

17th Annual Oregon Brewers Festival at Tom McCall Waterfront Park, Portland, July 28, 29, 30 & 31, 2005; Thursday, open 4pm-9pm; Fri, Sat, open 11:30am to 10pm; Sun, 11:30am till 8pm. Admission is free, but a 2005 souvenir 14-ounce mug is \$4 and is required for tasting. Tokens for beer cost \$1 apiece. Patrons pay four tokens for a full mug, or 1 token for a taste. Minors are permitted when accompanied by a parent.

Hotline: (503)778-5917 or www.oregonbrewfest.com

Great Canadian Beer Festival tickets go on sale July 17th, at Askim's Beer & Wine Emporium, Bedford Brewing, Brew BYou, Canoe Brewpub, Hobby Beers and Wines, Six Mile Pub, Spinnakers Brewpub, Sticky Wicket, Swans Beer and Wine Store, Vancouver Island Brewing, West Coast Brew Shop, and in Nanaimo, at Longwood Brewpub. For Mainland BC and US outlets visit the website. Note that the dates and times are changed for this year's GCBF: Saturday, September 11, 1-7 p.m. and Sunday, September 12, noon to 6 p.m. (If you really want to have fun, why not become a GCBF Volunteer? Application forms are at the above website.) Hotline (250)383-2332 or www.gcbf.com

BC Brews News

According to brewer **Sean Hoyne**, the big news for the summer at *Canoe Brew Pub* is that the patio is back! Seriously, though, there is a marvellous Bock: full bodied in the traditional style of this dark German lager, quite malty with a nice smooth finish. This beer has been named *Maple Leaf* Bock, after B.C.'s oldest tall ship. The occasion is the centenary of the launching of the *Maple Leaf* in 1904. Current ship owner Kevin Smith working with Sean Hoyne hatched the idea of a one shot commemorative beer with a specially designed label. The draught Bock is all gone but bottles of it are still available at the pub. Also on tap is a Honey Wheat beer made with Saanich Peninsular honey.

Another commemorative offering being released this summer is an Egyptian brew. **Lon Laddell** of *Spinnakers Brewpub* has used an ancient recipe to make this beer to mark the opening of the exhibit *Eternal Egypt: Masterworks of Ancient Art from the British Museum* on July 10, 2004. For the base Mike Doehnel, a local specialty maltster, has provided Emmer wheat, a grain that's been around for 5000 years. This has been infused with fig and star anise to give a delicate fruit and spice aroma. The beer will be available at the Royal British Columbia Museum and at Spinnakers.

Another offering this summer at Spinnaker's is Lon's summer specialty beer, a traditional German Hefeweizen served in the traditional tall glasses. This is a very light and refreshingly spicy beer. Look for raspberry ale at Spinnakers in September made with 115 lbs of fresh local raspberries in the brew.

Bill Michael of the **LDB** says that some of the new beers coming to a store near you are Belhaven (Scotland) Scottish Ale, St Andrews Ale, and Wee Heavy. And, arriving soon from England, are Marstons Oyster Stout, Pedigree, and Strong Ale, Black Sheep's Monty Python's Holy Grail Ale, O'Hanlon's Royal Oak and Double Champion Wheat. These are all in 500ml bottles. In a 250ml bottle is the classic Thomas Hardy's Ale (2003 vintage). This is no longer brewed by Eldridge Pope but by O'Hanlon's Brewing in Devon. For those that need the technical details: the original gravity was 1125; the bitterness is 70 IBU's (International Bittering Units), and the strength is 11.7% abv (alcohol by volume); this huge beer has shelf life of at least 26 years at 55-60°F!

From Belgium in 330ml bottles you'll see Binchoise Blond and Brun, Duchesse de Bourgogne, Echt Kriekenbier, Palm Speciale and Rodenbach Gran Cru. It will be good to see the last beer as the brewery stopped making it until public outcry forced them to brew it again. And finally, from Australia, a classic, Coopers Sparkling Ale.

