

BC Brews News

Spinnakers Fall Firkin Festival was a great success (of course!). The selection of beers was good and it was about the right number of casks (fifteen) for a five hour event. Plenty of time to mix and meet the crowd, taste some beers and then go back for more! I started with Port Townsend Boatyard Bitter which was a good example of an English ale. I was steered to the very smooth and more'ish Vancouver Island Doppleweizen. This was dark and toasty like a Dunkel, but with the huge maltiness of a Dopplebock. This was a kind of hybrid style of beer since it was made with German weizen (cloves, banana) yeast, and cask conditioned with East Kent Goldings hops. As I talked the beer warmed and the aroma and flavours became very noticeable. With lunch I had the very clean Spinnakers Kolsch with cranberries. This beer had a subtle berry aroma. The cranberries were sourced from local beekeeper Ned's cranberry bog. They were macerated in the brew kettle, and for the cask extra juice was added. In addition the beer was fermented four degrees C lower than normal for ales. And, for dessert I had the Big River Ginger Bread Man Beer, which was a very cakey amber, malty beer with orange, ginger and vanilla. Gary Lohin came through with another Wow! beer from Central City: Cascadian Ale was dark amber in colour with lots of Amarillo hops. Another Cascadian style beer was Howe Sound Brewing Gathering Storm Cascadian Dark I.P.A It is 6.8% ABV and dry hopped with Cascades. 100-Mile Diet fans would be proud of Salt Spring Island Ales Estate-Hopped Golden Ale. The Nugget and Cascade hops are grown only ½ mile away, and were harvested by the brewers and immediately vacuum packed and frozen ready for use.

There were also some unique beers to try. The R & B Cornucopia Golden Ale with chanterelle mushrooms won the best beer award at a recent harvest beer fest in Vancouver. Another interesting one was Crannog Ales Applejacked, a wild crab apple cider and ale blend, fermented for 3 weeks in the cask. It had a lovely cidery nose with a winery finish. For Dave Woodward's last appearance as brewer at Whistler Brewhouse he brought his Bear Arse Barleywine brewed in 2008. He had then aged it for six months in a bourbon oak barrel with Willamette hops. The cask was kräusened with brown ale and finished up at 10.6% ABV. (Dave is moving on to the new Tofino Brewing.) Lighthouse Brewing brought Bunker-A Double Robust Porter, a big beer at 8.8% ABV. Others included Big Ridge Porter conditioned with Rum soaked American oak chips, Russell Brewing Smoked Marzen, and Steamworks Brewing Pumpkin Ale (the beer that always sells out at the Great Canadian Beer Festival).

Gerry Hieter, of Great Canadian Beer Festival fame, recently hosted a Phillips Brewing/Ferris beer dinner at Ferris Upstairs Oyster Bar in Victoria. Owner and chef Dave Craggs performed wonders in the tiny kitchen/bar area and produced the most delicious dishes. All the accompanying beers were from Phillips Brewing. Gerry introduced Matt Phillips and the evening kicked off with Phoenix Gold Lager. The first course was a surprise. Normally I would not be a fan of something called Roasted Butter Nut Squash Bisque. However, what made this so good was the topping of Maple flavoured Crème Fraiche, and candied walnuts, and the accompanying Slipstream Cream Ale, which is an amber ale, smooth and malty with nutty and fruity flavours. The

salad course was a puff pastry with Chèvre Noir, and a slice of Granny Smith apple and honeycomb. The sweet and sour flavours went well with Blue Buck Amber Ale.

The first of the main courses was Moroccan spiced lamb with cumin, cinnamon, and other spices. An easy pairing for this was Instigator Doppelbock, Phillip's winter seasonal. This has a lovely malty aroma, and is sweet and strong enough to balance the spiciness of the lamb. Gerry and Dave went out on a limb when they challenged us by matching an IPA with fish! But it worked. Amnesiac Double IPA is one of my favourite beers (8.5 % ABV and tons of hops), and I would normally have put this up against beef or lamb, or a strong cheese. But the sablefish with preserved lemon, olives, capers and Marcona almonds had a salty crunchiness that stood up to the beer. Next came Dunkel braised beef shortribs on Gorgonzola polenta which needed a malty lager to go with them. The brisket had lots of caramelisation, and Phillips Dr. Funk Dunkel, with its nice malt and black cherry flavour went well with the meat and gravy. The finale was a match between French Esplette chilli truffles and Longboat Chocolate Porter. What a wow of a chilli aftertaste!

Incidentally, if you are in Victoria in mid-February, Ferris Oyster Bar (upstairs) is a good choice for a Valentine dinner, especially if you like beer!

Ferris Oyster Bar and Grill
536 Yates Street
Victoria, BC V8W 2Z6
(250) 360-1824

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R&B Brewing Company is proud to introduce their Spirit Chaser Sumatra Coffee Porter this November 2010. From the Aceh Gayo jungle of Sumatra to the urban jungle of East Vancouver our Salt Spring Coffee inspired SPIRIT CHASER Sumatra Coffee Porter is the perfect combination of single origin coffee and porter - Malty, roasty and chocolaty with a ruby black body. Check out the story behind the Spirit Chaser name at our R&B Brewing website, www.r-and-b.com

Spinnakers:

Spinnakers Über Blonde: Strong Belgian Style Ale

8.2% alc

Brewed with the finest malted barley, imported hops, a traditional Belgian yeast, and our own deep well pure mineral water.

Spinnakers Über Blonde: Strong Belgian Style Ale - now available

8.2% alc

Like a Belgian Pale Ale, this strong version is pale to golden in color. Expect a complex and powerful ale, yet delicate with rounded flavors and big, billowy, rocky, white head. Malt character is distinctively Belgian, soft and fruity with hop flavor and aroma within the low range and artfully balanced.

Spinnakers Festive Saison - available December 15

5.5% alc

Saison, from the French for season, derived from seasonal brews of French speaking areas of Belgium, this beer celebrates the winter solstice, returning longer daylight hours, good friends and camaraderie. Best of the season!

Style Description:

Saisons are sturdy farmhouse ales that were traditionally brewed in the winter. Not so long ago it was close to being an endangered style, but over recent years there's been a massive revival; especially in the US. This is a very complex style; many are very fruity in the aroma and flavor. Look for earthy yeast tones, mild to moderate tartness. Lots of spice and with a medium bitterness. They tend to be semi-dry with many only having a touch of sweetness.

Spinnakers Happy New Beer - available December 22

4.5% alc

This is possibly Spinnakers' most local beer made to date. Happy New Beer is a Belgian style Witbier, brewed with Mike Doehnel's malted wheat & barley from the Saanich Peninsula, Saanich grown coriander, Cliff Leir's (Fol Epi bakery) bran and Silk Road Tea's Chamomile tea.

Style Description:

Witbier, white beer, (French: la bière blanche), or simply witte is a barley/wheat, top-fermented beer brewed mainly in Belgium. It gets its name due to suspended yeast and wheat proteins which cause the beer to look hazy, or white, when cold. It is a

descendant from those medieval beers which were not brewed with hops, but instead flavoured and preserved with a blend of spices and other plants, mainly of coriander, orange, bitter orange, and hops. The taste is therefore only slightly hoppy, and is very refreshing in summer. Witbiers can have a somewhat sour taste due to the presence of lactic acid. The suspended yeast in the beer causes some continuing fermentation in the bottle.

COMING SOON (mid December)!

Spinnakers Festive Saison

5.5% alc

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Bryan and a fellow he knows from the Royal Victoria Yacht Club, have purchased an industrial building in Port Hardy for a brewery. I think it's a very large storage unit or may in fact be two or more that they can join together. The plan is to produce beer for distribution as far south as Campbell River (at least initially) as well as throughout the rest of the north island. They're currently looking for a professional brewer and have or are just about to, purchase a used production line. They hope to get beer on the market this Fall. They'll still live in Victoria but I guess will take turns going up island to oversee things once production is underway.

Spinnakers cask festival

Big Ridge Rum-spiced porter 6.5% ABV. It's our Porter infused with spices and conditioned with Rum soaked American oak chips

Big River Brewpub Ginger Bread Man Beer An exquisite amber, malty bready beer with orange, ginger and Spices

Central City Brewing Cascadian Ale Dark amber in colour with lots of hops. 6 % alc/ vol. Amarillo dry hops in the bouquet

Crannog Ales applejacked wild crab apple cider/ale blend, fermented for 3 weeks in the cask. It has a lovely cidery nose, a winery finish, carried in a mild ale base

Driftwood Brewery Blackstone Porter This is a London style porter distinguished by a bittersweet chocolate and coffee character that comes from a select blend of caramel, black & chocolate malts

Howe Sound Brewing Gathering Storm Cascadian Dark I.P.A A West Coast style dark ale dry hopped with cascades hops. It is 6.8 % alc/vol

Lighthouse Brewing Bunker-A Double Robust Porter a Grand Rutherglen Tokay and dark rum soaked Imperial Porter. 8.8% abv

R & B Brewing Cornucopia Golden Ale a chanterelle mushroom beer - won the best beer award at a recent harvest beer fest in Vancouver

Russell Brewing Smoked Marzen A classic Bamberg Rauch Marzen brewed with beechwood smoked malt, fermented with bavarian lager yeast, and lagered for 2 months

Salt Spring Island Ales Estate-Hopped Golden Ale Our award-winning Golden Ale finished with whole-cone Nugget and Cascade hops from our Fall 2010 harvest. This ale boasts a nutty flavour, citrus notes and beautiful golden colour

Spinnakers Kolsch w/Cranberries Appearing like a pilsner, Kolsch is a delicate, gently fruity, a slightly sweet malty beer. The cranberries were sourced from beekeeper Ned's cranberry bog. 4.8%

Spinnakers Brown w/ Tcho cocoa nibs Our popular nut brown ale has been infused with ground TCHO cocoa nibs that have been boiled in our nut brown ale.

Steamworks Brewing Our Pumpkin Ale is a rich, malty spiced ale that is brewed with 100 lbs of pumpkin. We add pureed pumpkin to the mash and pumpkin pie spices to both the kettle and the serving tank. 6.5% alc

The very smooth and more'ish Vancouver Island Doppleweizen was dark and roasty like a Dunkel, but with the huge maltiness of a Dopplebock. This beer was fermented with a traditional German weizen (cloves, banana) yeast, and finished off with four weeks of cask conditioning, using handfuls of locally grown East Kent Goldings hops.

Whistler Brewhouse Bear Arse Barleywine Aged in bourbon oak barrel with Willamette hops. Kräusened with brown ale. 10.6% alc

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seasonal. This has a lovely malty aroma, and is sweet and strong enough to balance the spiciness of the lamb. Another interesting challenge was matching an IPA with fish! But it worked. Amnesiac Double IPA is one of my favourite beers (8.5 % ABV and tons of hops), and I would normally have put this up against beef or lamb, or a strong cheese. But the sablefish with preserved lemon, olives, capers and Marcona almonds had a salty crunchiness that stood up to the beer. Next came Dunkel braised beef shortribs on Gorgonzola polenta which needed a malty lager to go with them. The brisket had lots of caramelisation, and Phillips Dr. Funk Dunkel, with its nice malt and black cherry flavour went well with the meat and gravy. The finale was a match between French Eslette chili truffles and Longboat Chocolate Porter. What a wow of a chilli aftertaste!

