

COMING EVENTS:

February 4: BJCP Exam, Portland, OR: Doug Henderson at (503) 232-6585

1-5 August: Great British Beer Festival, Olympia, London

Late August: Yakimania - details to follow

November 3 & 4: Victoria Microbrewery Festival

HOPVINE:

Timothy Taylor Landlord Bitter won the title of Champion Beer of Britain 1994 in the blind tasting at the Great British Beer Festival in August.

It is reported that, on a recent trip to Montreal, Michael Jackson attended a tasting organized by CAMRA Canada.

Hint for shipping home-brew: do not label the package in any way that identifies the contents as containing alcohol. Use a phrase such as "yeast samples", if asked. Pad the bottles well with lots of newspaper and line the box with a garbage bag in case of leaks.

University of Victoria Continuing Studies Course SEGEX171: "Understanding Yeast: Its Scientific Properties". Instructor: Claudio Procopio. April 11-25, 3 sessions, \$50. Phone 721-8526.

Canada Malting Company Ltd. is the second largest producer of malt in the world.

CD-ROM Brewing: seen at Tesseract Software Ltd.

The Scots were the first to serve marmalade for breakfast. The peel and sugar were thought to warm the stomach. Previously Scottish breakfasts had consisted of a dram of whisky, followed by ale with toast floating in it! This style of breakfast died out when tea drinking became popular in Scotland in the early 18th century.

Keith Osborne, of London, England, has over 30,000 beer bottle labels in his collection. He was recently jailed for 18 months for cutting out and stealing 28 labels from antique books in public archives. The judge said he was "obsessed"!

Yeast trivia: every time a loaf of bread is baked, approximately 150 million yeast cells are killed. I wonder what it is for a pint of beer?

PUB AND BREWERY NEWS

Did you know that the secret ingredient in Vancouver Island Brewing's Christmas "I'll be Bock" Hermannator Dopplebock was a few boxes of Honey Nut Cheerios? The 8 percent beer was brewed specially for those who like a kick with their Christmas breakfast (?)

Speaking of strange ingredients: Whitbread (UK) has a new beer in its "New Classic Ales" series: Chocolate Mild. As you might expect, it contains chocolate malt. However, when the beer is being dry-hopped....wait for it....a blend of liquid chocolate and cocoa is added! According to What's brewing (UK) it is rather astringent, with an obvious chocolate taste and a powdery cocoa finish!!

Canadian brewing volume grew by 0.9 percent for the months of August through October.

Vancouver Island Brewing's new home officially still remains a closely guarded secret. Although, if you really want to know.....why don't you start by looking in the old Victoria Book and Stationery Building on Government Street?

Labatt Brewing's decision to buy 22 percent of FEMSA Cerveza, Mexico, on September 1st, has lost them \$90 million so far due to the drop in the peso.

Redhook's new Seattle brewery will be at Woodinville. The Fremont brewery will still be operating, but will not bottle beers any more, giving a larger fermenting area. The New England Beer Club reports that a Redhook/Anheuser Busch brewery will be built near Portsmouth, New Hampshire, at the site of the defunct Pease Air Base (brewing by 1996).

Last summer, Okanagan Spring Brewery proudly announced the sale of the brewery to Allied Strategies, with connections to Kelowna's Sun-Rype Industries. They forgot to tell everyone that, within minutes, ownership was transferred to Thailand interests.

There's a rash of new breweries beginning with 'B': Banff Brewing and Bow Valley, at Canmore, Alberta, and Bear Brewing Co. Ltd. at Kamloops. The three owners of the latter include President, Dave Beardsel, and plant engineer, Chris Elliott. Brewing is hoped to be under way by the end of January, starting with Brown Bear Ale and Polar Bear Lager. Fabrication of the equipment is by Ripley's or local manufacturers. They are building a 40 hectolitre brewhouse and will have traditional English-style open fermenters (!) HopUnion USA will supply the hops. The yeast will be top-fermenting.

The Stonehouse Pub at Canoe Cove is now operated by Philip and Joanne Charland and their son Christopher. The previous owners, Simon and Anne Deane, still own the building.

Beware: G. Heileman Brewing plans to produce a new line of Rainier beers under the Yakima brand early in 1995. The first in the series will be a "red" beer (ah! a new style of beer!). Yakima brands will be higher priced and feature a "bolder taste". Now, in case you thought this is beer by Grant's Yakima Brewing Company, note that Bert markets his line as Grant's Ales. When asked by the Seattle Inquirer what he thought of a major beer maker introducing so many specialty beers, Bert said Heileman is "flailing around...They're hoping one will take off."

