



WHAT'S BREWING

The Magazine of the Campaign for Real Ale British Columbia

Volume 22 No. 6

November - December 2012

Standing for Office:

*Everything you've always wanted to know
but were afraid to ask*

General Responsibilities of Directors and Officers of CAMRA BC:

The number of directors shall be 5 or greater. Requirement at a General Meeting for a quorum is 3 members. Secretary/treasurer may be combined so long as the board has at least 5 members in total.

Duty of Care: Each board member has the duty to exercise reasonable care when making a decision for CAMRA BC.

Reasonable care is what an ordinarily prudent person in a similar situation would do.

Directors must:

Ensure the society follows the law.

Attend most board meetings, thus indicating their dedication to the society.



"Being on the board is lots of fun." - AB

Duties of the CAMRA BC Board of Directors

Those elected and/or appointed to the board of directors of CAMRA BC have overall responsibility for the activities of the society. The board acts on behalf of the members to make overall policy decisions and provide oversight. The board has power and also responsibility. Specific duties of the board of directors and of individual board members, committees, and officers are set by the society bylaws.

Primary duties of the societal board:

Fiduciary responsibility

Board members are required to care for the finances and legal requirements of CAMRA BC. They must act in good faith and with a reasonable degree of care.

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Corporate Members

Thank you **Corporate Members**! To join these professional beer lovers, (first-time members get a free 1/4 page ad!) contact **CAMRA BC** today: **250 388 9769** or camrabc@shaw.ca

The Campaign for Real Ale BC has more than 1,400 members in British Columbia. If your company is in any way looking to market to people who know and love beer, you should join us. If you're not a member, you're missing out on the opportunity to reach the very people you need to reach. For ad prices please email camrabc@shaw.ca. You'll never buy a cheaper ad and you'll know it is going to exactly the people you need to talk to.

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Trust me, he doesn't want a bleedin'
sweater for Christmas.

Buy him a membership in CAMRA BC



Campaign for Real Ale British Columbia

© *tbpl* What's Brewing ... deadline Jan - Feb issue: **December 28, 2012**

The end of year edition is always a somewhat reflective issue. Tradition plays a prominent part in why CAMRA BC exists. It's at this time of year we look back over the past 12 months, and longer, and think about what has transpired and, equally important, what may be to come. I like to poke around the beer shelves for barley wines and seasonal beers during December. I go early because, especially in these times of instant communications, the good stuff disappears quickly. We have in this issue articles that may help you in your selection decisions. And, if I may blow my own horn, I have re-released Old Ales and Barley Wines, my little book of recipes for home brewing these fine beers (p15).

This is also the time to think about our Annual General Meeting, both BC level and branches. We face a challenge in 2013 in having to replace some prominent executives in Lundy Dale, Paddy Treavor, and myself. Please consider running for a spot on the BC board; business is largely conducted by email these days and doesn't require many face to face meetings, though we had very productive in-person meetings in 2012 (expenses paid) that we hope to repeat each year.

I will continue to produce What's Brewing and operate camrabc@shaw.ca should you wish to contribute or criticize. Doubtless we'll all meet up at events like VCBW and GCBF. My personal thanks to fellow execs who have been so very supportive, especially over the past couple of years. I'm leaving a great team which has made giant strides to get CAMRA BC where it stands today. Cheers. §

Phil Atkinson



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

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

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

E-mail: camrabc@shaw.ca

CAMRA BC: to join discussion group send request to:

CAMRA_BC_Discussion-subscribe@yahoogroups.com

to post a message to the list, send to:

CAMRA_BC_Discussion@yahoogroups.com

... *cont. from front page*

Mission and Vision

Board members are responsible for setting the mission of the society and assuring that all actions are related to and adhere to that mission. The board can change the mission, but only after careful deliberation.

Oversight

The board of directors does not participate in day-to-day decision-making; instead, they set overall policy, based on the society mission and vision, and they exercise an oversight function, reviewing the actions of branch officers and executives.

Annual General Meeting

At the annual meeting of the society, the board provides the president's report, annual financial statements, oversees election of society board members, elects or appoints officers and key executives, and amends the bylaws, if necessary.

CAMRA BC President (Term = 1 year)

The president presides at all meetings of the society and of the directors.

The president is the chief executive officer of the society and must supervise the other officers in the execution of their duties.

CAMRA BC Vice-president (Term = 1 year)

The vice-president must carry out the duties of the president during the president's absence.

CAMRA BC Secretary (Term = 1 year)

The secretary must do the following:

- (a) conduct the correspondence of the society;
- (b) issue notices of meetings of the society and directors;

(c) keep minutes of all meetings of the society and directors;

(d) have custody of all records and documents of the society except those required to be kept by the treasurer;

(e) maintain the register of members.



"The love of money is the root of all evil? Is that the whole treasurer's report?"

CAMRA BC Treasurer (Term = 1 year)

The treasurer must

(a) keep the financial records, including books of account, necessary to comply with the Society Act, and

(b) render financial statements to the directors, members and others when required.

(1) The offices of secretary and treasurer may be held by one person who is to be known as the secretary treasurer.

(2) If a secretary treasurer holds office, the total number of directors must not be less than 5 or the greater number that may have been determined under bylaw 25 (2).

In the absence of the secretary from a meeting, the directors must appoint another person to act as secretary at the meeting.

Branch Executives

Branch executives shall have a minimum of three members: a president/chair, a secretary and a treasurer. Secretary/treasurer may be combined so long as the board has three members in total. Other officers may be elected/appointed as the branch sees fit.

Duties of the Branch Officers and Executive

Branch officers are responsible for overseeing day-to-day decisions regarding their branch.