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Tom Robbins and the Beer Fairy

B Is for Beer

By Tom Robbins, published by Ecco (HarperCollins, NY), 2009
Hardcover, \$17.95, 125 pages

This book is magic. However, I should caution you, if you don't believe in the Beer Fairy, then don't read any further. After all, as it says on the cover, this is a Children's Book for Grown-ups, or, was that a Grown-up Book for Children? Bestselling author, Tom Robbins, must have written this book on a whim as it is unlike anything that he has written before. He writes through the eyes of Gracie, a precocious, intrepid but wise five-going-on-six year old, who lives with her distracted mom, and thoughtless philandering dad. My favourite character in the book is her eccentric and free spirited Uncle Moe, who educates Gracie on the realities of life in general, and on beer in particular. The star of the story, though, is the Beer Fairy who shows up halfway through the story to take Gracie on a trip through the world of beer. There is a plot to the tale, but this book is really a whimsical textbook on brewing beer, albeit a funny one. Robbins manages to weave in lots of beer facts, and quite a lot of philosophy about beer drinking. The book is not perfect: a little nit-picking is what a reviewer has to do. Robbins describes malt as being "crushed into a fine powder". (I can just imagine brewers just cringing at the thought of cleaning out that mash tun!) However, if you want a witty, irreverent fairy tale for adults interested in beer, this is it. Cheers, Mr Robbins!



News Release

For Immediate Release:

Brewing up Gold - Local brewer awarded medals at Canadian Brewing Awards!

Victoria, BC (September 12, 2011) –

On Friday September 9th 2011, brewers and brewery representatives from all over Canada waited anxiously for the 2011 Canadian Brewing Awards gala and medal presentations, hoping to take gold, silver or bronze tap handle medals back to their respective breweries.

Victoria B.C. based, independent brewer Vancouver Island Brewery, was awarded three medals in several categories in this year's competitive and prestigious brewing competition. Gold medals were awarded to Hermannator Ice Bock in the Bock Traditional German Style, and to Sea Dog Amber Ale which won in the North American Style Amber/Red Ale category. To round out the awards, Hermann's Dark Lager was awarded a silver medal in the North American Dark Lager category.

"The level of brewing quality continues to rise across Canada and this event is a great showcase of the talent and strength of the craft brewing movement in Canada", stated Jim Dodds, General Manager at Vancouver Island Brewery. "We are very lucky to have a dedicated and passionate group of brewers at our small brewery who live to brew great beer everyday for our customers. We are extremely proud of these beers and their accomplishments."

The Canadian Brewing Awards have emerged as the premiere competition for judging the quality of Canadian brewed beer. The contest is the only truly national competition that invites breweries from across the country to compete in a blind tasting to see who brews the best beer in 31 style categories.

A Canadian Brewing Award medal is now a widely recognized symbol of brewing excellence in Canada. A panel of approximately 20 Certified Beer Judges (BJCP) consider five criteria: aroma, appearance, flavour, mouth-feel, and overall impression.

About Vancouver Island Brewery:

In 1984 Vancouver Island Brewery started with the mission of crafting local, all natural craft beers for locals to enjoy. Beginning with the careful selection of the finest quality ingredients, we use skill and patience to handcraft our family of ales and lagers in small batches. Our goal is to bring our passion for craft beer to the brewery each day and brew unique, flavourful beer for you to enjoy. Our premium brands include: Spyhopper Honey Brown, Piper's Pale Ale, Hermann's Dark Lager, Vancouver Islander Lager, Sea Dog Amber Ale and Double Decker IPA.

Media contact:

Rob Ringma
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(250)-686-5257

First BC Craft Beer Month

The first **British Columbia Craft Beer Month** (BC CBM) was October this year. During the month over 110 beer related events took place in BC, from Victoria and Vancouver to Smithers and Salmon Arm. The BC Craft Brewers Guild has put together two sampler packs. The beers in the 12 bottle pack are from Phillips, Vancouver Island, Whistler, Dead Frog, Tree and Nelson, and those in the 12 can pack are from Cannery, Central City, Mt Begbie, Lighthouse, Russell, and Fernie breweries.

A few events took place as a prelude to BC CBM. **Unibroue** hosted a beer dinner at the elegant Marina Restaurant in Oak Bay the evening before the Great Canadian Beer Festival. Chef Matt Rissling and Unibroue Sommelier Sylvain Bouchard worked hard producing appetisers, four main courses, and a dessert to match the many Unibroue beers being poured that night. The welcoming drink was a Blanche de Chambly beer cocktail. The bar staff had started by making a bitter based on the flavour profile of Blanche de Chambly. Dried lemon peel, dried orange peel, coriander, and Horace root were soaked for a few weeks in over-proof alcohol. A couple of drops of the bitters were shaken in with St. Germain elderflower liqueur, Beefeater gin, and fresh squeezed lemon juice. About two ounces of this were mixed with five ounces of Blanche de Chambly, and the glass garnished with an orange slice. After that, cold smoked pork tenderloin was paired with Ephemere Cassis. Braised pork shoulder was paired with Ephemere Apple, steelhead trout matched La Fin du Monde, and spiced lamb ragout was paired with Maudite. This was all topped with Fig Newton with ice cream and malted truffle accompanied by Trois Pistoles. An outstanding evening! (However, beware of drinking heavy Belgian style beers the night before one has to work on the opening day of the GCBF!)

Spinnakers and the University of Victoria hosted **Dr. Patrick McGovern** in late September. Dr. Pat is perhaps best known in the beer world for working with Sam Calagione of Dogfish Head on Midas Touch, Chateau Jiahu, Theobroma, and other beers based on bimolecular archaeological evidence. The dinner to launch Dr. Pat's visit was at Spinnakers Brewpub, with each course matched with an ancient beverage. After an aperitif of cask conditioned King Tut's Tipple, made with emmer wheat and barley, fig and anise, a salad was paired with Venturi Schulze simmered wine. This was followed with trout paired with Merridale Cidery's Scrumpy cider, and then local venison was paired with Spinnakers Tsarist Stout. Dessert was paired with Tugwell Creek's vintage sac mead (a sweet distilled and fortified mead). This was a North English type of mead, made with 2008 wild blackberry and fireweed honeys, and spices. It was aged in French oak barrels for two years, and was amazing!

Among the inaugural events for BC CBM on October 1st was **Hopoxia**, a "Celebration of Hops". Brewers from all over the Province converged on the Phillips back parking lot armed with their favourite hop-infused beers. Some brought special casks, although Hopoxia was not organised as a cask festival.



R&B Brewing sent a cask of their new East Side Bitter, a bronze medal winner at the recent Canadian Brewing Awards. Howe Sound brought Devil's Elbow IPA, a very good beer at 6 percent ABV and 68 IBU's, and Craig Street from Duncan had a Special Pale Ale on tap. Harley Smith, brewer at Longwood Brewpub in Nanaimo, brought a cask of his IPA which he had dry hopped with Nugget and Galena from Port Alberni. Tree had a cask of Hop Head Double IPA, and the Whistler Brewing bunnies were on hand to pour Black Tusk Ale. Wolf Brewing's brewer Glen Lamontagne has tweaked some of the old Fat Cat recipes mostly switching from New Zealand to Yakima hops. His IPA was dry hopped with Columbus and cascades.

This is the third year that **Phillips Brewing** has made an annual charity Benefit Brew. Online voting led to the Ancient Forest Alliance being selected as this year's charity. The beer is called Ancient Brown Ale, and the recipe includes blueberries as an extra flavour. Phillips also has introduced an India Pale Lager, called the Eternal Optimist.

Driftwood Brewery Sartori Harvest IPA is a wet hopped IPA available now. The staff of Driftwood make an annual trip to the Sartori Cedar Ranch in Chilliwack, east of Vancouver. They pick the hops (Centennial this year) and race back to Victoria to their brew kettle. A wort made from malted barley from Vancouver Island artisan maltster Mike Doehnel is waiting steeping, making this a true BC harvest beer.

As part of their contribution to BC Craft Beer month, **Spinnakers** held their annual Cask Festival in October. Eighteen casks were available for tasting on a very enjoyable Saturday afternoon. I started with Dead Frog's Pale Ale dry hopped with Nelson Sauvignon hops from New Zealand. The hops gave this beer a delightful grapefruit aroma and flavour with overtones of the Sauvignon Blanc wine that gave the hop variety its name. I followed this with the excellent Pale Ale from Tofino Brewing made with handpicked Cascade hops from Port Alberni. Other interesting beers followed: a Double Rye IPA brewed by Daniel Knibbs, Granville Island's fresh hopped ESB, Swans ESB dry hopped with Nugget, Willamette and Simcoe hops, and R&B's Double Devil (a dry hopped Imperial pale ale). I tried the pumpkin beers, but I'm not crazy about this style of beer. Howe Sound's was Fireball infused Pumpkinator, which was a hit with those who love masses of cinnamon flavour.

After this I went for a change of pace. Canoe Brewpub's new brewer, Daniel Murphy, had brought Chilli-Vanilli Brown Ale and it was one of the best beers at the festival. I'm always a bit leery of chilli beers, having had a bad experience with one at the Oregon Brewers festival a number of years ago. The chilli aftertaste from that one lasted through dinner that evening, and on into breakfast the next day. However, everyone was raving about the Canoe version, so I risked it. First came a great vanilla aroma, then on tasting, an obvious hot flavour mixed with the caramels of the Brown Ale and

the vanilla. When all was over there was a subtle burn left that was not at all overwhelming.

I went on to something contrasty: Storm Brewing's sour Flemish Red Ale. This was a full bodied monster of a sour beer with its ABV of 11%, and a hop rate of 45 IBU's. The beer is brewed with pale malt and a small amount of crystal malt and roast barley, and is hopped with Columbus, and elderflowers. The yeasts are the regular Storm brewing ale yeast with a Lambic slush. Brewer James Walton said that it is aged in oak barrels for at least a year. The beer is interesting with a not very subtle sourness, and a residual sweetness, reminiscent of Rodenbach. Although I really liked this beer I had to follow it with a something full bodied. Vancouver Island Brewery's Hermanator is their annual winter ice-bock. This 9.5 percent ABV beer is aged for three months at a very low temperature. It is a relatively simple recipe: caramel and chocolate malts with Cluster and Saaz hops. The cask version was wonderful.

Phillips Brewing's cask was "10", the amazing 10th Anniversary 10 percent ABV Imperial IPA. Crannog Brewery Blackcurrant Ale with molasses and chocolate was a disappointment to brewer, Brian MacIsaac. He said that it "didn't turn out the way that they had expected!" Dustin Sepkowski of Central City Brewpub brought a lovely pale ale flavoured with Juniper, freshly picked in the Williams lake area of northern British Columbia. Salt Spring Island shared some of brewer Murray Hunters 1000th brew; the cask was called Harvest Moon. This was an estate hopped ESB with organic hops picked in early October on the night of the Harvest Moon

Spinnakers Brewpub had two casks. The first was their Harvest Ale which is mainly Maris Otter with Vienna malt and hopped with a variety of hops grown by publican, Paul Hadfield, at the family property in Sooke. The cask was fresh hopped with Cascade hops. The other was their magnificent Northwest Ale, made with Maris Otter, crystal and Munich malts, hopped with Citra, Century, and Cascade hops. The cask of NW Ale was hopped with fresh Chinook and Cascade hops to make a really interesting beer.

I have dwelt at length on the Spinnakers Cask Festival as it was one of the most interesting cask festivals that I've been to in a long time. The brewers participating were creating appealing beers, without subscribing to the I've-brewed-something-you-wouldn't-want-to -drink school. Storm's sour Flemish Red Ale is the result of many years of brewing by James Walton, and it was nice to see newcomer, Daniel Murphy exercise restraint in his Chilli-Vanilli. Many of the beers present did not get much more than a mention because they were classics, and did not need any more praise than being recognised as such..

