

## ILLEGALLY OPERATING BOPS

A number of reports allege that some U-Brews are operating in contravention of the law. The cases have been reported by CAMRA members, the B.C. Liquor Control and Licensing Branch, and several breweries. Most of these fall into two categories. Some store owners are willing to sell beer and wine to customers without the purchaser actually participating in the process of making it. In some flagrant cases customers have phoned requesting a purchase only to be told that "some is ready for pickup now". This is obviously bootlegging by the store owner. In other cases, customers make beer and wine for sale to others, which is bootlegging by the customer.

Provincial government officials have been lobbied by beer and wine manufacturers, associations, licensees, and employees unions to stop these alleged practices. Measures proposed include a hefty tax per litre, licensing the stores, etc. Currently, Brew-On-Premise stores do not require a license from the LCLB to operate, and any misdemeanour is a matter for the police rather than liquor inspectors.

My personal opinion is that I do not want to have my local law-abiding BOP put out of business because of a few criminals. I would rather pay a small per litre fee to fund some form of control and monitoring of the stores. This is a largely owner-run cottage industry, employing local people, with the profits staying in the community. The introduction of new aficionados to the world of craft-brewing via the BOP's has contributed to the increased sales of B.C.'s burgeoning cottage beer industry. It would be a shame to see the BOP industry decimated as it was in Ontario when a huge tax per litre was imposed. Although this was later reduced the damage had been done and half the stores closed. If you are witness to any actions which could jeopardise the BOP industry, please bring the matter to the attention of CAMRA.

## BREWERY NEWS

According to a report on Seattle radio station KUOW, Grant's Yakima Brewing is about to be sold to Stimson Lane (the company that owns Ste. Michelle and Columbia Crest wineries). It's not a fully done deal, but near to it. The price is in the neighborhood of \$5 million, and includes both the brewery and brewpub.

Spinnakers is having a bitter month. Bitter beer, that is. Barry has been brewing several varieties of English bitter, and the champion beer, Bateman's XXX B is on tap.

Swans is soon to have anew outlet for its bottle beer. Yes, finally, British Columbians do not have to go to the Pandora Street store to buy Swans' beer. No, instead, it will be available at Liberty Malt Supply in Seattle!

Vancouver Island's Hermanator was a hot item at Christmas. Most liquor stores could not keep the shelves stocked.

Whistler's new Avalanche Pilsner is out and available now at pubs and liquor stores.

Guinness will be launching Harwood's Porter in March. This will be brewed in London and is the first cask-conditioned beer in the sixty year history of the giant Park Royal plant. Guinness Import Company products are now distributed by Big Rock Brewery in Alberta, Saskatchewan, Yukon and N.W.T.

LONDON (Dec 13, 1995 - 00:05 EST) -- It's safe to drink more, in fact it's positively healthy, the government said Tuesday in a Christmas message that outraged anti-alcohol groups and the World Health Organization.

The government said safe alcohol consumption for men can be raised from 10 pints of beer to 13 1/2 pints a week, or four glasses of wine a day instead of three. And women can safely enjoy three glasses of wine instead of two, or 10 1/2 pints of beer a week instead of seven.

These conclusions were in a report released by Health Secretary Stephen Dorrell after his agency received testimony from nearly 100 organizations. Groups included the British Medical Association, the American Medical Association, alcoholic counseling bodies, and the liquor trade.

The study also said a glass or two of wine or a beer a day reduces the risk of heart disease in men over 40 and post-menopausal women.

It's very likely that people will interpret this as a message ... to drink more than they are already drinking," said Dr. Peter Anderson of the World Health Organization, the U.N.'s worldwide health agency. "It's perverse."

Britain's Campaign Against Drink Driving said the message was senseless, but Dorrell disagreed.

"I think the government in a responsible society should give people the facts," the health secretary said.

Add these to the "Upcoming Events"

April 27 - 30, Boston: 1996 Craft-brewers Conference and Trade Show, Hynes Convention Center. Institute of Brewing Studies, Sheri Winter (303) 447-0816

May 4, Penticton: Okanagan Fest of Ale, Trade and Convention Centre. This is a CAMRA B.C.-sanctioned festival. Donna Briggs, (604) 490-2460.