Branch President (Term = 1 year)

The branch president is a de facto a member of CAMRA BC Board of Directors.

The branch president heads the branch executive, calls and chairs meetings, delegates duties as required and oversees the day-to-day operation of the branch.

The branch president is expected to be fully aware and responsible for the actions of the branch officers.

The branch president relays pertinent information on an ongoing basis to and from CAMRA BC.

The branch president submits an annual report on the branch activities annually to CAMRA BC in time for the AGM.

The branch president is responsible for branch elections and is the returns officer for voting at the branch component of the CAMRA BC AGM.

Branch Treasurer

The branch treasurer oversees the financial requirements of the branch on a regular basis, keeps accounts, is one of the required signees of cheques, ensures the branch bank account is kept in good standing and reports directly to the BC Board of Directors when required.

The branch treasurer must submit a prompt, full, up-to-date branch financial report to the BC Board of Directors when requested, and prior to each AGM.

Branch Secretary

The branch secretary is required to record attendance, keep meeting minutes and ensure order is maintained at meetings.

The branch secretary is responsible for dissemination information to branch members.

Other Branch Officers

Branches may elect or appoint other officers as they see fit to perform the duties necessary to maintain a healthy branch. Branch officers report to the branch president.

All branch officers must uphold the best interests of CAMRA BC. §

Notice of AGM and CAMRA BC Executive elections

Notice is hereby given that the Annual General Meeting and election period will commence **Jan 1, 2013 until Jan 30, 2013.**

Nominations for CAMRA BC Executive will be accepted **Dec. 1 - 16, 2012**

Should elections be required, voting will take place online during January and at each branch AGM in January.

Notice of branch meetings will be posted as soon as they are set.

Nominations and questions may be submitted to electionscamra.bc@gmail.com

Nominations are now being accepted until **Sunday pm Dec. 16** ... we're seeking nominations for:

President

Vice-president

Treasurer

Secretary

Communications

Director at Large (two positions)

Who can run?

Any CAMRA member in good standing

Who cannot run?

Branch presidential candidates. Branch presidents are automatically on the CAMRA BC board.

Corporate members - employees of corporate members are eligible provided they are bona fide members in their own right

Not recommended to run:

- Anyone not prepared to be proactive and reliable in responding to email . §

BC Craft Beer Month

BY LUNDY DALE

BC Craft Beer Month Year TWO in fact!: 120 craft beer events; over 130 different casks; 14 brewmaster dinners; 8 Harvest/Pumpkin/Oktoberfests, and another epic success!



Breweries, brewpubs restaurants and BC Craft Beer Month sponsors from around the province once again took this month on with a bang! Vancouver and Victoria were again the two cities that had the most going on, Mission & Maple Ridge continued to support, and this year participants from Smithers in the north, to Firehall Brewing to the east, and Harrison, Penticton and Greater Vancouver really took it onboard too.

While the month went cask centric (even I made a cask for an event) there were tap takeovers, beer dinners, some with brewmasters, many themed, festivals

galore, and beer and food pairings seminars. This year we teamed up with CAMRA BC and the BC Beer Awards to create one of most anticipated 'signature' events of the month. And on top of the fact that there was something going on every single day in October, Phillips brewing came out with not just one, but **three** limited releases in honour of BC Craft Beer Month!

Special thanks to: Squad Car, once again, for the new logo and new look to our website and social media.

Micah Noble, of the Kooner Hospitality Group (Pumphouse, Hop and Vine) for travelling around our province on a 2,000km roadtrip for a few days around B.C. to collect the largest collection of B.C. Craft Beer available anywhere. They went on to celebrate the 31 days with 40 breweries and over 100 B.C. beers, with brewmaster dinners and B.C. craft beer tap takeovers!

All the paying sponsors who helped make this second year another success!

CAMRA BC and all the enthusiastic craft beer lovers who embraced BC Craft Beer Month with such enthusiasm and support; and

... most importantly, all the B.C. breweries and brewpubs for getting on board and not just continuing to create great beer but actively taking part. This month was for you! §



Food Pairings with Barley Wine

BY IAN LLOYD

What was once a seasonal treat for friends of a brewery, is now available to everyone. I'm speaking of the barley wine. The winter release of these monstrous beers is anticipated by craft beer lovers. They disappear off store shelves like rock salt after a snowfall. If you are lucky enough to get your hands on a couple of bottles, you are in for a real treat. These palate challenging beers can compliment the flavours of even the heartiest foods. Let's explore the wonders of the barley wine.

What exactly is a barley wine? It's name says it all: a wine-strength beverage made with barley and not grapes. If you are obsessive about beer style guidelines, like I am, it is a copper coloured, 8-12% abv beverage with a bitterness that could shadow an IPA. Everything in a barley wine snifter is aggressive: malts, hops, richness, aromas and alcohol. Luckily there are many foods that withstand this palate challenging giant.

Perhaps the best option is the charcuterie plate with your strongest cheese. While I am not familiar with the charcuterie side of the plate, I do know my cheeses. Pick the strongest craft cheese you can find and 'have at it.' The description of a sharp, aged cheddar with its acidity and fruits almost sounds like a solid barley wine. An intense Stilton or ripe Roquefort makes this beverage dance. The invasive earthy and tart nature of these cheeses is simply washed away by the high alcohol sweetness of the barley wine. For the carnivores in the audience, pick your meats from the bold side of the counter. Think fermented sausage, salted prosciutto, bacon wrapped figs and venison. For



the vegans, substitute with wild mushroom pâté, a hearty tempeh and unwrapped figs. Don't forget the Branston pickles and olives. Small nibbles for a sipping beverage.

