

## UNIVERSITY RECREATES 2,700 YEAR-OLD BREW

University of Pennsylvania archaeologists have recreated an ancient brew of the Phrygians, a recipe that dates back 2,700 years. The beer - called "King Midas Golden Elixir" -- "tastes like hard cider and sparkles like champagne" and is made by mixing fermented grape juice and beer, honey mead, herbs and spices. The Phrygians lived about 2,700 years ago in what is now Turkey. In 1957 archaeologists discovered the tomb of Midas, legendary king with "the golden touch," complete with his skeleton. A leftover libation from his funeral feast was discovered among the debris. Chemical analysis of the dregs in a leftover cup found in the tomb led to the recipe used to brew the beer. Sam Calagione of Dogfish Head brewery in Delaware helped the archaeological team with the brewing. "I was scared out of my pants," said Calagione. "There was no benchmark or precedent for this project -- anyone who'd had a benchmark for this brew was long dead." He gathered the ingredients from California, England, Italy and India, and made a test batch.

## CAMRA Victoria: Annual General Meeting

January 9<sup>th</sup>, 2001

Green Room at the Green Gables Hotel

This is the Annual General Meeting of the Campaign for Real Ale Society of British Columbia (Victoria Branch) plus the AGM for the Provincial Society. Don't miss your chance to vote for this year's Executive. Or, better yet, volunteer to put in a year as a Director. Elections will be held for the positions of: President, VP, Treasurer, Secretary, Membership Secretary, Events Coordinator, three Directors at Large.

Bill Dexter will be presenting the results of the CAMRA Strategic Planning Initiative to the membership (see article elsewhere in this issue).

“The Brewpub Explorer of the Pacific Northwest” by Ina Zucker, Hudson Dodd and Matthew Latterall, JASI Publishers, WA, 2<sup>nd</sup> ed. 2000, 258 pages, US\$14.95. Good descriptions of each brewpub and location directions, but no comments on the beers(!).

“Pocket guide to Beer”, by Michael Jackson, Running Press, PA, 7<sup>th</sup> ed. 2000, 152 pages, \$12.95. New and revised edition of every beer lover's travelling companion: 2000 beers evaluated!

**Jan 9<sup>th</sup>:** CAMRA AGM at Green Gables – 7:30 p.m.

**Feb13<sup>th</sup>:** T-shirt night at Spinnakers

**Mar 13<sup>th</sup>:** Merridale cider/mead night

**GREAT AMERICAN BEER FESTIVAL SEPT. 27-29**

The Great American Beer Festival, which celebrates its 20th anniversary this year, has been set for Sept. 27-29. It returns to the Colorado Convention Center in downtown Denver. T

HOPBINE by John Rowling

The 2000 Great British Beer Festival had 41,121 visitors (up 1049 from 1999). They drank 202,000 pints. CAMRA UK now has membership of 58,000.

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The question "Why printers did not succeed as well as brewers?" was thus answered: "Because printers work for the head, and brewers for the stomach; and where twenty men have stomachs, but one has brains."

British Colonist, March 19, 1859

Quoted in Greg Evans's MA thesis "The Vancouver Island Brewing Industry; 1858-1917"

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The Eaton's centre LDB store is open on Sundays and some statutory holidays.

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The British Government is about to allow 24 hours a day opening for some pubs.

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Gordon Biersch Brewery Restaurant Group has entered into a 14 unit licensing agreement with Fusion ITM Inc. for Ontario, Quebec, and eastern Canada. The first location is expected to open in late spring 2001. Gordon Biersch operate about 24 upscale casual brewpubs in the U.S.

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R&B Brewing are bottling their fine beers, starting with their Raven Cream Ale and Old Nick Winter Warmer.

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Molson Inc. is entering the South American beer market by buying Bavaria from brewing giant AmBev. Molson will pay \$213 for the Bavaria brand and five breweries. Bavaria has a 3.3% share of Brazil's huge market. AmBev, the world's fourth-largest brewery, has 70% share of the Brazilian market. Currently ranked fourth, Brazil is expected to soon surpass Germany and become the world's third-largest beer market with an annual growth rate of 4.5%.

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Meanwhile at the other end of the bar, the Bronfman family sold the Seagram empire to France's Vivendi. The new company, Vivendi Universal, will be a media conglomerate. The Seagram name will go, along with its liquor manufacturing business.

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Beer ads that link alcohol and sex are causing some concern with the Ontario government. Ontario's Alcohol and Gaming Commission is reviewing some of the current crop of very suggestive television beer ads. Ontario's Consumer and Commercial relations Minister Bob Runciman says it's not appropriate to make a link between alcohol and improved sexual performance. Runciman says it's worth seeing whether the government should set some sort of standards for alcohol advertising.

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Germany produces the most hops in the world -- about 45 percent of the market. The United States is second, with about 40 percent. Because hops are so daylight-dependent, they can be grown only between the 43rd and 50th parallel latitude. The

Yakima Valley is on the 47th parallel; Germany's hop region is between the 48th and 50th parallels.

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A new British lager served with a layer of ice as its head may herald the end of warm beer but it has not impressed purists who say it will remove all its taste. Bass has launched super-chilled lager Arc in two pubs and say it has done "exceptionally well" in market research tests. They plan to distribute the lager nationwide in the autumn. But a CAMRA UK spokesman said: "At the temperatures at which they are talking of serving it you won't be able to taste anything. Beers, be they ales or lagers, should be served cold, but never iced. Certainly not in a way where they could almost be served on a stick."

The serving technique for Arc involves an empty glass being sprayed with a blast of chilled water. Ultrasonic waves then trigger the formation of ice crystals around the gas bubbles of the lager which is kept at a temperature of -2C (28F) and at high pressure to stop it freezing, [The Guardian](#) reports.

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Five years ago, Miller Brewing Co. bought a majority stake in Austin's Celis Brewery. Miller recently announced it will close the brewery by the end of 2000 and try to sell it and the Celis trademark. The company had brewed only 15,000 barrels of Celis last year, dropping from a high of 23,000 barrels in 1997.

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Moosehead Breweries Ltd. has acquired a 45% share of McAuslan Brewing Inc. This will allow McAuslan to build itself a new Montreal-area brewery designed for lager and double its production capacity. The new brewhouse, which will cost between \$5 million and \$7 million and begin production next year, will commence with brewing Moosehead Lager. That will allow Moosehead to break into the Quebec market for the first time. The brewery is not permitted to import lager brewed in New Brunswick because of a complex set of restrictions on interprovincial trade.

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Ushers brewery, well know for traditional ales in Britain's West country, has been sold to North Korea. The 175-year-old brewery in Trowbridge, Wiltshire, will be dismantled and rebuilt on the outskirts of Pyongyang, the North Korean early next year. The Ushers brands are now brewed under contract in Dorchester.

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Sleeman Breweries Ltd has purchased the assets of the beleaguered Maritime Beer Company of Dartmouth, Nova Scotia. Maritime produces several brands of beer, including Halifax 1749 Ale, Kings Honey Amber Ale and Black Pearl Cream Ale. The company projects a 3-4% market share in the Maritimes within a year or two.

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After a two year fight, the Confederation of Belgian Breweries (CBB) announced it has reached an out-of-court settlement with Coors Brewing Company of Golden, Colorado regarding the labeling, packaging and advertising of Coors' Blue Moon beer. Coors has agreed to change the labels and packaging for its Blue Moon beer to ensure that American consumers are not confused and understand that Coors' Blue Moon Belgian White style beer is not a Belgian beer, but is brewed in the United States.

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I found pictures related to beer at a great site called The Brewery's Clip Art Collection at <http://hbd.org/brewery/ClipArt.html>

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Scientists say one drink of beer a day will help people's sight by preventing cataracts. Beer, particularly ales and stouts, contain high levels of antioxidant chemicals, believed to cut the risk of heart disease. Scientists in Canada carried out tests on rat lenses and found antioxidants, like those in beers, protected cells in the eye which, if damaged, lead to an increase in cataracts.

Dr John Trevithick, who presented the research to the International Chemical Conference of Pacific Basin Societies in Honolulu said the ingredients in the beer could help. "Antioxidants protect the mitochondria against this damage. We think that may be one of the factors that's contributing to the lower risk of cataracts in people who have one drink a day."

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Washington State University studies show it costs between US\$4,000 and \$4,500 per acre, per year, to farm hops.

## **LIQUOR-LAW CHANGES SUPPORT TOURISM, HOSPITALITY**

**For immediate release: Oct. 30, 2000 -- release number 44/00**

VICTORIA - Changes to B.C.'s liquor laws will benefit the province's growing tourism and hospitality industry, Finance Minister Paul Ramsey announced today.

"We're building on the broad streamlining of liquor laws last year, which eliminated duplication and unnecessary regulations," said Ramsey. "Today's changes remove further barriers to growth in the tourism and hospitality industry while maintaining standards enforcing the responsible use of alcohol."

The changes focus on three areas:

- Licensed capacity. Pubs, lounges and cabarets will be able to apply to increase their licensed capacity by up to 50 per cent, or up to their building's capacity, whichever is less. Approval from the liquor control and licensing branch is required, and local governments will have input into the process.
- Restaurant liquor service. With approval from the branch and input from local government, restaurants will be able to have a small area where they can serve liquor without food - as long as this area is no more than 10 per cent of their total capacity or 20 seats, whichever is less.
- Compliance and enforcement. This program has been restructured to make it more effective and ensure consistency across the province. The penalties for contravening liquor regulations will also be more consistent.

"These changes give more flexibility to licensees to serve the public, while improving enforcement so there are timely, meaningful penalties for wrongdoers," said Attorney General Andrew Petter.

The changes to licensed capacity and restaurant liquor service come into effect Dec. 1. Changes to the compliance and enforcement program come into effect Jan. 15, 2001.

The ongoing streamlining of B.C. liquor laws stems from a comprehensive, independent review of liquor licensing that involved representatives of the hospitality industry, local governments, police and other interested groups. The review became public in May 1999.



## Things you didn't know about British pub games

1. Fourteenth-century monarchs tried to ban pub games because they wanted their subjects to practice archery instead.
2. **Cribbage** was invented by 17th century poet Sir John Suckling who amassed a fortune worth 4 million today using marked playing cards.
3. Early versions of **Shove Ha'penny** were played in taverns and inns 500 years ago.
4. Tortoise racing on pub billiard tables was condemned by a Dorset clergyman in 1938.
5. When Paul Newman starred as The Hustler in 1961 there were no pool tables in Britain's pubs. When he made the sequel, The Color of Money, in 1986 there were an estimated 45,000 tables in pubs and clubs.
6. **Bar billiards** was only introduced to England in the 1930s, brought over from Belgium.
7. Glasgow's licensing bench banned all pub games from the city's 1100 bars in 1939 because "games encourage drinking."
8. A mouse race at a Durham pub had to be abandoned because 15 of the 18 "runners" were pregnant - and the other three were too tired to run anywhere.
9. **Darts** is played regularly by 6 million people in the UK, many of them in pubs.

