



**Jackie Hamel**  
**Senior Assistant Brewmaster, Anheuser-Busch, Inc.**

Growing up in St. Louis, the mystique of the Anheuser-Busch brewery was never far from Jackie Hamel's mind. Jackie, a self-described beer lover, enjoyed going out with friends to toast good times and try new beers, but she never thought she'd one day end up brewing the world's best-selling beers and creating exciting new styles for every taste and occasion.

While working toward a degree in chemical engineering at the University of Missouri-Columbia, Jackie realized she wanted to pursue a career allowing her to combine her love of beer with her math and science know-how. In 1996, fate intervened when she met a recruiter from Anheuser-Busch. A few months later, Jackie was called for an interview and soon began her career at Anheuser-Busch's St. Louis brewery.

Jackie's initial responsibilities included working with brewers and ingredient experts to make sure beers such as Budweiser, "The Great American Lager" and the world's best-selling light lager, Bud Light, were brewed exactly as the recipe specified. She and her team were also integral in ensuring each batch was brewed on time, every time, to get it into the hands of eager adults as quickly as possible.

After a tenure at the Anheuser-Busch Williamsburg, Va., brewery, Jackie returned to the company's and her home base, St. Louis, in 2004 as an assistant brewmaster. After two years in that position, Jackie moved on to the company's experimental brewery, now known as the Michelob Brewing Co., where all new beer styles are born. Jackie and her team developed several early recipes for special seasonal beers, such as Michelob Celebrate Chocolate and year-round styles such as Michelob Pale Ale.

One of Jackie's proudest accomplishments since being at Anheuser-Busch was helping develop the sorghum beer Redbridge.

As the nation's first beer made with sorghum – a safe grain for those allergic to wheat or gluten – Redbridge is a beer for adults who either experience these allergies or who

choose a wheat-free or gluten-free lifestyle. Jackie feels lucky to have helped bring one of life's greatest pleasures, beer, to those who otherwise couldn't enjoy it. Redbridge has also been accepted by beer lovers nationwide and was awarded gold medals at the 2007 Great American Beer Festival and the 2007 North American Beer Awards.

Currently, Jackie is senior assistant brewmaster at the Anheuser-Busch Merrimack, N.H., brewery, where she brews Michelob Light, Stone Mill Pale Ale and Redbridge, among others.

Since running the St. Louis Marathon in 2000, she still enjoys running outdoors when the weather is warm and spends her free time with her husband, Mike, and two young daughters, Kate and Maggie.

At the end of the day, Jackie feels fortunate to work on a first-class team in her dream job. Anheuser-Busch hires only the best and the brightest, and Jackie is proud to be one of them.