The final event of the British Columbia Craft Beer Month was the tapping of the last cask of Phillips "10" on Halloween night at the Beagle Pub in Cook Street Village, Victoria. And so ended a very hectic month!

John Rowling has nearly a quarter of a century testing and tasting the BC Beer scene. He can be reached at carol.and.john.rowling@gmail.com

Hop Spots update Jan 2011

Add:

COMOX

MB Surgenor Brewing 250-339-9947 861 Shamrock Place

VANCOUVER

S Brewery Creek 604-872-3373 3045 Main Street

P St Augustines 604-569-1911 2360 Commercial Dr

VICTORIA

BP The Moon Under Water Pub Brewery 250-380-0706 350B Bay St

S Liquor Plus 250-385-6736 2915 Douglas Street

#2 – 836 Devonshire Road
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PRESS RELEASE

NAVIGATOR DOPPELBOCK

Lighthouse Brewing Company is proud to announce the release of our newest beer. Navigator Doppelbock is the second 650mL offering in our “Small Brewery-Big Flavour” series and is only available for a limited time. It will be released to private retailers on December 1, 2010.

Navigator Doppelbock is a traditional strong dark lager, brewed with a Munich malt base for richness and depth of flavor. Navigator was hopped with restraint and cold fermented with our true lager yeast to showcase the quality ingredients and the craftsmanship of this beer.

Lighthouse Brewing Company is a Victoria B.C. premium craft brewery dedicated to producing unique, high quality, non pasteurized beers. To learn more about Lighthouse Brewing please visit us on the web at www.lighthousebrewing.com. Label artwork for Navigator was provided by Victoria B.C. artist Marty Machacek.

Malts: Pilsner, Munich, Vienna, Crystal, Chocolate
Hops: Perle, Mt. Hood
A.B.V.: 8.5
O.G./F.G.: 1.078/1.013
SRM: 20
IBU's: 29

For review samples or additional product information please contact John Fitterer, Sales and Marketing Manager, Lighthouse Brewing at 250-383-6500 or jfitterer@lighthousebrewing.com



Media Release September 15, 2011

Uncork the Past with the Indiana Jones of Ancient Ales, Wines and Extreme Beverages

For at least one person, the quest for the perfect drink involves archaeological discovery, molecular and DNA sleuthing, and the texts and art of ancient civilizations. You probably won't be too surprised to hear that he has quite a story to tell. Dr. Patrick McGovern, the Scientific Director of the Biomolecular Archaeology Laboratory for Cuisine, Fermented Beverages and Health at the University of Pennsylvania Museum in Philadelphia is sharing his discoveries and passion about the origins of ancient beverages in Victoria during three different events sponsored by the University of Victoria's Department of Anthropology and the Division of Continuing Studies, and Spinnaker's Brewpub. According to Dr. McGovern, whether it be mind-altering, medicinal, a religious symbol, a social lubricant or artistic inspiration, fermented beverages have not only been a profound force in history, but they may be fundamental to the human condition itself.

On Sept. 25, Spinnakers Brewpub will be hosting an "Uncorking the Past" dinner with Dr. Patrick McGovern. Spinnakers will be serving a delicious four-course meal which has been carefully paired with four ancient beverages. Dr. McGovern will be discussing and explaining the history and science behind each beverage as it is poured.

The following evening features a presentation by Dr. McGovern at the University of Victoria. During this three hour presentation, Dr. McGovern will take you on a fascinating odyssey from our earliest times when early humanoids probably enjoyed a wild fruit or honey wine to modern times and the recreation of ancient ales. He will describe the domestication of plants including the grapevine in the Middle East, rice in China and cacao in the New World outlining the processes and discoveries in making and preserving wines, beers and other "extreme fermented beverages".

An intensive four session course will be offered during the evening from Sept. 27-30 for those who are interested in the origins and practice of fermentation. This course will focus on topics such as the chemical identification and cultural implications of ancient extreme fermented beverages and the archaeological and chemical hunt for the origins of viticulture, wine and beer.

Tickets for the dinner at Spinnakers are available at Spinnakers Brewpub & GuestHouses. www.spinnakers.com; tel: 250 386-2739.

Register for "The Archaeological and Chemical Hunt for the Origins of Wine, Beer and Extreme Fermented Beverages (Sept. 26) and "Uncorking the Past" (Sept. 27-30) with the Division of Continuing Studies at the University of Victoria (www.continuingstudies.uvic.ca; tel:250 472 4747).

Media Contacts:

UVic: Heather McRae, Program Director, Division of Continuing Studies (tel) 250 721-8572 or hmcrac@uvic.ca
April Nowell, Associate Professor, Department of Anthropology, (tel) 250-721-7054 or anowell@uvic.ca

Background information on Dr. Patrick McGovern is available at:

<http://www.penn.museum/sites/biomoleculararchaeology/>

He can be contacted for interviews at: (tel) 215 898 1164 or email: mcgovern@sas.upenn.edu

Dr. Patrick McGovern is a pioneer in the emerging field of molecular anthropology and the author of a number of books and articles including, *Uncorking the past: The quest for wine, beer and other alcoholic beverages*.

In his presentations, Dr. McGovern will illustrate the biomolecular archaeological approach by describing the discovery of the most ancient, chemically-attested alcoholic beverage in the world, dating back to about 7000 B.C. Based on the analyses of some of the world's earliest pottery from Jiahu in the Yellow River valley of China, a mixed fermented beverage of rice, hawthorn fruit/grape, and honey was reconstructed. The laboratory's most recent finding is a fermented beverage made from the fruit pod of the cacao tree, as based on analyses of ca. 1200 B.C. pottery sherds from the site of Puerto Escondido in Honduras. As the earliest chemically attested instance of chocolate in the Americas, this beverage might well have been the incentive for domesticating the cacao tree. Like grape and rice wine, chocolate "wine"—in time made only from roasted beans—went on to become the prerogative of royalty and the upper class, and a focus of religion. Some of these beverages, including the earliest alcoholic beverage from China (Chateau Jiahu), the mixed drink served at the "King Midas funerary feast (Midas Touch), and the chocolate beverage (Theobroma), have been re-created by Dogfish Head Brewery, shedding light on how our ancestors made them and providing a taste sensation and a means for us to travel back in time.

Phoenix Gold Lager

Roasted Butter Nut Squash Bisque with Maple Crème Fraiche and Candied Walnuts
Slipstream Cream Ale

Ash Ripened Goat Cheese with Apple Chevre Noir and Honeycomb
Blue Buck Amber Ale

Morroccan Spiced Lamb on Saffron Couscous with Spicy Harissa and Fresh Mint
Instigator Doppelbock

Sablefish with Preserved Lemon, Olives, Caperberries and Marcona Almonds
Amnesiac Double IPA

Dunkel Braised Beef Shortribs on Gorgonzola Polenta
Dr. Funk Dunkel

Espelette Chili Truffles
Longboat Chocolate Porter








STOCK
RECEIVING ROOM
EMPLOYEES ONLY



WHISTLER
BREWING COMPANY

BLACK TUSK ALE
FROM THE ORIGINAL 1989 RECIPE



Menu:

Uncorking The Past

We started with wild salmon canapés, paired to a cask of fig & anise infused Spinnakers King Tut's Tipple (brewed with emmer wheat). This was followed by a green salad tossed with Spinnakers barley wine vinaigrette topped with malt vinegar pickled figs, roasted hazelnuts & pork belly lardons, and Salt Spring Island Cheese Co.'s blue cheese. This was paired to Venturi Schulze Brandenburg No. 3, a sweet nine percent dessert wine with rich earthy caramel notes. The grilled Sooke trout was paired to Meridale Cider's Scrumpy, a true very dry puckerish tannic cider.

Sidney Island venison & Spinnaker's stout pottage on a multigrain 'trencher' with butter braised Eaglepaw Organic's kale & cardamom scented Saanich Organic's turnip whip

Paired to Spinnakers Tsarist Stout

Sweetened oat cake with ginger ice cream & preserved Oldfield Farm's raspberries

Paired to Tugwell Creek's Melomel mead

Unibroue Evening of Beer & Food

Thursday September 8, 2011

Hosted by Unibroue's Sommelier: Sylvain Bouchard

Chef Matt Rissling

Crispy smoked oyster,
Dungeness crab salad po' boy
coriander pickled white cucumber and heirloom carrot
brioche roll paired with Blanche de Chambly

Coffee cured, cold smoked pork tenderloin,
seared Qualicum scallop
couscous, mint and shiso leaf salad
onion and beer relish with Ephemere Cassis

Braised pork shoulder
local savoy cabbage and apples, butter roasted Italian chestnut with Ephemere Apple

Roasted Lois Lake steelhead trout
toasted barley, roasted nectarines, cherry and beer gastrique paired with La Fin du Monde

Le Fetard agnolotti, Moroccan spiced lamb ragout
heirloom tomato, Murray River salt with Maudite

Local fig 'Newton',
house cherry ice cream, malted truffle matched with **Trois Pistoles**



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**Crispy smoked oyster,
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Ephemere Cassis



Braised pork shoulder

local savoy cabbage and apples, butter roasted Italian chestnut

Ephemere Apple



Roasted Lois Lake steelhead trout

toasted barley, roasted nectarines, cherry and beer gastrique

La Fin du Monde



Le Fetard agnolotti, Moroccan spiced lamb ragout

heirloom tomato, Murray River salt

Maudite



**Local fig 'Newton',
house cherry ice cream, malted truffle**

Trois Pistoles



FAT CAT REBORN AS A WOLF

Vancouver Island's Fat Cat Brewing has morphed into **Wolf Brewing Company**. Brewery owners Bunny Goodman and Rob Haseloh retired after 11 years of brewing, and have sold their Nanaimo brewery to two young couples. Mill Bay's Jennifer Lewis and Travis Findlater are two of the new owners of the brewery. Jennifer said that while the beer recipes will remain the same under new ownership, the name of the brewery will be changed to Wolf Brewing Company. "Right now, we're just learning the brewing process". Rob Haseloh will be staying on until August training the new brewers.

The Bear is back! Dave Beardsell, founder of Bear Brewing in 1993, is back brewing in Kamloops. Dave, who sold Bear Brewing in 2003, has opened the **Noble Pig Brewhouse & Restaurant**, a brewpub in the heart of downtown. Dave is the beer guru, while his partner Richard Marken, is responsible for the rest of The Noble Pig. (The Inspiration for the pub's name comes from Dave and Richard's favourite New York gastro pub, the Spotted Pig.) Dave confesses to being passionate about beer, and says that this, for him, is the best part of the business. Dave is currently "playing with trying different yeasts which is a lot of fun!" So far Dave has brewed nine different house beers, which are all on tap. He said that he would like to introduce a few guest beers eventually.

Housed in the former River's Nightclub premises attached to the Thompson Hotel and Conference Centre, the new establishment has 210 seats. A unique feature of the seating is that part is licensed as "liquor-primary" and the other smaller section is "food primary". In other words, it is licensed for family dining. Until now the BC LCLB has always insisted that in any licensed establishment these two areas should be visually separate.

Even though Dave is brewing great beers, he insists that they want customers to come for the food as much as for the beer. To this end chef Darcy Bolger has done a great job of creating an interesting and diverse menu. He has managed to do this by including Dave's beers in almost all his dishes, including the Chocolate Porter Cake for dessert! Customer favourites include the crispy deep-fried pickles, and the mussels with Chorizo sausage. Another innovation is Stuffed Yorkshire Puddings filled with thin slices of roast beef, creamy horseradish, and green onions for garnish.