CAMRA is recruiting members so  
bring a friend to the next meeting

## TESTOSTERONE IN A BOTTLE

Vancouver-based Rethink Advertising has created its own brand of herbal-infused lager, one pumped full of ginseng, ginkgo and tribulus -- the last of which, a favourite among some Olympic weight-lifters, has been shown to boost testosterone levels and whet the sexual appetite.

Each bottle of Rethink Beer, which hit liquor stores in British Columbia last fall, contains one-eighth of a typical daily dose of the three herbs--not enough to turn your average beer drinker into Einstein, much less Schwarzenegger. And those looking for an added lift should be forewarned -- by the time they consume the eight beers necessary to achieve their daily recommended intake of testosterone, it's unlikely they will be in a position to achieve anything else.

Chris Staples, founded Rethink with fellow partners Ian Grais and Tom Shepansky last fall. Tree Brewing was looking to add an unconventional label to its lineup. Tree provides the brewing expertise and help with distribution and sales, while Rethink designed the product, built the Web site, and created the packaging.

The packaging, conceived by Ian Grais, is arguably as bizarre as the beer. The six bottles dangle from a clear plastic sheath, which is fitted with grooves so it can double as a CD-holder after the beer is gone. (Rethink spent roughly \$45,000, excluding its own labour time, creating the case, and has even applied for patent protection on it.) The inside of each cap, meanwhile, is printed with the website address, along with a number correlating to a position taken from India's sacred guide to tantric sex, The Kama Sutra.

But the Web site is more than a simple gimmick - it is a marketing tool. Thanks to the herbal extracts, Rethink is severely hampered in its ability to promote the beer through conventional media channels, and so it has been forced to take its campaign underground. "The government just completely over-regulates television, so we're just going to ignore it," Chris Staples said. Rethink is spurning mainstream media in favour of so-called "guerrilla marketing" tactics, including fliers, urinal advertising in bars, and a host of initiatives on the Web, where advertising regulations for nutraceuticals are much less stringent. With its quirky, environmentally responsible packaging and its list of herbaceous ingredients, Rethink Beer might just be the quintessential West Coast product. Indeed, if it fails to catch on, it's unlikely the agency and its brewing partner will be able to fulfill their goal of rolling it out in Toronto, Montreal, and even the United States.

## Still bitter after all these years

### **Camra's membership is 58,000, but that is dwarfed by the number of lager drinkers. Is it fighting a losing battle? asks Richard Neill**

AS you would expect from an organisation whose meetings rarely end on an entirely sober note, the history of the Campaign for Real Ale (Camra) is just a little hazy. According to the blue plaque stuck outside the Farriers Arms in St Albans, Hertfordshire, the first branch meeting took place here on November 20, 1972, although one of the founding members maintains that the first official gathering of bitter (occasionally very bitter) bitter drinkers actually took place a few months earlier, somewhere in Yorkshire.

It makes little difference to me. As I sat alone in the Farriers recently - smiling at the irony of an ale stronghold with Fostralia ashtrays on every table - the second home of the revolution still seemed an appropriate place to mull over the state of our brewing industry and the role of its guardian angel.

Camra was born during a holiday in Ireland in March, 1971, when four beer-drinking friends (three journalists and a brewery employee) decided to set up the Campaign for the Revitalisation of Ale in response to the increasingly lousy quality of British beer. What started as a bit of a boozy joke quickly turned into something more serious and, within a year, they had held an inaugural annual general meeting, launched a monthly newsletter and set up an office (a corner of a bedsit) in St Albans.

By 1973, Camra had 5,000 members and - thanks to some well-organised protests - a healthy collection of press coverage. Whenever a national brewing institution was threatened with closure, you could almost guarantee a posse of angry Camra members turning up at the gates dressed as undertakers and carrying coffins. Compared with today's beer drinkers (did anyone turn up at Whitbread's gates when it announced its exit from brewing recently?), there is no doubt these campaigners were a far more militant bunch.

They were far less fussy, too. In a 1973 copy of *What's Brewing*, I found the following paragraph under the headline: *What is real ale?* "Another feature of real ale that you ought to welcome is that it can vary from superb to undrinkable even in the same pub. Every brew has its good days, its bad days and its indifferent days. Learn to accept the off moment and revel in the times when you hit on a really excellent pint." Yup, real ale was a real rollercoaster ride back then.

Step forward to the present day and that definition of real ale is not the only thing that has changed. Camra has expanded from a one-room headquarters to an old car showroom, hard lobbying has replaced hard protest, and the British beer industry is largely in the hands of foreign giants, whose profits are based on lager and nitro-keg beers, rather than real ale. As you would expect, Camra's membership (more than 58,000) has never been higher.

The figures tell a very depressing tale. Three companies now control more than 80 per cent of British brewing, more than 60 brewers have ceased production since Camra started, cask-conditioned ale accounts for only nine per cent of draught-beer sales and 62 per cent of all beer drunk in Britain is lager.

"There is now a big divide between those people who just want to drink a cold liquid with alcohol in it and those who want a beer that has aroma and flavour," says Roger Protz,

the editor of The Good Beer Guide 2001. As well as the problem of changing tastes, he also argues that the old method of beer baptism no longer exists. "I learnt to drink beer by going to the pub with my dad, but no one does that today," says Protz.

Blaming the decline of real ale on the tastes and habits of a new generation would be simple - creamy blandness beats bitterness and flavour - but it wouldn't be a totally legitimate explanation. There are a few other reasons why this important part of our liquid heritage is in trouble.

"Real ale has been forced out because keg beers suit the needs of the big companies," says Mike Benner of Camra. Given the choice of selling a product that requires all the care and attention afforded a fine wine and one that is stable, long-lasting and easy to handle, the accountants will go for the latter every time.

Then there is the changing face of the British pub to consider. Old-style boozers are out, trendy gastro-pubs and All Bar One lookalikes are in, and in this mixed-gender environment, real ale has far more competition. Increased consumption of wine and flavoured alcoholic beverages (FABs) may not have caused ale's slide, but they have certainly prevented it from finding a new market.

Finally (and I know this will get the letters flooding in), Camra itself has been partially responsible. Of course, no one doubts how hard it has worked, but - whether it meant to or not - its own rather nerdy, cliquy image has tainted the perceptions of the product.

You have only to flick through a copy of What's Brewing to see why many young people would rather buy a Corby trouser press than be seen holding a pint of Old Growler.

So what does the future hold? In an attempt to avoid being totally submerged by the lager flood lapping at its St Albans door, Camra has set up a Real Ale Fighting Fund to help pay for its first ever poster campaign. The initial run of advertising - due to appear early next year - will focus on how to spot a real ale (research shows that many young drinkers still think it is cloudy and warm) and the benefits of drinking it. "We want to get away from this idea that it is a macho product," says Benner.

They will also be having meetings with the Belgian giant Interbrew, which is set to become the biggest brewer in the country, having pounced on both Bass and Whitbread. According to Benner, it could (and it's a big could) help stop the rot. "The only way we are going to reverse the real-ale trend is if a global brewer such as Interbrew gets behind it."

If it doesn't, Camra members might have to open their own micro-breweries to make sure there is something left to campaign about.

[23 September 1999: No longer ale and hearty](#)

[12 August 1999: In pursuit of the perfect pint](#)

[23 July 1997: \[UK News\] Camra calls for all-night pub opening](#)

[2 November 1996: Real ale and real sawdust](#)

[10 August 1996: Just a small one, please](#)

[10 August 1996: \[City\] Beer's bitter new taste](#)

[24 July 1996: \[City\] Camra seal of approval on tied pubs round](#)

## **Book Reviews**

The Beer Lovers Guide to the USA: Brewpubs, Taverns, and Good Beer Bars by Stan Hieronymus and Daria Labinsky, March 2000, Griffin Trade Paperback, 320 pages, \$14.95. Foreword by Michael Jackson. Included are the names of 2,000-plus establishments that serve considerably more than mainstream beer, culled from a database of 4,000-plus pubs. About 1,000 of them are described briefly and more information is provided: a rating, the hours they are open, the sort of food they serve and smoking policy. At the beginning of each state listing can be found a few quick hints about beers to look for and places you shouldn't miss

Best American Beers : An Enthusiast's Guide to the Most Distinctive Craft Brews of the Us and Canada edited by Benjamin Myers, - 416 pages (July 1999)  
Clb; ISBN: 1841001376 ; Dimensions (in inches): 1.14 x 4.00 x 5.90

Beer! Happy product of our isle,  
Can sinewy strength impart,  
And wearied with fatigue and toil,  
Can cheer each manly heart.  
William Hogarth, 1751

## BOOK REVIEWS

John Rowling

“Beer Captured” by Tess and Mark Szamatulski, Maltose Press LLC, 2001, 202 pages, Amazon price: US \$16.95. This book contains 150 homebrew recipes for brewing clones of the great beers of the world. Recipes are included in three formats, extract, mini-mash and all grain. Charts included are: mash guidelines, beer style, water mineral modification, beer style guidelines, hop chart and reference guide, grain, malt, sugar, adjunct, and yeast chart and reference guide. There is also a cooking with beer chapter titled “The Marriage of Food and Beer”.

“The Brewpub Explorer of the Pacific Northwest” by Ina Zucker, Hudson Dodd and Matthew Latterall, JASI Publishers, WA, 2<sup>nd</sup> ed. 2000, 258 pages, US\$14.95. Good descriptions of each brewpub and location directions, but no comments on the beers (!).

“Pocket guide to Beer”, by Michael Jackson, Running Press, PA, 7<sup>th</sup> ed. 2000, 152 pages, Cdn. \$21.95. New and revised edition of every beer lovers travelling companion: 2000 beers evaluated! Michael Jackson confessed that via e-mail that this edition was meant for the German market. Consequently it’s really up to date on Europe but not much has been changed from the 6<sup>th</sup> edition for North America. So if you’re going to Europe this a must.

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# **CAMRA SOLD!**

CAMRA BC To Merge With Loof Lirpa Holdings.

By R. Nohj

Victoria, Tuesday – It was announced today that CAMRA BC had entered into an agreement to merge **CAMRA, What's Brewing**, and the **Great Canadian Beer Festival** with Loof Lirpa Holdings Inc.