BC beer lovers were disappointed last June when *Sailor Hagar's Brewpub* in North Vancouver closed its brewery. The brewing equipment went to northern France, and Gary Lohin, the brewer behind those wonderful beers (remember the Wit?), went on to other things. **Al Reidlinger**, one of Sailor Hagar's owners, explained that they needed the space to expand their beer and wine store. The

good news is that the beers continue to live! Fabian Sprecht, Lohin's former assistant brewer, is now making some of the same great beers at Howe Sound Inn and Brewing in Squamish. Howe Sound is supplying Sailors Hagar's with Bengal IPA, Narwhal Pale Ale, Honey Pilsner, and Belgian Wit Ale. The Wit is one of BC's four star beers, with subtle coriander and orange flavours. Al Reidlinger says that they are adding Matt Phillips' Maple Cream Ale, Crannóg's Organic Brown Ale, Tree's Amber, and Peak Lager to the draught selection. This great selection of BC beers will continue to attract beer enthusiasts to this landmark pub.

Gary Lohin has reappeared at *Central City Brewing Company*. This is a new brewpub located in (of course) Central City Mall near the end of the Skytrain run in Surrey. This is a very large (250 seat) pub with space for another 450 in the standing only areas. One of the partners is Colin James (the blues/rock guitarist), and so there are frequent concerts in the pub: Doug and the Slugs, Barney Bentall and the Legendary Hearts to name a couple. According to Lohin, there's an extensive menu of great food and the full range of his beers. "I've been given license to brew whatever I want and that's been successful so far. My beers range from a copper bock to stout to a bitter, German lager, and a wheat beer. This is a challenge - educating a new clientele to what beer really can be." He is definitely looking forward being able to grow in this new environment. Lohin is brewing with a Newlands Systems 12 hl system with conical fermenters. His ingredients include Belgian, German, and Canadian malts. He uses British Maris Otter malt for the ales. The Hefeweizen is brewed with imported German pilsner malt and 60 percent wheat with special Weihenstephan yeast. The beers are available for parties in an eleven litre keg with a self-contained CO₂ cylinder.

Central City Brewing Company, Central City Mall, Surrey, BC (604) 582-6620

Canned Brews: *Vancouver Island Brewing* has added to their line of canned beers. Pipers Pale Ale has been selling so well that it is now available in a 12-can pack. In addition, Victoria Lager is being packaged in 6-can packs. *Lighthouse Brewing* will have all four of their beers in 6-can packs this summer. The brewery is expanding to nearly 8000 sq. ft. to accommodate the new Argentinian canning line.

Swans Hotel has changed the beer lines in the pub. This seemingly insignificant piece of news is of major importance if you go to the pub to drink their house-brewed beer. The old stale flavour, so common in pubs that don't clean their lines often enough, is gone. Add to that, the new India Pale Ale and you have a real taste treat. It's a New Age North American IPA, made with UK Carastan malt and Fuggles and Cascade hops. This will be followed with a yet un-named Biere de Blanche: a true Witbier brewed with an authentic Belgian yeast. In August, brewer **Andrew Tessier** will be serving Smooth Sailing Honey Ale, and, in late summer, a Hefeweizen.

A good way to sample new beers is by attending a beer festival. A couple of nearby ones are the Oregon Brewers Festival (in Portland, third weekend in July) and the Great Canadian Beer Festival (in Victoria, second weekend in September). The **Oregon Brewers Festival** is North America's largest gathering of independent brewers, with approximately 80,000 beer lovers attending during the three-day event. This is an opportunity for craft-brew lovers to enjoy 72 products from some of the US's finest breweries. The **Great Canadian Beer Festival** is Western Canada's largest beer festival and the largest craft-brewery festival in Canada. 40 breweries will gather at Royal Athletic Park to serve their best to a sell-out crowd. More details of these festivals are under "Events" on page three.

Phillips Phoenix Gold Lager

The stubbie has risen from the ashes and lives again! Matt Phillips has brought out his new lager in a new old bottle – sort of retro. There’s nothing retro about his beer, though! This crisp classic Czech/Bavarian lager is Phillip’s answer to the popular imports. Phillips explains that he wanted to show that he could use “all North American ingredients to make a beer with the right flavour profile. North American hops are at par or better than the traditional European varieties”. The hops are Liberty, Warrior and Yakima Hallertau, and the malts are Pale, Chocolate and Crystal. These combine to give a beer with a good floral aroma, sweetish maltiness with a lovely hop spiciness, and a clean finish. This beer is less carbonated than most Canadian lagers and has a good medium-full body – altogether a big beer. This would be perfect with Thai or East Indian food, or of course a spicy BBQ sauce. Available in six-packs at all stores.



