

CAMRA VICTORIA
ANNUAL GENERAL MEETING



Jan 14 Bartholemew's
777 Douglas Street

Annual reports, election of officers

The nominating committee offers this slate with the understanding that anyone else is welcome to run in any of the designated positions:

President	John Rowling
Vice President	Bill McDowell
Treasurer	Gary Saville
Secretary	Maureen Blaseckie
Events	Scottie McLellan
Events	Robert Shaw
Director at Large	Terry Boorman
Director at Large	Glen Stusek

HOPBINE by John Rowling

Dave Miller's the Manager of the Vancouver Island Pubs web site, and he has a pretty comprehensive listing including links to pub websites. Try www.vipubs.com

Molson is closing three brewing plants in Brazil. In March Molson paid around \$1.2 billion for Brazil's second largest brewer Kaiser, and combined it with its existing Brazilian subsidiary, Bavaria.

In December 2000, Diageo and Pernod Ricard purchased Seagram Spirits and Wines. Guinness UDV Canada, a subsidiary of Diageo finished up with excess bottling capacity. A bottling plant in LaSalle, PQ, and one in Toronto will be closed soon, leaving Guinness with four remaining plants in Canada.

Now that Coors has completed its takeover of Bass the huge signs at the Burton on Trent breweries are being changed. The six-ton Bass sign 200 feet up is being taken off the Shobnall Maltings buildings. Some of the signs were left up until a family of peregrine falcons had finished nesting.

The US Department of Agriculture has awarded a \$300,000 grant to a subsidiary of Brooklyn Center, Minn.-based Mocon Inc. to study how variables affect beer ingredients, and to develop a high-tech instrument that will adjust the beverage to a brewer's standard. Mocon's Microanalytics subsidiary in Round Rock, Texas, is working with Sierra Nevada Brewing, of Chico, Calif., and a taste panel at Texas A&M University on the two-year study. The aim of the beer study, once the aroma and flavor components have been identified, is to create a quality control detector that can adjust the components to a standard level, and that is easy to use on the production floor.

Big Rock brewery launched two new beers in November in Vancouver at the Wolf and Hound on Broadway. The beers are the Honey Nut Brown and the McNally Reserve Stout. We'll reserve judgement until a taste test. Unfortunately the company chose not to launch their beer at the Great Canadian Beer Festival and missed an opportunity to gain 5000 instant fans.

CAMRA UK, is predicting huge changes in the British beer and pubs market over the next 30 years, resulting in an increased stranglehold by large global companies. It claims that if current trends continue: there will be just two major brewers producing two beer brands each and just two big pub chains will control over 50% of all pubs with an increase in themed identikit bars. Nearly 8,000 local community pubs will have closed, many having been turned into private houses. And, 60% of all beer will be drunk at home with people enjoying a pint in "virtual pubs" from the comfort of their armchairs. CAMRA predicts an increase of 40% (to 600) in the number of small breweries selling local real ales, but with a tiny share of the total market; and a pint of beer will cost 20 new Euros (or £25 in "old" money!)

Molson USA has introduced beer bottles designed to be conversation starters. Bottles of Molson Canadian and Canadian Light carry labels on the back with messages such as "On The Rebound," "I Just Want To Be Held," "Be Different. Say Yes," and of course, "Can I Get Your Number?" "In bars and nightclubs all across the US, everyday, young men and women engage each other in social situations," said Steve Breen, vice president of marketing for Molson USA. "The thinking behind Twin Labels was to create a fun and clever tool to help men and women comfortably interact with one another." Somebody must have very bored at work to come up with that idea.

I was going to issue a notice that Labatt Breweries has pulled more than 6 million bottles of beer because chips were found in the necks of some bottles. But then I realized that nobody reading this publication needs that warning....

While checking out news about Boddingtons we found a webpage with anagrams of brewery slogans. Boddingtons - The Cream of Manchester becomes "Boddingtons stomach-ache fermenter"; Theakston's Old Peculier translates to "Sip keen, trusted alcohol"; Newcastle Brown Ale "Want cleaner bowels?" or "Locals want new beer"; and Campaign for Real Ale becomes "American lager a flop". Budweiser: King of Beers could be "Kid brews before genius" or "Begun before weird kiss".

The Canadian House of Commons Finance Committee recently recommended that the "federal government lower the federal excise tax rate applicable to small breweries to achieve parity with rates in the United States". Let's pray it happens!

"Give a man a beer and he'll waste a hour. Teach a man to brew and he'll waste a lifetime"

HOPBINE by John Rowling

Coors has pulled a nice one. They signed a contract with Miramax Films, a division of Walt Disney Co. Coors has agreed to supplying beer for all Miramax premieres in the US. In return while Coors gets product placement in at least five Miramax films a year while all competitor beers will be excluded. L.A. visual effects shop Metrolight Studios digitally replaced Heineken bottles in several "View From the Top" scenes with bottles of Coors!

Gambrinus Company, of San Antonio, Texas, now owns distribution for Corona, and Grupo Modelo and Moosehead, and is owner of Spoetzl Brewery, Pete's, Shiner (Texas) and Bridgeport (Portland).

Several well-known breweries were flooded in the wave of floods last August in Czech Republic. The top three Czech breweries, Pilsner Urquell, Prague Breweries (Staropramen) and Budweiser –Budvar were all damaged by water

Israeli researchers found that drinking one beer a day triggered changes in blood chemistry that are associated with a reduced risk of heart attack. Following beer drinking, participants in the study were found to have decreased cholesterol levels, increased antioxidants and reduced levels of fibrinogen — a clot-producing protein. The study, published in the Journal of Agricultural and Food Chemistry recently, also shows for the first time that drinking alcoholic beverages causes structural changes in fibrinogen that make the clotting protein less active.

In a recent edition of BEER BREAK (newsletter@realbeer.com) Dan Carey of New Glarus Brewing in Wisconsin, was asked what kind of people he hires as brewers. "I hire cheesemakers," he said. "They understand sanitation better than anybody in the world and they are used to hard work. They come to work here and they are in heaven. They make better brewers than brewers."

Fish Brewing Co. has released its Old Woody Strong Old Ale. The 2002-Vintage Old Woody is the latest oak aged beer in the special Fish Tale Ales Artist Series, brewed to 10% abv, aged in oak wine casks for at least six months, and then bottle conditioned.

Miller Brewing company will close its brewery in Tumwater, Washington on July 1, ending a 106-year brewing legacy and eliminating the last major brewery in the Northwest. The original brewery was started in 1896 by Leopold Schmidt who was attracted by the artesian wells in the area. Interestingly, this closing leaves Redhook microbrewery as Washington's largest brewery.

Dave Hopgood, LDB, reports that there are four Young's ales at their stores - Ram Rod, Double Chocolate Stout, Special London Ale and Winter Warmer. There are also four from Fullers - ESB, London Pride, London Porter & 1845 Celebration

Ale. Also, Fraoch Heather ale is back. Also in is a container full of Belgian ales like Chimay Blue, Bush Ambree, Orval, Rochefort 8, Westmalle Triple Duvel and Achel along with the La Trappe Quadrupel from Holland. Also from Belgium a new brewery to BC - Caracole with Saxo, a blond and Nostradamus, a brun, both delicious.

“Beer is proof that God loves us and wants us to be happy”: Benjamin Franklin

If you're interested in ancient beer recipes check out <http://www.byo.com/feature/1035.html> This story features a recipe for making 36 gallons of Mrs. Cary's Good Ale, resembling an "old" English ale.

The World Brewing Academy Web-based Concise Course in Brewing Technology started March 3. Get professional-level brewing education over the Internet. Online registration is at <http://www.WBA-online.com>. Get more information on this and the English-language WBA Concise Course in Munich, Germany at <http://www.worldbrewingacademy.com>. Sign up for the newsletter at: <http://www.siebelinstitute.com/introduction/newsletter-signup.html>

Old Growler from Nethergate Brewery in Clare, Suffolk, has been named as the Supreme National Champion Winter Beer of Britain. The beer also won in 1997. The silver prize went to Gales with their Festival, and the bronze to Wentworth brewery for Oat Meal Stout.

