

New Westminster Brewery To Close

Remember Interbrew? That's the company whose motto was "World's Local Brewer". Interbrew used to be a family owned Belgian regional brewing company. The company headquarters is still in Leuven, Belgium, but it went public and now has an American CEO, John Brock. Interbrew merged with AmBev, Brazil's largest brewer this year, and the new company is known as InBev. (You can tell that the company is no longer run by Belgians as, in Antwerp, the new name is slang for "engaged in cunnilingus".) The motto for the new company appears to be "Globalizing the World's Beers".

CAMRA UK is joining union leaders in opposing the closure of three breweries by InBev. The February 2005 closure of the Strangeways brewery means that Boddington's draught Bitter will no longer be brewed in Manchester after 230 years in the city. The beer, which became known as "The Cream of Manchester", will now be brewed in south Wales, Preston or Glasgow. What has everybody hopping mad is that two years ago InBev promised to keep this brewery open, to keep brewing Boddington's in the cask version, and to put some meaningful effort behind marketing the brand.

InBev has also announced the closure of Bass Northern Ireland in Belfast and the Labatt brewery in New Westminster. In regard to the latter the following correspondence is between myself and Iain Lowe, research manager at CAMRA UK.

2004-09-22

John,

You may well be aware of Interbrew's plans to close the Boddingtons Brewery in Manchester and transfer the production of keg and canned Boddingtons to their other breweries in the UK.

We are naturally upset at this closure after 230 years of brewing in Manchester. We also believe that many customers associate Boddingtons with Manchester.

WE are working closely with the trades unions at Boddingtons as well as the local press and the local city council to try and persuade Interbrew to change their minds. The campaign in 2002 did persuade Interbrew to shelve their plans to close Boddingtons then and since workers have been working hard to improve efficiency.

We would like to contact all these outlets for Boddingtons and notify them of Interbrew's plans and ask for their support to keep Boddingtons in Manchester.

I note that the Boddingtons closure is but of three closures recently announced by Interbrew - the others being the Ulster brewery in Northern Ireland and their brewery in New Westminster in British Columbia.

I hope you may be able to help us

Cheers

Iain R Loe

.....

2004-12-07

Dear Iain,

Some time ago you wrote concerning the significance of the closing of the New Westminster brewery by Labatt Brewing. I have consulted with British Columbia beer historian Greg Evans. Greg contacted some New Westminster historians.

So far we have the following information:

1. No beers of any national or regional significance have been produced at the New Westminster site for several decades. (One of the worst of these is the Guinness produced under license that bears no resemblance even to the Irish canned widget mousse that is also available here.)
2. None of the buildings on the site are anything other than a few decades old with modern additions. Anything of any significance has already been destroyed. There is a plaza with a few flagpoles and plaques recording a little of the history.
3. All historical documents from the early breweries on the site are either destroyed or have been removed by Labatt and shipped to their archives in eastern Canada.
4. The local preservation society is not as interested in commercial or industrial buildings or sites as they are in schools and other public buildings, and the homes of the rich and famous. They have declared that they have no resources to be interested in the brewery.
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district of Sapperton, which has been developed into very high density luxury town homes and condominiums overlooking the Fraser River. The brewery also adjoins a hospital, and apparently part of the deal is that Labatt will donate some of the land to the hospital.

Local concerns are apparently focused on what development will take place on the property, and the potential loss of jobs.

Greg is attempting to locate a former Labatt brewer and production manager to see if he knows of anything significant at the brewery.

It appears that CAMRA has no reason to mourn the loss of the New Westminster brewery.

Cheers

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2004-12-08

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Thanks for the information. I understand the points you make.

Unfortunately the New Westminster closure will probably not be the last brewery closed by Inbev in North America not to mention ones in South America, Europe and the other places where the tentacles of the global brewer now reach.

We still believe that we have something to fight for to keep the Boddingtons Brewery open, a brewery that even Interbrew UK has admitted is profitable.

Cheers

Iain

HOPBINE

JR

Molson will build a \$35 million brewery in Moncton, NB. It should be completed by 2007 and will give Molson local brewer status, which allows it to operate warehouses and have a distribution system in the region. The new brewery's capacity will be over 250,000 hl production annually.

United Kingdom: Suffolk-brewed Greene King IPA has become Britain's best-selling cask ale, knocking Tetley Bitter off the top spot.



What's Brewing

Magazine of the Campaign for Real Ale British Columbia Volume 15 No 2 March 2005

Canada's best beer

Sometimes you just have to laugh. On a recent visit to a Canadian beer rating website I discovered the top-rated brew to be Alexander Keith's India Pale Ale. I recall my first taste of this beer in the Bird of Paradise in Victoria a few years ago. I was attracted by the name, of course. What I got was not an IPA at all, that's just an out and out lie. (Sue me, Alexander.) It was so disappointing I actually mentioned it to the waiter, something I rarely bother to do. It was a shock similar to the one I got with my first taste of North American beer back in 1977 (Labatt draft). What is that? In my opinion the so-called IPA has no redeeming features at all. Which made me wonder who would rate it highly—a quick glimpse at the few comments left by voters convinced me it's a 'brand loyalty' thing that has nothing to do with the quality of the beer. Here's what 'Dick' (website owner) had to say:

"My runner up beer. Very similar to Rickard's, this is what I always get when there is no Red. Nova Scotia has the best beer in the world."

Oddly, I almost concur. I too put it right behind Rickard's Red, which itself is several places behind No Thanks. But then I got to thinking (I do

occasionally) and it got me right back to ... who says what's a good beer and what isn't? Doubtless, AK IPA is a clean, consistent product that satisfies its followers ("Those that say they like it say they really like it ..." goes the slogan). And I'm first to point out that everyone has a right to drink



whatever they want even if it is—again in my opinion—rubbish. But then I find solace in my corollary to such bizarre rantings as Dick's, which is that while it's perfectly fine to hold any kind of opinion in a free society, sometimes it's not smart to express it. What to do though? Well, it seems only fair that I alert the legions of knowledgeable beer lovers reading this newsletter to go to the aforementioned website and put things right: www.rateitall.com/t-978-canadian-beer.aspx You'll be surprised, even dismayed, to see the brews being touted as Canada's finest there. I know we're proud to not know the words to the National Anthem (either of them) and we don't care what people think about us generally, but surely we can't have the rest of the world believing the best our brewing industry can come up with is a bland larger-esque beer with hints of cornflakes. Anyone that's downed a Spinnakers' IPA, a Paddywhack or a Phillips' IPA should be willing to go to the site and say so. There's a option to add beers if the owner permits it. ☐

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GCBF Address Change

Please note the Great Canadian Beer Festival has moved office:

1237 Rockcrest Place
Victoria BC V9A 4W5
Canada

And you can volunteer NOW!: www.gcbf.com

Nanaimo ...

