

## Ale and Cheese Spread

From "Real Beer and Good Eats" by Bruce Aidells and Denis Kelly, Alfred A. Knopf, N.Y., 1993.

25 g	fresh goat cheese	1 oz
25 g	cream cheese	1 oz
50 g	blue cheese	2 oz
150 g	sharp, white cheddar	6 oz
2 ml	celery seeds	½ tsp
2 ml	caraway seeds	½ tsp
2 ml	coarsely ground black pepper	½ tsp
10 ml	Hungarian paprika	2 tsp
125 ml	strong ale (IPA works well)	½ cup

Process all the ingredients in a food processor until the mixture is smooth. Use only  $\frac{3}{4}$  of the beer at first to see how thick the mixture is. If it remains too thick, add more beer. Pack the spread into a crock or small bowl and let it sit several hours or overnight in the refrigerator before serving. Serve at room temperature.

## Beer and Cheese

Because many gourmands have focused on wine and cheese, we've missed what British ploughmen have known for centuries: there's nothing finer than a sup of ale to go with a bite of tangy cheese.

It makes sense really. The hot climates of Italy and France produce magnificent rich wines that go well with their native cheeses. And, in their northern neighbours' wetter cooler climates, vineyards give way to lush dairy meadows, and hop and barley fields. The beers of Britain, Belgium, Netherlands, and Germany go with their local cheeses so well. Milk from the northern cattle breeds is often fuller and smoother making very robust cheeses. The strong northern cheeses need a full-bodied hoppy beer to balance the potent tang.

I remember the wine and cheese parties where some cheeses, a Limburger or aged Cheddar, for example, would overpower most of the wines at the table. Yet, cheese is probably the one food that's a natural pairing with beer. Both are made by a similar process, a controlled breakdown of ingredients by micro-organisms, a period of conditioning or maturation, leaving a food with new flavours only slightly like the original tastes.

Pairing beer and cheese is very simple. Often the advice given, when comparing food/wine pairings with food/beer pairings, is to treat the hoppiness the same as you would the acidity of a wine. However, the fat content of the cheese is an important factor to consider. It is better to match the acidity of the beer and the cheese as much as possible. Personal preference will determine what works best for you, as in all matters of taste. Softer cheeses can be blended with beer for such dishes as Welsh Rarebit, or Ale and Cheese spread (see box). Some cheeses, such as Rutland and Somerton in Britain, are made with beer.

Stephen Beaumont in his book "A Taste for Beer" has suggested the following matches:

Edam or Gouda:	Witbier (Hoegaarden)
Brie:	Stout (Guinness or O'Hanlons Original Port Stout)
Stilton:	Strong ale (Fullers 1845 Celebration Ale)
Muenster or Brick:	Abbey ale (Westmalle Tripel or La Fin du Monde)
Cheddar:	Bitter ale (Black Sheep Ale)
Limburger:	Doppelbock (Schneider Aventinus)
Monterey Jack:	Spiced ale (Spinnakers Pumpkin Porter)
Fruit-flavoured cream cheese:	Fruit beer (Morte Subite Cassis)
Blue cheese:	Porter (Cannery Blackberry Porter)
Smoked Gruyère:	Smoked beer (Mt Begbie Ol' Woodenhead Smoked Porter)

## LET'S SAY YOU HAVE TO HAVE BEER WITH YOUR CHOCOLATE

There are people to whom chocolate is the most important of the food groups. (Even more important than beer!) At dessert time, chocolate is hard to match to most drinks except coffees or chocolaty liqueurs. But beer works really well! Not the light, hoppy ales or crisp pilsners that we started the meal with, but bold, flavourful, malty sweet beers that can counter the richness of good chocolate. Chocolate is used in so many ways that one has to pick and choose which style of beer to match a particular chocolate fare.

Begin by matching its richness (or decadence) with the richness or alcohol content of the beer. So a smooth oatmeal stout would go well with a chocolate pudding, and a stronger richer one would go with chocolate candy or cookies. The only exception is if there's acidic fruit such as raspberry with the chocolate. The best pairing with that is a fruit beer such as a Belgian Kriek or Unibroue's *Quelque Chose*.

As a starter match a stout with a chocolate cake: a beautiful glass of McAuslan St. Ambrose Oatmeal Stout with a chocolate sin cake (topped with whipped cream). When you've got over the shock of how well this combination fits try another stout such as Phillips Espresso Stout with some homemade oatmeal chocolate fudge brownies. If the oatmeal has turned you on, whip up some buttery oatmeal carmalitas and sip some McEwans Scotch Ale. Then get adventurous and go for Vancouver Island Hermanator with Bernard Callebaut Chocolates hand dipped cherries!

If you're into chocolate and peanut butter try matching the Ol'Woodenhead Smoked Porter by Mt. Begbie Brewing with Purdy's Zoo-Littles, or a Gulf Island's Pender Island Porter will go well with Purdy's peanut clusters.

For a rich experience accompany an Okanagan Spring's Old English Porter with The Great Canadian Fudge Company's Belgian walnut fudge log. Then pour a glass of an old favourite, Youngs Double Chocolate Stout, and enjoy it with the smooth silkiness of homemade Chocolate Stout ice cream.

Other beers that would go well with chocolate based foods are Sam Smith's Oatmeal Stout, or their Famous Taddy Porter, O'Hanlons Original Port Stout, Fullers London Porter, Nelson Blackheart Oatmeal Stout, Mt. Begbie Selkirk Stout, Cannery Blackberry Porter, or the original, Guinness. As for the choice of chocolate, I'll leave that up to you.

?title

When I first started to be serious about beer, every time I saw a book about beer I bought it. Nowadays there are hundreds of them and I have to be picky. Here are some classics. Some are out of print but are at the local library or available at Amazon.com or Abebooks.com.

The Hugh Johnson of the beer world is **Michael Jackson**, and I mean the Yorkshireman, not the guy with the white glove. Jackson started as a teenager writing pub reviews for his local paper. Realising there were regionally distinctive beer styles he set out to classify them. His 1977 *World Guide to Beer* became a reference worldwide. The revised edition (*Michael Jackson's New World Guide to Beer*, Running Press, 1988) is a must read: the quintessential beer book.

Jackson followed this book with his *Beer Companion* (*Michael Jackson's Beer Companion*, General Publishing, 2<sup>nd</sup> Edn. 2000). Whereas the first book focused on Europe, Jackson realised that North America was where the craft brewing revolution was blooming. He took the opposite approach and describes beer styles with emphasis on the classic originals together with New World examples. He also introduced the concepts of matching beers with food, and of cooking with beer.

Over the years Jackson has also written several editions of the Simon & Schuster Pocket Guide to Beer. He includes tasting notes for more than 2,000 beers, descriptions of each country's brewing culture, and tips for visiting the best breweries, brewpubs, and pubs in each country. This is a must for the traveller, especially if you are travelling in Europe. (*Running Press Pocket Guide to Beer*, by Michael Jackson, 7th Edition, 2000)

The most renowned Canadian beer author is **Stephen Beaumont**. His book, "*A Taste for Beer*" (Macmillan Canada, 1995) is one of the best books I've read regarding pairing beers with various foods. He makes sense!

#### **Other Books:**

*Michael Jackson's Great Beer Guide: 500 Classic Brews*, Dorling Kindersley, 2000

*Michael Jackson's Great Beers of Belgium*, CODA, Belgium, 3rd Edition, 1998

*Michael Jackson's Little book of Beer*, Running Press, 1997

*Ultimate Beer*, by Michael Jackson, Dorling Kindersley, 1998

*Premium Beer Drinker's Guide: The World's Strongest, Boldest & Most Unusual Beers*, by Stephen Beaumont, Firefly Books, 2000

*Great Canadian Beer Guide*, by Stephen Beaumont, Macmillan, 2nd Edition, 2001

#### **Beer Cookbooks:**

*Stephen Beaumont's Brewpub Cookbook*, Siris Books, 1998

*Cooking with Beer*, by Lucy Saunders, Time-Life Books, 1996

*The Brewmaster's Table : Discovering the Pleasures of Real Beer with Real Food*, by Garrett Oliver, Ecco Press, 2003

## **Bruges La Morte is Far From Dead**

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

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

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

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

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

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

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

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

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

#### What You Need To Know If You Go

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

**Hotel Ensor**, Speelmansrei 10, 8000 Brugge, tel : +32 50 342589  
[www.ensorhotel.be](http://www.ensorhotel.be)

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

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

**De Garre Bar**, 1 De Garre Closed: Wednesday

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

## Destination Pub: Dockside Brewing Company

One of the most popular beers at the Great Canadian Beer Festival in September was Peter Hauptenthal's Jamaican Lager. This light (4.7 percent alcohol) refreshing beer was made with hibiscus concentrate from Mexico to giving it its unique flavour. Peter is the brewer at **Dockside Brewing**, the brewpub in Vancouver's Granville Island Hotel. Born in Merzig Germany, Peter has been brewing beer for over 30 years in countries including Nigeria, Bolivia, Belize, and the Marshall Islands. The brewery has always concentrated on German-style beers since opening. It is not surprising, then, that, with Peter's background, the beer styles include light and dark lagers, a honey lager, a pilsner, and a Hefeweizen. And, not wanting to neglect the ale drinkers, he also brews a pale ale and a stout. In addition to the regular selection of great beers, there are also seasonal specialties from the brewery. Currently on tap, there is a Christmas Bock, a healthy (7.5 percent ABV) way to celebrate the festive season.

The Granville Island Hotel has a magnificent view out over False Creek. There are three separate spots to drink in the hotel. The pub is a sports bar with a fireplace, pool tables and TV's. There is a D.J. Friday & Saturday Night. On Tuesday nights all of the in-house brewed beers are \$2.95 a pint, and on Wednesdays pitchers are \$9.95. The food is great with lovely pizza from the *forno* in the kitchen. Next door is the Dockside Brewing Lounge overlooking the patio and boardwalk.

The Dockside Restaurant is a beautiful room with floor to ceiling windows and a 50 foot aquarium. At the back is the kitchen open to the room so that guests can watch the chefs work their magic. While the restaurant specializes in seafood there are several other entrees including excellent steaks.

My favourite spot is to find a seat at the bar in the restaurant just before sunset. This is one of the most stunning waterfront views in Vancouver. Nothing could be better than to sit at the great curved bar sipping Peter's beers watching the lights come on over False Creek.