Thomas Hardy's Ale, arguably the world's most famous vintage beer, has risen from the ashes — and will be brought back to the United States, appropriately enough, by Phoenix Imports. "We were devastated, as were legions of Hardy's fans, when the brewery ceased production of this one-of-a-kind beer in 1999" said George Saxon, President of Phoenix Imports. "After much discussion with Eldridge Pope on options to resurrect the brand, we reached an agreement with them last September to purchase it, along with Royal Oak Pale Ale and Thomas Hardy Country Bitter."

Saxon began working on plans to save the beer shortly after the Thomas Hardy Brewery, formerly Eldridge Pope & Co., discontinued production. The brewery's origins date back to the 1830s and it was run by the Pope family for more than 100 years before they sold it to focus on their growing pub chain.



The former Pope beers will be brewed by O'Hanlon's Brewing Co. in Devon, not far from Dorchester (home of both Hardy and the former Pope Brewery) in the south of England.

Reintroduction plans for Phoenix's brands have not yet been finalized for all countries, but Hardy's will be the first to return to the U.S., probably in August. Royal Oak and Thomas Hardy Country Bitter will follow. Initial brews of Hardy's are underway at O'Hanlon's, true to the original recipe and ingredients.

"Fortunately, finding a top-notch brewer to brew the beers for us proved much easier than purchasing the brands," Saxon said. Coincidentally, we had just signed an agreement to import three award-winning, bottle conditioned beers from O'Hanlon's."

Packaging will vary by country, but plans for America are focused on a 25cl (8.5 oz.) bottles. Labeling will hark back to the traditional style originally introduced to America by Phoenix in 1986, updated for the 21st century.

Hardy's Ale was first brewed in 1968 at the request of the Thomas Hardy Society to mark the 40th anniversary of the author's death. Each vintage was blended from as many as six different brews and underwent three fermentations.

Collector's have been known to pay outrageous amounts for bottles from the 1960s and in the hundreds of dollars for those from the 1980s.

The O'Hanlon's beers are expected to be available to U.S. drinkers in the spring. They are Original Ruby Stout, Double Champion Wheat Beer and Original Rye Beer.

From the Real Beer Library



Three Hermanators

Review by John Rowling (and family)

Christmas Day we decided to dust off the 2000, 2001 and 2002 Hermanators. Fortunately the family were all willing participants – I didn't quite feel up to drinking three 650 ml's of 9.5 % beer!

Carol, Dayna Mike and I started with the 2000 edition. It poured with a wonderful aroma, and had a delicious full fruity flavour. However, it was a bit acidic and tasted like it was past it's prime. The 2001 Hermanator did not have anything like the aroma of the 2001, but was in good shape. It was also quite fruity – hints of currants and raisins – and a bit sweet. The 2002 had a good hoppy aroma, and had great strong flavours. The hop aftertaste was very evident. In summary, it was a lovely fresh beer.

We concluded that Hermanator was not like a Barley Wine and should be drunk while fresh. (Note, despite some negative comments, I noticed that there wasn't a drop left –not of any year!)

HOPBINE by John Rowling

An interesting website to browse is BelgianShop (<http://www.belgianshop.com/shop/>). They sell everything from Belgian beer and glasses to books, Belgian chocolates, cheeses and Jenever gin. It's fun just to look at. Prices are quoted in \$US (and are moderately expensive!). Apparently mail order from Belgium to Canada works well according to one testimonial on the website.

In February Anheuser-Busch lost its latest legal effort to prevent Czech rival Budejovicky Budvar from using "Budweiser Budvar" and "Bud" in the United Kingdom. The ruling came from the House of Lords and ends legal action by A-B to revoke these two trademarks owned by Budejovicky Budvar. From the Real Beer Page.

Any members visiting Toronto the weekend of August 7-10 might want to head over to Fort York for the Festival of Beer. 150 breweries will be represented. You might have to fight to get to them as over 20,000 people are expected to attend!

Boddington's (the Whitbread/Interbrew brand) is now only 10% cask and 90% nitro keg. The cask version is only sold at a limited number of British pubs. So, when you see Boddington's on draught, particularly outside the UK, you are likely drinking a poor imitation of the real thing.

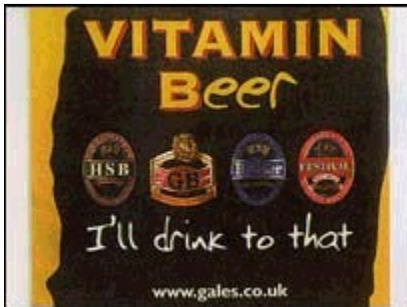
Since no one else will do it, I have to blow my own horn. Check out Lucy Saunders page (<http://beercook.com/>) re cooking with beer. You'll find a recipe by Yours Truly.

April 7 2003 marked the 70th anniversary of the repeal of Prohibition.

John Hickenlooper has declared himself as a mayoralty candidate for the City of Denver. John is the pioneer who opened The Wynkoop Brewing Company in October 1988 in a refurbished warehouse. He was an out-of-work oil geologist when he and Jerry Williams, an ex-geophysicist, decided to open Denver's first brewpub. Carol and I spoke with him during a stopover in Sept 1991. We found that the pub was only a block away from the Amtrack station and we had a couple of hours to kill!

Chicago's Real Ale Festival drew record crowds last weekend as consumers sampled more than 220 brands of cask-conditioned beer and 73 different bottle-conditioned entries. The festival drew 3,000 paid attendees on its two main days, up by nearly 20%. Major winners were: Double Barrel Ale from Firestone Walker Brewing Company in Paso Robles, Calif.; India Pelican Ale from Pelican Pub & Brewery in Pacific City, Ore., and Train Wreck of Flavor from Flossmoor Station Brewing Co. in Flossmoor, Ill. The top bottle-conditioned beer was India Pale Ale

from SLO Brewing Co. and brewed at the same brewery at the Firestone Walker beers in Paso Robles, Calif.



British brewery George Gales has been ordered to withdraw coasters that claim its beer includes vitamins and nutrients. The coasters carried a statement from Brewing Research International that read: "Beer is an all round food containing a balanced package of nutrients and minerals and can be considered to make a positive contribution to a healthy diet." The Advertising Standards Authority ordered them withdrawn because Gales had not proved its beer had any of the nutritional benefits claimed. From the Real Beer Page Mail.

Canada's big breweries have become hooked on in-case promotions, offering T-shirts, mini-Stanley Cups, NASCAR caps, coasters, bottle openers and countless other trinkets. Molson and Labatt both are waking up to the fact that these giveaways are a misguided strategy for selling beer. They are expensive and -- far from creating loyalty -- encourage beer drinkers to switch brands constantly. The perceived advantages are largely illusory. While a desirable item can produce double-digit sales gains, demand tumbles when the giveaway ends, and drinkers move on to the next one. Worse, because of their high cost and fleeting effectiveness, in-case programs rarely pay for themselves. A single promotion can cost millions of dollars, including a sizable chunk for television commercials that air in heavy rotation to create demand for the latest token.

Charles Oliver, vice-president of marketing and sales at Labatt's Canadian operations, said, "It is hit and miss...some work and some don't. The real danger is we're actually encouraging switching brands and causing people to shop for the promotions instead of building loyalty." Molson said it also wants to get away from in-case promos, though it's not prepared to go cold turkey. From the Globe and Mail.

Brewery magnate Joseph Coors has died at age 85. His grandfather founded Golden-based Adolph Coors Co. in 1873.

There's a new booklet called Ed's Trade Mark Series – No.1 BEER (Victorian). It is hand-made by Ed, is 40 pages long, comb bound, and entirely pictorial (B/W). Cost is £4-50 plus package and postage costs (see website <http://homepages.tesco.net/edwardburns> for full details). Ed has been closely involved with beer all his life. He has written articles for CAMRA's Glasgow

Branch newsletter, and previously published booklets on Scottish Brewery Trade Marks. He is currently Editor of the Scottish Brewing Archive's annual journal.