Dessert and barley wine ... is it possible? If Walter Disney has taught us anything, 'if you believe enough, magic can happen.' Imagine fairies conjuring up a spicy bread pudding. I would wish upon a star for caramelized plums over Madagascar vanilla ice cream. Maybe your wonderland would serve sweet mincemeat pie for dessert.

When winter approaches, follow your Facebook and Twitter closely. This is where you will learn about the return of the barley wines. Luckily we have, among others, two stalwarts on B.C.'s shelves: the approachable Phillips Trainwreck and the imposing Driftwood Old Cellar Dweller. As an extra treat this year, Andrew Tessier of Swans in Victoria has promised the return of their Legacy ale. If it's imports you crave, pick up a Fuller's Vintage ale.

If you want to experiment with beer cellaring, this is the one. Every year I buy six bottles. One to sample immediately and five to save. Revisit this beer every three months, to see how the flavours evolve. Over time the intense hoppiness will fade to reveal a malt that has developed a deeper complexity. A true metric of a beer lover's patience and secrecy can be counted by the amount of untouched barley wines hidden in the basement. For the ultimate in perseverance host a vertical tasting party. At this event you would sample five years worth of releases to explore the change in flavours over time. Do not try this feat alone.



The approaching winter cold must be kept away from our hearts. A local, craft beer barley wine is just the liquid comfort for this task. Enjoy this beverage either with friends at a festive meal or in solitude with a snifter and a good book. Where there is warmth, there is happiness. §



In Memoriam

On Oct. 16, 1814, the 125,000-gallon vat of ale at the Horse Shoe brewery in London shattered and staves burst another vat holding 25,000 gallons of porter all of which blasted through the brewery wall.

The river of beer devastated the neighbouring community of mostly poor people, flooding houses, shops and taverns. Attempts to help the wounded often were hampered by people scrambling for the free beer. Mobs formed over beer puddles. More than 20 people died in the madness.

Catch the wave, dude: craft beer boom leads to several new breweries opening in B.C.

BY JOE WIEBE
www.thirstywriter.com

(Note: Much of this article appeared in my monthly “Thirsty” columns for urbandiner.ca earlier this year.)

Three decades after B.C.’s first modern-day microbrewery opened in Horseshoe Bay, the craft beer movement is booming here. There are now more than 50 craft breweries in B.C.—seven new breweries have opened here in the past 18 months alone, and there are at least another six due to open in the next year, with even more in preliminary planning stages.

British Columbia’s craft breweries as a group have enjoyed sustained growth of more than 20% per year since 2006, with the market more than doubling in size over the past five years alone (from annual sales of \$63.6 million in 2008 to more than \$134 million this year according to the B.C. Liquor Distribution Board’s latest quarterly market review).

And I think it’s important to note that the success of craft brewing in B.C. is not merely an urban phenomenon: breweries have recently opened and are thriving in smaller communities including Tofino, Powell River and Oliver, and more are coming to Invermere, Prince Rupert, Terrace and New Westminster. In the cities, the craft beer boom has spread beyond the breweries and brewpubs to mainstream restaurants that proudly offer beer menus as long or longer than their wine lists, beer-pairing dinners, craft beer cocktails, and perhaps even have a cicerone—a trained beer expert similar to a sommelier—on staff.

Vancouver and Victoria boast private liquor stores that feature hundreds of styles and brands of beer from all around the world, including individual bottles selling for once imaginable price tags of \$25 or more. Cask nights are held at different pubs in Vancouver every night of the week, CAMRA’s membership ranks have swollen to nearly 1000 people province-wide, and beer-focused festivals take place in Victoria, Vancouver, the Okanagan and the Kootenays annually. Plus, south of the border craft beer meccas like San Francisco, Portland and Seattle are just a short flight or road trip away.

Here is a short profile of six new breweries that have opened in B.C. in the past 18 months.

Tofino Brewing

www.tofinobrewing.com

This tiny craft brewery opened last summer with hopes of staying afloat in a market saturated by Lucky



Photo: Joe Wiebe

Lager and Blue Buck. Talk about underestimating themselves. Their first batch of 300 growlers, which they thought would last them a month, sold out just four or five days after opening. An emergency order of 600 more was gone in another week, and they quickly ordered another thousand. In a town with a year-round population of about 1,650 people, that's more than one for every man, woman and child who lived there. They had to change their business plan, capping keg sales to allow for the unexpected popularity of the growlers, which now account for most of their business.

I highly recommend visiting the brewery in person, but I know it's a long trip. Finding their Tuff Session ale, Hoppin' Cretin IPA and other seasonal brews outside of Tofino, but you can sometimes find them on tap at the Alibi Room and St. Augustine's in Vancouver, and the brewery crew usually bring a keg or special cask to festivals on the Island or in the Lower Mainland. Apparently, they are going to start bottling soon, so that should the rest of us catch their wave, dude.

Hoyne Brewing

www.hoynebrewing.ca

Sean Hoyne has been brewing beer in Victoria since 1989, when he brought a six-pack of his home brew to a job interview at Swans Brewpub. He moved over to the Canoe Brewpub when it opened in the mid-90s and stayed there for the next 13 years. But he'd always wanted to run his own place and he finally got the chance late last year. Hoyne brews five styles: pilsner, pale le, IPA, bock and something mysteriously known as Dark Matter. The brewery has found a real niche in the busy growler market in Victoria—there is a near-constant stream of customers when the growler station opens on Thursdays and Fridays from 3:00pm to 6:00pm and Saturdays from noon to 6:00pm.



