

First Annual
OKANAGAN FEST-OF-ALE
BUS TOUR
May 8-10 1998

CAMRA Victoria invites you to take part in
the first annual tour to Penticton.

BEER AND BLOSSOMS!

Estimated transportation cost: \$90 (maximum)

Hotel: special CAMRA rate
2 nights, 2 people: \$100

These figures are approximate, subject to change
and depend on how you share a hotel room.

Coordinator: Ian Webb 652-1323
Book now to reserve a place!
Phone Ian or see him at the next CAMRA meeting.

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PHONE NOW!

It Ain't Necessarily so!

The American Craft Brewing industry has received a lot of bad press recently in the US financial pages. Stories abound of stock issues that are worth only a fraction of their issue price. Many of the US microbrewers have formed marketing links with the big internationals. High profile bankruptcies foretell doom and gloom, etc., etc. Some of the same comments have been made about the Canadian industry. However, we are a few years behind the US industry and have an opportunity to learn from their mistakes.

The truth is that those breweries that focused on continuing to make great beer, and did not get greedy, are still very successful and profitable. Other companies got too big for their boots and built huge breweries based on growth projections that were unrealistic. These breweries, such as Pyramid, Redhook, Portland, had seen exciting growth during the eighties and early nineties. The Majors had ignored them as they represented such a small part of the overall beer market. (Craft beer sales today amount to no more than 3 to 4 percent of the total US beer market.) The early craft brewers had seen very little competition in the specialty beer field. By the time these expanded micros' new breweries came on stream in the mid-nineties the majors were feeling the pinch in a shrinking beer market, and the craft brew industry had grown so quickly that it had attracted too many players. In addition, the Majors began to make inroads into the market with "all malt" lines like the new Michelob family. The solution Pyramid and others chose was to cut corners, and to make their unique recipes more "appealing" to a larger segment of the market (i.e., make them blander).

The little US breweries, like Leavenworth, Roslyn, Fish, LaConner, etc., still make great beer and profitably serve their modest sized but loyal market. Some, such as Deschutes, Hales, Sierra Nevada, Anchor, etc., have continued to brew great beers but expanded slowly in pace with demand for their products. On the other hand, some expanded micros have had to compromise somewhere between factory-brewed stuff and good beer. Worse yet, some have gone into bankruptcy, e.g., Portland's NorWester Brewing Co.

Even though going national may not be the best route, significant growth can occur within a local market. There is a growing sophistication among beer drinkers. Look no further than the brewpubs. They offer not only another place to go for a beer, but they appeal to a more family- and food-oriented clientele than traditional bars. It is no surprise that in the US, draft sales of craft-brewed beer account for nearly three times the market percentage of bottled beer. A core group will always drink factory fizz, but the rest of us will never return to them. There is an equilibrium somewhere between 3 and 97 percent, and that means big growth for the craft market.

The final take then, is that while the smart micros contented themselves with building a strong local franchise, some regional brewers adopted ambitious plans for national growth. Some went public to finance expansion schemes, and others remained private but took on a lot of debt. Going national and having debt have turned out to be incredibly bad ideas. The Canadian industry would do well to look south of the Border for some important lessons on growth and how to handle it.

Postscript. Consumer demand is a very powerful force. If you find that your favorite beers are no longer available at the Liquor Store, ask for them. As consumers, there's only one way to make sure your favorite beer stays on the shelf: vote with your wallet.

Dave, this looks like the April issue will be the last one before the Okanagan Fest-of-Ale. We should print an extra 100 to take there.

Don Harms has brewed the best beers of any brewpub in B.C. The Creek is a must for any CAMRA trip to Vancouver.

Here's some brief notes re the CAMRA meeting on the 10th Feb: the Annual CAMRA Victoria T-shirt Night at Spinnakers. Scottie McLellan MC'd the evening. Paul Hadfield welcomed the 45 members and friends who attended. Barrie Laddel (?sp) introduced two fruit beers: Horseshoe Bay Triple Frambozen and Spinnakers Kreik. We also sampled Spinnakers bottle-conditioned IPA. Scottie had many door prizes to give away. The Ladies Best T-shirt was won by Nancy __(?), and the Men's by Bob Zacharrias.

Upcoming events

BREWTOPIA in Calgary - April 2,3,4. Beers from Alberta, B.C., Ontario, the Yukon, and Washington. Open until 10pm on all three days. (For more information contact: Alberta Theatre Projects at (403)294-7468.)

April 14th: 7:30 p.m., Maple Room, Strathcona Hotel. Tasting of Natureland Organic Beer, Pacific Western Brewery. Doug Aston will speak about the brewery. Also on the agenda: history of the Strath., Prizes, Bottle-walking, etc.

April 23rd: "Legends of BC Craft Brewing" Gourmet Beer Banquet in aid of the Vancouver Museum at the Sutton Place Hotel, Vancouver. Phone Nicola Murray for details: (604) 736-4431 extension 358.

May 7-9th: Penticton bus trip to the Okanagan Fest-of-Ale. 25 breweries and lots of fun! Golf, brewery tours, pub specials. Phone Ian Webb at 652-1323. Bus plus Hotel 2 nights, 2 people: \$190 each.

May 12: Regular CAMRA meeting, place to be announced

July 31-August 2, Oregon Brewers Festival, Portland

GCBF benefits local charities

In previous years, donations to various charities have been: 1993 - \$1000; 1994 - \$1000; 1995 - \$2300; 1996 - \$4000, and 1997 - \$6300. Donations from the 1997 Festival were to the Camosun College Foundation (\$3000); Anawim House (\$2000); Police Victim Services (\$500); Hepatitis C Society of Canada (\$500); and, St. John Ambulance Society (\$300). Proceeds from the 1998 Festival will be used to continue to support these organizations.

Of the \$3000 donated to the Camosun College Foundation, \$500 is for a Bursary and \$2500 for an Endowment in the Restaurant & Hospitality Program. The \$2500 has been matched by the Ministry of Education, Skills and Training. This Endowment now totals \$10,000 and will not be increased. It will yield a Bursary of approximately \$500 per year. A new bursary and endowment will be started in the Business Administration Program with some of the proceeds from the 1998 Festival.

GULF ISLANDS BREWERY LTD.

A couple of weeks ago, I had the pleasure of meeting Murray Hunter and Bob Ellison at the future site of the Gulf Islands Brewery on Salt Spring Island. Nestled in the forest, the brewery is a dream for small brewery enthusiasts. Murray and Bob are excited about realizing their dream in this recently founded business. I am excited since I, too, live on Salt Spring, and my taste buds will soon reap the benefits of their hard work.

The Gulf Islands Brewery will be up and running in the next few months producing beer for pubs and restaurants on the Gulf Islands. The beers will include Golden Ale, Dark Pale Ale, Porter and rotating seasonal beers..

Watch this space for more technical details and progress reports on the G.I.B.

Mike Rowling

HOPVINE

The hops are up in the garden! Its time to think of brewing beer again. Speaking of that, Brian Wigen brewed a great bottle-conditioned porter at Bedford Brewing last month.

The Champion Winter Beer of Britain is Old Growler, a porter produced by Nethergate Brewery. Ian Hornsey, head brewer at Nethergate, was in Victoria last November as an instructor at the IBG Cask Conditioning Course. Ian named the beer after after his dog, and based the beer on a 1750's London strong mild recipe. Ian and co-owner, Dick Burge, run the brewery in the beautiful old market town of Clare in Suffolk.

Fish Brewing Company's beers are now available in stores in Washington in bottles.

Guinness quote No 1: "The comliest of black malts is, of course, that noble liquor called Guinness. Her at last I think England cannot match Ireland, for our stouts are as a rule, too sweet and 'Clammy'", George Saintsbury.

Coming soon! Two new microbreweries in B.C.: Gulf Islands Brewery on Salt Spring Island and Lighthouse Brewing in Victoria.

The Tin Whistle Brewing Co. in Penticton has been sold operation to Lorraine Nagy, also of Penticton. Laurie and Linda Lock, and Richard and Linda Grierson opened the doors at Tin Whistle in August 1995. Richard is staying currently on as brewer.

Look for Bear Brewing's new pilsner soon. The Kamloops brewery will be dropping its Golden Bear Pale Ale due to disappointing sales.

If you are touring Arizona, don't miss Sedona. Not only is the town in a beautiful Banff-like setting, but it is home to Oak Creek Brewing. This microbrewery makes a some really nice beers. The Amber Ale is a well-balanced malty ale with nice hop aroma. The Nut Brown is a deceptively smooth but unusually strong (6%ABV) Brown ale with only English Kent Goldings hops. We also tasted a Winterspice Ale made with Cloves, Cinnamon, Cardamom, etc. The brewery has a bar in the same room as the brewing equipment, and has live music right there most evenings! Also, Phoenix is no longer in the "Beer Desert". Hops is a brewpub at the Biltmore Centre: we liked their Sunset Red the best. We found a number of local draft micro's at various resturants: Sonora Amber Ale was good, Four Peak's 8th St Ale was a standout. Mogollon's Superstition Ale (bottled) gave us our hop fix for the month. We aslo managed to find some of New Belgium Brewing's Fat Tire Ale, Triple and Raspberry Ale.