There are a number of interesting spring releases in British Columbia. **Driftwood Brewery** has come up with a Flanders Red, and are releasing a saison brewed with nothing but 100% locally grown and malted barley called Cuvee D'Hiver. This is a pale, golden effervescent beer with a fruity nose balanced with a sweet malt profile and tangy finish. Driftwood's Wizard of Wort, Jason Meyer says; "Our aim with this ale is to capture some of the unique qualities of this very special island-grown malt. This is the closest we've come yet to being able to say we've brewed a beer that exhibits terroir." Also coming soon is Singularity Russian Imperial Stout aged in Kentucky Bourbon barrels. This will be followed later with Driftwood's Naughty Hildegard's ESB. This year's Naughty is hopped only with East Kent Golding and Fuggles.

Canoe Brewpub's Let'er Run Espresso Stout is back! This is an Irish style stout at 5.2 percent ABV. The stout is made with seven grains: Pale and Carastan malts, roasted barley, chocolate and black malts, flaked barley, and wheat, together with fuggle hops all the way through. As brewer Sean Hoyne says, "This beer is not about the hops, it's about the coffee". Sean was joined by Shane Devereaux, owner of Habit Coffee, and worked until 2 a.m. adding hundreds of shots of espresso as the beer is moved over to the serving tank. Sean pointed out that Victoria's top barista's made sure the coffee is absolutely fresh when it goes into the stout, and that the coffee does not age in the conditioning tank with the stout. The amazing aroma is testament to their efforts.

Spinnakers will be launching a new beer this summer: Northwest IPA with Magnum & Citra hops. Cascade hops were used both for bittering and in the hopback which is sure to please the hopheads out there. Starting with a gravity of 1058 the beer finished out at 6.2% ABV. We recently tried a cask conditioned preview and it's a wow of a beer! Despite the high hopping rate this is a well balanced beer.

Also on tap recently, Tommie Grant's brewing crew came up with TCHO chocolate ale. They used a mild brown ale base to allow the chocolate flavours come through. They used chocolate from San Francisco based TCHO, and conditioned the beer on 10lb of nibs for a week. When the desired flavor was reached, they racked the beer to a second conditioning vessel, leaving the bulk of the nibs behind. What resulted was tremendously drinkable, yet very chocolaty ale.

Alan McLeod reports that **Nelson Brewing** is releasing Harvest Moon Organic hemp Ale in 6pack cans in April and on into the summer. This is the beer that won the Bronze medal at the Canadian Brewing Awards 2010 in the Kolsch category. **Vancouver Island Brewing** has added a sixth beer to their portfolio. Named after Victoria's distinctive tourist buses, Double Decker IPA is their version of an English style IPA (6.5 ABV). This beer is golden amber in colour, and medium hopped. Galena hops were used for bittering and Cascades for aroma and dry hopping.

New from **Phillips Brewing** is their Hopbox IPA 12 pack. This box contains three bottles of each of the Hopcircle IPA, Krypton Rye PA, Growhop single hop series (Centennial hop this year), and Skookum Cascadian Brown Ale. (My favourite is the Krypton.) Also new is the Hoperation Tripplecross, a Belgian IPA, and Phillips Ginger Ale as a full time beer. Gone are the Surly Blonde, and Skookum in 650mL bottles.

Victoria's newest brewpub, **The Moon Under Water**, hosted its grand opening celebration for several days in February. Each day of the grand opening celebration featured one of four 80 litre nano-brews. These were a Chocolate Stout, a Brown Ale, (Northern Brewer hops only), an English-style India Red Ale (five additions of hops for bittering but no aromatics, 5.6 percent ABV, and a Raspberry Porter. Tranquility IPA, has been added to the three permanent beers in the pub. According to Ron Bradley, one of The Moon's brewers, it is "made in the time-honoured British style of the 19th century". Pale, Crystal 120 malts were used in the brew, and Cascade, Chinook, and

Columbus hops for bittering and dry hopping. It is a 5 percent ABV beer which is “high” for The Moon Under Water! “Our session beers are unique to Victoria. They have a different flavour profile. No one is doing what we’re doing,” co-brewer Don Bradley said.

Gary Lohin, Head Brewer at **Central City Brewing**, has released his award winning Imperial IPA. The beer is nine percent ABV and the original gravity was 21.2 deg/plato. It is made with floor malted Mariss Otter barley from the U.K., and Amarillo, Simcoe, Centennial and Magnum hops. "The Mariss Otter malt serves as a substantial backbone to the multiple hop additions used in the creation of this beer. It has also been dry-hopped twice for a true Double IPA, releasing an intense citrusy, resin aroma that intermingles with some sweet malt highlights," said Lohin. “We have matured this ale for over 3 months at the time of release, so the beer is highly drinkable”.

Central City also has released a special IPA brewed with a commemorative hop produced by Hopunion. The hop is called "Falconers Flight" and is a pellet made from nine different hop varieties. Lohin said, “We used it exclusively as a "single hop" beer, but I don't know if you could call it that if it contains nine varieties. However, the beer is delicious! It is different from my normal IPA in that I find it a little softer, and maybe a bit more hoppy, and not citrusy as my regular IPA. It is definitely a one-off beer that won't last long at our brewpub.” Lohin has also just racked an Imperial Porter into 2 different Bourbon oak barrels. One was from Makers Mark, the other from Jack Daniels. The plan is to keep it in oak for 4-6 months, with some left in stainless in case it is needed to blend it out.

Dates to remember: Vancouver Craft Beer Week May 6th – 14th 2011, and Great Canadian Beer Festival tickets go on sale July 23rd: check www.gcbf.com for details.

The Noble Pig Brewhouse & Restaurant
650 Victoria St, Kamloops, BC V2C 2B4 778-471-5999

Brew North



IAN COUTTS

How Canadians Made Beer and Beer Made Canada

Brew North

By Ian Coutts, published by Greystone Books, Vancouver, BC 2010
Softcover, \$24.95, 175 pages

Brew North is an excellent history of brewing in Canada. Ian Coutts, a well known Ontario author, has meticulously researched the stories behind such household names as John Molson, Thomas Carling, John Labatt, Prohibition, “beer parlours”, and “the stubby”. Whilst this is a very comprehensive book it is not a dry read (was that a pun?). Coutts is a very entertaining and witty writer, and, makes sense of a lot of recent Canadian brewing history. I arrived in Canada in 1962 to find that all the beers tasted the same and cost the same, yet brand loyalty made enemies of friends. I had not realised the intense rivalry that existed in the breweries across Canada. Prohibition was not dead in Canada although it had been repealed years before. There were no pubs in New Brunswick when I landed there: beer drinkers had to join one of the clubs in town! Beer was sold in stores that closed at noon on Saturdays, so bootleggers did a roaring trade all weekend! Ian Coutts gives the background to the development of this crazy situation. He brings us up to date through the battles and takeovers of the 1980’s and 90’s and manages to make these fascinating reading. Coutts is first and foremost a beer lover, and this is evident in the last chapter on the growth of brewpubs and craft breweries.

This a well crafted book, with an excellent bibliography. Coutts obviously spent a considerable time with Larry Sherk, one of Canada’s foremost breweriana collectors and historians, and with Ian Bowering who has an extensive collection of photographs. This brings to mind the wealth of photos of bottles, trays, mirrors, posters, labels and other collectables. I found this to be a bonus. Every page had something new. Indeed, if this book had been published without any text it would still be worth buying just for the illustrations.

John Rowling

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PRESS RELEASE

DECKHAND BELGIAN SAISON

Lighthouse Brewing Company is proud to announce the release of our newest beer. Deckhand Belgian Saison is the third 650mL offering in our “Small Brewery-Big Flavour” series and is only available for a limited time. This great new beer will be available in private retail stores on January 18, 2010.

Deckhand Saison is a rich, golden, Belgian farmhouse style beer. Pilsner and Vienna malts added with flaked wheat gives this beer a soft malt character while the unique attributes of a true Belgian yeast strain add spicy, peppery and fruity flavours. The acidic sourness and dry finish complement the noble hop character of Styrian Goldings hops. True to this artisan style of beer we present it unfiltered so that you can taste the full flavour of this complex and very satisfying brew. A stemmed tulip glass will enhance the aroma and support the large foamy head.

Lighthouse Brewing Company is a Victoria B.C. premium craft brewery dedicated to producing unique, high quality, non pasteurized beers. To learn more about Lighthouse Brewing please visit us on the web at www.lighthousebrewing.com. Label artwork for Deckhand was provided by Victoria B.C. tattoo artist Ryan Tree.

For review samples or additional product information please contact John Fitterer, Sales and Marketing Manager, Lighthouse Brewing at 250-383-6500 or jfitterer@lighthousebrewing.com



The judging for the **BC Beer Awards** took place in April at the Alibi Room, Vancouver. Judging was an interesting experience and a challenge to the taste buds. The results are revealed each year in May during Vancouver Craft Beer Week (vancouverbeerweek.com). We evaluated 165 entries from 27 British Columbia breweries. By and large, the quality of the beers was very good, with 16 breweries taking home awards. Driftwood won two Golds and four Silvers, Howe Sound won a Gold, a Silver and two Bronzes, and Central City won two Golds and two Bronzes. Four breweries won two Golds: R&B won with Raven Cream Ale (Session Beers) and Auld Nick Winter Ale (Scottish/Irish); Central City with Thor's Hammer Barley Wine (Strong Beers) and Red Racer Pale Ale (Pale Ales); Driftwood with Singularity (Stouts) and Blackstone Porter (Porters); and, Tree won with Hophead Double India Pale Ale (IPA's) and Raspberry Porter (Fruit Beers). Red Truck Brewing won a Gold with Big Black Bock (Special Lager), Mt. Begbie won with Bob's Your Dunkel (Wheat/Rye Beers), and Howe Sound won with MegaDestroyer (Specialty Beers). The Best-in-Show was Steamworks Pilsner, which won Gold in the Lager/Pilsner class. (The Best-not-in-Show was Central City Brewing Imperial IPA which somehow wasn't entered correctly – too bad, as it's a great beer!)

In March **Ottavio's Deli** from Oak Bay once again teamed up with **Phillips Brewing** to pair nine cheeses with nine of Matt Phillips brews: the "Battle of the Ages". The cheeses ranged from creamy Chèvre, to crunchy, salty, aged raw milk cheddar. There were some amazing and challenging taste combinations particularly the last two. Phillips 2008 Barley Wine was matched with English Blue Stilton, and the 2009 vintage, Deadhead, was matched with "Wigwam", a naturally smoked two year old cow milk cheese from Quebec. The evening finished with an antipasto selection of cured meats and accompaniments from Ottavio's.

The **Spinnakers Spring Firkin Festival** saw some great cask entries. Driftwood's Cuvee D'Hiver (6.5%ABV) was a Belgian farmhouse style brewed with 100% barley that was grown and malted on the Saanich Peninsula. This was a very good example of a Belgian Ale made with a special yeast. Howe Sound brought one of their regular beers, Total Eclipse of the Hops (8% ABV), but this cask was dry hopped with Cascade and Amarillo. Longwood Brew Pub in Nanaimo sent their Pacific Northwest Pale Ale, hopped entirely with hops (Galena and Cascade) grown in the Alberni Valley at Beardale Bitters and Aromatics Farm. (They are entering their third year of hop growing and are committed to rekindling the commercial hop market on Vancouver Island).

Claire Connolly, brewer at Big River Brewpub in Richmond, brought a cask of her Pink Grapefruit IPA. She used Northern Brewer and Bullion hops for bittering, and Cascade and Centennial for aroma and conditioning. She added commercial grapefruit juice, and, deciding that this was not enough, squeezed some whole grapefruits to give the cask that extra zest. The result was a surprisingly good refreshing beer. Claire Connolly has been a brewer at Big River for one year (she was formerly at Turning Point Brewery).

