

BC Brews News

'Tis the season of the Winter Warmers.

The beer with the most warming name is **Gulf Islands Brewing's** Fireside Winter Ale. This is back again in those very elegant ceramic bottles. Murray Hunter, Gulf Island's brewer, says that he used "a ton of malt making this a very smooth, dark golden ale, coming in at 7 percent alcohol". It is made with two-row pale and caramel malts and traditional English East Kent Goldings hops. The Brewery has a new image emphasizing the Salt Spring Island connection in all their beer labeling and packaging: "Salt Spring Fine Ales from an Island of Freethinkers". The first series of new labels recognize the Pioneers of Saltspring Island: the first people to come to the Island and who made it what it was. Starting this series is the Salt Spring Golden Ale. The new Golden Ale label is a tribute to Jesse Bond, an Island farmer, whose vegetables were so sought after that there were said to be three grades grown on the island: A, B, and Bond! The second series will recognize Island People who are living on the Island and who make it what it is today. The third series will honour Salt Spring Island Artisans.

Next up is **Granville Island's** Lions Winter Ale. This winter ale is a sweetish ale that combines the flavours of caramel with hints of chocolate to help carry you through the winter (5.5% ABV). Merry Monks Dapplebock is also back. This is a deep mahogany coloured lager with 8% alcohol. Five different malts and Horizon and Sterling hops combine to make a fine beer to keep you warm on those damp and cold Wetcoast winter nights. Also back in the stores is the Granville Island Winter Mingler mixed 12 pack, with 3 of each: Lions Winter Ale, Island Lager, Gastown Amber Ale, and English Bay Pale Ale.

Lon Ladell at **Spinnakers Gastro Brewpub** has Fogfighter on tap and available in bottles through the winter. This strong (8.3% ABV) Belgian Ale is made with a traditional Belgian yeast and Belgian crystal malt to give it that big Belgian flavour. In addition, for the New Year there will be a Spiced Pumpkin Porter made with twenty medium sized locally grown pumpkins. These were roasted with brown sugar and cinnamon, spiced and added to a malty porter to finish up as a really good winter beer. Canada's foremost beer writer, Stephen Beaumont, recently wrote about the Great Canadian Beer Festival: "my star of the fest was...the supremely balanced Twenty from Spinnakers Brewpub, a wonderfully reserved pale ale". Stephen will be pleased to know that Twenty is now available for sale in 650ml bottles. This is the beer that was first brewed for Spinnakers 20th Anniversary in 2004.

R&B Brewing's Old Nick is back. Brewed in the style of a Scottish "Wee Heavy", it is a strong, ruby-red warming winter beer and owes its smoothness to a long maturation in R&B's cellars. This unfiltered full bodied ale is available in 50 Litre kegs and 650ml bottles (6.5% ABV). The brewery plans to open a store at their brewery at 54 E 4th. Ave, Vancouver.

The **X-mas X-treme Beer Festival** is at Dix Brewpub on Saturday December 10, 2005 from 12 noon until 5pm. It will showcase most of the Christmas ales and lagers from all corners of the province as well as a selection of the strong beers (Barley Wine, Belgians, Imperials, etc.) made in BC. Admission will be \$20 with 4oz. tasters for \$1. A selection of Holiday food cooked with beer will also be featured. For Tickets call DIX Barbecue & Brewery, 871 Beatty Street, Vancouver, 604-682-2739.

At the **Caskival II** (all cask conditioned beer festival) at Dix Brewpub in July, the Golden Bung (most popular beer) was awarded to Mission Springs brew master Tim Brown for his smooth and malty Stout, and Dave Varga at Big Ridge Brewing won the Golden Spile (as voted by the brewers present) for his Saison, a farmhouse style ale.

Chambar Belgian Restaurant in Vancouver received a couple of awards recently: Best New Fine Dining 2005, Vancouver magazine, and, Best Other European 2005, Where Memorable Meal Awards. The best way to describe Chambar is that it is very much like a Belgian café. It's also very much a popular restaurant serving very elegant dishes based on Pacific Northwest ingredients. Mark Brand, the bar manager walked us through the beer list recently. We both agreed that the ultimate beer on the list is the Tripel Karmeliet This was very drinkable quite complex and dangerously deceptive at 8% ABV.

Phillips Brewing has temporarily dropped their Raspberry Ale because of an LDB restriction that only allows small breweries to list seven products. Replacing it for the winter is a big bodied Dopperbock, The Instigator (which like all Dopperbocks, has the suffix, -ator. This is a reference to Paulener Salvator ("The Saviour"), the original double bock made by Munich monks. They brewed an especially malty beer to keep their strength up during Lent!). Phillips beer is made with lots of German Musdorfer Munich and dark crystal malts, and North American Mount Hood hops all the way through, making is a malty dark beer with a touch of alcohol apparent in the taste (8.6% ABV).

Andrew Tessier, brewer at **Swan's Buckerfield Brewery**, has brought back Judge Begbie's Dark Lager for the winter. (The beer is named after Sir Matthew Bailey Begbie, "The Hanging Judge", BC's first presiding judge.) Conditioned for ten weeks, this is brewed in the style of a single bock, with imported and domestic chocolate and caramel malts, and made with German Hallertau hops. It is a dark sweetish rich beer with a warm finish from the 6.5% ABV. Keep an eye out for a new beer in March and April, as Tessier has had to keep his very popular Spring seasonal, the Extra IPA, on all year round. But he says he will use this as an opportunity to add another beer to Swan's impressive selection.

Surrey's **Central City Brewing** has a very mellow Porter on tap which has been aged for three months. It is not completely black but has garnet red hues. It was

made with all British Hugh Baird Marris Otter malts and English hops. Brewer Gary Lohin says he is planning a Belgian Tripel in the near future. This sounds like a beer worth traveling to Surrey for: it will be made with Dingemans Belgian Pale Ale Malt and a Belgian yeast brought in for this beer. Lohin says it will finish somewhere between 8 and 9% ABV.

Longwood Brewpub is currently serving a single batch of the Framboise that general manager Barry Ladell describes as “a reminder of the beautiful summer that we had this year”. Also on tap is the Doppelbock, a great Winter Warmer! Another “warmer” is the barley wine. Traditionally this beer is aged 12 months before serving. This year Longwood is serving a blend of a 4-year old with the last 100 litres of a very mellow 6-year old barley wine. This is the beer with no recipe, “just about every malt, and the kitchen sink”, comments Ladell. It is served in small glasses as it is a strong (10.5% ABV) beer in the Thomas Hardy Ale style. **Next up will be the Two-Penny Ale, a winter special that is a great session beer (4.0% ABV).** Ladell reports that all their beers are now available in 50-litre kegs.

Nanaimo’s Fat Cat Brewery’s beers are now available in bottles at stores everywhere. The IPA (“The Cat with claws”) is very good mellow beer. The Old Bad Cat Barley Wine was due out in early December and hopefully will be reviewed in the next issue.