7th Annual Vancouver Autumn Brewmasters Festival, September 24, 2004. Plaza of Nations - Plaza Stage, 5:00pm - 10:00pm. Tickets: \$25 advance or \$30 at the door. Includes 3 sample tokens, 4-ounce souvenir tasting glass, and a souvenir tasting guide. Only 3000 tickets available. Additional sample tokens \$1.25 each. The festival includes 30 breweries representing local and global beers, over 100 ales and lagers to sample, lots of good food, entertainment and great give-aways. The proceeds from this event will benefit the Boys and Girls Clubs of Greater Vancouver. Tickets are available through Ticketmaster and various other outlets. Info at www.autumnbrewfest.com or (604) 879-6554.

The 1st Annual Caskival at Dix

This was a delightful beer festival. It was small, intimate and the beers were wonderful. With virtually no line ups, plenty of space and a wonderful food menu, the afternoon passed all too quickly. Eleven brewers provided cask ales and all were gravity fed – no gassy stuff here. Beers ranged from the excellent very malty ESB from Longwood (Nanaimo) through Mission Springs smooth Vanilla Stout to Russell's hot Jalapeño Lemon Ale. Tim Brown's Vanilla Stout won the "Golden Bung" award as the popular choice. He infused split vanilla beans with alcohol and added them to a cask of his Oatmeal Stout, making a velvet smooth stout. He said that a reduction of this beer makes a wonderful dessert sauce!

Many brewers were present and it was nice to be able to discuss the beers with the people that made them. James Walton of Storm Brewing described how their Scottish Ale was frozen to remove water until it was about 10 percent alcohol and then matured in a small whiskey cask. The result, Ice Storm, was a wonderfully flavoured rather dangerous beer.

It was interesting that the brewers by and large were subtle in their use of hops. Even the very hoppy Yaletown's IPA was well balanced with plenty of malt. Crannóg Ales Hell's Kitchen Ale (named after a famous Irish ghetto) was quite a sneaky beer. Brewer Brian MacIsaac managed to get all the starch out of the potatoes used to make this Irish red ale by double fermentation. He then added organic honey to the cask from Left Field, the farm that he and Rebecca Kneen own. The cask was dry-hopped with Fuggles hops and topped off with champagne yeast. This made for a very rich and interesting drinking experience. Or as Brian put it, "I like to make a beer that has surprises as you go through it".

The menu at Dix's was excellent. We tasted the Drunk and Dirty Chicken Sandwich: lager marinated chicken, grilled with Cajun spices, and topped with Swiss cheese and fresh-cut salsa; the Mighty Butt Rub Burger, spiced with BBQ rub and topped with cheddar, bacon, guacamole and jalapeno mayo; and, the Southwest Chicken Tortilla Spring Rolls with chicken, bell peppers, jack cheese, jalapenos & black beans, rolled in a flour tortilla & lightly fried. All were excellent and complemented the beers perfectly. I look forward to the next Caskival.

(By the way, in case you didn't know, Caskival (or Cask Ale Festival) refers to the time-honoured method of naturally carbonating beer by refermentation in a firkin-sized (9 gallon) cask. Beer is served directly from the cask at cellar temperatures using no external gas, allowing the subtle flavours and aromas to be fully experienced. This technique was employed throughout brewing history before the relatively recent advent of glass bottles and gas-fed kegs, and to this day remains the perfect showcase for the brewers.)

DIX Barbecue & Brewery, 871 Beatty Street in Vancouver, 604-682-2739.

Destination Pub: The Flying Beaver

When was the last time you walked into the front door of a pub and found an airline counter in front of you? Or went to check in for a flight and mistakenly walked into a bar? I certainly never had until visiting the Flying Beaver on the Fraser River on the south side of Vancouver Airport in Richmond recently. We went to the pub for the scenery, or at least the float planes. On a late Friday afternoon Harbour Air and their neighbours W.G. Air just downstream were busy with weekend traffic. The best spot to sip a beer and see the action is on the pub's outdoor patio on stilts over the Middle Arm of the Fraser River. The beer selection is pretty standard but covers all the bases. Delicious food, super burgers (the Bi-Plane was a favourite) and Thursday night is steak night (with baked potato, salad and tiger prawns for \$7.95!). The atmosphere here is unique: it's West Coast at its best.

