;
- SMOKESTACK STUDIOS (Reg. No. 4617228): Retail store services and online retail store services featuring home furnishings, namely, shelves, tables, desks, lamps and lighting fixtures, home decor and accessories, vinyl decals, and signs;
- SMOKESTACK STUDIOS (App. No. 86402413): Industrial, rustic, chic furniture, accessories, interior design, reclaimed furniture, custom.

Exhibit D.

Additionally, there are a number of breweries that also use the term "smokestack" to identify beer and taprooms. These include:

- Vertigo Brewing – Smokestack Red;
- Tin Roof Brewing Co. – Smoke Stack Brown Ale;
- East End Brewing Company – Smokestack Heritage Porter;
- 6 Pack Smokestack;
- Smokestack Brew.

Exhibit E.

Given this evidence, Registrant is only entitled to a narrow scope of protection. Consumers have been exposed to a number of products, including different types of beer, that use the term “smokestack.” The frequency with which “smokestack” is used shows that consumers rely on other identifying markers to determine and/or recall the source. In this case, the addition of “Lightning” will direct consumers to Applicant as the source of the product and no likelihood of confusion exists.

As such, Applicant’s mark is distinctive from Registrant’s, as well as the other marks, because it acts as a composite comprised of both SMOKESTACK and LIGHTNING. Thus, this factor weighs in favor of Applicant.

3. There Has Not Been Any Consumer Confusion Between the Marks Despite Well Over Five Years of Overlapping Use.

The final relevant *du Pont* factor is the determination of likelihood of confusion, namely, “the nature and extent of any actual confusion.” *In re E. I. du Pont de Nemours & Co.*, 476 F.2d at 136.

Applicant has been using its mark since approximately February 1, 2003 and has continuously used it in commerce since October 21, 2010. Exhibit F. Registrant has been using

its mark since August 13, 2007. Exhibit G. Thus, the marks have coexisted for nearly five years without any incidences of consumer confusion or altercation.

To the best of Applicant's knowledge, Applicant's mark has never been confused with Registrant's mark, Applicant has never received any inquiries from consumers regarding Registrant's mark, nor have Applicant's products ever been confused with Registrant's products. Exhibit F. Thus, these facts lead to a conclusion that there is no likelihood of confusion and the marks can coexist peacefully.

Thus, this factor favors a finding of Applicant.

CONCLUSION

For the foregoing reasons Registrant's and Applicant's marks can coexist without a likelihood of consumer confusion and the SMOKESTACK LIGHTNING mark is therefore registrable. Accordingly, Applicant respectfully requests that its mark SMOKESTACK LIGHTNING proceed to publication.

Respectfully submitted this 25th day of November 2015,

/clm/

COUNSEL FOR APPLICANT

Candace L. Moon
The Craft Beer Attorney, APC
5095 Murphy Canyon Road, Ste. 240
San Diego, California 92123
Tel: (619) 749-4115
Fax: (619) 752-2224
candace@craftbeerattorney.com



Twelve 750 ml (25.4 fl oz) bottles

BOULEVARD
BOULEVARD

Smokstack Series Boulevard is a classic, smooth, and balanced beer, with a unique flavor of hops. Boulevard's Smokestack Series includes both unadorned styles and full expressions, allowing our brewers the freedom to explore some of the most interesting flavors of their craft.

We hope you enjoy the flavor of this beer, and we encourage you to stay tuned — the Smokestack Series is just getting started, with special limited releases all through the year to come. Learn more at smokstack.com.

Smokestack Series • BOULEVARD •  • BREWING CO. • Smokestack

Smokestack Series



PTO Form 1583 (Rev 5/2006)
OMB No. 0651-0055 (Exp 09/30/2014)

Combined Declaration of Use and Incontestability under Sections 8 & 15

Handwritten Signature

To the Commissioner for Trademarks:

REGISTRATION NUMBER: 3509698

REGISTRATION DATE: 09/30/2008

MARK: SMOKESTACK SERIES

The owner, DUVEL ASSET COMPANY S.A.R.L., a limited liability company, having an address of
AM HOCK 2
WEISWAMPACH, L-9991
Luxembourg

is filing a Combined Declaration of Use and Incontestability under Sections 8 & 15.

For International Class 032, the mark is in use in commerce on or in connection with **all** of the goods or services listed in the existing registration for this specific class: Beer, ale and malt liquor; **and** the mark has been continuously used in commerce for five (5) consecutive years after the date of registration, or the date of publication under Section 12(c), and is still in use in commerce on or in connection with **all** goods or services listed in the existing registration for this class. Also, no final decision adverse to the owner's claim of ownership of such mark for those goods or services exists, or to the owner's right to register the same or to keep the same on the register; and, no proceeding involving said rights pending and not disposed of in either the U.S. Patent and Trademark Office or the courts exists.

The owner is submitting one(or more) specimen(s) for this class showing the mark as used in commerce on or in connection with any item in this class, consisting of a(n) Specimen.

Specimen-1 [SPN0-66195157126-112401456_._SPECIMEN.pdf]

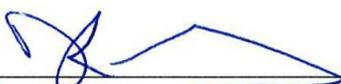
A fee payment in the amount of \$300 will be submitted with the form, representing payment for 1 class (es), plus any additional grace period fee, if necessary.

Declaration

The mark is in use in commerce on or in connection with the goods and/or services identified above, as evidenced by the attached specimen(s) showing the mark as used in commerce. The mark has been in continuous use in commerce for five (5) consecutive years after the date of registration, or the date of publication under Section 12(c), and is still in use in commerce. There has been no final decision adverse to the owner's claim of ownership of such mark, or to the owner's right to register the same or to keep the same on the register; and there is no proceeding involving said rights pending and not disposed of either in the U.S. Patent and Trademark Office or in the courts.

The undersigned being hereby warned that willful false statements and the like are punishable by fine or imprisonment, or both, under 18 U.S.C. Section 1001, and that such willful false statements and the like may jeopardize the validity of this document, declares that he/she is properly authorized to execute this document on behalf of the Owner; and all statements made of his/her own knowledge are true and that all statements made on information and belief are believed to be true.

Signature Section

Signature: 
Date: 3/11/14
Signatory's Name: Daniel Krug
Signatory's Position: Director

NOTE TO APPLICANT: When filed as part of the electronic form (i.e., scanned and attached as an image file), the signature page **must** include both the signature information **and** the boilerplate declaration language. Do **not** include the entire application, but do ensure that the boilerplate declaration language actually appears; *a signature by itself will not be acceptable*. If, due to browser limitations, the boilerplate declaration language appears on a previous page when printed, you must "merge" the declaration and signature block onto a single page prior to signing, so that the *one complete page* can be scanned to create an acceptable image file. It is recommended that you copy-and-paste the entire text form into another document, manipulate the spacing there to move the declaration and signature section to a separate page, and then print this new version of the text form to send to the signatory.



Quick Links

- 80-Acre Hoppy Wheat Beer
- Bob's '47 Oktoberfest
- Boss Tom's Golden Bock
- Bully! Porter
- Dark Truth Stout
- Double-Wide I.P.A.
- Irish Ale
- KC Pils
- Long Strange Tripel
- Nutcracker Ale
- Pale Ale
- Pop-Up Session I.P.A.
- Single-Wide I.P.A.
- Tank 7 Farmhouse Ale
- The Sixth Glass
- Unfiltered Wheat Beer
- ZON Belgian-style Witbier

Smokestack Series

Taking our passion to new heights.

A labor of love, these bold, complex ales include both traditional styles and daring experiments, allowing our brewers to explore some of the more esoteric realms of their craft. They have been carefully nurtured and refined through countless test brews over many years.

Each Smokestack beer boasts a unique and distinctive personality — no wallflowers here. Some display intense hoppiness, others a remarkable yeast character, still more reveal the mysterious depth of wood aging. The singular nature of these beers is also reflected in their presentation: 750ml champagne bottles with a traditional cork and cage finish.

Some Limited Release Smokestack beers (Saison-Brett and Bourbon Barrel Quad, for example) may be cellared for months or even years, deepening and enriching their complexity. Unlike fine wines, these beers should be stored upright.

THE SMOKESTACK SERIES PORTFOLIO

There are six year-round releases in The Smokestack Series: The Calling, Tell Tale Tart, Tank 7 Farmhouse Ale, The Sixth Glass, Long Strange Tripel, and Dark Truth Stout. Limited Releases and Seasonal Brands also appear in select markets throughout the year. We invite you to explore each of these fine craft beers and discover the legacy behind the libation.

For questions related to the Smokestack Series, try the [Beer FAQ](#) page.

Search

Go



Quick Links

- 80-Acre Hoppy Wheat Beer
- Bob's 47 Oktoberfest
- Boss Tom's Golden Bock
- Bully! Porter
- Dark Truth Stout
- Double-Wide I.P.A.
- Irish Ale
- KC Pils
- Long Strange Tripel
- Nutcracker Ale
- Pale Ale
- Pop-Up Session I.P.A.
- Single-Wide I.P.A.
- Tank 7 Farmhouse Ale
- The Sixth Glass
- Unfiltered Wheat Beer
- ZON Belgian-style Witbier

Smokestack Series FAQ

You have questions. We have beer.

We like to think our Smokestack Series beers speak for themselves, but just in case, we're offering responses to a few of the most-often asked questions on our favorite subject.

- What makes the Smokestack Series different from other Boulevard beers?
- Where does the name "Smokestack Series" come from?
- Will there be more Smokestack beers?
- Where are Smokestack beers brewed and packaged?
- What are the ingredients in Smokestack beers?
- Where can I find Smokestack Series beers?
- Are Smokestack beers available on tap?
- What does the batch number on a Smokestack bottle represent?
- Can you cellar Smokestack beers?
- How do I properly store my Smokestack beers?
- What's the best way to open a Smokestack bottle?
- What is the correct way to serve a Smokestack beer?
- Why do Smokestack beers have so much foam?
- Why is there sediment in a Smokestack bottle?
- Why are Smokestack beers packaged in big bottles?

What makes the Smokestack Series different from other Boulevard beers?

The Smokestack Series is a special collection of bigger, bolder, more complex brews that generally possess a higher alcohol content than our core brands, perfect for sipping or sharing.

Where does the name "Smokestack Series" come from?

Rising high above our original, turn-of-the-century brewery, the old brick smokestack stood silent but faithful watch through decades of rapid and often extraordinary change. When our recent expansion allowed us to fulfill a long-held dream – creating a line of bold new beers, modern riffs on traditional styles – it seemed only fitting to christen them the Smokestack Series.