Photo: Joe Weibe

If you think you're not into pilsners, give Hoyne's a try and I'll bet you'll be converted. It's the closest I've had to an authentic Bohemian pilsner since I drank one in Plzen. For Hopheads, his IPA may not be the hoppiest around, but it is bursting with flavour and aroma. And Dark Matter, well, you've got to try it before you can develop your own theory. All I can say is it has a strong gravitational pull. Hoyne also brewed a seasonal wet-hopped beer called Wolf Vine pale ale this fall, which featured some Cascade hops from the Sartori Cedar Ranch in Chilliwack as well as some locally grown hops from a friend's backyard garden. His latest seasonal release is Voltage espresso stout.

Hoyne's beers are available on tap in Victoria and in bottles in government liquor stores and private stores on Vancouver Island and the Lower Mainland.

Coal Harbour Brewing

www.coalharbourbrewing.com

What's in a name? This brewery is not located anywhere near Coal Harbour in Vancouver. It's actually one of two breweries on the same block of Triumph Street in East Vancouver. Coal Harbour Brewing opened quietly in January with a big plan to brew two specialty lagers called Three-11 and Vancouver lager. They added a rye ale almost as an afterthought. Well, it turns out the Triumph rye ale was their most popular brew, and when brewer Kevin Emms added the Powell IPA to the line-up later in spring, he was rewarded with a gold medal at the Canadian Brewing Awards in the English IPA category. Not bad for a brand new beer from a brand new brewery.

Look for Coal Harbour's brews in restaurants and bars around Vancouver. Bottles are available in finer private stores as well.



Photo: Joe Weibe

Townsite Brewing

www.townsitebrewing.com

I attended Townsite's launch back in March as research for an article I wrote for *BCBusiness* magazine about the challenges of opening a craft brewery. Having never visited the Sunshine Coast before, it was an eye-opening experience for me. I fell in love with the place, especially Powell River. A big part of it was the new brewery. Townsite really impressed me: they brew great beer, they use interesting and stylish marketing, and everyone involved is personable, enthusiastic and fun—with a bit of the quirky vibe that makes Powell River such a special place to visit.



Photo: Joe Weibe

You can find most of Townsite's beers at private liquor stores in the Great Vancouver area, but there's nothing like getting it directly at the source—plus, Townsite has one beer, Suncoast pale ale, that is only available on the Sunshine Coast. Their regular line-up includes Zunga golden blonde ale, Pow Town porter, Tin Hat IPA, and a summer seasonal, Westview wheat. They released a delicious fall seasonal, Time Warp wet-hopped IPA.

Townsite was lucky to land Cédric Dauchot as their brewer; he's the only Belgian brewer in B.C. as far as I know. Not only does he know his way around IPAs and porters, but he has already showed off his heritage with the Charleston tripel he prepared for Vancouver Craft Beer Week, and will be tackling other Belgian styles in the future as part of their specialty series, starting with another upcoming seasonal: Shiny Penny Belgian IPA.

Firehall Brewery

www.firehallbrewery.com

I went to Penticton in April to attend the Okanagan Fest-of-Ale for the first time, which gave me a chance to visit some local breweries, Cannery Brewing and Tin Whistle Brewing in Penticton, Tree Brewing in Kelowna, and this tiny, new brewery in the heart of wine country, the Firehall Brewery.



Photo: Firehall Brewery

As its name implies, the brewery is indeed based in Oliver's original firehall, which was built in 1948 for the town's volunteer fire department. After a new firehall was built in 2003, the building was renovated to house a restaurant space upstairs, which is currently the Firehall Bistro. The brewery was set up downstairs by a young, local musician named Sid Ruhland, who pours his enthusiasm and energy into every batch of beer.

Ruhland grew up in Oliver and then went to business school in Kelowna. In first year, he was too young to buy beer so he brewed it in his dorm room, which undoubtedly made him very popular. Later, he spent a year abroad based in Austria where he travelled far and wide in search of beer. After graduating, he decided to apply his brewing skills and business knowledge to opening this brewery.

Music is a big part of the brewery's makeup. As Ruhland showed me around the small brewhouse on my visit, I noticed the different pieces of equipment each had an unusual name on it. The brew kettle was 'BB King,' and the hot liquor tank, 'Hendrix.' The fermenters were 'Led' and 'Zeppelin,' and another one read 'Floyd.' In the cold room, Ruhland watched me read the names on the two aging tanks, 'Crosby' and 'Stills,' and with a wry smile between his thick mutton chop sideburns, pointed to the other, empty side of the room and asked, "Can you guess who will go here one day when we expand?"

This summer, the brewery staged a series of four concerts behind the brewery in the Firehall Bistro Back Alley Concert Series.

If you live in the Okanagan, or if you're visiting, drop by the brewery for a chat and a growler—Sid is always ready with a smile and story. Or visit on a summer night for what I'm sure would be a great concert.

Parallel 49 Brewing

www.parallel49brewing.com

If you live in Vancouver and like craft beer, you've probably been to St. Augustine's, the popular beer-focused restaurant on Commercial Drive close to Broadway. I see it as the photonegative of the Alibi Room—each has a crazy number of taps pouring incredible beers from B.C. and around the world, but the vibes are completely different: St. Augustine's is

where I like to go to watch a Canucks game; the Alibi Room doesn't even have TVs.

The owners of St. Augustine's originally wanted to open a brewpub, but when they visited the planning department at Vancouver City Hall and asked how to begin the process of opening a brewpub, the clerk answered, "What the hell is a brewpub?" At that moment, co-owner Anthony Frustagli says he knew their dream was over. Sure enough, after exploring the application process a little further, he and his partners settled for opening their beer-focused restaurant in 2008 with the plan to open a brewery later.