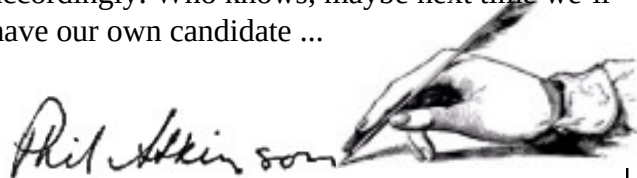
... is back! Not the city, that never disappeared, but our good friend Steve Burchert is back in the saddle up in Nanaimo and our most northerly CAMRA branch is back in business. Please check out the back page for events and meeting dates for all CAMRA branches.

Such a poor response to the quiz last month makes us wonder what's wrong with free beer. There's only one round gone so it's not too late to catch up. More questions opposite.

Ken Healy in Victoria is once again putting

on the home brew competition **Saturday March 27**. Entries can be dropped off until **Thursday, March 24** at **Askim's Beer & Wine Emporium** 1125 Haultain Street, Victoria. Call 250 361-3627 for details.

Finally, if elections don't make you queesy, make sure you quiz your MLA wannabe on their views on things of interest to CAMRA and vote accordingly. Who knows, maybe next time we'll have our own candidate ...



What's Brewing Deadline **May – June Issue** April 20, 2005

What's Brewing
2817 Colquitz Ave.
Victoria BC V9A 2L9

Phone 250 388-9769
E-mail camrabc@shaw.ca

Web site <http://members.shaw.ca/camrabc>

CAMRA BC: to join discussion group send request to:

CAMRA_BC_Discussion-subscribe@yahoogroups.com

to post a message to the list, send to:

CAMRA_BC_Discussion@yahoogroups.com

CAMRA Contacts:

Kelowna	Chris: 250 751-8717
Nanaimo	Steve: 250-751-8717
Peachland	Dan: 250 485-6472
Prince George	Scott: 250 562-3790
Prince Rupert	Jeff: 250 627-8452
Steveston-Richmond	Keith: 604 273-3390
Vancouver	Warren: 604 552-3634
Victoria	Glen: 250 595-6924
Westbank	Dean: 250 768-995
White Rock	Bob: 604 588-947

We sincerely thank our valued **Corporate Members**. To join these professional beer lovers, (and enjoy the benefits of free advertising!) Contact **CAMRA BC** today: **250 388 9769** or camrabc@shaw.ca

Askim's Beer & Wine Emporium
Bartholemew's Bar & Rockefeller Grill
Bedford Brewing
Begbie Brewing Co.
BevGas
Caffe Fantastico
Camosun College
Camwell Associates
Canada Malting Co.
Canadian Curmudgeon Club
Canoe Brewpub & Restaurant
Christie's Carriage House
DIX Barbecue and Brewpub
Fogg n'Suds Brewpub
Four Mile House
Granville Island Brewing
Gulf Islands Brewery
Gwyn's Cellular Service
Haebler Construction
Hobby Beers & Wines
HopUnion USA Inc
Hugo's Brewhouse

Island Brew Byou
Lighthouse Brewing Co.
Longwood Brewpub
Maple Leaf Adventures
Merridale Cider Works
Mission Springs
Passport to Beer
Praxair
R & B Brewing
Sales Factory Promotions
Sailor Hagar's Brewpub
Six Mile House
Spinnakers Brewpub
Sticky Wicket
Storm Brewing
Swan's Hotel & Brew Pub
The Brewworks
The Rockfish Grill & Anacortes Brewery
Titanium Tens & Events
Unibroue (Charton-Hobbs Inc)
Vancouver Island Brewing
West Coast Brew Shop

CAMRA BC Beer Quiz:

part two

Correct answers to these questions and others coming each issue could win you 20L of craft draught courtesy of *What's Brewing*. Answers must be received by the end of the month the quiz appears (e.g. your answers to this quiz must be in by March 31, 2005) Answers to each quiz and league table will be published one edition later.

Competition is open to CAMRA BC members in good standing only. Judge's decisions are final.
Good luck!

1. Which of these beer styles is oldest?
 - a) Porter
 - b) Steam
 - c) Stout
2. Who said, 'He is a wise man who invented beer'?
 - a) Plato
 - b) Shakespeare
 - c) Mark Twain
3. What does IPA stand for?
 - a) Iceland Pale Ale
 - b) Irish Pale Ale
 - c) India Pale Ale
4. What is the name of the 9-gallon barrel?
 - a) Tun
 - b) Firkin
 - c) Polypin
5. Which country brews the most beer per year?
 - a) USA
 - b) China
 - c) Germany

Last issue answers: c c a b b League leaders:

Ron F.	5
Jeff T.	5
Warren D.	4
Kevin P.	4

Answers to camrabc@shaw.ca by March 31, 2005.

From GCSE (UK High School exams) Biology

Question:How is beer produced in biological terms?

Answer: Beer is produced mainly through a process known as fermentation.

Fermentation is a result of anaerobic respiration of the yeast in the 'wort'—the mash of barley and wheat that the beer is brewed from. How does this work, and what is anaerobic respiration?

Some organisms can survive while they get their energy without oxygen gas being directly involved in their 'breathing.' Respiration is a complex chain of chemical reactions that releases energy from energy-rich molecules, such as sugars. The cell needs the energy to work properly.

During respiration, the cells move electrons around, using complex chemical reactions. In the process, they make and break atomic bonds, and so release energy, or store it as chemical potential energy in molecules like ATP. These are a bit like little rechargeable batteries for the body.