**Loof Lirpa Holdings**, a joint venture of two anonymous major breweries, will take over operations of **CAMRA** and will appoint a new executive. The two partners in the new company have a multi-million dollar advertising budget showcasing the CAMRA lifestyle.

“We are delighted to be chosen to be partners with CAMRA, said Loof Lirpa's president Mr. L. Lirpa. “Especially when it is by such discerning beer connoisseurs.” Lirpa feels this is the most significant event in the eleven-year history of CAMRA. “Now we'll be able to use the CAMRA logo in marketing such well-known micro brews as Capilano's Rickards Red and Columbia's Kootenay.”

The future of the **Great Canadian Beer Festival** is assured by the merger. According to Lirpa, “The Great Canadian Beer Festival has never realized its potential. With these flagship beers everyone will want a ticket to the festival. I'm sure we could sell every ticket available.” Loof Lirpa Holdings will gradually phase out from the festival the money-losing exhibitors such as brewpubs and small “Mom-and-Pop” run breweries. “Efficiency is the new GCBF keyword “, laughed Lirpa.

**What's Brewing** will be merged with the Vancouver Sun, and its editor will become Vice President of Pub and Restaurant Reviews.

The size of the deal is rumoured to be immense, an unnamed source reported. No members of the CAMRA executive were available for comment. The spokesperson said they were all at their new condos at the Loof Lirpa Kona Resort.

Details of the deal will be revealed to CAMRA members on April Fools Day.

Canadian Amateur Brewers Association activities.

1. Great Canadian Homebrew Competition: This will again be the Canadian 1st Round for the American Homebrewers Assoc. National Homebrew Competition. A full range of styles will be included in this competition. Entry deadline is April 22nd. Details from Darryl, see below.
2. Great Canadian Homebrew Conference: Plans are well under way for this year's GCHC with a theme of Brewing Through the Ages. The event will kick off with a historic homebrew tasting on Friday May 4th. The conference will be held at the Granite Brewery on May 5 with speakers including Jeff Renner and Ian Bowering. The dinner will be a 3 course brewers' banquet with each course cooked and served with a Granite ale. Make plans to attend.
3. Aurora Brewing Challenge. The ABC in Edmonton will take place June 2. It will again be the only Canadian qualifier for the Masters Championship of Amateur Brewing. MCAB will be including a full range of styles this year so plan to brew your best recipes and enter them in both the GCHC and ABC.

Darryl Newbury  
CABA Vice-President  
darryl@sagedesign.com

COULD'NT HAVE SAID IT BETTER MYSELF!

“Ale is made of malte and water; and they the which do put any other thyng to ale than is rehersed, except yest, barme or godesgood, doth sofyticat theyr ale. Ale for an Englysche man is a naturall drinke. Ale must have these propertyes: it must be fresshe and clear, it muste not be ropy or smoky, nor it must have no weft or tayle. Ale should not be dronke under V days olde. New ale is unwholesome for all men. And sour ale and dead ale, the whych doth stand the tylth, is good for no man. Barley malt maketh better ale than oaten malt or any other corn doeth. It doth engender grosse humour, but yet it maketh a man stronge.”

Andrew Boorde (Sussex physician), “Compendyous Regyment or Dietary of Health”, 1542

NB godesgood = God is Good = yeast!

John Rowling

## A Morning-After Pill for Hangovers? By DIANNE PARTIE LANGE

NY Times, Dec 27, 2000

NO matter how many Champagne flutes we tip, most of us are amateurs when it comes to hangovers, rarely thinking of them until the suffering begins. If we do anything, it's most likely taking two aspirin and drinking a big glass of water before going to bed.

It turns out medicine hasn't thought much about hangovers either, until recently.

"The study of hangover has been a lonely profession," said Dr. Jeffrey G. Wiese, lead author of "The Alcohol Hangover," published this year in *The Annals of Internal Medicine*, a professional journal. His team's exhaustive review of the literature found 4,700 studies published on alcohol intoxication since 1965, with only 108 dealing with hangovers. But the research climate may be changing, Dr. Wiese said. To understand why, you could follow the money. In the United States alone, alcohol use costs \$148 billion a year in missed work and poor job performance — mostly as a result of hangovers — according to a report cited in the review by Dr. Wiese and his collaborators, Dr. Michael G. Shlipak and Dr. Warren S. Browner. The three doctors, who compiled the review while they were all at the University of California at San Francisco, noted one finding that hangovers cost an average of \$2,000 a year for every working adult.

If a drug were developed that could prevent hangovers — or at least treat the symptoms effectively and quickly — some of those billions could be saved. Not only that, Dr. Shlipak said, "it's a safe bet that if someone could cure hangovers and the product was available over the counter, there's no question it would make millions." It would also put to rest all those theories about what prevents and cures a hangover, from carbonated beverages before to hot coffee afterward.

It's no surprise that Dr. Wiese and Dr. Shlipak have joined the growing ranks of physicians, naturopaths, nutritionists and even anthropologists who are searching for a hangover blocker. Some products, like Dr. Pierre Swaab's Anti-Hangover herbal supplement for drinkers, Sob'r-K and Hangover Eliminator, are already on the market, but none has yet undergone the sort of rigorous clinical trial that would show how effective it is when compared with a placebo. To find a cure, it helps to find a cause, and there are now a couple of theories that go beyond simple dehydration to explain what causes hangover. Dehydration is a big factor, as is well known. But researchers are looking further.

"The inflammatory angle is the most interesting and promising," said Dr. Shlipak, an assistant professor of medicine at the University of California at San Francisco. Dr. Manuela Neuman, a Canadian biochemist and toxicologist who has made the study of alcohol-induced liver damage her life's work, agrees. The common ground of some of her studies and Dr. Wiese and Dr. Shlipak's pet theory is cytokines.

Cytokines are small molecules that signal inflammation in the body. They are released by white blood cells battling foreign invaders like viruses, Dr. Neuman said. Cytokines surging through the bloodstream are what make the flu feel like flu. Cytokines make a hangover feel like . . . well, the flu. Dr. Shlipak speculates that the nausea, headache, diarrhea and muscle pain and weakness of a hangover are basically the same as those caused by the flu virus.

But the body's defense mechanisms are more adept at eliminating byproducts of the fermentation process called congeners than in tackling flu viruses, so hangover symptoms tend to last about a day instead of four or five.

Dr. Wiese and Dr. Shlipak said that, in theory, congeners stimulate an immune response that causes the release of cytokines. The more color and flavor an alcoholic beverage has, the greater its congener content and, therefore, the greater its hangover potential. Brandy, for example, has more congeners than vodka.

But congeners alone do not a hangover make, which is why people who drink vodka may still suffer the morning after, though their complaints are not usually as severe as those who, say, drank too much of a colored liquor.

Some investigators believe that the culprit common to all hangovers, regardless of whether beer, wine or liquor is responsible, is acetaldehyde, a nasty chemical created in the liver as enzymes metabolize pure alcohol. Some acetaldehyde flows through the bloodstream, and it is believed to be partly responsible for the kind of inflammation that leads to cytokine release.

Finally, dehydration, the well-known hangover accelerator, compounds the discomfort. Alcohol inhibits the action of an antidiuretic hormone on the kidneys, so they remove more water from the blood flowing through them than they normally would. As the body recognizes the dehydrated state, more antidiuretic hormone is released to try to rectify the situation. Dr. Wiese said research shows that the severity of a hangover is proportional to the amount of antidiuretic hormone released. When a person stops drinking, and the hormone inhibition is lifted, the hormone helps the body retain fluid.

Scientists have also found that drinking alcohol inhibits the metabolism of glucose for about a day. Since all the body's cells rely on blood glucose or sugar for fuel, symptoms like lightheadedness, queasiness and general weakness occur.

The heart also works harder during a hangover: blood pressure increases, and the heart beats faster and harder, probably in response to a stepped-up release of adrenaline-like hormones, which may explain why people with hangovers are more likely to suffer fatal heart attacks.

The brain suffers, too. Alcohol suppresses the activity of brain cells. "The next day, as the alcohol wears off, the cells begin to recover from that suppression and are very excitable," said Dr. Wiese, now an assistant professor of medicine at the Tulane University School of Medicine in New Orleans. "They're so excitable that the brain doesn't focus well. Dexterity and concentration ability are lost."

Someone with a hangover feels distracted and lethargic, with delayed reaction times, Dr. Wiese and Dr. Shlipak noted. If he had to battle morning traffic on the Long Island Expressway, he would pose a serious threat to himself and others. On a ski slope, he would be two to four times more likely to have an accident, and if he were a pilot he would no doubt fail a flight simulator test.

Drinking coffee and water, a common remedy, won't get a hung-over person anywhere but to the restroom. Coffee may help in the short term, but its diuretic effect perpetuates the dehydration. Furthermore, Dr. Wiese said, "there's an incredible rebound depression from both sugar and caffeine."

Water will help combat dehydration, Dr. Shlipak said, but experiments he reviewed that involved giving intravenous fluids to those suffering from a hangover showed only a marginal improvement.

There is little to support much of the common hangover wisdom and advice given freely by friends and over the Internet. Taking large doses of vitamin C the day before a party doesn't work, Dr. Neuman said. "Vitamin C is the only vitamin that if taken in excess is excreted immediately in the urine," she said. Nor is another frequently mentioned anti-hangover supplement, vitamin B, a preventive or treatment, she said. She added that the advice to drink fruit juice the day after a party doesn't have much basis in scientific fact.

Drinking water with alcohol won't help prevent a hangover, either. And carbonated beverages aren't useful; in fact, Champagne gives a quicker rush because it has bubbles. Eating bread, pasta or high-fat foods like cheese may slow down alcohol absorption, but if you drink too much,

cytokines will still cause trouble in the bloodstream. Alternating drinks with a glass of water or juice may help, but only because it reduces alcohol intake.

On a more hopeful note, Dr. Neuman, as director of the in vitro toxicology laboratory at Sunnybrook and Women's College Health Sciences Center in Toronto, has done test-tube experiments on liver cells using substances that are promising. One, a mix of traditional Chinese herbs, did appear to protect cells in tissue culture from alcohol-related damage.

Dr. Neuman also found that the amino acid L-glutamine was helpful to liver cells grown in the laboratory. In her lab experiments, both the Chinese herbal mixture and L-glutamine enhanced the production of glutathione, which is responsible for detoxifying a metabolite that interferes with the cells' energy supply. But controlled studies in humans have not been done, and, as Dr. Neuman emphasized, cells in a culture do not have hangover symptoms like nausea, fatigue and headache.