Parallel 49 Brewing is that brewery. Situated on Triumph Street (right across from Coal Harbour



Photo: Joe Weibe

Brewing), the brewery opened in May with three core brands—Old Boy (a British-style brown ale), Hoparazzi (an India pale *lager*, not ale), and Gypsy

Tears ruby ale—as well as a summer seasonal watermelon wit called Seedspitter. You can buy their beer in 6-packs and the Unparalleled mixed 12-pack in government and private stores, or on tap in numerous spots around Vancouver—just not at St. Augustine's since B.C.'s bizarre and archaic tied houses rules prohibit them from serving their own beer there. Hopefully, those laws will change soon. MLA Rich Coleman said as much in a recent interview in the *Globe and Mail*: "It's a silly old rule. Its date passed a long time ago."

Frustagli and his partners see it as a nuisance but not a problem. "Our business model requires us to sell our beer to a lot more places than St. Augustine's anyway."

The brewery recently opened a snazzy tasting room with a special growler station that purges the jugs with carbon dioxide while it fills them, which means their growlers can last two to three weeks in the fridge if you don't open them. How cool is that?

Parallel 49 released its first bomber (650-ml bottle) in the fall, a rich and delicious chocolate pumpkin porter called Dead Souls. They also replaced Seedspitter with Schadenfreude, a Pumpkin Oktoberfest ale. Great names to go along with great beer.

Bridge Brewing

www.bridgebrewing.com

"Vancouver's first nanobrewery" is a welcome addition on the North Shore, which has seen a few brewpubs come and go over recent years. Situated in a non-descript business park just east of the Ironworkers' Memorial Bridge, the small brewery is an attempt by founders Jason and Leigh Stratton to "break out of the corporate world and do something fun and exciting." After planning the new brewery for a couple of years, they invited elite chef Patrick Doré, with whom Leigh was working at the Fairmont

Waterfront Hotel in downtown Vancouver, to join them “on the flavour side” as they began to set up the actual operation in early 2012.

Jason, an accountant by trade, applies dollars-and-cents pragmatism, saying he will “let the business dictate when we’ll be able to hang up the shirt and tie” and leave his day job as a comptroller behind. For now, he and Patrick brew on evenings and weekends,

while Leigh brings in their newborn baby (born just five days before Bridge’s opening!) to sell growlers to thirsty customers.

They have just one beer available so far, a well-balanced Northwest pale ale called North Shore pale. You can fill a growler at the brewery or at the Edgemont liquor store (3020 Edgemont Boulevard), which keeps pre-filled growlers in stock.

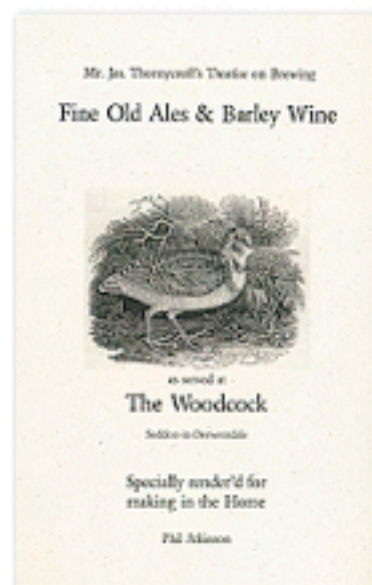
There are several more breweries about to open in Vancouver, including the Powell Street Craft Brewery, Main Street Brewing, BrassNeck Brewery and Dogwood Brewing. I will write about them when they are actually selling their beer.

Bio:

Joe Wiebe is B.C.’s busiest beer writer. In addition to writing the B.C. column in the Northwest Brewing News, and the Thirsty column for urbandiner.ca, he has written beer-focused articles for several magazines and newspapers. He is currently researching and writing a guidebook to B.C. craft breweries called Craft Beer Revolution. He is also writing a book on the history of brewing in Vancouver called Tales from Brewery Creek for Anvil Press. Quench your thirst at www.thirstywriter.com and follow his exploits on Twitter: @ThirstyWriter & @CraftBeerRevolution



Photo: Joe Wiebe



Fine Old Ales & Barley Wine

by Mr. Jas. Thornycroft Esquire via Phil Atkinson.

A unique approach is taken to the topic by what the author's alter ego calls “applying Occam's Razor to the myth surrounding these venerable and rare beer styles.” Take a journey to The Woodcock and get advice from a long dead brewer whose expertise in brewing left behind a legacy that echoes still through the down valley of Derwentdale in Northern England. Great read, great advice. www.philip-atkinson.com

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Out and About with Scottie

... on Hawaii: The Big Island

You can fly to Hawaii from Vancouver in five and a half hours and you're in paradise. That's easy; an instant transformation. You can escape all of the tourist trappings and go off on your own. They rent hundreds of rental cars out each day as tourists flock here from around the world and have for centuries. You hear German, French, Scandinavian accents, Eastern European, other European, American regional accents, and the list continues.

There is something for every budget. No shortage of 5-Star, 4-Star all the way down the line, vacation rentals including condos, which is what we opted for. Meals turn out to be very expensive and with no cooking facilities, the beers and meals out add up.

One rooftop dinner out was at Sam Choy's on top of the mountain looking down over Kailua region and harbour. Open air dining at its nicest. Attentive servers cater to a wide range of more modern menu, fresh and local foods, complete with huge bar and good Kona beer on tap. A nice experience.