The Institute of Brewing Studies, Boulder, Colorado, statistics show that the Canadian microbrewery industry grew by 13 breweries in 1993 to a total of 81 at year end. Production grew 26 percent to 13, 209, 476 gallons or 105, 675, 808 pints.....Hmm!

'94 FESTIVAL

Looking down on the crowd at the Victoria Conference Centre on October 29th made us realize how popular the festival had become. A record over 3200 people attended, and judging from where we were it looked as though everyone was having a good time! The camaraderie and the beer selection, were the most most popular features of the festival; much the same as last year. Quite a few of the attendees answering our cheery 'Questionnaires" came last year and word-of-mouth was the best publicity.

BOOK REVIEWS

“The Simon and Schuster Pocket Guide to Beer” by Michael Jackson, 4th edition, 1994. The latest edition of this classic mini-guide to the World’s beers is in the same format as before but has been expanded from 176 to 192 pages. The most obvious difference is the addition of about 500 brewery descriptions - no mean feat! Many of these are in the sections on Japan, Australia, Britain and North America. Jackson has also updated the sections on former members of the USSR community, notably Czechoslovakia. He points out that under the communist regime the traditions of beer making were protected. Apparently there has been a recent trend to abandon these in order to increase production and profits. Once again this book is going to be the constant reference for the world beer traveler, both the real and the armchair varieties.

“Beers of the World” by Gilbert Delos (translated from the French) 1994, Colour Library Books, England, 256 pages. A lavishly illustrated large book covering mainstream and microbrewery beers, this book will make a welcome addition to every beer lover’s library. While not as comprehensive or as authoritative as Michael Jackson’s books, it is interesting to see the world of beer through the eyes of someone from France, a country not renowned for its beers. At least, that is what I thought until I read this book. This is a beautiful book in which a high percentage of the illustrations are almost life size photos of beer bottles. The last chapter covers such topics as the art of beer drinking, reading the label, and cooking with beer.

HOP VINE

The Nethergate Pub in Cambridge UK advertises: “No music, no jukebox, no fruit machines, no chips, no soft seats. *Simply*, Good Ale, Good Food, Rude Landlord, Charming Landlady, No Smoking Bar.”

CAMRA UK books are now also available from The Info Devel Press, Reilly Road, LaGrangeville, NY 12540; fax (914) 227-5520

Would the member that borrowed the Michael Jackson “Beer Hunter” video from the club library please return it as others want to view it.

“Brew” is a new home-brew magazine targeting the home-brew mass-market. It will start publishing in May 1995. The annual subscription is \$29.95 US from BREW Magazine, 216 F St., Ste # 160A, Davis, CA 95616

The American Homebrewers Association has canceled joint sponsorship of the Beer Judge Certification Program with the Home Wine Beer Trade Association.

NOTES FOR THE “TALL SHIP” ARTICLE:

Dave Philp contacted CAMRA Victoria “to set the record straight”. According to him, the local Molson rep noticed that the “Ship” looked similar to the Molson Export “ship” and told them that they could not use the logo. Molsons offered the use of their art department to design a

new logo. Hearing of the threat to a local industry, a Squamish councilor suggested that it would be appropriate if the town were to boycott Molson products. This was reported by the local newspaper, and then was picked up by the wire services worldwide. Molson's executives were upset at the adverse publicity and have threatened to sue Tall Ship. Bill Herdman or Dave Philp can be reached at (604) 892-5696.

BREWERY AND PUB NEWS

More on Bow Valley Brewing Co. Ltd. of Canmore, Alberta: Hugh Hancock is the president and founder, Barrie Miller, plant designer, and former Carling O'Keefe and Molson's brewer, Gordon Demaniuk, is the brewer. Bow Valley Premium Lager is the first draught, with bottling starting this spring. Look for the label in Alberta stores, with their distinctive mountain goat logo with Castle Mountain in the background.

We stopped in at the Yaletown Brewing Co. in Vancouver for Sunday brunch recently. This very popular nightspot was out of both the lagers, so we tested the ales and stouts instead. Frank Appleton designed the brewery and provided the recipes. Most of them were very tasty, especially the Double Dome Stout, but all lacked a bit of body. Ian Hill, the brewer, was with Shaftebury previously. Apparently, Ian has been over in Victoria checking out our brewpubs.

Mission Bridge Brewing opened in February in Calgary at the old Franzl's Gasthaus site on 4th Street SW. This is a brew-pub, but we have no knowledge of their beers yet. Perhaps our friends at CAMRA Calgary could send us some info.