Hops were a feature of many of the casks. Central City's Dry Hopped Red Racer IPA was over the top as expected (lovely!). The cask of Lighthouse Brewing's Rip Tide Pale Ale was dry hopped with New Zealand Riwaka (D Saaz) hop flowers. Russell's ESB was dry hopped with organic Mt Hood hops from Chilliwack. And Spinnakers had a Northwest Ale steeped with Magnum hops and dry hopped with Citra Hops.

Among the more "creative" brews was R & B's. "The Baconator!" (or The Dark Snout Oatmeal Stout) was Dark Star Oatmeal Stout infused with 2 lbs of bacon and smoked water. Vancouver Island brought a cask of El Diablo Jalapeño Rauchbier (6.6%), a sweet, smoky ale brewed with dark crystal and smoked malts, and made with fresh green jalapeños. These gave the beer a great aroma and some heat. However the beer was not an endurance test but a very pleasant spicy hot beer. Spinnakers had a couple of unusual beers. Their Bourbon Barrel Aged Saison was infused with pink peppercorns soaked in Victoria Spirits' Left Coast Hemp vodka. The pink peppercorns are very sweet and gave the beer a unique flavor. Junior brewer Aram Heinze's cask beer was called Peppermint Patty, and was an ale made with TCHO Chocolate with the addition of Silk Road Tea West Coast Peppermint Tea. Saltspring Island Ales had a cask of Golden Ale with elderflower & dried fruit (raisins). Brewer Murray Hunter said that not all the brewery's malts are organic yet, but the pale malt from Gambrinus Malting is.

The winner of the people's choice was Spinnakers Barrel Aged Saison with Salt Spring Island Ales Golden Ale tied with Spinnakers Northwest Ale in second place. Third place was a tie between Aram's Peppermint Patty and Driftwood's Cuvee D'Hiver.

Also at Spinnakers', on April 28 Head Brewer, Tommie Grant, tapped a 20 litre cask of Discovery Ale. This new beer is a 3.8% low gravity session ale in honour of a similar beer released with Northern Brewer hops that went into space with the crew of the Space Shuttle Discovery in 1992. After completing 128 orbits of Earth and 3 million miles, these hops were used in Spinnakers' "Discovery Ale" an Extra Special Bitter at the time. The full Discovery crew, including Dr. Roberta Bondar attended the launch of this once in a lifetime brew on April 28, 1992 at Spinnakers.

In April five of BC's top female brewers pooled their talents to collaborate on a special 'all women' brew in the name of raising the profile of women who make (and drink) beer. The collaboration brew was made by Rebecca Kneen, brewer at Crannóg Ales, Sorrento, Claire Connolly, of Big River, Heather Kilbourne & Becky Julseth, of Salt Spring Island Ales, and Aly Tomlin, veteran Vancouver brewer-at-large. The brew which took place at Big River was an organic Cherrywood-Smoked Saison.

"Expect a bold beer which will tempt everyone - even men!" said Rebecca Kneen. Some of the Smokin' Cherry Bomb Saison was available during Vancouver Craft Beer Week. This is the first time female brewers in BC have come together to brew collaboratively, but it likely won't be the last.

"We're interested in forging more of a network between female brewers and creating support for women in the industry. We're also interested in creating

educational opportunities for women in brewing. This is our first project together. We hope to do more,” said Claire Connolly.

Summer Sips: **Driftwood** have released their seasonal, Spring Rite Local Malt Abbey Ale. It is 7%abv, hopped with Amarillo and fermented with their Brasserie D'Ouchouffe yeast, then charged with brettanomyces prior to conditioning. It's a bit funky now and should become more so with time. It is their second release of a brew made with Mike Doehnel's Saanich grown and malted barley. Jason Meyer, Wizard of Wort at Driftwood, says "It is 95% island malt; we had to throw in a bag of Crystal Malt. We will be releasing this year's incarnation of Belle Royale In June which will see a bit more cherry character, as well as brettanomyces, which we will be harvesting from the Spring Rite!"

At **Spinnakers'** on April 28 Head Brewer, Tommie Grant, tapped a 20 litre cask of Discovery Ale. This new summer beer is a 3.8% low gravity session ale in honour of a similar beer released with Northern Brewer hops that went into space with the crew of the Space Shuttle Discovery in 1992. After completing 128 orbits of Earth and 3 million miles, these hops were used in Spinnakers' "Discovery Ale" an Extra Special Bitter at the time. The full Discovery crew, including Captain Bill Readdy attended the launch of this once in a lifetime brew on April 28,1992 at Spinnakers. At **Phillips Brewing**, the Double Barrel Scotch Ale is back, as is the Surly Blonde (barrel aged in cabernet sauvignon barrels). Phillips will be releasing Blue Buck and Hop Circle in cans this summer along with Wheatking Hefeweizen and Raspberry wheat. The single hop varietal IPA in the Hopbox will change to Cascades.

Granville Island is bringing back the Limited Release Ginger Beer in June. Also the Limited Release False Creek Raspberry Ale is coming back as a six pack and draught summer seasonal. Brewer, Vern Lambourne, reports that there will be a small release of GI Bitter, a 3.5% single hop (citra) session beer. Nanaimo's **Longwood Brewpub** is producing some specialty ales that are hopped entirely from Beardale Farms in Port Alberni, and a specialty ale hopped entirely from a farm on Gabriola Island. **Dead Frog Brewery** will be brewing their Pepper Lime Lager in time for the summer. The company has been expanding sales across the Prairies and in to Ontario. **Lighthouse Brewing** has a new beer: Overboard Imperial Pilsner (8.5% ABV). This has a spicy flavour from the Hallertau Mittlefruh which is the only hop used in this beer. **Saltspring Island Ales** will be releasing Heather Ale again, this time in bottles as well as draught. Also a Kolsch will be available for summer.

Nelson Brewing is continuing with its 20th Anniversary celebrations all year. They have just re-released their latest summer seasonal, Harvest Moon Organic Hemp ale. Another anniversary this year is **Tree Brewing's** 15th. "We figured it was time for a change," says President, Tod Melnyk. "It wasn't good enough to just change the label; we needed to do something that really conveys how different we are." They have introduced new bottles featuring an embossed "Tree Brewing Co." logo, and will not twist off, but will require an opener. Tree's 6-packs will also now come in an open basket carrier so that the bottle can always be on display. This is a change for British Columbia as most breweries 6-packs are a sealed box, as a

result of a government policy to prevent vandals tampering with twist top bottles. **Moon Under Water's** Best Bitter (3.5% ABV) won the session beer challenge at CAMRA Vancouver's cask event, Fest of Ale Spring Sessional Brewers' Challenge.

Alley Kat Brewery in Edmonton, Alberta, is bringing back Brewberry blueberry wheat ale as this year's summer seasonal. Made with a blueberry puree straight from the West Coast, it a balance between a refreshing wheat ale and blueberry fruit flavour. "We hadn't planned on bringing Brewberry back as a seasonal this year," says co-owner Neil Herbst, "but the call for its return from customers and fans was overwhelming. We've been brewing beer at Alley Kat for 16 years and this is the first time we've brewed the same seasonal beer in back to back years." Also coming soon is Loaded Goat Maibock.

POSTSCRIPT: Great Canadian Beer Festival tickets go on sale on-line on July 23rd at 9am sharp. Judging by previous years, if you intend to attend the GCBF that will not be a good day to sleep in.



BEER QUEST WEST

THE CRAFT BREWERS OF ALBERTA AND BRITISH COLUMBIA

JON C. STOTT

Beer Quest West: The Craft Brewers of Alberta and British Columbia

By Jon C. Stott, published by Touchwood Editions, Victoria, BC, 2011
Softcover, Cdn\$19.95, 258 pages

Beer Quest West is a delightful book, written by someone who not only knows his beers but knows how to write. This is hardly surprising as Jon Stott is an English professor emeritus at the University of Alberta in Edmonton. His writing is very entertaining and holds your attention. Stott writes how his beer drinking world changed in 1986, a year in which he tasted Big Rock Traditional Ale, Spinnakers ESB, and Sierra Nevada Pale Ale. He realised that not only were these beers different from the “beer” which he had been accustomed to, but were different from each other. Stott decided that it would be fun to tour Canada’s two western provinces, Alberta and British Columbia and to write about his experiences. This book is the tale of all the brewers and owners he met on his travels. Since I have met many of the people involved, I feel that Stott has captured the essence of their character (and some of them are characters!). There are a couple of pages and a photo for each brewery, plus comments from the principals. The story of each brewery is told and ends with a description of their beers. (Stott does not rate any of the beers as he feels that beer evaluation is too personal.) The breweries included are those where the entire brewing process takes place in the brewery. A few are omitted where wort is delivered from off-site for fermentation and packaging.

In addition, three appendices cover: a glossary of beer terms; how beer is made; and, beer styles. The latter is very useful as every beer mentioned in the book is listed under the appropriate beer style.

This book is a good read for anyone interested in craft breweries in general, and in the development of the Western Canadian brewing scene in particular.

John Rowling

Taste Cheeses from the creamiest chevre, to crunchy, salty, aged raw milk cheddar. Pair these and 6 more artisan cheeses with a complement of our beers including a vertical of Barley wines as well as some fresh flavours. If you think wine and cheese is a revelation and a good time, beer and cheese will open an entire world of flavour and good times. Finish the night with an antipasto selection of cured meats and accompaniments from Ottavio's.

March 31, 7 - 9 pm at Phillips Brewing Co, 2010 Government St. Victoria. Tickets , available at Ottavio in Oak Bay, or at the brewery. Hope to see you there!

SPRING FIRKIN FESTIVAL

Claire Connolly brewer at Big River Brewpub in Richmond brought a cask of her Pink Grapefruit IPA.

Hops: Northern Brewer and Bullion for bittering, and Cascade and centennial for aroma and conditioning. She added commercial grapefruit juice, and, deciding that this was not enough, squeezed some whole grapefruit to give the cask that extra zest. The result was a surprisingly good refreshing beer

Claire Connolly brewer for one year (formerly at Turning Point Brewery)

claire@zbowl.com

Claire is planning a Collaborative Beer: Claire, Rebecca, Becky and Heather, and Ally

Central City Brewing Co. (Surrey)

DRY HOPPED RED RACER IPA

Over the top!

Driftwood Brewery Company CUVÉE D'HIVER 6.5%

Belgian farmhouse style brewed with 100% barley that was grown and malted on the Saanich Peninsula. A very good example of a Belgian Ale – special yeast

Howe Sound Brewing Company (Squamish)

TOTAL ECLIPSE OF THE HOPS 8.0%

6 HOPS

(Dry hopped with Cascade and Amarillo).

Longwood Brew Pub & Restaurant (Nanaimo)

Pacific Northwest Pale Ale 5.5%

Hopped entirely with hops grown in the Alberni Valley at Beardale Bitters and Aromatics Farm. They are entering their third year of hop growing and are committed to rekindling the commercial hop market on Vancouver Island. Amber coloured, Galena and Cascade for that P.N.W flair

Lighthouse Brewing Company (Victoria)

RIP TIDE PALE ALE

dry hopped with New Zealand Riwaka flowers

R & B Brewing Co. (Vancouver) The Baconator!

The Dark Snout Oatmeal Stout

Dark Star Oatmeal Stout infused with 2 lbs of bacon and smoked water

Russell Brewing Co. (Vancouver)
Extra Special Bitter
Excessively dry hopped with organic Mt Hood
hops from Chilliwack

Salt Spring Island Ales
Golden Ale with Elderflower & Dried Fruit (raisins). Not all the malts are Organic yet but
the pale malt from gambrinus malting is.