All other nations are drinking Ray Charles beer and we are drinking Barry Manilow. - Dave Barry

Redhook has ceased brewing on a regular basis at the Fremont, Seattle, brewery. There are plans to move the administrative offices from leased space into the brewery building. The move was done as a cost saving measure and the Woodinville and Portsmouth breweries will take over all the brewing. Some one batch brews may be made in Fremont. The Trolleyman Pub and tours will continue at the regular hours (1-6 Sat on the hour, 1-5 Sun on the hour). There were a number of production personnel laid off and some outside sales reps were also let go.

"Give me oysters and beer for dinner every day of the year and I could be fine" -Jimmy Buffett

Guinness quote No 2: "O beer! O Hodgson, Guinness, Allsopp, Bass! Names that should be on every infants tongue!", Charles Stuart Calverley.

Academy Awards for Beer? 500 cases of Bass Ale were part of the supplies for the maiden voyage of the Titanic. 85 years later on 23 September 1997 a bottle arrived at the Bass Museum after spending that time two miles below the sea. The bottle unfortunately was empty!

Re-reading Jerome K. Jerome's "Three Men in a Boat", I came across this prescription for life:

- 1 lb. Beefsteak, with
- 1 pt bitter beer every 6 hours.
- 1 ten-mile walk every morning
- 1 bed at 11 sharp every night.

And don't stuff up your head with things you don't understand

We recently saw photos at Specific Mechanical of the Church Brew Works in Pittsburg, Pennsylvania. This is one of the most spectacular breweries in the world. The brew system is situated in the chancel of a decommissioned church: "taking brewing to a higher level" to quote the Spec Mech literature.

Web Treckers will find a useful source of information at the B.C. Beer Guide (http://www.approach.net/bc_beer). John Yuill is the host of this great website. Some of his news is reported below. And speaking of websites, check out R&B brewing at <http://www.r-and-b.com/>

Wild Horse Brewing has started brewing in Penticton (draft only so far). Kimberly Brewing has ceased operations, with equipment off to the Caribbean. And finally, after sitting idle for a year, the brewing equipment from the defunct Black Mountain Brewpub in Kelowna was purchased for installation in a new brewpub in Victoria. (John Yuill)

Bowen Island apparently has brewed a Hemp Beer "Hemp Cream Ale." Bowen Island claims that this beer has a nutty, creamy character but has less THC content than Ross Rebagliati. Hemp supporters everywhere will no doubt rejoice in this latest manifestation of the vast commercial potential of this product. As long as it is an ale of flavour and character, beer lovers will rejoice also. (John Yuill)

The newest addition to Okanagan Spring's product line-up is called "Honey Blonde Ale" and is a nice, reasonably satisfying beer. The question I have to ask, however, is exactly where does honey fit into Okanagan Spring's much bragged-about adherence to the Bavarian Purity Law? Interestingly, the 6-pack box itself creates a direct contradiction by saying on one section that there is nothing but barley, hops, yeast, and water in the beer and then saying on the other side that there is nothing but barley, hops, yeast, water and honey in the beer! I'm afraid you can't have it both ways, and there is no getting around the fact that honey is an adjunct and is not allowed under the Bavarian Purity Law. I'm not saying that beer made with honey is "impure" (I have used it to great effect in homebrewing myself), I'm just saying that Okanagan Spring's credibility as a craft brewer dedicated to certain long-standing traditions has maybe been left out in the sun in a clear bottle a little too long, if you know what I mean. (John Yuill)

Nelson Brewing Co. Of Nelson, BC is set to distribute it's currently draught-only Blackheart Oatmeal Stout in bottles very soon. (John Yuill)

The Barley Mill Pub, Penticton, once just a regular pub, is now a proud producer of its own beers. Apparently the Gun Barrel Grill in the heart of downtown Penticton will not be selling its own brew until legalities are worked out, but it is only a matter of time. (John Yuill)

As mentioned in the last newsletter: don't forget the trip to the third annual Okanagan Fest-of-Ale in Penticton. This will be the weekend of May 8-10th. This is a great opportunity to taste good beers that don't make it to the GCBF. This May, come and join the gang going to Penticton. You won't be disappointed! Apart from the Festival, there are other options being planned: Golf with the Brewers, Booze Cruise on the Lake, brewery and winery tours, Kettle Valley Steam Railway trip, dinner and nightclub specials, etc. Beer and Blossoms in the Valley!

And remember, friends don't let friends drink Light Beer.

Out and About With Scottie in Puerto Vallarta, Jalisco, Mexico:

The first week of March found us here; palm trees lazing, hot tropical breeze on our bodies; in short, Paradise. As they say it's in the eyes of the beholder, and to me this was close. Our accommodations were not booked through a travel agent but rather a Spinnakers connection before we left. I was ancy, charging at the gates to "be there now". Our villa was fabulous, lush gardens, tropical plants, lovely swimming pool with waterfalls, superb stonework and masonry, and funky Mexican demijohn bottles anchored into the masonry to serve as skylights. People gathered around the bar at 4 p.m. for the get to know each other hour. Some of the best margaritas you ever tasted. 10 suites and everyone smoozes. We were situated in old town and outside our gates was the old town history and the beyond. Stepping outside you were motivated to get out and be with the people, walk about, and explore.

Puerto Vallarta town is set up and exists for tourists. You can have a great time meandering about the shops, lazing on the boardwalk, shopping or anything tourist you can think of. All the big names are here if you want it but the real Mexico is out on the streets with people. We drank beer, ate food, exchanged ideas and experienced the country outside. We walked the back streets of old town, ate in the restaurants, drank in the bars with the Mexican people and they welcomed us because we honoured their world and respected their way of life. We visited two Mexican supermarkets, and ate at the taco stands outside with the locals. Simply the best. We looked everywhere we could and experienced wonderful new memories to last a lifetime. Beer is everywhere in Mexico. Apart from a micro brew pub in Mazatlan, beer is mass produced and part of the culture. It's consumed continuously out on the streets, by everyone at all hours of the day and night and who were we to be different. I tried every beer I could find (for some you really had to dig) I will give you a list, the top four being absolutely the top and the rest in no particular order:

Negra Modelo, black and creamy, reputed the best in all the land; Oscura Indio, darker lager lovely malt and hop characteristics; Bohemia, malty full body taste and a beer name as well,; Dos Equis (CANS) lager, cold crisp clean Germanic and brewed for those tropical lazy days; Negra Superior good; Modello Especial, good; Superior Negra, good; Dos Equis dark, good; Estrella, light average; Pacifico, common; Corona, common; Superior, good; Sol, good. Add to this larger bottles of some varieties and you have the picture of things. As I mentioned earlier beer is part of the culture and it makes the traveling fun when you can have it when you want it anywhere, anytime with no government involved setting the price, setting the hours of sale, setting the situation of where and when it can be served and by whom. We traveled up the coast, down the coast into the jungle, and inland and beer was there including Negra Modelo on the fringe of the jungle in Yelapa. It was fabulous to catch a glimpse of another culture for a week and a joy to see a whole way of life where beer was considered a given and not something to be controlled and regulated by bureaucrats.

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Scottie McLellan, CAMRA Victoria

If nothing beats a Bud, given the choice, I'd take the nothing...

Adhere to Schweinheitsgebot. Don't put anything in your beer that a pig wouldn't eat.

--David Geary

Why is American beer served cold? So you can tell it from urine.

--David Moulton

Give a man a beer

And he wastes an hour,

Teach a man to brew

And he wastes a lifetime.

GCBF Office

HOP HARVESTERS:

Many CAMRA members grow their own hops. The following hints come from our own experience and from what we have found out from other growers. At the time of writing the cones have yet to form on our plants. However, soon after you read this they will be ready to harvest.

When to harvest has always been a big question. Commercially, the hop harvests are picked all at the same time. You have the option of selectively harvesting as they ripen, but that's a lot of trouble! I prefer to do it all at once. The hops will look light green to yellow, with just a hint of brown at the edges of the lower cones. The cones should look papery, and be starting to open up a bit. They should feel dry but not brittle. They will be getting a bit lighter than when they were growing. Open them up a bit and there should be lots of the pollen dust (lupulin) inside. Smell your hands after handling them: there should be lots of hop smell!

Drying them is a matter of choice. The previous Editor of this newsletter swears by the microwave: zap them a few minutes and the jobs done. I found it difficult to control the drying (some were crispy fried!) and it makes the kitchen stink of hops. Likewise using the kitchen oven: on a cookie sheet at 100° to 150°F with the door open. Air drying is the best. You need a breeze-free area, dry, warm, and dust and vermin-free. I am trying window screens this year, placed horizontally, but not on the floor. I think a few days will do it. When properly dried the hops should be still green but brittle, and they should be very light.