June 12 - 16, Montreal: Mondial de la Biere / Beer Mundial 96, noon to 11 p.m. Admission: \$6. + 0.60\$ each coupon (4 oz sample). Pierre Lalumière (514) 722-9640

July 31 - August 4, Portland, OR: Oregon Brewers Festival. (503) 628-1227

August 6 - 10, London, England: CAMRA UK's Great British Beer Festival. 011-44-1727-867201

September 26 - 28, Denver, CO: Great American Beer Festival. (303) 447-0816

November 1 & 2, Victoria: 1996 Great Canadian Beer Festival, Victoria Conference Centre. (604) 595-7729

Festival Wrap-Up  
by Carol and John Rowling

CAMRA Victoria's 1995 Great Canadian Beer Festival was a smashing success. Attendance was over 5300, up 65 percent from 1994. The volunteers again made the Festival, and the public came for two fun-filled days to enjoy the beer.

The involvement of the students and staff of Camosun College was a great asset, and will be continued in '96. As a result of the volunteer's hard work the following donations were made: \$150 to Saint John Ambulance, \$850 to Anawim House, \$300 to Police Victim Services, and \$1000 to the Camosun College Foundation. The last donation was split, \$500 to a bursary to a student in the Tourism and Hospitality Management programme, and \$500 to establish The CAMRA for Real Ale Society of British Columbia (Victoria Branch) Bursary Endowment. The endowment fund contribution will be matched by the B.C. Government, making our investment in the fund effectively \$1000. It is the intention that an endowment of \$8-10,000 be established so that it becomes self perpetuating.

Our major media sponsor, FM radio station 100.3 The Q!, was broadcasting on-site and interviewed many of the participants. The beers were outstanding. British Columbians should be proud of their local brews. In addition, the out-of-province beers added a new dimension. Fish Brewing from Olympia was one exceptional example, bringing cask-conditioned beers and unusual attire!

The beer tokens (courtesy of The Q!) were a great improvement and helped keep track of individual booth beer sales. The B.C. L.D.B. on-site store, despite some start-up delays, quickly sold out the more exotic beers, and the staff were pleased with the public's response.

CAMRA would like to thank all the festival sponsors and supporters for their contributions. A special "thumbs up" again to the volunteers whose help was essential to the success of the 1995 Great Canadian Beer Festival. {The Executive, Phil Atkinson, Steve Fudge, Gerry Hieter, Dave Preston, and John Rowling are busy already planning for November 1st and 2nd, 1996. See you there!}

HopVine

Remember, life's too short to drink cheap beer...or listen to Jim Koch...

From Science News, December 2, 1995, Vol. 148, No. 23, Pg 380 Author - L. Seachrist

They call it the French paradox: Despite a diet high in saturated fats, the French suffer far less heart disease than do their U.S. counterparts. In studying the phenomenon, researchers noted that the French drink more red wine than people in the United States do.

Armed with that information, some scientists claimed that flavonoids in the wine serve as antioxidants, which protect the heart. Several recent studies have maintained that red wine is more healthful for the heart than other types of alcohol.

Now, scientists from Harvard Medical School in Boston report that a cold beer provides the same heart benefits as the fruit of the vine.

J. Michael Gaziano and his colleagues studied 340 men and women who had suffered heart attacks and compared their drinking habits to those of an equal number of healthy people of the same ages. The team found that drinking one-half drink to two drinks - regardless of the type of alcohol - per day reduces the risk of heart attack by 45 percent. Moreover, beer, wine, and liquor all raised the concentrations of HDL, or "good" cholesterol in the blood by 10 percent.

Gaziano maintains that the increase in HDL explains the reduction in heart attack risk. "Two martinis is no different from two glasses of red wine," he says.

That's not to say that flavonoids don't benefit the heart. John D. Folts of the University of Wisconsin - Madison maintains that it takes a lot of alcohol - three times the legal limit for driving - to help the heart by reducing platelet activity.

He and his colleagues studied the effects of a capsule form of flavonoids on blocked arteries in monkeys. The flavonoids worked as well as, if not better than, aspirin at turning down the platelet activity and thus unblocking the monkeys' arteries.

There is an advantage to flavonoids. "Adrenaline can completely wipe out aspirin's beneficial effects," says Folts. "But adrenaline doesn't affect the flavonoids."

Whether it's the alcohol alone or the flavonoids in the alcoholic beverages, a drink a day may protect the heart. But before you say, "Bottoms up!" Gaziano cautions, remember that drinking more than moderate amounts of alcohol damages the heart.

