



# WHAT'S BREWING

THE MAGAZINE OF THE CAMPAIGN FOR REAL ALE BRITISH COLUMBIA VOL. 21 No.3 MAY - JUNE 2011

## REAL ALE ADVOCATE FOUNDS BARLEY'S ANGELS CHAPTER

BY CHERYL ROSSI

### *Women's group taps beer brewing*

Women keen on craft beer can now share their enthusiasm with fellow female aficionados thanks to the establishment of Barley's Angels Pink Pints, Vancouver.

Lundy Dale, founder of the Campaign for Real Ale Vancouver and president of CAMRA BC, started a local chapter of Barley's Angels, a group for



*CAMRA BC President and Barley's Angel, Lundy Dale*

women who make and appreciate craft beer, when it launched worldwide in February. She will attend a women and beer event, May 12, for Vancouver Craft Beer Week, May 6 to 14. Claire Connolly, Aly Tomlin, formerly of local brewers R&B, Becky Julseth and Heather Kilbourne of Salt Spring Island Ales and Rebecca Kneen of Crannog Ales in Sorrento, are brewing a special beer for the event, which includes five small-plate courses paired with beers at Republic on Granville Street. Morrison, author of the Craft Beers of the Pacific Northwest book and host of radio show Beer O'Clock, which can be found on [beergoddess.com](http://beergoddess.com), will also attend from Oregon. "I feel intimidated a lot of times walking into breweries and talking to them, not as much as I used to because I know them all now, but, still, it is an intimidating industry at times," she said. "It's amazing how much there is to learn. There's a lot of chemistry and physics and sciences involved to understand how to put everything together, how to create the recipes, and it's also physical. Those bags of grain and the malts that come in, they're 50 to 75 pounds."

### *Inside*

*Editorial* 3

*Food & Beer Pairing* 5

*Out and About* 6

*Ullage and Spillage* 10

*Brewing Competition* 16

*Calendar* 16

*page 4 ...*

# Corporate Members

We sincerely thank our valued **Corporate Members**. To join these professional beer lovers, (and first-time members get a free 1/4 page ad!) Contact **CAMRA BC** today: **250 388 9769** or [camrabc@shaw.ca](mailto:camrabc@shaw.ca)

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# Campaign for Real Ale British Columbia

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## CAMRA BC

### Web sites

CAMRA BC: <http://www.camrabc.ca>

CAMRA Fraser Valley: <http://www.camrafraservalley.ca>

CAMRA Vancouver: <http://www.camravancouver.ca>

CAMRA Victoria: <http://www.camra.ca>

E-mail [camrabc@shaw.ca](mailto:camrabc@shaw.ca)

CAMRA BC: to join discussion group send request to:

[CAMRA\\_BC\\_Discussion-subscribe@yahoogroups.com](mailto:CAMRA_BC_Discussion-subscribe@yahoogroups.com)

to post a message to the list, send to:

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We welcome CAMRA Fraser Valley to the fold with the news that they have already hit the 75-member mark. Well done and let's hope we can organize some road trips to meet up and have a pint with one another often!

The 15th Annual Nanaimo beer festival was held this spring and we hear the local CAMRA branch will soon be back in full swing. Likewise, we are working with contacts in the Okanagan to get Penticton back into the fray. There are lots of beery events going off these days, from cask festivals in local pubs to Vancouver Cask Beer Week and preparations for the Great Canadian Beer Festival in September (volunteer now at <http://www.gcbf.com>).

Your BC Executive has been working throughout the spring on several items: consolidating the membership structure, working with the craft brewers on some very special CAMRA promotions (more on this as we get confirmation, but it's really, really exciting !) and (kudos to CAMRA Vancouver and Lundy Dale in particular) raising the profile of CAMRA through some excellent exposure in the media.

In addition, we have negotiated with the Province of BC to have October proclaimed "BC Craft Beer Month" and we have endorsements from the BC Craft Brewers Association and the BC Restaurant and Foodservices Association. We hope the pubs and restaurants across British Columbia will take full advantage of this and put together as many beer-and-food events as they can. It's an excellent way to get the word out about just how good our craft beers are and why more people should be drinking Real Ale in stead of factory fizz. You can help by sending your suggestions for celebrating Craft Beer Month to us. There will be a dedicated website soon and accompanying social media.