(Dockside Brewing, 1253 Johnston Street, Granville Island, Vancouver. The pub is open from 5:00 pm nightly. 604-685-7070 [www.docksidebrewing.com](http://www.docksidebrewing.com))

## BC Brews News

Looks like some interesting beers ahead at **Spinnakers Brewpub** in Victoria. For the winter Lon Ladell is bringing back last year's very popular Fogfighter, a strong Belgian blonde ale. Lon expects to brew an Apple Honey Lager made with fresh Merridale apple juice, and also a chai vanilla stout! He will be continuing with the experimental small cask every couple of weeks.

---

**Gulf Islands Brewery** has released a limited edition seasonal Fireside Winter Ale. This is a true winter warmer, a rich full-bodied, big flavoured beer, dark copper in colour, and 7 percent alcohol by volume (ABV). Fireside Winter Ale comes in a collectable ½ litre ceramic swing top bottle.

---

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

---

**Vancouver Island Brewing's** Hermanator is now available in 341ml bottles, very attractively priced at \$11.95 per 6-pack. So good is the price that the beer has been flying out the door and may be difficult to find. Incidentally, Piper's Pale Ale was one of four beers from across Canada picked by Kevin Bach, the Thirsty Traveller, for an episode of his show entitled "The Brewery".

---

**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.

---

Speaking of Matt Phillips, **Phillips Brewing** has launched three new beers in 650 ml bottles. The first is Amnesiac Double IPA (what could be better than an IPA? A double IPA!). This is a beer in the West Coast big beer style. According to Matt, "We've added more malt to our usual IPA to give a bigger body and 8.5% alcohol, and matched that with beefy additions of Pacific Northwest hops to give a mind blowing beer". Next up is Longboat Double Chocolate Porter, which is a rich porter made with an addition of chocolate. The last is Black Toque India Dark Ale (IDA), a cross between Brown Ale and IPA. In addition, the Maple Cream has been renamed Draught Dodger Maple Cream Ale, and together with the regular IPA will now be sold in six packs of 355ml bottles.

---

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

---

**Okanagan Spring Brewery** introduced two new beers this year. Bavarian Helles is a lower alcohol (4% ABV) a well balanced beer that has more hops than the average light beer. Munich Dark Mild is a traditional Munich dark (dunkel) lager



made with lots of dark malts with a little roasted and caramel malts, with a mild hop flavour. This is an easy-going beer for the malt lover.

---

Armstrong's **Gambrinus Malting** has a new maltster, Matthias Haaben. Rob Liedl, Gambrinus' former maltster, got the company started on organic certification, and under Matthias Haaben's hands, they've been malting the finest barley into organic pale malt.

---

**Crannog Ales'** Rebecca Kneen reports that they have brewed a new seasonal. At press time there was no name for it. It is a winter warmer, porter, with a rich, chocolaty, spicy finish. The beer will be available in Crannog's new party pigs (8.5L self-contained draft units) at \$45 plus deposit.

---

**Granville Island Brewing** has several new beers in their 650ml Limited Releases series. The Merry Monks Doppelbock (8.0% ABV) was released in November; this beer has a beautiful label designed by a student from the Emily Carr Institute. Twenty five cents from the sale of every bottle will go toward scholarships at ECI. Also the Lions Winter Ale (similar to the Amber Ale but with vanilla and chocolate notes) is back in the Winter Mingler, a 12 bottle mix pack, featuring three other beers also. In January the Scottish Ale will return, according to brewer Vern Lambourne. He describes it as "A big malty beer full bodied, at 5.7 percent. Made with lots of pale, crystal, and chocolate malts, plus roast barley".

---

**Longwood Brewpub**, Nanaimo, has their spectacular Barley Wine on tap. This beer is 3 years old and 10 percent ABV. Barry Ladell also reports that they now are distributing unfiltered ("real") draft beer to other licensees. Currently Longwood beers are at the Tuca Lea Resort (Ucluelet), at the Paradise Restaurant (Port Alberni), Coast Harbourside Hotel (Nanaimo), Royal Canadian Legion (Nanaimo) and, for the healthy sports minded, at the Nanaimo Squash Club.

---

Larry Caza of **Old Yale Brewing** at Chilliwack reports that the Seargents IPA that was reviewed in the last issue of E.A.T. won a Gold medal at the Canadian Brewing Awards. He also gave a hint of a future brew that will be "a big thick stout".

---

At the BC **LDB** stores look for these new beers. Arriving from Brasserie la Binchoise of Belgium are four great beers: la Blonde Tradition (a Winter Ale, 6.5% ABV), la Brune Tradition (a Winter Ale, 8.2% ABV), Biere des Ours (Belgian Strong Ale, 8.4% ABV), and Speciale Noel (Winter Ale, 9% ABV). Welcome back Liefmans Goudenband, the classic Belgian brown ale, bottle aged in the brewery cellars, and sold in a plain bottle wrapped in a paper label. From the Netherlands is La Trappe Quadrupel, a very warming (10% ABV) Abbey-style ale. Also from Belgium come Rochefort (in both the 8 and 10 versions), La Chouffe Golden Ale, and Abbaye des Rocs Speciale Noel. From the UK are

Gales Prize Old Ale (9% ABV), Thomas Hardy's Ale (2003 vintage), Greene King's Suffolk Strong Vintage Ale, Bellhaven Wee Heavy (similar to a barley wine), and Marston's Strong Ale. From Canada are Unibroue's 12 bottle variety pack, Mt Begbie's Ol' Woodenhead Smoked Porter (6.4% ABV), Shaftebury Winter Solstice, and Nelson's Faceplant Winter Ale.

---

Trivia: it was the accepted practice in Babylonia 4,000 years ago that for a month after the wedding, the bride's father would supply his son-in-law with all the mead he could drink. Mead is a honey beer, and because their calendar was lunar based, this period was called the honey month, which eventually came to be known as the honeymoon.

---

Hey John -

Well, here's some thoughts - just sketchy, call me and we'll do details:

1) Investment Agriculture funds Hops research - the Hops Project has been completed. This project, conducted by Left Fields farm at Crannog Ales, resulted in the publication of a manual on small-scale and organic hops production. The manual is intended to spur the re-development of hops growing in BC on a small scale, to meet the needs of BC's craft brewing industry. Anyone interested in the manual or in checking out the hops yards at Left Fields should contact me, check our website (manual is in PDF on the website for free, hard copies can be ordered for \$10 including shipping) Crannog Ales is using our own home-grown hops in most of our beers, especially seasonals. A new hopyard is being prepared on the farm and will be planted in the spring, for a first harvest in 2006/2007. We need more people to grow hops!

2) Gambrinus Malting goes organic/ Armstrong's Gambrinus Malting welcomes Matthias Haaben, their new maltster. Rob Liedl, Gambrinus' former maltster, got the company started on organic certification, and under Matthias Haaben's hands, they've been malting the finest barley into organic pale malt. This is great malt, with superior plumpness and conversion. Orders are coming in from across BC, Washington and Oregon as brewers go for the quality and price that Gambrinus is offering. More barley growers are needed to keep up with the demand. Most of the barley is coming from Edmonton area, but Matthias is already looking south of the border to meet this year's burgeoning demand. Crannog Ales was the incentive for this (three years of bugging Rob!), and we're really happy to be able to buy local organic malt! It really is great, Fish is using it, also Laurelwood in Portland. Contact Matthias for more info, he's great.

3) New Beers at Crannog:

We're just brewing a new seasonal, we're not sure yet what we're going to call it. It'll be ready just before Christmas, and will be a winter warmer, porter. Rich, chocolatey, spicy finish. Available in party pigs (8.5L self-contained draft units) at \$45 plus deposit, Dec 20 until gone. Come to think of it, the party pigs are new for us too. Izzat news?

Slow Food Okanagan - hey , there's some story here. We've just gotten started, it's a North/South collaboration, with two convivium leaders: me in the North Okanagan, Heidi Noble of Joie Gastronomic Guesthouse in the South. first activity was a Slow Food panel on Food as Revolution at Northern Bounty in Kelowna in September, continuing over the winter with tastings, gatherings and eat-ins. Check out heidi's website ([joie.ca](http://joie.ca)) too. Here's more:

Hi John-

Hope you are well.

A beer column! That is great news....good for you! We need one!

I wanted to give you a bunch of news and info.. and started pulling together some stuff-- and then realized that it actually all on our website.

Sooo... take a peek ([www.gib.ca](http://www.gib.ca)) we have updated it all. ..(well, other than our special events portion as it does not go into January right now). And if you have any questions or want further details myself, Susie and Walter are all available here if you need us - or want more info.

I personally think that the big news for GIB remains our Limited Releases... such a great variety, and such a unique feature for the true beer fans...

The Christmas Bock is out now - but the Scottish Ale will make its appearance in January. And the really neat thing about the Christmas bock- is that we ran a contest through Emily Carr for an artist to submit artwork for the label. The winner would receive their artwork on the bottle, as well as a name credit, a \$500 honorarium, as well - .25 cents from the sale of every bottle will go toward scholarships at ECI.

I have attached the artwork- as it is really fun. We are thrilled with it! I find it very easy to love this beer - and the great team of passionate people behind it - especially when we get to do such great stuff like this.

As well, lots of new contests - live the label. Have you seen it yet? A really neat idea that we are excited about. And of course.. the Winter Ale is back in our Winter Mingler and its new packaging - the pack that lets you try a few fab beers - all at once.

Let me know if you have any questions at all....

We really look forward to checking out your column :)

Ladawne

Hi John, Just a couple of items that you may or may not want to bring to the attention of the EAT readers. We will be bringing on tap our (spectacular) Barley Wine Dec. 1. It is 3 years old now and 10% AV. Also, if you think it interesting, with the new liquor distribution regulations in place we are able to distribute kegs of beer to other licensees. This means to the industry that the "real beer" (unfiltered) styles are available to the public in more locations than just their local brew pub, if in fact, they have one in their town. By offering styles of beer that the big boys don't make we are helping to change the beer palate of the regional consumer. We have our products distributed in Ucluelet at the Tuca Lea Resort, Port Alberni at the Paradise Restaurant, Coast Harbourside Hotel (Nanaimo), Royal Canadian Legion (Nanaimo) and for the healthy sports minded at the Nanaimo

Squash Club. For all those people who believe in total body health why not drink unfiltered real beer. Thats it for now John. All the best to you and Carol.