Fermentation results in far fewer ATP molecules being made per amount of sugar that is broken down. Sugar is the fuel for the yeast cells.

Fermentation involves the use of yeasts. Yeast can live in an environment where there is no oxygen, because they can respire without it. The respiration during fermentation is anaerobic, or 'without oxygen.' When yeast respire without oxygen it produces alcohol, and this is really very important. The yeast makes the alcohol that makes alcoholic drinks alcoholic. This alcohol is actually a waste product of the cells, along with carbon dioxide. The carbon dioxide gas helps make the beer fizzy. Alcohol and carbon dioxide might be waste products for the yeast cells, but they certainly are not a waste product for the man down in the pub, with a nice head on his beer.

Here is a basic form of the fermentation equation, which you might find useful:

Fermentation breaks down sugars to form alcohol, carbon dioxide, and energy.

Sugar \rightarrow alcohol + carbon dioxide + energy
 $C_6H_{12}O_6 \rightarrow 2C_2H_5OH + 2CO_2 + E$ (2 ATP) α



Out and About

with Scottie

in Washington State

It's been a while since my last beer hunting tour of our neighbouring state and country. So close yet so far away. It was my 55th so it was planned as a holiday getaway and recharge of the system.

We took the 4 o'clock sailing of the COHO Ferry in downtown Victoria across to Port Angeles. On arrival we immediately headed for Safeway to check out what's happening in beer retail. From experience all over the USA if you want selection Safeway has it. The craft selection was the usual, amazing and dizzying array of breweries. Just from my quick notes I found Pike, Full Sail, Fat Tire, Kona, Pyramid, Alaskan, Sierra Nevada, Deschutes, Port Townsend (fresh and local just down the road), Elk Rock, Shiner, Bridgeport. I know for sure I missed some. Also appearing are craft pear ciders. Fabulous. Add to this their full commercial beer selection, huge import selection and of course their extensive wine choices including many local farmgate wineries. Well, let's not quibble about free enterprise here as we all know America walks the walk.

It was late, foggy and we still had 55 miles or so to get to Port Townsend. I hadn't been in almost three decades but still had visions of the lovely Victorian buildings, Coupled with a funky vibration that lasted all this time. A quick check around found a good deal right on the seashore in the the Tides Inn and suites www.tides-inn.com we got a separate bungalow type suite right on the ocean with our own balcony, waves lapping in, foghorns sounding and the full moon shining down on the harbour. Off-season rates were fair at about \$50 US. We did first check out some of the other Victorian B&Bs that are quaint and lovely, but cost considerably more, even in January. A huge

continental breakfast is served to the sounds of classical music in the main dining salon in the morning. Very nice.

We found a nice Mexican restaurant on the hill above town that did a superb authentic Mexican meal for about 20 for two with tip. Their bottled beer was the usual, their draught beer was a craft selection. Fiesta's is the name.

Next morning still in fog we wandered around the downtown, enjoying the multitude of heritage buildings (one of my joys in life), exploring the antique market which was huge. In the off-season you miss the carnival hustle of the tourist season so we had the town to ourselves.

In a heritage building on the main street you find Water Street Brewing and Alehouse. A fantastically preserved heritage building, with the long wooden bar, bar stools and fine hand crafted ales including: Sierra coffee stout, Purdy pale ale, Panama Red, Porthole porter, and a light beer as well. Their guest beers were Port Townsend Brewing (the town's micro brewery), Amber and Scotch. Fantastic to see the local brew pub support the local brewery. They also did the craft spires Mountain pear cider and offered rotating beers selections. Happy hour is 3 pm to 6 with US Pints going for \$3.50. A fantastic find and a return of longer duration is planned on the way, through again.



Hood Canal Bridge

Driving from Port Townsend towards Kingston you drive through the heritage mill town village of Port Gamble. If architecture is your game, you must see their pristine preserved circa

mid 1860's town complete with General Store. In the general store cooler was a very small selection of local craft beers. Here we ate fresh from the sea steamed clams, amongst historic buildings and totally enjoyed the feel. Also on this trip you cross the Hood Canal bridge; a wonder of spanning.

The ferry from Kingston to Edmonds is a half an hour and costs 10 dollars. We were heading to Woodinville to the fabulous Willows Lodge www.willowslodge.com. It was my birthday and we were going for a once in a lifetime high-end experience. Check their site for the feel of it.

We hit the north of Seattle freeway traffic in full tilt, and kept all eyes peeled for the ever-changing turnoffs and roundabouts and such.

Coincidentally, on the same property is Herbfarm restaurant, which in olden days did the beer festival on its old farm, www.theherbfarm.com. I attended the last Herbfarm beer festival with Lonnie (Spinnakers, Johnny same), Matti (Phillips), myself. We took Lonnie's green rocket and had an absolute scream at the campsite and festival itself. Check out what they do. Supporting fresh and local on a world-class scale.

Located on this piece of land as well is Redhook Brewery. A state of the art micro brewery. CAMRA Victoria visited Seattle on its three-day road trip April 1991. One of our stops was Red Hook Brewing then located in the Trolley Barns in Seattle.

My hostess was retail-marketing manager Teresa Do Nelson. At this meeting Judith who was there at the trolley barns was still there in the smart,

well-decorated pub on the premises, Forecasters. They do tours, offer a gift shop, banquet hall and are always holding special events. For warm weather a beer garden is offered. They were established in 1982 and I am proud to announce their brews are of the finest, purest quality. They of course adhere to the Bavarian Purity law.

Their brew house is the most technologically advanced in America. They have a massive premises with a very interesting and architecturally pleasant feel to it. Visit their site at www.redhook.com for all their story.