Bert Grant's Yakima Brewing and Malting has filed suit against Rainier brewing over the use of the name "Yakima Red" for a recently released beer.

Pierre Celis of Austin, Texas has sold a majority share of his brewery to Miller Brewing Company. Pierre, who learned to brew at Hoegaarden in Belgium, opened his Texas brewery in 1992 and produced his well-known Celis White. He says the sale will help to get better distribution, while a Miller rep says they can provide valuable research on "what consumers want." (!)

UPCOMING EVENTS:

June 2nd & 3rd: Vancouver Beer Festival - details later.

June 14-17: AHA National Conference, Baltimore, Maryland

HOP VINE

British beer is shipped in barrels, right? Well, officially that is only so if the container is 36 gallons. Half that size, and it is called a kilderkin, and a 9 gallon "barrel" is a firkin. Half that again is a pin, and then you are down to gallons, pottles (1/2 a gallon) and quarts. If you are throwing a really big party you might want a quarter (64 gallons): a tun is 256 gallons!

All of which brings us to the pint. What is it? Legally, an Imperial pint is 20 Imperial fluid ounces or 568.26 ml. A US pint is 16 US fluid ounces or 473.177 ml. Then there are the fluid ounces: 1 Imperial is 29.574 ml and 1 US fluid ounce is 28.412 ml. This makes the Imperial pint 1.201 times as large as the US pint. Ther now, got it all figured out? Good, then lets go for a "Mug" of beer!

BREWERY AND PUB NEWS

John Labatt Ltd. has come under pressure recently from Onex Corp., a specialist in takeovers and buyouts. An offer of \$24 per share to buy all the common shares of the company has been made in May. So far, Labatt's has rejected the offer as "wholly inadequate" and not representing "fair value to our shareholders", according to George Taylor, president and CEO of John Labatt. The Canadian Bond Rating Service and Dominion Bond Rating Service have each put the company under review.

Chris Johnson has come up with a great "Deficit Fighter": a mug of beer! Starting may 31, \$1.00 from every bottle or mug of Swan's Deficit Fighter Ale goes to the national debt - all \$550 million of it. Perhaps a drop in the bucket (or barrel if you prefer) but, you know, if we all came up with ideas like this maybe we could get out from under that crippling load. Meantime, enjoy this, and a really nice wheat beer, at the pub.

TILLAMOOK CHEDDAR - BEER SOUP

Recently the Belfry Theatre held a fund-raiser Beer Dinner at Chantecler Restaurant in Victoria. Several CAMRA members were involved in organising and presenting the evening. The hit of the evening's menu was the soup, made with Okanagan Spring Lager and served with Shaftebury Rainforest Amber Ale.

¼ cup butter
1 ½ cups chopped yellow onion
1 cup peeled and sliced carrots
1 cup chopped celery
2 cups diced new potatoes
2 cups chicken broth
½ cup flour
2 cups milk
3 cups grated cheddar cheese
1 tsp dry mustard
1/8 tsp cayenne pepper
½ bottle pilsener (6 ounces)

Melt the butter in a heavy 6-quart saucepan. Add vegetables and sauté briefly. Pour in the chicken broth and simmer for thirty minutes. Mix flour and milk together until smooth, then blend into soup. Stir and cook until well blended. Add cheese, mustard, and cayenne. Stir until cheese melts, then stir in beer.

Serves six.

HOPVINE:

Results from the 1995 **Great British Beer Festival**:

Champion Beer of Britain

1. Cottage Norman's Conquest Barley Wine
2. Harvey's Porter
3. Hadrian Centurion Ale

Vancouver writer, J.D.Fleming, writing on the gentrification of the East Side (home of Vancouver's down-and-outs) by yuppies flooding the traditional watering holes, has this to say:

"The beauty or ugliness of alcohol, as addicts know, is in the drinker; that makes the difference between a glass filled with destruction and one filled with joy. Young people usually find the latter taste in their beer. As a drinking population, then, for a neighbourhood defined by drinking, they are extremely desirable."

Weekend Sun, Vancouver, Saturday, July 22, 1995

Look for a squirrel in your favourite bar or restaurant. Well, not on the menu, but in your server's hand! **The Squirrel** is a hand-held terminal connected by radio to the bar and kitchen. When the server enters your order on the touch screen, it immediately prints at the main terminal, and your order can be started. The agent for the Squirrel is Amerind Industries, of Calgary, and so far it is being tried out at Bottlescrew Bill's Old English Pub and Buzzards Cafe in Calgary.