From A Brewing Poem by  
George Arnold  
1834-1865

Beer

Here,  
With my beer  
I sit  
While golden moments flit:  
Alas!  
They pass  
Unheeded by:  
And, as they fly,  
I,  
Being dry,  
Sit, idly sipping here  
My beer



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Beer

Here,  
With my beer  
I sit  
While golden moments flit:  
Alas!  
They pass  
Unheeded by:  
And, as they fly,  
I,  
Being dry,  
Sit, idly sipping here  
My beer

O, finer far  
Than fame, or riches, are  
The graceful smoke-wreaths of this free cigar!

Why  
Should I  
Weep, wail, or sigh?  
What if luck has passed me by?  
What if my hopes are dead,  
My pleasures fled?  
Have I not still  
My fill  
Of right good cheer,  
Cigars and beer?

Go, whining youth,  
Forsooth!  
Go, weep and wail,  
Sigh and grow pale,  
Weave melancholy rhymes  
On the old times,  
Whose joys like shadowy ghosts appear,  
But leave to me my beer!  
Gold is dross,  
Love is loss,

So, if I gulp my sorrows down,  
Or see them drown  
In foamy draughts of old nut-brown,  
Then do I wear the crown,  
Without the cross!

## “EVALUATING BEER”

Reviewed by: Mark Stevens

"Evaluating Beer" is an eye-opening adventure through the previously uncharted territory of analytic beer evaluation. When you read this book you gain a great respect for beer judges and the myriad obstacles they confront each time they open a bottle and fill out a scoresheet. Besides the huge range of styles, a judge needs to learn to recognize hundreds of often subtle flavors and aromas, and to be able to describe these and associate them with aspects of the brewing process or ingredients in a recipe. If this task were not already difficult enough, add the influence of environment, group psychology, timing, presentation, and it's really a wonder (and credit to dedicated BJCP judges) that competition scoresheets are as good, accurate, and consistent as they are.

The book is a series of previously-published articles, all describing how beer is perceived and described. Because the articles were originally written for other audiences and purposes, there is some repetition across articles, but even so, the articles hang together quite well as a unified entity.

The first article is "Flavor of Beer" by Morten Meilgaard, who describes research aimed at identifying flavor components, developing a consistent terminology, determining perception thresholds for each component, and understanding how they influence the total makeup of a beer's character. The article includes an excellent table of factors that can bias sensory perception, from external stimuli in the room, to the number of samples in a flight, and even the time of day. The article introduces the idea of the flavor unit, chemical composition of some flavors, flavornotes that are explainable, and some notes on flavors associated with certain commercial beers.

In "Sensory Aspects of Zymological Evaluation," David Eby describes how each of the senses contributes to an overall impression of a sample beer.

The third article, "Sensory Evaluation for Brewers", by Jean-Xavier Guinard and Ian Robertson, describes methods and strategies for tasting, differences between analytic evaluation and mere consumer preference surveys, and some observations about optimizing conditions for analytic evaluation.

"Beer Flavor in Your Brewery" by Ron Siebel presents a methodology for describing beer flavor components, their desirability, and their contribution to a quality product. Siebel provides an interesting score sheet, and notes human limitations and the need for constraining panel evaluations.

Siebel's article is expanded by the discussion in "Origins of Normal and Abnormal Flavor", by Ted Konis. Konis uses a similar methodology as that used by Siebel, but he describes in lurid, technicolor detail many of the flavor components bandied about by beer judges, such as DMS, diacetyl, and fatty acids. Konis describes how to detect these components and what aspects of brewhouse technique enhance or reduce their presence.

"Flavor Profiles", by Ilse Shelton, is an examination of methods used to perceive beer characters (types of sensations), common terms used in testing and evaluation (and what they mean). This article is basically a concise rehash of the two previous articles.

In "Training Ourselves in Flavor Perception and Tasting", Raoul Palamand gives us an overview of flavor components and their perception. This also repeats some previous material, but it also includes a nice 3-page chart of typical off-flavors in beer and their causes.

One of my favorite chapters in this book was "A Simple Technique for Evaluating Beer Color", by George Fix. This is an enlightening explanation of why color is important to a brewer and how it can influence (subconsciously) the evaluation of other aspects of a beer (the "halo" effect). Fix then explains some commonly used color units, how the malt color affects beer color, how brewing conditions affect beer color, and a method that homebrewers can use to estimate the color (in SRM) of their own beers.

"The Language of Flavor Communication", by Charlie Papazian, is a general overview of judging and scoring from the competition organizer perspective; he discusses beer aspects examined by a judge working with a standard AHA score sheet.