Destination Pub: Howe Sound Inn and Brewing Company

Picture of pub sign

Sitting on the patio at the Howe Sound Inn and Brewing Company at Squamish, the towering massif of Stawamus Chief is overpowering. Owners Dave Fenn and Deborah Ashley knew what they were doing when they chose the location at the southern end of downtown Squamish. The Inn is a favourite of the rock climbers who come from all over the world to challenge the 1200' rock face, Western Canada's premiere rock climbing venue. The Chief is a granite monolith, the second largest in the world, and ever since Jim Baldwin and Ed Cooper found the first route up the Grand Wall in 1961, climbers have been testing themselves ever since. Together with other outdoorsy people of other ilk, cyclists, hikers, kayakers, bird watchers, the climbers gather in the pub to swap stories and celebrate their exploits.

More importantly, they get to sample the marvellous beer brewed by Franco Corno. Franco was trained to brew at Howe Sound Brewing by legendary brewer, John Mitchell. Franco brews ten different beers over the period of the year and there are usually five on tap at any time. The five that were on when we were at the Inn were Whitecap Dry Wheat, Pilsner Plunge, Diamond Head Stout, Baldwin and Coopers Best Bitter, and Devil's Elbow IPA. The Wheat was nice and cloudy, definitely a Belgian Wit-style beer that was very refreshing with hints of coriander and orange. The Pilsner had a very nice malty start with citrus overtones from the abundant use of Czech Saaz hops. The Stout was our favourite. It is a beautiful dark, opaque beer with a lovely head and has a very toasty roasty flavour. It is deep and dark all the way down! The Bitter is a classic, complex malty and bitter, made with English hops especially Goldings. The IPA is a strong amber ale bittered with Horizon, German Magnum and Centennial hops, finished with Sterling, and dry-hopped with Mt Hood Cascades.

The Inn itself is the bonus. Every room has stunning views from the cozy bay-window seats, whether it is of the Chief, or of the glacier topped mountains to the north. There are 20 rooms, one of which is handicap equipped. The rooms are very cheerful and have wooden furnishings, and warm duvet comforters on the beds. Besides the pub food there is the North Beach Lounge and Grill with a very reasonably priced menu. The food is excellent, the staff friendly and helpful. Our stay was so enjoyable and relaxing, I wish it was located here on Vancouver Island!

Located at 37801 Cleveland Avenue, Squamish, BC. Contact: 604-892-2603; toll free 1-800-919-ALES, hsibrew@howesound.com. Info: www.howesound.com



CROSS CANADA BEER CHECK UP

It's rule of thumb in the beer world that a beer tastes best when it's at its freshest. Which is why it's best to buy a beer as close to a brewery as possible. The current trend to buy European beers because they are "the original" and therefore the best, goes contrary to this rule. Often what started out as a world class premium beer is tired and stale by the time it reaches the glass. To check on this, this month EAT looked at Cross Canada beers. Canada has a range of beers that stand up to any of the imports. From coast to coast brewers are producing beers that they should be proud of. Here are a few, from East to West:

Propellor Brewing Extra Special Bitter

Halifax, NS. 5.0% ABV. \$2.05/341ml bottle <http://www.drinkpropeller.ca>

Dark red-amber in colour, with a nice head. A big pleasing toasted malt aroma. The maltiness in the flavour builds to a bitter chocolate finish. This is a smooth beer with a complex interplay of hops, malt and fruit flavours. It is not a true ESB, but it *is* a very nice beer.

Unibroue Blanche de Chambly

Chambly, PQ. 5.0% ABV. \$1.96/341/ml bottle

Blanche de Chambly is a White Ale brewed in the Belgian Wit style. It is pale cloudy amber gold colour with a rocky white head. This beer is very effervescent, and is served on lees (it is bottle conditioned and so has a yeast sediment). The aroma is sweet, cloves and citrus. The beer is soft with a medium body and tastes of wheat and spices. This is a very drinkable beer, with a tart finish and is very refreshing. This beer is one of my favourites for cooking. It make a lovely sauce with poultry, and is excellent for desserts (see Poached Pears side box). It also goes very well with soup or salad.

McAuslan St-Ambroise Pale Ale

Montreal, PQ. 5.0% ABV. \$1.83/341 ml bottle

Introduced in February 1989, St-Ambroise Pale Ale was the first specialty beer to be bottled and sold in Quebec. The beer is light amber in colour with a fine white head. It has a sweet roasted caramel citrusy bouquet. It is medium bodied with the roast caramel flavour giving way to citrus in the middle followed by a long lingering bitterness. This beer matches very well with roast pork or game.

Sleeman Silver Creek Lager

Guelph, ON. 5.0% ABV. \$1.94/341 ml bottle

Silver Creek Lager comes in the trademark Sleeman clear glass bottle. It is a very clear pale straw colour. Saaz hops and grain are evident in the aroma. There is a definite taste of corn with a hint of apricot. It has a lingering astringent bitter finish. This is a pleasant light bodied lager with more hops than the average domestic lager.

Fort Garry Dark Ale

Winnipeg, MN. 5.0% ABV. \$2-3/341 ml bottle (only available at Spinnakers)

This is a very dark ruby red beer with a nice lacy head. There is a smooth aroma of roasted malt and yeast. The beer is sweet and malty with a slightly bitter finish. This is a mild beer that would do very well as a dinner beer. It could be a good starter for someone wanting to try dark beers. A respectable Brown Ale.

Big Rock McNally's Extra Ale

Calgary, AB. 7.0% ABV. \$1.81/341 ml bottle

McNally's Extra, named after Big Rock's founder, Ed McNally, is the deep amber typical of an Irish Red Ale. The aroma is beautiful: a malty, butterscotch, fruity, baked bread smell! It has a full to medium body and is silky smooth, almost creamy on the palate. The dominant flavour is caramel malt with fruity overtones. Alcohol is evident in the taste. (This is what an Irishman would call "a swearing beer"!)

Yukon Brewing Arctic Red

Whitehorse, YT. 5.5% ABV. \$1.81/341 ml bottle

Arctic Red is a dark coppery red colour with a tight cream head. The beer has a mild aroma with smoky or vinous notes. It has a smoky malt flavour that builds to the middle and lingers with a sherryish ending. This would be a great beer to serve with quesadillas or smoked chipotle peppers. I have used in beef stews and casseroles.

Tree Brewing Thirsty Beaver Amber Ale (Fireweed Brewing)

Kelowna, BC. 5.0% ABV. \$1.77/341 ml bottle

Thirsty Beaver Ale is a medium copper colour with a moderate head. It has a fresh aroma of caramel malt. The flavour is well balanced, an interesting malty, slightly fruity taste with light hops and a persistent mildly bitter finish. A fine sipping beer.