"**Asparagus butts**, a waste product of the canning industry, may find useful application. Three scientists found that juice pressed from these butts can be used as a culture medium to produce bacterial proteinase, an enzyme that digests protein. Bacterial proteinase is used in the brewing industry and in the leather and textile industries"

Scientific American, February, 1945

LATE NEWS:

The results of the beer classes at the **Saanich Fair** on the September long weekend are:

Pale Ale or Lager - Best of Class: Rae Henderson

Amber Ale or Lager - Best of Class: Hugh Hinskens

Dark Ale or Lager - Best of Class: Jim Lodge

Stout - Best of Class: Frank Marion

Best of Show went to Hugh's IPA. Also, for the second year in a row, Hugh won the Captain Redver Smith Trophy, for the highest aggregate points in beers and wines (29.9). CAMRA Victoria members did very well. We would like to unofficially give Jim Lodge a round of applause as Most Improved Brewer.

"CAMRA" BIRTH'S

June 9th 1995, to Darlene Ross and Phil Atkinson, Olyn George Atkinson, a brother for Ashley and Haley.

June 13th 1995, to Deborah Laishley and Dave Fenn, William Talbot Fenn and Christian Harrison Fenn. Among the twins first visitors was John Mitchell, in town to give a presentation to CAMRA that evening.

Congratulations to everyone.

ADD to "UPCOMING EVENTS"

Thomas Kemper Oktoberfest, Poulsbo, WA. Friday, Sept 22 - Sunday, Sept 24 & Friday, Sept 29 - Sunday, Oct 1. Fri 5 - 9 pm, Sat 12 - 9 pm, Sun 12 - 8 pm. For information: (206) 682-5610 ext. 400

Held outdoors on the grounds of the T-K Brewery in Poulsbo. Including authentic German-themed bands, Bavarian-style sausages, fun for the whole family. The seasonal Oktoberfest lager will be released the first day of the fest. Free shuttle from downtown Poulsbo and the Bainbridge Island ferry dock (not on weekdays).

BREWERY NEWS

Okanagan Spring Brewery recently announced it is near completion of its five million dollar expansion, tripling its production. Construction began in September. The brewery is targeting Asian markets, and also has plans to expand its markets into Alberta and California. The brewery also announced a merger with **Sleeman Brewing** of Ontario.

And, speaking of tripling production, **Big Rock Brewing**, Calgary is moving to new premises. Over the next 12 months the brewery's annual capacity is expected to reach 450,000 hectolitres. No new products are planned during the expansion. Big Rock currently markets in the four western Canadian provinces, and Washington, Oregon, California, Colorado and Montana.

Belgian-owned **Interbrew** has purchased the Canadian **Labatt** mega-brew conglomerate for \$2.7-billion. Interbrew, the manufacturer of the brands, Stella Artois and Jupiler, is the fourth largest brewing group in Europe. Labatt president, George Taylor, promised that there will not be any changes as far as the customers are concerned. "There will certainly be no change in the company's products. And there will be no change in the way we go to market," he told a special shareholders meeting in July. Asked whether the change in ownership would result in any brewery closure or re-alignment, Taylor said such issues are constantly being evaluated by management. It appears Interbrew was attracted to Labatt Brewing because of its 22 percent ownership of the Femsa brewery, Mexico, and its position as second-place in sales in the US specialty market. Labatts currently sells more beer in Mexico than in Canada: Interbrew is buying a NAFTA beer company, indicated Taylor.

Hart Brewing, one of our regulars at the CAMRA Victoria Beer Festival, was invited by CAMRA UK to represent American specialty beers at the Great British Beer Festival. Beers sent to London for the Festival were Thomas Kemper Amber Ale and White Beer, and Pyramid Apricot Ale. Hart has recently opened its Seattle brewery and pub at 1201 1st Ave. South, just south of the Kingdome.

We recently paid a visit to one of B.C.'s newest breweries, **Steam Works Brewpub**, 375 Water St., in Vancouver's Gastown. Shirley Warne is the brewer, via the Connors brewery and the Amsterdam brewpub in Toronto. The brewery uses steam from the Gastown steam system. The equipment is all Newlands: three fermenters and nine conditioning tanks. It is probably unique in that the brewery is inside the pub behind the bar. Tasting notes are by Carol, Margaret and John Rowling:

Ain't She Wheat: setting the tone of Shirley's beers, this is the bitterest wheat beer we've tasted!

Framboise: fruity, lovely nose, not too sweet, beautiful colour, dry.

Four-Fruit Ale: (raspberry, strawberry, blueberry, blackberry) lively, fruity, hops not overpowering, but definitely there!