These are exciting times as CAMRA BC is undergoing a wonderful rejuvenation and expansion.

*Phil Atkinson*



October is  
**BC CRAFT BEER MONTH**

Dale, beer adviser at Firefly Fine Wines and Ales near city hall, taught an introduction to craft beer for women in February.

"Women were so thrilled with the fact that a woman was teaching them about beer in an un-intimidating way, and [they] really had some interesting questions, every one of them," Dale said.

She contacted Lisa Morrison, one of the founders of the Pink Boots Society, an international group that supports women in the beer industry, and learned the society was launching a consumer leg called Barley's Angels. Dale launched the Pink Pints on the same date as organizers in Portland, Toronto, London, England and Sydney, Australia.

Dale hopes to support with scholarships women who want to learn how to brew beer. She plans to organize a fun, educational series for women with brewers, or female brewers, in training at Granville Island and R&B brewing and Claire Connolly, a brewer at Big River Brewery in Richmond.

"There's a lot of women in the industry," Dale said. "They're kind of tucked behind the scenes."

Dale also plans to organize a beer and chocolate making session at CocoaNymph and a beer cocktail event with Lauren Mote of The Refinery.

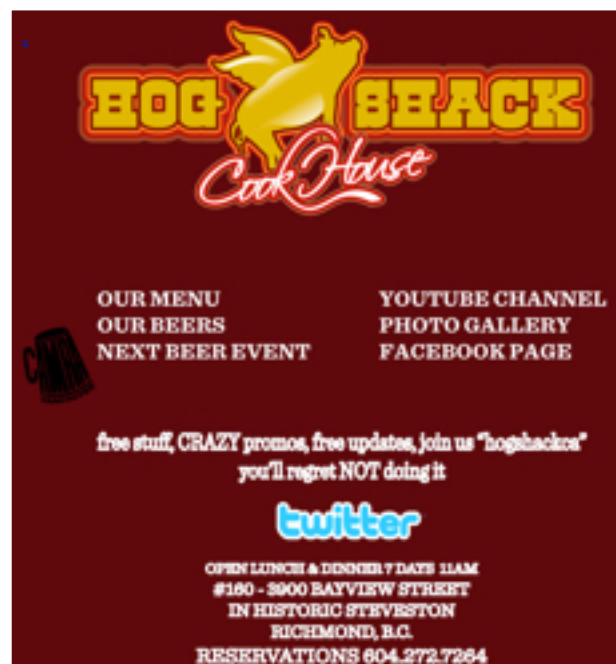
Despite the local chapter's name and the hue of the beer on Dale's business cards, she said she wouldn't serve women artificially dyed pink beer.

But the collaboration beer will be a cherry beer and she's helping to brew a pink grapefruit beer for the event with Kim Marrington at R&B. "So there might be pink involved somehow," said Dale, who's known to sport a pink streak in her hair.

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# Food & Beer Pairing

## *Will Pale Beer Pair with Anything?*

BY IAN LLOYD

Let's take a walk on the light side. Are there any great pairings with lighter beers? The answer is: yes and no. Nothing pairs well with a micro-carbonated or macro pale lager. Luckily, there are great options for delicate craft beers. These pairings are not about trying to overcome any flavours. It is about enhancing or contrasting the brewer's flavour creation.

I have never seen a true Kölsch beer in Victoria. Kölsch is a trademarked name and can only be used by brewers within the city of Cologne, Germany. This style is one of those lovely hybrid brews: it is a light ale that undergoes considerable lagering. A true Kölsch is a most delicate beer with aromatic flavours of fruits, citrus, herbal hops and straw. The colours are truly sparkling and wheaty golden. Naturally, these flavours would pair well with delicate foods. Lightly spiced items would work also. Perhaps a Jamaican jerk chicken or tofu, not a Decker-style jalapeno pasta bonanza, would perk up the taste buds.