R&B Raven Cream Ale

Vancouver, BC. 4.8% ABV. \$4.80/650 ml bottle

A mild easy drinking beer, this would pair very well with curry. It is a deep, dark rich russet red colour with a light fruity aroma. There's a sweet malty flavour with a hint of vanilla, lots of fruit and roasted barley especially in the finish. This is a good example of a Cream Ale.

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POACHED PEARS

3/4 cup sugar
1 tsp vanilla
1 stick cinnamon
1 1/2 cups water
1/2 cup Blanche de Chambly
6 ripe Anjou pears
2 Tbsp lime juice
2 pkgs frozen raspberries*

1. In a large pan, dissolve the sugar in the water and the beer. Add vanilla and cinnamon and simmer for a few minutes.
2. Peel pears, leaving their stems on. Roll them in lime juice. Cook pears gently in the sugar syrup, turning frequently. When tender set aside.
3. Reduce remaining sugar syrup to one cup. Discard cinnamon stick.
4. Add raspberries to syrup and cook until sauce turns red. Strain and pour over pears. Cover and refrigerate, turning frequently.
5. Place pears in serving dishes. Garnish with sauce and whipped cream.

Beer in Private Liquor Stores

In 2002 when BC allowed private liquor stores, beer aficionados eagerly anticipated something like Seattle's Bottleworks or Portland's Belmont Station. Although it has not happened yet there are some stores that are catering to the sophisticated beer enthusiast. Most private stores stock beers straight from the LDB listings, some cater to the discerning beer lover by carrying some of the more unusual LDB beers, and others take the time and trouble to special order beers not normally available at the government stores. Peter Heemskerck, manager at the Strath store, points out that they are trying to have some beers not available at government stores. Many of their beers, particularly the Belgian beers, are purchased through an agent that has brought in beers on spec.

The Alberta Government completely privatized liquor stores several years ago. My experience traveling around Alberta is that some of the urban stores have a fair selection of out of the ordinary beers but the majority, especially in rural areas, carries huge stocks of standard North American lager. Many will stock Big Rock Grasshopper or Traditional, but that is the extent of "craft" beers, and something like a Belgian is unheard of. In BC, where stores are in competition with the LDB, the selection of craft beers and imports is much broader. In centres like Victoria there is a good selection of beers available at the most basic store. The good news is that most are now stocking beers from local craft breweries and, interestingly, from local brewpubs. Also, somehow they are managing to keep prices within a few cents of LDB stores.

A good example is the Hillside Liquor store. Kitty corner from Hillside mall it is one of the larger stores and so is able to carry a wide selection of products. Stacey Deering, general manager, encourages all the staff to bring in ideas. When assistant manager Louise Wilson came back from the UK raving about the intense strawberry flavoured witbier, Früli, that she tasted at the Porterhouse Pub in London, Stacey went online to find a supplier. Now it is one of their best selling single bottle picks. As she explains, "I love beer, so it's entirely selfish. Our single bottle sales are huge. And we're Phillips biggest store account for their bottled beers." A couple of others on their shelves are Edelweiss Dunkelweizen and Baugies La Moneuse. The latter is interesting: only serious customers will pay \$8.49 for a bottle of beer. This is, however, a 750 ml presentation bottle with a wired cork, has an alcohol content of 8 percent, and is from a new generation Belgian brewery. Other out of the ordinary beers are Gösser, Fat Cat Pompous Porter from Nanaimo, the complete range of Canoe Brewpub beers, and the infamous Mississippi Mud Black and Tan.

Across the Bay St Bridge at Westside Village, Spinnakers Spirit Merchants is managed by Larry Arnold. Larry has done an impressive job with the beer selection, with a range from across North and South America and Europe. What you see on the shelves is constantly changing as he tries to keep up with market demands. "We listen to what our customers want", he says as he is re-ordering from San Francisco's Anchor Brewing. "We are bringing in 200 six-packs of Anchor Steam Beer, 100 of the Liberty Ale, and another 100 including the Porter, Old Foghorn Barleywine, and the Summer wheat beer. We can't keep up with this beer." On the other hand there are stacks of Corona, Lucky lager and other mainstream beers. "We're right next to Save-On Foods, and convenience is the key to many of our customers. LRS's next to grocery stores are doing very well". An issue stores have to grapple with is slow delivery. "The specialty beers are not stabilized by refrigeration; many of them

are unfiltered. So they have a relatively short shelf life. Delivery in a timely manner is important.” Unfortunately the current system requires all special order beer coming into British Columbia to be processed through the LDB facilities in Vancouver, a process that can take several weeks. “We have beers arriving that are almost at their expiry date,” comments Arnold, “It makes it very hard for us to supply beer at its best to our customers.” Some of the specialty beers coming in from the US include Redhook, Sierra Nevada, Alaskan, Celis, and Rogue. From Europe come Saison d’Epeautre, Biere Darbyste (an ale made with fig juice), and Vichtenaar (red ale from Flanders). Other specialty Belgians include La Binchoise Flora, Bornen Dubbel and Steenberge Augustijn. An very popular new addition is Patagonia from Argentina, a German style beer reasonably priced at \$9.70 a six-pack.

The Six Mile Liquor Store is a relative newcomer and is already showing great promise as a beer destination. Russell Gelling is responsible for bringing in the beers on the shelves here. “We bring in beers from three main areas,” he explains, “USA, Europe and Canada. From the US we have Sierra Nevada, Great North Divide, Pike Brewing, Rogue, and all the beers from Flying Dog Brewery. There are lots of Belgian beers, and several from Eastern Canada: Halifax’s Propellor Brewing’s great beers, and Steam Whistle’s Pilsner from Ontario for the summer.” Many of these don’t last long on the shelves but Gelling says that’s OK. “Craft brew market customers don’t mind jumping around from brand to brand. In fact they want to try the new beers just in. Brand loyalty is for the mainstream beer drinker. It’s amazing how the craft beers fly off the shelves after the Great Canadian Beer Festival. People come in motivated to try the new beers.” The Six Mile store now has a meeting room upstairs and is offering tutored tasting for small groups.

Hillside Liquor Store, 3201 Shelbourne St., Victoria, 250-370-1143

Six Mile Liquor Store, 98 Island Highway, Victoria, 250-391-4458

Spinnakers Spirit Merchants, 130-176 Wilson St. Victoria 250-360-1333

www.spiritmerchants.ca/store

Strath Ale Wine & Spirit Merchants, 919 Douglas St., Victoria 250-370-9463 strathliquor.com

POSTSCRIPT

If you travel south, you’ll find most grocery stores have a selection of local craft breweries plus some imports. In Seattle, Bottleworks is a must; not only does it stock over 850 beers, but there’s chocolate also! Belmont Station in Portland, next door to the famous Horse Brass Pub, is well worth a visit. The selection of 500 beers here is similar to Bottleworks with an excellent selection of meads and ciders, and British beers and foodstuffs.