Located at the south end of the Number Two Road Bridge in Richmond; 4760 Inglis Drive, Richmond, V7B 1W4 - 604-273-0278.

A Beer Lovers Guide to the GCBF

The Great Canadian Beer Festival is on September 10th and 11th, and if you haven't got your tickets yet you'd better hurry because there aren't many left.

Are you a first time GCBF attendee? Or have you been to all the eleven previous festivals? Either way, the list of over 40 breweries and more than 120 beers can be a bit daunting. How do you go about sampling all these beers?

A good idea is to start with lighter ales and lagers; that way your taste buds don't get overloaded too quickly. Try the Backwoods Stingers Honey Ale, Phillips Phoenix Lager or Raspberry Ale, or Dockside's Jamaica Hibiscus Lager. Steamworks has a couple of very popular beers worth trying, the Great Pumpkin Ale and the Frambozen (raspberry). Then progress to the darker beers, such as Longwood's Dunkelweizen (**dark wheat beer**) **another smoothie**, Big Sky (Montana) Moose Drool Brown Ale, Granville Island's Oktoberfest, or Howe Sound's Baldwin and Cooper Best Bitter (a traditional English bitter). Then finish up with the stronger tasting more robust porters and stouts. Seattle's Elysian's Perseus Porter is an all time favourite, slightly smoky with black and chocolate malts. Another smoky porter, by Alaskan Brewing is made with malts smoked in the neighbouring salmon smoking plant. There are several great stouts: Gulf Island's Saturna Id. Extra Stout, and Crannóg's Back Hand of God Stout. If you want a huge beer go for the Olympia's Fish Tale Poseiden's Imperial Stout. And if you want something completely different, Merridale's legendary ciders will be available at two locations this year.

The other great thing about festivals like the GCBF is talking over the beers with other people. Try it with the gang you hang out with. Everyone likes different foods and drinks, so it's interesting to hear other points of view. Maybe you could all try one style and compare notes: fruit beers, IPA's or pilsners. Speaking of food there are wonderful munchies and soft drinks at the food booths: Six Mile Catering, KnockanBack Grill, Café Teatro, and the pizzas at Ali Babas.

Now for the important part. Plan your transport home. Free bus tickets are available as you leave the festival. Or grab a cab at the Empress Taxi stand outside the exit. That's enough of the serious stuff. Enjoy the festival. Have fun, take care, and come back next year.

Great Canadian Beer Festival: Royal Athletic Park. Admission (\$20) includes Festival Guide with a complete listing of all the breweries and who's pouring what and a souvenir 4 ounce tasting glass. Note that the dates and times are changed for this year: Saturday, September 11, 1-7 p.m. and Sunday, September 12, noon to 6 p.m. Beer tokens are still \$1 each. Ticket info (250) 383-2332 or www.gcbf.com.



What? North Coast Brewing Old Rasputin Russian Imperial Stout

How Much? 355ml bottle is \$3.25

Why? This is a Big Beer! It's a rich, intense brew with a robust palate, a fruity, sherry-like nose, and a warming finish. This is a very complex beer, with hints of butter, toffee, rum, and burnt raisins. North Coast Brewing (Fort Bragg, California) has won numerous medals for this beer, including Gold at the Great American Beer Festival. The beer goes very well with aged Armstrong cheddar cheese or dark chocolate. It would be the perfect beer to accompany English Christmas cake. At 9 percent alcohol this is one to be sipped!

Style Note: Russian Imperial Stout was originally brewed in 18th Century London. Catherine the Great is said to have loved it and allowed it to be called Imperial. The beer was brewed strong to survive the Baltic voyage.

What? Granville Island Brewing Robson Street Hefeweizen

How Much? 6 pack is \$10.35

Why? Another great beer from Vern Lambourne, the brewer behind the scenes on Granville Island. This Bavarian style unfiltered wheat ale is best in a tall, slim glass, with a lemon wedge as the perfect accessory to the natural fruit flavours of this refreshing beer. It is a light golden apricot colour and appears cloudy from the higher proteins contained in wheat malt. There is a soft light sweetish fruity aroma mirrored in the flavour – maybe banana and cloves! This will appeal to people who normally are not beer drinkers. And the name Hefeweizen? From the German “hefe” (yeast) and “weizen” (wheat). In Bavaria, served with elderberry fritters.