A Kölsch-style beer that you can find in Victoria is made by Spinnakers. Their 'Swan Lake' ale is very delicate, refreshing and perfect for patio sessions. For the optimal accompaniment, think light. A good idea would be a salad with cheese and hard boiled eggs on top. Why stop with this; have it for brunch with eggs Benedict and lox. Kölsch-styles are usually low in alcohol so they make the perfect session beer.

Fancy a good dinner with a Kölsch? Picture it with lightly creamed foods. Wild, local mushrooms in a cream sauce over spinach pasta sounds good. Seafood was made for this light German beverage. Lemon sole or halibut would hit the spot on a warm summer afternoon. No time to get fancy? Perhaps stick with a grilled cheese sandwich. Just use brie, Swiss or Camembert cheese. The other white meat,

pork, also plays well with Kölsch. Top it with a green apple sauce for a unique twist.

What about the vegetarians and vegans of CAMRA? I met a few at the last firkin fest. All things Greek go well with Kölsch. Spanakopita with tzatziki would



offer great light cheeses and cucumber flavours to the pairing. For the true vegan palate, how about lightly roasted pine nuts on lemon grilled tofu over a bed of dilled Basmati rice. It must be lunch time; I am actually salivating right now.

Let us not forget about desert pairings. Go for a lemon sorbet with pineapples. For something more adventurous, try grilled peach and pineapple skewers. But if you are too tired after a hot day of mowing the lawn, just grab a cold one and a bag of nuts and head for the hammock. The hedges can be trimmed another day. §



# *Out and About with Scottie* at spring events

## *Island Beer Festival - Strathcona Hotel, Victoria.*



Admission \$20.00 with two 4 oz tasters and slice of pizza. 4oz tasters four for \$5. Total of 29 different beers listed. Entry was directly down into the nightclub. I haven't been in a nightclub in decades; but had been in this same room decades ago; doing same thing; beer hunting for any hope of a beer future in our lives; we knew other beer was out there somewhere in other lands; the beer was pretty much all the same, that's what was on offer in those times. No variety, no hope. But today over 33 years later in the same room we will rejoice in our great local beers, this time on the Island.

Beer festivals and events are to bring awareness. From the time the doors opened this was a beer event. People filled up the open spaces enjoying the best hand-crafted beers you can find on the planet. It was Real Beer time folks. I had great fun out in the crowd and around the brewer's stand-up bars talking beer. Drinking it, savouring it and sharing the idea with like-minded folk. It was a funky layout with breweries tucked in nooks and byways all over the venue. The stage featured some festival level live guitar singing and acoustics. Just right. It's always been a go-to place in Victoria. The Strathcona.

Breweries participating and beers on offer: Canoe, Red Canoe lager 5.2%, River Rock bitter 5.2%, Habit expresso stout 5.5%; Craig Street, Shawnigan Irish ale 5.5%, Threesome (honey hemp hisbiscus); Driftwood,



*CAMRA at the Island Beer Festival: Mike Decker, Scottie McLellan and Glen Stusek*

White Bark, Belgian, Fat Tug IPA, 7%, Driftwood ale, NW style; Lighthouse, Race Rocks, Fiskard, Bavarian lager, honours said lighthouse for 150 years service, Keepers stout; Phillips, Blue Buck NW style, Hop Circle ipa, Ginger ale; Salt spring, Heather ale, Whaletale amber, Golden ale (cask), a double Gold Medal of Canadian Brewing awards; Spinnakers, Swan Lake kolsch 4.8%, Uber blonde, strong Belgian 8.2%, Northwest ale (Cask) 6.2%; Swans, raspberry ale 7%, Extra IPA, 6.8%, coconut porter 5.5%; all three Canadian Brewing Awards gold medals; Wolf, Blacktail porter, Red Brick IPA, Woodcutter dark mild; Vancouver Island, Sea Dog, alt amber, Tribute to the navy 100 years of service, Double Decker IPA, Fernwood Coffee Schwartzbier, black beer 5.2% (cask); Surgenor couldn't make it to the event. A tasting booklet was provided upon entry so you could make notes.



Lots of local tie-ins with the community by all these breweries, in the names of the beers, in the history, the fresh sourced and grown local ingredients, the methods of brewing and environmental concerns; all about being smaller and in touch with the community.