Rastabolt: (named for a friend's cat, modeled after Australia's Dogbolter) this is a hearty brew, great malty aroma, reddish, very smooth, with a long hop finish.

Nut Brown Ale: like an English Mild, hoppy but not too bitter, a hint of sweetness.

Scottish Ale: rich, definitely “more-ish”, long aftertaste, beautiful.

We also tasted **Storm Brewing**'s Espresso Ale which is on tap at Steam Works. It is an intensely flavoured coffee beer, almost a stout, guaranteed to keep you awake all night. Jim Walton, Storm's owner, brewer, salesman, delivery boy, etc., also brews Red Sky Alt Bier and Midnight Porter. Jim told us he built the brewery from scrap metal! His beers are on sale at Culpepper's and Fogg n'Suds also. All these beers will be available at the Great Canadian Beer Festival.

Drummond Brewing of Red Deer is in receivership. Fifty percent owned by the Alberta Wheat Pool, the owners are hoping to sell the company as a complete package. Management blames their problems on a combination of the privatization of Alberta's liquor stores and the escalation of low-priced competition cutting into Drummond's market share. The company was established in 1986 and had grown to an annual production of 200,000 hectolitres.

Tin Whistle Brewing Company, Penticton, is another up and coming brewery. Richard Grierson, Director, told us that they are brewing a Dark Ale (Frank Appleton's Brown) a Pale Ale and an E.S.B.

Yeast Ranching (stolen from the Internet)

Mike Clarke asks about the equipment needed to get into yeast ranching. This all seems pretty basic to me, but then I had the advantage of growing up in "yeast country". At the risk of being pedantic, here are my recommendations.

First, you'll need a good horse. One that has the stamina for long yeast drives but has the agility and intelligence to cut a single yeast out of the herd. Buy the best horse you can afford. Pinch pennies on other equipment but don't scrimp on the horse.

Next, lots and lots of barbed wire. You got to keep them critters on your own property. Can't have 'em wanderin' all over creation.

A lariat will help at round-up time. Make sure you get one that's stiff but not too stiff. It's got to be stiff enough to be thrown long distances but not so stiff that it won't tighten up around their little necks with a good strong pull. Nothin' makes you feel smaller than watching a yeast just shrug off your perfectly thrown lariat 'cause the loop wouldn't close quickly enough.

Speaking of round-ups, a branding iron is essential. Don't want your yeasts to get confused with the neighbors' yeasts. Plus, if you don't brand 'em, it will be just like begging yeast rustlers to come and steal off with them in the middle of the night. Make sure your brand is distinctive and can be easily seen on the flank of a yeast, even from a distance.

Last but not least: a well-stocked chuck wagon. Yeast ranching is hungry work. You'll find that out soon enough.

Yippee ki-yo,
Nic Herriges, Portland, OR (nic@analogy.com)

THE Campaign for Real Ale Society of British Columbia, Victoria Branch

Dept. of Revenue and Consumer Affairs
Weights and Measures Division
XXX Government Street,
Victoria, B.C. V8V 1X4

Dear Sir or Madam,

As a member of the Campaign for Real Ale Society, Victoria Branch, I am officially notifying you of a flagrant misrepresentation of a standard unit of measure: the Canadian Pint. A recently purchased container of Safeway milk labeled on pint was measured and found to contain exactly 16 U.S. fluid ounces. A similarly labeled can of brake fluid also contained 16 U.S. fluid ounces. The consumer has a right to expect advertised quantities to be honest and accurate. If a business violates this trust inside the city limits of Victoria, it is your responsibility to investigate and correct the fraud.

My complaint does not concern milk or brake fluid. It concerns fraudulently advertised servings of draft ale. As you may know, Great Britain and California are mandating fair measures from public houses. It is time for Victoria to do the same. Mind you, we are not quibbling over the head infringing on our pour. We refer to publicans who serve their customers in vessels that will barely contain 14 ounces of water when filled to the point of overflowing! To represent such a vessel as a pint is clearly deceptive. These containers, called "shakers" in the trade, are intended as mixing containers for gimlets. The primary supplier to the trade is the Libby Glass Company who markets them in several sizes. One such glass, dubbed the "cheater," uses tapered glass walls at the base to reduce the volume to 12.23 U.S. ounces. an alehouse, pub, or restaurant using these glasses to serve "pints" of ale is knowingly defrauding the public! Please put a stop to it!