BC Brews News

New from *Vancouver Island Brewing* is **Islander Lager**. This beer is a clean light bodied, lightly hopped, and crisp refreshing lager. It is very pleasant, is well balanced, and has a mild flavour. Over \$15,000 was raised from sales of Ed's Honey Blonde Ale for the BC Cancer Foundation; this beer is no longer available. Hermanator has been brewed and is maturing ready for a mid-November release.

Phillips Brewing is moving to a larger 2200 sq. foot facility. **Matt Phillips** is planning to use the space to add tanks to increase his brewing capacity. This hopefully will also allow him to expand his portfolio of great premium beers.

Remember *Brew Brothers* Prairie Steamer Amber Cream Ale? The Brew Brothers Restaurant Brewery & Taproom is a new brewpub located in the heart of downtown Calgary at 607 11 Ave SW. The location consists of a Taproom with a 40 ft bar, a restaurant with internet access at the tables, and a courtyard with retractable roof. The brewery is open for tours and viewing.

Swans Wine & Beer Shoppe now has tastings of the house beers Fridays 4-6 p.m. Now available in bottles at the store is Tessier's Witbier. In October, brewer **Andrew Tessier** will be serving the Red Ale, and, in November, Begbie's Dark Lager. In the pub, Mondays are the Night of the Pint (\$3.40) and Thursday's are the Night of the Jug (\$8.10).

Tita's Mexican Restaurant in Courtenay now carries Crannóg Ales Cerveza (Beyond the Pale Ale). The menu is mostly organic and local, and the Crannóg organic beer is a perfect match.

Crannóg Ales is Canada's only certified organic farmhouse microbrewery, one of only a handful of such breweries in the world. The beers are unfiltered, unpasteurized ales brewed using only organic ingredients, some of which come right from the farm. The brewery is located on Left Fields, the ten-acre farm in Sorrento, BC. The farm and brewery are fully integrated, with the brewery providing food for the livestock, and the farm providing hops for the brewery. The water for the brewery comes from a well in the middle of the farm, fed by springs on the farm as well as streams from the mountains which surround it. Spent grains and other brewery by-products are returned to the soil, both in the hop yard and the garden.

At the LDB look out for some new beers. The light-tasting Red Stripe lager is coming from Jamaica. From Belgium comes Palm Speciale (the biggest selling Belgian Ale), Piraat 9, Rodenbach Grand Cru (a magnificent Flemish Red Ale), and Bierre DesOurs. And, from Germany Paulaner Salvator (Double Bock brewed since 1634). Also on the horizon is Erdinger Weisbier, a classic best selling wheat beer, very popular in Germany.

Gulf Islands Brewery



Murray Hunter and Bob Ellison of Salt Spring Island knew they were on to a good thing. Murray was running Murray's Brew Place in Ganges, and Bob was bottling the best natural spring water in the Islands. The primary ingredient for a brewer is a reliable and plentiful source of pure clean water. The partnership was a natural, so in August 1998, after months of untangling red tape, the pair brewed their first batch of Salt Spring Golden Ale. It was a 16 hour struggle, compared to nine nowadays, but it worked. The resultant clear golden ale has been their best seller ever since.

About two dozen friends and relatives rallied when cash was needed and the two were in business. The plan was to make the brewery "zero emissions". This has largely been achieved, and improvements are constantly being made. The cold room is located in the rock face at the back of the brewery thus saving energy. Even the building can be converted into a house if necessary, leading Murray to comment that they are a true "cottage" brewery! Their brewing equipment is all local: Victoria's Northern Brew Systems with some later additions from Newlands Systems of Abbotsford. Ingredients include hops from Seven Ravens Farm just up the road and HopUnion of Yakima, WA. Malt comes from Gambrinus Malting of Armstrong, BC. Specialty malts are also imported from Britain and Belgium.