Anti-inflammatory drugs like ibuprofen do not seem potent enough to counter the inflammation causing hangover symptoms, Dr. Shlipak said, but they might help with pain.

The problem with nonsteroid anti-inflammatory drugs like ibuprofen (the active ingredient in Advil) is that they tend to irritate the stomach, which alcohol also does. The combination, particularly in people who combine both often, can lead to bleeding. Aspirin can also irritate the stomach. Another pain reliever, acetaminophen (Tylenol), may be toxic to the liver, and the package insert cautions that heavy drinkers increase their risk of liver damage when taking more than the recommended dose.

While no drug is yet available that will do it, Dr. Wiese and Dr. Shlipak maintain that the future of hangover treatment lies in preventing the release of cytokines. Whether the makers of prescription drugs are investigating a preventive is uncertain. "I don't think they're clued in" to the theory that hangover is probably preventable, Dr. Shlipak said.

"Our interest is to figure out a way to block the inflammation so that the person doesn't experience its effects while they're waiting for the impurities to be cleared," Dr. Wiese said.

Meanwhile the best advice from these experts who have studied the literature is a cliché: practice moderation. Stop drinking early, drink water and get a good night's sleep.

HOPBINE by John Rowling

Harley Smith has started to put on a cask every Friday at 4 p.m. at the Longwood Brewpub, Nanaimo.

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The Creek Brewpub partnership on Granville Island has gone bankrupt, but the trustees are keeping it running. So Stefan Arnason is still brewing those great beers! And, in other news, the Prince George brewpub, Buffalo Brewing closed its doors at the end of the year. And up at Whistler things are happening: the owners announced a pending merger with three other unnamed breweries.

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Nobody cares if you can't dance well. Just get up and dance. Dave Barry

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Want a short course on beer appreciation? Try Learn2 Appreciate Beer. This website is very pro-microbrewery beer: <http://www.learn2.com/08/0815/0815.asp>

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Anheuser-Busch has pulled Bud Light out of Britain because it failed to make enough impact in the highly competitive U.K. beer market. Bud Light was introduced two years ago, hoping it would attract a following among people who wanted to drink beer but worried about their calorie intake. Instead, it fell into a void between the two: too light for serious drinkers and too macho for calorie-conscious women. Bud Light has 25% fewer calories than the regular Budweiser, but only a little less alcohol. It is 4.3% ABV compared with 5% for Bud. Many British drinkers were confused by the word "light," thinking it meant low-alcohol rather than low-calorie.

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Beer! Happy product of our isle,  
Can sinewy strength impart,  
And wearied with fatigue and toil,  
Can cheer each manly heart.  
William Hogarth, 1751

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Beer tastings in London, England: Belgo, the famous restaurant featuring all Belgian beers, does beer seminars for groups of five to 15, at one of its branches or a private venue. Telephone Belgo Clerkenwell (020-7608 0033) for more details. The White Horse Pub at Parson's Green will lay on a six-course, eight-beer tutored "Biere Gourmande" dinner on request for groups of 12 upwards, at £45 a head. Ring 020-7736 2115 for information or e-mail [inn@whitehorsesw6.com](mailto:inn@whitehorsesw6.com)

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Guinness has come out with a new widget in a bottle. In the famous canned version, the Guinness is poured into a glass after the widget has nitrogenised the beer. The new bottled version is designed to be drunk from the bottle. The new widget only works when the bottle is tilted. Instructions on the bottle recommend chilling for two hours and then drinking straight from the bottle. Arthur Guinness will be turning in his grave!

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BEER, fast becoming the favoured drink of trendy young Russians, is facing restrictions that could threaten the brewing industry's future even though the consumption of vodka poses a greater health risk. Health officers are alarmed that the rising popularity of beer



has not translated into a fall in vodka consumption, which more than doubled between 1992 and 1999. Chronic alcoholism among Russian men is considered one of the key causes of the country's demographic crisis. The high incidence of drink-related deaths has resulted in a sharp decline in life expectancy to about 55 years, compared to 77.6 in Britain. Instead of declaring war on vodka, however, ministers have trained their sights on the booming breweries as the reason for a new form of alcoholic over-indulgence. This month the chief medical officer, Gennady Onishchenko, announced huge restrictions on the beer sector. He said a lot of beer was of poor quality, produced illegally and had led to increased alcohol poisoning and rising mortality rates. Notes from the Electronic Telegraph, 2001-01-21

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British Trade Secretary Stephen Byers said the Competition Commission last week rejected Belgium's Interbrew's £2.3 billion takeover of Bass Brewing. The Commission ordered Interbrew to sell the company, probably to one of its global rivals such as Heineken, Carlsberg or South African Breweries. Interbrew says it will appeal the decision, while admitting it will likely be forced to sell Bass.

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If you are visiting the Mexican Riviera, try Leon Negra and Negra Modelo. These beers are brewed at Modelo's Merida brewery for the Yucatan market. Negra Modelo is a dark lager with good body at 4.5% ABV and the Leon is a roasty similar beer at 6.0% ABV. They certainly are more interesting than the majority of the pale, bland lagers available everywhere.

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#### GOOD NEWS FOR REAL ALE, PUBS

A new survey by CAMRA UK finds that Real Ale and traditional pubs may be holding their own. "The market share of Real Ale has been falling for the last six years," Mike Benner, Head of Campaigns and Communications said, "but this survey indicates that beer drinkers are starting to turn their backs on bland fizzy lagers and head for tastier Real Ales, despite the lack of marketing they receive from big brewers."

Among other things, the survey discovered:

- 17% of people would use pubs more if there was a play area for the children.
  - 25% of people choose a pub based on the price of drinks.
  - 50% of people prefer country pubs, compared to only 16% who favor themed town center bars.
  - Nearly a fifth (17%) of pub goers would most like to be seen drinking real ale, but 22% prefer lager.
  - 65% of beer drinkers prefer pints to halves - and one in four women prefer pints.
  - 53% of people choose a particular pub because of the people who use it.
-

## New Beers at the LDB

Dave Hopgood, speaker at our June meeting, has supplied this inventory of new listings at the LDB. I've added Michael Jackson's ratings where available (\* = average; \*\*\*\* = max., a world classic).

Yukon Brewing (Yukon) - Arctic Red, Yukon Gold

Greene King (Bury St. Edmonds, UK) – Abbot Ale\*\*\*, Strong Suffolk Vintage Ale '98\*\*\*\*→\*\*\*\*

Morland (Oxford, UK) – Old Speckled Hen (tall can replaces bottle)

Nethergate (UK) – Old Growler Porter (based on 1750's recipe)

Tetley's (Allied Breweries, Leeds, UK) - Original Ale\*\*\* (“draught” can)

Young's (London, UK) – Old Nick\*\*\*\*→\*\*\*\*, Winter Warmer

Aecht Schlenkerla (Bamberg, Germany) - Rauchbier Ur-Bock\*\*\*\* (brewed only Oct.-Dec.)

Gales (Portsmouth, UK) - Prize Old Ale\*\*\*\*→\*\*\*\* (corked and bottle-conditioned), Festival Mild

Oh, I'm the man, the very fat man  
That waters the workers' beer.  
Yes, I'm the man, the very fat man  
That waters the workers' beer.  
And what care I if it makes 'em ill,  
If it makes 'em 'orribly queer.  
I've a car, a yacht and an aeroplane  
'Cos I waters the workers' beer.

## BRITISH BREWERY GOES TO WAR!

When Winston Churchill found out that British troops in the Far East were rationed to three bottles of beer a month he demanded that action be taken to increase the supply. George Brown, head brewer at Truman Brewery in London, was serving with the London Scottish regiment in Italy. He was transferred to the Royal Navy Volunteer Reserve (Special Branch), promoted to Lieutenant Commander and sent to Canada to set up a brewing unit on board the Royal navy amenity ship *Menestheus*. The floating brewery had two brewers, two petty officers, eight ratings and five stewards. Beer was brewed from distilled water, malt extract, hop concentrate and yeast, rather like a homebrew kit. The beer was known, with black humour, as Davy Jones Ale and sold at ninepence a pint. It was sold to troops in the Pacific and Indian Oceans and NAAFI's displaying a special poster announcing:

Something from the OLD COUNTRY!  
A Breath from BRITAIN!!...  
**ENGLISH MILD ALE**  
Brewed in  
Davy Jones Brewery – 'The World's Only Floating Brewery!'

Adapted by John Rowling from The great British Beer Book, by Roger Protz, Impact Books, 1987.

## ALOHA FROM THE BIG ISLAND OF HAWAII

We had long planned a trip to Hawaii (the Big Island that is) and in February of this year it happened.

Geologically speaking, this is the newest of the Hawaiian Islands with the volcano at Kilauea still vet active. It is worth a visit – there is plenty to see and do in the national park. We spent two full days there.

So what has this to do with beer I can hear you saying? Bear with me gentle reader!

In the course of our travels we were fortunate to find the Kona Brewing Company Brewpub and Restaurant in Kona, a five-minute walk from the centre of town.

Our tour guide and genial host Danny Sam (see Photo 1) gave us an excellent tour followed by samples of their micro brewed beers. The brewery was founded in 1995 and has expanded into the largest microbrewery in Hawaii producing 120,000 kegs annually. Currently they brew eight beers for local consumption. On tap are:

- Pacific Golden Ale
- Longboard lager
- Fire Rock Pale Ale
- Lavaman Red Ale
- Awa'awa I.P.A.
- Pahoehoe Porter
- Duke's Blonde Ale
- Lilikoi (Passion Fruit) Wheat Ale
- And some seasonal brews

We sampled four that morning and returned for further sampling and an excellent pizza on our last evening in Kona.

Interestingly, because of the State of Hawaii's tax laws all their bottled beer is brewed under license in California and shipped to Hawaii, so only the draft beer is brewed locally. (And we thought we have some strange liquor and tax laws in B.C.!)

Each year in March (and we just missed it by five days) they hold a microbrewery festival. This was the 6<sup>th</sup> Annual at the King Kamehameha Hotel in Kona with over 50 beers, local food, fire walking, hula dancing and a special Hawaiian blessing to begin it. It sounds like fun!

Should you happen to find yourself on the "big Island" make sure you visit the Kona Brewing Company to taste some of their excellent beers and tasty pizza – try the Captain Cook!

Ivor and Liz Hughes

## Beer-Can Chicken

This recipe is from a free BBQ recipe booklet published by Weber Stephen BBQ's: call 1-800-474-5568 for a copy.