So I had a great time seeing everyone in the business, meeting all the Strath folks who made it happen, looking at, talking about, and tasting all the new beers from each craft brewer. I have short interviews with lots folks; just a quick hello when I came around and visited - you all were good sports about it.

The Strath provided the waiting (pouring) and floor staff. The young ladies all had a costume theme, Bavarian outfits. They had managers on duty, a house photographer; a house MC complete with the roving microphone and the spotlight on all the breweries. Throughout the lounge on the walls everywhere, the use of big screens with the house promotions ablaze visually coming into your view, you will know what's on offer in the house; the images changed rapidly. Example was the Island Beer Festival screen comes up and starts going through each brewery's themed image page, then rapidly the next, and so on. Modern marketing technology. Gets a strong message out. A quick blast of imagery has a lasting effect. Very cool venue all round.

People I saw and visited and had chats with are far too many to list. CAMRA had a booth at this event, bringing the real beer word to the hungry for beer education and knowledge. Recruits were plentiful and a perfect place to become involved with the good beer movement.

The house-crafted pizza was well done, lots of varieties, friendly servers, right in the dance pit below the stage. Bus and taxi right outside the door. I totally enjoyed fabulous handcrafted beers.

People sort of know by now Victoria is a true culture of real beer; a beer destination worldwide. That is so because events like these showcase the efforts of Island brewers, to show what local craft does for the community. Makes it more culturally interesting as well. Total ticket sales 375. Good show all round. Looking forward the 3<sup>rd</sup> annual next year.

### *Spinnakers Spring Firkin Festival*

One hundred tickets sold; \$35.00 public, \$30.00 for CAMRA members, three free tasters included. Food available from pub menu.





*At Spinnakers: R&B Brewing Co. brewers Todd Palmer & Brent Mills with Claire Connolly from Big Ridge Brewing Company and Brendan Wilson*

As always the Discovery ale cask sits in the rafters above the room looking down on this celebration. In January 22, 1992 hops went to space with the Discovery crew and were used in the brewing of Spinnakers ESB, which was ceremoniously consumed by the actual crew of Discovery as well as the regulars of the time. I was there for that on April 28 1992. As fate has it a few of the same people were at this event of today.

The list of brewers and casks was for the most part smaller brewers and included Big River Brewing, Central City, Driftwood, Howe Sound, Longwood, Lighthouse, R&B, Russell, Salt Spring Island, Spinnakers, and Vancouver Island.

This is a local and regional showcase of real ale and the attendees were a mix of all the old hands of CAMRA, new members and lots of young beer fans coming up. If you came to this event it was because you are a real ale fan. Plus all the brewery folk too.

Ingredients in casks can throw caution to the wind so at this event we had ingredients such as Saanich grown and malted barley, Alberni Valley hops, New Zealand riwaka flowers, infused bacon and smoked

water, elder flowers and dried fruit, pink peppercorns infused with craft hemp vodka, chocolate, peppermint teas, smoked malts and jalepenos.

This is the trend at cask events to be right off the wall. Some of the consumers don't care for anything but traditional ingredients in their beers so this is an adventure for sure. The energy and enthusiasm was evident with people scattered throughout the taproom talking and discussing all things beer. Thanks to Spinnakers and all the volunteers.

## *Port Alberni Valley Hops Festival*

Tickets \$30.00. Volunteers from Rotary Club do a superb job with this annual charity event. CAMRA has been the last three years. This year saw many of same patrons return again to this sold-out event. There was an industry hour from 6 to 7 pm, then general admission until 9pm. The crowd surges in and the whole affair just takes off and goes full tilt for the duration. Beardale Bitters and Aromatics were there, an Alberni Valley hops farm; as their card says growers and field slaves <http://www.beardale.ca/>. They were doing Longwood beers with their hops this night. Their website is absolutely accurate saying they brew an all Vancouver Island beer. Right on.

The event featured local crafted foods; from local pubs and merchants, lots of meats, festival ribs, wings,



mini slider burgers, turkey burgers, pizza, local sausage, and so on. The silent auction table was laden in donations. True community feel.