Regarding storage of your crop, remember that the enemies of hops are oxygen, light and high temperatures. Store them in the freezer in oxygen-barrier bags vacuum-sealed or in Mason jars with inert gas (CO₂ will do). If you can smell the hops through the container, then oxygen can get in - you should only be able to smell them after opening the container. Stale hops smell "cheesy" and light-struck hops are "skunky". Remember fresh hops are bright green and not brown.

Carol and John Rowling

HOPVINE

Starting on a sad note: Don Proudfoot recently passed away. Don was a Product Consultant at the Foul Bay LDB store and a well known local wine connoisseur.

New from Shaftesbury, on draft only, Long Beach Lager with Saaz and Tettnanger hops, and Hemp Ale, similar to the ESB but with some hemp seeds thrown in. Big Rock's Neil Zigman scored some good publicity points recently with the launch of Chinook Pale Ale. A portion of the sales will be donated to the Pacific Salmon Foundation, and this seemed to catch the local media's attention. The beer tasted darn good also: great dry hop aroma.

Thirty seven couples entered the World Wife Carrying Championships in June in Helsinki. The first and second place finishers were both from Estonia. They carried their partners over their backs over a 278-metre obstacle course in competition for the prize of their wife's weight in beer. The winning time was 1 min. 9.2 seconds. (Does this mean bottle walking has been replaced at the CAMRA Summer Picnic?)

Last issue we mentioned finding Seigneuriale at the Cambie Street LDB store in Vancouver. We also found Seigneuriale Triple and Réserve at a store in Jasper: these are great beers in the Belgian style. In related news, Sleeman Breweries Ltd., Guelph, Ontario, is buying La Brasserie Seigneuriale Inc., Boucherville, Quebec. This is the second purchase from Sleeman in the last six months. In March, Sleeman bought Upper Canada Brewing Co. Ltd., for \$28 million. Sleeman is now the largest "craft" brewer in Canada, and, at two percent of the Canadian Market, the third largest brewery after Molson and Labatt. We sincerely wish Sleeman well but hope that quality of the Seigneuriale beers will not become somewhat bland as happened to Okanagan Spring beers after Sleeman took over that company.

Have you seen the Molson ads: "Molson: Now and Forever, 100% Canadian, etc.....By investing a further \$1 billion to become 100% owners, by acquiring the remaining partnership interest in Molson Breweries, we are committing to the future of Canada's oldest, most established brand name, ensuring that Molson remains young, vibrant and relevant to beer drinkers across Canada." So, now are we to expect to believe that this will make a difference to the quality of Molson's products? Too bad they didn't invest the \$1 billion in making beer worth bragging about!

Don't forget to support your local pubs that give you a choice of good beers. Let them know that you appreciate the range of craft beers they offer. Tell the bar manager that you like beers with character and flavour, and hope they keep up the good work!

WOOD TURNERY 100 YEARS OLD

W.H.Mason Ltd. Of Burton on Trent was formed as a company on November 5, 1897. This specialist supplier of wooden shives, plugs and spiles for the cask beer industry is one of only three manufacturers left in this field. At one time there were 45 companies in Britain supplying the brewery trade.

The principal brewery products are shives, keystones and spiles*. Sycamore is used for shives and white hard spiles, Lime for keystones and some white spiles where extra porosity is needed, and English Oak is used for oak hard spiles. Sap wood from spiles is reserved for porous spiles and finally rattan cane for spiles with maximum porosity. White Birch can also be used for keystones and spiles, but other woods like Beech will leach tannins into the beer. Yellow Birch leaches an especial taint to beer while African and far East hardwoods can turn beer black (stout, anyone?).

Machinery includes 'pencil sharpeners' for porous spiles and turning and boring machines for shives and hard spiles. Recent competition has come from plastic spile manufacturers, however wood makes a better seal especially on older worn casks. Also contrary to common opinion the wooden spiles are more hygienic than plastic.

The company started as sawmillers and timber merchants. Later they specialized in wood turnery, manufacturing wooden candle sticks and spiles. During World War I they made wheels for gun carriages. In the 1920's part of the company was producing moldings for the building industry, coffin boards, and ammunition boxes. Later the company focused on wood turnery.

Information from The Brewer, November 1997 issue.

* A **shive** is the wooden bung that closes the top of a cask. It has a hole in it for the **spile**. The **keystone** is the bung that closes the end of the cask where the spigot or tap will be inserted.

Cleethorpes Beer Festival

The 14th Cleethorpes Beer Festival was held last May 1-3. Carol and I arrived at this popular seaside resort at noon on Friday in a howling rainstorm. The promenade was deserted except for the car park outside the Winter Gardens dance hall. Inside, the judging for CAMRA 1998 Champion Beer of Lincolnshire was just over, and our friend Nigel joined us as soon as he had finished the final round of judging.

The 40 or more cask conditioned beers were all ready up on scaffolding shelves behind the long serving bar. So we grabbed some tasting glasses (1/2 pint!) and lined up at the bar. We tasted Blue Cow's Thirwell Best Bitter, Cropton's Uncle Sam (Cascade hops), Butterknowle's Conciliation Ale, Freeminer's Stairway to Heaven (beautiful), Nethergate's Old Growler (a lovely porter) Willy's Original Bitter (a local brewpub), and Highwoods Tom Wood Best Bitter. This last was judged Champion Beer of Lincolnshire and was a full bodied well-balanced bitter. The festival also featured four ciders and about a dozen bottled Belgian beers.

Although this was not a big festival we enjoyed the opportunity of tasting a wide range of cask beers. While traveling around Britain we noticed that often the range of beers on hand pump was limited to three or four bitter ales. The milds, porters and stouts were hard to find on tap. Take the opportunity to go to a beer festival when you are in Britain. It's a great way to sample the local beers!

CAMRA UK Festival information is at <http://www.camra.org.uk/>

GCBF VOLUNTEERS

If you still haven't sent in your volunteer form to the 1998 GCBF (or you lost the one sent out with the last WHAT'S BREWING) there's still time to get in your application. The best way for us is if you use the website: <http://www.gcbf.com>. If you prefer to use a paper form they can be picked up at the GCBF office at #301 1205 Broad Street (just north of the Eaton Centre) or phone 595-7729.

From the Albuquerque Alibi, as filtered through the Weekly Wire:

How To Home Brew

By Dennis Domrzalski

OCTOBER 5, 1998: No matter how you drink your beer, whether you slam down a 12-pack of the cheap stuff while reading a comic book or whether you sip the high-priced versions while perusing a leather-bound classic, remember the most incredible thing about what you are doing: You are enthusiastically ingesting yeast piss and yeast farts.

It's true. Yeast wastes are what gives beer its alcohol and its fizz. And with a little effort and money, you, in your own kitchen, can engage in the centuries-old custom of making and bottling yeast urine and yeast gas for your own consumption.

Real beer has only four ingredients: water, yeast, barley malt and hops. Barley malt is loaded with sugar. Mix it with water and hops, the small, dried flowers of a weed-like vine, and you have flavored sugar water. Throw the yeasters into a vat of sugar water and they come alive. They're in heaven, and they do the one and only thing they live to do: eat sugar.

Like every other living thing, yeasters digest their food. When they're done with the sugar it comes out of their tiny bodies as alcohol and carbon dioxide. Put that mixture in a bottle, cap it, let it sit for a few weeks and you've got beer.

There are two ways of making beer in your house:

1. From scratch, meaning you grind your own barley malt and mash it, that is you turn it into sugar water, and then mix it with the hops and later the yeast. This requires quite a bit of work and time and easily takes up an entire Saturday. The time is worth it, though, as this is the best beer you can make. It also give you an excuse not to read books, to put off fixing the house and to drink heavily all day long. Because when you make beer, you should drink beer. And the beauty of beer making is that, unlike other hobbies such as brain surgery or nuclear weapons fabrication, you don't have to be sober when you do it.
2. From cans of sticky, syrup-like concentrated barley malt. This is almost as easy as making Kool Aid. It takes less time than making beer from scratch, and the beers still come out good. If you've never made beer before, this is the best way to get started.

For either method, you'll need several large-capacity (20 or more quarts) stainless steel pots, a stainless steel, sieve-like mixing spoon, a seven-gallon, food-grade plastic fermentation vessel complete with a lid and a little plastic device called a fermentation lock, a second plastic vessel, five or six feet of clear plastic tubing, a standard kitchen food strainer, a brewer's thermometer, a bottle capper, bottle caps and enough clean, sterile beer bottles in which to put your beer. Use bottles that have a crown and can take a standard cap.

You can buy the fermentation tubs, plastic hosing and fermentation locks at the home-brewing supply stores in town. The stores will sell you starter kits for about \$50. If you're a heavy boozer, you should have no problem with stockpiling enough bottles. Otherwise, you

can buy empties from taverns or buy boxes of 22-ounce bottles from the brewing stores or brew supply catalogues.