Barry M. Ladell  
Publican  
Vice President

Please see following some information about a new specialty beer for the BC Marketplace. There is a bit of promotional material available for this product.

Enjoy!

Leanne

## NEW PRODUCT

Paulaner Brauerei - Germany

[Go Home](#)

The Paulaner Brewery, founded by monks in 1634, has played a significant role in establishing Munich's reputation as the "Beer Center of the World." Paulaner Brauerei AG is the leading brewery in Bavaria. The name Paulaner is known around the world, as is Paulaner's commitment to high quality beer for connoisseurs everywhere.

The small order of Paulaner monks began its tradition of slow, handcrafted brewing using only the four basic ingredients of brewing: barley, hops, yeast and water. Today, almost 370 years after those monks first created their special beers, the Paulaner Brewery continues its early commitment to quality and all-natural ingredients.

---

It was the accepted practice in Babylonia 4,000 years ago that for a month after the wedding, the bride's father would supply his son-in-law with all the mead he could drink. Mead is a honey beer, and because their calendar was lunar based, this period was called the honey month, which eventually came to be known as the honeymoon.

---

**Canada: Beer is still by far the most popular alcoholic beverage among Canadian consumers, but their tastes are swinging more and more to**

**imported brands**, according to new data on sales, Statistics Canada revealed on October 29. As of March 31, 2003, imported beer had captured 12.2% of Canada's total beer market in terms of value, up from 9.6% the year before. According to Statistics Canada beer accounted for 51% of total sales, spirits 25%, and wines 24%, roughly the same proportions as in 2001/02. On a per capita basis, consumers purchased an average of 85.6 litres of beer, 13.1 litres of wine, and 7.5 litres of spirits in 2002/03. The year before, they bought, on average, 84.7 litres of beer, 12.4 litres of wine, and 7.1 litres of spirits. In total, Canada's 3,225 beer and liquor stores and agencies sold nearly \$7.9 billion worth of beer in 2002/03, up 6.1% from the previous year and a 41.5% increase from a decade earlier. Sales of imported brands increased at more than 10 times the pace of domestic brands during 2002/03. Consumers purchased \$959.6 million in imported beer, up 34.7% from the previous year and the ninth annual increase in a row. During the same period, sales of domestic brands increased only 3.1% to \$6.9 billion. Sales of beer reached \$308 per person during 2002/03. Provincially, per capita sales were highest in Newfoundland and Labrador and lowest in Manitoba.

---

**Canada: Molson Inc.**, which plans to combine with Adolph Coors Co. to create the world's fifth-biggest brewer, announced on October 28, 2004 fiscal 2005 second quarter results for the three-month period ended September 30, 2004. The brewery said the results in the quarter were principally affected by the Corporation recording a C\$210 million (C\$168 million after minority interest) impairment charge related to operations in Brazil.

The Corporation recorded a consolidated operating loss of C\$104.0 million for the three months ended September 30, 2004, as a result of non-recurring charges that totalled C\$229.4 million including the impairment charge for Brazil and Molson Coors merger costs. These charges excluded, the Corporation recorded a quarterly operating profit of C\$125.4 million.

Similarly, the consolidated net loss for the quarter was C\$117.9 million, down from net earnings of \$96.5 million for the same period last year, and net loss per share was C\$0.92 versus net earnings per share of \$0.76 in the previous year. Excluding the second quarter non-recurring items, net earnings were C\$63.3 million, and net earnings per share totalled C\$0.50 per share.

"The second quarter performance was disappointing but not unexpected. It was heavily impacted by the impairment charge attributable to the Brazilian operations. In Canada, Molson faced an ongoing challenging competitive environment in Ontario and Alberta where the discount segment continued to expand supported by regional brewers and beer companies that benefit from preferential tax rates," explained Daniel J. O'Neill, President and CEO of Molson.

For the quarter ended September 30, 2004, net sales revenue decreased to C\$674.4 million compared to \$715.6 million for the same period last year

stemming from sales declines in both Canada and Brazil. Consolidated brewing volume decreased by 8.4% to 5.13 million hectolitres with volume down by 6.8% and 9.6% in Canada and Brazil, respectively. Net interest expense for the quarter was C\$22.6 million, C\$0.3 million lower than the prior year, owing to an overall decrease in average debt and related interest expense in Canada for the three-month period. The interest expense decrease was partially offset by higher net debt and interest bearing liabilities in Brazil.

Cash provided from operating activities remained relatively strong and totalled C\$155.4 million. However, it was 33.8% lower than the corresponding quarter last year owing to lower net earnings, and increased pension funding offset by lower working capital.

Molson Inc. is one of the world's largest brewers of quality beer with operations in Canada, Brazil and the United States. A global brewer with \$3.5 billion in gross annual sales, Molson traces its roots back to 1786 making it North America's oldest beer brand. Committed to brewing excellence, Molson combines the finest natural ingredients with the highest standards of quality to produce an award-winning portfolio of beers including Molson Canadian, Molson Export, Molson Dry, Rickard's, Marca Bavaria, Kaiser and Bavaria.

30 October, 2004

---

## Starting Your Beer Cellar or “A Beer For Every Occasion“

“Beer is not just a breakfast drink” looks good on the back of a T-shirt, but there is more truth in that saying than you may think. Just as you might have a variety of wines on hand for different occasions, so you should have beers of several styles available for these same occasions. I usually have ten or a dozen types in the beer fridge at any time.

Choosing the basic beer cellar is very personal. If someone asks for a recommendation I usually ask them what their favourite beer is. If they reply “Kokanee” I know that they will not enjoy something as rich as a full-bodied stout. If the reply is something like “Swans Arctic Ale” then this person has stretched their taste buds a little and could try some more adventurous beers. Or, if they reply “a double-hopped Imperial IPA”, I know nothing I can give them will be bitter enough!

There are some essential beers that should be in any good cellar. I usually have a basic pale ale that I can enjoy myself or serve to company at any time. There should be a full-bodied dark beer such as a porter or a stout. A couple of lagers, both light and dark, could be included. There probably should be a hoppier beer, in my case for when the younger family members come round. Then something a little mellower for the less “bitter” guests, and finally something like a barley wine or a Belgian Trappist ale to curl up and enjoy with a good book or movie. Because taste depends on the individual, what follows are more examples rather than recommendations:

**Ales:** There are so many of these to choose from. Examples are Pipers Pale Ale from Vancouver Island Brewing or R&B’s Red Devil Pale Ale. A couple of overlooked ales are Yukon Brewing’s Arctic Red and Propellor Brewing’s Extra Special Bitter.

**Heavier darker ales:** A classic of its kind is Okanagan Spring’s Old English Porter, or, you could include a lighter version of the style, Gulf Island’s Pender Island Porter. Among the stouts try a couple from outside B.C., McAuslan’s St Ambrose Oatmeal Stout, or Mt Begbie’s Selkirk Stout (or even Guinness!).

**Lagers:** for a light lager, try Konig Pilsner or the original, Pilsner Urquell. Of the dark lagers, Vancouver Island’s Hermann’s Dark Lager, or an imported Schneider Aventinus Doplebock, are good examples.

**The hops:** these beers are for hopheads. Start with Spinnaker’s classic British-style IPA, or if you want to challenge the taste buds go for Tree Brewing’s Hophead IPA.

**Less Bitter:** there is always an occasion when you want something lighter so keep Hoegaarden, Granville Island’s Hefeweizen, or Bellevue Kriek on hand, too.



**Strong beers:** Vancouver Island Hermanator Ice Bock, Unibroue's Maudite or La Fin du Monde, or Traquair Jacobite Ale are examples of beers to be sipped and enjoyed.

Then you need something for cooking with – and of course the same rule applies to beer as with the other ingredients – do not use inferior ingredients! One of my cooking favourites is Yukon's Arctic Red Ale, as it doesn't seem to overpower any dish but makes a great sauce. I have found a wonderful beer to substitute for wine in a beef stew: Unibroue's Ephemere. I prefer the Apple based variety but all of the Ephemeres work well in cooking. Be very careful when using well-hopped beers with delicate ingredients such as chicken or fish, or if making a reduction.

If you are including imports for variety, be careful. Remember you are not buying fresh beer. Therefore think of robustness and shelf life. That means buying strong beers with high alcohol content, or higher hopped beers, such as IPA's. Bottle conditioning also helps durability. Since light is one of beer's worst enemies, shy away from clear or even green bottles, and choose darker styles such as porters, stouts, and old ales. I usually try whatever is new in the Belgian ales and often buy a British beer such as Thomas Hardy's Ale for something to savour.

Finally, a word of caution. The majority of the craft beers live longer if you do refrigerate them. Treat craft beer as gently as you would milk: they are both perishable food products. (Note, that does not mean the beers should be drunk ice cold. Let them stand until they reach serving temperature.)

The basic premise of choosing beers is that there's a beer for everybody. I'm sure many of your friends smile and say "I don't like beer" when you offer them one. Try smiling back and ask them which beer they don't like, because I'll guarantee that you can find one that they will like. It may not be in your cellar right now, but it's out there somewhere.

We're walking through a lovely town square. It's 11 in the morning and people are relaxing at the sidewalk patio cafés. We look and realise that everyone is drinking beer. Grandmas, a young couple, a businessman, all are drinking beer. Not a coffee or a Coke in sight. This is a true beer country!

**This is Belgium.**

It's busy at lunchtime in a café near the fish market. Some people leave so we grab the table and sit down. There is half inch of beer left in the bottom of the glasses. It's the same on other tables. Belgian's never completely finish their beer. It's the local custom.

**This is Belgium.**

A mailman comes in, drops his bag on the bar, and orders a beer. As we eat our mussels steamed in beer, we watch. After a while, with a cheery "Au revoir!" he's off on his rounds. Beer is a refresher here.

**This is Belgium.**

We travel to the village of Schepdal, to De Rare Vos (The Red Fox) a café with a reputation for traditional foods and lambic beers. They mature their own beer here, using a very sour gueuze base with maraschino cherries for a second fermentation. The beer is served in stoneware jugs that look the same as those in Breugel's painting, "The Wedding Feast". The house specialties on the menu are mussels, pigeon, and blanquette de cheval. An elderly couple are eating a steak that's the largest we've ever seen; it has to be cheval. They are joined by their daughter. We have to leave before we find out whether the three of them finish it. The food, the beer, the tastes and the smells.