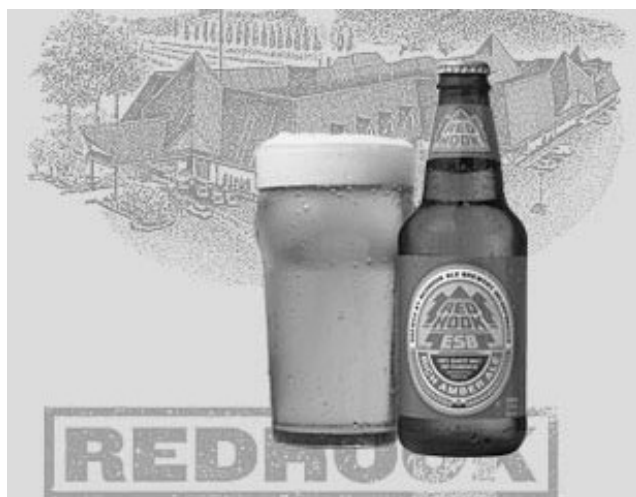
I had purchased a couple of Redhook beers from the gift store the night before I met Teresa for luxurious consumption at Willows Lodge in my well appointed room, well designed, track lighting, fireplace, view of the meditative garden, hot tub down the hall with a feel of northwest. Rock water features and bamboo screens, accentuated the hot tub area and although the resort was full, we got the tub and space to ourselves on my birthday morning. Breakfast was included across the lodge square at the Barking Frog.

Think Mediterranean here. Think a full tap line up of fresh Red Hook ales from right next door. Fresh and local. Wow. What a special layout in this high-end dining room. We had a corner table looking out onto the terrace and the Herbfarm restaurant next door. We pretty well had this much to ourselves as well. With a backdrop of a wall to wall wine rack of the best fresh and local wine we dined on fresh brewed Starbucks coffee, granola, yogurt, cheese and meats, teas, cereals, fresh baked goods, fresh fruits melons and strawberries, with the handcrafted fire pit going in the middle of the room. It truly was the way I needed to start 55.

The waiter at the Barking Frog said they (Herbfarm next door) did the taste of Woodinville from time to time and that included some of the beer format of the Herbfarm beer Festival.

After doing breakfast, a Jacuzzi and reading my New York Times left outside my door I abandoned my Willows lodge robe, for my reality clothes. What a place, hated to leave.

The night before I checked in at Albertson's to see what were on their beer and wines shelves.



continued page 11 ...

GCBF Update

by Gerry Hieter

Planning is once again under way in earnest for the much anticipated 13th annual GCBF. We are looking at a variety of ways to increase the number of brewers and hence the selection of beers for this year's festival. If last year's line-ups are any indication, we will need at least 6-8 more breweries to take the pressure off of our existing brewers. One further development, which should decrease lines, will be a doubling-up of pour stations at the individual brewers. In other words, if a brewer has the capability to pour all their beers from two places, it will mean more beer pouring and less time waiting. It is hoped that 8-10 of our brewers will be able to step up to the plate and help us out with this.

After much discussion and listening, we have decided to return to our old Friday/Saturday format. Hours for the Friday portion will be 3pm-8pm as was the case in the past and Saturday is Noon-7pm. Saturday will be \$25 while Friday will be discounted to \$20 to reflect the shorter hours.

The new dates for the GCBF will now be September 9-10. Speaking of dates, here are a few important dates for CAMRA members and GCBF volunteers:

- **July 12:** CAMRA advance ticket sales. All Saints Hall in View Royal at 7 p.m. is once again the location.
- **July 16:** start of public ticket sales (check out our website for details)
- **August 30:** volunteer orientation will once again be at SJ Willis auditorium at 7 p.m.

Our website is now up and running and the volunteer sign-up form is now ready. This is the preferred method of registration--it will help us process your application earlier and inform you well in advance of your shifts and duties. If you cannot fill out the online form, use the paper form on **page 10**.

Make sure you check www.gcbf.com for up to the minute news on this year's festival.

That's all for now but we will keep you updated throughout the summer months leading up to the festival. ☺

A NEW WAY TO PUNISH YOUR LIVER



**PHONEX GOLD LAGER
INDIA PALE ALE
ESPRESSO STOUT
RASPBERRY WHEAT
MAPLE CREAM**

PHILLIPS BREWING CO., VICTORIA BC

New Westminster Brewery To Close

by John Rowling

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continued page 9 ...

Join the discussion!

Did you know ... CAMRA BC members have their own online discussion forum? Started, hosted and maintained by Victoria member Mark Blaseckie, the list is an excellent conduit for questions, observations and notices about things beery in general.

To join, just send e-mail to:

CAMRA_BC_Discussion-subscribe@yahoogroups.com

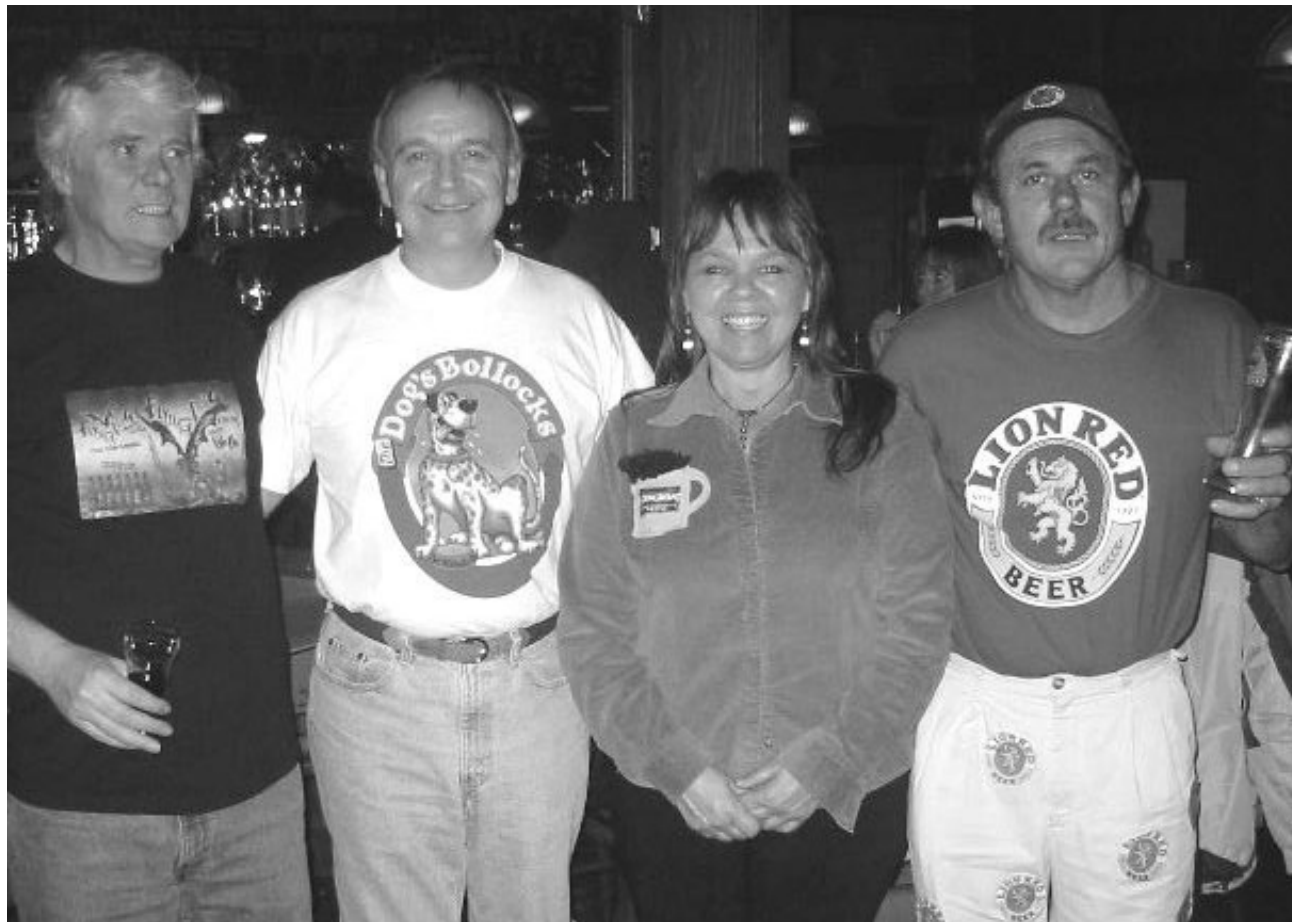
Once your request has been acknowledged, you can post messages to the list by sending them to:

CAMRA_BC_Discussion@yahoogroups.com

Piece of cake, hey? Talk to you soon!

T-Shirt Night at Spins

by Scottie McLellan



Winners at the annual T-shirt night at Spinnakers: (l-r) Rob Simpson, Gary Saville, Sandra Ericson & Dave Cresswell

As is always the case we got a great turn out; some 65 or more members for the annual T-shirt night at Spinnakers. **Paul Hadfield** and staff were very generous, with home made bagels and mustard, smoked mussels, tasting of a fabulous pilsner in the tank, and a well seasoned (cask conditioned), scrumptious barley wine.

A good representation of T shirts was in attendance. Thanks for participating.

Glen presented the award for third in the pub of the year competition and annually Spinnakers is always there in the top choices.

Souu P. was our beer t shirt judge as she has been in previous years and found this year to be hard choices. Winners were **Rob Simpson, Sandra Ericson, Dave Cresswell, and Gary Saville.** ☐



Judge and superhost Souu P. poses with Womens Winner Sandra Ericson

... continued from page 7

British Columbia beer historian Greg Evans. Greg contacted some New Westminster historians.

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2. None of the buildings on the site are anything other than a few decades old with modern additions. Anything of any significance has already been destroyed. There is a plaza with a few flagpoles and plaques recording a little of the history.

3. All historical documents from the early breweries on the site are either destroyed or have been removed by Labatt and shipped to their archives in eastern Canada.

4. The local preservation society is not as interested in commercial or industrial buildings or sites as they are in schools and other public buildings, and the homes of the rich and famous. They have declared that they have no resources to be interested in the brewery.

5. Brewing has taken place on the site for many years. Previous brewers include the New Westminster Brewery and the Lucky Lager Brewery, before Labatt took it over. The site itself therefore has some historical significance. And in 1994, the City of New Westminster added Labatt to their roll of honour to commemorate over 100 years of brewing on the site. However, it is the site itself and its location that have become the reason that Labatt (or any other owner) would be tempted to sell the land. Vancouver has grown so much that New Westminster is considered to be within easy commuting distance. The brewery is located in the district of Sapperton, which has been developed into very high-density luxury town homes and condominiums overlooking the Fraser River. The brewery also adjoins a hospital, and apparently part of the deal is that Labatt will donate some of the land to the hospital.



New Westminster brewery

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It appears that CAMRA has no reason to mourn the loss of the New Westminster brewery.

Cheers
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Unfortunately the New Westminster closure will probably not be the last brewery closed by Inbev in North America not to mention ones in South America, Europe and the other places where the tentacles of the global brewer now reach.

We still believe that we have something to fight for to keep the Boddingtons Brewery open, a brewery that even Interbrew UK has admitted is profitable.

Cheers
Iain ☺

⌄⌄ Please Note ⌄⌄ The GCBF is at Royal Athletic Park ⌆⌆
 Friday, September 9, 3-8 p.m., and Saturday, September 10, noon-7 p.m.

***IF YOU CAN, PLEASE REGISTER ELECTRONICALLY
 VIA OUR WEBSITE - www.gcbf.com***

Otherwise, fill out this form and return by *August 5th, 2005* to:
 GCBF VOLUNTEERS, 1237 Rockcrest Pl., Victoria, B.C. V9A 4W5

N.B. You MUST be 19 years or older to work as a volunteer for the GCBF

Name _____

Address _____

City _____ Prov. _____ Code _____

Phone (home) _____ (work) _____

Fax _____ Email _____

Shirt size: Small Medium Large X-Large XX-Large XXX-Large

Pick your size carefully. There will be no last minute changes.

Are you a CAMRA member? Yes No

Current paid CAMRA members will be given first preference for shifts.

This chart shows tasks and numbers associated with that task.

We will try to give you the shift of your choice if possible. However, we found in previous years that everyone wanted to do the first shift: this is understandable, but obviously not feasible!

Please enter your choices in the chart below.

Task #	Task	Task #	Task
1	Set-up (Friday 11am-3:30pm; Saturday 9:30am -2pm)	5	Beer and Ice set-up and distribution
2	Traffic/Parking Control	6	Booth Steward
3	Beer token sales	7	Volunteer assistance
4	Door hosts	8	Clean-up (Friday 4:30pm – 9pm; Saturday 3:30pm -8pm)

Now fill in your preferred task numbers and the shift you wish to work. **NOTE: Some shifts are labeled as first or second and actual times may vary.** Almost all shifts are 4 ½ hours long and there are basically two shifts per day; one is early and one is late. After you register we will inform you of the exact times for your task.