Realizing that they could only be successful if they could find themselves a niche, their next beer was the rich Pender Island Porter. And, in commemoration of all their troubles getting started, it was followed by Bureaucracy Bitter. Contract brewing is also part of the plan: Whale Tale Ale is a big seller at Moby's pub in Ganges, and Heatherdale Ale is brewed for Butchart Gardens with two kilograms of their heather flowers in each batch. Finally, realizing that there are very few stouts being brewed in BC, they brought out the very successful Saturna Island Stout.

Gulf Islands Brewery, 270 Furness Road, Salt Spring Island (250) 653-2383

A Taste of India – IPA

Around 1790 the British brewer, George Hodgson, began brewing a beer for export at his Bow Brewery in East London. Since it was to be sent to the troops in India, he called it India Pale Ale. Before refrigeration and pasteurization, the only weapons against spoilage and souring on the long sea voyage were alcohol and hops. Hodgson took his very successful pale ale recipe, added a large quantity of hops, and used lots of malt to increase the alcohol content. The result was a very bitter, alcoholic, and sparkling pale ale that could survive the challenges of travel and shelf life in India. Soon all the major English brewers were following his example. Even in the US brewers made IPA's of which Ballantine's IPA is a good example.

The original IPA was shipped in wooden barrels in the holds of wooden hulled sailing ships. The result was a long period of cold maturation. The beer was probably fairly acidic when it arrived, and probably would have been fairly low in carbonation when the cask was broached.

All the early production was exported. But according to legend a load of India-bound Bass IPA was shipwrecked off Northern Ireland. Some of this was salvaged and auctioned off in Liverpool, and the English drinkers who sampled it demanded more! Certainly by the 1840's it was being brewed for consumption in England. Eventually the beer became a rather pale shadow of its former self because of the high cost of ingredients. Modern British IPA's such as Caledonian's Deuchars (4.4%) and Greene King (3.6%) have nothing like the high alcohol of their ancestors.

Many West Coast brewers in Canada and the US have revived the IPA style but added a twist. They have taken to using varieties of hops that have been developed with very high alpha acids which cause the bitter flavour. The result is that brewers here make an IPA definitely hoppier than modern British IPA's.

India Pale Ale goes well with the boldest foods. Although hops can numb your tastebuds, there are some really good matches - fried seafood, for example, because the hops cut through grease, or anything with vinegar as an ingredient. IPA's also complement boiled, smoked, steamed or broiled seafood, such as garlic prawns or smoked salmon. And IPA certainly enhances the spiciness of Indian, Thai and other hot dishes. The fruitier IPA's also go well with lamb, beef and game, or with liver pate.

The following are the bottled versions of the IPA style available at stores in BC (in alphabetical order).

Cannery Brewing Indian Rock IPA

Penticton, BC. 6% ABV. \$4.75/650 ml bottle

Mild aroma but quite malty, rocky white head, pale copper amber colour. This beer pours clean and clear, quite effervescent. The first impression is of lots of bittering hops, with a long finish. This beer tasted better as it warmed. Ron Dyck gave up a very successful restaurant to take up his passion of opening a brewery in 2001. Brewer, Terry Schoffer, has come up with an excellent beer.

(Labatts) Alexander Keith's India Pale Ale

Halifax, NS. 5% ABV. \$10.40/6 pack

Big pillowy head that dissipates quickly, very effervescent, faint hay and cereal aroma. The mostly malty flavour is clean but mild and dies quickly, although there is more flavour than most mainstream beers. Very pale yellow (almost white) in colour. Not enough hops and not robust enough to be a true IPA. More like a slightly bitter pilsner

Nelson Paddywhack I.P.A.

Nelson, BC. 6.5% ABV. \$10.50/6 pack

The English heritage of Paddy Glenny, the original brewer, comes out in this beer. This beer has bold dark amber colour, with a medium head, not overly effervescent. A nice malty aroma with some nice fruity floral hop elements. A malty sweetness and toasty flavour give way to a medium hoppy finish. More like the traditional English IPA's.

Old Yale Brewing Sergeants I.P.A.

Chilliwack, BC. 5.5% ABV. \$3.90/650 ml bottle

Larry Caza, brewer at Old Yale, has brewed one of the finest beers in BC. The beer pours slightly hazy, quite effervescent, with a clumpy head and nice lacing on the glass. The aroma is sweet malt and very spicy and citrusy, typical of the East Kent Goldings hops used. This beer is very drinkable, or more-ish as the British say. A nice malt start is followed by some citrus and a long lasting gentle bitterness.