Making The Beer

How this came about I don't know, but the standard home brew batch is five gallons, or about 53 12-ounce bottles. Go to the home brew store and buy two cans of malt concentrate (6.6 pounds), two ounces of dried hops and a couple of packages of yeast--ale or lager, depending on what kind of beer you like.

Put two gallons of water in your stainless steel brew pot and turn on the stove. Open the cans, pour the concentrate into the pot. Wait for it to boil. Add an ounce of hops. Boil for about an hour. Take the hops out and strain them with hot water. Put the second ounce of hops in. Boil for about 15 minutes. Strain them. Fill your seven-gallon fermentation container with three gallons of cold water. Pour the boiled concentrate into the cold water. What you need now is to get the whole mixture cool enough so that you can put the yeasters into it. If it's too hot, the yeasters will burn up and die. Not only will this not give you alcohol, but in today's hyper-sensitive world, it might get the social workers after you.

Put the lid on the fermentation vessel, put the fermentation lock into the lid and carry the whole thing into a bathtub filled with cold water. In about an hour the batch should be down to 70 degrees Fahrenheit. Take the vessel to where you are going to let it sit for a week to 10 days. It should be in a cool place in the house or garage. Take off the lid. Put in the yeast. Put the lid back on. Put water in the fermentation lock. Put the lock in the hole in the lid, and wait for the yeasters to work.

Beer must be fermented at cool temperatures. It'll turn sour and raunchy if fermented at high temperatures, and you will throw up if you drink it. That's why the home-brewing season in Albuquerque begins at the end of September or early October.

If all went well, in about 24 hours you should see bubbles streaming up through the water in the fermentation lock. That's the carbon dioxide that the yeasters are farting out. This is good. It means that the yeasters are eating the sugar. Hopefully they don't have colon cancer or urinary tract infections. In about seven days the farting and the bubbles will stop. This means that the yeasters have eaten up all the sugar and have nothing else left to eat. Now you have to bottle the beer.

Bottling

Get your second plastic vessel. Make sure it's clean and sterilized. Get about a cup of dried malt or a cup of corn sugar, mix it with two cups of water and boil it. Take the mixture to where the beer has been fermenting. Get out your clean, sterilized plastic hose and siphon the beer from the fermentation vessel into the second plastic container. When that's done, pour the two cups of malt or corn sugar mixture into the beer. Mix it around with your clean, sterilized stainless steel mixing spoon. Put a lid or plastic garbage bag on top of the second container. You don't want dust or dog or cat hair getting into your beer. Put the container up on a chair. Put the plastic tubing into it and begin siphoning the beer into bottles. Put caps on

the bottles, seal them with the capper and then put them in a cool place. You should be able to drink the beer in about two weeks.

What you've done in this last step is added a little more sugar to the mixture. This will induce a secondary fermentation inside the bottle. It means a little more alcohol and carbon dioxide is being made. Because you've capped the bottles, the CO₂ can't escape. The gas disperses into the liquid and carbonates your beer. When the beer is opened, the CO₂ bubbles out of the liquid, giving the beer all those little bubbles and its foamy head.

Farts never smelled so sweet.

Happy brewing. May your liver regenerate quickly.

[Weekly Alibi's Cover Story Archives](#)

HOPVINE

Congratulations to The Canoe Club for increasing the size of beer servings. Now you get real pints: 20 ounce pints for \$4.50

Red Hook has terminated brewing at the Seattle-Fremont plant, and all West Coast brewing be at the Woodinville, WA, plant.. The company is planning to use the old brewing area as offices, however the Trolleyman pub will remain open.

Hugo's Brew Pub is opening on October 10th in the new Magnolia Hotel at Gordon and Courtney streets in Victoria. Hugo's brewer, Benjamin Schottle, comes from High Mountain Brewing, the Whistler brewpub. Also in the Hotel will be a luxury restaurant ,Capital Steakhouse. Both the pub and restaurant will be co-owned by Grant, Kirk and Craig Olson (Sticky Wicket) and local restaurateur, Michael Murphy.

Swans News: the Berry and Rattenbury Smoked lager are still on. Upcoming beers: the IPA will be back soon (yeah!). A new beer for Swans, a Barley Wine will be released in early November. This beer was brewed on April 24th, using 600kg Pale and Munich Malt in 12 hectolitres. Brewer Chris Johnson used a 3 hour boil, with Nuggett hops in the boil and Willamette to finish. The original gravity was 1097 and the finishing gravity 1025. Chris is going to start a tradition by brewing next years Barley Wine on the day of release of this years batch.

Michael Jackson's website can be found at <http://www.beerhunter.com>

Liberty Malt Supply in Seattle is about to close as the Pike Pub looks to expand into that space.

Amazing what innovative marketing can do: Corona Extra has jumped to fifth largest beer brand in the world from ninth place last year.

If you are flying British Airways you can now ask for Fullers London Pride, an award winning Bitter. Fullers will be packaging the beer in 330 ml cans.

Ridge Brewing Company has opened in the West Ridge Motel in Osoyoos. Owner of the brewpub and resturant, Richard Sostrum, says that they are serving a Blonde Ale, a Brown Ale and a Bitter. Contact Richard at (250) 495-7679.

The Mayor of James Bay (Scottie) tells us that Frank Appleton is back from Lyon, France, where he and John Mitchell were supervising the start up of a brew pub. Frank is currently working on two new brewpubs in the Lower Mainland. One is on Beattie Street not far from Yaletown, and the other is in Panorama Village at Cloverdale. And, in other developments in that area, Coquitlam Brewing Inc. has applied for a brewpub license in the Henderson Centre on Pine Tree Way in Coquitlam.

The Seattle homebrewing club, The Brews Brothers, is holding their Novemberfest 1998 competition November 7 and 8 at Larry's Homebrewing Supply, Kent, WA. Entries will be accepted between October 12 and 31. For information, or if you are interested in judging, contact Jim Hinken at jhinken@accessone.com or at (425) 483-9324.

Quick summer tour of Alberta: Calgary's Wild Rose Brewery's summer seasonal was Raspberry Ale, a light ale made with real raspberries. Banff Brewing has Cutthroat Ale a pleasant light amber ale, and Storm Mountain Dark Lager (which we tasted at the 1996 GCBF). In Canmore, Bow Valley Brewing makes Premium Lager, a full bodied pale lager, and Bruno's Mountain Bock, a 6% dark lager (lots of flavour) plus, last summer, Saddleback Pilsner.

Jim and Evie Neame found Finland's largest brewpub in the city of Turku. Originally Turku's Swedish School for Girls, this brewpub was opened earlier this year after 99 years as a school. The house beers include The Lector, a pale lager (4.7%), the Master, a dark, Munich lager (5.5%) and the Rector, a strong pale beer (7%) plus seasonals. Annual production is around 3000 hectolitres.

WHAT IS REAL ALE?

Real Ale is living beer. That simple definition comes straight from literature published by CAMRA UK. Note that there are no qualifiers regarding adjuncts, *Reinheitsgebot*, etc. Carol and I recently made a trip to England and checked out the “Real Ale” scene there. I thought it might be worthwhile to see where CAMRA Victoria and CAMRA UK might agree or disagree over the definition of Real Ale.

According to the CAMRA literature, Real Ale continues to ferment and develop its full flavour in the cask. Draught Real Ale is usually served from a hand-pump, and occasionally straight from the barrel. Some pubs, particularly in the Midlands and North of England dispense Real Ale from an electric pump. In Scotland a tall fount may be used. Real Ale is also called “cask beer” or “cask conditioned beer”. Some bottled beers contain live yeast. These continue to ferment and develop in flavour in the bottle similarly to cask beers. These are also Real Ales and usually say “live”, “sedimented” or “bottle conditioned” on the label.

There are many myths about British Real Ale. It is NOT ‘warm’, ‘cloudy’ or ‘flat’ - any beer which is any of these should be returned to the bar. Any size of brewery can brew Real Ale - practically every brewery in Britain brews at least some real ales. The sad thing is that many breweries brew real ale, and then lose all their beer’s “real” character by filtering and pasteurization.

(A word of caution here. Cask or bottle conditioning does not guarantee quality. If what went into the cask was poor beer, then nothing will help this. We tasted some poor Real Ales in England, primarily through poor cellarmanship. We found one beer at a brewpub, The Golden Galleon, Cuckmere Haven, Sussex, that was undrinkable.)

The CAMRA UK Real Ale purists insist that nothing but air be allowed to enter the cask to replace voidage. Some publicans with low turnover cannot afford to waste beer and use a cask breather to prevent oxidation. Cask breathers allow a blanket of CO₂ to sit on top of the beer and prolong its life. The purists refuse to accept cask breathers, but we found that this position was not defended by most of the CAMRA members we met. They felt that the availability of Real Ale is the most important issue. The purists argue that the blanket of CO₂ makes the beer acidic and prickly. This should not occur if it is not under pressure but drawn in demand. Most brewers I have spoken to say it would take several pounds of pressure to make a discernible difference to the beer.