Will there be more Smokestack beers?

Alive and evolving, the Smokestack Series will grow and develop as our brewers continue to explore the more esoteric realms of their craft. Presently, the Series consists of four year-round brews, several seasonal offerings, and various limited release beers – but keep your eyes open.

Where are Smokestack beers brewed and packaged?

We brew and ferment all Smokestack beers right here at the brewery. Some limited release barrel-aged beers may condition for months or years at an off-site location with naturally cool and consistent climatic conditions. The beers are packaged on our dedicated Smokestack bottling line at our facility just a few blocks down the street from the brewery.

What are the ingredients in Smokestack beers?

Like our core brands, Smokestack beers are made from the four primary ingredients: malted barley, hops, yeast, and water. Depending on the brand, we may employ additional ingredients such as wheat, candy sugar, spices, etc. Specific yeast strains are sometimes used to impart distinct flavor and aroma characteristics, and certain limited release beers are aged in wood barrels. For a complete list of ingredients for each beer, check out the individual beer pages.

Where can I find Smokestack Series beers?

The Smokestack Series can be found in retail establishments like restaurants, bars, liquor stores and grocery stores. To find the retailer closest to you, try our Beer Finder.

Search

Go

Are Smokestack beers available on tap?

Currently, Tank 7 Farmhouse Ale and Double-Wide I.P.A. are the only year-round Smokestack Series brew that are available on tap in retail outlets. Varied amounts of seasonal Smokestack beers are available in select markets as well, and we do our best to have special selections tapped in our Tasting Room for brewery visitors to enjoy.

What does the batch number on a Smokestack bottle represent?

The batch number consists of a letter or number indicating the brand, followed by the Julian date when the beer was bottled. For example, 70071 is a bottle of Tank 7 (7) bottled in 2010 (the first 0) on March 12th (071, the 71st day of the year). We also provide a "Best By" date (mo/yr) underneath the batch number, in this case 03/11. The beer is not necessarily bad after expiration, but may have passed its prime. Seasonal and limited release beers also have a Best By date, but instead of a bottling date, a batch number. For example, 2010-1 on a bottle of Rye-on-Rye is used for the first batch bottled in 2010. The Best By date is 01/13, indicating that we believe this beer can be aged for up to three years.

Can you cellar Smokestack beers?

Smokestack beers are bottle conditioned and generally respond well to limited cellaring. However, we believe that the prime drinking window for most year-round and seasonal Smokestack beers is from three to nine months after bottling, when the flavors have fully developed and harmonized. Our limited release and barrel-aged Smokestack beers, on the other hand, have a "best by" date of approximately three years, and can benefit from more extend aging. We recommend cellaring your beer upright, in a cool, dark, dry location.

How do I properly store my Smokestack beers?

If you plan on consuming your bottles fairly soon, we recommend storing them upright in a consistently cool spot (like, say, a refrigerator). If you are planning on hanging on to the beer for a while for a special occasion, please refer to the above question.

What's the best way to open a Smokestack bottle?

In general, open a Smokestack beer as you would a bottle of champagne. There are several methods, but we recommend removing the wire cage securing the cork, wrapping the bottle's neck and cork in a dish towel, angling the bottle away from living creatures, taking hold of the cork with the towel, and gently twisting the bottle until the cork releases. Occasionally, cork removal can present more of a challenge. In those situations, try following the examples depicted in this YouTube video.

What is the correct way to serve a Smokestack beer?

Smokestack beers are built for comfort, not for speed. Take your time and, if possible, use a style-specific glass designed to best express the specific aroma and flavor characteristics of the beer. If you don't have the perfect glass, a stemmed, tulip-shaped vessel will serve the purpose, even an ordinary wine glass. If you would like to purchase a lovely and anatomically correct Smokestack Series glass from our Dry Goods store, [click here](#).

Why do Smokestack beers have so much foam?

Most Smokestack beers have relatively high levels of CO₂ to balance the malty sweetness and to allow the flavors to "explode" across your taste buds. In barrel-aged beers, carbonation is kept more moderate to better pronounce the vanilla and toffee flavors imparted during wood aging. To properly decant a Smokestack beer, start by pouring gently into a glass held at an angle. Slowly straighten the glass to control the amount of foam. While your mouth savors the taste, your eyes can revel in the fluffy head that leaves telltale lacing on the glass as you enjoy it.

Why is there sediment in a Smokestack bottle?

Smokestack beers are unfiltered to avoid stripping flavor from the beer. Besides yeast from the bottle conditioning, the bottom of a bottle may also hold some build-up of proteins. You can choose to avoid this sediment by decanting the bottle, leaving the last 1/2" or so in the bottle. If you don't mind a cloudy, full-flavored beer, feel free to pour every last drop.

Why are Smokestack beers packaged in big bottles?

In many cultures, beer is a social experience underscored by quality rather than quantity. By packaging these beers in 750ml champagne bottles, we invite you to share these beers with family and friends, or to enjoy them with a meal. We do offer some Smokestack beers in four-packs of 12-ounce bottles because, well, sometimes you just want to enjoy a special beer all by yourself.

Howlin' Wolf

From Wikipedia, the free encyclopedia

Chester Arthur Burnett (June 10, 1910 – January 10, 1976), known as **Howlin' Wolf**, was an African-American Chicago blues singer, guitarist and harmonica player, from Mississippi. With a booming voice and looming physical presence, he is one of the best-known Chicago blues artists. Musician and critic Cub Koda noted, "no one could match Howlin' Wolf for the singular ability to rock the house down to the foundation while simultaneously scaring its patrons out of its wits";^[1] producer Sam Phillips added "When I heard Howlin' Wolf, I said, 'This is for me. This is where the soul of man never dies'".^[2] Several of his songs, such as "Smokestack Lightnin'", "Back Door Man", "Killing Floor" and "Spoonful" have become blues and blues rock standards. In 2004, *Rolling Stone* magazine ranked him number 51 on its list of the "100 Greatest Artists of All Time".^[3]

Contents

- 1 Early life
- 2 Musical career
 - 2.1 1930s and 1940s
 - 2.2 1950s
 - 2.3 1960s and 1970s
- 3 Personal life
- 4 Death
- 5 Selective awards and recognitions
 - 5.1 Grammy Hall of Fame
 - 5.2 Rock and Roll Hall of Fame
 - 5.3 The Blues Foundation Awards

Howlin' Wolf



Burnett performing in 1972

Background information

Birth name	Chester Arthur Burnett
Born	June 10, 1910 White Station, Mississippi
Died	January 10, 1976 (aged 65) Hines, Illinois
Genres	Chicago blues
Occupation(s)	Musician · songwriter
Instruments	Vocals · guitar · harmonica
Years active	1940s–1976
Labels	Chess · Cadet · MCA
Website	Howlin' Wolf Foundation (http://www.howlinwolffoundation.org)

- - 5.4 Honors and Inductions
 - - 5.5 Howlin' Wolf Foundation
- - 6 Discography
 - - 6.1 Albums
- - 7 Notes
- - 8 References

Early life

Howlin' Wolf was born on June 10, 1910 in White Station, Mississippi, near West Point. He was named Chester Arthur Burnett, after Chester A. Arthur, the 21st President of the United States. His physique garnered him the nicknames of Big Foot Chester and Bull Cow as a young man: he was 6 feet 3 inches (191 cm) tall and often weighed close to 275 pounds (125 kg). He explained the origin of the name Howlin' Wolf: "I got that from my grandfather", who would often tell him stories about the wolves in that part of the country and warn him that if he misbehaved then the "howling wolves would get him". Paul Oliver wrote that Burnett once claimed to have been given his nickname by his idol Jimmie Rodgers.^[4]

According to the documentary film *The Howlin' Wolf Story*, Burnett's parents broke up when he was young. His very religious mother, Gertrude, threw him out of the house while he was a child for refusing to work around the farm; he then moved in with his uncle, Will Young, who treated him badly. When he was 13, he ran away and claimed to have walked 85 miles (137 km) barefoot to join his father, where he finally found a happy home within his father's large family. During the peak of his success, he returned from Chicago to see his mother in his home town and was driven to tears when she rebuffed him: she refused to take money offered by him, saying it was from his playing of the "Devil's music".

Musical career

1930s and 1940s

In 1930, Burnett met Charlie Patton, the most popular bluesman in the Mississippi Delta at the time. He would listen to Patton play nightly from outside a nearby juke joint. There he remembered Patton playing "Pony Blues", "High Water Everywhere", "A Spoonful Blues", and "Banty Rooster Blues". The two became acquainted and soon Patton was teaching him guitar. Burnett recalled that: "The first piece I ever played in my life was ... a tune about hook up my pony and saddle up my black mare" (Patton's "Pony Blues").^[5] He also learned about showmanship from Patton: "When he played his guitar, he would turn it over backwards and forwards, and throw it around over his shoulders, between his legs, throw it up in the sky".^[5] Burnett could perform the guitar tricks he learned from Patton for the rest of his life. He played with Patton often in small Delta communities.^[6]

Burnett was influenced by other popular blues performers of the time including the Mississippi Sheiks, Blind Lemon Jefferson, Ma Rainey, Lonnie Johnson, Tampa Red, Blind Blake, and Tommy Johnson. Two of the earliest songs he mastered were Jefferson's "Match Box Blues" and Leroy Carr's "How Long, How Long Blues". Country singer Jimmie Rodgers was also an influence. He tried to emulate Rodgers' "blue yodel", but found that his efforts sounded more like a growl or a howl: "I couldn't do no yodelin', so I turned to howlin'. And it's done me just fine".^[7] His harmonica playing was modeled after that of Sonny Boy Williamson II, who had taught him how to play when Burnett moved to Parkin, Arkansas, in 1933.

During the 1930s, Burnett performed in the South as a solo performer and with a number of blues musicians, including Floyd Jones, Johnny Shines, Honeyboy Edwards, Sonny Boy Williamson II, Robert Johnson, Robert Jr. Lockwood, Willie Brown, Son House and Willie Johnson. By the end of the decade, he was a fixture in clubs with a harmonica and a very early electric guitar. On April 9, 1941, he was inducted into the U.S. Army and was stationed at several bases around the country. Finding it difficult to adjust to military life, Burnett was discharged on November 3, 1943. He returned to his family, who had recently moved near to West Memphis, Arkansas, and helped with the farming while also performing as he had done in the 1930s with Floyd Jones and others. In 1948 he formed a band which included guitarists Willie Johnson and Matt "Guitar" Murphy, harmonica player Junior Parker, a pianist remembered only as "Destruction" and drummer Willie Steele. Radio station KWEM in West Memphis began broadcasting his live performances and he occasionally sat in with Williamson on KFFA in Helena.