**This is Belgium.**

In the evening we look at the beer list and order glasses of Blanche de Brugse. The waiter returns to our table and explains shamefacedly that he cannot bring us the beer because there are no Blanche de Brugse glasses left. He is incapable of serving a beer unless it is in the glass from the right brewery. It is just not done!

**This is Belgium.**

# WHY BELGIUM?

The people, the climate, the geology, and the history.

Belgians' reverence towards beer is universal. It's the one thing the northern Flemish people and their southern French-speaking cousins can agree on: their highly developed beer-culture is different from anywhere else.

The climate and soil determine the crops that thrive. Belgium lies in that zone of temperate, slightly soggy weather that makes the flatlands of the Benelux countries so lush and rich in grain crops. Beer is the national drink as a natural consequence.

Belgians have always been anti-authoritarian. They have been governed by foreigners from the Romans to the Dutch, and they do not readily accept conventions as to the way things should be done, least of all in brewing.

The greatest variety of beer styles in the world is found in Belgium. Other countries may have more breweries, but none have beers as different from each other as Belgium. Almost every town has its own beer style. Some specialties are brewed by just one brewery. The use of fruit, herbs, and spices in some Belgium beers today is a relic of the days before hops became the preservative of choice in beer. Belgian Lambic beers rely on spontaneous fermentation of wild yeasts. The beer is allowed to sour before being refermented with additional fruit. There are “abbey” beers brewed by monks, and there are several types of wheat beer, some so cloudy they are termed White Beers. Some of Belgium’s beers are hardly recognizable by most of the world’s beer drinkers – indeed many would mistake them for wines! They are however made from grain (with perhaps some fruit added) and hops (and occasionally with the addition of herbs and spices).

*Cuisine à la Bière* is a tradition throughout Belgium. Every café, whether in the humblest village or the most cosmopolitan setting, has a selection of local beers in five or six styles, and all will feature dishes prepared with different beers. There are restaurants such as In ‘t Spinnepopke, and La Villette, in Brussels, where the beer gastronomy is a truly wonderful experience. Mussels cooked in Gueuze, lamb cooked with a Flemish ale and artichoke hearts, exciting enough to make the mouth water.

Restaurants around the world are discovering the versatility of Belgium’s beers and experimenting with exciting recipes. Belgo Centraal in London, England, has been packing the customers in for traditional dishes and a choice of 101 Belgian beers.

### THREE FOR THE BEER CELLAR (plus one!)

EAT Magazine's beer tasting panel had a chance to sample the three new beers from Phillips Brewing. Matt Phillips has pushed the envelope and raised the standard for British Columbia beers.

The first beer was **Longboat Double Chocolate Porter**. There's lots of sweetish dark chocolate aroma in the nose. The beer is very dark red with a tan head, and is smooth and surprisingly full bodied for a 5.2% ABV beer. The initial taste of chocolate gives way to chocolate, and then more chocolate! There's a bit of tartness at the beginning, but it has a nice dry mild hop finish. This beer would go very well with a fruit tart, or you could drink it curled up with a good book and a box of cherry chocolates! Available in 650ml bottles, \$3.90.

Next was **Black Toque India Dark Ale**. Only a handful of breweries are brewing an IDA. This is a new style invented in North America, based on the traditional India Pale Ale recipe, with the addition of dark specialty malts. This beer pours with a nice dense head and has a gorgeous mahogany colour. It has a beautiful fruity aroma, with an interesting interplay between the roasted barley and the hops. The initial impression of malty sweetness quickly gives way to hops. However there's a long lingering malt finish that dominates the hops. This is a very good beer that is deceptively strong (6.5% ABV). It would go very well with curry or other rich meat dishes. Available in 650ml bottles, \$3.90.

Last up was **Amnesiac Double IPA**. This has a deep amber coppery colour with a dense white head. Great aroma of candied orange or marmalade from the very fruity and citrusy Pacific Northwest hops. This is an extremely bitter beer that is well balanced with lots of malt creating a very clean flavour. Despite being 8.5% ABV there is no heat from the alcohol which is testimony to the skill of the brewer. This beer is not for the faint of heart, but is so well balanced that it will make hop fans everywhere sing its praises. Available in 650ml bottles, \$4.15.

Surprise Postscript: just as we were finishing sampling the Phillips beers, in walked Mark with a bottle of **Fullers 2004 Vintage Ale** (in a presentation box, no less!). Here's our quick evaluation of this beer: a good fluffy head; the aroma is strong, sweet and winy; deep reddish copper colour; an initial sweetness gives way to a sherry like maltiness; alcohol is evident (8.5% ABV) as are the Goldings hops; the finish is very bitter. This is a bottle-conditioned beer, and would benefit from being laid down to mellow. Available in 500ml bottles, \$6.99.

From: amador importers <amadorimporters@shaw.ca>  
Subject: New Belgian Beer  
To: Leanne <leanne01@shaw.ca>

I hope you all had a great Holiday Season. Please read following about new beers available from the BCLDB.  
Cheers – leanne

## NEW PRODUCTS

### BROUWERIJ VAN STEENBERGE - BELGIUM



In Meetjesland only one single brewery remains active today: the **Brewery Bios - Van Steenberge**, which is located on the beautiful Lindenlaan in the center of Ertvelde. In 1978, the brewery was able to get hold of the recipe and yeasts from the Augustiner monks in Gent, who decided to stop brewing and license the beer out to the Van Steenberge brewery. The brew-engineer at that time, Mr. De Vroe, refined the AUGUSTIJN ale, and turned it into the show-piece of de Van Steenberge brewery. Today, this beer and other special artisanal beers like the Piraat, Gulden Draak, Bruegel and Bornem, all of top-fermentation, make the brewery grow continuously.

#### **+131722 Piraat 9**

#### **91 points – Beverage Tasting Institute (Exceptional)**

**Belgium Strong Ale                      9 %alc/vol 330 ml. \$2.95 per bottle**

Intense golden-yellow hue. Pours with a huge, rocky white head. Full-bodied. Candied, sweet malt aromas with complex spiced accents. Intensely malty and sweet with a chewy, thick mouthfeel. Spicy hops come through on the warm finish. This is a thick, warming brew, with a touch of intentionally cloying character. Beware of its potency. **Piraat** is a 'living' beer, which means that after the primary fermentation in the keg, the beer also continues to evolve during the secondary fermentation in the bottle or in the keg after packaging.

**Beer & Food Pairing:** *A strong sweet beer is a nice digestif, with or without a separate chocolate dessert. Try it with hard and semi-hard cheeses. Also, hamburgers, sausage, smoked fish, game, steak, teriyaki chicken, pork tenderloin,*

### BROUWERIJ BOSTEELS - BELGIUM



Brouwerij Bosteels was founded by Jozef Bosteels in 1791 in the Flanders village of Buggenhout, Belgium, near the premises of Pauwel Kwak, who had had an inn and stable on a well-traveled highway between Gent with Mechelen. This inn became very famous because of the dark, strong beer Kwak provided for his clientele. He also designed a special glass without a foot that was

hung in a support of wood attached to the carriage or saddle so travelers could drink without disembarking or dismounting. Bosteels has revived that tradition and become recognized for its modern day version of Kwak, adding an individual wooden support to the famed Kwak glasses to replace the carriage "floats". There is no doubt what beer is beer poured when someone orders a Kwak.

### **+72793 Triple Karmeliet**

**90 points – Beverage Tasting Institute (Exceptional)**

**Abbaye Triple 8 %alc/vol 330 ml. \$3.25 per bottle**

Brilliant golden yellow hue. Pours with a rocky white head. Sweetly fruity aromas follow through on a moderately full-bodied palate with a markedly malty and sweet mid-palate that gives way to a long fruity finish. Delicious.

*Beer & Food Pairing: Hot food such as blackened redfish. Also, Chinese food or mild cheese.*

### **+72694 Pauwel Kwak**

**90 points – Beverage Tasting Institute (Exceptional)**

**Belgium Strong Pale Ale 8 %alc/vol 330 ml. \$2.95 per bottle**

Bright amber hue. Hoppy and sweet candied malt aromas follow through on a full-bodied palate with generous carbonation and rich malty flavors that finish with a subtle spicy hop note.

*Beer & Food Pairing: Smoked, boiled, steamed or broiled seafood. And they can enhance the spiciness of highly spiced cuisine. The fruitier pale ales also will complement lamb, beef and game, or try them with liver pate. Try a Pale Ale with Hummus, Spicy Mexican or Thai*

## **BACK IN STOCK**

## **BRASSERIE CARACOLE, FALMIGNOUL, BELGIUM**



All these beers are top-fermented, unfiltered and refermented in the bottle. They are brewed with care in copper kettles heated by a wood-burning stove, in exactly the same way as the founders of the brewery in the 18th century.

### **+14050 NOSTRADAMUS**

**90/100 Beverage Tasting Institute of Chicago (Exceptional)**

**Artisanal Strong Brown Ale 9.5% alc/vol 330ml. \$2.95 per bottle**

Cocktail of five special malts and Styrian hops. Complex aroma with hint of port, chocolate and pear. Full-bodied gourmet taste, smooth and rich. Drink at cellar temperature in winter, by the fireside.

*Beer & Food Pairing: Hamburgers, sausage, smoked fish, game, steak, teriyaki chicken, pork tenderloin, strong cheese, chocolate desserts*

## **Brasserie Binchoise, Belgium**



Situated on the plains of Hainaut between Mons and Charleroi Brasserie La Binchoise is found. The building is an old brewery - presumably over 100 years old. The business was started in 1989 by André Graux and Françoise Jauson. The adventurous range (all non-filtered and top fermented) now contains five beers, some of which are re-labelled for local fête and carnival use. All its beers should be stored on their side and peak at six months with the exception of Spéciale Noël, which peaks at 12 months.

### **+123430 la Blonde Tradition**

**97 points – Beverage Tasting Institute (Superlative)**

**Pale Ale 6.5%alc/vol 330 ml. \$2.95 per bottle**

A highly fermented beer, unfiltered, non-pasteurized and re-fermented in the bottle. Golden blonde in colour and lightly cloudy. Flavoured with aromatic hops, coriander, orange rind. It is equally round and develops a fine bitterness.