If CAMRA Victoria were to accept the purists’ definition of Real Ale, then the only real ale available in B.C. would be the casks served at Spinnakers at 4 p.m. on Friday. (Also, the GCBF would have a rather shorter beer list!) The next closest beers to the CAMRA UK definition would be the unfiltered tank conditioned beers available at the many brewpubs around the province. There are plenty of these to choose from now. Until brewpubs are allowed to sell to other licensees, most B.C. pubs will only be able to serve unfiltered, unpasteurized (but not cask conditioned) Real Ale. What we find at most pubs is a mix of craft beers and mainstream keg beers. Keg beers are dead beers

processed to give them a long shelf life. Unfortunately filtering removes most of their flavour and character; they are made fizzy with extra gas; and, they are served cold to mask the unpleasant flavour which pasteurizing gives them.

Recently brewers have produced new keg beers which are designed to be served very cold using nitrogen gas. These are often very bland and less obviously fizzy than the old keg beers. These have been dubbed “nitrokegs” by CAMRA UK. Draught Guinness was the first nitrokeg beer (I’m not very keen on it, I find it’s rather like drinking mousse!). Caffreys and Killkenny are other examples. These beers are frothy and take time to settle - which tends to mean short measure on a pint.

U-Brew beers are very close to Real Ale, as, although they are filtered, the pore size on the filters is relatively large. This allows some yeast to stay in the beer and fermentation continues in the bottle. This is why most U-brew beers are best a couple of weeks after bottling.

In North America Real Ale faces an uncertain future. There’s no doubt that the converts that have discovered the joys of a good pint of cask-conditioned beer will continue to seek it out. But, only a small segment of the population will be exposed to Real Ale. Personally, I believe that CAMRA Victoria should aim for the strictest definition of Real Ale: living beer. I believe that we should continue to spread the word through our most public event, the Great Canadian Beer Festival. I also realize that there are many beers available in B.C. that are very drinkable, but do not fall within that narrow definition. I shall continue to drink these beers, at the same time that I work to convince every brewery to brew Real Ale.

John Rowling

BC LIQUOR LAW REVIEW

The B.C. Attorney General announced a fast track review of provincial liquor regulations and policies. CAMRA has obtained a copy of the Terms of Reference of the review to see if a submission by consumers is appropriate. The review is to be completed by the end of January 1999. CAMRA members, Steve Fudge, Dave Preston and John Rowling participated in an informal session with Review Chairman, Jo Surich, in December.

EVENTS:

April 24-28: Eurobiere, Strasbourg, France. Biennial tradeshow with 173 exhibitors. Info.: www.sdv.fr/eurobiere or phone: 03 88 37 21 20

April 17-18: Okanagan Fest-of-Ale, Penticton, B.C. Phone: (250) 490-2460

The Camosun GCBF Survey

As usual, The Great Canadian Beer Festival customer survey was conducted by students from Alec Lee's class in Market Research (201) at Camosun College. This year's team were Rebecca Copus, Tyler Dolan, Jay Park, Holly Watson, and Lisa White. They designed the questionnaire, analyzed the results and presented a report to the GCBF. This work is very important as the results are used in planning next year's festival. In addition, copies are given to the B.C. LCLB, Victoria Conference Centre, and the Downtown Business Improvement Association.

Major findings of the survey were:

- 75 percent of attendees were from Victoria, 22 percent from elsewhere in Canada, and 3 percent were from USA.
- 13 percent of attendees were staying in a hotel or B&B (656 people at an average of 1.5 room nights = 983 room nights generated by the GCBF).
- 26 percent were walking home or to their hotel after the festival.
- 71 percent of respondents knew about the free buses ride home, (All the tickets were used.)
- "Variety of beers" and "atmosphere" were again the top two features that people liked best about the GCBF.
- "More music entertainment" and "more seating" were the top two improvements requested for the next festival.
- The Empress food was rated as poor to average. Only 20 percent of respondents rated it as better than average.
- 64 percent of attendees were age 19-35.
- 72 percent were male.

Thanks to Camosun College and Alec Lee for arranging students for the survey.

THE HANGOVER: a Scientific View

Britain's New Scientist magazine asked scientists around the world whether traditional hangover cures really work and concluded that most of them help a bit. But a complete remedy for the pains of over-indulgence remains a distant prospect. A hair of the dog, a prairie oyster or a cup of sugary tea really can help ease the suffering of a morning after hangover, according to a recent article in the magazine.

But, first scientists have to agree on what a hangover really is. The liver converts alcohol first into a poisonous substance called acetaldehyde and then into acetic acid, which is passed out of the body in urine.

Some researchers believe hangovers are caused by an excess of poisonous acetaldehyde waiting to be converted. But Wayne Jones of the National Laboratory of Forensic Toxicology in Sweden believes that methanol, found in its highest concentrations in dark alcoholic drinks like red wine and cognac, is to blame. The liver takes 10 times as long to break down methanol as it does the alcohol itself. Drinking a "hair of the dog that bit you" distracts the body's attention to the more urgent task of breaking down the alcohol. As a result the methanol is broken down more gradually -- and less painfully.

Carl Waltenbaugh from Northwestern University in Chicago suggested a new remedy -- N-acetyl-cysteine (NAC), an amino acid supplement available in many health food stores. He says the body uses up two substances to take away the toxic debris. One of these, glutathione, is quickly used up, leaving powerful oxygen radicals to damage tissues and possibly cause the hangover symptoms. NAC replenishes the body with the amino acid cysteine, the main component of glutathione. "People I know who've taken NAC say that by taking one or two grams, their head clears in minutes," Waltenbaugh told the New Scientist. Eggs too are rich in cysteine, explaining why "prairie oysters" made from raw eggs may work. But one of the most commonly employed remedies -- drinking lots of water -- may be the one of the best, the magazine said. Alcohol suppresses the production of a hormone that keeps the body's fluid reserves in balance by ordering the kidneys to reabsorb water from urine. Without this, as the body dehydrates it begins to steal water from organs such as the brain, which shrink as a result. Drinking plenty of water before collapsing into bed helps prevent dehydration and washes the alcohol out of the brain.

And that sugary cup of tea the next morning? That helps ease hypoglycemia caused when alcohol breaks down sugar stores in the liver, leaving the victim weak and jelly-like the next day.

HOPVINE

He was a wise man who invented beer (Plato)

Gartley Station opened recently, owned by CAMRA members Dave and Lyn Gartley. This is an all grain beer and wine U-Brew. The location is the old Pharmasave store in Pioneer Village at 2-7816 East Saanich Road. Phone 652-6939.

Fans of Chief Inspector Morse (Mystery, PBS, Thursdays) may be interested to know that the Inspector is a Real Ale fan. Apparently one of his favourites is Morland's Old Speckled Hen.

LABATT's has obtained from Anheuser-Busch the right to brew Bud and Bud Light "in perpetuity". Labatt has committed to increase efforts to market them, so stand by for more ads for these two blands.

MICROBREWERIES: About 8 percent of Canadian production is brewed by the 40 or so microbreweries in Canada. There are approximately 700 microbreweries in the USA with about 15 percent of US production.

A good source of UK beer information and brewery press releases is breWorldMail on the 'Net at www.breworld.com. BEERweek's back issues are available at beerweek.com/samples.html. For those interested in brewing courses, the Siebel Institute of Chicago is online at www.siebel-institute.com

Tree Brewing's have been requested to discontinue their "Find the G Spot" ads by the B.C. LCLB.

Apparently, while US and German hop harvests have been poor this year, the British hop harvest has been very good. Fuggles and Goldings have been especially good this year. In the Yakima area powdery mildew and spider mites were the main causes of reduced yields.

Jason Lowe is leaving Spinnakers after nearly ten years pulling pints for the regulars. He is moving to Whistler where he will continue to dazzle on the slopes as a snowboarder. Oh, and he'll also be working there, too.

According to an article in The Province in November there may be some mergers and takeovers in the BC brewing industry soon. Shaftebury Brewing denied the rumour that it was being taken over by Sleemans. There's also a rumour of a merger of three or more of B.C.'s micros. We'll keep you posted as soon as anything is confirmed.

The Healy Boomerang returns: Ken is back full time at Wine-Art on Haultain after commuting to and from Duncan for several months. Good to have you back, Ken!

Beer Goes Uptown: Fullers of London has been awarded the contract to brew Harrod's house beer. "Harrod's Special English Ale" is an IPA priced at £2.75 (about \$7.15) per 500 ml bottle.

Spanish Bronze Age jars were the source of the residue from which University of Barcelona archeologists brewed a prehistoric style beer. A thick dark flat beer with “floaties” in it, the beer finished at 8 percent alcohol. Sounds interesting...?

