



Celebrator[®] **Beer News**

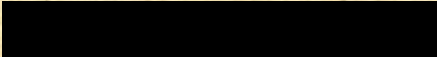
25TH ANNIVERSARY

DOUBLE PALE ALE

9.3% ALC./VOL.

1/2
BBL

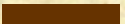
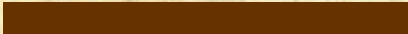
SIERRA NEVADA BREWING CO. • CHICO, CA.



SIERRA NEVADA

Celebrator[®]
Beer News
25th
Anniversary
 DOUBLE PALE ALE

BEER CAMP
 #93



British Columbia Hop Spots update 2013-08-08

CRANBROOK

Add:

BP The Heidout Pub and Microbrewery, 250-426-7922 821 Baker St.

DELTA

Add:

MB Four Winds Brewing Co., 604-940-9949, #4-7355 72nd St.

FORT ST JOHN

Omit:

Fogg N'Suds

KELOWNA

Add:

MB Big Surf Beer Co., 778-480-5530, 8860 Jim Bailey Cres,

MISSION

Omit

Fogg N'Suds

NANAIMO

Add:

Wolf Brewing – address is: #2-940 Old Victoria Rd.

SURREY

Add:

MB Turning Point Brewery, 465 Fraser View Place, 604-264-4034

TOFINO

Add:

MB Tofino Brewing Co, Industrial Way, 250-725-2899

VANCOUVER

Omit

R Mesceleros

Omit:

BP Dix BBQ & Brewery, 604-682-2739 871 Beatty St.

Add:

MB 33 Acres Brewing Co. 15 west 8th Ave., 604-367-8482

Add:

PR Alibi Room, 157 Alexander St., 604-623-3383

Add:

MB Coal Harbour Brewing, 1967 Triumph St., 604-369-3297

Add:

MB Parallel 49 Brewing Co., 1950 Triumph St., 604-558-2739

Add:

MB Powell St Craft Brewery, 1830 Powell St., 778-858-0456

Add:

P St. Augustines Craft Brew House, 2360 Commercial Drive 604-569-1911

NORTH VANCOUVER

Omit:

BP Taylors Crossing

Add:

MB Red Truck Beer Co., 1015 Marine Dr. N, 604-682-4733

Add:

MB Deep Cove Brewing, 170-2270 Dollarton Hwy., 604-831-6388

SALT SPRING ISLAND

Change name of

MB Gulf Islands Brewery to Salt Spring Island Ales

SMITHERS

Omit:

Plan B Brewing

VICTORIA

Omit: Christies Carriage House

Add:

P Garrick's Head Pub, 1140 Government St., 250-384-6835

WHISTLER

Add:

MB Whistler Brewing, 1045 Millar Creek Rd, 604-962-8889

Bruges La Morte is Far From Dead

It started when Charles Finkel poured us a Lindeman's Pêche Lambic in his office in Seattle. We were a bit unsure of what to expect as it was early on a Saturday morning. Charles explained that the sharp and fruity flavour of this unusual beer comes from refermenting sour Belgian beer with added peaches. "It takes two years for a Lambic beer to be any good", he said with a smile. He reassured us that this beer is entirely appropriate for breakfast. That was the moment we decided we had to go to Belgium.

My wife, Carol, and I have never been to Belgium so the anticipation is high as we zip up the highway from Calais to Bruges. We are on a four day beer tour to the holy grail of all beer lovers: Belgium. Our beer targets are the bars and breweries of Bruges, or Brugge if Dutch is your native tongue.

We are nearing the ancient City of Bruges. This city almost became a ghost town in the 1600's. The busy port silted up, the merchants moved to Antwerp, and Bruges drifted into a sleepy existence. The dead City was publicized in the 1890's as Bruges la Morte, and that was when it started attracting curious tourists. With a new canal and port, Bruges is a bustling city today. We break through the traffic and park at the Hotel Ensor on Speelmansrei (Minstrels Street). From our upstairs room we look across the narrow canal at the city walls. Beyond we can see beautiful ancient buildings, preserved from the wrecker's ball by strict heritage laws.

We start with a visit to the huisbrouwerij Straffe Hendrick. They produce a hoppy golden ale here. This is a family brewery that has been active since 1856, although there are references to a brewery on this site in 1546. There are great panoramic views of Bruges from the brewery attic that is now a museum.