"..because, without beer, things do not seem to go as well..." from the diary of Brother Epp of the Capuchin Monastery, Munjor, Kansas, 1902

U.S. craft beers sales increased again in 2002, according to figures from the Association of Brewers and by the Brewers' Association of America. The two organizations show that craft beer sales are growing faster than overall US beer sales. Growth was 3.4% in 2002, according to the Association of Brewers. It marked the 23rd consecutive year of increasing sales since the AOB began tracking the industry in 1980. The Brewers' Association of America said that its Small Brewer's Growth Index was up nearly 11% from 2002, following a 9.7% increases in 2001, when the BAA - a trade association for small brewers - began its index. From the Real Beer Page Mail.

Our friends at Elysian Brewing have opened a second location at 2106 N 55th St near Greenlake, on the corner of N 55TH and Meridian. Besides eleven Elysian beers they have Chimay, Maudite, Sierra Celebration, Dick's Winter Ale and Taunton hard cider all on tap. Some great firkins ordered from England are expected shortly and will be served on handpump.

Any reader who is thinking of getting into commercial brewing, wine making or liquor manufacture, or the distribution or importing business, should check out <http://www.internationalbeveragenetwork.com>. Over 3000 distributors, 7000 producers and thousands of retailers, restaurants, bars, clubs from 76 countries are listed on this website

The Chimay brewery, owned by the Trappist Abbey of Our Lady of Scourmont, expanded last year from its original site at the monastery. The new plant produces 50,000 litres per day. That is up 15 percent from five years ago, when the abbey's business affairs were separated out under the umbrella of two foundations that reinvest the profits in charitable works and the development of local business. Today the brewery that Scourmont controls, Bières de Chimay, with 72 employees, is the area's largest employer. Last year, Chimay generated revenues equivalent to \$21 million, up from \$17 million in 1995. When Michael Jackson made his TV series, "The Beer Hunter", the monks were shown at work brewing the famous beer. But today at Scourmont none of the monks actually work in the brewery.

Thanks to Tom Ovanin for this story from the New York Times.

Sailor Hagar's is closing down their brewery and will be replacing it with a private liquor store. According to Gary Lohin this should take place some time around June. It is believed that the equipment will be moving to Whistler.

Phun in Phoenix

Remember when Arizona was a beer desert? Well, they've come a long way towards catching up. The drought is over! The 10th Annual Great Arizona Beer Festival, Saturday and Sunday, March 29 & 30, showed off the best of Arizona's craft breweries, along with a host of out-of-state beers. Carol and I timed a visit to see relatives with a trip to the GABF. With the GCBF going outdoors we need to do exhaustive research! The climate in Phoenix is, of course, perfect for an outdoor festival. Temperatures that weekend were around 29 degrees C. The GABF was held at the Arizona Center, a mix of office buildings, shopping centre, parkade, and very nice lawns shaded by tall palms.

The festival opened at 2 p.m. each day and closed at 6; the last pour was at 5:30 p.m., so you only get 3½ hours drinking at maximum. Admission is \$30 and includes a souvenir mug (3 oz.) and 24 beer sample tickets. If you felt like living it up you could buy a VIP pass for \$50. This included the same, plus access to the private VIP area with umbrella'd tables, a burrito plus a bottle of Sierra Nevada Pale Ale, private toilets and an event T-shirt, also fast track entrance to the GABF. To get in everyone was ID'd by security. Purses and bags were checked ("for alcohol, drugs or guns" we were told!).

About 6000 people attended all told. And the crowds caused a bit of a jam at the Toilets: *not enough* for Saturday! There were two areas that were well laid out in a long narrow horseshoe shape, with the hand washing equipment in the centre. The first area had only 16 units, and after a couple of hours on Saturday had a very long line (we exited from the GABF and used the shopping centre washrooms). The second area we used on Sunday and crowding did not seem to be a problem (didn't count but only about 20 units at most).

The entertainment consisted entirely of LOUD bands. The stage was piled high with BIG speakers. Since this is a downtown venue among empty office buildings volume not an issue except to anyone trying to discuss a beer with the brewer.

Phoenix is the seventh largest city in the US, with over 3 million people in the Greater Phoenix area. It's also the fastest growing city in the country. There are 21 brewpubs and microbreweries in the city!

Tables and chairs, etc.: none provided for the general admissions; there were some park benches available in a relatively quiet area. Otherwise the only tables and chairs were in the VIP area.

The entertainment consisted entirely of LOUD bands. One stage piled high with BIG speakers. Piped through to other parts of festival...arghh! Also same bands played for about two hours each. Not very beer festively music. Downtown venue, so volume not an issue.

Breweries: over half the beers were bottled beers. Hence the claim that there were over 200 beers.

Lots of non-alcoholic drinks, free water.

Several martinis mixes, coolers etc

Of the Arizona beers sampled probably the most outstanding were those brewed by Rio Salado Brewing Co. The best was Thunderhead Schwarz Bier with a smooth, creamy, with a malty full body, followed by a double bock that was to die for. Also from this brewery were Cold Front Kolsch, Lighting Bolt Pilsner, and Monsoon Maerzen, Other notable local beers were a creamy Milk Stout by the Bandersnatch Brew Pub, and Kilt Lifter Scottish Style Ale and a Hefeweizen by Four Peaks Brewing Company: We also tried Nimbus's Oatmeal Stout and Oak Creek's Nut Brown Ale. The Unlikely Cowboy, a Scottsdale brewpub, poured a very good example of a Belgian Trippeel, also a clean Kolsch

And then there were the classic favourites: Full Sail I.P.A., Sierra Nevada Stout, Redhook Extra Special Bitter, Anchor Liberty Ale, Rogue Porter, and the Widmer Hefeweizen and Oktoberfest.

Fullers: 1845 Strong Ale (bottle conditioned)
Legends Ltd. Skullsplitter and Flag Porter (UK).
New Belgium Brewing Co: Fat Tire Amber Ale, Abbey Belgian Style Ale, and 1554 Brussels Style Black Ale
Pauliner: Salvator and Oktoberfest
Pizza Port (Solano Beach, CA): Barley wine (14%! not good - unbalanced)
Reaper Ale Inc. (CA): Mortality Stout (V Good)
Silesia Brands, Inc. had some interesting beers from central Europe. I tried a Zhiguly Ale from Lithuania. I finally got to try draught Arrogant Bastard Ale
Stone Brewing Co.: Pale Ale, Smoked Porter, India Pale Ale, and Arrogant Bastard Ale.
Unibroue: Fin due Monde
Various homebrew clubs and U-brew outlets!!

Food: good variety:

- enjoyed bratwurst.
- Voodoo cooking - very spicy looking.
- Pita bread and rice plus different meats
- Mexican
- Gyro Grill
- No pizza.

Other vendors:

- cigar booth
- mobile cigar vendor – had a tray of cigars
- several salsa makers
- sunglasses company

CJ Borg

Descheutes Black Bute Porter

Alaskan Amber

Phun in the Sun in Phoenix



Remember when Arizona was a beer desert? Well, they've come a long way towards catching up. The drought is over! The 10th Annual Great Arizona Beer Festival, Saturday and Sunday, March 29 & 30, showed off the best of Arizona's craft breweries, along with a host of out-of-state beers. Carol and I timed a visit to see relatives with a trip to the festival. With our GCBF going outdoors we needed to do some serious and exhaustive research! The climate in Phoenix is, of course, perfect for an outdoor festival. Temperatures that weekend were around 29 degrees C. The GABF was held at the Arizona Center, a mix of office buildings, shopping centre, parkade, and very nice lawns shaded by tall palms.