Bottleworks, 1710 North 45th Suite #3, Seattle 206-633-2437 www.bottleworks.com/
Belmont Station, 4520 Southeast Belmont St., Portland (503) 232-8538 www.belmont-station.com/

TASTINGS:

Since some of the private liquor stores have gone to the trouble to bring in beers for us to try, here are three very different beers. Note, everyone's taste is different and I expect most readers would only like one of these enough to go back and buy it again!

Früli

Huyghe Brewery, Belgium. 4.1% ABV

The Huyghe Brewery, founded in 1654, which is famed for the beer "Delirium Tremens", has changed in recent years towards brewing for the export market. Früli is contract brewed for Van Diest Beer Company in the UK. It is a bottle-conditioned unfiltered Belgian witbier with natural strawberry juice added after fermentation. The beer is a cloudy pinkish rose with a good head, and an aroma of homemade strawberry jam. It has an intense real strawberry flavour and is very sweet at first. It has a lively mouthfeel with a spiciness from the addition of coriander and orange peel. It would be a nice dessert beer or a great thirst quencher on a hot day.

Available in 250ml bottles, \$3.60, at the Hillside Liquor Store. (Available in bottles and on draught in the UK, at several London pubs and the JD Wetherspoon chain.)

Mocha Porter

Rogue Brewing, Newport, Oregon. 1% ABV

Started in 1988, Rogue brewing has always made interesting beers: beers that are "Dedicated to the Rogue in each of us"! Head brewer, John Maier, has brewed over 30 million pints for Rogue. His Mocha Porter is an outstanding example of the porter style. It pours a very dark brown with a pale tan rocky head with persistent tight bubbles. The aroma is of creamy malts, coffee, chocolate and soft hops. The flavour is creamy, molasses and coffee with an obvious bitterness (IBU 54). Also notes of dark chocolate and fruits. A really tasty porter.

Available in 341 ml bottles, \$1.87, at Spinnakers Spirit Merchants.

Boris Bold

Brasserie de Saverne, Karlsbrau, France. 8.6% ABV

Definitely for those that like strong lagers, Boris Bold comes in a distinctive bold red can. It is a nice deep honey amber in colour and poured with a good head.

There was good delicate lace all the way through the drink. The aroma is very sweet and grainy. It has a very sweet and slightly grainy malt flavour, with a heavy mouthfeel. Alcohol is quite evident in the taste.

Available in 500ml cans, \$3.60, at the Hillside Liquor Store.

1. Beacon Landing Liquor Store, 2537 Beacon
2. Belleville Cold Beer & Wine Store, 101-321 Belleville
3. Bird Cold Beer Wine & spirits Inc, Lwr 4291 Glanford
4. Brentwood Bay Lodge Wine and Spirit Shop
5. C&S Liquor Store, 123 Gorge E
6. Castle Beer & Wine Store, 6309 Sooke Rd
7. Colwood Private Liquor Store, 107 - 2244 Sooke Rd
8. Cook St Village Wines www.bcwineguys.com
9. Country Rose Liquor Store
10. Glenn Lake Inn
11. Gorge Pointe Pub & Liquor Store
12. Four Mile Liquor Store
13. Harris Green Liquor Merchants
14. Hillside Liquor Store
15. Lions Liquor Store
16. Liquor Depot, 3510 Blanshard
17. Loghouse Liquor Store
18. Ma Millers Liquor Store
19. Maude Hunters Neighbourhood Pub
20. (The) Monkey Tree Pub www.monkeytreepub.com
21. Oak & Barrel Liquor Shoppe
22. Oak Bay Village Wines www.bcwineguys.com
23. Rosies Cold Beer & Wine store at the Holiday Inn
24. Royal Oak Liquor Store Plus Ltd, 4468 West Saanich
25. Saanich Centre Liquor Plus
26. (The) Shark Club Bar & Grill
27. Sidney Beer Wine & Liquor Store
28. Six Mile Liquor Store
29. Smugglers Cove pub & Liquor Store, 2581 Penrhyn St.
www.smugglerscovepub.com
30. Spinnakers Spirit Merchants www.spiritmerchants.ca/store/
31. Station House Entertainment
32. Strath Ale wine & Spirit Merchants www.strathliquor.com
33. Swans Liquor Store
34. Swiftsure Liquor Beer & Wine Store, 427 Belleville St
35. Tudor House Licensed Liquor Store www.tudorhousepub.com
36. University heights Liquor Store
37. Waddling Dog Liquor Store
38. Waterwheel Liquor Store, 102-2778 Peatt
39. (The) Wine Barrel

Beer events: for the July 2006 issue

19th Annual Oregon Brewers Festival at Tom McCall Waterfront Park, Portland, July 27, 28, 29, & 30, 2006; Thursday, open 4pm-9pm; Fri, Sat, open 11:30am to 10pm; Sun, 11:30am till 8pm. Admission is free, but a 2006 souvenir 14-ounce mug is \$4 and is required for tasting. Tokens for beer cost \$1 apiece. Patrons pay four tokens for a full mug, or 1 token for a taste. 72 breweries. Food and music. Minors are permitted when accompanied by a parent. Hotline: (503)778-5917 or www.oregonbrewfest.com

Great Canadian Beer Festival tickets go on sale July 15th, at Askim's Beer & Wine Emporium, Bedford Brewing, Brew BYou, Canoe Brewpub, Hobby Beers and Wines, Six Mile Pub, Spinnakers Brewpub, Sticky Wicket, Swans Beer and Wine Store, Vancouver Island Brewing, West Coast Brew Shop, and in Nanaimo, at Longwood Brewpub. For Mainland BC and US outlets visit the website. Friday, September 8, 3-8 p.m. and Saturday, September 9, noon to 7 p.m. (If you really want to have fun, why not become a GCBF Volunteer? Application forms are at the above website.) Hotline (250)383-2332 or www.gcbf.com

Canadian Winners

Brick Brewing Co Ltd., *Formosa Genuine Draft*, Ontario, Canada, Silver, 34, American-Style Premium Lager

Great Lakes Brewery, *Black Jack*, ON, Canada, Bronze, 37, American-Style Dark Lager

Okanagan Spring Brewery, *Shaftebury Coastal Cream Ale*, BC, Canada, Gold, 56, English-Style Mild Ale

R & B Brewing Co., *Raven Ale*, BC, Canada, Bronze, 56, English-Style Mild Ale

Walkerville Brewing Co., *Walkerville Lager*, ON, Canada, Bronze, 36, American-Style Amber Lager

BC Beer News

Gerry Hieter's Beer Camps have been so successful that more are planned for the fall. Two camps were sold out last winter, and no wonder. At \$35.00 they are a bargain. Not only that, they are fun.....even educational! Gerry has teamed up with Becky Hays at Vancouver Island Brewery to give these four-hour courses. Becky starts off with a comprehensive tour of Vancouver Island Brewery's state-of-the-art brewery and packaging plant. Gerry then runs the group through beer history, beer brewing, what to look for in tasting beer, and what to look for (or avoid) when purchasing beer. Throughout the evening participants sample about a dozen BC craft beers and match them with various foods, finishing up with dessert: a chocolate brownie paired with Vancouver Island's Hermannator Ice Bock. (For details about next winter's Beer Camps call Becky at Vancouver Island Brewery: 250-361-0007.)