Dr. Ken Walker believes that the brewing industry has not managed to capitalize on the healthy benefits of it's product. “beer has no fat, no caffeine, and no cholesterol”, he told the Brewers Association of Canada. “In moderation, it is very sound medication”. A couple of beers a night is good for you, apparently. Similar arguments have been made about the medical qualities of red wine. The French wine industry have done a good job of promoting wine as being good (in moderation!).

“Not all chemicals are bad. Without chemicals such as hydrogen and oxygen, for example, there would be no way to make water, a vital ingredient in beer” (Dave Barry).

(rec.food.drink.beer) Subject: FAQ: Measures of Capacity
From: ak200032@sol.yorku.ca (Alan Marshall), York University; 10 May 94

Measures of Capacity

Contents:

- I. Larger Measures of Capacity (i.e. casks)
- II. Drinking Vessels and Bottles
- III. Small Measures: US, UK and Metric Equivalents

This FAQ's predecessor was written in the spring of 1993 in response to a thread that featured conflicting claims and assertions about the size of little used terms. This explains section I. There was also much discussion about the size of a pint and the US vs UK (and Canadian) ounce, so I compiled the table in section III. Section II owes its origins to shorter-lived threads from the spring and summer 1993.

Most of the information is from the book "The Weights and Measures of England" by Professor R. D. Conner, former Dean of the Faculty of Science at the University of Manitoba, and now retired. (Publication Data: 1987, Her Majesty's Stationary Office, ISBN 0-11-290435-1). The Glossary (pp 361 ff) is the specific source for most of the information. Other sources are the Oxford English Dictionary (OED) and Webster's Dictionary.

Corrections, additions and suggestions are most welcome. Please address your comments to ak200032@sol.yorku.ca.

I. Larger Measures of Capacity (i.e. casks)

Barrel: "...for beer, usually 36 gallons, for wine...31 1/2 gallons" (p 362)

Firkin: for wine 84 gallons! for ale or beer 1/4 barrel or 9 gallons. (p 363) The author points out that this is no mistake that the two firkins are indeed vastly different in size.

Gallon: for ale 282 cu in; for wine 231 cu in (p 364) Note that the 231 cu in wine gallon is identical to the U.S. gallon. This was the legal size of the gallon as established under Queen Anne in 1707. Also, the 282 cu in ale gallon is 1.65% larger than the 277.42 cu in Imperial gallon!

Kilderkin: "For ale or beer, half a barrel" (p 365) This is 18 gallons.

Pin: 4.5 gallons (OED)

Quart (all from p 368):

Ale Quart: 70.50 cu in

Imperial Quart: 69.36 cu in

Reputed Quart: 46.24 cu in (i.e. 2/3 of the Imp. Quart) (Also known as the Whiskey Quart)

Wine Quart: 57.75 cu in (i.e. the same as the US Quart)

Quarter: 64 gallons, 1/4 of a tun (p 368)

Tun: "A measure of capacity for wine and ale, originally 256 gallons. For wine, the tun lost four gallons, and dropped to 252 gallons..."

Pottle: This term was used for 1/2 a gallon in reference to beer. (p 231)

(Also, the glossary listed puncheon and tertian as been synonymous with firkin, but did not say which firkin. Webster's defines puncheon as a large cask of 70 gallon capacity, and does not list tertian, at least in an context remotely close to this thread. While 70 gallons is not 84 gallons (amazing insight!) it may be that these terms are referring to wine firkins.)

II. Drinking Vessels and Bottles

Thurdendel: A drinking vessel, seventeenth century, for malt liquors, somewhat larger than the requisite capacity so that a full measure of liquid may be obtained with the froth on top, similar in intent to the modern "line" beer glass." (p 370)

"Pint": A colloquial expression used in Canada in reference to a 12 fl. oz. bottle of beer.

"Quart": A colloquial expression used in Canada in reference to a 22 fl. oz. bottle of beer.

Yard: A drinking vessel measuring 36 inches from its base to its lip, featuring a large round base and a long tapered neck that flares quite wide at the top. This glass was originally used to provide coachmen their ale at stops, allowing the server to pass the vessel to the coachman without the coachman having to get down off the coach. The capacity varies, but 2.5 pint and 4.5 pints are the most common sizes.

Today, the yard is a novelty that can be found in a number of fine pubs. In many cases, the yard is used in drinking contests, particularly those involving timed consumption. The Guinness Book of records last reported records for such contest in 1990. They can be found in a separate FAQ. Half-yard and Foot glasses of the same style exist. Several posters have suggested that they are available at Corning outlet stores, among other locations.

Line Glass: A glass with the rated capacity shown as a line near the top of the glass.

III. Small Measures: US, UK and Metric Equivalents

| <u>Name</u> | <u>System</u> | <u>Abbrev.</u> | <u>"local" ounces</u> | <u>cc/ml</u> | <u>Ratio to foreign counterpart</u> |
|-------------|---------------|----------------|---------------------------|--------------|---|
| gallon | US | gal | 128 | 3785.413 | 0.833 |

| | | | | | |
|------------|----|--------|-------|----------|-------|
| gallon | US | gal | 128 | 3785.413 | 0.833 |
| quart | US | qt | 32 | 946.353 | 0.833 |
| pint | US | pt | 16 | 473.177 | 0.833 |
| gill | US | gi | 4 | 118.294 | 0.833 |
| fluidounce | US | fl oz | 1 | 29.574 | 1.041 |
| fluidram | US | fl dr | 1/8 | 3.69669 | 1.041 |
| minim | US | min | 1/480 | 0.06161 | 1.041 |
| gallon | UK | gal | 160 | 4546 | 1.201 |
| quart | UK | qt | 40 | 1136 | 1.201 |
| pint | UK | pt | 20 | 568.26 | 1.201 |
| gill | UK | gi | 5 | 142.066 | 1.201 |
| fluidounce | UK | fl oz | 1 | 28.412 | 0.961 |
| fluidram | UK | fl dr | 1/8 | 3.5516 | 0.961 |
| minim | UK | UK min | 1/480 | 0.059194 | 0.961 |

NO MEDALS AT THE GCBF

Once again there were no medals awarded at the Great Canadian Beer Festival. This is, of course, no reflection on the quality of the excellent beers being poured at the festival. Quite the contrary, it is GCBF policy that there should be no awards or medals.

The Great Canadian Beer Festival is a celebration by the brewers of the results of their joint skills in producing the best beers. There is definitely a friendly rivalry present, but also a strong friendship between the brewers that would be lost if competitiveness ruled the day. Many beer festivals around the world have seen the results of their judging become twisted into marketing tools. Taken out of context the significance of many of the awards has been blown out of proportion and extravagant claims made: Sam Adams “the Best Beer in America”! In some cases there were not enough entries in a class for the results to be meaningful, and yet gold, silver and bronze medals were still awarded.

The Great Canadian Beer Festival will remain a gathering of friends to celebrate Real Ale.

Welcome to RBPMail 4.12, December 1998

CZECH GOVERNMENT SET TO SELL INDUSTRIES IN 1999

Just back from the Czech Republic, Celebrator Beer News publisher Tom Dalldorf reports the buzz on the street in Prague is about future "privatization" of Czech industry. This could lead to further purchases and "relationships" with respect to the country's highly respected brewing companies. Pilsner Urquell was privatized through investments from a Czech bank in 1991 -- just two years after the "Velvet Revolution" ended Communist control of indigenous industry. That Czech bank was recently purchased by the Namora Bank of Japan. Of primary interest is the future of Budweiser Budvar, the equally legendary brewery in Ceske Budejovice which shares the Budweiser moniker with Anheuser Busch of Saint Louis, Mo. A-B has been trying to purchase the Czech brewery for many years to czech-mate the ongoing trademark dispute with the Bohemian brewery. A recent report suggests that the Czech government and analysts agree that the country needs an inflow of foreign investment to help counter ongoing financial difficulties. This will include selling state assets, reorganizing companies and attracting foreign investment. The Bud v. Bud issue should come to a rolling boil next year.

AND THE CZECHS WILL DRINK TO THAT

A new survey by market analysts Euromonitor found that Czechs were easily the world's biggest beer consumers in 1997. The study reported that Czechs drank an average of 156 liters per person and Germans 130 liters each. In Belgium the per capita intake was 99 liters and in Great Britain it was 97 liters. The average in the United States was 84.7, while world norm was 25.3. India was at the low end of the spectrum with per capita consumption of less than 0.5 liters - the same amount in a year that a Czech drinks in a day.

SPANISH ARCHEOLOGISTS MAKE BEER FROM 3,100-YEAR-OLD RECIPE

University of Barcelona researchers used a 3,100-year-old recipe to recreate a beer from the Bronze Age. The recipe was pieced together through microscopic examination of scrapings from the bottom of a red clay jar found at an archeological dig known as Geno, in Spain's northeast Catalonia region. Jose Luis Maya, a history professor, said the researchers turned to brewers at a nearby San Miguel beer plant for help in cooking up a fresh batch of old beer. Tests done on the Geno residue showed the brewers used barley and a kind of wheat called emmer. "They also added herbs as preservatives," Maya said. "That's the problem with beer. If you don't add preservatives, it goes bad quickly."