Spinnakers Gastro Brewpub (Victoria)
Bourbon Barrel Aged Saison 4.8%
Infused with pink peppercorns soaked in Victoria Spirits' Left Coast Hemp vodka. The
pink peppercorns are very sweet and gave the beer a unique flavor.

ARAM'S PEPPERMINT PATTY 5.0% TCHO CHOCOLATE ALE WITH SILK ROAD TEA WEST
COAST PEPPERMINT TEA

Northwest Ale Steeped With Magnum Hops & Dry Hopped with Citra Hops 5.5%

Vancouver Island Brewery (Victoria)
El Diablo Jalapeño Rauchbier 6.6%
Sweet, Smoky and Spicy fight it out in this robust ale; brewed with dark crystal and
smoked malts, and fresh green jalapeños. These gave the beer a great aroma and
some heat. However the beer was not an endurance test but a very pleasant spicy hot
beer.

Results:

1. Spinnakers Bourbon Barrel Aged Saison
2. Salt Spring Island Ales Golden Ale with Elderflower & Dried Fruit tied with
Northwest Ale
3. ARAM'S PEPPERMINT PATTY TIED WITH Driftwood Brewery Company CUVÉE
D'HIVER

Drinking VANCOUVER

100+ Great Bars in the
City and Beyond



John Lee

Western Canada Beer Travels

While travelling around British Columbia and Alberta we have been amazed at how the modern beer culture has reached even into the traditionally Labatt and Molson parts of the country. Take Edmonton for example. Alley Kat Brewing has been the lone brewery making interesting beers for 15 years. On a recent trip we stopped at the downtown **Urban Diner**, an eatery recommended for its cooking. To our surprise it had an extensive beer menu, with beers from Toronto (Mill Street, Steam Whistle), Quebec (McAuslan, Dieu du Ciel), Seattle (Pike), New York (Brooklyn), Whitehorse (Yukon), Edinburgh (Brew Dog), as well as local beers from Yellowhead and Roughneck Breweries. The range of styles was something any bar would be proud to stock. (Travel Tip: while in Edmonton you have to visit that monument to 1980's consumerism, the West Edmonton Mall, the largest in North America, with the world's largest water park, and over 800 stores. If you want to spoil yourself you could stay in one of the theme rooms at the Fantasyland Hotel next door.)

In the BC interior at Kamloops, we visited Dave Beardsell and his newly opened **Noble Pig Brewhouse**. What an oasis in the middle of the (literally) very dry Thompson River Country. We stayed over at the newly refurbished downtown Hotel 540, a block away from the pub. Dave and his staff kept us entertained for the whole evening. We finished up sampling their "Beer-tinis" till bedtime. Carol's favourite was a glass of their very excellent Porter with a shot of vanilla vodka. I was torn between the seasonal Hefeweizen with tangerine or citrus vodka. Currently The Noble Pig has a seasonal ginger beer made from Jamaican ginger, a Bavarian Wheat beer made from yeast Dave brought back from Bavaria when he studied there, and a wit.

Nearer the coast, stop in at **Mission Springs Brewing**, 40 minutes from Vancouver, BC, and just 10 minutes north of the US-Canada border crossing at Sumas. Tim Brown has been brewing since 1996 in this excellent brewpub. His Fat Guy Oatmeal Stout and Bombshell Blonde Ales are exceptional. The building has a 425-seat restaurant and 120-seat pub. The walls and ceiling are crowded with memorabilia and "stuff", including a 1949 Chevrolet pickup, old gas pumps from yesteryear, trumpets, and school chairs. Even the tables have license plates, old spark plugs, and out-of-date share certificates plasticised into their tops.

Over on Vancouver Island do not miss the **Crow and Gate Pub**. This was the first neighbourhood pub in British Columbia, built in 1972 by Jack Nash as a replica of his local pub in Crowborough, Sussex, UK. The interior has a great open stone fireplace, a heavy wood beamed ceiling, and masses of British pub knickknacks. (Travel Tip: if you are looking for somewhere to stay in the area Yellow Point Lodge is a heavenly experience. The location is stupendous on a tip of land overlooking Georgia Strait and the mainland Coast Mountains. If you are into saving the Planet, a visit to Merv Wilkinson's nearby Wildwood Tree Farm is a must. This is 135 acres of private forest land where 97 year-old Merv has been harvesting timber in his woodlot at a rate of

6000 cubic feet annually since 1945. It is wonderful to walk through the almost pristine forest: a sustainability lesson for us all.)

Central City Cask Festival in June was a great event with 30 casks from BC and Washington. It was an opportunity to taste some of the Vancouver beers not usually seen in a cask. Conrad Gmoser of Steamworks had a cask of his Pilsner, recently awarded best of Show in the 2011 BC Beer Awards. It was interesting to taste the fuller bodied version. My favourite was Howe Sound Brewing's Melange a Trois, a wheat beer flavoured with mango, passion fruit and raspberries. Some of the interesting twists on classic styles included R&B's Milk Stout, Tofino Brewing's Hoppin' Creatin' IPA with Sitka Spruce tips, and Red Truck's Agave Pale Ale. The event took place in the large brewpub, and even though 300 people attended there was plenty of room. Host brewer Gary Lohin talked about his plans for their new \$16 million brewery. It will be close by and construction will commence this winter, with the first brewing expected in September 2012. A \$7 million brewhouse and bottling line have been ordered from German manufacturer Rolec.

Gary talked about his Thor's Hammer Barley Wine, named Canadian Beer of the Year recently. He said it is still the most challenging beer he makes. "It pushes the limits of my yeast in relation to alcohol tolerance, and I have to use all my manipulations to keep the yeast attenuating to the desired finishing gravity. The second challenge with this beer is the maturation phase. I don't usually release this beer until it's at least one year old, and then we have to resist the urge to sell it too quickly, so we can retain some for future years, and future vertical tastings with multiple years of the Barley Wine.

This led me to ask other brewers about their most interesting or challenging beers. **Derrick Smith** (Dead Frog Brewery) thought that it had to be the Pepper Lime Lager. "Balancing the added flavours and still have the brew taste like craft beer was definitely a challenge, and it took us a number of test batches to nail it down perfectly. We also use all natural ingredients so we had to implement a number of quality control processes to ensure the product stayed fresh for a 6 month shelf life." **Dave Woodward** (Tofino Brewing) made a Berliner Wiese. He said, "The brewing of it was easy but it was my first time ever souring a beer with lactobacillus delbrueckii and sufficed to say it caused me quite a few sleepless nights planning and worrying about all the extra sanitation involved!" **David Varga** (Taylor's Crossing) said that the first time he made a Roggen was about seven years ago. "I brewed it with 60% rye malt, and no rice hulls (I didn't know about them then). The mash bed packed, obviously, right down to the plates of the mash tun. Four to five hours later I had a full kettle. I could stand on the mash, it was that tight and packed...frustrating to make, but a darn good beer nonetheless." **Jason Meyer** (Driftwood Brewery) recalls the worst situation occurred when they had to replace the cooling system on their fermentation tanks while the beers were fermenting! "Racing against the clock over the course of an entire weekend was utterly miserable."

The prize however goes to **Murray Hunter**, long-time brewer at Salt Spring Ales. The first beer he ever made on the new equipment was the Golden Ale in 1998. "Up to that point I had only brewed 40 litre (10 gallon) batches and was now facing an 800 litre batch. The brew started the day before with the grind on the "slightly" (note sarcasm) undersized Schmidling malt mill which took about four hours." He mashed in at 8:00 AM after adjusting the strike water to the correct temperature and adding brewing salts that were in use at the time. The strike and mash went quite smoothly, and the sparge ran a little long. "However", Murray says, "the concept of multitasking was foreign to me at that point. Once the kettle was full, I turned the burner on to start heating the wort, then waited 2 hours for the kettle to boil, followed by another 90 minutes of boiling. When the boil finished, I whirlpooled the wort and let it rest for 45 minutes, and began to sanitize the fermenter. As boiling hot wort was pumped through the heat exchanger, it became apparent that the "counter-flow" heat exchanger had been installed backwards and the cold water was flowing in the same direction as the hot wort. This made for an extra long cooling cycle. It turned out to be fortuitous; however, as I had forgotten to install the stand pipe in the fermenter, and was able to install it after the fact due to the slow cooling. The brew ended up in the fermenter at midnight. I cleaned the kettle the next day. First brew: 16 hours."

In other BC news, there are a couple of anniversaries: Phillips Brewing celebrates 10 years in August, and Nelson brewing 20 years including seven years of totally organic brewing. Driftwood Brewery will be again brewing the Sartori Harvest IPA, this time also with Mike Doehnel's local malt! Also they will be releasing the first in a "Bird of Prey" sour beer series. At Tofino Brewing, the summer seasonal is a 4.5% Hefeweizen with lemon and orange peel added during the boil to give a citrus twist to the flavour profile. Dead Frog Whit and the Dead Frog Dry Hopped Pilsner are two brand new brews of that will be available across BC and Alberta in August and September. Taylor's Crossing will feature a Bavarian styled Hefeweizen this fall. At the Noble Pig, a martzen, a pumpkin beer and an Imperial Empress IPA with smoked malt will be brewed for their fall beer festival.

Urban Diner, 12427 102 Ave, and 8715 109 St., Edmonton, Alberta
www.urbandiner.com

The Noble Pig Brewhouse & Restaurant
650 Victoria St, Kamloops, BC V2C 2B4 778-471-5999

Crow and Gate Pub
2313 Yellow Point Road, Nanaimo, BC V9X 1W9 (250) 722-3731

John and Carol Rowling live, and drink beer, in Victoria. They travel frequently to Vancouver, and occasionally get to Alberta, Washington, and Oregon.

Phillips: Ten Years of Brewing Excellence

Matt Phillips is sort of the Bert Grant of British Columbia. Like Bert Grant, Matt Phillips is one of those exceptional geniuses who has a vision, and has the passion to make it happen. Bert liked plenty of hops, and always carried a vial of hop oil in his pocket to boost the flavour of a bland domestic beer. I have never known Matt to do that, but, on the other hand, today there are so many more interesting beers than when Bert was starting. And, as the neckbands on Bert Grant's beers said, "I brew the kind of beer I like, not some beer designed for the mass-market."

Matt Phillips' vision, as he puts it, was "definitely a beer-centric idea. I had always liked brewing. When I was at Whistler Brewing I was asked to make a "lite" beer, and it was while I was doing that that I realised that I did not want to make beers that I was not interested in. And, I also realised that to make that happen I'd have to be the owner. I suppose you might describe me a selfish; I find so many other people make beers that are rather boring." These are words that Bert Grant would have applauded.

Matt started brewing in his room when a student at Mount Allison University in Nova Scotia. His first job brewing was at the Grizzly Paw brewpub in Canmore, Alberta. Then he moved west to Wild Horse Brewing in Penticton. Next he went further west to Whistler Brewing, and then finally west to Spinnakers Brewpub in Victoria. It was there that he felt he had found the right place for his brewery. In 2001, when Matt was 27 years old, he decided that the time had come. "I was young enough to be brave to do it. I couldn't do it now. I couldn't work those hours; physically it was exhausting."