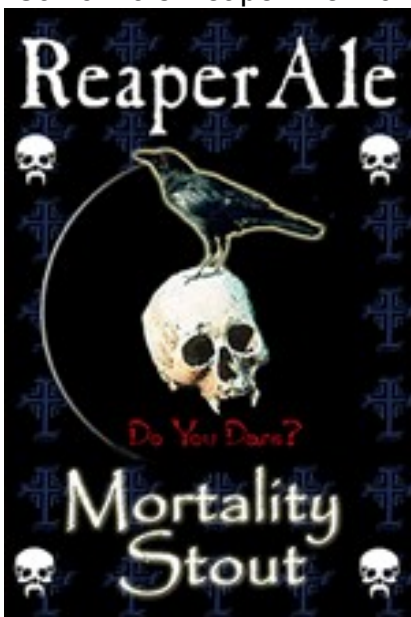
Admission is \$30 and includes a souvenir mug (3 oz.) and 24 beer sample tickets. To get in, everyone was ID'd by security. Purses and bags were checked ("for alcohol, drugs or guns" we were told!). If you felt like living it up you could buy a VIP pass for \$60. This included the same, plus access to the private VIP area with umbrella'd tables, a burrito, a bottle of Sierra Nevada Pale Ale, private toilets and an event T-shirt, plus fast track entrance to the GABF.

The festival opened at 2 p.m. each day and closed at 6; the last pour was at 5:30 p.m., so we had only 3½ hours to sample from over 200 beers. Over half of these were bottled beers.



Of the Arizona beers sampled probably the most outstanding were those brewed by Rio Salado Brewing Co. The best was Thunderhead Schwarz Bier (5.8% ABV) with a smooth, creamy, malty full body, followed by a Double Bock that was to die for. Also from this brewery were Cold Front Kolsch (quite light), Lighting Bolt Pilsner (5.2%), and Monsoon Maerzen, a huge malty beer at 6.4% alcohol. A couple of Tempe brew pubs were serving great beers: a creamy Milk Stout by Bandersnatch Brew Pub, and Kilt Lifter Scottish Ale (using peated malt and East Kent Goldings hops, 6.2%) and a Hefeweizen by Four Peaks Brewing Company. We also tried Nimbus's Oatmeal Stout and Oak Creek's Nut Brown Ale. The Unlikely Cowboy, a Scottsdale brewpub, poured a very good example of a Belgian Trippel, also a clean Kolsch (4.2%).

And then there were the classic US favourites: Full Sail I.P.A., Sierra Nevada Stout, Redhook Extra Special Bitter, Anchor Liberty Ale, Rogue Porter, and the Widmer Hefeweizen and Oktoberfest. We were able to try some new ones I finally got to try draught Arrogant Bastard Ale (7.2%) by Stone Brewing Co. This has a reputation for being one of the hoppiest beers around – it certainly numbed my taste buds. The actual IBU's is classified but their less hoppy I.P.A. is 100+. Later I tried their Pale Ale and the peaty Smoked Porter, all very drinkable! California's Reaper Ale Inc. poured a beautiful full-flavoured Mortality Stout with a



hint of honey. We hung out at the New Belgium booth and sampled Fat Tire Amber, Abbey Belgian Ale, and 1554 Black Ale. We also picked up some posters for the CAMRA May raffle.



Among the imports, Silesia Brands, Inc. had some interesting beers from central Europe. I tried a strong Zhiguly Ale from Lithuania. Then of course we had to have a Fin due Monde and a Pauliner Salvator and Oktoberfest. From the UK we sampled the Melbourn Bros. Strawberry and Apricot beers, so sweet and sour, and Skullsplitter and Flag Porter.

Various homebrew clubs and U-brew outlets were also serving their beers!! In some respects Arizona has caught us up and passed us. There were lots of non-alcoholic drinks and free water for the drivers, and several martinis mixes, coolers etc., for the others.

About 6000 people attended all told. And the crowds caused a bit of a jam at the toilets; there were definitely not enough for Saturday! The entertainment consisted entirely of LOUD bands. The stage was piled high with BIG speakers. Since this is a downtown venue among empty office buildings volume not an issue except to anyone trying to discuss a beer with the brewer. When the noise became too overwhelming Carol and I found some park benches in a relatively quiet area.

The food was good with plenty of variety, from Mexican to Voodoo cooking which was very spicy looking. We opted for something not too hot and enjoyed a couple of bratwursts. Other booths included several salsa makers and a couple of cigar vendors.

All together a well worthwhile festival to go to. Our last beers of the trip were a Deschutes Black Bute Porter and an Alaskan Amber at the CJ Borg pub at Seattle airport.

Recent CAMRA Victoria events

CAMRA Victoria April meeting at Specific Mechanical

About 40 members and friends met at Specific Mechanical on April 9th. Blaine Clouston was our host.

CAMRA VICTORIA

**SUMMER
BARBECUE**

Saturday July 12th, 3pm – 8pm

CAMRA members and their families all welcome

If your last name begins A-E please bring a something savoury or salad; if F-Q a dessert, and if you're in the R-Z group please bring some salty snacks.

Everyone bring drinks (homebrew?), lawn chairs, glasses, utensils, and something to BBQ (BBQ supplied).

Location: 6011 Oldfield Rd.

Can't find it? Call Brian Wigen at 652-7920

CAMRA Victoria Meetings Report

May ? Raffle night at Canoe brewpub

POTY

Homebrew

June 10th: 10 cents a glass - Robert Campbell

TICKETS FOR THE GCBF

CAMRA members can purchase tickets for the Great Canadian Beer Festival in advance of the general ticket sales.

Date: **Thursday July 10th, 2003, 7-9 p.m.**

Location: **All Saints Parish Hall in View Royal**

Please note the following changes to the purchase limits:

Individual Members 6 tickets

Family Members 8 tickets

Corporate Members 8 tickets.

Cash or cheques only

HOPBINE by John Rowling

Gulf Islands Brewery are bottling their beers. They are available at the Salt Spring Liquor outlets, and also on Vancouver Island at the Sydney Liquor Store and at the Dominion Hotel's cold beer and wine store.

I'm not sure if we should really care but pop icon, Madonna, has revealed that she loves real ale, "... I have learned to love ale. Timothy Taylor's the best - real ale."

Did you know that 65 percent of the world's beer is diluted? The wort is brewed as high as 14 percent then reduced to the desired alcohol level. The advantage is in energy cost savings, as much as one third.

Apparently, Molson's Canadian sales have been falling, so the company is going to distribute Molson Export in the provinces where it is currently unavailable. And I expect you all read the news reports about Molson bringing in it's new Brazilian brewed Bavaria brand, and the sexist ads used to introduce the beer (see <http://www.amarcabavaria.com/main.php>). Overall Molson generates \$2.5 billion in annual sales

Bad news for Guinness, 48 percent of Irish beer drinkers drink lager and only 43 percent drink stout. And speaking of the Irish, these are the figures for the top European beer consuming nations: the Czechs consumed an average 158 litres of beer per person, the Irish 125 litres and the Germans 121.5 litres

Alaskan Brewing Company's classic Alaskan Smoked Porter is now available in the UK. The sad part is that the beer will likely travel the same route as all the exported beer from the Juneau brewery: via Vancouver's docks. But unfortunately because of the BC ruling prohibiting the sale of twist tops in open six packs we are deprived of this world class beer. "Only anywhere but Canada you say? Pity!"

The US beer industry contributes more than \$144 billion per year to the United States economy according to a new report released by the Beer Institute.

Have you noticed that the prices in all of Victoria's brewpubs have gone up? It seems a bit of a coincidence that it happened almost simultaneously across the city.

Anheuser-Busch's top brewmasters have created World Select, a continental pilsner beer. They brought together brewmasters representing 10 countries. The beer is made with "European noble hops and North American two-row and Munich barley malts." The company's ad campaign for the beer will have the tagline "Ten Brewmasters. Four Continents. One Beer."

Labatt is calling for a truce in its ongoing battle with Quebec's microbreweries. The microbreweries claim the province's big brewers, Labatt and Molson, are using their weight to push them out of business. They promised to fight on even after a federal Competition Board ruling rejected their claims. The microbrewers claim that exclusivity deals cut by Molson and Labatt with Quebec bars, restaurants, and convenience stores, and other tactics, such as buying up beer display areas in stores, are squeezing them out of the market.

Labatt says that the ongoing battle costs it in two ways: Defending itself in front of the competition bureau since Quebec's microbreweries filed a complaint; and in advertising dollars. The company said wants to sit down with all of its competitors - Molson and the microbreweries - to discuss ways of changing the rules in Quebec that regulate beer sales so all of them can better profit.