## Beer-Can Chicken

Serves 4

- 1 Chicken (about 2 kg)  
Olive or vegetable oil
- 3 Tbs. dry spice mixture  
(commercial or your own blend)
- 1 can (341 ml) beer

Remove neck and giblets from chicken and rinse under cold water inside and out. Pat dry with paper towels.

Coat chicken lightly with oil, then sprinkle with 2 Tbs. of the spice mixture.

Insert meat thermometer in chicken avoiding bone.

Remove tab from beer can, pour out  $\frac{1}{4}$  cup beer into glass (and drink). If you forget this, the beer will boil over.

Make an extra hole in the top of the can with an opener. Sprinkle the remaining 1 Tbs. of spice mixture into the can. Place can on cooking grate of charcoal or gas BBQ, heat set to medium.

Balance chicken over the can so the can is partly inserted into the cavity and the drumsticks are pointed down towards the grill. It will appear to be "sitting" on the grate. Close the BBQ lid and cook for one to  $1\frac{1}{2}$  hours or until meat thermometer reads 165°F in the breast area and 180°F in the thigh.

Remove from grill and let rest for 10 minutes before carving.

John Rowling

We are speaking out, as loudly as we can, against the current tax regime in the beer industry. We believe the present tax system is unfair to the smaller breweries generally, and most unfair to those who are most concerned about the quality of their product. We want your support for change.

The brewing industry is very strongly subject to “economies of scale”. The more volume produced, the cheaper the cost of each litre. These economies of scale exert a constant pressure on breweries to increase production, decrease variety and consolidate with other breweries. The current tax regime only increases that pressure.

In British Columbia, the average rate of taxation now is \$1.40 per litre for packaged beer and \$.81 per litre for draft. That’s \$2.80 per six-pack. Because large breweries achieve lower unit costs of production, they can charge the retailers a price, including the tax, that the small brewer cannot match. The smaller the volume and the higher the price the small brewer pays for ingredients, the greater the problem. For a low volume craft brewer who puts an emphasis on using “only the best”, it is often insurmountable, and merger or bankruptcy become inevitable.

We at CAMRA demand a more equitable tax system, one that addresses these realities. We endorse the proposal of the Craft Brewers Association of British Columbia for a uniform tax rate of 80% of current levels for the first 15,000 Hectolitres produced, 85% for the next 20,000 HL and 90% on further production to a maximum of 75,000 HL. Above that level, all production would be taxed at the present rate. To put these numbers into perspective, Lighthouse Brewing produced about 1,600 HL in its first year; Vancouver Island produces about 21,000 HL; Molson's and Labatt's together are estimated to produce more than 2 **million** HL per year **in British Columbia**.

This proposal, in our view, would encourage the start-up of small breweries and brew pubs and help those now in existence to continue to survive. These businesses are people intensive (they require more employees per unit of production than large breweries) which is good for the economy as a whole. They provide a major attraction for tourists, especially from the American Pacific Northwest, where interest in premium “character” beers has exploded over the last decade. As Washington, Oregon and California are the overwhelming origin of U.S. visitors to British Columbia, it makes good sense to encourage businesses that have significant drawing power in those states. The success of the Great Canadian Beer Festival, and its economic impact on Victoria, provide clear evidence of the benefits that flow from targeting this sector of the tourist market.

Microbreweries and brewpubs must compete against the enormous economies of scale afforded the major breweries and the often predatory price and distribution practices of those companies. In our opinion, it is only fair to offer them some assistance in doing so. Other provinces have already taken action: Alberta’s tax is \$.50/l. for the first 50,000 HL, which is only \$1.00 per six-pack. The Government of British Columbia must act now. If it does not, jobs and investment will leave our province while only a few multi-national operations, producing a limited variety of unexceptional but low cost beer, will survive and thrive in the 21<sup>st</sup> century. Please implement the Craft Brewers proposal, now!

**May 8<sup>th</sup> 7:30 pm:** Harbour Canoe Club: brewery tour, tasting, video: “California Pilgrimage” (Michael Jackson), RAFFLE: Prizes, Prizes, Prizes! Details page 15.

**May 12<sup>th</sup>:** Salt Spring Island Trip, Gulf Islands Brewery. Details page ?

**June 12<sup>th</sup> 7:30 pm:** Dave Hopgood, LDB, View Royal Hall Details page 15.

**July** – Summer BBQ – date and location TBA

**July 14<sup>th</sup>** – Hungi at the Creswells

**September (Saturday):** Lower Mainland Trip

September 27-29: 20<sup>th</sup> Great American Beer Festival, Colorado Convention Center, Denver.

**November 13:** Ian Bowering at Spinnakers

**November 30-December 1** – Great Canadian Beer Festival



## HOPBINE by John Rowling

There are two kinds of people – those who like beer and the rest of the world; this is the news for those of us in the first group. And don't forget, now that Victoria's officially in a drought, save water – drink beer!

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Sleeman has signed an agreement with Germany's Brauerei Beck to sell Beck beer in Canada.

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According to the Business Examiner, D'Arcy McGee's Irish Pub has been sold to Mitch Berger and Rob Ward of Vancouver. Berger is currently a place kicker for the NFL's Minnesota Vikings.

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Don't all rush in now! Korea could permit the construction of microbreweries: by the year 2002.

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Beer sales in South Africa have fallen due to a surplus of cheap wine which sells for as little as 45 cents per litre.

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CAMRA member, Wade Flach, has started "Victoria's Heritage Pub Tour". The tour begins on Tuesdays at the 17 Mile House pub, then on to Ma Millers, the 6 Mile House, and finally, the 4 Mile Pub. On Wednesdays, it starts at the Rumrunner, The Brentwood Inn, The Prairie Inn and finally, the Waddling Dog. A little bit of the history of each pub will be given, as well as information about local beers. Wade can be contacted at [w\\_flach@hotmail.com](mailto:w_flach@hotmail.com)

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Polish lawmakers have taken action to severely limit beer advertisements. Various laws would: ban beer advertisements from television, radio, cinemas and theaters from 11 p.m. to 6 a.m.; prohibit advertisements that allude to sex, relaxation, sport activities or success; ban beer advertisements from video cassettes, youth-oriented magazines, magazine covers and billboards; In addition, it will be illegal to consume of alcohol on the street and in parks; and employers will have the right to demand employees submit to alcohol tests.

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The Irish government has bought the hop store and surrounding buildings on Guinness' 60-acre brewery site for £15 million, adding to speculation that Guinness is planning to move out of Dublin, where it has operated for the past 240 years. The proposal is for parts of the St. James's Gate brewery to become the site for a new multi-media village called the Digital Hub. Denying rumors it will leave Dublin, a Guinness spokesperson said that the site was surplus to requirements and that the brewery remained committed to Dublin. And, in a labour dispute in April more than 1000 workers shut down the Guinness plants in Ireland at Dublin at Dublin, Waterford, Kilkenny, and Dundalk. Supplies of Guinness, Smithwicks, Harp, Carlsberg and Budweiser are likely to run out very quickly.

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For an interesting read try

[http://www.beerhistory.com/library/holdings/schneider\\_diary.shtml](http://www.beerhistory.com/library/holdings/schneider_diary.shtml) Sometime around 1905, an elderly John Schneider wrote a brief account of his lifetime of travels as a journeyman brewmaster.

Also try BeerBooks.com (<http://www.beerbooks.com>), an online store (obviously) devoted to beer books and a few other related items. Or, the American Brewery History Page (<http://www.beerhistory.com>)

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Dozens of breweries in Germany, the Czech Republic and Austria are joining forces to create what they hope will be the world's biggest pub-crawl to draw drinking tourists to the three countries. The project has already secured sponsorship from the European Union cultural-historical fund. Tourists taking the beer route will be able to learn about the brewing traditions of countries and sample the products.

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Time spent enjoying beer is not deducted from one's life span.

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QUOTE OF THE MONTH. Chip McElroy, owner of Live Oak Brewing Co. in Austin, Texas, put Miller Brewing's decision to close the Celis Brewery in interesting perspective. "It's a huge loss to Austin. It's like if you had an internationally recognized symphony and no one came to hear it," he said. "Among beer people, the fact that Austin couldn't support Celis is like Kennedy being shot in Dallas."

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Other Uses For Beer Bottles: ocean current studies! 2000 beer bottles were released last July by the Institute of Ocean Sciences for a study of ocean currents. The bottles were dropped every 100 or so Km between BC and Baffin Island. Molson donated the bottles. And speaking of Molson brewing, they want to hear you toast your country. Go to [www.iam.ca/toast/insider.php](http://www.iam.ca/toast/insider.php) and raise a toast. (Don't forget to tell them the name of the beer you have in your hand when you do it.)

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Beer guru, Michael Jackson, has an article in the May issue of Playboy magazine called THE JACKSON FIVE. He was asked to choose the "five best brews for summer" from anywhere in the world. His choices: Kindl Berliner Weisse beer, Rodenbach Belgian red ale, Brooklyn Brewery's Blanche de Brooklyn, New Glarus (Wisconsin) Cherry Beer, and Anchor Brewery Small Beer. The latter is the second run from the mashing of Old Foghorn barley wine.

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A truck carrying 24,000 bottles of beer plunged into a river north of Sidney, Australia. People carried beer out of the river throughout the Easter holiday weekend as the owner failed to post security guards. Some dove into the river, others used scuba gear. One man apparently retrieved 400 bottles.

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## HOPS

A Brambling hop root has been saved from one of the hop fields at Chilliwack. It is going to be split and a limited number of plants propagated. Bill McDowell has details at 881-8761.

“Brambling Cross. A variety bred from the Golding hop, which is popular with farmers for its comparative ease of management – and all brewers for its flavour. It is ideal for Best Bitters and Pale Ales.” From the Brewers Dictionary, UK.

## JAMES CLINE

CAMRA member, James Cline, is home again after a spell in Vancouver for treatment for leukemia. He will be heading back over soon for the next stage, which is a bone marrow transplant. We all send our best wishes to James and wish him a speedy recovery.

## JUDGES WANTED!

Nothing legal of course, but *BEER* judges will be needed for the annual CAMRA Homebrew Contest this fall. Ken Healy would like to get this aspect of the homebrew competition sorted out early. Ken says this is the only area of the organization that he has trouble with.

It has been suggested that it's time CAMRA had its own beer judging course and certification system. It could be called the CAMRA Victoria Beer Judging Certification course. It would be a lot of work setting up the course content and exam criteria, but it would enable us to get away from the rigid AHA system.

And, of course, we'd need qualified volunteers to administer the procedure. So, for all of you that are interested, or just want to discuss it, Ken can be reached at Wine Kitz on Haultain St. (381-5332) at [shields-healy@home.com](mailto:shields-healy@home.com) or phone at 381-5289.