Spinnakers Brewpub, Victoria, was recently voted Best Brew Pub in BC by the readers of the Northwest Brewing News. The Best BC Brewery was **Granville Island Brewing**, the Best BC Beer Store went to **Swans**, Victoria, and the vote for the Best BC Ale House was split between the **Strathcona Hotel** and **Christies Carriage House**, both in Victoria.

This year's **World Beer Cup**, held in Seattle, brought together a panel of 109 expert judges from around the world to judge 2,221 entries from 540 breweries in 56 countries. Five medals went to Canadian breweries. In the English-Style Mild Ale class, **Okanagan Spring Brewery** won the Gold Medal for Shaftebury Coastal Cream Ale, and Vancouver's **R & B Brewing** won the Bronze Medal for their Raven Ale. Brick Brewing, Great Lakes Brewery and Walkerville Brewing, all of Ontario, also won medals.

Alyson Tomlin, **R & B's** head brewer, and brewer, Ben Van Hae, were very pleased that their Raven Cream Ale won the Bronze Medal as this is the second medal for this beer. It won Silver in the 1998 World Beer Cup. And now, according to Barry Benson (the B of R&B), it's heads down for a busy summer!

At **Granville Island Brewing**, Vern Lambourne is brewing several beers that will only be available at the brewery store. The new Ginger Beer (5%ABV) is made with lots of imported Hawaiian ginger, especially in the dry-hopping to give a very fresh ginger aroma. This beer pours with a beautiful golden colour and has a spicy warmth to it. It will be followed in the store by the Raspberry Ale. In the limited edition series GI Bitter is now available. This beer was brewed with Warminster Marris Otter malt from the UK, bittered with Target, and finished and dry-hopped with East Kent Goldings hops. This copper colored beer is a good example of an English Best Bitter, with a moderate hopping level (35 IBU), medium malt body, and lots of Goldings in the aroma (makes you think of Earl Grey!). Also back is the IPA and the ever popular Mingler, a 12 pack comprising

Cypress Honey Lager, Robson Street Hefeweizen, Island Lager, and Kitsilano Maple Cream Ale

Downtown Vancouver at **Steamworks**, fans will be pleased to know that the Frambozen and Ipanema Summer White are back. The White ("Tall and tan and young and lovely", to quote brewer Conrad Gmoser) has a subtle, perfumey spiciness, just right for hot summer evenings. The high gravity raspberry undergoes a slow second fermentation with tons of fresh, whole Fraser Valley raspberries, resulting in an intense raspberry flavour, and a luscious pink head.

The Empire Strikes Back at **Central City Brewing** in Surrey. The Empire IPA is back and is the new and improved version. Gary Lohin has brewed this beer with floor-malted Marris Otter pale malt from the UK's Warminster Maltings. This great beer now has more body, and was hopped at 70 IBU to make a well-balanced big (6.5%ABV) beer. Soon the Raspberry Wheat Ale (5%) will be on tap. This is made with unpasteurized deseeded Fraser Valley raspberry puree. Also new in the brewery is an Italian-built canning line. Gary Lohin is brewing a premium German-style lager to be canned for sale at the on-site liquor store.

In Yaletown, at **Dix BBQ & Brewery**, there are a few changes. Brewer Tony DeWalt has switched to Simcoe hops in the IPA. Not a very big change but a subtle difference to the beer. The beer now has a citrus character, orange marmalade and grapefruit, with pine overlays. Summer seasonals at Dix will be Hefeweizen and Tropical Lager. Tony DeWalt is now also brewing at Big Ridge Brewing Company in Surrey, another of the Mark James Group locations.

Over on the Island in Nanaimo, **Longwood Brewpub** has expanded their kegging operation to accommodate the demand for their beer. The Framboise, made with whole organic raspberries, is on hand all summer. On hand pump Harley Smith has a Two Penny Ale for a summer session beer (4%) and a 60 Shilling Ale for a lighter Scottish Tap. He has brewed a Vienna Lager in honour of Spinnakers Lon Ladell's Tying-the-Knot this summer. At **Gulf Islands Brewing** an IPA is planned for Barry Edwards' new Salt Spring Inn (where Anise was).

In Victoria, Benjamin Schottle at **Hugo's Grill & Brewhouse** has a Mandarin Hefeweizen in line for the summer. Ben serves this beer with a wedge of Mandarin orange. "It works better than lemon", according to Ben, "try it with a Hacker-Pschorr Weisse Bier and you'll see what I mean." Never at a loss for experimentation, Ben is also planning a Green Tea Lager made with Shotgun tea from Victoria's Chinatown. Some will be added in the last two minutes of the boil and the rest will be used for dry-hopping. To counteract the bitterness of the tea, spicy hops such as Perle or Spalt will be used.

Smooth Sailing Honey Ale is on tap again at **Swans Hotel**. This is the beer that was brewed as a special for last year's Tall Ships Festival in Victoria. After this Tessier's Witbier will be available on draft and in bottles. This is a refreshing

spicy traditional Belgian white beer, made with imported Belgian yeast. Also on all summer will be the Extra IPA. Brewer Andrew Tessier has brewed Blue Bridge Barley Wine ready for the winter season. This beer is mostly Marris Otter pale malt and is hopped with Warrior and Fuggles. Andrew has had to add three extra taps (two hand pumps) to keep his more popular beers on all year round.

The Hefeweizen will be pouring at **Spinnakers Brewpub** all summer, together with the Dunkelweizen on a more regular basis. Spinnakers brewers, Lon Ladell and Rob Monk, have been brewing with new yeasts and the results show in their beers. As soon as the local raspberry crop is at its peak Lon will making his very refreshing Raspberry ale ready for the September crowd.

Canoe Brewpub will have the Summer Honey Wheat Beer again on tap for the summer. This light (4.8% ABV) golden beer has citrus notes in the nose, and is an “easy drinking” beer brewed with the patio crowd in mind. The good news is that it will be available for take-out in bottles this summer.

Phillips Brewing has doubled its floor space and added more conditioning tanks. Matt Phillips has made a couple of changes to his beers. Replacing the Espresso Stout is a brilliant Oatmeal stout (5%). He describes it as “a really nice robust stout”. It pours with a nice dense tan head and leaves a nice lace all the way down the glass. It has a beautiful aroma and a lot of roast flavour. Also new is a small batch of bottle conditioned Surly Blonde Tripel. This is a seasonal blonde brewed to the Belgian Tripel style which means it is strong (9.1%ABV). It has fruity flavours up front with a clean dry finish.