**Beer & Food Pairing:** *Super-hot food, such as blackened redfish. Try with fish, pizza or salads*

### **+123240 la Brune Tradition**

**97 points – Beverage Tasting Institute (Superlative)**

**Brown Ale 8.2%alc/vol 330 ml. \$2.95 per bottle**

A highly fermented beer, re-fermented in the bottle giving a banana taste added to the orange and malts aromas. Offers a persistent and dry after-taste which makes the aromatic of the hops appear.

**Beer & Food Pairing:** *Stilton cheese, game such as Grouse and roasted game hen, barbecued duck, pepper steak, paella, stir-fry teriyaki, Thai food, Chinese food. Serve at 55 degrees.*

### **+132688 Biere des Ours**

**94 points – Beverage Tasting Institute (Exceptional)**

**Belgium Strong Ale 8.4%alc/vol 330 ml. \$2.95 per bottle**

Cloudy rich gold. Full-bodied. Mild bitterness. Aromatically complex honeyed aromas also show notes of spice, clove, lemon zest. Extraordinarily complex with wild, yeasty qualities. Intensely fragrant, yet well balanced and smooth. Warm and lingering through the lengthy finish..

**Beer & Food Pairing:** *A strong sweet beer is a nice digestif, with or without a separate chocolate dessert. Try it with hard and semi-hard cheeses. Also, hamburgers, sausage, smoked fish, game, steak, teriyaki chicken, pork tenderloin.*

## BRASSERIE VERHAEGHE VICHT – BELGIUM



The Verhaeghe brewery is a small family company of the south of the Flanders Occidentale whose history goes up at the end of the 19th century. It is about the one of the many splendid artisanal breweries in which always Belgium abounds. The Verhaeghe brewery is characterized by the mixing of its beers west-flandiennes from red color brown always being done according to the authentic traditional method. "It is not the quantity, but the quality which counts", such is the currency which makes it possible the Verhaeghe brewery to make leave its beers the mash tubs successfully. For several decades, the Verhaeghe brewery has been able to be praised to have received various prizes and distinctions in Belgium and abroad for its beers "Vichtenaar" and "Echte Kriek". The last creation of the brewery Verhaeghe, the "Duchess of Burgundy", is a red jewel ruby of 6.2 % vol. alc. It is about a beer which is brewed with a malt deeply torrefied and hop of more than one year, and which rests for 18 months in barrels in oak. The tanning matters of the oak give to the "Duchess" her fruity character. The "Duchess of Burgundy" offers an end of fresh and soft mouth. One preferably tastes it in a stemmed glass and with a temperature located between 8 and 12° Celsius. ♪

### **+124057 Duchesse de Bourgogne**

#### **94 points – Beverage Tasting Institute (Exceptional)**

**Flanders Red Ale**

**6.2 %alc/vol 330 ml. \$3.25 per bottle**

Rich reddish hue. Winey, almost vinegary aromas follow through on a tart, medium-bodied palate with a strong sweet-tart character that finishes with a drying, old oak barrel character. An fine, albeit rather bracing, example of a that rare species—naturally soured Flemish red ale. Not for the uninitiated.

*Beer & Food Pairing: Their sharpness makes them extremely thirst-quenching and, due to their high acidity, they compliment most foods very well. It makes the ultimate aperitif beer, it makes the ultimate beer to match with rich foods such as buttery cheeses, roasted turkey, or prime rib, because of its cutting power. It would be the perfect beer to match with or have as a sorbet, or rich and dense deserts.*

*Leanne Skrenka*

*Amador Importers*

[leanne@amadorimporters.com](mailto:leanne@amadorimporters.com)

[www.amadorimporters.com](http://www.amadorimporters.com)

ph: 604 898-1151 fax: 604 898-1152 cell: 604 815-9228

mail: #107-40140 Willow Cres. Squamish BC Canada V0N 3G0

courier: Unit 3-40340 Tantalus Way, Garibaldi Highlands, BC Canada V0N 1T0



## BC BREWS NEWS

March is “Stout Month” at Victoria’s **Spinnakers Brewpub** in honour of St Patrick’s Day on the 17th. Brewer Lon Laddell will have both the Tsarist and Irish stouts on tap for the month plus several guest beers. Crannóg Ales Back Hand of God Stout will be on tap, and several Lower Mainland brewery and brewpub beers will be available in bottles. Lon will be cask conditioning the stouts to change up the flavour profile. All the beer lines have been replaced at Spinnakers and the hand pumps refurbished. This is of major importance when you go to a pub to drink their house-brewed beer. The clean lines ensure that the beer tastes as fresh as when it was brewed.

Speaking of Spinnakers, the **Spinnakers liquor store** is stocking some of the Anchor Brewing beers. This San Francisco brewery has an international reputation for brewing quality beers. The Anchor Old Foghorn Barley Wine led the way in the introduction of barley wines by American craft breweries in 1975.

---

Another brewery thinking of St Patrick is **Granville Island Brewing**. For the Limited release series brewer Vern Lambourne has brought back the Killarney Stout for March. Killarney Stout is 5% ABV and about 30 Bittering Units. Unfortunately only a small quantity was brewed so it will only be available in the brewery store on Granville Island. Vern says “our biggest and most bitter IPA yet will be released in April at 6.8% ABV and around 60 B.U.'s”. He also said, “While it is not a true organic beer, I am using certified organic malt from Gambrinus and organic New Zealand Pacific Gem hops in the IPA this year”. The IPA will be available through the LDB and various private stores throughout the province. Also watch for the return of Granville Island’s seasonal Robson Street Hefeweizen in 6 packs, and on draught by mid April (a little earlier than last year).

As reported in All About Beer Magazine, the Beverage Testing Institute has awarded Granville Island’s Christmas Ale a Gold band score of 94 points out of a possible 100. The brewery’s Kitsilano Maple Cream Ale was awarded a Silver with a score of 86.

---

**Russell Brewing Company** has changed hands. Founded by Mark Russell in 1995, the company joined forces in 2003 with Andrew and Brian Harris of Vancouver-based New Market Ventures Inc. with the goal of expanding the brewery. New Market has now purchased all the company shares and a major upgrade has been made to the brewery. The company will focus on their core markets in Vancouver and Whistler Village. Russell brews four regular beers (Cream Ale, Pale Ale, Honey Blonde Ale, and Extra Special Lager) and two seasonal beers (Christmas Ale and Lemon Ale). The company is also planning to launch sales of their beer in bottles and cans.

---

Rebecca Kneen of Crannóg Ales is the leader of a new North Okanagan convivium of **Slow Food**. Heidi Noble of Joie Gastronomic Guesthouse is the South Okanagan convivium leader.

---

**Canoe Brewpub** now is serving their new Bock that was so popular last year. This deep amber German-style Bock beer is aged for two months making it so creamy smooth. It is moderately hopped with Czech Saaz and Hallertauer Hersbrucker hops, and has an alcohol content of 6.6 ABV. Next up will be a dry Irish-style stout.

---

March at **Swan's** brings back Andrew Tessier's IPA, made as before with UK Carastan malt and Fuggles and Cascade hops. This will be on tap right through to the summer. Thursday nights in the pub are the Night of the Jug (\$8.10) and Sunday night is home cooking night: "Sunday Dinner with Mom".

---

**Vancouver Island Brewing** has promoted Ralf Pittroff to Brewmaster. Ralf received his Brewing Fermentation certificate while working at the Monchshof Brewery, Kulmbach, Germany. Ralf joined VIB in 1995. Amanda Hewison is currently training as a brewer apprentice at VIB. Hopefully we'll see her joining the elite ranks as one of the few female brewers in North America.

---

**R&B Brewing** in Vancouver has a new double sized fermenter. Barry Benson (the 'B' of R&B) says this will enable them to introduce several seasonal beers during the year. The first is likely to be based on their Galley Patio Lager custom brewed for Vancouver's Jericho Sailing Centre (near Spanish Banks). It will be beefed up a bit so it is more like a traditional pilsner. According to Barry, the patio at the Sailing Centre is one of the nicest spots in the area to sit back with a beer and enjoy the view.

---

Benjamin Schottle has a Belgian ale on tap at **Hugo's** in downtown Victoria. Rowdy Monk Ale is an authentic dubbel brewed with Belgian malts and a yeast from one of Belgium's trappist breweries. Bens next offering is Screaming Banshee, an Irish Red Ale.

---

**Howe Sound Inn and Brewing** has doubled production of their excellent beers. Not only are they brewing for Sailor Hagar's Pub (IPA, Pale Ale, and Wit) but they also have five accounts in the Vancouver area.

---

Look for these Belgian beers at stores in BC: Van Steenberge **Piraat** Strong Ale (9% ABV), Bosteels **Karmeliet** Abbaye Triple (8% ABV) and **Kwak** Strong Pale Ale (8% ABV).

## CANZONE DEL PORTER

(The **Porter Song** from the opera Marta by Flotow, 1847)

*Look at its goodly colour here!  
Where else can you find such good beer?  
So brown and stout and healthy, too!  
The porter's health I drink to you!*

*Yes, hurrah! The hops and hurrah! the malt,  
The are life's flavour and life's salt*

Porter has its origins in eighteenth century London. The heavy labourers, or porters, demanded a blend known as "three threads". The name was a variation on "three thirds", as the publican had to mix beers from three different barrels in the cellar: old, well-matured, or 'stale' sourish brown ale, with new brown ale and pale ale. Ralph Harwood is credited with being the first London brewer to brew a complex beer that resembled the blended beers in 1722. The style essentially died out in the 1930's, but today is enjoying an exuberant revival. Porter has come to mean a roasty, dark red beer, which is a lighter-bodied counterpart to Stout. It is typically brewed using a pale malt base with the addition of black malt, crystal, chocolate or smoked brown malt. It is usually about 5 to 8 or more percent alcohol by volume (ABV).

## REVIEWS

### **Cannery Brewing Black Berry Porter**

Penticton, BC. 6.5% ABV. \$4.95/650 ml bottle

A clear, translucent, russet red beer, it has a huge sweet blackberry candyish aroma. It is smooth and soft on the palate, with a very fruity flavour, a dry finish and is medium to full-bodied. This goes well with blue cheese.