All he had was his talents: but no money! Every bank in town turned him down, but he noticed that they all had credit card application forms available, so on the way out of each bank he took one. When he had enough he maxed them all out and bought himself some old brewing equipment. When asked what the differences are between the original brewery and today, his first quick answer was "I don't live in this brewery!" He described the first brewing space as a hole about 1/20th of the current area. There was not enough money for a place to live so he moved in to the brewery. He put away his bed every morning and started brewing. Later he purchased a sailboat to live on and docked it at the Canoe Marine Brewpub. It was cheaper than renting an apartment. He even tried sailing the boat, but after being towed back in by the Coast Guard a couple of times decided that this was not very practical!

For about two years Matt was the only employee. Working very long hours, he brewed, hand bottled, kegged, and delivered his beers. Throughout this time his personality won people over and his perseverance paid off. There were times when he felt he was on the rollercoaster between success and going broke. By 2004 he needed more space. (Also his former landlord failed to see the humour when one of his tanks burst and flooded the metal shop in the basement.) In 2008 he had

outgrown even that space and moved to his current location on Government Street in Victoria's brewery district.

The brewery on Government Street has grown to be definitely bigger than Matt imagined. He says, "Through necessity we've steered a course that requires expansion. We love to make new beers all the time: every time we expanded we thought we now have the space to improve the brewing plant. And every time we did that we found it allowed us to brew something more original." Matt says he was lucky to have worked in both brewpubs and in production breweries. He found that in the brewpubs there was a passion for trying different styles of beers. "Today we are making a brewpub out of a packaging brewery!," he says. "We never envisioned that one day we might be brewing four or five IPA's at any one time."

Going from being the only employee to having 45 people working at Phillips is another major change. Matt says it's the people around him that make the company what it is. All of the senior people have been with him for a long time. Damon "Deebs" Bell was Matt's first brewer and current brewmaster. Deebs has only two assistant brewers. Every weekday the team brews six batches a day (the addition of the whirlpool made a big difference. It allowed them to brew up to two more batches a day). The brewery currently has 15 beers available with another 21 in its portfolio. Ron Bell (no relation) was Matt's second employee. When I asked why everyone works so hard and so willingly they said that Matt sets the bar high by working harder than anybody else! Such hard work brings success and over the years Phillips Brewing has won many medals at the Canadian Brewing Awards.

The people of Phillips Brewing have become ambassadors in the community. Just recently they held their annual SPCA dog wash in the brewery front lot. A Blackberry Hefeweizen was made to raise funds to help save Madrona Farm, and Rifflandbrau is brewed each year for the Rifflandia music festival. The front room of the brewery always features art from local up and coming artists.

This year Matt has added a brand new Italian canning machine. He also has been persuaded to start cask conditioning some beers. A collaboration project saw Matt travelling to Halifax, Nova Scotia, to brew a Belgian-style IPA at Garrison Brewing. To celebrate the 10th Anniversary the team came up with Phillips 10, a remarkable Imperial IPA. It was available in a 3 litre champagne bottle with silkscreen label featuring a tongue in cheek history of the brewery. Even though they sold for \$50 all 500 sold out within two days! With Matt Phillips at the helm the future is hard to predict

In other beer news, **Spinnakers** has a new beer: Northwest Ale, brewed with 85 IBU's of Pacific Northwest hop varieties such as Centennials, Cascades and Citras. Despite this mass of bitterness, the beer is exceptionally drinkable as it is superbly balanced by a big base of Barrett Maris Otter, Crystal and Munich malts. **Dead Frog Brewing** has a couple of new beers: Toasted Coconut Wit and Fusion Hopped Pilsner. In November they will be releasing Dead Frog Christmas Beeracle, a full

bodied brown ale with Christmas spices. **Nelson Brewing** says that Faceplant Organic Winter Ale hits BC stores October 1st. **Lighthouse Brewing** has released the newest in their "Big Flavour" beers. Uncharted Belgian IPA is fermented with two different yeast strains: a Belgian Abbey yeast, and a West Coast India Pale Ale strain. The very fruity flavours come from the Riwaka hops from New Zealand. This is an enjoyable, smooth, creamy, citrusy beer, easy to drink despite its high alcohol content (7.5% ABV). **Howe Sound Brewing** has their seasonal Pumpkineater Imperial Pumpkin on tap and in bottles in Washington, Alberta and British Columbia. Also they are pouring at the Pumpkin Fest in Seattle in October. In Washington, Howe Sound can be found at Haggen Market, Whole Foods and selected bottle shops through Seattle, Tacoma and Bellingham.

The **Too Hop To Handle Festival** in July in Vancouver brought out the extreme British Columbia brewers. The brewer's challenge award went to a smooth, well-rounded IPA from Dave Varga of Taylor's Crossing brewpub. The most extreme beer was a cask brewed by Claire Connolly of the Big River Brewpub in Richmond. Her "Insane" IPA (9 percent ABV) was served through dry hops bringing the beer up to 150 IBU's, well beyond the tasting limits of most people.

Sean Hoyne has left **Canoe Brewpub** in Victoria to start his own brewery, appropriately named Hoyne Brewing. His place has been taken by Dan Murphy who learned his trade at the Moo Brew brewery in Tasmania, Australia. Dan then came to Victoria and brewed at Lighthouse Brewing until recently.

October is the first **BC Craft Beer Month**. Details are being posted at <http://craftbeermonth.ca/> and <https://www.facebook.com/pages/BC-Craft-Beer-Month/186535484746022>. Events include a beer and chocolate tasting event at Cocoa Nymph, and a women's beer dinner at Rogue WetBar in Vancouver. CAMRA Vancouver are co-hosting a festival with Malone's Urban Drinkery - 2 events in one day! In the main room there will be Oktoberfest, and in the lounge, Harvestfest.

John Rowling has nearly a quarter of a century testing and tasting the BC Beer scene. He can be reached at carol.and.john.rowling@gmail.com

The CAMRA Guide To London's Best Beer Pubs & Bars

By Des de Moor, published by CAMRA Books, St. Albans, UK, 2011

Soft cover, £12.99, 336 pages

Review by John Rowling

I know that this is not the Travel Issue of CBN, but the CAMRA Guide To London's Best Beer Pubs & Bars has just been published and missed that issue. If any of you are planning a trip to London for the 2012 Olympic Games, then this book is a must. Make sure that the hotel you book is within walking distance of one or more of any of the pubs in this book! Or, plan to get on a bus, or use the Underground trains, to seek out the more interesting pubs in the book (there is a section listing the author's top 25). The book is well illustrated with photos of many of the pubs, and plenty of maps. There's an excellent section on the breweries of London: all sixteen of them. There used to be just two, Young's and Fullers, but now there is a new generation of young brewers brewing with great passion. The number of breweries has doubled in the last four years, so there likely will be new ones by the time you get to London. One great difference between this and the venerable Good Beer Guide is that the GBG only lists pubs that serve cask Real Ale. The 250 pubs listed in this book range from traditional pubs through to trendy city style bars, and to new world-class brewpubs. Also included is information on places that serve beers from all over Britain and the rest of the world. There is a section listing brewers and beers from outside London, which includes the location of bars that stock these beers. So, if you really have to have a Sierra Nevada Pale Ale, or a draught Aventinus, this will lead you there. The author has also included a section listing the best pubs around Olympic Park, and some of the other Olympic venues.

THE CAMRA GUIDE TO LONDON'S BEST BEER PUBS & BARS



CAMPAIGN
FOR
REAL ALE

Des de Moor



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So for the summer we have as seasonal a ginger beer made from Jamaican ginger , a Bavarian Wheat beer made from yeast I brought back from Bavaria when I studied there and a wit.

(When travelling north from Nelson, watch out for the Kaslo Brewing Company, which is a brewpub coming to the Kaslo Hotel on Kootenay Lake.)

Crow and Gate Pub
Yellow Point Lodge
Merv Wilkinson

As you drive through the gate of Merv Wilkinson's Wildwood Tree Farm, you are immediately struck by the peaceful, park-like setting of the landscape. Except for the tell-tale stumps in varying stages of decay scattered throughout the trees, there are few obvious signs that this is a working forest. And yet Merv has been harvesting timber in his woodlot at a rate of 6000 cubic feet annually since 1945. Purchased in 1938, Wildwood is 135 acres of private forest land located in the Coastal Douglas-fir biogeoclimatic zone at Yellow Point on Vancouver Island. "When I first

bought the property, I wondered what I was going to do with it," recalls Merv. "I'd grown up in a rural community, so I naturally turned my attention towards some form of agriculture."

While taking an agriculture course at UBC, Merv linked up with a former forestry instructor from Denmark who convinced him to study forestry instead. Merv found himself attracted to selection forestry, and from there on he was hooked. Over the last 50 years, he has refined his unique management style through research, careful observation, and—perhaps the greatest teacher of them all—trial and error.

Merv practices what he calls "sustainable, selective logging." By sustainable, he means keeping the forest in production at all times, maintaining the level of growth in the stand, and never overcutting that rate of growth. "I work with nat

Edmonton – Alley Kat; Urban Diner

Hoyne brewing

Central City Cask Festival

STEAMWORKS PILSNER (BEST BC BEER) cask version

All is well at 512 Latimer Street, this year we continue to celebrate 20 years of independence brewing in British Columbia and our last 7 years of becoming happily Organic. For this fall, we proudly will be participating at The Great Canadian Beer festival in Victoria as well as many smaller music festivals throughout the Kootenay region. The product mix will change for the September long weekend, as our original brew in 1991, Old Brewery Organic Pale ale will be making a comeback in 6 pack bottles. The recipe will slightly change in that this product will be a bit snappier with fresh organic hops. Plans for next Fall are in place, for a limited edition 1500 specialty 6 pack bottles. (the style is a secret but we are hoping to use only ingredients from the 100 mile radius)

Thanks for the opportunity.

NBC AL

Canoe Summer Honey Wheat Beer! Launch party

results of the 2011 CAMRA Amateur Brewing Competition. Competitive homebrewing is alive and well in Canada. This year we had entries from Ontario, Saskatchewan, Alberta, and of course from BC.

Special congratulations to Michael Lewis (from Victoria) who won the Best of Show and Phillips Brewing portions of the competition with his Classic American Pilsner named My Girl Pils. Michael will be brewing with the crew at Phillips and that beer will be included in an upcoming Phillips Showcase pack.

What is the most interesting or challenging beer you've ever brewed?

We have brewed many, many challenging beers; I have a lot of new grey hair to prove it. I would actually have to say though that the biggest pain in the ass we have had to deal with was the cooling system for the fermentation tanks. Having to gut and replace the entire thing while the beers were fermenting, racing against the clock over the

course of an entire weekend was utterly miserable. Then there is the litany of slow attenuators or conversely, beers that erupted onto the floor; too many to count really.

As far as Fall plans go, we will be again brewing the Sartori Harvest IPA, this time also with Mike Doehnel's local malt! As well we will be releasing the first in our "Bird of Prey" sour beer series.

Jason Meyer
Wizard of Wort
Driftwood Brewery

I guess the most challenging beer I have ever made was the Berliner Wisse last year at the Brewhouse. The brewing of it was easy but it was my first time ever souring a beer with *Lactobacillus delbrueckii* and sufficed to say it caused me quite a few sleepless nights planning and worrying about all the extra sanitation involved!

We're currently getting ready our summer seasonal which is a 4.5% Hefeweizen with lemon and orange peel added during the boil to give a citrus twist to the flavour profile

After we finish the Hefe we'll be launching more seasonals for the fall on a regular basis.