A dairy in the north of England has begun selling Newcastle Brown Ale flavored ice cream. The Doddington Dairy in Northumberland will sell the ice cream at supermarkets and specialty shops across Newcastle and Northumberland during the summer. The family-owners of the dairy say the handmade ice cream reflects the region's identity. "We were looking for an ice cream flavor that was distinctive, and had a strong identity with the region," said Jackie Maxwell, director of Doddington Dairy. The ice cream uses the ale as an ingredient, and contains less than 1% alcohol.

Fish Brewing in Washington has released its yearly batch of Monkfish Belgian Triple. Brewed to traditional Belgian tripel style, the beer was aged in oak wine barrels for a month before being racked to stainless steel for further maturation. Monkfish is brewed with pale malt, honey malt, aromatic Belgian malt, candy sugar, Styrian Golding hops and Belgian abbey yeast. It is 9% abv.

And now that the hot days are here, listen to some advice from a real expert: Fred Eckhardt - the venerable dean of American beer writers. Fred alternates glasses of water with glasses of beer. It cuts down on dehydration, it slows the effects of alcohol consumption, and it clears your palate for the next beer. Even if you don't want to follow every beer with water, when you are really thirsty consider starting with a glass of water. And don't be shy about alternating at least sips of water with pints of beer as the evening wears on. Your head will thank you in the morning.

Molson Inc. (MOL.A, \$30.95, Sector Outperformer)

Long a Canadian icon, Molson Inc. is actually one of the world's largest brewers, with operations in Canada, Brazil and the U.S. Molson generates \$2.5 billion in annual sales, thanks to a robust portfolio of beers, including Molson Canadian, Molson Export, Molson Dry, Rickard's, and Kaiser, among others. Its product offering continues to expand as it launches two new brands in Canada: Molson Ex Light and Molson Canadian Light. These brands target the booming light beer category, which has experienced a three-year compound annual growth rate of 7% in Canada and 32% in Quebec alone.

Molson is also expanding its presence in the super-premium import segment in Canada with the introduction of Bavaria, a brand produced by its Brazilian subsidiary. Given its premium price and low production costs, Bavaria could be among Molson's highest-margin brands. Molson continues to pursue international growth. Its Kaiser acquisition in 2002, combined with the Bavaria purchase in 2000, firmly positions it as the second-largest brewer in Brazil, one of the world's fastest-growing beer markets. Going forward, look for an expanded presence in the more mature U.S. market.

Domestically, Molson lost 1.1% of its market share in 2002 when it failed to match competitors' discounts in the key Ontario market. This year, early spring discounting initiated by Labatt Brewing Company Ltd. prompted a quick response from Molson, which cut prices on several major brands, sending a clear message that it would fiercely protect its turf. In response, Labatt raised prices on those brands that it had initially discounted and pushed regular prices on most brands above their previous highs. This shortlived price war ended in defeat only for consumers.

Molson strives to deliver profitable growth and sustainable long-term shareholder value. After delivering cost savings of \$152 million from fiscal 2001–2003, management downward in response to Brazil's political and economic situation. However, the Brazilian currency shows recent strength and further appreciation could bode well for Molson.

Despite this, Molson remains attractively valued relative to other senior brewers, trading at only 14.6x and 12.3x forecasted EPS for fiscal years 2003 and 2004, respectively.

Valuing Beer and Barbecues

Stock Sector Price Target Earnings Per Share (EPS) P/E Indicated Dividend
Company Name Symbol Rating Weighting 04/24/03 Price 2002A 2003E 2004E
2003E Rate Yield

Molson Inc. MOL.A SO O \$30.95 \$43.00 \$1.62 \$2.12 \$2.52 14.6x \$0.44 1.4%

THE GREAT CANADIAN BEER FESTIVAL NEEDS YOUR HELP!!

WE NEED YOU TO VOLUNTEER AT THE 2003 GCBF

Volunteer at the 2003 Great Canadian Beer Festival and help make this the best Festival yet!
Please be generous with your time - the shifts are four or five hours. We are very grateful to those who are able to do more than one shift during the Festival.

We really prefer that you register via our website – www.gcbf.com or else fill out the form overleaf. Either way, please register or return this form by August 5th 2003. We ask volunteers to be available for a training session. Please check in at least 15 minutes before your shift for final instructions. **Current paid-up CAMRA members will be given first preference for shifts. Non-members will be assigned shifts after July 28th.**

WHAT'S IN IT FOR YOU? Volunteers will receive free admission, a glass, a staff T-shirt, plus an invitation to attend the Post-Festival Party. And, if you are willing to do the equivalent of two or more shifts, you get a year's CAMRA membership free. Sorry, but volunteers may not drink while on duty, nor work while under the influence. However, at the party afterwards...

Tasks at the Festival (with numbers of volunteers needed)

- **Set-up Friday Noon to 4 p.m. (9) and Saturday 10 -12 noon (5)**
Set up volunteer room. Put up signs, banners, set out programmes and glasses. Move tables, etc. Set out festival equipment (token buckets, jugs, slop buckets, etc.). Staff the exhibitor registration desk. No training needed. Mostly standing, running, some heavy lifting, etc. Hectic.
- **Beer token sales and cash (46)**
Sell beer tokens to customers; count cash and tokens. No training needed, although experience with cash handling would be an advantage. Mostly sitting.
- **Door hosts: giving out glasses and programmes (14)**
Give out glasses and programmes at the entrance and giving directions to attendees. No training needed. Mostly standing.
- **Beer and ice set-up and distribution (24)**
Move beer kegs and ice from the reefer truck to booths. Distribute water to booths. Empty slop buckets. Fairly strenuous. Mostly standing.
- **Booth Steward and Floor Maintenance (170)**
Oversee token collection, and maybe pour beer. Some training necessary. Janitorial chores may be necessary. Mostly standing. Can get hectic at popular booths.
- **Security (36)**
Control traffic flow at entrance and exit. Festival security. Mostly standing.
- **CAMRA Booth and Gift Shop (24)**
Staff the booth promoting CAMRA and Real Ale, sell merchandise, books, memberships, etc. *CAMRA members only.* Standing and sitting. Commercial cash handling experience an asset.
- **Volunteer assistance (7)**
Help sign in volunteers, troubleshoot for team leaders, and staff volunteer room. Fill in where needed as a spare.
- **Clean-up Friday 7 - 9 p.m. (6) Saturday 7:30 -9:30 p.m. (24)**
Remove signs, banners, unused programmes and glasses. Pack up festival equipment (token buckets, jugs, etc.). Clean up venue. N.B., the volunteer party cannot start until this job is finished on Saturday!
- **Volunteer Party staff Saturday 7 p.m. - ? (5)**
Pour beer, organize and order food, assist with door prizes, clean up tables. Very hectic for the first hour or so.
- **Move-out Sunday 9 a.m. – 1 p.m. (4)**
Load empty kegs etc. onto the truck and unload festival equipment at the festival office in Esquimalt. Lifting and carrying required.

Thank you for volunteering. We'll contact you by phone or e-mail before the festival to confirm your shift, and arrange a training session time if needed.

Many thanks!

⇒⇒ Please Note ⇒⇒ This year the GCBF is at Royal Athletic Park ⇐⇐
 Friday, September 5, 3-8 p.m., and Saturday, September 6, 12-8 p.m.
 (Note the change of time on Friday)

**IF YOU CAN, PLEASE REGISTER ELECTRONICALLY
 VIA OUR WEBSITE - www.gcbf.com**

Otherwise, fill out this form and return by August 5th, 2003 to:
 GCBF VOLUNTEERS, 202-941 Esquimalt Road, Victoria, B.C. V9A 3M7

N.B. You MUST be 19 years or older to work as a volunteer for the GCBF

Name _____

Address _____

City _____ Prov. _____ Code _____

Phone (home) _____ (work) _____

Fax _____ Email _____

Shirt size: Medium Large X-Large XX-Large XXX-Large

Are you a CAMRA member? Yes No **Current paid CAMRA members will be given first preference for shifts. Non-members will be assigned shifts after July 28th.**
 This chart shows tasks and times for each shift. Please enter your choices in the spaces below the chart.
 We will try to give you the shift of your choice if possible. However, we found in previous years that everyone wanted to do the first shift: this is understandable, but obviously not feasible!