### **Fullers London Porter**

London, England. 5.4% ABV. \$3.99/500 ml bottle

A classic 'London' Porter. It is a deep ruby red beer with a small creamy but persistent head. Roasted malt aroma, and an incredible complex rich chocolaty caramel flavour. A clean medium bodied beer with a lingering roasted malt finish. Made with traditional Fuggles hops. Makes fabulous gravy in a beef stew, and is good with spicy foods.

### **Gulf Islands Brewery's Pender Island Porter**

Salt Spring Island, BC. 5.5% ABV. \$4.34/650 ml bottle

A brick red beer with a chocolatey aroma. Sweet chocolate malt flavour well balanced with hops; a lovely long dark malt finish. The perfect porter for a newbie to this style: a good introduction to porters.

### **Mt Begbie Ol' Woodenhead Smoked Porter**

Revelstoke, BC. 6.4% ABV. \$4.49/650 ml bottle

A clean red colour with a smoky aroma. This beer is made with a malt kilned over beechwood which leads to a similar aroma to that of smoked salmon. A sweet, fruity beer

with the smoked flavour right through to the finish. This would be good with beef jerky or smoked salmon. It might even work with oysters or shellfish.

### **Okanagan Spring Brewing Old English Porter**

Vernon, BC. 8.5% ABV. \$11.10/6 pack

A dark ruby beer with a spicy malt aroma. This beer is sweet, sweet, sweet, but is well balanced and the high alcohol is particularly evident. A complex beer with many flavours – vanilla comes through as the beer warms. It has a great mouthfeel, and a long lingering bitterness. (Gerry feels this is the ideal match for chocolate cheese cake, although my favourite would be chocolate fudge.)

### **Phillips Brewing Longboat Double Chocolate Porter**

Victoria, BC. 5.2% ABV. \$3.90/650 ml bottle

Reviewed in the last issue of EAT. In retrospect: there's a huge chocolate aroma, just like opening a new box of chocolates. The beer is deep red colour with a tan head, and is full bodied. The fruity chocolate taste goes on for ever, with a clean dry finish.

### **Sleeman Brewing's Fine Porter**

Guelph, Ontario. 5.5% ABV. \$11.45/6 pack

This is the first Sleeman's seasonal, released in November 2004 and still available in some stores. It is clear, with a mahogany colour and a great nose. A dry, hoppy fruitiness with roast malt is obvious. A medium bodied beer with a long dry finish.

### **Tree Brewing London Spy Porter**

Kelowna, BC. 5% ABV. \$4.65/650 ml bottle

A deep dark ruby-brown with chocolate and blackberry aroma, that is reminiscent of a fruit-filled chocolate candy. Subtle fruit flavour. The soft mouthfeel and surprising full body lead to a sweet after finish.

And finally, a couple of US beers currently only available at Spinnakers Spirit Merchants:

### **Anchor Brewing Porter**

San Francisco, CA. 5.6% ABV. \$13.22/6 pack

Fritz Maytag, of the washing machine family, was a student at Stanford University when he purchased the bankrupt Anchor Brewing. Among the first new beers he introduced was this Porter. In 1974 it was a very courageous move as this was a totally unknown style for most American beer drinkers. The beer is very dark, almost an opaque red, and the darkest of the porters tasted. It pours with a huge thick rocky head, and a lively carbonation. It has a slightly sweet yeasty coffee aroma. There is a complex lingering fruity maltiness well balanced with a bitter chocolate flavour. Cascade hops make this the hoppiest of the porters sampled.

### **Great Divide Brewing St. Bridget Porter**

Denver, CO. 5.9% ABV. \$4.05/355 ml bottle

Named after St. Bridget of Ireland. This porter has a dense head, is a dark reddish brown colour, and has a fruity aroma. It has a hint of tartness, is dry with coffee and vanilla tones. It's very moreish and is nicely balanced.

## Destination Pub: Six Mile Pub



Six Mile Pub is celebrating 150 years of beer drinking on the banks of Millstream Creek. Friday 13<sup>th</sup> July 1855 was when Bill Parsons, ignoring the inauspicious date, opened for business. Bill Parsons is alleged to have been a senior London 'Bobbie' who left England in a hurry after one of his men was killed while he was drinking at a party. He built the Parsons Bridge hotel, as it was known, in 1855, and beer has been served continuously there ever since. Bill Parsons didn't purchase his "country retail licence" until the next year (perhaps encouraged to do so after paying a fine of two pounds 10 shillings). This made official what is the oldest pub in B.C. still operating today.

The Six Mile was the heart of the community and was used as a postal address when the stage coaches began to run in the 1880's. Roadhouses, as they were called, and hence the name Six Mile House, were dropping off points for the mail as coaches brought it the six miles from town. All that's left of Bill Parsons' original hotel are the bricks from the foundation that you see in today's fireplace. The hotel burnt down in the late 1800's and the hotel was completely rebuilt and expanded. During prohibition, though officially closed, the hotel continued to be a meeting place for many locals, who met to talk politics and drink. Bootlegging was a popular sport and Six Mile House was the local hub.

Today the enlarged pub can seat 250 patrons, with another 75 seats on the patio. (Next door another expansion is opening soon, a 5000 sq. ft. liquor store.)

The patio with its gazebo and flower boxes is one of the nicest spots in the neighbourhood on a summer evening. The menu features big hearty pub food. There's a delicious clam chowder for \$5.95 a bowl, and the Quesadilla plate is excellent value at \$6.95. It comes with fresh cut salsa, sour cream and green salad or the daily soup. The Mixed Grill (\$17.95) includes steak, chicken breast, prawns, taters and veggies, and the Peppercorn New York Steak (\$22.95) is served with brandy peppercorn sauce. There are the standard burgers, fish and chips, tapas and wraps if you want something simpler. And, on Monday nights Wings are 25 cents.

There are twenty two taps with a great selection. There are all the usual mainstream beers plus: Six Mile Lager and Amber Ale; Okanagan Spring Pale Ale and 1516 Bavarian; Granville Island Winter Ale and Cypress Honey; Sleeman's Cream ale and Honey Brown; Shaftebury Cream Ale and Rainforest Amber; Lighthouse Race Rocks; Gulf Island's Pender Island Porter.

This is a happy pub. The menus on the tables carry pictures of the fun had at the New Years Eve party. But this building has an atmosphere about it that reeks of history. And so it should.

Six Mile Pub, 494 Island Hwy, View Royal, west of the City of Victoria. Open Mon-Sat 11am-1am; Sun 10am-midnight. Sunday Buffet Brunch \$10.95 10:00 am - 2:30 pm. Phone number 250/478-3121 [www.sixmilepub.com](http://www.sixmilepub.com)

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](http://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](http://www.gcbf.com)

## BC BREWS NEWS

Summer's a commin' in and the summer seasonals beers are here! First up in may was **Nelson Brewing** with their Liplock Summer Wheat Ale, brewed with organic wheat. This year this great unfiltered hefeweizen is available in bottles. **Spinnakers Brewpub** will have Lon's famous Hefeweizen again all summer and fall. Brewer Lon Ladell has been tweaking the ingredients for this beer over the last couple of years and has come up with a magnificent recipe. Come berry season, Lon will be making his Raspberry Ale with fresh local raspberries. Also watch out for the Pacific Northwest IPA at Spinnakers. (Incidentally Lon recently spent a 30-hour session ripping out *all* the beer lines in the pub and restaurant and replacing them with glycol cooled serving lines. It has made a huge difference to the beer. It's now impossible to tell the difference between the beer straight from the tank and that served forty feet above in the pub.)

Surrey's **Central City Brewing** will also be serving a Raspberry Ale through the summer. In July and August a German Hefeweizen will be on tap made with 60 percent wheat malt and all German hops. In September brewer Gary Lohin is going to try something he's never brewed before, a Belgian Triple. The base will be Belgian pale malt, and the beer will be fermented with the proper Belgian high gravity yeast. Hopefully it will be ready for the Central City booth at the Great Canadian Beer Festival in September. Concerts at the pub have been very popular and so have Gary's beers. At last years 54/40 concert the fans drank 20 kegs of his beer! This year six outdoor events are planned for the plaza in front of the shopping centre, including Colin James, and Queen tribute band MerQury from Germany.

In Nanaimo, the **Longwood Brewpub** will also be introducing their slightly tart Framboise ("the one with the silky pink head") for the summer months. This is made with whole organic raspberries from Aggasiz refermented with a lightly hopped blonde ale. In addition there will be the Weizenbock, a bock made with 50 percent wheat giving it a slightly sweet, grainy flavour. This is a very rich yet refreshing strong (7.5% alcohol) summer bock. Longwood recently was awarded "Best Chilli" by the judges at the Fire and Ice (Chilli and ice sculptures) Festival at Qualicum. Thursday and Fridays are BBQ nights for the summer at the pub.

**Swans Hotel** brewer Andrew Tessier has a strong Raspberry Ale on tap year round. His Brewers Choice (a bargain at \$4.75/20 oz. pint) is Smooth Sailing Summer Ale brewed to celebrate the June Tall Ships Festival. This is a new beer made with Babe's Fireweed honey from the Saanich Peninsular, and is only available on tap in the pub. Next will be Tessier's Witbier, on tap and in bottles for the rest of the summer. This is a refreshingly spicey traditional Belgian white beer, made using specially imported Belgian yeast and spiced with coriander and Curacao peel. The Extra IPA that was a Brewers Choice will stay on for the summer also. In July Swans will be able to supply all of Andrew's beers for sale



to the public in 19 and 50 litre kegs. These can be ordered in advance through the Swans Wine and Beer Shoppe (361-3365).

**Canoe Brewpub** will be featuring Tallships Honey Wheat Beer, an ale made with honey from Stan the Honeyman. This is a light (4.8%) golden beer with citrusy notes. "It will be an easy drinking beer, just right for the Canoe patio", according to brewer Sean Hoyne.

It's always a nice problem to have, but increased demand has forced **Phillips Brewing** to expand their storage tank capacity. Also a new bottling line has been installed. No new beers are expected this summer while staff concentrate on the expansion.

A new beer is in BC stores, **Old Yale** Sasquatch Stout. Brewed by Larry Caza, this is a worthy companion to the Old Sergeants IPA. The beer is blackish brown with a tan head. The taste is of roast malts and chocolate and coffee and is well balanced by the hops (5.25%).