Dave Woodward

Toughest beer to brew? Hmm. I have a Belgian-style Witbier on tap right now as my Seasonal beer that was tough on how to approach the spicing of it. I really do dislike Witbiers that are overly spiced. This one turned out very nice, so I am happy with it.
Derrick Franche @ High Mountain

Hi John,

The most interesting/challenging beer we've brewed so far has got to be the Pepper Lime Lager. Balancing the added flavours and still have the brew taste like craft beer was definitely a challenge and it took us a number of test batches to nail it down perfectly. We also use all natural ingredients so we had to implement a number of QC processes to ensure the product stayed fresh for the 6 month shelf life.

We've got some great things planned for the fall. We will have two new 650ml brews out as part of our Beermaster Series. The Dead Frog Whit and the Dead Frog Dry Hopped Pilsner are two brand new brews for us that will be available across BC and Alberta in August and September. Both brews are fermenting right now and we should have more info on them in a month or so.

Cheers! Derrick Smith
Dead Frog Brewery

I'll chat with you on Saturday. I can't remember what I've told you in the past about our new upcoming brewery. The most challenging beer I make is still Thor's Hammer Barley Wine. It pushes the limits of my yeast in relation to alcohol tolerance, and I have to use all my manipulations to keep the yeast attenuating to the desired finishing gravity. The

second challenge with this beer is the maturation phase. I don't usually release this beer until it's at least one year old, and then we have to resist the urge to sell it too quickly, so we can retain some for future years, and future vertical tastings with multiple years of the Barley Wine. A A very challenging beer for sure.
Gary Lohin Brewmaster Central City Brewing

John;

Most challenging beer I ever made was a Roggen. First time I made it was about seven years ago; I brewed it with 60% rye malt, and no rice hulls (didn't know about them then). The mash bed packed, obviously, continually cut right down to the plates of the mash tun. 4-5 hours later I had a full kettle. I could stand on the mash, it was that tight and packed...frustrating to make, but a darn good beer nonetheless.

For Fall seasonal beer, I cannot think that far ahead as I am trying to make it through the summer. Most of my seasonals are gone within a month, and I am hesitant to make double batches as customers seem to lose interest quickly; but I have a pilsener for the next Red Truck LTD coming in the next couple of weeks. I will make a Bavarian styled Hefeweizen for Taylor's Crossing. After that, who knows...that's the fun part!
David Varga Taylor's Crossing Red Truck Beer

Hi John and Carol.

We are still Talking about the beer festival in Victoria and I will have an answer for Gerry tomorrow., It is a huge amount of money to get there and we are looking at the benefits. However I think it will be a go.

So for the fall I will be producing a martzen for our fall beer festival, a pumpkin beer and an Imperial Empress IPA with smoked malt. And of course I will start the Scottish ale that will remain in tank for 6 months.

It is starting to get warm so the patio is busy.

Hope you and Carol are well

Yours.

David Beardsell

The only thing new is that I am going to have a regular cask night. I bought casks and all the gear. My next cask night will be July 14th. I will have two casks, one from Tariq and one from myself.

Timmy

Events/ 10 year anniversary in august. Also means a 10 year anniversary beer.
Rifflandia music festival. Going to be a venue for three days of great music and beer!
And also means rifflandabrau pils.
Can line should arrive this summer,
Hope this helps,
Thanks for dropping a line,
Mphillips

Far and away the most challenging was the first Salt Spring Golden Ale we brewed in 1998

It was my first brew on new equipment and up to that point I had only brewed 40 litre (10 gallon) batches and was now facing an 800 litre batch. The brew started the day before with the grind on the "slightly" (note sarcasm) undersized Schmidling maltmill which took about 4 hours.

I mashed in at 8:00 AM after adjusting the strike water to the correct temperature and adding brewing salts that were in use at the time. The strike and mash went quite smoothly, the sparge ran a little long; however.

The concept of multitasking was foreign to me at that point. Once the kettle was full, I turned the burner on to start heating the wort, then waited 2 hours for the kettle to boil, followed by another 90 minutes of boiling. When the boil finished, I whirlpooled the wort and let it rest for 45 minutes, and began to sanitize the fermenter.

As boiling hot wort was pumped through the heat exchanger, it became apparent that the "counter-flow" heat exchanger had been installed backwards and the cold water was flowing in the same direction as the hot wort. This made for an extra long cooling cycle. It turned out to be fortuitous; however, as I had forgotten to install the stand pipe in the fermenter, and was able to install it after the fact due to the slow cooling.

The brew ended up in the fermenter at midnight. I cleaned the kettle the next day. First brew: 16 hours.

Murray

Urban Diner, 12427 102 Ave, and 8715 109 St., Edmonton, Alberta
www.urbandiner.com

The Noble Pig Brewhouse & Restaurant
650 Victoria St, Kamloops, BC V2C 2B4 778-471-5999



Celebrator[®] Beer News

Media Kit 2011



Who Reads the Celebrator?

Celebrator Beer News readers are predominantly male, 21 to 49 years old, culturally active, well educated professionals with a passion for craft brewed beer. *The Celebrator* is their main resource for information on the latest brewing news, commentary, profiles and events. With our readership estimated at over 165,000, we are your most cost-effective advertising buy targeting beer lovers.

Circulation:

The *Celebrator's* 55,000 print run is distributed worldwide. Our 50+page bimonthly color tabloid can be found at breweries, brewpubs, select pubs, alehouses and restaurants, prime retail accounts, homebrew supply shops, beer festivals, and other beer-related outlets. We mail over 4,000 copies of each issue to subscribers and beer industry professionals around the world.

Celebrator[®]
Beer News
P.O. Box 44
Nevada City, CA 95959

celebrator.com

Ad Rates

4-Color Process	1X	3X	6X
Full Page	\$2150	\$2030	\$1890
1/2 Page	\$1340	\$1200	\$1075
1/4 Page	\$770	\$700	\$630

Covers:	1X	3X	6X
Inside Front	\$2700	\$2500	\$2300
Inside Back	\$2700	\$2500	\$2300
Back	\$3375	\$3125	\$2875

B&W:	1X	3X	6X
Full page	\$1420	\$1340	\$1230
1/2 Page	\$800	\$745	\$655
1/4 Page	\$465	\$400	\$340
1/8 Page	\$265	\$230	\$200
1/16 Page	\$140	\$125	\$110

Spot Color:

1/4 page or larger1 Color add 25%.....2 Colors add 40%

Special Placement:

Add 15%-35%

Classified Ads

\$1 per word. 25 word minimum.

Please submit your classified ad in written form

“Hop Spots” Logos:

\$200 per Year (6 runs)

Calendar of Events Enhancements

Logo: \$50 per eventBox: \$30 per event.....Both: \$75 per event

Graphic/Design & Layout:

Call for price & details

PRE-PAY YOUR AD FOR THE ENTIRE YEAR & SAVE 15%!

Advertising Policies

1. It is the advertiser's responsibility to deliver ad materials by the stated deadlines for each issue. If materials are not received on time, publisher will use the last ad run.
2. Subscriptions are mailed directly from the printer two to three weeks prior to the cover dates.
3. The advertiser shall abide by general conditions for all advertisers relative to deadlines and mechanical requirements as established by publisher.
4. Rates and conditions are subject to change without notice.
5. Cancellations of advertisement may not be made after the space deadline. Changes in the advertisement may not be made after the materials deadline.
6. Submission of advertising copy and art is the advertiser's or agency's warranty that the materials are in no way an infringement upon the rights of others, and the material is released for publication without additional approval.
7. All camera-ready advertisements submitted by advertisers will be returned by request only.
8. Publisher will not allow advertising that contains subject matter that we feel promotes violence, underage drinking, drugs, sexism, or racial insensitivity.
9. Publisher has the right to place the word "advertisement" on any ad that we believe could be mistaken for editorial content.
10. Publisher reserves the right to refuse any advertising that is deemed questionable or offensive.

Terms

All prices are NET. New account ad bookings must be prepaid. Other ads are due and payable 15 days after publication. Upon approval, guaranteed positions add 15%-35%.

Credit Information

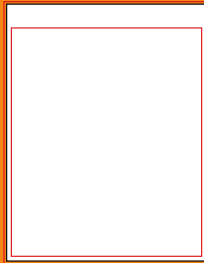
Celebrator Beer News will extend credit to advertisers based on completed credit applications and prior payment history. Invoices not paid in 30 days are considered late, and are subject to a service charge of 2% compounded monthly on the unpaid balance. *Celebrator Beer News* reserves the right to suspended advertising on delinquent accounts.

Deadlines:

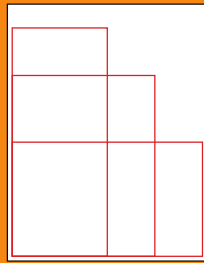
Refer to production schedule for space and material deadlines. Please allow extra time if your ad has special layout needs or alterations. Please submit classified ads in written form via fax, mail or e-mail to ads@celebrator.com. Ad placements: 530-470-0191 or tdalldorf@celebrator.com

Celebrator[®] Beer News

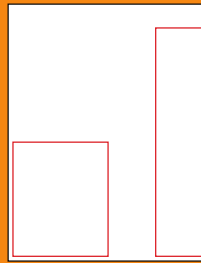
Ad Sizes



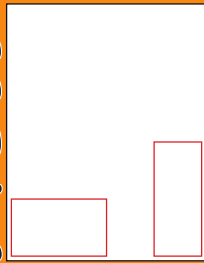
Full Page
10 x 12"
10.75 x 13.75" with bleed



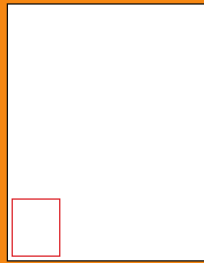
1/2 Page
5 x 12" V | 12 x 6" H
7.5 x 9.5" Island



1/4 Page
5 x 6"
2.5 x 12V



1/8 Page
5 x 3" H
2.5 x 6" V



1/16 Page
2.5 x 3"



Ad Specifications

Printing Specs: *Celebrator* is printed on high speed web offset presses and is saddle stitched and trimmed.

Trim: *Celebrator* trim size is 10.5 inches wide x 13.5 inches high

Bleed: Please allow AT LEAST 1/8" (0.125) bleed on all four sides. Please keep all "live matter" (text, logos and non-bleeding photos etc.) 3/8" (0.375) from trim on all sides.

Sizes are given width by height.

V = Vertical
H = Horizontal

Advertising Requirements

Format

PDF/X-1a is the standard digital file format we are accepting. TIFF, EPS and JPEG will also be accepted; however, for other non-standard file formats, additional charges may apply.

Proofs

All ads should be submitted with a high-quality SWOP-certified proof. Ads supplied without a SWOP-quality proof are assumed to be non-color critical, and *Celebrator Beer News* will accept no responsibility for variance in color reproduction on the affected ad. *Celebrator Beer News's* liability will be proportional to the proof supplied.

Media Accepted

CD-ROM, DVD, Internet Transfer

Materials Shipping Address

Attn: Tom Dalldorf
Celebrator Beer News
P.O. Box 844
Nevada City, CA 95959

Phone: 530-470-0191 Fax: 530-470-0935

2010-2011 Production Schedule

Cover Date	Space Deadline	Materials Due	Blind Tasting
Dec '10/Jan '11	11/01/10	11/08/10	Holiday & Winter Beers
Feb /Mar '11	01/01/11	01/07/11	Barleywines
Apr/May '11	03/01/11	03/07/11	Dark Beers: Lagers/Wheat & Black IPAs
Jun/Jul '11	05/01/11	05/07/11	Pilsners
Aug/Sep '11	07/01/11	07/07/11	Brown Ale
Oct/Nov '11	09/01/11	09/07/11	Imperial Stout
Dec '11/Jan '12	11/01/11	11/08/11	Holiday & Winter Beers
Feb/Mar '12	01/01/12	01/07/12	01/20/12