	FRIDAY			SATURDAY				
Task	12-4 pm	3-8 pm	7-9 pm	10-1 pm	12-4 pm	4-8 pm	7-9 pm	7 pm-?
Set up	1A			4A				
Token sales & cash		2B			5B	6B		
Door hosts		2C			5C	6C		
Beer & ice	1D	2D		4D	5D	6D	7D	
Booth steward		2E			5E	6E		
Security		2F			5F	6F		
CAMRA & Shop		2G			5G	6G		
Volunteer assistance		2H			5H	6H		
Clean-up			3I				7I	
Volunteer Party staff								8J

1st shift preference _____ alternatives _____

N.B. If you do the equivalent of two or more shifts, you get a year's CAMRA membership free.

2nd shift preference _____ alternatives _____

3rd shift preference _____ alternatives _____

I have these special skills or talents: _____

I am interested in being a team leader (which area or shift?) _____

And don't forget, if you can, it will help us if you register via our website: <http://www.gcbf.com>
 ⇒⇒⇒⇒⇒⇒⇒⇒⇒⇒⇒⇒ Otherwise Please return this form by August 5th, 2003 ⇐⇐⇐⇐⇐⇐⇐⇐⇐⇐⇐⇐⇐⇐⇐⇐

Recent CAMRA Victoria events

March: Terry Boorman organized a couple of brewing seminars. One was at Bedford Brewing and was to introduce U-Brewing to members. There was a good turnout and everyone had a chance to participate. (John#1.bmp = Laura Kottler squeezing the malt bags. John#2.bmp = Richard Steadman prepares to make the brew legal.) The other seminar was on all grain brewing and was hosted by Bill Riel.

March 11th: a big crowd showed up for Brian Edgar and Rick Lister's talk on the last days of big brewing in Victoria. They spoke on the history of the Brewery Workers union in BC and showed parts of their film 'Union Made'. (John#3.bmp = L-R Greg Evans, Brian Edgar and Rick Lister.)

April 9th meeting at Specific Mechanical

About 40 members and friends met at Specific Mechanical on April 9th. Blaine Clouston, VP Sales and Marketing, was our host. After describing the company and its worldwide operations, Blaine gave us a tour of the fabrication plant. There was lots of interest especially from the welders in the group. (John#4.bmp = Blaine Clouston showing some of the Specific mechanical fabrication)

John Rowling

TICKETS FOR THE GCBF

CAMRA members can purchase tickets for the Great Canadian Beer Festival in advance of the general ticket sales.

Date: **Thursday July 10th, 2003, 7-9 p.m.**

Location: **All Saints Parish Hall in View Royal**

Please note the following changes to the purchase limits:

Individual Members 6 tickets

Family Members 8 tickets

Corporate Members 8 tickets.

Cash or cheques only

CAMRA Victoria Meetings Report

August 12th: Keith Lemke, Marketing Manager for the Siebel Institute of Technology and the World Brewing Academy. Keith gave a retrospective of how the brewing industry has actually gone through three "brewing industry revolutions" - in the late 1800s, early 1900s and more recently, during the 1980s and 1990s. He discussed the role that J.E. Siebel and the Siebel Institute of Technology played in each of these eras. He touched on the history of the company and the services they offer and answered questions - general and technical.

GCBF TICKETS

At press time there were still some tickets left for the Great Canadian Beer Festival left at these outlets (mostly Friday):

Victoria

Askim's Beer & Wine Emporium (361-3627), Bedford Brewing (995-2337), Canoe Brewpub (361-1940), Gartley Station (652-6939), Hobby Beers and (382-2739), Six Mile Pub (478 – 3121), Spinnakers Brewpub (384-0332), Strathcona (383-7137), Swans Beer and Wine Store (361-3365), Vancouver Island Brewing (361-0007), West Coast Brew Shop (384-8484).

Nanaimo

Longwood Brewpub (250 729-8225)

Mainland

Brew King (Tim Vandergrift) (604 941-5588), Sailor Hagar's Pub (604 984-3087), Spagnols (1-800-663-0954)

Seattle

Elysian Brewing (206 860-1920)

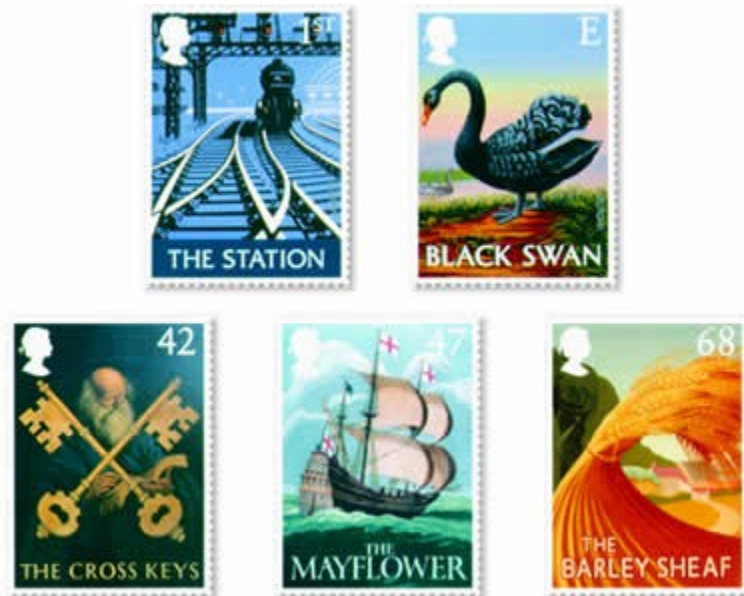
Bellingham

Boundary Bay Brewing (360 647-5593)

HOPBINE by John Rowling

The first (!) liquor store in Victoria's Oak Bay will be opened next to the Penny Farthing Pub at 2229 Oak Bay Avenue. Pub owner Matt McNeil will also own the store.

The UK Post Office issued a series of stamps in August in a tribute to British pubs signs. The five stamps feature signs from the Black Swan (Falmouth), the Station (Thurscoe), The Cross Keys, The Mayflower (Southsea) and The Barley Sheaf (Bodmin).



The results of the Canadian Brewing Awards are out. Western beers that won medals include Okanagan Spring 1516 (Silver, European Style Pilsner Lager); Granville Island Cypress Honey Lager (Silver, Amber Lager), Vancouver Island Hermann's Dark Lager (Silver, Dark Lager), Mt. Begbie High Country Kolsch (Bronze, Wheat Beer), Vancouver Island Wolf's Scottish Cream Ale (Bronze, Strong & Belgian Style Ale), Swan's Riley's Scotch Ale (Bronze, Strong & Belgian Style Ale), Lighthouse Race Rocks Ale (Silver, Amber Ale), Vancouver Island—Piper's Pale Ale (Bronze, Amber Ale), Mt. Begbie Begbie Cream Ale (Gold, Cream Ale), Shaftebury Cream Ale (Bronze, Cream Ale), Okanagan Spring Honey Blonde Ale (Bronze, Cream Ale), Yukon Brewing Yukon Gold (Silver, English Style Pale Ale and Bitter), Okanagan Spring Special Pale Ale (Silver, English Style Pale Ale and Bitter), Nelson Paddywhack India Pale Ale (Gold, India Pale Ale), Alley Kat Full Moon Pale Ale (Gold, India Pale Ale), Lighthouse Beacon India Pale Ale (Silver, India Pale Ale), Granville Island Scottish Ale (Gold, Brown Ale), Okanagan Spring Nut Brown Ale (Bronze, Brown Ale), Mt. Begbie Tall Timber Ale (Bronze, Brown Ale), Nelson Brewing Oatmeal Stout (Gold, Stout and Porter), Lighthouse--Keepers Stout (Gold, Stout and Porter),

Yukon Brewing Lead Dog Ale (Bronze Stout and Porter), Mt. Begbie Selkirk Stout (Bronze, Stout and Porter), Alley Kat Apricot Ale (Silver, Flavoured Beer), and Swans Raspberry Ale (Silver, Flavoured Beer).

