

CHANGE OF DATE
CAMRA VICTORIA, ANNUAL GENERAL MEETING

Tuesday, January 13th, 7:30 p.m.
Executive House, 777 Douglas Street

Annual reports, election of officers

CAMRA Victoria Christmas Party
(A Moveable Feast!)

About 50 members and guests showed up as usual at the Bay Street Armouries for the annual Christmas Party. Unfortunately, nobody from HM Armed forces did so. After an hour of cooling our heels (and other parts) in a bitter wind, the Rowling residence was volunteered as the new location (a one time offer I might point out!). A great time was had by all, and, apart from a lack of elbow room, we managed to complete all the usual festive events, including bottle walking. (Apart for the carpets very little damage was done.)

Report by John Rowling

HOPBINE by John Rowling

Watch for BIGBREWS Technologies Inc. latest brewpubs. This Vancouver based company is installing brewpubs in a number of locations in the Lower Mainland. Owned by Ron Zien and Chris McMurdo, the company has installed a six hectolitre system in Champs Sport Bar at the Radisson Hotel, Burnaby. Eight hectolitre systems are planned for the North Delta Inn, the Marine Neighbourhood Pub, and the College Palace Hotel, New Westminster, with another dozen ready to sign.

For CAMRA books go to the UK site www.camra.org.uk. You'll find the Good Beer Guide 2004, the London Pub Guide, Good Bottled Beer Guide, and many more.

Brewlab Ltd. is a brew school at the University of Sunderland in the northeast of England. Details of their courses can be found at www.brewlab.co.uk. They will also supply articles on British brewing techniques for newsletters, e-mail info@brewlab.co.uk.

Gartley Station U-brew has moved to 108-1931 Mount Newton Cross Road, Saanichton.

Waterloo, Ontario's Brick Brewing Co. Ltd. and Calgary-based Big Rock Brewery Income Trust announced in early December that they will be selling their beers in each other's home markets. Under the deal, Brick will brew and sell draught versions of Big Rock's Traditional Ale and Grasshopper brands in Ontario. Big Rock will sell Brick's Red Cap and Brick Lager brands, both of which are packaged in the revived "stubby" bottles. Brick brought back the stubby in April of 2002 to much fanfare, targeting nostalgic Ontario beer drinkers, who recall the bottles from the 1970s, when they were the industry standard.

For those of you that like to buy homebrew supplies in Seattle, please note that Northwest Brewwerks, located in Totem Lake West, is now closed.

CAMRA Victoria
Homebrew Contest
Saturday, March 27, 2004.

\$5.00 entry fee for each entry

Each entry must consist of 3 bottles with labels attached with elastics
They must all have unmarked caps
An entry form must be filled out for each entry

Entries forms available at

Askim's
Hobby Beer and Wine
Bedford Brewing
Avalon Cottage
The Brew Works
Spagnol's

Entry dealines

March 20th Victoria
March 13th Spagnol's

Judging Saturday, March 27, 2004.



HOPBINE by John Rowling

Dave Hopgood is no longer in charge of the BC LDB beer portfolio. He now looks after European wine, South African wine and all sparkling wine. The new beer portfolio manager is Gary Michael.

You've probably been reading about the new Brentwood Bay Lodge & Spa, and its marine pub. Looks like there will be a good selection of local and imported beers. Check out the web pages for room rates and other details:

<http://www.brentwoodbaylodge.com/index.html>

And you no doubt read of the huge marijuana "factory" concealed within the former Molson brewery in Barrie, Ontario. About 25,00 plants were discovered growing in several locations all over the sprawling complex, including inside the beer vats. Molson closed the brewery in 2000 and sold it to a company that leases spaces to about half a dozen businesses.

(Molson has gone to pot!!!)

Too many pubs are serving beer that I think tastes as if it's oxidized. Does anyone else agree? Maybe Keith Lemke's Draught Beer Guild has a point after all. (www.draughtbeerguild.com)

New book: "Man Walks Into a Pub: A Sociable History of Beer" by Pete Brown, 375pp, Macmillan, £10.99.