Where a measure is advertised as a pint and the glasses clearly cannot hold a pint of liquid, a deceptive act has occurred. Obviously, litigation would be a last resort, but it is important that we, the consumers, receive what we are legally entitled to: pints that measure up.

Start with the following:

[fill in name of establishment using short sized "pints"]

Please forward your response to the address below in care of our secretary, Mr. C.R. Nelson.

Yours truly,

P.O. Box 30101, Saanich Postal Outlet,

In order to prove that these short measures are unfair trade practices
you must show that:

1. It was an unfair or deceptive act or practice;
2. In trade or commerce;
3. Which affects the public interest;
4. Injury to your business or property; and
5. A causal link between the unfair or deceptive act and the injury suffered.

The B.C. Liquor Distribution Branch will have an on-site store this year. This will enable attendees to purchase their favourite beers after tasting them at the Festival. Look for an ad for the Festival in the next LDB Guide.

* We're on the Web at <http://www.islandnet.com/BlaneysTravel/beerfest.html/>

We are pleased to welcome FM radio station **100.3 The Q!** as the major media sponsor of the Great Canadian Beer Festival. We look forward to a long and lasting partnership. You will notice this year that we are using beer tokens instead of tickets.

This is the final list of breweries at the G.C.B.F.:

Bastion City Brewing, B.C.*
Bear Brewing, B.C. *
Big Rock Brewery, Alberta
Bowen Island Brewing, B.C.
Brew Brothers Brewing, Alberta
Fish Brewing, WA
Full Sail Brewing, OR
Granville Island Brewing, B.C.
Horseshoe Bay Brewery, B.C.
Merridale Cider Works, B.C.
Nelson Brewing, B.C.
Okanagan Spring Brewery, B.C.
Pyramid Ales, WA
Portland Brewing, OR
Rogue Brewing, OR
Russell Brewing, B.C.*
Sailor Hagar's Brewpub, B.C.
Shaftesbury Brewing, B.C.
Spinnakers Brewpub, B.C.
Steam Works Brewpub, B.C.*
Storm Brewing, B.C.*
Swan's Brewpub, B.C.
Tall Ship Brewing, B.C.
Thomas Kemper, WA
Tin Whistle Brewing, B.C.*
Vancouver Id. Brewing, B.C.
Whistler Brewing, B.C.
Yaletown Brewpub, B.C.*

* new breweries opened in 1995

- Other exhibits include: Gambrinus Malting, Hopunion USA, the Royal B.C. Museum, Association of Brewers, CAMRA sales table, and brewery collectables, etc.
- CAMRA Victoria will be giving home-brew demonstrations, and seminars will be held on Saturday afternoon.

TRAVEL AND ACCOMMODATION:

Available through *Blaney's Travel, Victoria*: (604) 382-7254 or 1-800-376-6177

FESTIVAL CONTACT:

John Rowling: 1440 Oceanview Place, Victoria, B.C., V8P 5K7
Phone/fax/answering machine **(604) 595-7729**

WHAT MAKES THIS FESTIVAL SO GREAT?**The Beers!**

How do we select the beers? Firstly, they must be interesting the patrons. Secondly, they have to be traditionally brewed, hand-crafted, and made with natural ingredients. The beers must be based on original brewing styles and traditional ingredients. Lastly, we look at the integrity of the brewing company and its organization. Is it selling an image or a product? Does it make false or misleading claims in it's advertising? Is it extinguishing its competition by aggressively acquiring other breweries? Is it substituting inferior ingredients such as malt extract, rice, potato starch, rice and pasta flour? And, is it adding chemicals to give its products fake sparkle and false foaming heads?

The Breweries

Who are they? brewpubs, micro-breweries and regionals. Brewpubs are very small breweries making only enough beer for consumption in the adjoining bar or restaurant, with some bottled off-sales. A micro-brewery generally means a new-generation brewery sometimes not much larger than a brewpub, selling to local market. A regional brewery may be old-established, or a new kid on the block, but with production large enough to supply as much as several provinces or states.

The Atmosphere, and...

YOU!

BREWERY NEWS

Paddy Glennie, Nelson Brewing, won't be able to make it to the Great Canadian Beer Festival this year as there are some major changes at the brewery. First their beer will now be sold in 650ml glass bottles, so a new bottling line is being installed. Secondly several new beers are being added to the Nelson Brewery list. A new dark mild, Nelson After Dark, will be quite malty, low hops, 4.5%. Blonde Ale will be a bit more lightweight, more floral, lighter on the palate, 4.5%. An IPA, Nelson Strong Ale, will be 6%.