You can't be a real country unless you have a beer and an airline.

- Frank Zappa

The Ingraham has closed! But not for long. The pub area will be replaced with a 6000 sq. ft. beer wine and liquor store. The pub, etc., will be reopened up stairs.

There were some recent posts regarding the use of air to push beer in some pubs. CAMRA Vancouver's Keith Lemke is a founding member of the Draught Beer Guild, a non-profit organization. They are currently on a mission to eliminate the use of compressed air as a direct propellant for draught beer. For info go to <http://www.draughtbeerguild.com/index.htm>.

Uganda's beer-for-the-masses was until recently a cloudy, foul-smelling and sour brew made by local families in the home. Since last December, Nile Breweries, owned by SABMiller, has been selling an affordable new clear lager called Eagle. It is made of local grain called sorghum instead of costly imported malts. The big savings, however, are in eliminating the expensive malting process. The brewery converts the starches in sorghum by adding cheap industrial enzymes to the mash. This beer sells for two-thirds the price of other local lagers.

This year's Great British Beer Festival was run by 1,000 CAMRA volunteers. There were more than 700 cask ales and lagers, ciders and imported beers on sale. About 200,000 pints of beer were sold, served at approximately 1.56 pints per second. Over 43,400 people came through the doors over the five days of the festival. CAMRA signed up more than 1,000 new members during the festival. "Bitter & Twisted" from Harviestoun of Dollar, Clackmananshire, Scotland won Champion Beer of Britain. The beer is described in the 2003 edition of the **Good Beer Guide** as, "a refreshingly hoppy beer with fruit throughout. A bitter-sweet taste with a long, dry, bitter finish. A golden session beer."

British beer writer Roger Protz reports that Budweiser Budvar is embroiled in a fierce political row as top Czech politicians stand accused by a Prague newspaper of holding secret talks to sell off the state-owned lager brewery. The weekly paper Tyden reported that two government ministers, Bohuslav Sobotka and Milan Urban, held talks behind the back of the Ministry of Agriculture, which controls Budvar. The paper even accused some politicians of taking bribes from American brewing giant Anheuser-Busch, owner of the competing Budweiser brand.

Nearly 40% of beer in North America is sold in the four months of May through August, according to the Beer Institute.

By the time you read this, long time CAMRA member, Scottie McLellan will have joined Gulf Islands Brewing as their Territory Manager. Congratulations from The CAMRA Gang, Scottie!

BEER BELLIES

Beer Bellies began tens of thousands of years ago, when food was scarce and time between meals unpredictable. Peter Gluckman, a fetal physiologist at the University of Auckland in New Zealand, theorizes that the human body was forced to adopt thrifty habits to survive. He thinks survival favoured women with smaller wombs, because the fetus within would conserve calories, a trait then passed on through natural selection to future generations. These calorie-hoarding fetuses became adults with beer bellies, bellies that stored fat in case times turned lean. Humans now are left with these "evolutionary echoes" of fat and energy conservation, says Gluckman. So today we are prone to putting on extra weight. The adaptations that were once a survival advantage for our ancestors have turned modern humans into couch potatoes. Hunting and gathering now means hunting for the remote and gathering the nearest bag of chips. *From usnews.com.*

On the other hand, research by the University of London indicates that the beer belly is misnamed, because that distinctive bulge isn't caused by beer. Further, the study found that women who drink beer tend to weigh less. A research team led by Martin Bobak used data based in the Czech Republic, which boasts the highest per capita beer consumption in the world. The data included 891 men and 1,098 women aged 25-64 who were either non-drinkers or drank exclusively beer and compared their body mass index (a measure of overweight) and waist-hip ratio, which measures beer belly. The researchers found that when corrected for factors such as smoking, there was no significant link between beer drinking and a beer belly - and women who drank beer tended to weigh less, rather than more, than those who did not. <http://www.realbeer.com/news/articles/news-002041.php>

BREWERS GOLD

The long awaited exhibit “Brewers Gold: A History of the Hop Industry in British Columbia” has now opened at the Royal British Columbia Museum. It can be viewed (free) until January 4th in the RBCM lobby between 9.00 a.m. and 5.00 p.m. every day. It is a beautifully produced display. CAMRA Victoria and the GCBF are sponsors, so go and see how your donation has been spent.

Three presentations are associated with this exhibit, and, by the time you read this, only one is left. On Thursday, November 13, at 7:30 p.m. “The Perfect Pour” features Dave Hopgood (LDB), Gerry Hieter (GCBF), and John Rowling (CAMRA). Tickets are \$5.00. (It is planned that some tasting will be included.)

CAMRA Victoria MEMBERSHIP CHANGE

At the October 7th CAMRA Victoria executive meeting the following motion was passed:

That new memberships purchased at the Great Canadian Beer Festival or the months following will receive the balance of the year plus the following year.

Thus, while the membership year runs Jan1-Dec 31, all new members joining at the GCBF or in the months remaining in a year receive a membership for the balance of the year plus the following year.

Saturday December 13th 2003, 7:30 p.m.

CAMRA Victoria Annual Christmas Party

Officers Mess, Bay Street Armoury

Seasonal cheer the CAMRA way. BYOB. Potluck finger food (last name A-M savoury, N-Z dessert).

(Volunteers needed for the cleanup crew.)

HOPBINE by John Rowling

Chris Johnson, former brewer at Swan's, has joined Vancouver Island Brewery's brewing team. Chris has been replaced by Andrew Tessier, who last brewed for Propeller Brewing in Halifax. Andrew has been getting some help from Frank Appleton.

The new Thomas Hardy's Ale could reach United States shores by the end of November. Hardy's, of course, is the ultimate "lay down" beer and is said to age well to 25 years or more. It was produced in Dorset, England, from 1968 until 1999 before being discontinued - much to the dismay of the cult following it earned. George Saxon of Phoenix Imports acquired rights to the brand and contracted with O'Hanlon's Brewery in England to make the beer, using the original yeast. The first batch was brewed this year.

Bob Paolino has brought to our attention an announcement by Miller Brewing that it has had to recall some 12-ounce cans of Sharp's Non-alcohol Brew because they may contain alcohol. No comment!

"Wine is but a single broth, ale is meat, drink and cloth". 16th-century English proverb.

There are still some Black and Dark Blue "I'm a Canadian" T-Shirts available. They are \$15 when you pick them up at regular meetings and \$20 when shipped out. Please contact Gary Saville (londoner-uk@shaw.ca) for more information. Visit <http://members.shaw.ca/camra/buynsell.htm> for a photo and other items that are currently on the Buy & Sell Page.

Manneken-Brussel Imports celebrates 20 years of delivering Chimay to US drinkers with parties across the Western United States. Whether Chimay is an old favorite or you'd like an introduction, you may want to attend an event near you. Look at Realbeer.com for sweepstakes to win great Chimay stuff and other beer gear. Find an event: <http://www.realbeer.com/chimay> Enter to win: <http://www.realbeer.com/chimay/sweepstakes.php>

The 2003 Great American Beer Festival, operating in a larger space and featuring beer and cooking demonstrations, drew 22,000 attendees last month in Denver – an increase from last year. Biggest winners in the GABF judging - 2,005 beers from 392 breweries were judged in 65 style categories - were small brewery winner New Glarus Brewing of Wisconsin and small brewpub winner Pizza Port Solano Beach of California. Both won four medals. GABF results: <http://realbeer.com/edu/gabf/gabf2003.php>

Sleeman Breweries has introduced a low-carbohydrate beer. The new Sleeman Clear brew, with less than half the carbs of light beer, is the first of its kind in Canada. "We recognized the potential for a clean, refreshing beer which would fit

with lifestyle changes of a growing number of Canadians," said chairman/CEO John Sleeman. He adds that the beer "meets consumers' needs without compromising on great beer taste or quality." Sleeman Clear contains 2.5 grams of carbohydrates per bottle - compared with six to nine grams of carbs in most Canadian light beer brands and 11 or more grams per bottle in regular beer. Sleeman Clear also has 90 calories a bottle and 4% alcohol by volume.