Washington-based Pyramid Breweries announced it will acquire the brewing and brewery-restaurant operation of Portland's Portland Brewing. The deal will make Pyramid the third largest craft brewer on the West Coast, behind only Sierra Nevada Brewing and Redhook Ale Brewery.

BAA, GUILD WORK FOR BETTER DRAFT BEER

The Brewers' Association of America (BAA) and the Draught Beer Guild have reached an agreement to work cooperatively on a Draught Beer Retail Certification Program. The organizations state that the program will give retailers the educational tools they need to achieve consistent, high quality draft beer dispense. "Draft beer is the life blood of the small brewing industry," said BAA President Daniel Bradford. "Making sure the beer tastes as good in the glass as it does in the keg is extremely important for our brewery members and a high priority of our association." The DBG was founded in 1999, with the mission of protecting and promoting the quality of draught beer.

<http://www.realbeer.com/news/articles/news-002163.php>



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And, getting bigger too: Interbrew and AmBev have amalgamated to form the world's largest brewing group. The group will have a 14 percent world market share at 190,000,000 hectolitres brewed annually.

REAL ALE IN BURY ST. EDMONDS

Carol and I decided to risk the weather and take a Spring holiday in Britain this year. Shortly after we got there we took a day to visit Bury St. Edmunds in Suffolk. This is the home of **Greene King**, one of Britain's regional breweries, and the **East Anglia Beer Festival**.

We started with a tour of the Westgate Brewery Museum which covered everything from the history of brewing, the city of Bury St. Edmunds, and over two hundred years of brewing history at Greene King. Of interest was the giant 100-barrel oak vat used to mature 'Old 5X' which is brewed to the maximum strength possible (around 12% ABV). When full, the flat top of the vat is covered with a layer of marl, an earthy clay and lime mixture found locally. When asked nobody at the brewery could tell us why: just that "It's tradition"! After two years in the vat, the Old 5X is blended with a fresh young beer just before bottling. This beer is sold as *Strong Suffolk Vintage Ale* (6% ABV). We sampled the 2000 vintage and enjoyed it so much we bought several bottles!

We didn't want to sample too much at the brewery as we planned to have lunch at the beer festival. This was at the Corn Exchange, a several hundred year old building where corn (wheat) was traded. The East Anglia Beer Festival featured about 60 beers and ciders from East Anglia. What a sight welcomed us as we came into the hall. Two stacked rows of casks, all covered in cooling jackets ready to pour. I started with a sample (½ pint!) of Wit from Fenland Brewing. I didn't think it was what I wanted so I grabbed a glass of Crouch Vale's Brewers Gold and a bite to eat. Carol followed with Icen's Ported Porter which was rich and dark. The Brewers Gold was very good with a distinctive grapefruity hoppiness. We sat and ate lunch with Mark and his family who were from Bury St. Edmunds. Children are allowed into festivals in England but only for lunch hour.

Mark recommended the beers from a local brewpub so I tried a Gunners Daughter from the Old Cannon Pub. This was a great complex bitter but was uncharacteristically strong (5.5% ABV). We tried several more: Granary Bitter from Reepham Brewing (nice but too smokey); Nethergate's Old Growler (as good as ever); Mauldon's Blackadder (guess what TV show that was named after!); and a couple of mild's, Gannet from Earl Sohan, and Wild Widow from Wissey Valley Brewery. Mark also recommended Simply The Best from Mighty Oak Brewing. This took me a bit of getting used to as the nose was very sulphury. I persevered and in the end found that I would rate this best of the beers tasted.

We chatted with the members of the local CAMRA branch, and with several vendors selling beer memorabilia. With such good company and such a selection of beers, it would have been tempting to try more beers. Alas, with half pint

samples and me driving we had to leave. We walked around the historic city centre and headed for home.