We read our Michael Jackson's Pocket Guide to Beer and start at the pub, t'Brugge Beertje, which we find in a little side street. The beer menu is a book, so I plunge in and order a Witkap Stimulo, while we scan the list: the beer has a very delicate vanilla flavour. Carol's Brugs Tarwebier is the best wheat beer we've ever tasted. We snack on a plate of five local cheeses that comes with hot mustard. Before we ruin our taste buds completely we taste the slightly bitter DeDolle Brouwers Oerbier, and a delicate Sezoens from Brouwerij Martens. We are delighted to see that, as is the tradition, each beer is served in the appropriate distinctively shaped glass of the brewery. t'Brugge Beertje is delightful, most of the customers are locals, and classical music is our entertainment.

We decide to start the evening with a quick beer each at a cafe on t'Zand, an open square near our hotel. The beer menu chalked on a board outside the Chagall Bar attracts our attention and so we stop for an appetitif. We try Gordon

Highland Scottish Ale (actually brewed in Belgium), and de Verboden Vrucht (“the forbidden fruit”) which has a very sexy label.

We wander around the ancient streets and get lost. But we find one of Bruges’ many bars, the Bistro de Spleen. The Liefmann’s Goudenband is a bit too cold, which subdues this great beer’s sherry-like character. I like the draft version of Hoegaarden’s Tarwebier which is quite sharp compared to the bottled version. We try a Bacchus, a beer with lots of flavour, quite tart but good. Carol has a Bourgoyne des Flanders, a lovely Lambic. We eat pub-style food: vol-au-vent and Kippepootjes (chicken drumsticks) in Bier. We finish the meal with a Cuvee de L’Hermitage, a powerful 7 percent, malty but not too heavy dark beer.

For a night cap we walk to the De Garre Bar, hard to find at the end of a narrow alley. As we look at the taps we realize that there’s no question which beer we’ll have here: Lindeman’s Pêche, the beer that started it all off. This time it is fresh draft beer and the aroma is awesome. This is heaven! We finish the evening with a Triple van de Garre, an Augustijn witbier and a Steenbrugge Dubbel. We’ve had enough and roll off happily to our hotel and a welcome sleep.

What You Need To Know If You Go

Bruges can be reached from England by ferry to Calais or Ostende. Trains run once an hour from Ostende to Brussels via Bruges. Bruges is about 110 km by car from Calais, or 23 km from Ostende. The city’s Tourist Bureau is at Burg 11, 8000 Brugge, Belgium, or check out their website at www.trabel.com/brugge.htm Most of the city’s streets are narrow, so it is best explored on foot. Check out the canal tours, local lace, chocolate, and visit the many pâtisseries.

Hotel Ensor, Speelmansrei 10, 8000 Brugge, tel : +32 50 342589
www.ensorhotel.be

Brewery Straffe Hendrick is located at Walplein 26, about half a mile south of the city centre. Daily guided tours on working days, but you may have to wait your turn in the tourist season. A tour of the old brewery costs 3.5 Euros (\$5.40) and that includes a free beer.

t’Brugge Beertje is at 5 Kemel Straat, off Simon Steven Plein. It does not open until 4 p.m., and is closed Wednesday.

De Garre Bar, 1 De Garre Closed: Wednesday

De Chagall Bar is on **Sint-Armandstraat**.

For submission to **All About Beer Magazine (US)**

Bruges La Morte Is Far From Dead

by John Rowling

It started when Charles Finkel poured us a Lindeman's Pêche Lambic in his office in Seattle. We were a bit unsure of what to expect as it was early on a Saturday morning. Charles explained that the sharp and fruity flavour of this unusual beer comes from refermenting sour Belgian beer with added peaches. "It takes two years for a Lambic beer to be any good", he said with a smile. He reassured us that this beer is entirely appropriate for breakfast. That was the moment we decided we had to go to Belgium.

Carol and I have never been to Belgium so the anticipation is high as we zip up the highway from Calais to Bruges. Crossing the border from France was a non-event as there are no borders in the EEC. This is not very interesting scenery yet: it's the flat coastal part of Europe. We are on a four day beer tour to the holy grail of all beer lovers: Belgium. My brother, Rob, is our beer guide and his wife, Tish, is our travel guide. Our beer targets are the bars and breweries of Bruges, or Brugge if Dutch is your native tongue, and later, the Lindeman and Chimay Breweries.