1950s

In 1951, Sam Phillips recorded several songs by Howlin' Wolf at his Memphis Recording Service.^[8] He quickly became a local celebrity and began working with a band that included guitarists Willie Johnson and Pat Hare. His first record singles were issued by two different record companies in 1951: "How Many More Years" with "Moaning at Midnight" by Chess Records and "Riding in the Moonlight" backed with "Moaning at Midnight" by RPM Records. Later, Leonard Chess was able to secure his contract and Howlin' Wolf relocated to Chicago in 1952.^[8] There he assembled a new band and recruited Chicagoan Jody Williams from Memphis Slim's band as his first guitarist. Within a year he enticed guitarist Hubert Sumlin to leave Memphis and join him in Chicago; Sumlin's understated solos perfectly complemented Burnett's huge voice and surprisingly subtle phrasing. The line-up of the Howlin' Wolf band changed regularly over the years, employing many different guitarists both on recordings and in live performance including Willie Johnson, Jody Williams, Lee Cooper, L.D. McGhee, Otis "Big Smokey" Smothers, his brother Little Smokey Smothers, Jimmy Rogers, Freddie Robinson, and Buddy Guy among others. Burnett was able to attract some of the best musicians available due to his policy, somewhat unique among bandleaders, of paying his musicians well and on time, withholding unemployment insurance and even Social Security contributions.^[9] With the exception of a couple of brief absences in the late 1950s, Sumlin remained a member of the band for the rest of Howlin' Wolf's career, and is the guitarist most often associated with the Chicago Howlin' Wolf sound.

In the 1950s, Howlin' Wolf had five songs appear on the *Billboard* national R&B charts: "Moanin' at Midnight", "How Many More Years", "Who Will Be Next", "Smokestack Lightning", and "I Asked For Water (She Gave Me Gasoline)".^[10] In 1959, his first LP, *Moanin' in the Moonlight*, was released, although per standard practice in that era, it was merely a collection of previously released singles.

1960s and 1970s

In the early 1960s, Howlin' Wolf recorded several songs that became his most famous despite receiving no radio play. These include "Wang Dang Doodle", "Back Door Man", "Spoonful", "The Red Rooster" (later known as "Little Red Rooster"), "I Ain't Superstitious", "Goin' Down Slow", and "Killing Floor". Many of these songs were written by bassist and Chess arranger Willie Dixon; later, several found their way into the repertoires of British and American rock groups, who further popularized them. In 1962, his second compilation album, titled *Howlin' Wolf* (often called "The Rocking Chair album"), was released.

During the counterculture movement in the late 1960s, black blues musicians suddenly found a new audience among white youths and Howlin' Wolf was among the first to capitalize on it. He toured Europe in 1964 as part of the American Folk Blues Festival tour produced by German promoters Horst Lippmann and Fritz Rau. In 1965, he appeared on the popular music variety television program *Shindig!* at the insistence of the Rolling Stones, whose recording of "Little Red Rooster" reached number one in the UK in 1964. In the late 1960s and early 1970s, Howlin' Wolf recorded albums with others, including *The Super Super Blues Band* with Bo Diddley and Muddy Waters, *The Howlin' Wolf Album* with session musicians, and *The London Howlin' Wolf Sessions*, accompanied by British rock musicians Eric Clapton, Steve Winwood, Ian Stewart, Bill Wyman, Charlie Watts and others. His last album for Chess was 1973's *The Back Door Wolf*.

The Howlin' Wolf Album had a somewhat controversial album cover which contained a solid white background with large black letters proclaiming "This is Howlin' Wolf's new album. He doesn't like it. He didn't like his electric guitar at first either." This may have contributed to poor sales of the LP and Chess co-founder Leonard Chess acknowledged that the cover was a poor idea, saying "I guess negativity isn't a good way to sell records. Who wants to hear that a musician doesn't like his own music?"

The London Howlin' Wolf Sessions proved more successful than its predecessor and, like rival bluesman Muddy Waters's album *Electric Mud*, proved more successful with British audiences than America's.

Personal life

Unlike many other blues musicians who had left an impoverished childhood to begin a musical career, Chester Burnett was always financially successful. Having already achieved a measure of success in Memphis, he described himself as "the onliest one to drive himself up from the Delta" to Chicago, which he did, in his own car on the Blues Highway and with \$4000 in his pocket, a rare distinction for a black blues man of the time. Although functionally illiterate into his 40s, Burnett eventually returned to school, first to earn a General Educational Development (GED) diploma, and later to study accounting and other business courses aimed to help his business career.

Burnett met his future wife, Lillie, when she attended one of his performances in a Chicago club. She and her family were urban and educated, and not involved in what was generally seen as the unsavory world of blues musicians. Nonetheless, immediately attracted when he saw her in the audience as Burnett says he was, he pursued her and won her over. According to those who knew them, the couple remained deeply in love until his death. Together they raised Bettye and Barbara, Lillie's two daughters from an earlier relationship.

After he married Lillie, who was able to manage his professional finances, Burnett was so financially successful that he was able to offer band members not only a decent salary, but benefits such as health insurance; this in turn enabled him to hire his pick of the available musicians, and keep his band one of the best around. According to his stepdaughters, he was never financially extravagant, for instance driving a Pontiac station wagon rather than a more expensive and flashy car.

Burnett's health began declining in the late 1960s. He experienced several heart attacks and suffered bruised kidneys in a 1970 car accident. Concerned for his health, bandleader Eddie Shaw limited him to a mere six songs per concert.

Death

At the start of 1976, Burnett checked into the Veterans Administration Hospital in Hines, Illinois for kidney surgery, but died of complications from the procedure on January 10, 1976, and was buried in Oakridge Cemetery, outside Chicago, in a plot in Section 18, on the east side of the road. His gravestone has an image of a guitar and harmonica etched into it.^[11]

Selective awards and recognitions

Grammy Hall of Fame

A recording of Howlin' Wolf was inducted into the Grammy Hall of Fame, which is a special Grammy award established in 1973 to honor recordings that are at least 25 years old, and that have "qualitative or historical significance".^[12]

Howlin' Wolf Grammy Award History				
Year	Title	Genre	Label	Year Inducted
1956	Smokestack Lightning	Blues (Single)	Chess	1999

Rock and Roll Hall of Fame

The Rock and Roll Hall of Fame listed three songs by Howlin' Wolf in the "500 Songs That Shaped Rock and Roll".^[13]

Year Recorded	Title
1956	Smokestack Lightning
1960	Spoonful
1961	The Red Rooster

The Blues Foundation Awards

Howlin' Wolf: Blues Music Awards^[14]

Year	Category	Title	Result
2004	Historical Blues Album of the Year	<i>The London Howlin' Wolf Sessions</i>	Nominated
1995	Reissue Album of the Year	<i>Ain't Gonna Be Your Dog</i>	Nominated
1992	Vintage or Reissue Blues Album—US or Foreign	<i>The Chess Box—Howlin' Wolf</i>	Winner
1990	Vintage/Reissue (Foreign)	<i>Memphis Days</i>	Nominated
1989	Vintage/Reissue Album (US)	<i>Cadillac Daddy</i>	Nominated
1988	Vintage/Reissue Album (Foreign)	<i>Killing Floor: Masterworks Vol. 5</i>	Winner
1987	Vintage/Reissue Album (US)	<i>Moanin' in the Moonlight</i>	Winner
1981	Vintage or Reissue Album (Foreign)	<i>More Real Folk Blues</i>	Nominated

Honors and Inductions

On September 17, 1994, the US Post Office issued a Howlin' Wolf 29-cent commemorative postage stamp.

Howlin' Wolf Inductions

Year	Category	Result	Notes
2003	Mississippi Musicians Hall of Fame	Inducted	
1991	Rock and Roll Hall of Fame	Inducted	Early Influences
1980	Blues Hall of Fame	Inducted	
2012	Memphis Music Hall of Fame	inducted	Inaugural Class

Howlin' Wolf Foundation

The Howlin' Wolf Foundation, a non-profit corporation organized under American tax code section 501(c)(3), has been established by Bettye Kelly to preserve and extend Howlin' Wolf's legacy. The foundation mission and goals include the preservation of the blues music genre, scholarships for students to participate in music programs, and support for blues musicians and blues programs.^[15]

Discography

Albums

- 1959: *Moanin' in the Moonlight*
- 1962: *Howlin' Wolf Sings the Blues*
- 1962: *Howlin' Wolf*
- 1964: *Rockin' the Blues – Live in Germany*
- 1966: *The Real Folk Blues*
- 1966: *Live in Cambridge*
- 1966: *The Super Super Blues Band*
- 1967: *More Real Folk Blues*
- 1969: *The Howlin' Wolf Album*

- 1971: *Message to the Young*
- 1971: *Going Back Home*
- 1971: *The London Howlin' Wolf Sessions*
- 1972: *Live and Cookin' (At Alice's Revisited)*
- 1973: *Evil – Live at Joe's Place*
- 1973: *The Back Door Wolf*
- 1974: *London Revisited*
- 1975: *Change My Way*
- 1990: *Cadillac Daddy – Memphis Recordings 1952*
- 1997: *His Best*

Notes

1. Koda, Cub. "Howlin' Wolf – Artist Biography". *AllMusic*. Rovi Corp. Retrieved April 17, 2014.
2. *The Howlin' Wolf Story – The Secret History of Rock & Roll*.
3. "The 100 Greatest Artists of All Time: Howlin' Wolf". *Rolling Stone* (946). 2004. Retrieved April 17, 2014.
4. Oliver 1969, p. 150.
5. Segrest 2004, p. 19.
6. Segrest 2004, p. 20.
7. Barry Gifford, "Couldn't Do No Yodeling, so I Turned to Howlin'." *Rolling Stone*, August 24, 1968.
8. Humphrey 2007.
9. Hoffman 2012.
10. Whitburn 1988, pp. 197–198.
11. Howlin' Wolf (<http://www.findagrave.com/cgi-bin/fg.cgi?page=gr&GRid=1227>) at *Find a Grave*
12. "Grammy Hall of Fame Awards". The Recording Academy. 1999. Retrieved April 17, 2014.
13. "500 Songs That Shaped Rock and Roll". *Exhibit Highlights*. Rock and Roll Hall of Fame. 1995. Archived from the original on 1995. Retrieved April 17, 2014.
14. "Awards Search". *The Blues Foundation*. Retrieved April 17, 2014.
15. "Mission & Goal". *Howlin' Wolf Foundation*. The Howlin' Wolf Foundation, Inc. Retrieved April 17, 2014.