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When in Australia look for the new brewpubs owned by Lion Nathan: Old Swan Brewery in Perth, and two James Squire Brewhouses in Melbourne and Sidney. The latter two are named after a convict who came to Australia in 1788, and who was released from prison in 1795. He became the first Australian brewer when he built the Malting Shovel Brewery at Kissing Point in Sidney.

Further evidence of the indestructibility of Budweiser: temperature-controlled tankers will ship Bud from the UK to Malta, where a local brewery will bottle the liquid and distribute it to the local market.

Norway and Sweden have joined Ireland in banning smoking in all bars, cafes and restaurants.

Noted: XO Lager a French beer with Cognac added to bring it up to 5.9 percent alcohol (available at your local store).

Boddingtons

'CREAM OF MANCHESTER' LEAVING MANCHESTER

Union leaders and members of Britain's Campaign for Real Ale were quick to begin organizing protests last month after plans were announced to close Manchester's famous Boddington's Brewery. Interbrew, the Belgian company which owns the Boddingtons brand, announced the site will be shut down next February and 55 workers will be laid off. Steve Cahillane, chief executive of Interbrew UK and Ireland, said: "To reach this position on Boddingtons Brewery has been extremely difficult. But in a highly competitive environment, it is just not sustainable to continue brewing keg ales at Boddingtons and then transport them to our other brewery sites for packaging." Union leaders counter that "corporate greed" is to blame for the demise of the famous beer, "The Cream of Manchester" brewed in the city for past two centuries. The beer, which became a symbol of northern pride, will now be brewed in south Wales, Preston or Glasgow.

<http://www.realbeer.com/news/articles/news-002322.php>

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Matt Phillips of Phillips Brewing has replaced Rebecca Kneen, of Crannog Ales, as one of the two co-chairs of the Craft Brewers Association of BC. The other co-chair is Bill Baxter of Granville Island Brewing (Cascadia Brands), Vancouver.

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

Have you been to the **Irish Times Pub**? It's now open at 1200 Government Street, Victoria, in the classic Francis Rattenbury designed former Bank of Montreal Building. The 106-year old building was most recently the Ralph Lauren Polo store. The inside has been beautifully restored with the original moulded ceiling repainted. The owners, Fado group, headed by Matt Macneil, are also the owners of the Penny Farthing in Oak Bay and until recently, the Dubh Linn Gate Irish Pub in Whistler. We checked out the draught beers recently: 11 imports and 15 Canadian beers. I guess it's sign of the times when a pub can charge \$6.20 for a pint made just round the corner, and \$7.20 for the imports. It's design is typical of a British town pub, lots of cosy nooks. The staff were very attentive and pleasant.

If you're in Vancouver try the new Belgian restaurant at 562 Beatty Street, in Yaletown: **Chambar**. The name is a derivative of the French *chambard* meaning mayhem or disturbance, maybe even crazy. Owners Nico and Karri Shuermans' aren't crazy. They've come up with an interesting focus: nouveau Belgian cuisine with an African twist. Plus a great beer menu: all the standard Belgian beers are there from Stella Artois to Hoegaarden, but there's also about 25 more ranging from Abbaye des Rocs to Westmalle Abbey tripel. None of the main courses are more than \$20.

Alaskan brewing has an all new website: <http://www.alaskanbeer.com/>

Central City Brewing, 13450 - 102nd Avenue, Surrey, has a new beer from brewer Gary Lohin: India Pale Ale

Brian Harvey, who developed one of the most popular barley varieties in Canadian history was honoured by a non-profit seed distribution agency in Saskatoon recently. Harvey, a plant scientist at the University of Saskatchewan, created Harrington barley 21 years ago. Since 1983, prairie farmers have grown nearly three billion bushels of Harrington barley for a total value of \$12 billion.

Anheuser-Busch is launching a new product that will be infused with caffeine, guarana and. It is called B-to-the-E – or Budweiser with something extra. The

new drink contains about its 22.5 carbohydrates and 203 calories. It will be 6.6% alcohol by volume, stronger than most beers, and have 54 milligrams of caffeine.