My beer travels open up almost always in the local supermarket as I stock up the condo with groceries, wine, select imports, and fresh and local beers. It's the same wherever I get to. Fresh fruit for fruit salad and Kona coffee, brewed fresh roasted, farmer's market bought homemade stone ground flour bread; natural, big and heavy, for a good slice of toast to start the day. Mangoes and the list continues ... coconuts, oranges, papaya, and many more tropical variety fruits. Breakfasts. You sit on your lanai and listen to the waves pound in, watch the palms trees sway and



see the birds and critters scurry about around you. The temperature is just right in Keauhou which is just past Kailua village the main part of Kona..

From there you are 10 minutes to the historic coffee growing regions and historic architecturally interesting towns. Greenwell Farms gave us a fantastic tour and sampling of their coffee and Macadamia nuts, as fresh as they can be, usually just packed.

You have all the biggest names in resorts, condos, and golfing north of the airport. A beautiful stop was the Queen's Marketplace and King's Shops inside the gated property of the Marriott Waikoloa Beach Resort on the ocean, for the extremely well off, who also come from worldwide destinations to enjoy the experience. It's a drive and a half inside the grounds.

Snooping around and people watching in the Queen's Marketplace I found a superstore of high end everything, food, take away, clothes, gifts, beer and wine, deli. The best. The market beers selection for the well-heeled was evenly represented by world brands of imports, and some local and mainland

American craft beers. It was big and very strong in the wines as well. Fair priced based on my price shopping around as I go method. They had lovely groceries, meats, cheeses, sushi, and a fabulous deli take away with anything you can imagine you'd love to fancy, it's seemingly there. They have campy modern designer name clothes for your looking sharp strolling in the complex days out. Think of anything you forgot on your trip, its there. It's another world to me and extremely well done. That's another way to see paradise.

I found these charming old Japanese architecturally influenced country stores, and theatres, all over the island, used for various purposes. Holualoa is in the mountains above Kailua village and is the artist and historic corridor. It has many such buildings and runs

along the historic coffee corridor.

In the village you can visit the Tattooed Gourd guy gallery, (see ipuguy.com) a very interesting and informative and esoteric man, have a nice outdoor meal at a posh converted home to restaurant featuring lots of local foods, have fresh Mexican food from a tiny cantina operating in the centre of the village, in the old theatre. The food there was great. Walk across the road to the local village store and grab a craft beer. All over the big island you find theatres converted to

new uses. Some closed down. In their architectural style they are America of the beginning of new thinking times.

As you drive along up in the farm gate coffee growing areas, small farm producers all grow Kona coffee in a 30 mile belt, it's prime for it.

Macadamia nuts are available fresh as well. You

see signs reading 'buying cherry' meaning local roasters buy fresh picked coffee beans, grown by local residents. It doesn't get much fresher anywhere.

Hawaii Big Island itself has great history and lots of opportunities to get off the beaten track in your rental vehicle and meet with locals. In many of the small towns, Kona and other crafts like Deschutes are to be had. In many small towns there are funky dining spots located in older or historic buildings with interesting menus serving local ingredients. In Hawi, at the Historic Bamboo, lovely meals of fresh and local foods were served with Kona draught and selection of nice wines. The historic building itself was built as a hotel, and has served many purposes since its construction between 1911 and 1915. It's a good history. Bamboo, Hawi.



In the USA's most southerly bar, Shakas in Naalehu, they served plain American tavern food and had Kona Firerock on tap some short distance from the craters of Mauna Loa themselves. It is a local tavern and the regulars included cowboys from the ranges around, and people from the village. They had a small selection of craft beers in bottles as well.

I talked to dozens of local citizens on the Big Island from every walk of life and to a fault they were pleasant and polite. Hawaii time is their reference.

We visited Kona Brewing Company, on one of my 'in the Kailua-Kona city' days. I visited, spoke with Jesse and tried up to a dozen samples from his growler filling shack out front of the brewery and also from



Chad at the bar. Both had lots of knowledge and information about the company. Their beer brand names included Lavaman red ale, Big Wave golden ale, Koko brown ale, Longboard lager, Black Sand porter (Hawaii has nice black sand beaches), Duke's blond ale, Wailua wheat, Fire Rock pale ale, Castaway IPA, Hula hefe, Pipeline porter, plus many more.

It turns out all the house brewers were in the room, including Devan Faulkner and within seconds of introductions the beer talk was on. We chatted continuously jumping from brewing topic to topic ... all the while tasting ... starting off on another story, and throwing out conversation. That's a good taproom there. I've seen a few.

Local ingredients are used in many of the endless variety of beers they brew. They do it all with great

style and panache. Kona does firkins in pub every first and third Friday. At any given time they do and extra five to 11 beers on top of their regular line up of 11 or so. They are part of an organization called Craft Brewers Alliance, headquartered in Portland, which includes some long established brewers CAMRA has known for years, Goose Island, Chicago, Red Hook, Woodinville and Portsmouth

NH, Widmer, Portland and Kona, Kailua Kona. From a What's Brewing quick look there are some top line craft beers from these brewers and great to be able to get them. A fun on the road beer visit. A good bunch. We ate in the pub, the food was good ... Cheers.

In Kailua town is Humpys and it has a huge draught selection, the largest on Hawaii. Open air of course. It puts out its great menu of beers and wines. It has catchy

slogans such as 'No Crap on Tap.' They change some beers monthly and I enjoyed my vibrant taste of Maui Brewing Big Swell IPA. Bartender Kindra said it's a jumpy, fruity IPA and it was very well done for us that have some knowledge of this type beer. Jumpy.

Two breweries we missed were in Waimea and Hilo. Beer in Hawaii is everywhere. Make no mistake there is still a large portion of regular visitors in paradise who head to the supermarket looking for whatever beer is on sale, no matter what brand, so there's always lots more work and education to be done, wherever we beer hunters go. It still comes down to one person discovering taste and flavour at a time.