Papazian also authored the next paper, "What to Aim for in Flavor Profiling", which introduces the idea of a flavor profile that can communicate an understandable snapshot view (or taste) of a beer character. The idea is to rate on a 5-level scale (low to high), several flavor components, such as sweetness, acidity, bitterness, etc. Papazian provides an excellent table for brewers to use in finding a wide range of brewhouse factors that can affect the various beer qualities.

In "Beer Evaluation Techniques", Grosvenor Merle-Smith lets us look over the shoulders of a BJCP judge who is evaluating entries in a competition. If you've not entered many competitions, this will be an entertaining and informative discussion of how beers are examined and scored and the types of comments that you'll typically see written on a competition score sheet.

"Perceiving Flavor", by Jim Koch, stresses the balance between malt and hops in achieving mouthfeel. Koch provides calculations (based on gravity) showing how to figure the apparent extract, calories, and alcohol. Some descriptions of various flavor components in widely-known commercial beers.

Meilgaard writes the next paper, "Know Your Consumers Through Testing", from a point of view that most judges and homebrewers ignore---the consumer market survey. Meilgaard gives us some historical perspective of market research paving the path for Miller in producing Lite beer, and then describes how consumer preference panels are set up, how panelists are chosen, how tests are developed, etc.

"Aroma Identification", by Charlie Papazian and Greg Noonan, is (obviously) about how our sense of smell works to isolate and identify certain compounds in beer. The authors describe how to smell a beer (using your nose works best, I find) with the goal of perceiving aromatic compounds. Includes a table of terminology and the infamous beer flavor wheel.

The last chapter in the book is another paper by Papazian about "Testing Yourself" where he talks about some of the challenges facing a beer judge: difficulties learning about flavor compounds, styles, educating the palate to isolate and detect elements of a flavor, etc. He also presents some suggestions for ways to train your senses to recognize and identify flavor components and terms to describe what you find in a beer.

Summary:

"Evaluating Beer" is an outstanding book that fills an important niche in the homebrewing literature. It should be mandatory reading for all BJCP judges---especially those at senior levels---and for competition organizers. This book won't teach you how to brew, it won't explain ingredients or history,

it won't explain styles, and it probably won't entertain more than a small number of the most dedicated homebrewers (it's definitely not a beginner's book, in case I haven't made this clear enough). What this book will do is to open your eyes to the complexity of analytic judging in all its hoary glory. Even if you've already judged in several competitions and passed the BJCP exam, there is still plenty to learn from this book. It's attractive, well-designed, readable, and worth every penny I paid (and then some).

Score: 9 out of 10

THE Campaign for Real Ale Society of British Columbia, Victoria Branch

Dept. of Revenue and Consumer Affairs  
Weights and Measures Division  
XXX Government Street,  
Victoria, B.C. V8V 1X4

Dear Sir or Madam,

As a member of the Campaign for Real Ale Society, Victoria Branch, I am officially notifying you of a flagrant misrepresentation of a standard unit of measure: the Canadian Pint. A recently purchased container of Safeway milk labeled on pint was measured and found to contain exactly 16 U.S. fluid ounces. A similarly labeled can of brake fluid also contained 16 U.S. fluid ounces. The consumer has a right to expect advertised quantities to be honest and accurate. If a business violates this trust inside the city limits of Victoria, it is your responsibility to investigate and correct the fraud.

My complaint does not concern milk or brake fluid. It concerns fraudulently advertised servings of draft ale. As you may know, Great Britain and California are mandating fair measures from public houses. It is time for Victoria to do the same. Mind you, we are not quibbling over the head infringing on our pour. We refer to publicans who serve their customers in vessels that will barely contain 14 ounces of water when filled to the point of overflowing! To represent such a vessel as a pint is clearly deceptive. These containers, called "shakers" in the trade, are intended as mixing containers for gimlets. The primary supplier to the trade is the Libby Glass Company who markets them in several sizes. One such glass, dubbed the "cheater," uses tapered glass walls at the base to reduce the volume to 12.23 U.S. ounces. an alehouse, pub, or restaurant using these glasses to serve "pints" of ale is knowingly defrauding the public! Please put a stop to it!

Where a measure is advertised as a pint and the glasses clearly cannot hold a pint of liquid, a deceptive act has occurred. Obviously, litigation would be a last resort, but it is important that we, the consumers, receive what we are legally entitled to: pints that measure up.