## CAMRA VICTORIA MEETING

Tuesday June 12<sup>th</sup> - 7:30 pm

### **View Royal Hall**

**DAVE HOPGOOD**, Portfolio Manager, BC Liquor Distribution Branch.

Dave will describe his job as Portfolio Manager for the LDB. Also he will on the hotseat for all those questions you've wanted to ask about the LDB!

Dave will be introducing some of the latest and newest specialty beers to us as we sample them. NB there will a \$10 charge to cover costs of hall, samples, etc.

## CAMRA VICTORIA MEETING

Tuesday May 8<sup>th</sup> - 7:30 pm

### **Harbour Canoe Club**

Take a tour of the brewery with brewmaster **Sean Hoyne**.

Meet **Jeff Grisold** the home brewer behind Longshot Lager.

Watch the video: "**California Pilgrimage**" made by the Beer Hunter himself, Michael Jackson. In this episode Anchor Brewing owner, Fritz Maytag, takes the staff to help harvest the barley for their Christmas Ale.

CAMRA RAFFLE: Prizes, Prizes, Prizes!!!! Gift certificates!!!!

Help support CAMRA and add to the fun by bringing some small item to add to the prizes – a bar towel, poster, beer glass, a dozen coasters, etc. That way we'll all be winners!

## New Beers at the LDB

Dave Hopgood, speaker at our June meeting, has once again supplied this inventory of new listings at the LDB. I've added Michael Jackson's ratings where available (\* = average; \*\*\*\* = max., a world classic).

Black Sheep (UK) – Ale\*\*\*

Black Sheep (UK) – Riggwelter Strong Yorkshire Ale (UK)

Chimay (Belgium) Red\*\*\*

Coniston Bluebird (UK)

Gales (Portsmouth, UK) - Prize Old Ale\*\*\*→\*\*\*\* (corked and bottle-conditioned),

Hopback Summer lightening (UK)

La Chouffe (Belgium) - Golden Ale

La Trappe (Netherlands) – Dubbel\*\*→\*\*\*

Liefman's (Belgium) Goudenband\*\*\*→\*\*\*\*

Rochefort (Belgium) – 8\*\*\*

Rodenbach (Belgium) - Grand Cru\*\*\*\*

Saison Dupont (Belgium) \*\*\*

Topvar - tall can

Westmalle (Belgium) – Triple\*\*\*\*

Wychwood Fiddler's Elbow Ale (UK)



## NEW CAMRA BRANCHES

Two new branches of CAMRA are being formed in BC. When CAMRA started in 1990 we decided to incorporate as a provincial society with the possibility of forming branches. We then founded a branch in Victoria and concentrated on running it and the Great Canadian Beer Festival. Now there has been interest expressed from other parts of the province to start branches of CAMRA BC.

At Peachland, in the sunny Okanagan Valley, CAMRA is working on a branch that is an outgrowth of a group of homebrewers in Peachland called the Beer Tasters of Peachland Society (BTOPS). If you live in the vicinity call the president of BTOPS, David Matthew ([corbeil\\_matthew@telus.net](mailto:corbeil_matthew@telus.net) phone (250) 767-0093 or fax (250) 767-0094).

In Nanaimo, the person to contact is Stephen Burchert at Malaspina College ([s\\_burchert@hotmail.com](mailto:s_burchert@hotmail.com) phone (250) 753-3245 local 2835 or fax 250-741-2544).

"Law "spells end of British pint"

The great British pint could become a thing of the past as the nation is slowly dragged towards compulsory use of metric measures, a court was told yesterday (16/01/01)."

We in Britain, have a unique attitude to beer. Real ales, bitter, mild, stout - these are what make Britain's pubs unique and to not serve ale in a pint glass would be wrong.

Imagine asking for a 1/2 litre of Guinness!!

Did you know, it is already technically illegal to ask for a pint of Shandy in a public house?? Ridiculous or what?

There is also the price issue. Do you want to see a pint replaced by 1/2 a litre (approx 3/4 pint) but the price remaining the same to cover the costs of replacing glasses etc!!!

This site is not just about saving the pint but also other British traditions that are slowly but surely being phased out as we move towards becoming just another faceless European country. Think about it, in a few years we could be measuring in Kilometres instead of miles, drinking from litre glasses instead of pints and possibly cycling everywhere with a string of onions around our necks. OK maybe not the last part but this is a serious issue and we want to raise awareness and allow the British public to have their say.

If you want to have your say about this, please please come and sign our petition <http://www.savethepint.com> and also add your views about this site.

We thank you for your time.  
The SaveThepint.com team

SALT SPRING ISLAND  
SPRING TRIP

May 12<sup>th</sup>

Carpooling and group rate ferry fares.  
Meet at Save-on Foods at 9:00 am, Sancha Hall at 9:20 am  
(Assuming that BC ferries still has a 10:00 am sailing)

Itinerary will be flexible depending on the weather.  
Trip will include tour of Gulf Islands Brewing, lunch at Moby's Pub

Phone 38-CAMRA for details

## SPECIAL BEER ORDER by John Rowling

I have negotiated a deal with Fogg n'Suds whereby we can piggyback onto their regular quarterly order through the LDB Special Orders Desk. None of the beers are currently available through the LDB stores. Fogg n'Suds restocks every three months and they have agreed to do this so we can both save on shipping costs. I have done a trial order with a few people to see how well it works. We plan to do this every three months.

If the Fogg n'Suds are ready, I'll post the list of in the next issue of What's Brewing. Since the final order must be for complete cases, we will be only accepting orders for a minimum of a six pack. You will be able, of course, to partner with other people if you want. The LDB requires a 50% deposit and, since I'm not in the bootlegging business, I'll need that before I put in the order.

## CAMRA VICTORIA

Saturday July 7<sup>th</sup>  
2pm – 7pm (at least)

## SUMMER BARBECUE

CAMRA members and their families all welcome

If your last name begins A-E please bring salty snacks; if F-Q something savoury or salad, and if you're in the R-Z group please bring a dessert. Everyone bring drinks (homebrew?), lawn chairs, glasses, utensils, and something to BBQ (BBQ supplied).

2302 Greenlands Rd., off Gordon Head Rd.

Lost? Call Paul at 472-7442

## BOOK REVIEW

Great Canadian Beer Guide, Stephen Beaumont, second edition, 2001, McArthur & Co., Toronto, 272 pages

The second edition of Steve Beaumont's 1992 book, the Great Canadian Beer Guide, is a good book. Not a great book, but a useful addition to any beer library. Beaumont certainly is an exhaustive researcher. The new edition covers 163 breweries and brewpubs compared to 74 in the original book. And he has tasting notes on over 800 beers compared to 300 in the first edition. And for completing that task alone he is to be congratulated.

This new edition is badly needed as the first is so out of date. But, of course, all comprehensive beer guides are out of date even before they get to the printers. Steve did all the tastings in the period May to November 2000.

That said, there are some major flaws with this book. The lack of a general index always bothers me. The only index is by beers. The beers are described under their respective breweries. The breweries are divided into breweries and brewpubs and then listed by regions, west to east. Therefore to find a brewery, one has to know the name of a beer brewed by that brewery and search the index for that beer. (E.g. to find Unibroue look up Maudite!) Even if the table of contents had every brewery listed that would have solved the problem.

Some of the brewery facts included in the first edition have been omitted. Missing are the names of owners, brewmasters and other key employees, brewery capacity, and information on brewery tours. I was sorry to see this gap in the brewery information and can only ascribe it to lack of research time. Also, there could have been much more written about the beer culture and history of each region and its breweries. Western Canada and the Maritimes brewing history hardly got a mention at all in the book. There's no mention at all of the beer culture of Canada, the festivals, homebrewers, U-brews and beer clubs. CAMRA doesn't even exist in this book!

Regarding the beer descriptions, I have a couple of comments. First, the descriptions consist solely of Steve's tasting notes, with no information on ingredients. Thus the book is no use to a reader that wants to know what makes a particular beer the way it is. In the descriptions themselves he uses terms more familiar to wine drinkers, which is distracting. Finally, in a country as large and diverse as Canada it's inevitable that regional tastes will differ. This is apparent in that some local BC favourites are not rated as highly as they would have been by a local writer. (We all like our home beers the best. I'm as guilty as anyone is – after a trip to the UK where I learnt to drink beer, I'm really glad to get back to the good stuff!) So we rate Steve's evaluations about two stars.

Would I recommend this book? Most definitely! Despite its limitations every beer drinker that is serious about Canadian beer should own a copy of this book.

John Rowling

## CASK SIZES

Pin 4.5 gallons Firkin 9 gallons Kilderkin 18 gallons Barrel 36 gallons Hogshead 54 gallons Puncheon 72 gallons

**Changes:**

**Page 5**

**Exec e-mails:**

Bill McD      wjmcdowell@home.com  
Gary           londoner-uk@home.com  
Barb           bdexter@telus.net

**Page 7**

Did you know you ran this list last issue?

**Page 9**

3<sup>rd</sup> paragraph "Canadian"

**Page 16**

**BOX:**

CAMRA Hotline 382-2672 no longer exists: could use 383-2332 (GCBF) to leave messages?

**Events:**

**November 13th: 8 pm** Ian Bowering at Spinnakers

Omit Lower Mainland field trip



## Danish Beer Enthusiasts!

Danish Beer Enthusiasts (DBE) is a national member association for individuals as well as beer clubs interested in beer founded on 5 September 1998.

The objectives of DBE are to:

- Promote a broad, varied range of Breweries and beer types in Denmark.
- Create focus on the nature of beer.
- Support and stimulate craft and home brewing in Denmark.
- Disseminate the history of Danish beer and to ensure the traditions of Danish beer into the future.
- Ensure beer respect and maintain and further develop sound and solid beer traditions.

Beer consumption in Denmark is decreasing as well as the number of breweries (13 breweries left (1998) plus 2 microbreweries). In 1998 two breweries closed down. With this concentration on fewer breweries controlling the market, the diversity in the beer market decreases.

A century ago hundreds of breweries existed in Denmark. DBE supports and maintain the beer culture of traditional beers and small breweries. The widely spread pilsner beer has become synonymous with the word 'Beer' in Denmark. DBE hopes to enlighten Danes to drink other types of beer as well. Some Danish breweries add up to 30% of corn to the malt to reduce costs - and taste! Danish industrial breweries produce low cost beer of a very uniform quality. However DBE promotes quality in beer terms as, for example, beer with substantial body, complex aroma, firm head, and the whole spectrum of colours derived only from malt.