20th Annual Great Canadian Beer Festival

57 brewers, 174 beers, largest selection of cask conditioned beer anywhere in Canada. The GCBF is catch up for all things, the best beers, long lost friends, old stories come to life, excitement and sounds of laughter and enjoyment fill the air. It still exhilarates me to run into folks and get started on telling stories and tales of wild beer adventures as so many of the CAMRA folks seem to get into. We're all tied in together, in the beer movement.

I did get around to many of the brewers tents I didn't know or even hear of and try some samples. I find the beer world of taste and flavour continues to expand. Sometimes it shocks and other times it can be a taste not for you, live and learn, everyone has a

I talked with beer distributor business folk from Ontario, the USA, all at the festival to garner new business and beer connections. They gave me some insights into their ongoing issues there ... who's coming and going, what's on the way in, what's on the way out, and so on. I asked after my old friend Michael Hancock in Ontario who's a beer pioneer of the movement. One chap just spoke with him days earlier, during the course of business in Toronto. So I was pleased to hear that as I've known him decades.

Our CAMRA friend Stephen Beaumont was here this year with early release of his latest beer book, well ahead of US schedule for release. I had a short yak with him. That man is on the move seemingly endlessly. I've known him for quite some number of years, which is the same for hundreds of folks we



different taste they go for. Malty vs. hoppy vs. fruity just to start with ...

More and more craft brewer pioneers seem to be making the choice to startup a brewery, and put their heart and soul into the job. That's what it takes.

at the festival grounds. I spoke with Marie-Josée Lefebvre, Directrice for beer fests in both Montreal in North America, and Strasbourg France who was here to join with us in celebration of the real beer movement. You run into people from everywhere who've come to this event specifically for the beer. Lots of other press writes lots of other slants on the GCBF but I assure you the folks who come for the

celebration of beer are the ones who feel like they've gone over the moon. You can see their passion in their speech and mannerisms on all things beer.

People talk a lot about the costumes and teams of friends come to join in the goings on but truth be known its cute, but real beer lovers come and take notes, compare brews holding them up to the light,

and sample and discuss hop and malt characteristic of the different brands.

In the Designated Brewers tent, a place for brewery teams to rest after steady pouring, brewers give each other insights into what's going on, what's coming up and a wealth and cross section of ideas. I met a whole whack of new people in the business here ... there's a swagger being in the craft beer business.

Food was plentiful and enjoyable. Entertainment was everywhere; like a traveling bard's minstrel show in Elizabethan times. Complete of course with ale.

From all accounts, including my own, this was one of the best beer festivals ever held and we can't wait for next year to catch up on you all ... see what's new in beer and where everyone is coming from.

Around town there were lots of after parties both nights: the festival volunteers have theirs Saturday after festival closes and it rocks, brewers have various house parties going on, and every bar and restaurant downtown was filled to the rafters, with guests spending money and creating local jobs. Sunday becomes the end of the party (not always), people heading off with a slate full of stories and memories.



Good to meet Beaus, Black Oak, Firehall, Charlevoix, Nickel Brook, Noble Pig brewers to name but a few and hope your stay in Victoria was the best fun you've had for a long time. Festival Stewards work tirelessly and all the ones we ran into were more than obliging. You can't say anything but great job by the Festival Team and fantastic to see you all. . §



← OK ...
that's
just ...
wrong.

The Kissingate

BY GREG EVANS

Nestling in the quiet English wooded valley of Lower Beeding near the market Town of Horsham is Kissingate Brewery. The craft brewery has been in operation for just two years and already enjoys a reputation for brewing beers that recreate and revive flavours from yesteryear. Indeed husband and wife team Gary and Bunny Lucas have researched recipes from the late Middle Ages through to the late Victorian era. Old style beers such as Black Cherry Mild and Mary's Ruby Mild have been extremely popular and have won several awards. Gary explains that authentic mild beers are rarely produced these days due to the perception that they are somehow weak or watery. In fact the term mild just refers to lightly hopped beer, and has nothing to do with alcoholic strength. The Black Cherry at 4.2% and Mary's Ruby at 6.5% are both very mellow beers and are especially appealing to those who do not like bitter beers.

The Kissingate produces eight other beers too, including Best Bitter, Porter, a Stout and an IPA. Speciality beers are also brewed to order, which is a rarely available service that the brewery is keen to continue.

The brewery building itself is a delightful barn conversion. Downstairs houses a brand new brewing

system. Everything is shiny and immaculately clean. Upstairs there is a lounge/ minstrel's gallery where visitors can look down on the brewing process. The countryside surrounding the brewery is known as Saint Leonard's Forest and is steeped in legend and well known for being the site where Saint George famously slaughtered a dragon. The area is quite beautiful with lakes, woodland and dozens of footpaths and bridleways.



Gary and Bunny are well known for their hospitality and always provide a warm welcome for their visitors. For more information about the brewery please visit www.kissingate.co.uk or to arrange a tour call UK 01144 293 992198. §

Thinking of getting her bling for Christmas? Gawd, show some imagination, man. She wants a membership in CAMRA BC. Trust me.