Start with the following:

[fill in name of establishment using short sized "pints"]

Please forward your response to the address below in care of our secretary, Mr. C.R. Nelson.

Yours truly,

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P.O. Box 30101, Saanich Postal Outlet,

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In order to prove that these short measures are unfair trade practices you must show that:

1. It was an unfair or deceptive act or practice;
2. In trade or commerce;
3. Which affects the public interest;
4. Injury to your business or property; and
5. A causal link between the unfair or deceptive act and the injury suffered.

*Yeast Ranching* (stolen from the Internet)

Mike Clarke asks about the equipment needed to get into yeast ranching. This all seems pretty basic to me, but then I had the advantage of growing up in "yeast country". At the risk of being pedantic, here are my recommendations.

First, you'll need a good horse. One that has the stamina for long yeast drives but has the agility and intelligence to cut a single yeast out of the herd. Buy the best horse you can afford. Pinch pennies on other equipment but don't scrimp on the horse.

Next, lots and lots of barbed wire. You got to keep them critters on your own property. Can't have 'em wanderin' all over creation.

A lariat will help at round-up time. Make sure you get one that's stiff but not too stiff. It's got to be stiff enough to be thrown long distances but not so stiff that it won't tighten up around their little necks with a good strong pull. Nothin' makes you feel smaller than watching a yeast just shrug off your perfectly thrown lariat 'cause the loop wouldn't close quickly enough.

Speaking of round-ups, a branding iron is essential. Don't want your yeasts to get confused with the neighbors' yeasts. Plus, if you don't brand 'em, it will be just like begging yeast rustlers to come and steal off with them in the middle of the night. Make sure your brand is distinctive and can be easily seen on the flank of a yeast, even from a distance.

Last but not least: a well-stocked chuck wagon. Yeast ranching is hungry work. You'll find that out soon enough.

Yippee ki-yo,  
Nic Herriges, Portland, OR (nic@analogy.com)

## Beer Festival News

Nothing on the Great Canadian Beer Festival in this issue of What's Brewing!! Instead, members are urged to focus on being in Penticton May 4th for the



## Brewery News

New breweries opened recently in our area:

Mount Begbie Brewing Co., Revelstoke, B.C.  
Captain City Brewing, Coupeville, Wadley Id., WA  
Port Angeles Brewing Co., Port Angeles, WA

The U.S. BATF has received a formal request from a group of brewers that breweries be required to honestly inform the public about their products. The group includes Widmer Bros, Full Sail, Redhook, Hart, the Oregon Brewers Guild and Anheuser-Busch. Specified in the request are Boston Brewing Company and Pete's Brewing Company. The group has complained that these companies hired Stroh's Brewing Company, Pittsburg Brewing Company and others...to brew, bottle and package their products". Also Miller Brewing and Coors Brewing Co. were accused of misleading the public with false trade names (Miller subsidiary Plank Road Brewery markets Red Dog and Icehouse brands; Coors subsidiary Unibev Corp sells the Killian and Unibev products).

Are you ready for this? Labatt's USA will be contract brewing "genuine" British **Boddington's** Draught-In-a-Can Widget Bitter. At least when you buy it here it has been brewed in the right country.

Pike Place brewery, Inc., of Seattle, has changed its name to **Pike Brewing Co.** A new brewery is being built where Shorey's Bookstore was in space on First Avenue behind the Liberty Malt Supply Shop (only a short barrel-roll from the old Western Avenue site). A 35-barrel brewery, it should be ready by the end of March.

## Hopvine

Congratulations to **Jeff Grissold**, of Victoria, for winning the lager class in the Boston Brewing Company's World Homebrew Contest. The Sam Adams marketing company has over 1500 entries, from which the top ten finalists were chosen. These brewers were flown to Boston and ten-barrel batches of beer were brewed to their recipe. Jeff's Bavarian Dark Schwartzbier will be marketed under the name "Longshot".

**Oregon State University**, Corvallis, is establishing what may be the first endowed US professorship of fermentation science, with a fully equipped brewery for experimentation and research. The endowment comes from Nor'Wester Brewing Company of Portland.

The UK Department of Trade and Industry recently sponsored a trip by representatives of 15 independent British breweries to Canada. The group visited B.C. and Ontario to investigate the market for their bottled beers in these provinces.