EVENTS:

19th Annual Oregon Brewers Festival at Tom McCall Waterfront Park, Portland, July 27, 28, 29, & 30, 2006; Thursday, open 4pm-9pm; Fri, Sat, open 11:30am to 10pm; Sun, 11:30am till 8pm. Admission is free, but a 2006 souvenir 14-ounce mug is \$4 and is required for tasting. Tokens for beer cost \$1 apiece. Patrons pay four tokens for a full mug, or 1 token for a taste. 72 breweries. Food and music. Minors are permitted when accompanied by a parent. Hotline: (503)778-5917 or www.oregonbrewfest.com

CASKIVAL 3 "Scent of a Bung" on Saturday August 12 from 12 noon till 5pm at DIX BBQ & Brewery 871 Beatty St. Vancouver (604) 682-2739. Tickets will be \$20.00 with 4 oz. tasters \$1.00. In addition to the usual menu of BBQ treats there will be a special beer cuisine presented by chef, Rich Harding.

Redhook Tastings

ESB

Redhook Ale brewery, Woodinville, Washington. 5.8% ABV

Started in 1982, Redhook started brewing in an old transmission repair shop in Seattle's Ballard district. Redhook ESB, the company's flagship beer, was first brewed in 1987. It remains one of the finest North American examples of a British style bitter (except that it is higher in alcohol than most UK ales). It pours a lovely golden copper colour with a white creamy head. The aroma is of the Willamette and Tettnang hops. The caramel malt is very evident in the flavour. This is a great smooth complex bitter ale which has a tendency to grow on you.

Available in 341 ml bottles, \$13.46 a six-pack, at Spinnakers Spirit Merchants.

IPA

Redhook Ale brewery, Woodinville, Washington. 6.5% ABV

This is the original "Ballard Bitter" renamed as an IPA. This beer is a pale golden wheat colour with a dense white head. The hops are quite assertive in the aroma, with fruity notes. A strong citrus start gives way to a mellow malt (crystal) flavour and lingering Cascade bitterness. This beer is reminiscent of the British IPA's of the 1960's.

Available in 341 ml bottles, \$13.46 a six-pack, at Spinnakers Spirit Merchants.

Destination Pubs: The Old and the New

Square & Compass

Since this is the travel season I thought we would go a little further than British Columbia and include an English treasure. I was fifteen when I first saw the Square & Compass as I cycled through the village of Worth Matravers. I was on my way to the Dorset coast to collect fossils at some of the best collecting spots in the world. Fast forward about forty five years, and the family decided to hold a reunion in Swanage. My wife Carol and I wanted to check out some of the local pubs. The Square & Compass was an obvious start. It has been in every CAMRA Good Beer Guide & is on the CAMRA National Inventory of Pub Interiors. The pub hadn't changed since I first saw it. In fact, it's unlikely that it has changed much in a couple of centuries.

The Square & Compass has been run by the Newman family since 1907. It was built several hundred years ago as a farmhouse, and its history goes back to the time of William the Conqueror. The pub, its name coming from the tools used by the local quarrymen and stonecutters, was first licensed in the 1720's. Built solidly of whitewashed limestone with a stone roof and flagstone floors, the building will endure for ever.

We arrived just before lunch time and parked in the field just around the corner. Inside the front door were two locals standing in the corridor, chatting away. Nodding a Hallo, we stepped over their dogs and looked for the bar. We came to another corridor stretching to left and right. A door at one end was labeled Museum. We looked into a room full of chatting people, but still no bar. A hatch in the corridor revealed the bar with cool beer served by gravity straight from the cask. The choice was Badger Tanglefoot, Ringwood Best Bitter, Quay Old Rott, Palmers Dorset Gold and Tally Ho!, or farm ciders (some organic).

The menu is very basic. Most days the only food is home made Cornish Pasties, filled with beef, potatoes, onion and turnip. Sometimes there is cheese and onion pie, too. Or, you can buy a sandwich from the Craft Centre nearby.

Our curiosity got the better of us so we checked out the room labeled "Museum". It is full of "Stuff". That is the only way to describe this extraordinary collection. The room has local Purbeck Limestone fossils piled from floor to ceiling. Some of the items have been retrieved from ancient shipwrecks by local divers, and there are farm tools, evil looking ancient weapons, a mammoth tooth, and even stuffed animals.

This is a totally rustic pub, with roaring log fires in winter and occasionally musicians. Most of the locals stand up in the corridor to drink their beer and chat. Outside there are stone seats and weather beaten and bleached wooden benches from which there are great views out to the English Channel. I don't

think I have ever seen so much clutter in front of a pub, with stone carvings, a big old cider press, ancient-looking vehicles, and cart wheels. Life definitely moves at a slower pace at the Square & Compass – it is a real gem.

Located at Worth Matravers, nr Swanage, Dorset, UK, BH19 3LF Phone: 01929-439229. Hours: M-F 12-3, 6-11; Sat 12-11; Sun 12-3, 7-10³⁰ (closed winter Sunday evenings).

Central City Brewing Company

What a contrast Central City Brewing Company is. This swish brewpub is set in Surrey's Central City Mall, located near the Central Skytrain station. This might be a questionable destination for someone seeking out an interesting pub! However, if beer, music, and good food are what you are looking for, then this pub is for you. Accordingly, this may not be the place for everyone, with its modern chrome and glass look. It is definitely a sports bar, with lots of TV screens.

The beer is brewed by Gary Lohin whose reputation preceded him from his great beers at Sailor Hagar's Pub in North Vancouver. In a recent visit we found that there is definitely a hint of the Sailor Hagar brews at Central City. Since it was lunch we ordered a taster tray. The first beer was Signal Light Pale Ale, which has lots of malt and hops flavour. This would be a great beer to accompany a pizza. Next we tried the Summer seasonal, a Raspberry Wheat Ale. This was a very tasty brilliant beer with raspberry very distinct in both aroma and taste. Springboard Lager is a clean, sweetish lager with a very pleasant and distinctive Hallertau hop aroma. The Steelhead Stout is dark, smooth and creamy, and has a nice chocolate taste and aroma. Our favourite was the Iceberg Copper Bock, a huge sweet (Munich) malty beer with a lovely dry finish. Next door to the brewpub is the Central City Liquor Store where "Growlers" of the beer from the pub are available. These are 2 litre containers (equivalent to a six-pack) and are refillable for \$10.

Partner Colin James is well known in the music world and has lined up entertainment ranging from Doug and the Slugs to Barney Bentall and the Legendary Hearts. Most nights DJ Adam West is in the house playing requests. Monday Night Football is hosted by BC Lion's Geroy Simon. Patrons can use the free wireless internet.

The food at Central City is excellent. Although the extensive menu is largely standard pub fare there are some interesting twists for lunch: tempura and coconut battered jumbo prawns as an appetizer, fish and chips made with Copper Bock batter, and a great Teriyaki Bowl.