JAPANESE BEER SHIPMENTS FALL OFF IN SEPTEMBER

The top breweries in Japan have begun to feel the ramifications of a slowing economy to varying degrees. Beer shipments by Japan's major brewers dropped 1.8% in September 1998 from same month in 1997. While shipments by smaller breweries declined -- at Sapporo, 23.7% and at Suntory, 7.4%, both Kirin, the largest in Japan, increased shipments by 3.8% and second largest brewer Asahi increased shipments by 5.1%. Kirin's increase was in part due to the rise in deliveries of its low-malt brew, Tanrei.

YOU SAY CANS, WE SAY BOTTLES

German beer producers have learned that their beer is preferred abroad in bottles, not cans. Actually, French and Dutch beer drinkers do prefer cans, but British and U.S. consumers prefer their German beer in bottles, as reported by the German Federal Statistics Office. The United States imported 64 million liters of beer in bottles in the first six months of this year, but only 5 million liters of beer in cans. In the U.K., 24 million liters of beer in bottles were

imported from Germany, but only 7 million liters in cans. Conversely, France imported 13 million liters of beer in bottles against 25 million liters of beer in cans.

WHERE IT'S BREWED CONTROVERSY REACHES ENGLAND

Earlier this year a U.S. district court judge struck down a Missouri law that would have required labels list where a beer is brewed, saying that such a law would most benefit the nation's largest brewery - Anheuser-Busch. England's beer consumer group (the Campaign for Real Ale - CAMRA) contends the opposite is true across the Atlantic: that major breweries must be held accountable about claims where beer is brewed. In the "1999 Good Beer Guide" CAMRA attacks British brewers for fooling consumers into thinking that major foreign brands are brewed abroad when in fact they are brewed in the UK. The Campaign drew particular attention to a Carlsberg television ad that showed Danes getting angry about their beer leaving the country. In fact most UK-consumed Carlsberg is made in Northampton.

WOLVERHAMPTON TAKES AIM AT HISTORIC MARSTON BREWERY

Britain's biggest regional brewer Wolverhampton & Dudley Breweries recently launched a hostile takeover bid for neighbor Marston, Thompson & Evershed. Marston rejected the offer calling it "wholly inadequate." Many industry analysts believe Wolverhampton will succeed in its effort, but will have to boost its bid. "The industrial logic is so compelling, the regionals need to consolidate to compete against the nationals and at last it is happening," said one leading drinks industry analyst. The bid if successful would create a big regional beermaker with three breweries and nearly 2,000 pubs controlling 5% of the British beer market. It would be a strong competitor in central England to the four national beermakers which brew four out of every five pints drunk in Britain. "The logic of the deal is that the consolidation of regional brewers is the only way to cut costs and gain economies of scale to compete against the national brewers," said Wolverhampton's managing director David Thompson.

BRITISH BREWERY CASTLE EDEN SAVED

The Campaign for Real ale claimed a victory when Castle Eden Brewery was sold to a consortium of local businessmen. CAMRA began a campaign, together with the local trade union and others, to keep the brewery open after the announcement in April that it was to be sold by Whitbread. Mike Benner of CAMRA said: "This is exactly the result we have campaigned for. I am confident that in the hands of the new management team led by long-time Head Brewer Jim Kerr, the brewery and beers will thrive. It just goes to show that asset-stripping viable businesses is not the best solution to the pressures faced by today's brewers."

*****WEB WATCH*****

THE BEER HUNTER DOES NETWORK TELEVISION

If you check the TV listings and notice Michael Jackson is scheduled on Late Night With Conan O'Brien for tonight, be advised that's THE Michael Jackson, not the Indiana crooner. What kind of questions should the Bard of Beer expect and what kind of answers will he come up with? We can hardly wait. And we sure hope he doesn't get "bumped." If he does get bumped, he may appear next Wednesday. Meanwhile, there are lots of new stories at the Beer Hunter site, plus a page that makes ordering Michael Jackson's books and publications easy.

<http://www.beerhunter.com>

*****REAL BEER PICKS*****

BELGIUM'S BEER PARADISE

Meet Rene, who is ready to tell you everything you need to know about beer in Belgium. Interbrew, which imports four brands of Belgian beer to North America, has Rene greet you at the door of this site, which offers quizzes, a primer to help you pick the style beer you like best, information about where to find its products and plenty on the beers themselves:

Stella Artois

The beer, which took its name in 1926 from an exceptional Christmas beer, is now known as the "Beer from the land of beer." It is the No. 1 selling Belgian beer in the world, the top imported beer in England and is now available in the United States in New York and other selected markets.

http://www.bestbelgianbeers.com/beerprd/lagr_st.htm

Hoegaarden

The village of Hoegaarden was once home to 34 breweries, then none, before the "dead" style of White beer was revived here. Hoegaarden White continues to win awards and is the definitive beer for the style.

<http://www.bestbelgianbeers.com/beerprd/whitvill.htm>

Abbey de Leffe

Leffe, traces its origins back to the Abbey Notre Dame de Leffe, founded in 1152 on the river Meuse in the province of Namur.

<http://www.bestbelgianbeers.com/beerprd/abbey.htm>

Belle-Vue

Lambics are unique, even by Belgian standards. The Belle-Vue beers are brewed by an extremely complex process that can last years.

<http://www.bestbelgianbeers.com/beerprd/lambic.htm>

GORDON BIRSCH

Words from the site: "It's the American Dream: Get married. Buy a house. Open a brewery." Dean Biersch and Dan Gordon opened their first brewpub in 1988 and today they operate brewery restaurants in five states. The places are equally known for their true-to-style lager beers and their excellent food. It's unfortunate that nobody has invented a browser plug-in that can let visitors sample a taste of the trademark Gordon Biersch Garlic Fries. We'll have ours with a Marzen.

<http://www.gordonbiersch>

BAVARIAN BREWERY TECHNOLOGIES

With offices in four countries and a site that provides information in five languages, Bavarian Brewery Technologies focuses on only one thing: building breweries. All are designed to comply with the Bavarian "Rheinheitsgebot" and in case you want to see what that word looks in Japanese, check out the overview page.

<http://bavarianbrewerytech.com>

JOHN'S GROCERY

It looks like a small 150-year-old family store from the outside because that's what it is. Inside, though, you'll find hundreds of beers to choose from, unique food choices and a knowledgeable staff. The web site reflects this, including a history of the store, a fine beer education area, glassware for sale and notes on the special beer Stone City Brewing made to mark the 50th anniversary of John's Grocery. The store was founded in 1948 in a former tavern, while the building itself dates back to 1848.

<http://www.johnsgrocery.com>

BEER AND WINE HOBBY

This more-than-a-homebrew store has been serving customers since 1972, so its mail order department is adept at dispatching orders to anywhere in the world. Not only will you find everything you need to brew beer, but also to make wine, make cheese, grow mushrooms, create vinegar, etc. The business is based in Woburn, Mass., and offers secure on-line ordering.

<http://www.beer-wine.com>

***** Brewed Fresh For You! *****

The Real Beer Page announces a diverse group of brew websites to check out:

<http://www.monkscafe.com>
<http://www.irishpubtours.com>
<http://www.ecologiccleansers.com>
<http://www.brewersheritage.com>
<http://www.beerheads.com>
<http://www.maltbev.com>
<http://www.hwbtta.org>
<http://www.merchantduvin.com>
<http://www.mainebrew.com>
<http://www.toronado.com>
<http://www.jtwhitneys.com>
<http://www.brewing.co.nz>
<http://www.beertravelers.com>
<http://belgianstyle.com/mmguid>
<http://www.independencebrew.com>
<http://hopheadcollection.com>
<http://www.4rapid1.com>
<http://specialtyproductsltd.com>
<http://triplerock.com>

QUICKIE EMAIL SURVEY

Thanks to all who have been replying to our Quickie Surveys. We draw one winner each month for the prize of "Michael Jackson's The Great Beers of Belgium" distributed by Vanberg & DeWulf (<http://www.BelgianExperts.com>), importers of fine Belgian beers and now brewers of Belgian-style beer in their Cooperstown, N.Y.-based Brewery Ommegang. Last month's winner was Robert C. Crittenden, who said email is the only way he participates in online discussions, because he has no time for other ways.

OREGON BREWERS GUILD BEGINS USING 'QUALITY MARK'

The Oregon Brewers Guild has begun its program to require beers to be laboratory and taste tested before receiving the guild's "quality mark" for use on a breweries' packaging. Beers found to have gross faults or judged guilty of making false claims on their labels won't make the grade. "It is a very touchy thing to tell an artist how to paint or a brewer how to brew beer, and that's not our intent," said Mike Sherwood, director of the guild. Because of brewers' concerns, it took two years to get the program set up. Forty beers made by 10 Oregon brewers have already undergone earned the quality mark. Laboratory tests performed by Analytical Labs in Corvallis check beer on a variety of parameters, such as color, bitterness level and alcohol content. Then the beers face blind taste testing by industry experts. The quality mark is already being added to Full Sail, Saxer, Nor'Wester, Deschutes and Widmer's packaging.