Ullage and Spillage

BY J. RANDOM

So I spotted an unexpected sign outside a bar saying ‘Cask Night Tuesday,’ told a bunch of friends and we turned up on time in great anticipation. The cask had not been tapped so we told our server we would wait. I sighed, knowing, last minute tapping was bound to stir up some sediment, but I have got used to this and just hoped I didn’t get one of the first few pints. Then I got a bit worried. The barman pulled out a microphone and announced there would be a guest tapper. An inexperienced hand on theallet is not good. Then he put down the microphone,



walked over to the side of the bar where the cask was on stillage, lifted the entire thing up and moved it to the main bar, wobbling all the way. I put my hands over my eyes because I couldn’t watch. Microphone back in hand, the guest tapper was introduced. Now there are women that wield a mighty metal mallet and there are guys that are wimps with a wooden one, but I could not see this tiny lass being able to do the deed in one or two blows as it should be done. Sure enough it took eight hits. I counted them out loud, and apparently I winced with every hit; very entertaining for my friends I am sure. And then,

horror of horrors, the barman picked up the cask and moved it back to the side of the bar where it was in the first place, wobbling all the way. At this point I was fit to be tied and my friends were having a right laugh at my expense.

Sure enough when our beers arrived they were the consistency of soup, not a mulligatawny or even a French onion soup; more like Habitant pea soup. It made the thickest hefeweizen you have ever seen look crystal clear. It was not just the look of the beer, which I do think is an important part of the experience. It was not just the taste of yeast that spoiled what otherwise might have been a very nice IPA. It was the texture. You could feel the yeast on your tongue. It was to the great credit of these dedicated ale aficionados that we actually drank down to just above the thickening sediment layer before leaving. I was also prompted to make my oft-repeated remark: “needed another week.” The amount of residual sweetness, excessive even for a southern California IPA, hinted it had not fermented out. Given time to complete the secondary fermentation and drop bright, with a decently packing yeast, it might have survived the indignities heaped upon it with acceptable haze. As it was, I can’t imagine any average drinker, even a craft beer fan, trying cask beer for the first time after taking one look at what we were bravely working our way through.

No this was not Vancouver, though I’ve had similar experiences here, it was San Diego which now claims to be the Craft Beer Capital of America (Portland might dispute that but I heartily recommend San Diego County for any keen beer tourist). With that sort of claim, you would have thought they could do

a decent job of cask-conditioned ale. The problem is that so few places anywhere in North America do. I am fed up with hearing “Its supposed to look like that.” No its bl---y well not supposed to look like that. Being served ale with yeast in it (specific styles excluded) is like being served coffee with the grounds in. I am well aware it is a key ingredient in the making of the drink; I just don’t want to experience it in the finished product.



Brewpubs have the luxury of moving the cask a short distance from cold storage to the bar. If you have a couple of careful guys doing it, or just one careful big guy like Derek at DIX, you can put the cask in place on the day, tap it and serve bright beer that evening. Of course it pays to have adjusted the carbonation with a soft spile in advance. Most places serving cask beer with a beer engine every day can more easily take the steps necessary to serve cask beer bright. It is the guest cask nights with casks on the bar that tend to serve yeast smoothies.

When I was president of the Real Ale Society at University, we sourced casks from all over the UK and served them under gravity crystal bright every first Thursday in the month. Our bible was the CAMRA (UK) booklet Cellarmanship. It has since been revised, updated and is available online https://shop.camra.org.uk/product.php?id_product=18 All outlets making or serving cask conditioned beer should get a copy, read, learn and inwardly digest.

The five key points for brewers new to cask conditioning are:

Don’t accept cask orders too close to serving date (tough to turn down orders I know).

Mesh bags filled with stuff can clog up the tap. Start with unadulterated casks.

Cask late enough in the fermentation process to minimize sugars and yeast in suspension. Or ferment out then krausen and use only enough priming to avoid over-carbonation.

Use finings to help bring the yeast down (unless it is a good packing strain). There are vegan-friendly finings available these days.

Deliver several days in advance. Don’t roll it in on the day (seriously, it happens).

The seven key points for the serving establishment are:

Order the cask well in advance of the intended serving time (ideally 3 weeks).

Allow a minimum of 3 days on stillage (festivals need to rent space for more than a day).

Adjust the carbonation several hours before serving time.

Hard spile with the cask level so you are breaking into gas, not liquid (no beer fountains).

Immediately replace the hard spile with a bamboo soft spile and leave in place until it stops fizzing then replace the soft spile with a hard spile to retain residual carbonation. if it has not plugged up, the soft spile can be used again when the beer is being poured to filter the air entering the cask.

Then, and only then, tip the cask into serving position (no beer fountains).

Use a cooling jacket for casks on the bar. Convection currents can also rouse yeast.

Avoid moving the cask around in a way that disturbs the yeast pack.

Tap the beer at least an hour before serving. Can be done along with spiling.

Hit the tap with sufficient force to penetrate the bung in one hit, maximum two hits.

Use a dead blow mallet, available from CAMRA Vancouver, or a heavy wood mallet. Avoid using rubber mallets. A lot of the force is lost in compression.

Minimize use of inexperienced tappers.

Faithful readers with good memories will know I made a lot of these points in my 2007 article calling for cask beer seven days a week (What's Brewing July 2007). However, it seems not all producers and servers of cask beer in Vancouver are avid readers of this column.

Cask conditioned beer is still a relatively recent phenomenon here (see the Chronology of the Cask in What's Brewing February 2010) but it has been increasing at an exponential rate. Thankfully CAMRA Vancouver has been doing some education and is lending copies of Cellarmanship to sponsors. I wrote this article entirely without reference to that publication. Where our recommendations are in conflict, go with what it says in Cellarmanship. My memory is not what it used to be. At least I think it is not what it used to be. I can't really remember. Cheers. §



CAMRA BC's Rick Green and the VCBW crew teach Vancouver Mayor Greg Robertson how to do things properly.

Bright people know a tap from a shive.
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