On the last Saturday of April, **Dix Barbecue & Brewery** hosted the first **Hop Madness**: "all the meanest, gnarliest, most challenging, highly hopped, aggressive, mind-blowing IPA's in the province gathered together". It was meant to be a cask-conditioned IPA Festival, but not everyone was prepared for that. In the end there were nine gravity fed casks, eight draughts and one party pig (from Fat Cat in Nanaimo). 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.

The beers ranged from plain and simple IPA's, to taste challenges such as **Storm Brewing's** Wormwood IPA or **Yaletown's** Lavender IPA. The latter produced quite a few comments, "tasted like Grandma's old sock drawer", being one of the printable ones. The beer was made with Amarillo and East Kent Goldings hops. Lots of fresh lavender was added to the beer while conditioning in the cask. Iain Hill, Yaletown's head brewer, said he made it for fun, hoping to "make it smell like Grandma's drawers", at which point I stopped writing down any more comments. The Storm Wormwood IPA has tincture of wormwood added, and was exceptionally bitter, especially at the back of the tongue. I tasted it at the end of the afternoon and found it drinkable, but those who drank it at the beginning found the bitterness overwhelming!

By unanimous consent the crowd favourite was Gary Lohin's **Central City** Empire. This was not cask-conditioned, but was a superbly balanced beer, finished with Amarillo and Crystal hops. It was very drinkable and disappeared quickly. Gary Lohin, former brewer at Sailor Hagar's, has succeeded in introducing several exciting new beers at Central City. Two more outstanding entries (both cask-conditioned) were **Old Yale** Sergeant's IPA and **Granville Island** IPA. The Old Yale IPA was finished with East Kent Golding and dry

hopped with Chinook hops. This beer had recently been picked as the best of the B.C. bottled IPA's. The Granville Island IPA was very smooth big beer with a lovely maltiness. It was finished with Chinook and dry-hopped with Centennial hops.

Other contributions included **Tree's** Hophead dry-hopped "to kick it up a notch", **Crannog's** Kick in the Pants organic IPA, which was very mellow, and IPA's from **Spinnakers, Longwood, Steamworks, Dix, Lighthouse, Mission Springs** and **R&B's** Hoppoblin.

Many brewers were present and it was nice to be able to discuss the beers with the people that made them. Tony DeWalt, Dix's head brewer, hosted the festival, together with Keithe Lemke of the Siebel Institute of Technology of Chicago. Lyn Kruger, president of the Siebel Institute also was in attendance. Both Rick and Barry of R&B Brewing were there, Barry proudly showing off photos of his new twin boys.

## Changes at the Great Canadian Beer Festival

There are a number of changes this year at the Great Canadian Beer Festival. If you have your tickets already, you will have noticed some of them (if you haven't got your tickets yet you'd better hurry because there aren't many left). The first is that the days and hours are back to the previous format: Friday, September 9<sup>th</sup>, 3 to 8 p.m., and Saturday, September 10<sup>th</sup>, noon to 7 p.m. And, the organizers, facing mounting costs, have, reluctantly, put the price up to \$25 for Saturday tickets (Friday remains the same at \$20). And finally, you will have noticed that, thanks to ICBC, BC Transit and BC Liquor Stores, there is a free transit ride home stub attached to the ticket.

The festival is at Royal Athletic Park in Victoria. When you get there you'll find more changes. First there are more beer tents as breweries are flocking to this festival: over 40 this year pouring over 130 beers. Also, after twelve years of maintaining the same price for beer, the organizers have realized that with the price of beer going up every year that the time has come to raise the price of beer tokens to \$1.25. As Chairman, Gerry Hieter says, 'this still makes the price of these premium craft beers the cheapest in town'.

Perhaps the biggest change this year is the Belgian beer theme. Come and find out why beer lovers across the world sing the praises of this small European country. When it comes to beer, Belgium is a giant. There will be a special Belgian Beer Tent featuring bottle conditioned beers from Belgium. Two Vancouver importers will be showcasing the best of their portfolios: from Chimay and Duvel to Westmalle. Elysian from Seattle will be serving a Belgian Triple (they will also be pouring one of my favourites: The Wise ESB). Even the local brewers are doing their own versions of Belgian style beers. Central City brewing from Surrey has Gary Lohin's Belgian Wit (as well as a magnificent IPA). If you are still mourning the closing the brewery at Sailor Hagar's, come and taste this witbier as Lohin was the brewer behind Sailor Hagar's beers. Benjamin Schottle, of Hugo's will be bringing his Belgian Tripel. James Walton of Storm Brewing is releasing a special cask of his 1998 Blackcurrant Lambic (Cassis).

This is also a really interesting festival this year as there are more Washington breweries bringing their eclectic brews. Baron Brewing, from Seattle, new this year, are bringing a Schwarzbier (black lager) and a weissebock. Winthrop Brewing is back, this year they are including a Summer Gruit beer. This is made with a variation on a mediaeval recipe, and uses herbs instead of hops. How can you beat Silverdale's Heads Up brewing with their 9mm Imperial Amber Ale at 12% ABV! However, don't get the impression that the US brewers are the only ones doing strange brews. Try Storm Brewing's Scottish bubble, made with Tapioca!

Also new to the festival are Fort Gary Brewing from Winnipeg, Skagit River Brewing from Mt. Vernon, WA, Central City Brewing, Surrey, and Baron from

Seattle. Newcomers Wild Rose Brewing from Calgary are pouring some interesting beers. Mike Tymchuck, the brewer, who was one of Spinnakers' first brewers, is bringing a raspberry ale, Velvet Fog, an unfiltered wheat beer, and Industrial Park Ale (IPA). There are also some crowd pleasers coming back again. R& B Brewing and Mission Spring Brewpub are both returning. Brews Brothers from Calgary are serving a Saskatoon Berry Ale. Steamworks will be pouring their Pumpkin Ale, the best selling beer in previous years. Alpine from Oroville, WA will bring their beautiful German Pilsner and Marzen. Bart Traubeck their head brewer has a PhD in brewing, and they have just added Wolfgang Hoess, formerly with Vancouver Island Brewery, to their staff.

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: La Fiesta Mexican food, the pizzas at Ali Babas, Queen of Sheba Ethiopian dishes, and Taste of the Caribbean samosas and patties.

Now for the serious part. Plan your transport home. Wilson's Transportation is helping to emphasize the stay safe message with free shuttle buses every half hour between the festival and Bay Centre downtown. And you do have the free bus ride home ticket. Or grab a cab at the Empress Taxi stand outside the exit. Enjoy the festival. Have fun, take care, and come back next year.

**Great Canadian Beer Festival: Royal Athletic Park. Admission (Friday \$20, Saturday \$25) includes Festival Guide with a complete listing of all the breweries and who's pouring what and a souvenir 4 ounce tasting glass. Ticket info (250) 383-2332 or [www.gcbf.com](http://www.gcbf.com).**

## **Destination Pub**

If you like a pub with a view of beautiful scenery you can't beat the Brig at the north end of Maple Bay. Sitting on the patio of the Brigantine Inn perched high above the ocean you have a wonderful view of Saltspring Island. You look straight across at Burgoyne Bay with the towering cliffs of Mount Maxwell to the north. Or you can sit inside and enjoy the buzz of the locals. The Brig is now a bright pub with a simple décor, heritage photos, and good quality work by local artists on the walls. The pub used to be dark and gloomy but long time owners Dorothy Alexander and Brian Leckey have recently given it a facelift. They did not change the pub's distinctive bar built as a mini replica of a brigantine hull. This is the hub of the community with Sunday night jam sessions (with Eugene Smith), an annual golf tournament, and lots of special occasions such as St. Patrick's Day. It is also a mecca for visitors and groups such as the Cadillac Club. There's a dock for boaters and a liquor store downstairs.

The food is good. We lunched on an excellent and very filling seafood chowder full of clams and scallops, and a Montreal sandwich with a fresh garden salad. The beers on tap cover the bases with the national brands plus three imports including Guinness and five craft beers.

Brigantine Inn, 6777 Beaumont Avenue, Maple Bay (near Duncan, follow the signs to Maple Bay, turn left at the ocean). Open 11am-midnight. Prime Rib Sundays. Phone number 250-746-5422

[www.vipubs.com/PUBS/pages/brig/brig.htm](http://www.vipubs.com/PUBS/pages/brig/brig.htm)

## TASTINGS: Two Strong Belgians

**Chimay Blue:** this is the strongest of the three beers offered by the Abbaye de Notre-Dame de Scourmont, a Trappist abbey brewery in southern Belgium. The brewery started in 1850, and in the 1930's Chimay popularized the term Trappist. There are only six breweries that can use this appellation. All Trappist beers are top-fermented and bottle-conditioned. None are available on draught. All are strong (this beer is 9% ABV.). The beer is has a very evident fruity aroma, and is very malty and complex. It has port-like flavours and can be laid down for several years. Available in 330ml bottles, \$3.95.

**Abbaye des Roccs:** a newcomer to the Belgian scene, this started as the weekend hobby in the garage of a tax official/amateur brewer at Honnelles right on the French border. It is not an abbey beer, but is named after a farm that was once a monastery. This is a beautiful strong (9% ABV) amber ale with a big effervescent tan head and a lovely fruity aroma. A delicious soft beer, sweet and malty, spicy (?liquorice) with a lingering maltiness and dry finish. Available in 330ml bottles, \$3.22.

## True Brew News

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

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

Just Jakes restaurant: 250-746-5622  
j.jakes@shaw.ca

## BC Brews News

BC brewers won lots of medals at the Canadian Brewing Awards. The big winner was Phillips Brewing with gold for Original India Pale Ale and Draught Dodger Maple Cream. Phillips collected silver medals for Phoenix Gold Lager and for Longboat Double Chocolate Porter, and a bronze for the Amnesiac Double IPA.

There were several other Victoria area winners. Vancouver Island Brewery won gold for its popular Hermann's Dark Lager in the North American Dark Lager category, and its Victoria Lager won silver in the European Style Lager class. Lighthouse Brewing, gold for its Race Rocks Amber Ale and its Keeper's Stout, and in the India Pale Ale class it was awarded Silver for Beacon India Pale Ale. Swans (Buckerfields Brewery) took gold for Appleton Brown Ale, silver for Riley's Scotch Ale, for Swans Extra IPA, and for Swans Oatmeal Stout. Gulf Islands Brewing won Gold for its Golden Ale in the Cream Ale category, and Silver for Mayne Sail Ale in the English Style Pale Ale class.