STROH PLANS TO CLOSE TAMPA BREWERY

While rumors continue to swirl that Stroh Brewery Co. will be sold, the Detroit-based company announced it's closing its Tampa, Fla., Brewery. The brewery is the company's smallest, with annual production capacity of 1.5 million barrels of beer. The company said it is closing the brewery because of the recent loss of the Pabst contract brewing deal to Miller Brewing and overcapacity in the Stroh system.

DANES LAUNCH BEER CONSUMER ORGANIZATION

Denmark now has its own beer consumer group, similar to organizations in most of Europe's other countries. The association notes: "An increasing number of Danes have discovered the great diversity of quality beers coming from many other countries. The beer enthusiasm in USA microbreweries, the huge support for real ale in United Kingdom, the Belgian revival of small breweries etc. inspires also the Danes to a renewed interest in quality beer and beer traditions."

<http://www.image.dk/~danoel>

INDUSTRY TODAY HONORS COLORADO BREWERY

New Belgium Brewing Company has been named one of America's most successful small manufacturers in the November issue of Industry Today. The Fort Collins, Colo., brewery was one of 25 small companies around the United States selected by the publication.

NEW BOOKS ON THE SHELVES

* "The Homebrewer's Garden," by Joe Fisher & Dennis Fisher. Originally intending to discuss brewing herbs, the Fishers discovered the ease of growing one's own barley and hops. Details are provided on growing, tending, harvesting and using hops, six different grains and 42 varieties of herbs.

* "Brew Your Own British Real Ale," by Graham Wheeler & Roger Protz. Consisting largely of recipes, the book now includes U.S. measurements. The recipes are all-grain, but several include methods for converting to malt extract recipes also. Some of the recipes: Ringwood Old Thumper, Tolly Cobbold Bitter, Morland's Old Speckled Hen and Adnams Bitter.

* "Clone Brews," by Tess & Mark Szamatulski. Basically a collection of recipes, Clone Brews features homebrew recipes for commercial beers from around the world. Instructions in each recipe, however, are clear and instructions for extract, all-grain and mini-mash methods are provided.

YEAR IN REVIEW PART I: A YEAR IN BEER

The micros and the imports have established a name by making the big cheeses of the beer business, industrial brewers in general and A-B specifically, their foil. And the sometimes bumbling, sometimes clever industrial brewers proved to be a good foil at that. The results earned press if for no other reason than the polarity of a "David vs. Goliath" fairy tale. Like Clinton, the big beer companies have struck back with campaigns to legislate, confuse, diffuse and, in rare cases, harvest the success of the specialty segment.

Like Starr, the specialty segment has been given the validation of media discussion and some momentum of success. However, few know, nor want to, the back room deals and strange bedfellows earned through their pursuit of the top. To recap some of the bedfellows from the last year or so:

* Corona & Modelo fell to A-B's international expansion campaign, surrendering 51% of its shares to the top U.S. brewer. Redhook and Widmer joined A-B's camp as well via investment and distribution deals. A-B launched a competitive "Mexican Micro" named Azteca to ride the wake of Corona's success and a new hybrid beer/tequila product aimed at increasing its already impressive total share of ethanol delivery.

* A-B backed Corona knocked Heineken off its top import spot and shows no sign of looking back. From the other U.S. border, Interbrew-owned Labatt charged past Molson for the No. 3 import spot and top Canadian import crown. Samuel Adams claims the No. 3 spot in sales if you expand the definition from import beer to "better beer."

* Meanwhile, The Gambrinus Co. -- East Coast importers of Corona, Modelo & Moosehead and owners of BridgePort and Shiner -- acquired the Pete's Brewing brands.

* In Europe, the Czech Republic's anti-monopoly office banned a merger of Plzensky Prazdroj AS and Pivovar Radegast AS, two of the country's largest brewers. Bass Plc (U.K.) controls the country's second largest brewer, Prazski Pivovary AS, and opposed the merger.

* Feldschloesschen-Huerlimann Holding AG, Switzerland's biggest brewer and beverage group, signed a deal with Anheuser-Busch to distribute Bud to retail outlets, restaurants and bars in Switzerland. F-H claims 50% of the Swiss beer market and was formed in 1996 by a merger of rivals Feldschloesschen and Huerlimann. The latter brewery created the venerable Samichlaus beer which was discontinued in the shadows of the A-B notice.

* The United Brewing Group, Sausalito, Calif., acquired Carmel Brewing Co. in Salinas, Calif., with company stock, wrapping up a craft acquisition spree of Mendocino and Ten Springs Brewing Companies along with several failed overtures to breweries such as Humbolt Brewing and Nor'Wester. UB Group's departure from the Nor'Wester deal delivered the death blow for the struggling brewer, and Saxer Brewing bought the brands from the bankrupt concern.

* Rumors remain strong that Stroh Brewery, the fourth largest in the nation, will be sold. Whether it goes to Pabst or Miller Brewing or is involved in some sort of three-way deal, it seems likely that much of the beer currently brewed by Stroh will soon be made by Miller. Stroh currently produces most of the beer sold by Boston Beer Co. and Pete's Brewing.

In the next year, we predict that you will see several Industrial brewer-backed brands drift into anonymity and eventually die, as the big brewers pull back marketing, advertising and sales support from brands that draw focus away from the flagship beer(s). We won't point fingers, but you'll know who they are and will find yourself asking, "Whatever happened to such-and-such beer?" The good news may be that more shelf space and support will be created for strong import and regional brands. The bad news may be that there will be a glut of bad, aging, poorly developed "concept beers" priced to move.

Buyer beware. The beer will suck and it could sour new consumers from getting the same exciting first impression you had when you tasted your first real beer. If you're ever caught wondering if a brand is a real beer or not, we encourage you to search Michael Jackson's Beer Hunter website, Gak's Beer Is My Life, the Beer Expedition and the search engine available on the front page at RealBeer.com to research some expert information about the brewer. Chances are, if it's available in the North America, we're covering it.

As with the Starr Investigation, there will probably be many innocent bystanders involved and forever damaged by the warfare. Some of those will be poorly financed or managed breweries. And some of those will be dear to us in palate and friendship.

As consumers and voters, we still have a voice in the outcome of the beer industry war for market and mindshare. As we encourage every year about this time, when you head home or out for the holidays, bring better beer with you. Get Dad, Aunt Jane and Cousin Bubba to trade up for a real beer. Let them know that it matters. You may get in trouble trying to make political converts out of friends and associates, but you can't when it comes to beer.

Work is the curse of the drinking class. --Oscar Wilde

Beer is proof that G-d loves us and wants us to be happy. --Benjamin Franklin

Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza. --
Dave Barry

People who drink light "beer" don't like the taste of beer; they just like to pee a lot. --Capital
Brewery, Middleton, WI

Give me a woman who loves beer and I will conquer the world. --Kaiser Wilhelm

Not all chemicals are bad. Without chemicals such as hydrogen and oxygen, for example, there would be no way to make water, a vital ingredient in beer. --Dave Barry

I drink to make other people interesting. --George Jean Nathan

They who drink beer will think beer. --Washington Irving

All right, brain, I don't like you and you don't like me so let's just do this and I'll get back to killing you with beer. --Homer Simpson

A woman drove me to drink and I didn't even have the decency to thank her. --W.C.
Fields

(** DAVE CAN YOU PUT THE CORRECT DATE AND LOCATION IN FOR THE JANUARY MEETING PLEASE?)

REAL MEASURES FOR REAL ALE

At the next CAMRA meeting I would like to discuss a Quantity and Prices Survey by CAMRA members. This would be a survey to determine if consumers are getting a fair deal in all pubs. There seems to be a wide discrepancy in the volume and price of a "pint" of whatever the largest measure of draught beer is called.

Teams of three or four members would be assigned pubs to monitor. Further details to be revealed at the meeting.

The following table will be used as a part of the reference material for the survey.

| <u>Name</u> | <u>System</u> | <u>Abbrev.</u> | <u>"local" ounces</u> | <u>cc/ml</u> | <u>Ratio to foreign counterpart</u> |
|-------------|---------------|----------------|---------------------------|--------------|---|
| quart | US | qt | 32 | 946.353 | 0.833 |
| pint | US | pt | 16 | 473.177 | 0.833 |
| fluidounce | US | fl oz | 1 | 29.574 | 1.041 |
| quart | UK | qt | 40 | 1136 | 1.201 |
| pint | UK | pt | 20 | 568.26 | 1.201 |
| fluidounce | UK | fl oz | 1 | 28.412 | 0.961 |

John Rowling