N.B. CAMRA members that do the equivalent of two or more shifts get a year's CAMRA membership free.

I would like to do more than one shift. Yes No

If yes, would you like those shifts to be on the same day? Yes No

Task preference	Place Task # Below	Friday	Saturday 1 st shift	Saturday 2 nd shift
1 st preference				
2 nd preference				
3 rd preference				

I have these special skills or talents: _____

Please return this form by August 5th, 2005

They also carry a good selection of craft beers including :

Lagunitas (CA), Rogue, Widmer, Deschutes, Pete's, Metolius, Pyramid, Alaskan, and others. A large array of import and commercial beers as well. The bonus was the walk in cooler where additional varieties of beer was displayed. Some of the quirky or unique products were back there. Again can't say enough about consumer selection, variety and availability. Leaving the flatlands surrounding Red Hook, Willows, and Herbfarm (all separate entities sharing the area) was as if leaving the Netherlands, it looks and felt like that. The fog was lifting, the sun coming out over flat fields as far as the eye could see. Magic magic experience.

Having figured the freeway situation out we had no problem finding our way up to I5 north then into sleepy rural, rustic La Conner, home of the Tulip Festival all of April, rows of antiques shops, tourists fill the streets to overflowing in season and festival time. Now in the off season it offered us a chance to take in the feel of it all. Lots of turn of the century heritage buildings and older, local fireman's museum, wharfs and harbour views and oh yeah, La Connor Brewing company.

They have been to our beer festival and I have visited them three times before. The taproom is right on the main drag, and the wood-fire pizza oven takes up the back wall of the brightly lit room. It's got a homey feel to it. We introduced ourselves to Owner Doug (Pam not there), and brewer Brandon. We got in a good chat about the brewing industry. They brought out the tasting tray of their award winning beers and we went down the list. We tried in pilsner, pale, ESB, whit, Imperial stout, Tannenbaum (Old ale). They were distinctive and unique all right in the middle of the style they said. They distribute from Blaine to Tacoma, and their beers are all unfiltered. Last year they did 2200 barrels and they are enjoying the business. We had a wood-fire pizza for lunch and the layered taste of the 4 cheeses were distinctive. IPA and a lager, hey can't get much better. You must go.

In summary, it's great to see heritage buildings find reuse as craft brewpubs and breweries; it's superb to see the selection of good beer so very, very plentiful and varied, unique and interesting

selections of craft educated establishments abound, lots of unique little breweries seemingly everywhere. Washington is right next door and within itself is a multitude of great escapes for the craft beer, wine, and heritage enthusiast. Visit the websites I've offered in this story and think about a visit to any of the places I've listed. You won't be disappointed. I've always been treated well by the people in the beer industry and we all talk the same language on both sides of the border. Unique, Fresh, Local.

Additives. Today Feb 03, 2005 Some CAMRA executive members, GCBF executives, friends of mine from hockey, the press, the public; gathered for the launching of Canoe's bock . Samples were provided and CAMRA and friends were treated well. It's got the European malt taste and is delicious and strong. The owner of the Bedford Brewing seems to have his local at Canoe. He's there every time I am; that says something about the beer; Eh What Lads. Hey ... good to see Dave.



Brewer Sean Hoyne launches the new bock at Canoe

I just received a fresh litre of Railyard Ale from Howe Sound Brewing where the recent yeast symposium was held. Gulf Islands Brewing , Murray and buck attended. ☐

Scottie, Events, CAMRA Victoria



What's Happening in BC and around the World

□

- **Wed. Feb 23 - 7pm - Longwood Brewpub** CAMRA Nanaimo meeting
- **Tue. March 8 7:30pm - Vancouver Island Brewing** meet the new brewers
- **Thurs. March 17 - 7:30pm - CAMRA Nanaimo meeting** 2901 Glen Eagle Nanaimo for a St. Patrick's Day Tasting of Irish and British beers 7:30pm
- **Fri. April 22 - 6 - 10 pm - Nanaimo Beer Festival** Beban Park, Nanaimo. For more infor call Stephen at 250-751-8717
- **Tue. May 10 - 7:00 pm - Canoe Brewpub** CAMRA Victoria annual raffle, tour & tasting
- **Tue. June 14 7:30 pm - Stonehouse Pub** , Sidney, Scavenger Hunt & tasting (**Gulf Islands Brewing Co.**)

GCBF: July 11 - Brewer's Deadline: Final date for brewers to participate. All applications must be in by noon.

GCBF: July 12 - CAMRA ticket sales: Members may purchase tickets All Saints Hall, View Royal at 7:00pm

GCBF: July 16 - Public ticket sales: Tickets go on sale to the general public. For outlets see www.gcbf.com

GCBF: August 30 - Volunteer orientation: Volunteer training at SJ Willis auditorium at 7:00pm

GCBF: Sept 9: Back to Friday! Hours 3:00 til 8:00pm. Brewers reception following.

GCBF: Sept10 - Saturday noon til 8:00pm and will once again wrap up with our volunteer appreciation party.

• **Sat. Aug 20 12:30 - Merridale Ciderworks** Guided tour & restrospective on CAMRA position on ciders and perries. BYO picnic lunch. Transportation to be discussed.

• For notification of upcoming CAMRA Vancouver meetings e-mail camravancouver@yahoo.ca

• For more information on CAMRA Victoria, check out website www.camra.ca

CAMRA BC Membership Application Form

Name: _____
 Address: _____

 Ph. _____ Email: _____

Membership year runs Jan 1 – Dec 31 New members joining at the GCBF (Sept) or in the months remaining in a year receive a membership for the balance of the year plus the following year.