Danish Beer Enthusiasts provides a forum for beer interested Danes to discuss all aspects of beer. DBE arrange trips, beer tastings etc. for members, issues a quarterly beer magazine in Danish and maintain a comprehensive homepage on the internet. All new members are welcome to join by contacting DBE's chairman at [chairman@ale.dk](mailto:chairman@ale.dk) or by sending a letter to Danish Beer Enthusiasts, c/o Chairman Martin Nielsen, Borups Allé 194 1. th., DK-2400 København NV., Denmark

**July 7<sup>th</sup>: 2-7 pm** – Summer BBQ – see details on page 15 ????????

**July 14<sup>th</sup>** – Hungi at the Creswells

**September 11<sup>th</sup>: 7:30 pm** Mike Doehnel: Growing malting barley, location TBA

**October 9<sup>th</sup>: 7:30 pm** Folk Night, View Royal Hall

September 27-29: 20<sup>th</sup> Great American Beer Festival, Colorado Convention Center, Denver.

October 27<sup>th</sup>: 2<sup>nd</sup> Annual Cask festival, Seattle Centre. Limited to 500 people in two shifts of 250. Watch the web site [washingtonbrewfest.com](http://washingtonbrewfest.com) for how to get tickets.

**November 13<sup>th</sup>: 8 pm** Ian Bowering at Spinnakers

**November 30-December 1** – Great Canadian Beer Festival

**December 8<sup>th</sup>**: CAMRA Christmas Party

## HOPBINE by John Rowling

For those of you that missed the news: Big Rock has purchased Whistler Brewing and the Bowen Island brands. The beers will be brewed at Bear Brewing in Kamloops. The sequel to this is that Big Rock also now owns a majority interest in Bear Brewing.

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And the decimation of BC's craft breweries continues. Tree Brewing of Kelowna is now been taken over by Okanagan Beverage Corp., which uses the former Tree brewery to continue to produce Tree brands, as well as brewing the products of Peak Brewing Co. Tree's bankruptcy earlier this year left the GCBF with a bad debt of \$180,000. Okanagan Beverage Corp. (Sunrype brands) forced Tree into receivership after loaning the brewery \$500,000.

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Just think, if beer prices had gone up as much as gas prices in the last year, it would now cost you almost \$10 a pint!

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Fat Cat Brewery of Nanaimo has its I.P.A. on tap at the Four Mile House in Victoria. The next pub up island with their beer is the Steam Whistle Tap and Grill on 1<sup>st</sup> Avenue in Ladysmith. Bunny Goodman tells us that their beers are now available in "Growlers" (1.9 litres) at the brewery.

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South Bay Pub and Restaurant is a new pub to be opened on Sawmill Point at 2940 Jutland Avenue. Mike Marley and Bill Singer are the owners of this 65-seat marine pub and 65-seat restaurant with patio. They also own the Rumrunner Pub in Sidney.

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Rumour has it that Molson Brewing is trying to prevent Anheuser Busch from using the name "Golden Lager" claiming a conflict with the Molson Golden brand. Unfortunately it's difficult to trademark a colour. It's also difficult with so many beers in the world using the name Golden.

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Sleeman Breweries Ltd. of Guelph, Ont., has signed a five-year agreement with South African Breweries PLC of London to distribute Pilsner Urquell in Canada. SAB purchased Czech brewery, Pilsner Urquell, in 1999. SAB is the world's fourth largest brewing company with 43 breweries in 20 countries. John Sleeman (CEO of the company) is hoping the partnership will eventually enable it to begin making SAB brands for export to the United States. "The people at South African Breweries are in the process of building a U.S., or at least a North American strategy, and this alliance allows us to be involved in those discussions," he said. "We could help them if they chose to have their brands made in our facilities in Canada and sent to the United States and labeled as imports."

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Israel now has its first brewpub. The Tel Aviv brew House opened this year in Tel Aviv. Apparently the three house beers are tasty versions of American-style pilsners. The brewpub is at 11 Rothschild, Tel Aviv. 972-03-516-8666

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Dave and Rae at Bedford Brewing celebrate their 4<sup>th</sup> anniversary in U-brewing on July 15<sup>th</sup>. They now have 23 beer recipes available and for those of you into ciders, eight different fruit varieties.

And Diego Trozzo is celebrating 10 years in the neighbourhood pub business at the Bird of Paradise pub. See [www.birdofparadisepub.com](http://www.birdofparadisepub.com).

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In a moment of clarity, the very late Frank Zappa pointed out that "you can't be a real country unless you have a beer and an airline. It helps if you have some kind of a football team or some nuclear weapons," he continued, "but at the very least you need a beer."

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A new website, [www.brewshow.com](http://www.brewshow.com), takes you on video tours of the worlds great breweries! A great tour of the famous Belgian Orval monastery is available at <http://www.orval.be/anglais/rose-window.html>.

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A couple of vats at a brewery in Toronto were struck by lightning. Not only were they undamaged, but experiments showed that the beer was actually improved in quality. The brewmaster smacked his lips over the unexpectedly fine flavour and wrote to the president of the company: "We believe this is the first case on record of a storm actually brewing".

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Heineken has finally (after eight years of trying) broken into the German beer market managed it. Heineken entered into a joint venture with Bayerische Brauholdings AG, of Munich, the company that owns the Paulener and Kulmbacher brands. Bayerische Brauholding AG, a member of the Schoerghuber Corporate Group, and Heineken will develop the international potential of the German premium brand Paulaner Weiss beer through Heineken's sales and distribution network.

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Looking for cask beer in LA? Try BJ's Restaurant and Brewery in the Woodland Hills at 6424 Canoga Avenue. 818-340-1748. Thursday night is cask-night at 5 p.m. Usually it's a brown ale, but each week different hops are used.

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Manitoba is cleaning up its complicated opening hours legislation. Licensed rooms in hotels will be allowed to open on Sundays and so will private beer stores and government liquor stores.

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A little math's at Swans shows that the price per ounce is better if you drink by the shaker rather than the pint. Brewers Choice was \$2.50 for the 16 oz. US pint glass and \$3.95 for the 20 oz Imperial pint. Brewer Chris Johnson will be rotating his regular beers through the Brewers Choice taps. His new I.P.A. is also available in bottles. Incidentally we noticed that the table beer menus at Swans are correctly listing the glass sizes in Imperial and metric along with the price. Not many pubs and restaurants have been following the new rules introduced by the L.C.L.B. last September.

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"Corona (is) the single-most overpriced non-gourmet item in the beer industry." So says Tom Dalldorf, editor of the Celebrator Beer News. "It's made with a large dollop of corn, which is an adjunct usually not used for fine malt beverages. But even at that, it is bottled in a clear bottle, and any contact with light and you'll get a skunky taste. But it has the cache of coming from Mexico, and it is bought primarily by urban yuppies and transplanted Mexican nationals who are supporting the home market. As for the three traditional American market-leading beers, Mr. Dalldorf pulls no punches. He calls them "ADV's – alcohol delivery vehicles. They deliver 4.7 percent alcohol to a user group that doesn't like the taste of beer." For the rest of Tom's comments see:  
[http://www.dallasnews.com/lifestyles/food/354007\\_wine\\_02tas.ART.html](http://www.dallasnews.com/lifestyles/food/354007_wine_02tas.ART.html)

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The BC Government has once again matched the Great Canadian Beer Festival contributions to Camosun College. The principal balance at the Camosun College Foundation in the "Campaign for Real Ale Society of British Columbia Bursary" account is now \$16,000.00. This is the result of eight years of contributions from the festival.

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I just got Stephen Beaumont's brand new book - The Great Canadian Beer Guide. Sadly out of date already, and in 272 pages not a single mention of our (or any other) beer festival or CAMRA. And some pretty harsh ranking of local beers - two stars for Sens' Canoe Club beers, one star for a few of Swans...

LDB Markup reduced

## NEW PUB IN OAK BAY!!!!

The "Penny Farthing" pub opened at 2228 Oak Bay Avenue on May 25<sup>th</sup>. This is the first neighbourhood pub in Oak Bay! The only other public bar is The Snug at the Oak Bay Beach Hotel. The Penny Farthing is owned by Matthew McNeil, Ken Boyer, and partners. The group has a business called Irish Links Pub Design, which owns this pub and a 140-seat pub in the Pan Pacific Hotel in Whistler. They can be reached at pennyfarthingpub@telus.net.

The 65-seat pub has 16 draught lines, nine of which serve Irish beers. Here is Phil and Debbie Cottrell's take on the new pub:

"Tried out the region's newest pub today at lunchtime. Quite a crowd.... the standard Victoria windowdressing (is there a business that sells old books, typewriters, clocks and memorabilia just for filling up empty spaces in public houses?) and slim, almost identical waitresses dressed in black. I'm with Atkinson on this...give me waitresses who look like they drink pints!

Beers of interest are Race Rocks and Hermanns (and, of course, the imports from the Guinness catalog, inc. Harp, Smithwicks, Strongbow cider).

But there are several compensating factors.

They actually use handpumps at this place. The very helpful Sean Shuttleworth told me that they apply less CO2 pressure on the beer and that it is pulled up from the basement. There are 10 handpumps and they were quite expensive by all accounts.

Sean and the staff passed the Phil and Debbie litmus test: A pint of cider does NOT include ice or fruit of any kind, as a matter of course. Sean: "Putting ice in draught cider is like watering the vodka, you can't do that.". Do you know how long I've been waiting for a pub employee (even at CAMRA approved places) to say those words?

Sean earned further brownie points saying that plans are afoot to have two taps devoted to Spinnakers products, ESB and either IPA or Witbier. Sounds like a good plan to me!"



SPECIAL BEER ORDER:  
WATCH THIS SPACE!

The trial special order for beer is slowly proceeding. So far no results! Ordering, shipping and receiving beer is a long process.....zzzz! However, we are getting ready for the second order. Fogg n'Suds will be restocking again in the late summer, so hopefully I'll post the list of beers in the September/October issue of What's Brewing. If you want to be put on an e-mail information list send me an e-mail at [jrowling@pacificcoast.net](mailto:jrowling@pacificcoast.net), or fax 595-7729.

John Rowling

Bert Grant of Yakima Brewing has died. He was 73.

He was born in Dundee, Scotland, in 1928. He liked to say that the doctor hoisted him by the heels, spanked his rear and said, "Bottoms up." He also claimed that his first cradle was made from half an oaken beer barrel. When he was two his parents moved to Toronto. During World War II he left school at the age of 16 to work at Canadian Breweries Ltd. (later Carling). Later he worked at Stroh Brewing in the United States. Eventually he became an independent brewing consultant with clients around the world. For 20 years he worked for hop companies, and his work often took him Yakima.