Breweries of CAMRA interest: Granville Island, Howe Sound, Lighthouse, Longwood, Mark Anthony Group (Hell's Gate, Stanley Park), Phillips, Vancouver Island, Whistler. Other bigger brewers were also there. Some Island craft brewers were conspicuous by their absence this season. I missed seeing them there; so it goes.

Patrons were keen and lots of interesting conversations on all things beer were heard during the course of the event. The Alberni Valley is catching hold to the real beer movement. The dry grad team was in the hall lobby outside the event to drive anyone home who wanted a ride. Good work in the Alberni Valley. Real beer is on the way into the market in a bigger way each year, and credit must be given to the Hops Festival for its role in this.

### *15th Annual Nanaimo Beer Festival*

Cost \$35.00. Tickets sold 550. For the Kinsmen. CAMRA has been to all 15 Nanaimo beer festivals; watching things evolve in Nanaimo. Lots of young people in the past few years, mixed in with true beer folk, who are the ones that ask the questions.

Brewers of interest to CAMRA this year include Cannery, Driftwood, Granville Island, Howe Sound, Lighthouse, Mark Anthony Group; (which includes Turning Point Brewery of Vancouver, Hell's Gate Brewing, imports Grolsch since 1615, Pilsner Urquell), Merridale Cider, Phillips, Salt Spring Fine Ales, Sea Cider, Surgenor, Tree, Vancouver Island, Wolf. Some great booths. Lots of fine beers and ciders to be had.

It was great to see everyone again in the region. There was plenty of food all night and the entertainment was Luke Blu Guthrie and group. They were excellent and fit the venue perfectly.

Before the event many of the participant brewers met up at Longwood Brewpub for a get together before the event. Good show Nanaimo.



CAMRA tries to see the good in everything beer and we try to attend as many B.C. beer events as possible. Just to be clear; we do also notice the stupid and negative stuff that happens as well. I mention the imports because some CAMRA members do like a pint of foreign beer from time to time; for the rest of the breweries mentioned, you choose what interests you; with your informed principles and wallet. §



# Ullage and Spillage

**BY J. R A N D O M**

Following on from the success of the Workplace Hazardous Materials Information System or WHMIS, the Federal government has decided to introduce the Intoxicating Product Information Safety System. Just like WHMIS has Material Safety Data Sheets (MSDS) that must be readily available to users, this new system will have Alcohol Safety Sheets. All pubs and restaurants must construct a set of pigeonholes and provide a designated hole for the Alcohol Safety Sheets associated with each of the intoxicating products they sell. Customers will be directed to the appropriate location when purchasing a beverage.

The Alcohol Safety Sheet has nine sections. The following example is for beer and beer-like products.

1. Section 1. Product and Company information  
The type of product will be identified for example "Stout", or "IPA" or "Pilsner" and the name of the manufacturer, or the fictitious brewery, as applicable.
2. Section 2. Composition, including malt, hops, yeast and water, plus in some cases wheat, corn, rice or potatoes. Note, the words "only the finest" will not be permitted.
3. Section 3. Hazards Identification for example "According to the Surgeon General, women should not drink alcoholic beverages during pregnancy", "Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery and may cause health problems", and "this beer may make you fall over"
4. Section 4. First Aid Measures, for example "do not attempt to induce vomiting, again."
5. Section 5. Fire Fighting Measures. These should be minimal unless the user is a smoker.

6. Section 6. Accidental Release Measures, for example "mop up and buy another"
7. Section 7. Handling and Storage, for example do not expose bottles to fluorescent lights, heat etc. Certain Government stores may of course apply for exemptions.
8. Section 8. Personal Protective Equipment including appropriate birth control measures.
9. Section 9. Physical and Chemical Properties including alcohol content in per cent, clothes staining properties, stickiness when spilled and dried.
10. Section 10 Stability and Reactivity such as what drinks it should not be mixed with.
11. Section 11 Toxicological Information, including how much of a hangover one will get.
12. Section 12. Ecological Information such as "do not drop this can from a chairlift."
13. Section 13. Disposal Information, including detailed instructions on use of the bathroom.
14. Section 14. Transport Information, in particular the colour of the delivery truck.
15. Section 15. Regulatory Information including the contact information for the BC LDB.
16. Section 16. Additional Information. Here the words "only the finest" may be used.