Phillips Brewing India Pale Ale

Victoria, BC. 5% ABV. \$3.88/500 ml bottle

Great citrus aroma, this beer is a slightly hazy medium golden amber colour with a good thick head. This beer has a good balance between the hops and malts, and there's a long medium bitter grapefruit finish. Made with pale and crystal malts plus Northwest US hops. A classic Northwest IPA that's a pleasure to drink.

R&B Brewing Hop Goblin' India Pale Ale

Vancouver, BC. 5.5% ABV. \$4.49/650 ml bottle

This beer pours with a moderate effervescence, and is a very clear light orange gold, with a white foamy head which leaves some lacing. There's a nice aroma of fruity hops (grapefruit?) and malt. The flavour is well balanced although as the flavour finishes the fruity bitterness comes through more than the maltiness. The

only beer to list the International Bittering Units (IBU): claims to be more than 45 IBU's. Brewed with five hop varieties and English malts.

Spinnakers India Pale Ale

Victoria, BC. .5% ABV. \$4.80/650 ml bottle

This very drinkable beer has seen many variations before the current edition. This is the best Spinnakers IPA yet. It pours with a very light amber colour, a soft head with good spicy lemon aroma. The beer is full bodied, and well balanced, not too heavily carbonated. The flavour is malty with lots of hops. Based on traditional Burton-on-Trent IPA recipe and made with English malt and hops, it's the closest of these beers to a traditional English India Pale Ale.

Tree Brewing Hophead IPA

Kelowna, BC. 5% ABV. \$10.34/6 pack

When Tree introduced this beer in 2000 they touted it as one of Canada's hoppiest beers. It has developed a following of "hopheads" who would definitely agree. This is not a beginner beer. It certainly has an acquired taste, but once you're hooked you're a fan for life. The beer pours with a deep clear reddish amber colour, and a good thick head. There's a huge hop aroma (grapefruit and freshly peeled orange) which builds as the beer sits. This is a full bodied (lots of mouth feel), well balanced complex beer with a nice dry finish. Brewed with Northwest US hops and English malts. This has to be one of the best bottled Canadian IPA's.

Destination Pub: Longwood Brewpub

As you drive into the Longwood Station shopping centre at the north end of Nanaimo, Longwood Brewpub is impossible to miss. The impressive wooden building with the big silver 10 metre-high grain silo next to the entrance is certainly eye-catching. On your left as you enter the pub is the brewhouse proudly on display behind glass walls. No hiding secrets here! The gleaming stainless steel brewery was made in Victoria by Specific Mechanical. Now you have to choose whether to stay on the restaurant level or go down to the pub (both levels are wheelchair accessible).

Publican Barry Ladell and brewer Harley Smith offer a range of beers that cover the entire world of beer styles. From German Wheat Ales and Lagers to British Ales and Belgium fruit beers, Harley brews beers of outstanding quality. My personal favourite is the **Copper Bock, a huge creamy seasonal lager well balanced with mild hop aroma. The Czech pilsner is very clean and has a huge aroma of Saaz hops. Other great beers are the IPA, an Extra Special Bitter, and a Scottish Ale to die for.**

In the food department the cuisine is definitely fresh and local West Coast style. The baked salmon comes with a dill mustard glaze that works very well with the **Czech pilsner, and the Halibut with its mango salsa is perfect with an Irish red ale. Beer is used in the cooking: the fish and chips and the tempura prawns are cooked in a beer batter, and the chicken wings come in a tangy ale sauce**

The Longwood Brewpub is a great place to meet friends to enjoy world class ales and lagers and savour a splendid West Coast menu.

Longwood Brewpub, Logwood Station, 5775 Turner Road, Nanaimo 250-729-8225. Brewery tours and tastings: 3 p.m. Saturdays (by reservation). "Off Sales" of house-brewed beers available in small kegs and 64 oz bottles (Growlers).

BC Brews News

Looks like some interesting beers ahead at Spinnakers. For thanksgiving **Lon Ladell** has brewed a Spiced Pumpkin Porter that is spiced to the max with cinnamon, nutmeg, allspice, clove, and fresh vanilla beans. The vanilla beans were added in the fermenter and also for two weeks in the conditioning tank. Several pumpkins were sliced and baked in the pub's brick oven with brown sugar before being added to the beer. Sounds just right for the fall. After that will come an amber Belgian Ale with the classic flavour derived from the use of Belgian crystal malt. A specialty Belgian yeast has been imported for this. And for Christmas, Lon is bringing back last year's very popular Fogfighter, a strong Belgian blonde ale.