And in the US, Rolling Rock announced it will begin selling Rock Green Light, with less than 2.6 grams of carbohydrates and fewer than 92 calories. Michelob Ultra, from Anheuser-Busch, the hottest new beer in the country, has 95 calories and 2.6 grams of carbs, while Miller Lite (96/3.2) has begun to blow its own low carb horn.

China took over the position of the world's No. 1 beer producer in 2002, according to a survey released by Japan's Kirin Brewery Co. Kirin attributed the increase in China's beer output to foreign beer brewers who have relocated production facilities to China, where beer consumption has been steadily growing. The United States fell to the second spot, while Germany remained third, followed by Brazil and Russia. Kirin's began the survey in 1974, and China first reached the top 20 in 1982.

Belgium-based Interbrew has taken over as the largest brewer in Germany by acquiring Munich's Spaten Brewery (for US\$543 million). The deal gives Interbrew, which already owns Beck's, 11% of the German market. It also includes the popular wheat beer, Franziskaner, as well as the Spaten, Dinkelacker and Lowenbrau brands.

A Japanese scientist has developed a beer that he claims acts as a facial treatment. "I wanted our beer to not only taste good, but to have some health benefits," said Sho Shindo, who developed the beer. "Local brands of beer can't survive in the competitive market unless they have some unique features." Shindo, chief scientist at the Akita Research Institute of Food and Brewing, in cooperation with three breweries in Akita Prefecture, developed a beer rich in hop polyphenol, which is said to repress activities of an enzyme that causes wrinkles and slack skin. Polyphenol is the health-promoting ingredient found in red wine.

A memorial service was held in the UK on 20 October to remember 30 hop pickers who died in an accident 150 years ago. The farm workers, many of them Gypsies, were killed when their wagon fell off a rotting bridge into the swollen River Medway. At an inquest held two days later at the Bell Inn in Golden Green, witnesses reported that there had been heavy rain for several days leading up to the accident, causing local flooding.

The Hadlow farmer who had employed the hop pickers provided a wagon to take them back to their quarters to keep them from getting wet. But on the second trip over the bridge the horses shied, sending the wagon's wheels through the rotten

boards at the side of the bridge and causing it to overturn, throwing the occupants into the water. While 11 managed to scramble to safety, at least 30 drowned in the fast-flowing waters. The inquest jury returned a verdict of accidental death and the victims were buried in one grave at St Mary's Church, Hadlow, where a memorial stone was erected in December 1853.

If you're in the Fraser Valley, Old Yale Brewing is now open to the public from noon-6 p.m. at #6 - 5616 Vedder Rd., Chilliwack (several miles south of Highway #1, past Sardis).

This issue marks the end of fourteen years of writing the Hopbine column for me. I'll still share with you some of the beer news that comes my way, but I think it's time to let someone else have some writing space.

Cheers to you all!

John Rowling

PUB OF THE YEAR IS A TRAIN Or Real Trains and Real Ale

By John Rowling

The Keighley and Craven Branch of CAMRA UK this year selected a railway bar as its Pub of the Year. The “pub” is one of three bar cars planned for service on trains on the Keighley and Worth Valley Railway. The railway is famous for the restored steam trains which run over its 5 mile branch line in Yorkshire. The pub is the restored RMB (Restaurant Miniature Buffet) No E1836 which once ran on trains from London to the East Coast. The bar has three hand pumps dispensing real ale from 5 gallon steel containers. These are replenished at Oxenhope station from the cellar. The beers served range from large breweries such as Timothy Taylor’s to tiny local microbreweries. Trains run every day during the summer and on weekends for the rest of the year. Check <http://www.kwvr.co.uk/index.htm> for timetables and fares.



The Pub!

Real Ale and preserved steam railways seem to go well together. They appeal particularly to those who remember the good old days! Both the brewing industry and British railways underwent major fundamental changes in the sixties. The railways, under government orders, abandoned steam for diesel almost overnight, and the breweries began to abandon cask conditioned beers. Real beer and real trains appeal to those that like tradition and quality. And there are plenty of places in Britain where they can be enjoyed together.

So, if you’re reading this on a flight to Britain, these are some of the spots you can look for this fall. Apart from the Keighley and Worth Valley Railway mentioned above, you can ride the *Real Ale Train* on the Watercress Line, Hampshire for £7.50. If you buy your ticket in advance you’ll get the first pint free in the Real Ale Bar coach. The train starts from Alton at 7.30 pm on 15th November, 13th December. See <http://www.watercressline.co.uk/rat.htm>.



The Watercress Line Real Ale Bar coach

The West Somerset Railway, Britain's longest heritage line, reopened in 1976. Part of its success is due to the annual Somerset Real Ale Festival, which is held on the platform at Minehead Station in September. Entry is free. The Festival features over 35 real ales and ciders, many from local Somerset breweries such as Berrow, Cotleigh, Cottage, Exmoor, Juwards, Moor and RCH. For details look at <http://www.wsr.org.uk/camra2003.htm>.

Minehead Station.....



Also in September visit the Chappel Beer Festival organised jointly with CAMRA. It takes place in the East Anglian Railway Museum, Chappel Station, Colchester, Essex,. For more information look at <http://www.earn.co.uk/beerfestival.htm>



Chappel Beer Festival

CAMRA
 &
THE EAST ANGLIAN RAILWAY MUSEUM!





17th Chappel Beer Festival

at the
EAST ANGLIAN RAILWAY MUSEUM
 CHAPPEL & WAKES COLNE STATION
 Just off the A1124 (old A604) - near the viaduct
TUESDAY 9th SEPTEMBER
 to
SATURDAY 13th SEPTEMBER

“COME ALONG TO THIS UNIQUE LOCATION”

OPEN: Tuesday 6pm-11pm
 Wednesday to Saturday 11am - 4pm & 5pm - 11pm

FEATURING: BEERS FROM SMALL LOCAL BREWERIES,
 RARE BEERS NOT NORMALLY AVAILABLE IN ESSEX,
 REAL CIDERS, HOT & COLD FOOD, SOUVENIR GLASS,
 ENTERTAINMENT MOST EVENINGS

ENTRANCE FEE (Before 5pm): £1.50 each day
 (After 5pm): £1.50 Tue & Wed, £2.00 Thu, £3.00 Fri, £2.00 Sat.
 Which includes entry to Railway Exhibits during DAYLIGHT hours.
Regular trains from Colchester, Marks Tey, Bures & Sudbury - Free Parking.
ADDITIONAL LATE TRAINS to MARKS TEY, COLCHESTER and beyond.
Also a late train service to BURES & SUDBURY.

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Chappel Beer Festival

The Severn Valley Railway Real Ale Festival, Bridgnorth Station, Shropshire. Is held in September. For information check <http://www.camra.org.uk>. For details of the preserved steam railway check www.svr-visitor.org.uk. Or if you miss it, visit the King and Castle pub by Kidderminster Station, or the Railwaymans Arms on Platform 1, Bridgnorth Station.

The Peak Rail starts from Matlock Station, Matlock, Derbyshire. The fare is £4.00 and can be purchased on the night. Real Ales from local breweries will be between £1.60 and £2.00. The last one of the season is Saturday 8th November (Real Ale & Curry Evening). The dining car also operates these evenings: fare £20.50.

And, if you are riding the East Lancashire Railway, stop in at The Trackside, Platform 3, Bolton Street Station, Bury. This pub has nine Real Ales on tap at all times, and the railway runs steam trains every weekend from May to September.

Other occasions where rail fans meet real ale fans include the Swindon Beerex held at the Old Railway Museum, Faringdon Road, Swindon in October, the Steam and Oil weekend at Museum of Lincolnshire Life, Burton Road, Lincoln, on the first weekend of May, and the beer tent at Telford Steam railway (west Midlands) in the last weekend in May.