And at the 2<sup>nd</sup> Annual Caskival at Dix Brewpub in July, the Golden Bung (most popular beer) was awarded to Mission Springs brew master Tim Brown for his smooth and malty Stout, and Dave Varga at Big Ridge Brewing won the Golden Spile (as voted by the brewers present) for his Saison, a farmhouse style ale.

Great Weather, Great Beer, and Great Fun was had by all at the Great Canadian Beer Festival (September 9 & 10). This tasting event attracts brewers from across Canada. The excellent range of beers pleased the 7000 patrons attending the festival at Victoria's Royal Athletic Park. The festival has the largest selection of craft beers in the country: there was a beer for everybody, from crisp clean pilsners to heavy porters and stouts. One of the most popular spots was the Belgian beer tent, which ran out of beer early. Brewers flocked to attend the festival this year and had to work hard for the two days to keep up with demand for their beers. The organizers were especially happy that after two years of losses, this year's festival ended up in the black. The brewers were unanimous that this was the best organized beer festival that they had ever participated in, anywhere.

Fish Brewing from Olympia, Washington, has been attending the Great Canadian Beer Festival for many years, and their bottled beers are finally available in BC. The following beers, marketed under the **Fish Tale Ales** name, can be found at specialty stores: Organic Amber Ale (4.0% ABV), Wild Salmon Pale Ale, a light Northwest-style pale ale (4.0% ABV), and Organic India Pale Ale (5.5% ABV).



Golden Bung awarded to Mission Springs brewmaster Tim Brown for his Stout.  
Dave Varga at Big Ridge Brewing won the Golden Spile (as voted by the  
brewers present) for his Saison.

A friend and I made the trek to Central City Brewing from downtown Vancouver last Thursday for a lunchtime tasting. Its easy enough to get there given it is right at the Skytrain station in Thursday, 30mins from downtown. It was a hot day, but the pub was empty. We had it all to ourselves.

One major disappointment was the absence of selection. They were out of their Iceberg Copper, Signal Light Pale Ale, and Station Porter. The IPA, promised for August 1 on their website, was not ready.

The staff were nice enough though and set us up with tasters of the remaining brews.

Springboard Lager: unexceptional, but thirst-quenching after our parched skytrain ride.

Wally's Wheat: this one was not as advertised, but that's not necessarily a bad thing. Most hefs around these days are really chewy and opaque. The ad for Wally's describes it as opaque and effervescent, of which it was neither, but it did stand out as a really clear and light wheat ale, more like Grasshopper, and was quite refreshing and enjoyable and not too "Belgian" The orange peel came through loud and clear, which I liked, and the coriander was almost too subtle to catch.

Raspberry Wheat Ale: This was quite good, thought the raspberry came through strong enough to overpower the other flavors lurking in the background. Drinkable and refreshing.

Boomers Red Ale: Now this is a beer! I've never had a better red ale. Distinctive hoppiness and an almost appley flavour. A really nice bitter. This is the one I continued to drink after the tasting. Full marks.

Steelhead Stout: Not very stout. This struck me more as a dark Lager, and by no means, was it B3deep, dark, smooth and creamyB2. It was one of the lightest stouts I've tasted, but perhaps it is being seasonally adjusted.

I suppose we had a bit of bad timing in our pilgrimage. The server explained

I was at Central City a couple weeks back and was also disappointed about the selection. I agree about the Red Ale, more like an IPA than anything else!

## New Pub

Ross Bay Pub, Fairfield Plaza  
Former White Spot, 120 seats  
370-1152  
Creole and Texas menu  
16 beers, incl. VIB and Lthouse

## THROUGH A GLASS DARKLY

Travelling through the Pacific Northwest, it is interesting to sample the range of beers produced by the craft breweries. The clean crisp lagers are a testament to the brewers skills, the bitter, bitter IPA's a challenge to the tasters, and the stouts, well, the stouts are an expression of how well the brewer likes beer. It's a measure of how much malt the brewer is prepared to add to the mash to make a really big beer. The dictionary defines stout as: *sturdy, strongly built, bulky; a strong version of porter*. A stout should be very dark brown to opaque black in colour, with a thick white or tan head; it should have a chocolate to burnt roast aroma, and must have a full body with lots of roastiness in the flavour.

In this part of the world there are four principal types of stout: dry or "Irish" stout, oatmeal stout, sweet or milk stout, and Russian Imperial stout.

The stout story started when Arthur Guinness took a 9000 year lease on a disused brewery in St. James Gate, Dublin, in 1759. Porter was all the rage in the British Isles in the 1700's, and by 1799 he decided to concentrate on porter only. It was the beginning of the Industrial Revolution and he developed a system of distributors using the extensive Irish canal system. His main success came from the sale of porter in Dublin, but eventually he brewed stronger or "stout" porter for the export market to the rest of Britain. It was his son, also named Arthur, who experimented and produced the recipe for what became known as dry Irish stout. The British government had imposed very high taxes on malt, so Arthur Jr. substituted unmalted (and therefore untaxed) barley. The effect of this cost cutting measure was to give his beer its bitter and distinctly dry character that distinguished it from its Scottish and English rivals. This recipe, and its unique method of dispensation, were unchanged until recently. Michael Jackson, Britain's beer guru, wrote, "My heart was broken when the wonderfully appetising, bottle-conditioned, version of Guinness was withdrawn from the British market in 1993". Ah, the wonders of the widget! Most modern dry stouts are characterised by roast malt and almost burnt toast flavours.

Because of agricultural differences, Scottish stouts tended to be malty rather than hoppy. Oats were grown locally and their addition to the grains added the silky smoothness characteristic of oatmeal stouts. The English had large quantities of lactose sugar as a by-product of the cheese making, which is not fermentable by brewer's yeast. This gives Mackeson's and other milk stouts their characteristic sweetness. Mackeson's is made today from pale and chocolate malts, caramel, and about 9 percent lactose. It finishes out at about 3% ABV, and is occasionally available in Canada. Some sweet stouts are hard to distinguish from porters. 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 enough to survive the Baltic voyage. Imperial stouts tend to be high in alcohol, and have almost sherry like flavours.

How to serve a stout? Most traditional stouts are served at cellar temperature: that is slightly cooled. The lighter stouts, such as Lighthouse, could be well chilled and, according to the can, Guinness should be served "extra cold". I wonder how many Irishmen are rolling over in their graves every time someone reads that out loud!

## REVIEWS

Twelve stouts are available in BC including two versions of Guinness (the Labatt's version has not been included as it only bears a resemblance to Guinness in it's colour).

### **Guinness Pub Draught (Bottle)**

Ireland. 4.2% ABV. \$2.16/330/ml bottle

Small persistent very tight head (from nitrogen bubbles). Smooth and creamy, a thin beer, with a bland aroma, bland taste with a fair after-taste. "Monumentally forgettable", was one tasters comment. Lacks the character of a true stout.

### **Guinness Pub Draught (Can)**

Ireland. 4.1% ABV. \$2.74/440/ml bottle

A nicer beer than the bottled version, but still not impressive. Bland aroma, thin body, complex flavours, with a moderate aftertaste.

### **Lighthouse Keepers Stout**

Victoria, BC. 5.1% ABV. \$1.88/355 ml bottle

Strong coffee aroma, smooth, light chocolate flavour, subtle aftertaste. A nice beer, good for a hot summer afternoon. A bit light for the style, but well made.

### **Marstons Oyster Stout**

Burton-on-Trent, England. 4.5% ABV \$3.75/500 ml bottle

Rich, sweet aroma, pours with a weak head (is this because it's an import and therefore a bit tired?). Deep ruby black. The roast malt flavour lingers, and there's a long grainy aftertaste. Would go well with Canadian bacon!

### **McAuslan St-Ambroise Oatmeal Stout**

Montreal, PQ. 5.5% ABV. \$1.96/341 ml bottle

Intense licquorice aroma, intense black colour, and intense roast malt and liquorice aroma. Don't let all that intensity put you off. This a wonderful beer. Brewed from 40 percent dark malts and roasted barley, this dark black ale carries strong hints of espresso and chocolate. Oatmeal contributes body and a long-lasting mocha-colored head. Highly recommended (almost decadent).

### **Mt. Begbie Selkirk Stout**

Revelstoke, BC. 4.5% ABV. \$4.50/650 ml bottle

A strong hint of cherry in the aroma. (Cherries *are* added to this beer!) Dark black with a nice thick head, smooth, sweet, plenty of chocolate, coffee and a suggestion of cherry flavour. A "ladies" stout, it would go very well with a ploughman's lunch with lots of artisan cheeses

### **Nelson Blackheart Oatmeal Stout**

Nelson, BC. 5% ABV. \$1.83/341 ml bottle

A very nice rich coffee and chocolate aroma. Good fruity body, dryish and creamy, robust, with a dry finish. This is a real stout, very moreish. Very good and true to the style. Would be good with smoked cheeses.

### **Ohanlon's Original Port Stout**

Whimple, Devon, England. 4.8% ABV. \$4.95/500 ml bottle

Lovely, sweetish rich aroma. Jet black with ruby tones in colour, big head, malt very evident, spicy, blended with a small amount of port, roasty aftertaste. Well balanced and very drinkable. Bottle conditioned.

### **Old Yale Sasquatch Stout**

Chilliwack, BC. 5.3% ABV. \$4.40/650 ml bottle

Very dark brown beer, small tan head, good body. It has a good chocolate nose, strong initial chocolate flavour, fading quickly; the finish disappeared quickly.

**Phillips Espresso Stout**

Victoria, BC. 5% ABV. \$4.14/650 ml bottle

Hint of coffee in the nose, small head with little retention, coffee and chocolate malt flavours, a bit thin, nice dry finish.

**Swans (Buckerfields) Oatmeal Stout**

Victoria, BC. 5.4% ABV \$4.50/650 ml bottle

Coffee and chocolate aromas, medium white head, deep brown colour, creamy, smooth, “meal in a bottle”, sweetish, good example of an oatmeal stout. Could be served with dessert.

**Young’s Double Chocolate Stout**

London, England. 5% ABV. \$4.49/500 ml bottle

The aroma is reminiscent of a chocolate bar, this beer pours with a nice head. Very black beer with very strong chocolate and bitter roast flavours. Sweet and tasty but dominated by too much chocolate; almost like drinking a candy.