He fell in love with the city and decided to use the local hops to make his own distinctive style of beers. At the age of 54, in August 1982, he opened his pub, Yakima Brewing and Malting Co. He contended it was the first brewpub in the US since Prohibition. He was annoyed by claims of other brewpubs that they were the first.

"I, Bert Grant, did give birth to the first modern brewpub in America," he wrote on his Website. "It was back in 1982, a Wednesday, as I remember." "So, please, if any of my imitators, or an uninformed friend, should make a foolhardy claim in conflict with the truth, do the noble thing. Buy them a Grant's and show them the error of their ways."

At the November 1991 monthly meeting, Bert and Sherry Grant were guests of CAMRA Victoria at the old Fogg N'Suds. Bert also supported us in the early days by bringing his wonderful Scottish Ale and other cask-conditioned beers to the GCBF.

For a 1996 video interview of Bert Grant go to [www.grants.com/story/video.htm](http://www.grants.com/story/video.htm)

## CIDER BOOK REVIEWS

John Rowling

“Cider’s Story – Rough and Smooth” by Mark Foot, published by Mark Foot, 8 Kingston Drive, Nailsea, UK BS48 4RB, £9.99 plus postage and packing. This is an affectionate and wide ranging celebration of cider and the people that produce it. The book contains more than 8-0 photographs many of them up to 100 years old.

“Real Cidermaking on a Small Scale” by Michael Pooley and John Lomax, published by Nexus Special interests, Swanley, Kent, UK, 136 pages, £5.95 plus postage and packing. Also available from CAMRA UK. This is a comprehensive manual on how to make cider on an amateur or small commercial basis. Pooley and Lomax have been making cider and teaching how to do it for 20 years.

## **CAMRA Victoria Events**

**September 11th: 7:30 p.m.** Mike Doehnel: "Growing malting barley in the Saanich peninsular" Redd's Roadhouse Restaurant, Holiday Inn, 3020 Blanshard

**October 9<sup>th</sup>: 7:30 p.m.** Folk Night, View Royal Hall

**September 21<sup>st</sup>: 5:00 - 10:00 p.m.** 4<sup>th</sup> Annual Vancouver Autumn Brewmaster's Festival, Plaza of Nation's Enterprise Hall, \$20 admission from Ticketmaster; for more info check [www.autumnbrewfest.com](http://www.autumnbrewfest.com). ALL LOWER MAINLAND CAMRA MEMBERS ARE INVITED TO COME BY THE CAMRA BOOTH

September 27-29: 20<sup>th</sup> Great American Beer Festival, Colorado Convention Center, Denver.

**October 27th:** Brews n' Blues, Salt Spring Island Farmers Institute Exhibition Building. Beer festival with music! All craft breweries! CAMRA BOOTH. Phone Judi Francis at 1-250-537-9543 for tickets and details. Or e-mail [bjfrancis@saltspring.com](mailto:bjfrancis@saltspring.com).

**October 27th:** CAMRA Peachland's **Oktoberfest 2001 Beer Festival**. CAMRA-sanctioned beer festival. For tickets and details contact Bob Harriman, Chairman, at 1 (250) 767-9109 or e-mail [harriman@okanagan.net](mailto:harriman@okanagan.net)

**October 27th: 12-4 and 6-10 p.m.** Washington Brewers Guild Second Annual Cask Beer Festival, Alki Room Northwest Rooms Building, Seattle Centre. \$25 per session (\$30 at the door) which includes souvenir glass and tastings. Limited to 250 per session. Phone Dick Cantwell at Elysian Brewing to get tickets (206) 860-1920.

**November 13th: 8 p.m.** Ian Bowering at Spinnakers

**November 30-December 1** – Great Canadian Beer Festival – see ads in this issue for volunteer forms and how to buy tickets. (*2001 A Real Ale Odyssey*)

**December 8<sup>th</sup>:** CAMRA Christmas Party, Bay Street Armories

HOPBINE by John Rowling

CAMRA UK is 30 years old – Happy Birthday to all our British beer friends!!

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Looks like privatization of the LDB stores is on hold according to Rick Thorpe, BC's Minister of Competition, Science and Enterprise.

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And the changes keep ringing: Penticton brewery Tin Whistle is up for sale; and in the same city, a new brewery, The Cannery, opened this summer.

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Molson is closing its Regina brewery in March 2002. This will save \$150 million per year. Perhaps they can afford to make some Real Ale at last!

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Belgium's Interbrew has agreed to buy German brewer Becks for about \$2.5 billion. The combined companies would be No. 2 brewers in the premium lager market, behind Heineken. Interbrew beat out other bidders Anheuser Busch and Scottish and Newcastle.

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Big Rock Brewery had sales of \$9.2 million for the quarter ending June 30<sup>th</sup> (up from \$8.8 million a year earlier). Higher selling and promotion costs resulted in a net return of \$465,000. Capital costs in the quarter were \$1.8 million, mostly for a warehouse in Edmonton and for the purchase of Whistler Brewing.

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From CAMRA UK: "International bullyboy and rice beer brewer Anheuser Busch has suffered yet another bloody nose in its campaign of legal harassment against Budweiser Budvar. The American brewer has lost its court battle to stop Budweiser Budvar from using its trademark Bud in Bulgaria...."

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Market research by AC Nielsen in Britain shows that real Ale is on the rise again after a seven-year slump in sales. The national breweries are still promoting nitrokeg beer but the regionals are making headway with cask ales.

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Jennifer Little is the new PR and marketing rep at Vancouver Island Brewery. She was the brewery's sales rep for the north Island from 1994 to 1999.

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Polyphenols are important anti-oxidants, which have strong anti-carcinogenic effects in human health. These chemicals are found in hops and barley. A group of researchers in Germany are investigating the polyphenol content of various foods and drinks including beer.

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In 2000, 100 microbreweries opened in the US. In the same year 100 closed their doors. In a paper presented at the National Craft Brewers Conference industry analyst, Bob Weinberg, discussed the failure rate of craft breweries. Financial naiveté and vicious sales tactics by the major breweries were the main reasons

for the failures. Other speakers pointed out that brewpubs are immune to the whims of wholesalers who control distribution, shelf space in stores, etc.

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Unionized brewery employees at Anheuser Busch settled after a 2 ½ years and now have a new contract good to February 2004. The average employee earns more than US\$66,000. The total of pay plus benefits is nearly US\$50 per hour.

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Belgian brewer Rodenbach ceased brewing it's Grand Cru last year. The beer is back following a worldwide outcry by beer lovers. And even better news is that its at the selected LDB stores, along with such beers as Orval, Chimay Red, and Liefmans Goudenbrand.

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Fish Brewing of Olympia, WA, has purchased the Leavenworth Brewery. Scott Hansen, former owner, and Marcus Welbrook, Leavenworth brewer, are joining the staff of Fish In Olympia. The brewery at Leavenworth is closed.

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The South Bay Pub and Restaurant is a now open on Sawmill Point at 2940 Jutland Avenue. This is a marine pub in the Selkirk area and has a very nice patio. They have a good selection of beers: Lighthouse and Vancouver Island, as well as all the Sleeman brands

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Heather is the plant of the hour with lots of articles in magazines about its wonderful properties, etc. Fraoch Ale from Scotland is available at some LDB stores. Heather is added during the boil, and then the wort is steeped over heather flowers for an hour before fermentation. Another heather ale but a little closer to home is Heather Dale Ale. Brewed by Gulf Islands Brewery for Butchart Gardens. A light touch of East Kent Goldings is used in the boil, and then 3 Kg of fresh Butchart heather tips are added for aroma.

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IN MEMORY OF  
**JAMES CLINE**  
1954-2001

It is with great sadness that we report that on August 1, 2001, James Cline passed away in Vancouver.

James was an active CAMRA member and will be remembered for his cheerfulness and ready wit. He graced the cover of the March 2000 What's Brewing wearing his prize-winning T-shirt at the Annual T-Shirt Night at Spinnakers. James was a volunteer for such community events as the GCBF and Rootfest.

We'll miss you James.

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A donation in memory of James has been made by CAMRA to the Leukemia Bone Marrow Transplant Unit, c/o Vancouver General Hospital.

## WINE LOVER'S GUIDE TO BEER

Michael Jackson prepared a concise "Wine Lover's Guide to Beer" in his 1993 "Beer Companion." His suggestions:

Dry white: an authentic, hoppy Pilsner.

Gewürztraminer: a spicy, malty Vienna-style lager, or a darker Munich-style lager.

Champagne: a wheat beer.

Blush Zinfandel or pink champagne: a framboise (raspberry beer).

Cabernet Sauvignon: a fruity English-style ale, or an oaky American India Pale Ale.

Pinot Noir: a richer Scottish or Belgian ale.

Fino sherry: a lambic.

Amontillado sherry: a porter or dry stout.

Port: a dark Trappist ale, with some bottle-age.



#### BASS UPDATE:

Britain's Department of Trade and Industry has ruled that Interbrew's £2.3 billion (Cdn\$5.2 billion) takeover of Bass Brewers is not acceptable. The deal, which followed the purchase of the Whitbread brands and breweries, would have given Interbrew 40 percent of the British beer market. The company had been ordered to sell off the whole of Bass, but the DTI compromised and is allowing Interbrew to keep Draught bass, the Tennent's brands and its Irish interests. Together with the former Whitbread's brands, including Stella Artois and Boddingtons, Interbrew will now be left with nearly 16 percent of the market. Carling Black Label, Caffrey's, Grolsch, Worthington and Stone's will likely be sold as a stand-alone brewing company with 18 percent of the UK market. (This would be second largest behind Scottish Courage.)

Interestingly, Draught Bass will continue to be brewed at Burton-on-Trent. But the Burton brewery will be part of the Carling Brewing Company!

Good morning John

Just recieved the latest issue of the newsletter for sept and to my utmost horror i find what can only be called a bad dream that keeps coming back over and over and over!

On page 5 you show a picture of Nanaimo first meeting and under it who attended....not only is my name not Brian ....its Bruce.....

But as a founding corporate member here and also a member of Camra Victoria.....my company is THE BREWERS WORT.....not Bastion city brewing which i was part owner of and it went under FIVE years ago....

PLEASE gentleman .....for once and for all.....bury the memory of Bastion City Brewing.....its part of brewing history now..let it die in peace.

I would appreciate something to this effect in next months newsletter

Regards

Bruce Samson  
Proprietor  
The Brewers Wort  
Nanaimo  
250-754-2448