References

- Hoffman, Mark (July 18, 2012). "Howlin' Wolf Biography, Part 2". *Howlin' Wolf site*. Howlin' Wolf Productions. Retrieved April 17, 2014.
- Humphrey, Mark (2007). *The Definitive Collection* (Liner notes). Howlin' Wolf. Geffen Records/Chess Records. B0008784-02/CHD-9375 BK02.
- Oliver, Paul (1969). *The Story of the Blues*. Barrie & Jenkins. ISBN 3-85445-092-3.
- Segrest, James; Hoffman, Mark (2004). *Moanin' at Midnight, The Life and Times of Howlin' Wolf*. Pantheon Books. ISBN 0-375-42246-3.
- Whitburn, Joel (1988). *Top R&B Singles 1942–1988*. Record Research, Inc. ISBN 0-89820-068-7.
- Don McGlynn (2003). *The Howlin' Wolf Story – The Secret History of Rock & Roll* (DVD). Bluebird/Arista. 82876-56631-9.

Retrieved from "https://en.wikipedia.org/w/index.php?title=Howlin%27_Wolf&oldid=690266214"

Categories: 1910 births | 1976 deaths | 20th-century American singers | American blues guitarists | American blues harmonica players | American blues singers | American male singers | African-American singers | African-American guitarists | African-American songwriters | Blues Hall of Fame inductees | Blues musicians from Mississippi | Chess Records artists

[Chicago blues musicians](#) | [People from Clay County, Mississippi](#) | [People from Memphis, Tennessee](#)
[Rock and Roll Hall of Fame inductees](#) | [RPM Records \(United States\) artists](#)
[Songwriters from Mississippi](#)

- This page was last modified on 12 November 2015, at 08:56.
- Text is available under the Creative Commons Attribution-ShareAlike License; additional terms may apply. By using this site, you agree to the Terms of Use and Privacy Policy. Wikipedia® is a registered trademark of the Wikimedia Foundation, Inc., a non-profit organization.

[STATUS](#) [DOCUMENTS](#) [MAINTENANCE](#)[Back to Search](#)[Print](#)

Generated on: This page was generated by TSDR on 2015-11-24 16:06:02 EST

Mark: SMOKESTACK

No Image exists for this case.

US Serial Number: 75181087

Application Filing Date: Oct. 15, 1996

US Registration Number: 2110643

Registration Date: Nov. 04, 1997

Register: Principal

Mark Type: Service Mark

Status: The registration has been renewed.

Status Date: May 19, 2008

Publication Date: Jul. 22, 1997

Mark Information

Goods and Services

Basis Information (Case Level)

Current Owner(s) Information

Attorney/Correspondence Information

Prosecution History

Maintenance Filings or Post Registration Information

TM Staff and Location Information

Assignment Abstract Of Title Information - Click to Load

Proceedings - Click to Load

[STATUS](#) [DOCUMENTS](#) [MAINTENANCE](#)[Back to Search](#)[Print](#)

Generated on: This page was generated by TSDR on 2015-11-24 16:07:19 EST

Mark: SMOKESTACK

SMOKESTACK

US Serial Number: 85489615

1

US Registration Number: 4518184

Registration Date: Apr. 22, 2014

Register: Principal

Mark Type: Trademark

Status: Registered. The registration date is used to determine when post-registration maintenance docume

Status Date: Apr. 22, 2014

Publication Date: Jun. 26, 2012

Notice of Allowance Date: Aug. 21, 2012

[Mark Information](#)

[Related Properties Information](#)

[Goods and Services](#)

[Basis Information \(Case Level\)](#)

[Current Owner\(s\) Information](#)

[Attorney/Correspondence Information](#)

[Prosecution History](#)

[TM Staff and Location Information](#)

[Assignment Abstract Of Title Information - Click to Load](#)

[Proceedings - Click to Load](#)

STATUS **DOCUMENTS**[Back to Search](#)

Print

Generated on: This page was generated by TSDR on 2015-11-24 16:11:40 EST

Mark: THE SMOKESTACK

THE SMOKESTACK

US Serial Number: 86556088

Application Filing Date: Mar. 06, 2015

Filed as TEAS RF: Yes

Currently TEAS RF: Yes

Register: Principal

Mark Type: Trademark

Status: Abandoned because the applicant failed to respond or filed a late response to an Office action. To view the Trademark Document Retrieval link at the top of this page.

Status Date: Oct. 26, 2015

Date Abandoned: Sep. 28, 2015

Mark Information

Goods and Services

Basis Information (Case Level)

Current Owner(s) Information

Attorney/Correspondence Information

Prosecution History

TM Staff and Location Information

Assignment Abstract Of Title Information - Click to Load

Proceedings - Click to Load

[STATUS](#) [DOCUMENTS](#) [MAINTENANCE](#)[Back to Search](#)[Print](#)

Generated on: This page was generated by TSDR on 2015-11-24 16:12:13 EST

Mark: SMOKESTACK

SMOKESTACK

US Serial Number: 76015914

Application Filing Date: Mar. 31, 2000

US Registration Number: 2478662

Registration Date: Aug. 14, 2001

Register: Principal

Mark Type: Trademark

Status: The registration has been renewed.

Status Date: Sep. 17, 2010

Publication Date: Nov. 14, 2000

Notice of Allowance Date: Feb. 06, 2001

[Mark Information](#)

[Goods and Services](#)

[Basis Information \(Case Level\)](#)

[Current Owner\(s\) Information](#)

[Attorney/Correspondence Information](#)

[Prosecution History](#)

[Maintenance Filings or Post Registration Information](#)

[TM Staff and Location Information](#)

[Assignment Abstract Of Title Information - Click to Load](#)

[Proceedings - Click to Load](#)

[STATUS](#) [DOCUMENTS](#) [MAINTENANCE](#)[Back to Search](#)[Print](#)

Generated on: This page was generated by TSDR on 2015-11-24 16:13:38 EST

Mark: THE SMOKESTACK CO.

THE SMOKESTACK CO.

US Serial Number: 76656836

Application Filing Date: Mar. 17, 2006

US Registration Number: 3330165

Registration Date: Nov. 06, 2007

Register: Principal

Mark Type: Trademark

Status: A Sections 8 and 15 combined declaration has been accepted and acknowledged.

Status Date: Sep. 26, 2013

Publication Date: Jan. 09, 2007

Notice of Allowance Date: Apr. 03, 2007

[Mark Information](#)

[Goods and Services](#)

[Basis Information \(Case Level\)](#)

[Current Owner\(s\) Information](#)

[Attorney/Correspondence Information](#)

[Prosecution History](#)

[Maintenance Filings or Post Registration Information](#)

[TM Staff and Location Information](#)

[Assignment Abstract Of Title Information - Click to Load](#)

[Proceedings - Click to Load](#)

[STATUS](#) [DOCUMENTS](#) [MAINTENANCE](#)[Back to Search](#)[Print](#)

Generated on: This page was generated by TSDR on 2015-11-24 16:14:05 EST

Mark: SILOS & SMOKESTACKS

No Image exists for this case.

US Serial Number: 74420989

Application Filing Date: Aug. 05, 1993

US Registration Number: 1880159

Registration Date: Feb. 21, 1995

Register: Principal

Mark Type: Service Mark

Status: The registration has been renewed.

Status Date: Feb. 04, 2015

Publication Date: Nov. 29, 1994

Mark Information

Goods and Services

Basis Information (Case Level)

Current Owner(s) Information

Attorney/Correspondence Information

Prosecution History

Maintenance Filings or Post Registration Information

TM Staff and Location Information

Assignment Abstract Of Title Information - Click to Load

Proceedings - Click to Load

[STATUS](#) [DOCUMENTS](#) [MAINTENANCE](#)[Back to Search](#)[Print](#)

Generated on: This page was generated by TSDR on 2015-11-24 16:14:30 EST

Mark: SMOKESTACK STUDIOS

Smokestack Studios

US Serial Number: 86215451

Application Filing Date: Mar. 08, 2014

US Registration Number: 4617228

Registration Date: Oct. 07, 2014

Register: Principal

Mark Type: Service Mark

Status: Registered. The registration date is used to determine when post-registration maintenance docume

Status Date: Oct. 07, 2014

Publication Date: Jul. 22, 2014

Mark Information

Goods and Services

Basis Information (Case Level)

Current Owner(s) Information

Attorney/Correspondence Information

Prosecution History

TM Staff and Location Information

Assignment Abstract Of Title Information - [Click to Load](#)

Proceedings - [Click to Load](#)

STATUS **DOCUMENTS**[Back to Search](#)

Print

Generated on: This page was generated by TSDR on 2015-11-24 16:14:50 EST

Mark: SMOKESTACK STUDIOS

Smokestack Studios

US Serial Number: 86402413

Application Filing Date: Sep. 22, 2014

Register: Principal

Mark Type: Trademark

Status: Abandoned because the applicant failed to respond or filed a late response to an Office action. To view the Trademark Document Retrieval link at the top of this page.

Status Date: Aug. 24, 2015

Date Abandoned: Jul. 09, 2015

Mark Information

Goods and Services

Basis Information (Case Level)

Current Owner(s) Information

Attorney/Correspondence Information

Prosecution History

TM Staff and Location Information

Assignment Abstract Of Title Information - [Click to Load](#)

Proceedings - [Click to Load](#)

- [VB Brewery](#)
- [VB Beer](#)
- [VB Taproom](#)
- [VB ONTap](#)
- [Connect](#)

Vertigo Brewing

Vertigo Taproom features the best from our brewers. We opened with a handful of favorites, but expanded to include our customer's favorite selections of beer. The following beers represent the wide selection (usually) available in our taproom. In stores, restaurants, and taprooms around the Hillsboro (and surrounding) communities we offer a limited selection. Our customers are our biggest support, if you want our beer at your favorite watering hole, tell them about us and our beers.

If you are looking to purchase sixth barrel or Half barrel kegs, please give the brewers a call for current availability... Brewer's new policy for Corny Keg fills: Next Day service...



Uno Mas

IBU: 73 | ABV: 7.2%

This NW style IPA Brewed with an abundance of Mosaic, Amarillo and Simcoe hops give this beer a bold citrusy hop character and Aroma. Finished with 8 lbs of dry hops, this IPA will leave you asking for Uno Mas.