We are nearing the ancient City of Bruges. This place almost became a ghost town in the 1600's. The busy port silted up, the merchants moved to Antwerp, and Bruges drifted into a sleepy existence. The dead City was publicized in the 1890's as Bruges la Morte, and that was

when it started attracting curious tourists. With a new canal and port, Bruges is a bustling city today, and I'm a bit disappointed at my first glimpse of the city. It's evening rush hour and we're stuck on a ring road trying to get into the old downtown city. Finally we break through the traffic and park at our home for two nights, the Hotel Ensor on Speelmansrei (Minstrels Street). From our upstairs room we look across the narrow canal at the city walls. Beyond we can see beautiful ancient buildings, preserved from the wrecker's ball by strict heritage laws. However, enough of the view. We have more important things to look for: food and beer.

We read our Pocket Guide to Beer. We decide to follow Michael Jackson's advice and start at the pub, t'Brugge Beertje, which we find in a little side street. The beer menu is a book, so I plunge in and order a draught Brugge Tripel while we scan the list: very malty and tasty. Carol's Brugs Tarwebier is the best wheat beer we've ever tasted. We snack on a plate of cheese that comes with hot mustard. Before we ruin our taste buds completely we taste Witkap Stimulo, which has a very delicate vanilla flavour, the slightly bitter DeDolle Brouwers Oerbier, and a delicate Sezoens from Brouwerij Martens. We are delighted to see that, as is the tradition, each beer is served in the appropriate distinctively shaped glass of the brewery. t'Brugge Beertje is delightful, most of the customers are locals, and classical music is our entertainment.

We wander around the ancient streets and get lost. But we find one of Bruges's many bars, the Bistro de Spleen. Rob's Liefmann's Goudenband is a bit too cold, which subdues this great beer's sherry-like character. I like the draft version of Hoegaarden's Tarwebier which is quite sharp compared to the bottled version. Tish has a Bacchus, a beer with lots of flavour, quite

tart but good. Carol has a Bourgoyne des Flanders, a lovely Lambic. We eat pub-style food: vol-au-vent and Kippepootjes (chicken drumsticks) in Bier. We finish the meal with a Cuvee de L'Hermitage, a powerful 7 percent, malty but not too heavy dark beer.

For a night cap we walk to the De Garre Bar, hard to find at the end of a narrow alley. As we look at the taps we realize that there's no question which beer we'll have here: Lindeman's Pêche, the beer that started it all off. This time it is fresh draft beer and the aroma is awesome. It's not cheap, about US\$3.50 a glass but this is heaven! We finish the evening with a Triple van de Garre, an Augustijn witbier and a Steenbrugge Dubbel. We've had enough and roll off happily to our hotel and a welcome sleep.

The next day is culture day, and we start at the centre of the City with a visit to the Tourist Office in the Burg or Town Hall. At the outdoor cafe tables people are taking a mid morning break. No coffee or Coca Cola's for these people: young and old are drinking beer. We stop for a beer at the Fish Market Cafe. We notice that people don't drink the last inch of beer in their glasses. It must be a Belgian thing to do. A mailman in uniform comes in for a glass of beer, so we join him. We wander through the streets and visit the old Hermitage which is a haven of quiet in this busy city.

Later for a beer break we visit the huisbrouwerij Straffe Hendrick. This is a family brewery that has been active since 1856, although there are references to a brewery on this site in 1546. There are great panoramic views of Bruges from the brewery attic that is now a museum.

We start the evening with a quick beer each at a cafe on t'Zand, an open square near our hotel. The waiter is very apologetic: he cannot serve one of our beers as they have run out of glasses for that particular brewery. "Perhaps we could choose some other beer instead" he asks. This is so different to Prohibition based North American traditions. After a meal here we leave and stroll around. The beer menu chalked on a board outside the Chagall Bar attracts our attention and so we settle in for the evening. We try nine new beers including the Westmalle Trappist Abbey beers, Gordon Highland Scottish Ale (actually brewed in Belgium), and de Verboden Vrucht ("the forbidden fruit") which has a very sexy label. For a nightcap we finish with Gouden Carolus, a classic strong, dark Belgian ale. It is named after a gold coin of the Holy Roman Emperor Charles V, who grew up in Flanders. A golden end to a beautiful dream fulfilled.

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Brewery Straffe Hendrick is located at Walplein 26, about half a mile south of the city centre. Daily guided tours on working days, but you may have to wait your turn in the tourist season. A tour of the old brewery costs 120 Francs (US \$3.30) and that includes a free beer.

The Pocket Guide to Beer is written by **Michael Jackson**, and is published by Simon and Schuster, 4th Ed. 1994

Illustrations:

1. Index Map of the region.
2. Beer labels: These could be used as a "watermark" under the text.
3. Photos (captions on reverse.)