The **Irish Times Pub** is now open (1200 Government Street, Victoria) in the classic Francis Rattenbury designed former Bank of Montreal Building. The 106-year old building was most recently the Ralph Lauren Polo store. The owner, Matt Macneil is no stranger to the pub business, being the owner of the Penny Farthing in oak Bay and the Dubh Linn Gate Irish Pub in Whistler.

Sean Hoyne, brewer at Victoria's Canoe Brewpub, has gone with a 'dark and light' theme this fall. First up will be a Dunkelweizen (dark German wheat beer) followed by a rich golden Christmas Bock to celebrate at the end of the year.

Belgian beer heaven is the theme of Vancouver's new restaurant **Chambar**. The name is a derivative of the French *chambard* meaning mayhem or disturbance, maybe even crazy. Owners Nico and Karri Shuermans' aren't crazy. They've come up with an interesting focus: nouveau Belgian cuisine with an African twist. All the traditional dishes will be there (there are five variations on moules frites alone!) but Nico's Rwandan upbringing is reflected in some of the dishes. One of the Moules frites comes a la Congolaise, cooked with fresh tomato, smoked chili and cilantro with a touch of coconut cream and lime. All the standard Belgian beers are there from Stella Artois to Hoegaarden, but there's also about 25 more ranging from Abbaye des Rocs to Westmalle Abbey tripel. The amazing part of the menu is the right hand side. None of the main courses are more than \$20. Now that's crazy!
(Chambar, 562 Beatty Street, Vancouver 604-879-7119)

Vancouver Island Brewing's Hermanator is now on sale. This year it will not be in the familiar 650ml bottles but it will only be available in 341ml bottles. The good news is that it will be very attractively priced at \$11.95 per 6-pack.

Matt Phillips of Phillips Brewing, Victoria, and Bill Baxter of Granville Island Brewing (Cascadia Brands), Vancouver, are the two co-chairs of the Craft Brewers Association of BC. Matt replaces Rebecca Kneen of Crannog Ales, Sorrento.

One of the most popular beers at the Great Canadian Beer Festival was Peter Hauptenthal's Jamaican Lager. This light refreshing beer was made with hibiscus concentrate from Mexico to achieve its unique flavour. Peter is the brewer at **Dockside Brewing**, the brewpub in the Granville Island Hotel. The pub has one of the most stunning waterfront views in Vancouver. Nothing could be better than to sit at the great curved bar at sunset sipping Peter's beers watching the lights come on over False Creek. And to top it all, in December there will be Christmas Bock, a healthy (7.5 percent ABV) way to celebrate the festive season. (Dockside Brewing, 1253 Johnston Street, Granville Island, Vancouver 604-685-7070 www.docksidebrewing.com)

The weekend forecast of solid rain for the **Great Canadian Beer Festival** didn't deter anyone from attending. In the end the rain stopped Saturday morning and the sun shone until Monday afternoon when everything was finally cleaned up. The crowds loved the beers. One of the perennial favourites, Steamworks Great Canadian Pumpkin Ale, had a new rival this year: Aprikat Wheat Ale from Alley Kat Brewing of Edmonton. Some of the notables from the US were Fish Brewing's 2001 vintage Poseiden's Imperial Stout, Elysian's Avatar Jasmine IPA, Far West's Extra dry-hopped IPA, Alaskan's smoked porter, and, of course, Big Sky's Moose Drool brown ale. Excellent Canadian beers included Crannóg's Back Hand of God Stout, Longwood's Dunkelweizen, Brews Brothers (Calgary) Prairie Berry Ale (Saskatoon), Howe Sound's Baldwin and Cooper Best Bitter, Old Yale's Sergeant's IPA and Russells Lemon Ale.

Judge Begbie will be back for Christmas at Swans. Begbie's Dark Lager the yuletide seasonal at 6.5 percent is, according to brewer Andrew Tessier, more like a Bock. Under either name it's one heck of a beer.