Apricot Cream Ale

IBUs: 15 | ABV%: 5.1

Light, crisp ale finished with a mellow hint of apricot.



T.B.D. Blonde

IBUs: 15 | ABV%: 5.1

A light refreshing beer. Crisp with a soft, light malt flavor and a great introductory beer for patrons new to craft microbrews.



The Closer Pale Ale

IBUs: 55 | ABV%: 5.7

Hops! Light in body and full of flavor, soft enough for long summer days at the ballpark packed with the great flavor of hops. Vertigo Brewing's tribute to our local boys of summer, the Hillsboro Hops. This is a seasonal selection and will not be available year round in the taproom.



Razz Wheat

IBUs: 15 | ABV%: 5.3

A recipe to blend the lightness of wheat beer with the refreshing subtle tastes of real raspberries.



Smokestack Red

IBUs: 24 | ABV% 5.3

Our American Red Ale focuses on the initial rich malty character and moderate caramel flavor. A touch of roasted presence with mild hop bitterness.



Arctic Blast Vanilla Porter

IBUs: 18 | ABV%: 4.8

A dark, full-bodied porter lightly hopped so the chocolate character surfaces with a smooth taste and finished with a hint of vanilla.



Friar Mike's IPA (India Pale Ale)

IBUs: 62 | ABV%: 6.1

A Hand-crafted English-American Hybrid IPA recipe, brewed with abundant amounts of Northwest Hops.

Dry-Hopped Friar Mike's IPA

Same recipe, but dry-hopped during secondary fermentation with Amarillo Hops.

Friar Gone Wild Imperial IPA

IBUs: 100+ | ABV%: 9.0

Extreme (Over the Top) hopped version of crowd favorite Friar Mike's IPA; additional hoppiness established by dry hopping with Amarillo hops during secondary fermentation.

Vertigo TapRoom Seasonal Beers



Harvest Hefe (Summer 2015)

IBUs: 17 | ABV%: 5.3

Our delicious Harvest Hefe subtracts the raspberries from our best-selling Razz Wheat and spices things up with Hefe. If you love our delicious fruit ale, but would like to try it year-round without the fruit — this is your beer.

Schwindel Alt (onTap ~ Summer 2015)



IBUs: 25 | ABV%: 5.1

Our Northern German Altbier recipe is carefully brewed and lagered at colder temperatures for a smooth, clean taste.

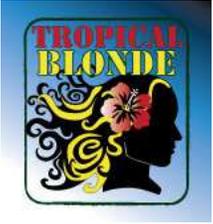
[left] Nut Brown (winter seasonal)

IBUs: 27 | ABV%: 7.1

Good Things are better during the right season. It is spring/summer and the [left] Nut Brown season has passed. Our Winter Warmer, our American brown ale is brewed with Golden Promise base malt for the nutty character, tempered with an abundance of Crystal 120L, Munich and chocolate malts to give it a malty

richness. Northern Brewer and Mt Hood hop additions balance the nutty, malty profile. The kicker is the five pounds of honey per barrel to finish the flavor.

Tropical “Key Lime” Blonde Ale (On Tap for limited Time – 5/27)



IBUs: 15 | ABV%: 5.1

Our Summer Seasonal; a light, crisp beer with Key lime tropical flavor.

Vertigo TapRoom Series Beers



“SuperDude!” Barrel-Aged Russian Imperial Stout (Think November)

IBUs: 50 | ABV%: 10.0

We are getting ready to brew this bad boy again, so stay tuned. Dude will Abide! Aging for six months in a Big Bottom Whiskey Barrel, this dark full-bodied stout absorbs maximum amounts of bourbon character and flavor. Rich and smooth, the “SuperDude!” is our best stout yet.



Tropical HeatWave Blonde (Not currently available ~ 7/6)

IBUs: 15 | ABV%: 5.1 | Scoville Heat Index: Brutal!

Our “Tropical Blonde” with a kick; the key lime tropical flavor infused with habanero chili heat. More than a subtle spice, a flavorful burn. On its own or in a blend (try the Razz or Arctic Blast) to tone down the heat. Consume at your own risk.

¹ Note: Tap listings are subject to change without notice. We spend most of our time brewing, so there may be some lag between tap changes and changes in the website.



Follow @Vertigobrew

Dock Sales & Taproom Hours

Taproom Hours:

Wed – Friday: 4 pm – 9 pm

NEW Sat. Hours: 2 – 9 pm

Sunday - Tues: CLOSED

21420 NW Nicholas Ct.
Suite D-6 & D-7
Hillsboro, OR 97124 **503.645.6644**

Taproom Events

- **Intel Dollar Discount Day**

Every Wed.

- **FOOD TRUCK!**

July 3rd – Mr Taco

10th – Monte Cristo

17th – Firebox Pizza

24th – Bro Dogs

31st - Monte Cristo

Aug 7th – Monte Cristo

14th – Mr Taco

21st = Bro Dogs

28th – Firebox Pizza

- **Hoppy Hours**

July 2,3, 9-11, 18, 22nd

- **BEER PREMIERE!**

FRESH! RAZZ WHEAT

July 1st

280 lb of fresh picked raspberries from Gonzalez Berry Farms!

- **Trivia Night**

July 15th ~ 7 - 9 pm

- **Thirsty Third Thursday**

July 16th

- **Band Night: Pickering's Well**

July 18th ~ 6:30-8:30 pm

- **Taproom Closed**

July 22nd

- **OREGON BREWER'S FEST.**

July 22 - 26

PDX Waterfront Park

- **SPECIAL EVENT!**

RYAN WHYTE MALONEY

July 30th ~ 6 - 9 pm

Copyright © 2015, Vertigo. All Rights Reserved.

☺

loading

The PubSign Top Rated in Support Find a beer, brewery or bar...



Smoke Stack Brown Ale

Tin Roof Brewing Co.

English Brown Ale

TOTAL	16	UNIQUE	16
MONTHLY	1	YOU	0

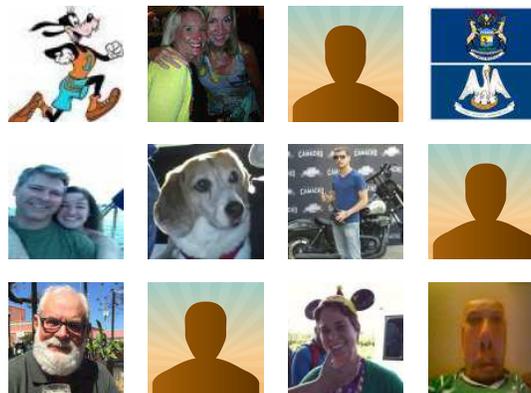
N/A	N/A	(3.07)	15 Ratings	Added 05/11/15
-----	-----	--------	------------	----------------

Beer Photos



Show More

Loyal Drinkers (?)



Similar Beers

- Brown Infused With Peca...**
Texas Beer Refinery
- Coffee Vanilla Nutsack**
Engine 15 Brewing Co.
- Bourbon Barrel Brown Ale**
Perrin Brewing Company
- Rum White Oak Oatmeal ...**
Cigar City Brewing
- Exbeeriment Nut Brown**
Caution Brewing Company

[About Us](#) [API](#) [Breweries](#) [Store](#) [Support](#) [Blog](#) [Twitter](#) [Facebook](#) [Meetups](#)
[Terms](#) [Privacy](#) [Contact](#)

© 2015 Untappd LLC

Log in or Sign up



Home Magazine Forums **Beers** Places Events Trading Members Store

Log in

Your Beers Add Beer Recent Reviews Top Beers Beer Styles Beer 101 Respect Beer

Q Search...

Home > Beers > **East End Brewing Company**

Smokestack Heritage Porter - East End Brewing Company

Not Rated. Log in or Sign up to rate it now!



BA SCORE
90
outstanding

67 Reviews

THE BROS
-
no score

(Send Samples)

Reviews: 67
Hads: 112
rAvg: 4.09
pDev: 7.82%
Wants: 63
Gots: 13 | FT: 0

Brewed by:
East End Brewing Company
Pennsylvania, United States

Style | ABV
Smoked Beer | 6.80% ABV

Availability: Winter

Notes & Commercial Description:
Beer added by: jasonm on 07-02-2007

Nov/Dec release.

Educational use only; do not reuse.

View: [Beers \(38\)](#) | [Place Reviews \(4\)](#) | [Events](#)

Beer: Reviews & Ratings

Sort by: **Recent** | High | Low | Top Raters

first ← prev | 1-25 | **26-50** | 51-75 | next → last

Reviews: 67 | Hads: 112



4.32/5 rDev +5.6%

look: 4.25 | smell: 4 | taste: 4.5 | feel: 4.5 | overall: 4.25

Growler pour > Pint Glass

A - Brown/black with half a finger of fizzy tan head, small spotty lacing.
S - Different from a lot of other smoked beers, more of a smoked grain and woody smell, which is great, dark chocolate notes, toast, burnt toffee.
T - Outstanding flavor, big smokey hickory flavor, some nice light dark chocolate sweetness, a little bit of a dark dried fruit undertone, very hard to grab, a touch of coffee. This doesnt have that bacon kinda flavor that some smoked beers tend to have. There's also a nice semi fruity and pine hop bite to it as well. Just excellent.
M - Velvety silky smooth texture.
O - Best smoked beer I've had, this lives up to its reputation. Get some at all chances. (716 characters)

Omnium, Jan 20, 2014



3.56/5 rDev -13%

look: 4.25 | smell: 3.25 | taste: 3.5 | feel: 4.75 | overall: 3.25

A sample courtesy of Pablo, gracias amigo!! Poured at a good temperature, with a thick, tan, creamy head and lots of lace. Color is an opaque brown black. Aroma is smoke and malt, bit of fruit. Flavors like malt, and smoke are dominant, bittersweet right behind along with tang. I'm not a huge smoke beer fan so subdued smoke is more my speed. Friends like it much more than me. Finish is clean, true, and a little on the short side. Not bad for a smokey treat. (461 characters)

Advertise with Us

Tools

Log in or Sign up to report an update.