With regard to sales through liquor stores, all bottled and canned beers must have a supplier label which includes the following information:

17. The name or alias of the manufacturer
18. The name of the product.
19. The volume of the container
20. The supposed alcohol content in per cent
21. The ingredients. Yes, all of them
22. Hazard identification

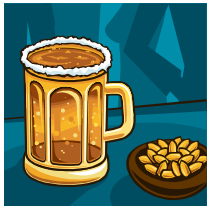
Like WHMIS, there will also be symbols identifying specific characteristics of the contents of the bottle. Here are a few examples.



Black and tan is a mixture.  
Does not contain two beers.



Warning, green food colouring added. May cause hallucinations



Tastes good only freezing cold  
and with peanuts



Predominant flavour is diacetyl



Higher alcohol content than  
stated on label



Foams like crazy.



Microbrew



Do not drink unless you are  
really German



Less flavour than you would  
expect.





Marketed on looks alone.



Barely distinguishable from water

If an intoxicating product is transferred to another container, a drinking place label must be applied to the container unless the drink is to be consumed in one session.

All drinking places will be required to provide intensive training for their bar staff, wait staff and customers in the use of this system. It is anticipated that this will make the consumption of intoxicating beverages not only safer, but even more fun.

Cheers §

## OPINION GOES AGAINST AB INBEV IN 'BUDWEISER' TRADE MARK DISPUTE

The advocate general of the European Court of Justice has advised that the court rule against the attempt of Anheuser-Busch (now AB InBev — maker of US Budweiser beer) to invalidate Czech rival Budejovický Budvar's concurrent trade mark for the 'Budweiser' name.

In 2000, the companies were given permission by the Court of Appeal to simultaneously register the 'Budweiser' trade mark, given their long-standing history of honest co-existence in the UK market.

However, in 2005, Anheuser-Busch started legal action to invalidate Budvar's 'Budweiser' mark on the grounds that their application for the registration of the mark in the UK (1976) predates Budvar's application (1989).

The advocate general's opinion on questions referred to the European Court of Justice (ECJ) by the Court of Appeal regarding the

case sides with Budvar, affirms that there is no room for Anheuser-Busch's argument in European law.

The final judgment — on which the advocate general's opinion is non-binding — is expected at a later date.

The dispute between the two brands has been live for decades, culminating in a number of different battles for the Budweiser name across different territories and legal systems. §



# Calendar

- Tuesday, May 6 - May 13 Vancouver Cask Beer Week. Events by the gallon! See <http://camravancouver.ca/events/> for full details.
- Details on Vancouver area events at <http://camravancouver.ca/>
- Details on Fraser Valley area events at <http://www.camrafraservalley.ca>
- Details on Victoria area events at <http://camra.ca>

## CAMRA BC Amateur Brewers Competition

The CAMRA Amateur Brewing Competition registration website is up and ready to accept your entries. This year, all beers will be registered and paid for online. The registration website (with all the details) is at:  
<http://camrabc.brewcompetition.com/>

The deadline for registration and beers to arrive at one of the drop-off spots is May 20.

Give Dave a shout if you have any questions: [abc@camra.ca](mailto:abc@camra.ca)

### CAMRA BC Membership Application Form

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: (\_\_\_\_) \_\_\_\_\_ E-mail \_\_\_\_\_

Enclosed is my cheque for: Individual \$25.00 \_\_\_\_\_  
Joint \$40.00 \_\_\_\_\_  
Corporate \$75.00 \_\_\_\_\_

**Check:**  
☐ Renewing  
☐ New member



Please mail this form and payment to:

CAMRA BC  
Box 30101  
Saanich Centre Postal Outlet  
Victoria BC, V8X 5E1

Visit [camravancouver.ca](http://camravancouver.ca) (Vancouver)  
and [camra.ca](http://camra.ca) (Victoria) to renew online.

## CAMRA BC

Web sites

CAMRA BC: <http://www.camrabc.ca>

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CAMRA Vancouver: <http://www.camravancouver.ca>

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