Enclosed is my cheque for: Individual \$25 ___ Family \$30 ___ Corporate \$60 ___

Please send your payment to: **CAMRA BC**

**Box 30101
Saanich Centre Postal Outlet
Victoria, BC, V8X 5E1**

Please check: New member Renewing member

My nearest branch is: Vancouver Victoria General



HOPVINE by John Rowling

USA: America's craft brewers sold 7.0 % more beer in 2004 versus 2003 making craft beer the fastest growing segment of the US beverage alcohol industry, according to the statement from February 22 of the Brewers Association, the Boulder, CO-based trade association for US craft brewers. "Craft beer volume growth outpaced that of imports, large brewers, wine and spirits in 2004," said Paul Gatzka, Director of the Brewers Association. The Brewers Association estimates 2004 sales by craft brewers at 7,023,651 (31-gallon) barrels up from 6,563,461 barrels in 2003, an increase of 460,190 barrels or 6.34 million case-equivalents. Spirits volume increased at 3.1 % for the year and wine volume was up 2.7 %. The import and mass-market segments of the beer industry rose approximately 1.4 % and 0.5 % in volume respectively in 2004. The craft beer segment includes more than 1400 breweries who produce primarily all-malt beers. It includes brewpubs (brewery/restaurant), microbreweries (less than 15,000 barrels per year) and specialty brewers. The association has tabulated industry growth data for these breweries annually since 1985. "The craft beer segment continues to show healthy and steady growth with many individual brewers enjoying double-digit volume increases," said Charlie Papazian, President of the Brewers Association. "This year the craft segment sold more new barrels of beer than the much larger import segment of the beer market." According to US Department of Commerce figures, sales of imported beer in the US increased by just 1.4% or 4.6 million cases in 2004. Even though craft beer accounts for just 3.2 percent of the beer marketplace versus more than 11 percent share for imports, craft beer sales in 2004 increased by 6.34 million cases-1.78 million more new cases compared to imports. "Craft beer sales increased faster than imports for the second year in a row," said Gatzka. "This reverses the trend seen between 1996 and 2002 when import volume grew at a faster rate." "Americans increasingly prefer the flavor and diversity of fresh, locally-made beers," says Papazian. "Many Americans first discovered full-flavored beers at local breweries and now the diverse and exciting choices among those flavorful brews have become a regular part of their lifestyle."

World beer production uses up to 85 to 90 percent malt adjuncts including, rice, corn, etc. (Brauwelt)

Sleeman Breweries Ltd. has announced that it is negotiating to buy two Canadian breweries and one American brewery. No details at press time.

Hoegaarden® the first time produced outside Belgium

Russia: SUN Interbrew announced on April 18 it is to start production in Russia the original Belgian white beer, Hoegaarden®. Russia will become the first country to implement the licensed production of the brand, which traces its history back to 1445. This marks the first time the beer has been produced outside Belgium. Hoegaarden, which is one of InBev's two Global Specialty brands, will be sold in dark-glass, 0.33-liter bottles. Production of the beer will not

differ in Russia from its Belgian original, with an ABV of 4.9% and 11.7 degree plato.

SUN Interbrew's President Joseph W. Strella remarked, "The debut of Hoegaarden's production in Russia signifies the acknowledgement of our company's achievements in ensuring international quality standards."

Hoegaarden® traces its history back to 1445, and has never before been produced outside its native village in Belgium, which has the same name as the beer. Russia will become the first country to implement the licensed production of the famous brand, which is one of InBev's two Global Specialties, and represents an important part of the company's portfolio.

Hoegaarden® will be sold in exclusive, dark-glass, 0.33-liter bottles, which are well known to connoisseurs of this beer. The characteristics of the Hoegaarden® produced in Russia do not differ from its Belgian original: 4.9% ABV with 11.7 degree plato. Hoegaarden® is a unique, pale, unfiltered beer with a specific cloudy look. Such spices as coriander and curacao orange peel give it an unusual taste. Because of its color and the recommended low temperature of consumption (2-30C), Hoegaarden® is often referred to as a «cold sun.»

Joseph W. Strella, President of JSC "SUN Interbrew" remarked, «The debut of Hoegaarden®'s production in Russia signifies the acknowledgement of our company's achievements in ensuring international quality standards».

InBev is a publicly traded company (Euronext: INB) based in Leuven, Belgium. The company's origins date back to 1366, and today it is the leading global brewer by volume. InBev's strategy is to strengthen its local platforms by building significant positions in the world's major beer markets through organic growth, world-class efficiency, targeted acquisitions, and by putting consumers first. InBev has a portfolio of more than 200 brands, including Stella Artois®, BRAHMA®, Beck's®, Skol®-the third-largest selling beer brand in the world- Leffe®, Hoegaarden®, Staropramen® and Bass®. InBev employs some 77,000 people, running operations in over 30 countries across the Americas, Europe and Asia Pacific. In 2004, InBev realized a net turnover of 8.57 billion euro (including four months of AmBev).

SUN Interbrew Limited is the second largest brewer in Russia and the market leader in Ukraine. The company was set up in 1999. It is a daughter company of InBev, the No. 1 global brewer. The company has production facilities in 8 Russian cities and 3 in Ukraine. It employs over 9,000 people. It also has a network of sales offices. The company's main brands are Stella Artois®, Beck's®, Brahma®, Staropramen®, Klinskoye, Sibirskaya Korona, and Tolstiak in Russia, and Stella Artois®, Beck's®, Chernigivske, Rogan, Taller and Yantar in Ukraine.

Molson's has purchased Creemore Springs Brewery

It's officially the Year of Beer in Brussels and Wallonia, and also the 175th anniversary of Belgium's independence. There's a Belgian expression that can be translated as: "A wine-lover talks to his glass, but a beer drinker talks to his drinking companion!"

HOPVINE

CAMRA UK now has over 75,000 members, and is targeting 100,000 by the end of 2006. At the AGM in April, CAMRA announced that they are promoting a Full Pint law, and a progressive beer tax that would help smaller breweries get started (or survive). It was reported that supermarkets that have Real Ale bottled for them are starting to label them "Real Ale in a Bottle". (Could CAMRA BC do something like that with BC craft breweries?) Also progress has been made in protection of rural and village pubs.