New at the Fort and Foul Bay LDB Store: Tin Whistle's Penticton Pale Ale, Coyote Ale, Rattlesnake ESB, and Black Widow Dark Ale; Tall Ship Smoked Porter; now in glass bottles: Nelson's Old Brewery Ale, Valhalla Gold, Nelson After Dark, and Strong Ale; Young's Special London Ale and Winter Ale (both bottle-conditioned); Spaten Oktoberfest; and, Erdinger Pikantus Dunkel Weisenbock. It was good to see that some micro's beers are being stored in the cooler instead of out in the warm under the fluorescent lights.

## Upcoming Events

Add these to what you already have:

April 16 at 8:30 pm: **Ale Tasting** at Spinnakers Brew Pub, 408 Catherine Street, Victoria. 14 Ales (11 specially brewed at Spinnakers for this tasting) plus lots of food: \$22.00. Tickets and information: Larry, Don or Chris at Fort and Foul Bay Liquor store (356-2904) or Simon at Spinnakers (384-0332).

June 4-8: **AHA Conference**, New Orleans, LA. Phone: (303) 447-0816

June 12-16: **Le Mondial de la Biere**, Old Port of Montreal. Phone: Pierre LaLumiere (514) 722-9640; e-mail to marois@login.net

July 31-Aug 4: **Oregon Brewers Festival**, Portland, OR. Phone (503) 628-1227

Aug 6-10: CAMRA's **Great British Beer Festival**, London. Phone Campaign for Real Ale: 011-44-727-867201

## Beer Websites

Our March meeting guests, Specific Mechanical Systems, can be found at <http://www.commercial.net/vault/specific/>

Our local Spinnakers Brewpub is at <http://spinnakers.com/spinnakers.htm/>

McAuslan Brewing, PQ, at <http://www.mcauslan.com/>

La Conner Brewery, WA, at <http://www.teleport.com/~dgs1300/LaConner.html/>

Hart Brewing at <http://www.HartBrew.com/>

Molson Brewing at <http://www.molson.com/>

Steamworks Brewpub at

<http://www.indimension.com/multimedia/dining/steamworks/welcome.htm/>

Redhook Brewery at <http://www.halcyon.com/rh/rh.html/>

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# **GCBF '96**

## **GOOD FOR WHAT ALES YOU!**

The Fourth Annual Great Canadian Beer Festival is bigger and better than ever. The 300 volunteers and the members of CAMRA Victoria invite you to join us and enjoy the array of beers we have for your tasting pleasure. We have beers from across the country and from south of the border. Some of the more distant brews would not have traveled well as draught, so we have specially ordered them in bottles. You'll find them at the Specialty Bottled Beer Bar. If you like them, limited quantities are available at the Fort Street LDB store.

We are happy to welcome all the students and staff of Camosun College helping at the Great Canadian Beer Festival. Those in the Professional Cook Training Program have provided us with a wonderful menu. Many students in the Hospitality and Hotel Management

Program are pouring beer, selling tokens and welcoming you at the door.

It's interesting to note changes in the craft brewing industry. This year brewers are trending towards brewing stouts, IPA's and other full bodied beers. The last few years saw a large number of raspberry and other fruit beers coming onto the market. It looks like the beer drinking public is following their wine drinking counterparts into trying more complex products.

In 1996 we have found ourselves in the enviable position of being able to choose the best breweries to bring you the greatest variety of craft beers assembled in Canada. Other breweries have been phoning us, asking to be included this weekend; but we have as many here as we can fit into one room! It looks like next year we will have to go to two floors to fit all the breweries and you, the GCBF patrons in. Please forgive us for the crowding. We hope to have more space when we see you here next year on November 14 and 15, 1997!

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HOPBINE, ETC.

Congratulations to Chris Johnson at Swan's Brewpub. Chris' Riley's Scotch Ale got third in its class at the Colorado State Fair International Microbrew Competition.

The CRTC is going to allow anyone involved in the sale of alcoholic drinks to advertise on radio or TV. Currently, only producers are permitted to advertise alcohol, but the new rules would open up the airwaves to restaurants, hotels, and Alberta retail stores.

Al Piggott of Merridale Ciderworks at Cobble Hill reports a bumper crop of cider apples this year. These trees blossom later than eating apples, and so missed the cold weather that damaged the earlier blooms. Al says that he expects the cider that will be on sale next year to be more "cidery" than usual due to the lower usage of ordinary apple juice to make up the volume.

No new taxes - that includes U-Brews of course, eh?

Dr. Strangebrew has arisen from the dead and brewing has started again. Good luck to Brian and Brad and the gang.