Anheuser-Busch has abandoned attempts to buy Budvar, the small Czech brewery also using the Budweiser name. The Czech government has decided not to sell as they wished to preserve the cultural integrity and historical property of their brewery. A-B wanted to market the US brand in Europe. Since they were thwarted in this attempt, A-B has now vindictively canceled all purchases of Saaz hops from the Czech Republic. You may question whether A-B actually uses hops in their beer, but with 40% of the US market, they do, in fact, use a great deal of hops. The only people really hurt in this are the small farmers, dock workers, etc. who depend on this industry for their living. A complete boycott of Anheuser-Busch products is in order.

Bridgeport Brewing has been sold to Gambrinus, Inc., a Texas importer of European beers. We hope that the downtown Portland landmark, Bridgeport's brewpub, will not be affected by this sale.

As previously reported, Okanagan Spring Brewery Ltd. and Sleeman Brewing and Malting Co. have merged. Under the new agreement, OK Spring will be brewed in Guelph and sold in Ontario and Quebec. Ontario's Sleeman beers will be brewed in Vernon and sold in the southern U.S. and possibly Asia. The combined production of the two breweries this year will be over 200,000 hectolitres!

Anderson Valley Brewing, one of California's best, is building a new brewery in Boonville.

Banff Brewery Corp. is a new microbrewery in Calgary. Owner, Al Barrie, has hired a German brewer, Alexander Diehm, a graduate of the Weihenstephen School of Brewing. Munich. Beers will be, naturally, German style: White Horn Pilsner, Two Jack Ale, Dancing Bear Pale Ale, with a dark lager soon.

HOPVINE

Homebrew Contest Awards Ceremony will take place in the Colwood Room on Saturday, 4th November at 4:30 p.m. right after Colin Williamson's Advanced Brewing Seminar.

New at Ganges, Saltspring Island, is **Murray's Brewplace**. This is a U-Brew with a difference; it is all-grain! Batches can be either 40 or 20 litres. Phone (604) 537-1429 for details. Support Murray: he is bringing a bus full of beer lovers from Saltspring to the Great Canadian Beer Festival.

The Bare Truth - Lakeport Brewing, Hamilton, Ontario unveiled a beer in August called "**Truly Naked**". Billed as "the beer with nothing to hide" there is no indication of the style of beer in the bottle. There is a lot of information on the new water treatment process which reduces ion levels, as well as hardness and alkalinity (same as any other brewery does). There is a lot of hype about the name, of course. Then the good news - it's only available in Ontario (whew!).

The September 10th issue of Pacific Magazine had an article on Pacific NW micros and a good listing of breweries and brewpubs in Seattle. A copy is in the CAMRA library.

Belgian beer culture requires that beers be served in glasses with the brewery name on the side. Bartenders will NOT serve a beer in the wrongly labelled glass. A bit of contrast with B.C. where it is illegal for pubs to sell beer in glasses with brewery logos on them.....it's considered advertising. (Oh my!)

B.C. LDB now accept debit cards at many stores. The LDB store on Quadra by the Brick is moving to the former Fudrucker's restaurant on Hillside at Blanshard.

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The Bare Truth - Lakeport Brewing, Hamilton, Ontario unveiled a beer in August called "**Truly Naked**". Billed as "the beer with nothing to hide" there is no indication of the style of beer in the bottle. There is a lot of information on the new water treatment process which reduces ion levels, as well as hardness and alkalinity (same as any other brewery does). There is a lot of hype about the name, of course. Then the good news - it's only available in Ontario (whew!).

The September 10th issue of Pacific Magazine had an article on Pacific NW micros and a good listing of breweries and brewpubs in Seattle. A copy is in the CAMRA library.

Belgian beer culture requires that beers be served in glasses with the brewery name on the side. Bartenders will NOT serve a beer in the wrongly labelled glass. A bit of contrast with B.C. where it is illegal for pubs to sell beer in glasses with brewery logos on them.....it's considered advertising. (Oh my!)

B.C. LDB now accept debit cards at many stores. The LDB store on Quadra by the Brick is moving to the former Fudrucker's restaurant on Hillside at Blanshard.

WELCOME TO THE **Great Canadian Beer Festival**

By the time many of you are reading this edition of *What's Brewing*, CAMRA Victoria's 1995 Great Canadian Beer Festival will be in full swing. At the time of writing we are still in the hectic last stages of putting the finishing touches to what promises to be an even more successful event than last year.

Many thanks to all the volunteers without whom it just would not happen. We especially welcome the involvement of the students and staff of Camosun College. Also this year, we are pleased to welcome FM radio station **100.3 The Q!** as the major media sponsor of the Great Canadian Beer Festival. We look forward to a long and lasting partnership.