Located at Central City Mall, 13450 - 102nd Avenue, Surrey, B.C. V5L 1V9
Phone: 604.582.6620. Hours: 11 a.m. to late - 7 days a week

Destination Pub: Central City Brewing Company

This swish brewpub is set in Surrey's Central City mall: perhaps a questionable destination for someone seeking out an interesting pub! And this may not be the place for everyone, with its modern chrome and glass look. It is definitely a sports bar, with lots of TV screens. However, if beer, music, and good food are what you are looking for, then this pub is a must.

The beer is brewed by Gary Lohin whose reputation preceded him from his great beers at Sailor Hagar's Pub in North Vancouver. When the Sailor Hagar's executive made the decision to put an expanded liquor store ahead of an in-house brewery, Gary Lohin had to move on. Colin James and partners needed a first class brewer and they have this in Mr. Lohin.

In a recent visit we found that there is definitely a hint of the Sailor Hagar brews at Central City. We started with a taster tray. The first beer was Signal Light Pale Ale, which has lots of malt and hops flavour. This would be a great beer to accompany a pizza. Next we tried the Summer seasonal, a Raspberry Wheat Ale. This was a very tasty brilliant beer with raspberries very distinct in both aroma and taste. Springboard Lager is a clean, sweetish lager with a very pleasant and distinctive Hallertau hop aroma. The Steelhead Stout is dark, smooth and creamy, and has a nice chocolate taste and aroma. Our favourite was the Iceberg Copper Bock, a huge sweet (Munich) malty beer with a lovely dry finish. Next door to the brewpub is the Central City Liquor Store where "Growlers" of the beer from the pub are available. These are 2 litre containers (equivalent to a six-pack) and are refillable for \$10.

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Snappy ending

Lowest Prices in the Province!!!! (on select items)

We're proud to have one of the largest selections of beer, wine and liquor in B.C

You can find us conveniently located near the end of the skytrain's run, across from the Surrey Central Skytrain Station at the base of the Tower: [Click on image for printable version](#)

Located at near the Central skytrain station

Phone number Pubs and Restaurant – 604.582.6620

Liquor store – 604.582.6630

13450 - 102nd Avenue

Surrey, Greater Vancouver, B.C. V5L 1V9

No Changes at the Great Canadian Beer Festival

The Big News at the Great Canadian Beer Festival is that there is No News! Or at least there are no major changes, unlike last year. It looks as if the organizers of the festival have finally found the successful formula. Last year I reported on the return of the Friday/Saturday format, the price increases, shorter line-ups, and the addition of the Belgian beer tent (back again this year). The organisers are pleased to be able to announce that there's nothing new this year!

The days and times are the same: Friday, September 8th, 3 to 8 p.m., and Saturday, September 9th, noon to 7 p.m. And, admission prices remain at \$20 for Friday tickets and \$25 for Saturday. (There are no ticket sales at the door.) Also, again same as last year, thanks to ICBC, BC Transit and BC Liquor Stores, there is a free transit ride home stub attached to the ticket.

This is a festival for everybody. Even if you haven't yet discovered a beer you like, there is much to enjoy. Try the local cider, a variety of food, entertainment, and meeting people. "While regular attendees are savvy about beer", says Gerry Hieter, festival chair and co-founder, "we notice novices gain significant beer knowledge from the festival".

There several new exhibitors this year. Bushwakker Brewing from Regina will be bringing Dungaroon Irish Red Ale, Chico (an American Pale Ale) and Pickard's Oatmeal Stout. Fernie Brewing Company will be presenting their Griz Pale Ale and their First Trax Brown Ale. Recently opened Craig Street Brewpub (Duncan) will be attending with some of their new beers. Back after a few years away are Mission Springs Brewpub (Blonde, Pale Ale, IPA, and Stout) and Rogue Brewing from Newport, Oregon (Deadguy Ale, Morimoto Imperial Pils, Chocolate stout and Hazelnut Brown Ale). And if you are looking for Backwoods Brewing, they have a new name: Dead Frog Brewery. And, yes, Steamworks Pumpkin Ale will be back. The food outlets this year range from pizza, Mexican, and Caribbean, to German, Greek, and smokehouse barbeque.

"This festive two days will see great food, music, dancers, jugglers, and the greatest variety of fresh beer in one place in Canada," says Hieter. He adds, "Don't forget the Q's Rock-Paper-Scissors Championship on Friday and the Zone's DJ Dunk on Saturday. Our festival is an experience to remember with a smile."

The organizers are serious about attendees planning their transport home. Wilson's Transportation is helping to emphasize the stay safe message with free shuttle buses every half hour between the festival and Bay Centre downtown. And there is the free bus ride home ticket. Empress Taxi will have a stand outside the exit. Enjoy the festival. Have fun, take care, and come back next year.

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

TASTINGS:

Les Bieres de la Nouvelle Les Messagère (Gluten Free)

[Saint-Paulin](#), Quebec. 4.7% ABV. \$3.23/341ml bottle

For those of you that are totally allergic to gluten, this is a drink for you. The brewery labels it a Pale Ale. Unfortunately it lacks most of the characteristics of a beer. It is made of rice syrup, glucose extract, buckwheat and hops. The result is unlike anything else listed by the LDB as a beer, tasting more like a lightly hopped cider. Having said that, this is a very pleasant and refreshing summer drink. It pours with a very pale colour and a predominantly cider aroma. It is very effervescent, and has virtually no head.

Pinkus Müller Pils (Organic)

Münster, Germany. 5.0% ABV. \$2.55/330 ml bottle

Founded in 1816, Pinkus Müller is a small Hausbrauerei in the north town of Münster. The Pils a very slightly hazy pale golden yellow beer with a white head. It is quite lively and has a strong noble hop aroma. The spicy malt at the front is swept away by the strong hop flavour. It is light bodied with lingering bitterness.



Pinkus Müller Original Alt (Organic)

Münster, northern Germany. 5.0% ABV. \$2.55/330 ml bottle

Pinkus Alt is not typical of the traditional Dusseldorf area Alt beers. An Alt is a top fermented beer brewed in the old ("Alt") or pre-bottom fermented lagers. An Alt is usually copper coloured, and made from Pilsner-type malts and, traditionally, with Spalt hops. It is the German version of the English and Belgian ales. The Pinkus Müller version is different to all the other Alts. That said, this is a great beer. It has pale golden colour, slightly hazy, with a white head, and a nice obvious hop aroma. There is a sweetish malt flavour with fruity tones: berries maybe. This is a clean well made beer, but a little light for the style. Alaskan Amber, brewed in Juneau, is a more typical Alt, although it is made with North American hops.



Witterkerke

Bavik Brewery, Flanders, Belgium. 5.0% ABV. \$2.70/330 ml bottle

This is a great example of a Belgian Witbier or White Ale. Brewed with wheat and spiced with Curacao orange peel and coriander, this is a light, refreshing and fruity ale. It has an opalescent (cloudy) appearance as it is unfiltered. It is highly carbonated and has a dense, white head. The flavour is well rounded and is not dominated by the yeast as in some witbiers. This beer recently won a Bronze Medal in the World Beer Cup in Seattle.