CAMRA's master homebrewer, Colin Williamson, is consulting for the Brew Works. He is helping with formulating recipes and technical issues. Two of Colin's new recipes are Yorkshire Brown Ale and Honey Lager.

New book: "BEER FOR DUMMIES", by Marty Natchel and Steve Ettlinger, foreword by Jim Koch, IDG Books Worldwide, 1996, 334 pages. Yes, I know, another in the ... For Dummies series. This, however, is a good reference book. It certainly is a great starter book for someone wanting to know the fundamentals about beer, styles, tasting, homebrewing, etc. Recommended for all Beer Dummies.

Filled with mingled cream and amber  
I will drain that glass again.  
Such hilarious visions clamber  
Through the chambers of my brain ---  
Quaintest thoughts --- queerest fancies  
Come to life and fade away;  
Who cares how time advances?  
I am drinking ale today.

Edgar Allan Poe

## HOPBINE

Christie's Mystery Pub Crawl, Monday, Wednesday and Saturday Nights from 7:30 to 9:30 p.m. Take a free tour of city pubs on the Pub Bus. Phone Dave or Len at 598-5333.

Regarding the atmosphere we have aimed somewhere between the commercialisation of the Pacific NW Invitational and the purist one-beer-per-brewery Oregon Brewers Festival. We rent all the brewers the same sized booth, but they can bring as many beers as they like, and can sell souvenirs, etc.. We provide two volunteers to each booth for 4-hour shifts (hint, hint!) to pour but request the brewery to provide someone to answer questions on the beers. There's live entertainment, etc.

We only allow CAMRA-approved breweries as much as possible. This is something we are grappling with, but judge on three things now. 1. The beer, by going to other festivals or travelling around doing tasting. 2. The ingredients, as much as we can ascertain. 3. The integrity of the brewery. Yes, we did have Sam Adams in our first year, but no longer! We really do go for cask-conditioned beers as much as possible (e.g. Fish is attending again). All beers are draught, except some of those from Ontario and Quebec which we are bringing in for the GCBF.



## Shelf-life: or Six Months in the Life of an Imported Beer

Suppose you are a freshly bottled green or brown (or yes, I know, clear) bottle of medium gravity pale ale. Even before this stage you've likely been centrifuged, filtered or pasteurized. Now you wait a week in dry storage, likely unrefrigerated. Next you get bounced around and loaded on a container that gets hauled to a nearby port where it probably sits for a few weeks or so. Beers that don't do big numbers wait even longer until they can be batched, possibly with beers from other breweries, and finally sent over when they make a full container (which is a hell of a lot of beer). This is true for most of the Belgians that all of us in Cascadia love so much.

So after sitting on a dock unrefrigerated for a few weeks you make your way onto a cargo ship. You bounce across the Atlantic (again unrefrigerated). If you're lucky you get below the waterline where it is reasonably cool.

Once you arrive at your destination you'll probably sit on a dock for a few more weeks while you clear customs and get loaded on a truck from your distributor. If you're final destination is a small market such as Boise you probably wait in Seattle for a while before the sub-jobber sends a truck over the mountains to pick you up.

Once you reach your final distributor, you'll probably wait before you head to a retailer. If it's on-premise you'll probably be dark and refrigerated. If it's off premise you may or may not be refrigerated but for part of the time you'll probably be subject to sunlight or fluorescent light. If you're an 11 ounce bottle of abbey ale priced at \$6 you probably won't fly of the shelf either. Once you get sold hopefully you get consumed quickly. Some aspiring beer snob may save you in his basement for a further six months before he has someone over he wants to impress.

The moral is, even if you're a barley wine or high-gravity Belgian, this is a lot of abuse.

>From a post by Ian McAllister to Cascadia on "Imported Beer Woes". Ian is a former employee of Merchant du Vin, importers of beers from Europe.

## HITHER AND YON, WITH CAROL AND JOHN (with apologies to Scottie)

After the rush and excitement of the Great Canadian Beer Festival, we decided to get away to Squamish for the following weekend. The drive north from Vancouver on Saturday was beautiful. After five days of rain the sun shone and raging waterfalls cascaded beside the road. Shannon Falls was amazing.

Howe Sound Inn and Brewing Company is the brand new venture of Deborah Laishley, Dave Fenn, and Wendy and Steve Shard. It is located in downtown Squamish at the end of Cleveland Avenue, and opened in July 1996 after several years of planning and building. The Inn is laid out in a very spacious manner, and consists of a brewery, pub, restaurant, banquet, meeting and hotel rooms, all efficiently run by a very friendly staff.