There are a couple of changes from last year. You will notice this year that we are using beer tokens instead of tickets, thanks to our friends at The Q!. The B.C. Liquor Distribution Branch will have an on-site store this year. This will enable attendees to purchase their favourite beers after tasting them at the Festival. We're on the Web at <http://www.islandnet.com/BlaneysTravel/beerfest.html/>

Exhibits include: Gambrinus Malting, Hopunion USA, the Royal B.C. Museum, Association of Brewers, CAMRA sales table, and brewery collectables, etc. CAMRA Victoria will be giving home-brew demonstrations, and seminars will be held on Saturday afternoon.

This is the final list of breweries at the G.C.B.F.:

Bastion City Brewing, B.C.*
Bear Brewing, B.C. *
Big Rock Brewery, Alberta
Bowen Island Brewing, B.C.
Brew Brothers Brewing, Alberta
Fish Brewing, WA
Full Sail Brewing, OR
Granville Island Brewing, B.C.
Horseshoe Bay Brewery, B.C.
Merridale Cider Works, B.C.
Nelson Brewing, B.C.
Okanagan Spring Brewery, B.C.
Pyramid Ales, WA
Portland Brewing, OR
Rogue Brewing, OR
Russell Brewing, B.C.*
Sailor Hagar's Brewpub, B.C.
Shaftebury Brewing, B.C.
Spinnakers Brewpub, B.C.
Steam Works Brewpub, B.C.*
Storm Brewing, B.C.*
Swan's Brewpub, B.C.
Tall Ship Brewing, B.C.

Thomas Kemper, WA
Tin Whistle Brewing, B.C.*
Vancouver Id. Brewing, B.C.
Whistler Brewing, B.C.
Yaletown Brewpub, B.C.*

* new breweries opened in 1995

TRAVEL AND ACCOMMODATION:

Available through *Blaney's Travel, Victoria*: (604) 382-7254 or 1-800-376-6177

FESTIVAL CONTACT:

John Rowling: 1440 Oceanview Place, Victoria, B.C., V8P 5K7
Phone/fax/answering machine **(604) 595-7729**

WHAT MAKES THIS FESTIVAL SO GREAT?

The Beers!

How do we select the beers? Firstly, they must be interesting the patrons. Secondly, they have to be traditionally brewed, hand-crafted, and made with natural ingredients. The beers must be based on original brewing styles and traditional ingredients. Lastly, we look at the integrity of the brewing company and its organization. Is it selling an image or a product? Does it make false or misleading claims in it's advertising? Is it extinguishing its competition by aggressively acquiring other breweries? Is it substituting inferior ingredients such as malt extract, rice, potato starch, rice and pasta flour? And, is it adding chemicals to give its products fake sparkle and false foaming heads?

The Breweries

Who are they? brewpubs, micro-breweries and regionals. Brewpubs are very small breweries making only enough beer for consumption in the adjoining bar or restaurant, with some bottled off-sales. A micro-brewery generally means a new-generation brewery sometimes not much larger than a brewpub, selling to local market. A regional brewery may be old-established, or a new kid on the block, but with production large enough to supply as much as several provinces or states.

The Atmosphere, and...

YOU!

British Columbia Domestic Beer Sales Volumes

British Columbia beer sales (in litres) for the period July 1994 - June 1995.

Cottage breweries

	<u>Volume</u>	<u>% change from previous year</u>
Draught	8,400,000	+ 25.0%
Packaged	<u>6,900,000</u>	+ 26.3%
Total	15,300,000	+ 25.6%

Brewpubs

	<u>Volume</u>	<u>% change from previous year</u>
Draught	298,000	+ 4.5%
Packaged	<u>4,000</u>	+ 1261.4%
Total	302,000	+ 5.8%

Total Cottage plus Brewpubs 15,800,000 Litres up 20.1% over previous year.
 Other Domestic Breweries 242,200,000 Litres up 0.95% over previous year.
 Total B.C. Domestic beer sales 257,800,000 Litres up 2.6% over previous year.

Currently, Cottage Breweries and Brewpub beer sales represent 6.1 % of provincial domestic beer sales, compared to only 2.6 % of the total in 1991.

Source B.C. L.D.B. July 1995

Notes:

Commercial breweries - production > 7,500,000 Litres (75,000 Hectolitres)

Cottage/micro breweries - production <= 7,500,000 Litres (75,000 Hectolitres)

Brewpubs produce beer only for their own licensed establishment