Destination Pub: Craig Street Brewpub

The **Craig Street Brewpub** opened on Canada Day (July 1st), a bit behind schedule, but the wait was worth it. The pub is located in Duncan in the heart of the heritage downtown district. The owners, Liz and Lance Steward, have owned Just Jakes, the restaurant next door, for 15 years, and have built it up to be Duncan's premier dining place. They fell in love with California's brewpubs a few years ago while a trip for a family wedding. "We wanted to follow the California brewpub trend", says Liz. When the clothing store next door closed they leapt at the opportunity to realize their dream. The expanded kitchen now serves both businesses.

During renovations they discovered that the building had a lot of old growth lumber in it. Some was salvaged to make the stairs. A bar that came from a 1906 Montreal hotel was purchased. The Stewards also bought all the original paneling from the same hotel and it has been used throughout the establishment. There are several levels and the various nooks and crannies give the pub an intimate atmosphere. Incidentally, customers are welcome to get beer at the self-serve bar. There is seating, including the rooftop patio, for 220.

"The brewing system was lost at sea on a boat for 30 days" says brewer Chris Gress. Despite this the brewery is working well and making great beer. It was manufactured by IDD in California and shipped with two other systems to a wealthy client in the Dominican Republic. This system stayed in storage and was purchased for the Duncan brewpub. And, yes, it was "lost at sea", mostly due to a miscommunication between the shipper and the agent in Canada. It has extra heating jackets on all the vessels so that decoction mashes will be possible. As Chris says, "I can make any style of beer in the world." For now he will stay with four regular house beers until everything is running smoothly. Chris was a Victoria home brewer who trained with Sean Hoyne. Sean, the brewer at Canoe in Victoria, consulted on the brewery project.

All of the beers are named after paintings by E.J. Hughes, the renowned artist living in Duncan. Hughes is a regular at Just Jakes, and was pleased to let the Stewards use his paintings for their bottle labels. (Bottling has not started yet but the art work is on display in the lobby.) Reproductions of many of Hughes' paintings hang throughout the building giving the pub a strong West Coast feeling.

To check out the beers my wife, Carol, and I ordered the Craig Street Toolbox for \$10.00. This was a sample of each beer, and, as a nice touch, it came with a glass of peanuts. We started with the Cowichan Bay Lager (5%), a pale gold, really clean refreshing lager with an excellent hop aroma. Next up was the Shawnigan Irish Ale (5.7%), a brilliant medium bodied red ale, with distinct hoppiness. Mt. Prevost Porter (5%) has a nice rocky head and is a dark reddish brown. It is a light porter but otherwise an excellent example of the style. It is very

drinkable and was our favourite. We finished up with Arbutus Ale (5%) an amber gold medium bodied beer with a good head, obvious caramel maltiness, and a nice bitter aftertaste.

Most of the delicious food is locally sourced. Chef Brandon Aris has been with Just Jakes for 13 years. He is using the house beers in many menu items. He has a Mt. Prevost Porter BBQ sauce that comes with the chicken wings and the BBQ chicken pizza. The Irish Ale is used to make the excellent batter for the fish and chips I had. Incidentally the homemade tartar sauce is the best I've ever tasted. Carol loved the Panini. It consisted of a large grilled ciabatta bun stuffed with roasted vegetables (red peppers portabella mushrooms, red onions, artichoke hearts), basil pesto and Monterey Jack cheese, and served with Asian coleslaw.

It is refreshing to find a new establishment that doesn't gouge the customers. Good beer at \$5.50 for a 20-ounce pint is less than at most bars. The pub is so popular with locals that some beers ran out during the opening weeks. Chris has everything back on track – he even has enough in the tanks to pour at the Great Canadian Beer Festival. With Liz Steward buzzing around greeting customers, this has become a favourite meeting place for local people. Craig Street Brewpub is a delightfully classy pub and a great addition to the beer world of Vancouver Island.

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Sleeman Breweries Ltd., Canada's third-largest beer producer, agreed Friday to a \$400-million takeover by Japan's Sapporo Breweries Ltd.

Sleeman shareholders have been asked to approve a takeover bid from Sapporo.

Sapporo will offer \$17.50 a share in cash to buy Sleeman, which put itself up for sale earlier this year and had been weighing offers for the company. The total figure for the deal includes debt.

Chairman and CEO John Sleeman agreed to tender all of his shares to the bid, according to a joint release.

"In Sapporo's offer, we not only received fair value for shareholders, but confidence that Sleeman has an owner with the financial resources and track record to continue to grow and build Sleeman's national portfolio of premium brands," Sleeman said.

"This transaction will allow Sleeman to be more competitive in the premium beer category and continue to build the business. Today's announcement also provides a strong future for both Sleeman employees and Sleeman brands."

Sleeman announced Thursday that profit rose 41 per cent in the second quarter to \$3.5 million, or 21 cents a share. But revenue was essentially flat, at \$57.8 million.

It markets and distributes imported brands like Sapporo, and has also provided contract production for the Japanese brewer's products.

"We have developed a strong relationship with Sleeman through our contract brewing arrangement and this acquisition enables Sapporo to continue to expand Sleeman's quality brewing heritage," said Nobuhiro Hasiba, Sapporo managing director.

Should two-thirds of Sleeman shareholders approve the deal, the transaction is expected to close by mid-October.

Last of the top three

If approved, Sleeman would become the last of the top three Canadian brewers to accept foreign ownership.

Sleeman, based in Guelph, Ont., brews a wide range of beers, from the premium Sleeman and Upper Canada brands to low-cost, high-volume "value brands." The company traces its roots back to 1834 when founder John H. Sleeman established himself as a brewer.

Sapporo was established just a few decades later. Sapporo Holdings Limited has a value of \$4.3-billion, which also includes real estate, restaurant and non-alcoholic beverage segments.

It had been rumoured that Molson Coors Brewing Co., Labatt Brewing Co. Ltd. and Royal Grolsch NV of the Netherlands were also interested in Sleeman.

beer & artisan cheese

six tasters of spinnakers ales paired with six local artisan cheeses, local fruit chutney & english flatbread crackers

hefeweizen & moonstruck 'white grace' (*an aged cheese in the english style with high acidity*)

honey pale ale & natural pastures 'comox brie' *traditionally styled with a bloomy rind*

Summer raspberry ale & natural pastures 'wasabi' *a true verdalait cheese infused with wasabi & ginger*

extra special bitter & poplar grove 'tiger blue' *intense & aromatic in the style of a stilton*

summer raspberry ale &

scottish ale & poplar grove 'double cream camembert' *rich and creamy with notes of white truffles*

imperial stout & moonstruck 'tome d'or' *an italian style hard cheese with a nutty taste*