[Frequently Asked Questions](#)

Shelf Talker

Print Shelf Talker

Other Beer Style Examples

Smoked Beer

[Voodoo Doughnut Maple Bacon Ale](#)
[Rogue Ales](#)

[Dark Horse Fore Smoked Stout](#)
[Dark Horse Brewing Company](#)

[Smoking Wood Rye Barrel Aged](#)
[The Bruery](#)

[Lips Of Faith - Grätzer \(3 Floyds Collaboration\)](#)
[New Belgium Brewing](#)

[Smoking Wood Bourbon Barrel Aged](#)
[The Bruery](#)

[Smoked Porter](#)
[O'Fallon Brewery](#)

[Evil Twin Ashtray Heart](#)
[Evil Twin Brewing](#)

[Fireside Ale](#)
[Weyerbacher Brewing Co.](#)

[Smoke Ale](#)
[Rogue Ales](#)

[Norwegian Wood](#)
[HaandBryggeriet](#)

[Otto Ale](#)
[Victory Brewing Company](#)

[Gotlandsdricka](#)
[Jester King Brewery](#)

[Unplugged Smoked Rye Ale](#)
[New Glarus Brewing Company](#)

[Evil Twin The Cowboy](#)
[Evil Twin Brewing](#)

[Charkoota Rye](#)
[New Holland Brewing Company](#)

[View and learn more ...](#)

drpimento, Nov 24, 2013



4.06/5 rDev -0.7%

look: 3.5 | smell: 4.25 | taste: 4 | feel: 4.25 | overall: 4

Had this on 2013-01-25 in Columbia, PA from a 33.8 oz swing top with a bottling date of 2011-10-26.

A - Opaque, almost black with a light tan head that disappears quickly and leaving very light lacing.

S - Smoke, medium roasted grain, background dark chocolate.

T - Very smoky at first, then some malt sweetness, then a resurgence of smoke and maybe some umami. Dark roasted coffee that wasn't apparent to me in the smell. Still a touch of dark chocolate. The smokiness diminishes but doesn't disappear in the flavorful, mildly sweet and roasted-bitter aftertaste.

M - Medium body and light-medium carbonation. Smooth and a little creamy. Nice firm feel.

O - While smoked beer's aren't close to being my favorite style, I gotta say, this is a fine one and as much as I enjoyed it; my wife liked it even more. Going to have this again and am looking forward to trying more East End brews. (895 characters)

Tucquan, Jan 25, 2013



4.03/5 rDev -1.5%

look: 4.5 | smell: 4 | taste: 4 | feel: 4 | overall: 4

I've been holding on to this one for quite some time now. I'm not sure if it was from the first release or the second. Hell. I don't really know how many releases there have been on this one.

Anyways, it's smoked alright. Real smoky. If you don't like rauchbiers, you may have a hard time with this. And, a liter of it, no less. It gets a little smoother as it warms and time goes on, but it's pretty one dimensional. Very full smoke tones to it though. For a smoked beer, it's nice. A bit too intense to go back to, but that might be because this style isn't my absolute favorite. (To note: I went back to this 24 hours later and the smoke was much more subdued. Malt body was nice. Overall porter tones were good.) (718 characters)

RblWthACoz, Aug 19, 2012



4.17/5 rDev +2%

look: 3.5 | smell: 4 | taste: 4.5 | feel: 4 | overall: 4

Thanks goes out to Hojaminbag for this brew.

1 Liter Swing-Top

Pours a very nice black color, nice carbonation, with a nice little fizzy light tan head, which leaves some sticky lacing behind. The nose is big time malty, with some nice smoky/roast note, chocolate/toffee/coffee notes. The taste is very nice and malty, with lots of chocolate/toffee notes, slight coffee, nice touch of smokyness/roastyness. Medium body, this one is kinda creamy, with a very slight bitter finish. A tasty little brew from EEBC. Thanks Ben! (524 characters)

Wasatch, Apr 10, 2012



4.32/5 rDev +5.6%

look: 4 | smell: 4.5 | taste: 4.5 | feel: 4 | overall: 4

Poured from a large swing-top bottle into my Dogfish snifter. It poured pretty close to black in color with a thin tan head barely covering the top of the beer.

The aroma shows a good amount of smoke to it. I get chocolate and roasted malts mixing with a little bit of a sweeter, brown sugar flavor. Great smokiness to it.

The taste has some great smoky flavors to it throughout. It shows more of a roasty, coffee, dark chocolate quality to it up front, while the finish is really where the smoke shines. I get some sweeter, brown sugar and bacon like flavors to the smoke in the finish as well.

The mouthfeel is medium bodied for the style with moderate carbonation. Overall I thought it was a great beer. I loved that it wasn't shy with the smokiness, but not overwhelming either. It was very smooth but had some very bold flavors at the same time. One of the best smoked beers I've had. (895 characters)

billab914, Feb 10, 2012

4.3/5 rDev +5.1%

look: 4 | smell: 4 | taste: 4.5 | feel: 4 | overall: 4.5



Serving Type - 1 quart swing top bottle

Appearance - Dark tan/black, nice foamy 1 inch head, plenty of lacing.

Smell - Smoke, malts, Coffee, dark fruits, wood, Some chocolate and a little molasses.

Taste - Smokey malts and a sweet fruit backbone are the first flavors. I get a bacon/brown nut flavor from the smoke. Coffee and some very mild chocolate add a bitter, yet flavorful bonus in each drink. There's a little bit more of a hop presence than I expected.

Mouthfeel - It's thick, yet rather easy on the mouth. Not overly bitter, or overboard with coffee. The tongue and palette get the smoke, malts and coffee, yet aren't crushed in any way. After taste is a little bitter, chocolate and malty.

Overall - Great beer, very easy to drink, and balanced. Was worried the smoked flavor would be overboard but, it is nice and mild, and just adds to a great porter. Very nicely done, can't wait to have again. (902 characters)

wvsabbath, Dec 23, 2011



3.83/5 rDev -6.4%

look: 4.5 | smell: 4 | taste: 3.5 | feel: 4 | overall: 4

Smoked beers are by far my least favorite style but I gave this one a shot and was pleasantly surprised.

A – Black as night with a really nice 2 finger toffee colored head. Good retention and lacing.

S – Smoke and peat are really heavy first but then I get small hints of sweet malt and chocolate. There is also a very small hint of coffee present.

T – Smoke hits the tongue first followed by a very smooth milk chocolate, and roasted malt flavor. Smoke lingers in the aftertaste.

M – This is a medium to heavy bodied beer with good carbonation. All the flavors complement each other pretty well. It is drier than I anticipated but really nice.

O – Overall this was pretty good the smoke didn't dominate like I expected which was nice. Not my first choice in brew but very drinkable. (806 characters)

cps98, Dec 13, 2011



4.15/5 rDev +1.5%

look: 4.5 | smell: 4.5 | taste: 4 | feel: 4 | overall: 4

Big thanks to the Central PA crew for sending this.

A: pours an opaque black, dark brown creamy head

S: onslaught of smoke on the front, smells like a BBQ pit...notes of hickory and char, chocolate is present in the background. Very smoke forward.

T: as the nose suggests, the taste is very smoke forward. Hickory and smoke come through along with dark chocolate. Great balance of flavors. The smoke is very present but never becomes overwhelming. The resulting product is quite enjoyable.

MF: medium body, medium carbonation

O: this beer features an excellent use of smoke. Great balance, great malt backbone, definitely worth a try or three. (649 characters)

homebrew311, Nov 16, 2011



4/5 rDev -2.2%

look: 4 | smell: 4 | taste: 4 | feel: 4 | overall: 4

A: Dark brown, almost black, in color. Forms a foamy tan head that slowly reduces to a patchy surface coating. No lacing.

S: Smokey. Lots of roasted malts. Almost bacony.

T: Roasted malts, smoke, a little char. Brown sugar. And a light creaminess that just seems to blend in with everything else.

M: Medium bodied. Lower carbonation. Creamy. Very mild bitterness.

O: A good smoked beer with a nice balance of flavor and an apparent, but not overdone, amount of smoke. (474 characters)

Florida9, Sep 21, 2011

**4.12/5** rDev +0.7%

look: 4 | smell: 4.5 | taste: 4 | feel: 4 | overall: 4

Served in a flared pokal.

Big thanks to the Central PA group from the Gang Bang BIF for this bottle!

Just can't get over these large swing-tops from East End. Good times, indeed. This one pours a dark garnet-brown topped by plenty o' khaki foam. The nose comprises maple-smoked bacon, brown sugar, molasses, maple syrup, and light roasted malts. The taste holds notes of maple syrup, light molasses, light hickory smoke, brown sugar, and very light roasted malts. The body is a solid medium, with a very light moderate carbonation and a kinda syrupy-ish feel. Overall, a very nice brew, one that doesn't overdo it on the smoke (actually, I almost want a little more...), but instead balances it with the sweeter and more porter-y characteristics. Right on. (758 characters)

TMoney2591, Sep 06, 2011

**4.02/5** rDev -1.7%

look: 3.5 | smell: 4 | taste: 4 | feel: 4.5 | overall: 4

East End's Smokestack Heritage Porter pours up with a moderate carbonation that creates a rather loose, frothy dark tannish-brown colored head that quickly collapses above the nearly opaque, oily dark brown-black body. The smoke certainly dominates the aroma, yet its very roasty as well with plenty of black roasted malt supported by a developed chocolate/caramel character with notes of burnt wood, charred meat, peat moss, espresso beans & vanilla that compliment the dominant smokiness. Light-moderate fruitiness (chocolate cherry, dried dates, black mission figs) with maybe a hint of oxidation that's starting to creep in? The flavor starts off expectedly smoky with hints of bacon/ham, peat bog, and charcoal fired meats then develops a dominate black patent character that intermingles with the underlying chocolate & caramel sweetness that's balanced by a subtle bitterness which dries out the slightly acid, mildly burnt, long smoky-sweet finish. This medium bodied smoky robust porter has a light oily texture with good carbonation, an excellent creaminess & enough malt complexity to sale all of the smokiness. My hope is that East End will consider brewing & bottling this one on a more regular basis. Smokestack Heritage Porter makes a fine choice for pairing with a large variety of gastronomic delights at the dinner table. Here's to the fine blue-collar heritage in Homewood. *Retro review from 1/10*

CHEERS! Beertracker

*Trader's Note: Many thanks to CrazyMacHarris99 for this smoky elixir! (1,512 characters)

Beertracker, Feb 04, 2011

**1.82/5** rDev -55.5%

look: 4 | smell: 2 | taste: 2 | feel: 1 | overall: 1

Unique is a good word to describe this. Maybe its just the style (this is the only one I have ever had of this), but I was really put off by this. It tasted like an ashtray, not a beer. VERY smokey. But smoke as in cigar smoke, not malty smoke. No hop/malt flavor or taste. Not worth it. (287 characters)

kimbo33, Jan 01, 2011

**4.15/5** rDev +1.5%

look: 4 | smell: 4 | taste: 4.5 | feel: 3.5 | overall: 4

My brother Curt gave me a bottle. Thanks!