Molson's has purchased Ontario brewer **Creemore Springs**. Creemore only brews one brand: the well regarded non-pasteurized Creemore Springs Premium Lager. Presumably this acquisition is to enable Molson to be able to offer a craft beer as part of its package to licensees. The advantage of a one beer brewery is that there is no messing about with what we love about craft breweries: choice! One might wonder what Molson will do with a beer that needs refrigeration on its long trip from the brewery to the rest of Canada. Or, does that raise the alternatives of either Molson brewing the beer in all of its existing breweries, or purchasing more craft breweries in each region of the country?

Also, recently, **Andres Wines** has purchased Cascadia Brands Inc. Cascadia is a Vancouver-based company that owns Calona and Sandhill wines, **Granville Island Brewing** and Potter's Distillers. Andres Wines has wineries in Ontario, BC, and Nova Scotia, and it operates more than 100 wine stores in Ontario. The word on the street is that Andres is only interested in wine and therefore Granville Island and Potters could be spun off later.

Lon Ladell recently spent a 30-hour session ripping out *all* the beer lines in **Spinnakers** pub and restaurant and replacing them with glycol cooled serving lines. It has made a huge difference to the beer. It's now impossible to tell the difference between the beer straight from the tank and that served forty feet above in the pub. Hooray! for Lon and the other hard working people that have restored the Spinnakers pint to its former glory. Now maybe Spinnakers will be back on track for CAMRA's annual Pub of the Year award.

The **BC summer seasonals beers** are here! First up in May was **Nelson Brewing** with their Liplock Summer Wheat Ale, brewed with organic wheat. This year this great unfiltered hefeweizen is available in bottles. **Spinnakers Brewpub** will have Lon's famous Hefeweizen again all summer and fall. Brewer Lon Ladell has been tweaking the ingredients for this beer over the last couple of years and has come up with a magnificent recipe. Come berry season, Lon will be making his Raspberry Ale with fresh local raspberries. Also watch for the Pacific Northwest IPA at Spinnakers. Surrey's **Central City Brewing** will be serving a Raspberry Ale throughout the summer. In July and August a German Hefeweizen will be on tap made with 60 percent wheat malt and all German hops. In September brewer Gary Lohin is going to try something he's never

brewed before, a Belgian Triple. The base will be Belgian pale malt, and the beer will be fermented with the proper Belgian high gravity yeast. Hopefully it will be ready for the Central City booth at the Great Canadian Beer Festival in September. In Nanaimo, **Longwood Brewpub** will be introducing their slightly tart Framboise (“the one with the silky pink head”) for the summer months. This is made with whole organic raspberries from Aggasiz refermented with a lightly hopped blonde ale. In addition there will be the Weizenbock, a bock made with 50 percent wheat giving it a slightly sweet, grainy flavour. This is a very rich yet refreshing strong (7.5% alcohol) summer bock. **Swans Hotel** brewer Andrew Tessier has a strong Raspberry Ale on tap year round. His Brewers Choice (a bargain at \$4.75/20 oz. pint) is Tessier’s Witbier, on tap and in bottles for the rest of the summer. This is a refreshingly spicy traditional Belgian white beer, made using specially imported Belgian yeast and spiced with coriander and Curacao peel. The Extra IPA that was a Brewers Choice will stay on for the summer also. **Canoe Brewpub** will be featuring Tallships Honey Wheat Beer, an ale made with honey from Stan the Honeyman. This is a light (4.8%) golden beer with citrusy notes. “It will be an easy drinking beer, just right for the Canoe patio”, according to brewer Sean Hoyne. **Dix BBQ & Brewery** brewer, Tony deWalt, is bringing on his Tropical Lager, a beer made with nearly 50 percent wheat, and a dash of hops. It’s very “quaffable, clean and crisp”, according to Tony. He’ll also be brewing a Hefeweizen during the summer.

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The Brewers Association released their “Tiger” list of the top US craft breweries. This is based on an index of size and growth performance. The top four were: Widmer Brothers Brewing, Pyramid Breweries, New Belgium Brewing, and Boulevard Brewing.

Postscripts: Concerts at the **Central City Brewing** have been very popular and so have Gary’s beers. At last years 54/40 concert the fans drank 20 kegs of his beer! This year six outdoor events are planned for the plaza in front of the shopping centre, including Colin James, and Queen tribute band MerQury from Germany. . **Longwood** recently was awarded “Best Chilli” by the judges at the Fire and Ice (Chilli and ice sculptures) Festival at Qualicum. Thursday and Fridays are BBQ nights for the summer at the pub. In July Swans will be able to supply all of Andrew’s beers for sale to the public in 19 and 50 litre kegs. These can be ordered in advance through the **Swans Wine and Beer Shoppe** (361-3365).

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Hopbine

In Duncan, the owners of Just Jakes Restaurant, Liz and Lance Steward, are building a brewpub next door to their restaurant. The new establishment will be called **Craig Street Brewing Company** and is expected to open late fall. Sean Hoyne is the brewery consultant for the project, and the brewing system is from IDD in California. Apparently, it's coming from the Dominican Republic where it's been sitting brand new and unused for a couple of years. If the beers are anything like those that Sean brews at Victoria's Canoe Brewpub, this will be a very popular pub.

There's a new brewery in downtown Edmonton: **Maverick Brewing**. This will be the second craft brewery in the city after Alley Kat Brewing. Todd Gajek is the force behind Maverick. Following a career in the oil industry, and a spell as a beer importer, Todd decided that he would brew his own beer. He is targeting the 95 percent of Canadians that drink, in his words, "yellow bubbly beer". He believes that there is room for a premium version and accordingly hired Don Harms and Bob Zaccharias as his brewing team. You may remember Don Harms as 'Dr Malt' at the Broughton Street Fogg n'Suds, as a brewer at Vancouver Island brewing, as the head brewer at The Creek brewpub in the Granville Island Hotel, or as president of Aggasiz brewing in Winnipeg. Maverick will be brewing only one beer, Maverick Premium Lager. This will be brewed with Bohemian and Bavarian malts, Saaz hops and a special Czechoslovakian yeast. There will be a 52-day brew cycle making this a very authentic Czech-style pilsner.

Good luck to Shannon, Mark, Jennifer, and Andrew Bridges in their move to Calgary. They'll be missed by CAMRA Victoria, the GCBF, and the staff at Spinnakers!