We checked in and went up to our room. All the Inn's 20 hotel rooms are upstairs. Each room has a bay window with views of the mountains that surround Squamish. The furniture upstairs was made by Jim Else of Dovetail Furniture and Folkart, Victoria, using wood recovered from demolished houses. The rooms are cozy with nice touches: a day bed in the bay window, duvets on the comfy beds, thick bath mats, etc.

Next we went (naturally) to look at the pub. With five house brews and four guest beers we had a great selection to choose from. We decided to sample the house beers, of course, and started with a Garibaldi Ale and the Britannia Mild. The Garibaldi is a light pale ale, malty, sweetish, "gently" hopped, but with lots of character for a pale ale. It was very quaffable. The Mild was a reddish amber, very much in the style of the traditional British Mild. It was a smooth, soft beer that would be a favourite session beer. While sipping these beers we chatted with Jeremy, the bar manager. Jeremy started serving the beers at over 50F, but they are currently served at 47F in deference to local tastes.

Loggers that come into the pub are amazed at the extensive use of large dimension wood. The ceiling and beams are cedar, the bar and tables and chairs are recycled Douglas fir, and the floor is recycled oak. The furniture, here, was also made from wood recovered from old Victoria houses. There are big windows with lovely views of Howe Sound, the Squamish Chief, and the mountains. A few brave souls were sitting outside on the deck - not bad for November! The 40 foot high ceiling is great because, while the pub does allow smoking, it never gets smoky.

Whilst we were sitting there, Dave Fenn came in and presented a free night's accommodation and dinner to the pub's 10,000th guest. Back at the bar, Jeremy poured us samples of the Baldwin and Cooper Best Bitter, Dunkelweizen, and the Diamond Head Stout. The bitterness of the Baldwin and Cooper was very strong at first (Cascade and Willamette), but the maltiness came through strongly in subsequent quaffs. This is a full bodied beer and one to remember. The use of wheat malt is unusual in this style of beer. (Incidentally, Baldwin and Cooper were the first people to climb the face of the Chief in 1961.) The Dunkelweizen did not have a lot of nose, but the hop flavour was very evident. This is a lovely full-bodied malty beer. However, the best was yet to come. The aroma of the Stout was magnificent. This rich, creamy beer is John Mitchell at his best. It is not too bitter and not too burnt - just a lovely roasty malt flavour. Made with

pale, crystal, and roasted malts, and raw barley, this beer is hopped with Cascades and finished with Willamettes.

By this time we were ready for a snack, so we ordered a basket of the Beer Bread. This ale and cheddar cheese loaf is a yeastless buttery bread made with one pint of Ale per 3-pound loaf. It was so yummy that it soon went. (We later bought a loaf to take home.) Steve Chard gave us a tour of the building, and again we noted the generous space available for operations. We then moved into the restaurant for dinner.

The restaurant is the only non-smoking dining room in Squamish. Here we were served more Beer Bread and we ate that too. The food in the restaurant is excellent, much of it cooked using beer. John's steak came with a tasty, rich beer sauce. We stayed with beer with our meal but noted a good but not extensive range of wines.

The next morning we set out from the Inn for a short walk in the nearby marshes. Because of the recent rains, we stayed on the dikes as we wound our way down to the river. There were lots of birds about, and at the waters edge we heard the screech of bald eagles. We got back to the Inn very invigorated and found Deborah and Dave and their twin boys. William and Christian are very active toddlers who kept us entertained for quite a while.

Brewmaster, John Mitchell, joined us to give us a tour. He lives 30 minutes away at Horseshoe Bay and was on his way to Whistler. We started in the spacious malt loft. The malts are all imported from the United Kingdom and the hops are whole-leaf. On the main floor is the brewery. The equipment is manufactured by Ripleys to John's design. It incorporates a unique steam jacket that is the heat source for the mash tun and the kettle. "This is to prevent the caramelization that come with using electric elements to heat the wort," explained John.

After a delicious lunch in the pub, we made our farewells. Much refreshed, we headed back to Horseshoe Bay and Vancouver Island, looking forward to our next weekend at the Howe Sound Inn.

The Inn will continue to give CAMRA members the GCBF rate of \$40/person (double occupancy) until March 31st (phone 1-800 919-ALES for reservations, or visit their homepage at <http://www.mountain-inter.net/hsibrew>). This really is a great spot and very convenient to skiing at Whistler.