Sampling at cellar temp and poured into a snifter. The beer is pitch black with frothy tan head of 2 cm that fades quickly to an edge layer. Aroma is smokey notes and ash, mixed with some rich cocoa malt. No real hop presence to speak of in this brew. First sip reveals a fine rolling carbonation, silky texture, and an average body.

Flavor is all malt with roasted burnt male and ashy firepit notes, some very dark high cacao chocolate bar. No hops again and the booze is hidden. Very easy to drink, leaves a lingering smokey finish after each sip.

Well crafted beer. (612 characters)

sulldaddy, Nov 25, 2010

**4.36/5** rDev +6.6%

look: 3 | smell: 4.5 | taste: 4.5 | feel: 4 | overall: 4.5

One liter swingtop bottle to pint glass. No ABV or date on the bottle. \$23 (including a \$3 deposit) at my bottleshop.

A: After a loud pop upon uncorking, this beer pours with a large 2 1/2 finger cappuccino colored head, creamy/frothy texture and semi-long lasting. Lingering film remains. The body is dark brown with amber edges along the glass when held to light. Spare lacing. Sediment is included on the last pour.

S: Heavily malted with various aromas of roasted coffee, dark bitter chocolate, over rendered caramel plus light nuttiness. Hops are light and resinous. Substantial yeast qualities reminiscent of leather and dough. A light brothy component is mixed in.

T: Smokestack Heritage includes just the right amount of smoke, delicately integrated as a charred flavor, not like beef jerky or BBQ. Long flavors of wood, tobacco, tootsie roll plus light soy sauce and vanilla.

M: The body is somewhere between medium-light and medium. The texture is smooth, bordering on slick and perhaps a touch thin. It does, however, pick up a little fullness and creaminess as it warms. Day-old soda-like effervescence. There is a brief astringency on the finish.

D: Highly palatable, highly drinkable. This was accomplished by making the smoke just one of the elements instead of THE element, which is something most smoked beers could learn from. (1,348 characters)

FeDUBBELFIST, Oct 10, 2010



4.24/5 rDev +3.7%

look: 4 | smell: 5 | taste: 4 | feel: 4 | overall: 4

Bottle shared by Jay - thanks!

Pours black with a half-finger tan head. The head recedes into a wispy layer on top leaving decent lacing.

Smells of huge amounts of smoked malts - somewhere between leather and smoked meat. Also present and serving as a backbone are robust roasted malt aromas with hints of unsweetened chocolate.

Tastes similar to how it smells, though not as intense. Equal parts roasted and smoked malt flavors kick things off. Joining in shortly thereafter are fairly bitter unsweetened chocolate flavors. Midway through the sip the chocolate flavors fade and the smoked malt flavors take over, drying out the profile. The smokiness carries through to a solidly bitter ending.

Mouthfeel is good. It's got a nice thickness with smooth carbonation.

Drinkability is also good. I finished my glass without a problem and could have another.

Overall I thought this was a very good beer with a nose that is simply phenomenal - an almost perfect balance between smokiness, roasted malts, and unsweetened chocolate. Well worth a shot. (1,050 characters)

glid02, Oct 07, 2010



4.05/5 rDev -1%

look: 4 | smell: 4 | taste: 4 | feel: 4.5 | overall: 4

Big thanks to Cyrusthepup for sharing this

A - Black and oily porter with a decent head and retention.

S - Smoky elements outweigh all else; some grassy or leafy hop is trying to get noticed, but to little avail.

T - Tastes just like the smoked turkey leg at Disney World, across from the Haunted Mansion. But unlike that leg which ends up being closer to rawhide than what you'd bargained for, this smoked turkey leg really delivers on all of its promise.

M - Nice body; a porter all the way.

D - Very good brew; comparable to Yazoo's Sue. (545 characters)

ltrillionaire, Jul 13, 2010



4.42/5 rDev +8.1%

look: 4 | smell: 4.5 | taste: 4.5 | feel: 4 | overall: 4.5

Pours an opaque brown with tan head. Great head retention and lacing. Lots of roasted malt, with chocolate and a nice smokiness. It reminded me of the smoke used to cure bacon (vs chimney style smoke). Flavour is of a wonderful roasted chocolate and smoke combination. Creamy mouthfeel and I had no trouble finishing off my glass and pouring more (since the bottle was pretty big).

I'm really glad Sammy suggested that I go to this brewery in Pittsburgh to pick this one up! (475 characters)

kwjd, Jul 12, 2010

**3.8/5** rDev -7.1%

look: 4 | smell: 4 | taste: 4 | feel: 4 | overall: 3

A: A very nice pour, with a nearly black appearance and a solid two finger's worth of brown head.

S: You can smell the smoke a mile away. Once getting past the intense smokiness, there is a nice roast and mild chocolate aroma.

T: As one might expect, the flavor is incredibly smokey. A bit of woodiness and meatiness to the beer which is somewhat odd. A bit of peat and plenty of roast as well.

M: The body is nice, settling somewhere around medium with mid-level carbonation.

D: This is sort of like beef jerky meets beer, and for some reason, I like it in small doses. That said, I don't think I could sit down and drink a whole bunch of this. (649 characters)

womencantsail, Jun 28, 2010

**4.32/5** rDev +5.6%

look: 4 | smell: 4.5 | taste: 4.5 | feel: 4 | overall: 4

Bottle shared at woodshop 5.1

Poured a very dark syrup brown with a half finger head and left good sticky lacing on the glass. Very nice smoky aroma with roastiness from the malts and faint chocolate notes as well. The flavor is all smoke with a good amount of roastiness and slight chocolate accents but mostly smoke that was not over the top it was well balanced in the brew. The beer was medium body with a fair amount of carbonation that had mild roastiness and a great smoke finish. Very drinkable beer that makes me wanna seek out some more smoked beer. I hope I can get this stuff again. (595 characters)

Gobzilla, Jun 27, 2010

**3.97/5** rDev -2.9%

look: 4 | smell: 4.5 | taste: 3.5 | feel: 4.5 | overall: 4

Lovely stuff, thanks for bringing Ken. Very dark brown with a big bubbly light brown head. Some creamy lace. Delicious aromas. Creamy smooth mouthfeel, understated carbonation. A balanced smokey taste, could be a bit bolder, with a lot of roastiness in the finish. (263 characters)

Sammy, Jun 23, 2010

**3.98/5** rDev -2.7%

look: 4.5 | smell: 4 | taste: 4 | feel: 3.5 | overall: 4

2008 vintage, 1L bottle shared thanks to bring.

Pours very dark brown in color with a two-finger tan head that fades to a ring.

Aroma is roasty and mildly chocolatey with lots of smoke.

Flavor is really nice and smoky. Some meatiness to it with roast, bitter chocolate, and char.

Medium-bodied with a pretty good carbonation level.

Drinkable for the style. A very solid smoked beer. East End has been pretty legit from what I've seen from them so far. (456 characters)

nickd717, May 21, 2010

**3.36/5** rDev -17.8%

look: 4 | smell: 3 | taste: 3.5 | feel: 3 | overall: 3.5

A - very dark with a fast falling dark tan head.

S - smokey but mild porter scent.

T - much like the scent, it is smokey but mild porter.

M - mild coating with slight tingle on the front sides of the tongue.

D - easy drinking and different enough that you would go for another. (282 characters)

biglite351, May 16, 2010

**4.2/5** rDev +2.7%

look: 4 | smell: 4 | taste: 4.5 | feel: 4 | overall: 4

Poured into a pint glass.

4.0 A: Black color. Two fingers of tan head with good retention and touches of lacing.

4.0 S: At this point in its life, a lot of the smoke is gone, but enough remains to take a good porter aroma and add a pleasant smokiness to it. Toasted malts, slightly bready, and coffee tones.

4.5 T: Again, a lot of the smoke is gone, but the underlying porter is still mighty tasty. Lots of coffee again, burnt toast, dark roasted malts. Smoke is still there and supplements rather than stealing the show. Touch of plum fruitiness, but overall rather dry. Well done.

4.0 M: Medium body. Decently creamy, good carbonation, super smooth. Soft lasting burntness on the finish.

4.0 D: I like this a lot. I wish I would have had more of this when it was fresh. Oh well, I have a damn good porter in my cellar. (825 characters)

DavoleBomb, Apr 09, 2010

**3.78/5** rDev -7.6%

look: 4 | smell: 3.5 | taste: 4 | feel: 4 | overall: 3.5

Pours a nice dark cola color with no light escaping. The head is white to slightly off white with a little lacing. The smell is of smoke, nice charcol bbq smell. The taste is of smoke and charcol with a nice bbq flavor, a slight meaty taste is present in the middle. The mouthfeel is creamy and low carbonated. Overall its drinkable but you would have to like the style. It is a nice change of pace and you could easily drink these if you like the style. (454 characters)

goblue3509, Mar 22, 2010

[first](#) ← [prev](#) | [1-25](#) | [26-50](#) | [51-75](#) | [next](#) → [last](#)Smokestack Heritage Porter from East End Brewing Company
90 out of 100 based on 67 ratings.[Home](#) > [Beers](#) > [East End Brewing Company](#) >[Contact](#) [Help](#) [Terms](#) [Home](#) [Top](#)

Log in or Sign up



Home Magazine Forums Beers **Places** Events Trading Members Store

Log in

Your Places Add Place Recent Reviews Directory

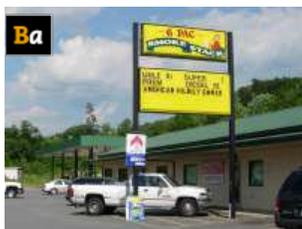
Q Search...

Sign up now!

Home > Places >

6 Pack Smokestack

Not Rated. Log in or Sign up to rate it now!



BA SCORE -
no score
Reviews: 2
Visits: 2
rAvg: 3.98
pDev: n/a

2 Reviews

[Store]

2077-A US Hwy 70
Swannanoa, North Carolina, 28778
United States
phone: (828) 298-2421

Map

Notes:
Place added by: BeerAdvocate on 12-31-2005

No notes at this time.

Advertise with Us

Tools

Log in or Sign up to report an update, add a beer, or add an event.

Frequently Asked Questions

Nearby Places

No listings at this time.

Find more **Places** »

View: [Place Reviews \(2\)](#) | [Events](#)

Place: Reviews & Ratings

Sort by: **Recent** | [High](#) | [Low](#) | [Top Raters](#)

Reviews: 2 | Visits: 2

4/5 rDev n/a

6 Pac is located on US 70 about halfway between Swannanoa and Black Mountain. The sign for the place is in the middle of a sort of mini strip mall but 6 Pac occupies the left end of the building.

As you walk in the cooler is to the right and a big banner announces that you can get kegged beer. As I perused the offerings it became apparent that this is a great beer store. A display contained Rodenbach, Unibroue, De Proef and several others and the cooler was slammed full of different and interesting beers. The quality seemed fine and the prices were definitely competitive if not on the inexpensive side. Walking back out the door I noticed some odd looking kegs and they were Belgian beers in sixtels that had been returned. A quick check of the Pisgah and a few other breweries websites turn out that they carry darn near everything or they will order it for you.

Take a minute, pull off I-40 and find your way here. It's certainly not a waste of time. (963 characters)

GCBrewingCo, Jun 08, 2006

3.95/5 rDev n/a

A buddy and me were trying to find the Pisgah Brewery. We were having difficulties so we stopped at this convenience store to ask for directions. I went to the back to get a drink(soda) to buy while I asked for directions. Wow! I saw about 5 coolers full of beer and only two of them devoted to BMC. The other three had typical craft brew distributed in the Asheville area. They also had a small shelf of Belgians and another shelf of room-temp craft brew. Check the dates though. I bought a Sam Adams Chocolate Boch, but later noticed it was the 2004(it was fine though). The people running the store was an elderly couple and they were the nicest people on the planet. They first looked the Pisgah Brewery up in the

phone book(it's not listed). So then they called people they knew who might know where it is. We ended up with some directions, but alas, was not able to follow them. That just means on another attempt to find the Pisgah Brewery we will have to go back by the 6 Pac Smokestack. I hope the same couple is working. (1,028 characters)

wcudwight, Dec 31, 2005

6 Pack Smokestack in Swannanoa, NC
- out of 100 based on 2 ratings.

[Home](#) > [Places](#) >

[Contact](#) [Help](#) [Terms](#) [Home](#) [Top](#)

Copyright © 1996-2015 BeerAdvocate. All rights reserved. Respect Beer.

Smokestack Brew opening at 100 Center in Mishawaka

By Heidi Prescott South Bend Tribune | Posted: Wednesday, February 25, 2015 12:05 pm

MISHAWAKA — Tony Gazzana remembers first stepping foot last fall into the former boiler house of the Kamm & Schellinger building at the 100 Center. What a sight he saw.

Black paint covered every inch of the interior brick walls and black curtains covered the huge boarded-up windows, just in case any light tried to peek through the cracks.

The carpet felt like it had been through lots of pop and popcorn spills from the days of \$1.50 movies at Dorothy's 100 Center Cinema, which closed in 1999.

“You have to have a vision when you walk into something like that,” says Gazzana, a co-owner of Smokestack Brew, the new sports club and entertainment venue that is scheduled to open in early March at the 100 Center.

About seven months have been spent renovating the space floor to ceiling, says Gazzana, general sales manager at Sunny 101.5, whose parent company, Schurz Communications, owns The Tribune.

He partnered with Carl Duncan, the local franchise owner of Two Men and a Truck, and Rick Conway, who works at Indratech in Elkhart, on the business venture.

Smokestack Brew is located east of Morgan's/Little Black Dog Tavern, and behind Hacienda in the complex that once served as a meeting place and shopping hub on Center Street near downtown Mishawaka.

“I used to come here to see movies when I was a kid — way, way back,” Conway says. “I remember it was ‘the’ place to hang out, so I hope that we are helping to bring it back to life.”

The former Club Bed night club and Sky Lounge were short-lived in the former theater space.



Smokestack Brew opening at 100 Center

Smokestack Brew, a locally owned sports bar, restaurant and entertainment venue, is scheduled to open March 6 at the 100 Center, which is located at 100 Center St., east of downtown Mishawaka. The business is located in the former boiler house of the Kamm & Schellinger building. SBT Photo/SANTIAGO FLORES

One of the first dramatic changes involved opening up the windows.

“That’s our calling card, as far as I’m concerned,” Gazzana says, and he mentions that replacing the glass was the most costly part of the renovation process.

Smokestack, which will be open seven days per week, features a large stage with a dance floor that is outlined by track lighting. Smokestack will have seating for about 300. The bar will feature 16 beers on tap (none is brewed on-site) and the casual-dining restaurant will serve lunch and dinner.

Joe Grabill, who represents the partnership groups that own buildings at the 100 Center, believes in the long-term potential of Smokestack as an entertainment venue, complete with 18 large-screen televisions for sports fans.

“We are really making progress,” says Grabill, who works at Berkshire Hathaway Northern Indiana. “I think the changes the owners of Smokestack have made are dramatic. It adds to the building’s character, restoring some of the architecture, and that will draw people in.”

Smokestack opens to the public on March 6 with live music on Friday and Saturdays.

The Whistle Pigs are scheduled to perform on March 6 and Shock Roxy will perform live on March 7. The venue also will host trivia nights, karaoke and other events.

City Planner Ken Prince says the 100 Center is integral to Mishawaka’s long-term revitalization plans. The city believes there is a lot of untapped potential in the complex.

“Unfortunately, the potential requires a lot of capital investment before change can be realized,” Prince says. Hacienda and Morgans/Little Black Dog are anchors that will add value and help drive the redevelopment of the old brewery complex.

“We feel optimistic about the opening of Smokestack Brew,” Prince says, “and believe that it has the potential to be another added-value project that ultimately leads to a larger redevelopment effort.”

Grabill says the story of the 100 Center is ultimately about momentum.

And he believes the momentum is building both at the complex and in downtown Mishawaka with continued residential and commercial development.

“It’s a different landscape today than when things were consistently closing,” Grabill says. “We’re seeing a steady progression of the right kind of tenants. The owners of Smokestack are the right kind of people we want there.”

Coming soon to Heritage

Two new boutiques are headed to a northern Mishawaka retail complex.

Two Dogs and a Cat is now under construction at 7225 Heritage Square Drive, at Heritage Square shopping center.

The new locally owned pet boutique is expected to open in late April.

Owner Pam VanDeVoorde says her specialty pet store will offer toys, collars, leads, feeding dishes and pet apparel, as well as pet picture frames, doormats, greeting cards and decor for proud pet owners. She'll also carry healthy treats that cannot be found in chain pet stores.

"My golden retriever, Luke, will be there most days waiting to welcome new friends," she says about her shop, which will be located between Life is Good and Max Black Art Gallery.

And Unity Boutique is a planned new 1,120-square-foot shop that will be located at Heritage Square, according to a state construction report. We'll offer more details about this boutique in an upcoming column.

Heidi Prescott's column runs on Wednesdays and Sundays. Contact her at hprescott@sbtinfo.com or 574-235-6070. You can also talk retail at [Facebook.com/thebasket](https://www.facebook.com/thebasket) and at [Twitter.com/marketbasket](https://twitter.com/marketbasket). Hear her weekday reports at 6:52 a.m. and 8:52 a.m. on The WSBT Morning News with JT at WSBT-AM (960) and WSBT-FM (96.1).

UNITED STATES PATENT AND TRADEMARK OFFICE

SERIAL NO.: 86/385,603
APPLICANT: Magnolia Brewing Company
MARK: SMOKESTACK LIGHTNING

DECLARATION

I, Dave McLean, declare as follows:

1. I have personal knowledge of the facts set forth below and if called upon, would and could testify competently as to them.

2. I am the FOUNDER / PRESIDENT of Magnolia Brewing Company and have held that position since 1996.

3. Magnolia Brewing Company is a limited liability company established under the laws of the State of California in 2013.

4. Prior to the creation of Magnolia Brewing Company, the company operated under the name, McLean Breweries, Inc. McLean Breweries, Inc. is a California corporation that was formed in 1996. McLean Breweries, Inc. merged with Magnolia Brewing Company in 2014 and became its subsidiary.

5. As a result of the merger, Magnolia Brewing Company acquired all assets of McLean Breweries, Inc., including the SMOKESTACK LIGHTNING trademark and associated goodwill.

6. A part of the Magnolia Brewing Company operations is a brewpub, which means it is both a brewery and a restaurant. It has been in operation since 1997.

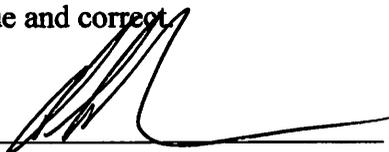
7. Magnolia Brewing Company, and its predecessor, has continuously used the SMOKESTACK LIGHTNING mark since approximately February 1, 2003. It has continuously used the mark in commerce since October 31, 2010.

8. I have never encountered SMOKESTACK SERIES by Duvel Asset Company S.A.R.L. in the marketplace or through any trade channel we sell our goods in.

9. During my tenure with both McLean Breweries, Inc. and Magnolia Brewing Company, I am not aware of any occurrences of consumer confusion between our SMOKESTACK LIGHTNING mark with any other goods using a mark containing the term "SMOKESTACK" including Duvel Asset Company S.A.R.L.'s SMOKESTACK SERIES mark.

I declare under penalty of perjury that the foregoing is true and correct.

Date: 8/28/2015


Signature

DAVID MCLEAN
Printed Name

PRESIDENT
Position

[STATUS](#) [DOCUMENTS](#) [MAINTENANCE](#)[Back to Search](#)[Print](#)

Generated on: This page was generated by TSDR on 2015-11-24 16:21:49 EST

Mark: SMOKESTACK SERIES

SMOKESTACK SERIES

US Serial Number: 77253737

Application Filing Date: Aug. 13, 2007

US Registration Number: 3509698

Registration Date: Sep. 30, 2008

Register: Principal

Mark Type: Trademark

Status: A Sections 8 and 15 combined declaration has been accepted and acknowledged.

Status Date: Mar. 31, 2014

Publication Date: Mar. 18, 2008

Notice of Allowance Date: Jun. 10, 2008

[Mark Information](#)

[Related Properties Information](#)

[Goods and Services](#)

[Basis Information \(Case Level\)](#)

[Current Owner\(s\) Information](#)

[Attorney/Correspondence Information](#)

[Prosecution History](#)

[Maintenance Filings or Post Registration Information](#)

[TM Staff and Location Information](#)

[Assignment Abstract Of Title Information - Click to Load](#)

[Proceedings - Click to Load](#)

