



WHAT'S BREWING

THE MAGAZINE OF THE CAMPAIGN FOR REAL ALE BRITISH COLUMBIA VOL. 21 No.4 JULY - AUGUST 2011

PROCLAMATION MAKES OCTOBER OFFICIAL 'BC CRAFT BEER MONTH'

This proclamation is long-sought recognition of the legitimacy of beer as a cultural icon as well as underlining its importance to British Columbia's economy across various sectors, including agriculture, pubs, brewers and the entire food service industry.

Following on the heels of the Great Canadian Beer Festival in September, we're hoping BC Craft Beer Month extends the showcasing that craft beer receives by encouraging craft beer as an integral companion to BC local produce at special events and in restaurants and pubs. This is your chance to come up with ideas and projects that will meet those aims ... and to seek partners in bringing them to the public.

Everyone has heard of the classic pairing of stout and oysters ... but what would you suggest partners well with B.C. mussels? Which of our brewers will be first to partner a shellfish producer to find out ... or team up with a cheesemaker to explore the myriad directions *that* marriage could lead? How about Salt Spring Island lamb? Desserts! Beer is far more versatile than wine when it comes to pairing with food.

Let's hear from you:

info@craftbeermonth.ca

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Canada

Province of British Columbia

A Proclamation

ELIZABETH THE SECOND, by the Grace of God, of the United Kingdom, Canada and Her other Realms and Territories, Queen, Head of the Commonwealth, Defender of the Faith

To all to whom these presents shall come - Greeting

NOW KNOW YE THAT We do by these presents proclaim and declare that October, 2011, shall be known as

"BC Craft Beer Month"

in the Province of British Columbia.

IN TESTIMONY WHEREOF We have caused these Our Letters to be made Patent and the Great Seal of Our Province to be hereunto affixed.

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

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Dipsophilia
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Four Mile Pub
Granville Island Brewing
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[Legacy Liquor Store](#)
Leo Buijs - Beers of BC

Libations Liquor Store (Shaughnessy)
Libations Liquor Store (Dundarave)
Lighthouse Brewing Co.
[London Public House](#)
Longwood Brewpub
Maple Leaf Adventures
Merecroft Village Pub
Merridale Ciderworks Corp.
Mission Springs Brewing Co
Mt. Begbie Brewing Company
Pemberton Distillery Inc
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Railway Club
Red Truck Beer
Rogue Kitchen & Wetbar
Russell Brewing Co
Salt Spring Island Ales
Sea Cider Farm and Ciderhouse
Six Acres
Six Mile Pub
Spinnakers Brew Pub
St Augustine's
Steamworks Brewery & Restaurant
Sticky Wicket
Storm Brewing Ltd.
Surgenor Brewing Company Ltd.
Swans Buckerfields Brewery
The Cascade Room
The Cove Club
The Haebler Group
The Met Hotel
The Moon Under Water Brewery Ltd.
The Whip Restaurant Gallery
Tree Brewing
Uli's Restaurant
Vancouver Cask Beer Week
Vancouver Island Brewing Co
Viti Wine & Lager
West Coast Brew Shop 2009 Ltd.

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

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

Don't forget the Great Canadian Beer Festival in September (<http://www.gcbf.com>). Redundant statement if ever there were one.

As you will see and hear more and more, British Columbia Craft Beer Month will be upon us soon after GCBE. October begins with the feast day of St. Ralph Crockett and ends with Halloween, so all in all a pretty good time to have a near religious experience in the form of B.C. craft beer I'd say.

If you'd like to get involved, please let us know (info@craftbeermonth.ca) Your branch executive will be encouraging members to come up with ideas and suggestions for concocting memorable craft beer events.

We need to make this inaugural celebration such a success that it becomes an annual event.

There will be a website (likely in production by mid-July)

<http://www.craftbeermonth.ca>

As I write it is defaulting to the appropriate page on the CAMRA BC site, but soon it will be populated with information and will be the go-to place for ideas and events listings.

Please feel free to bug your favourite brewer, publican and/or restaurateur to get involved!



Phil Atkinson

Book Review

BY JOHN ROWLING

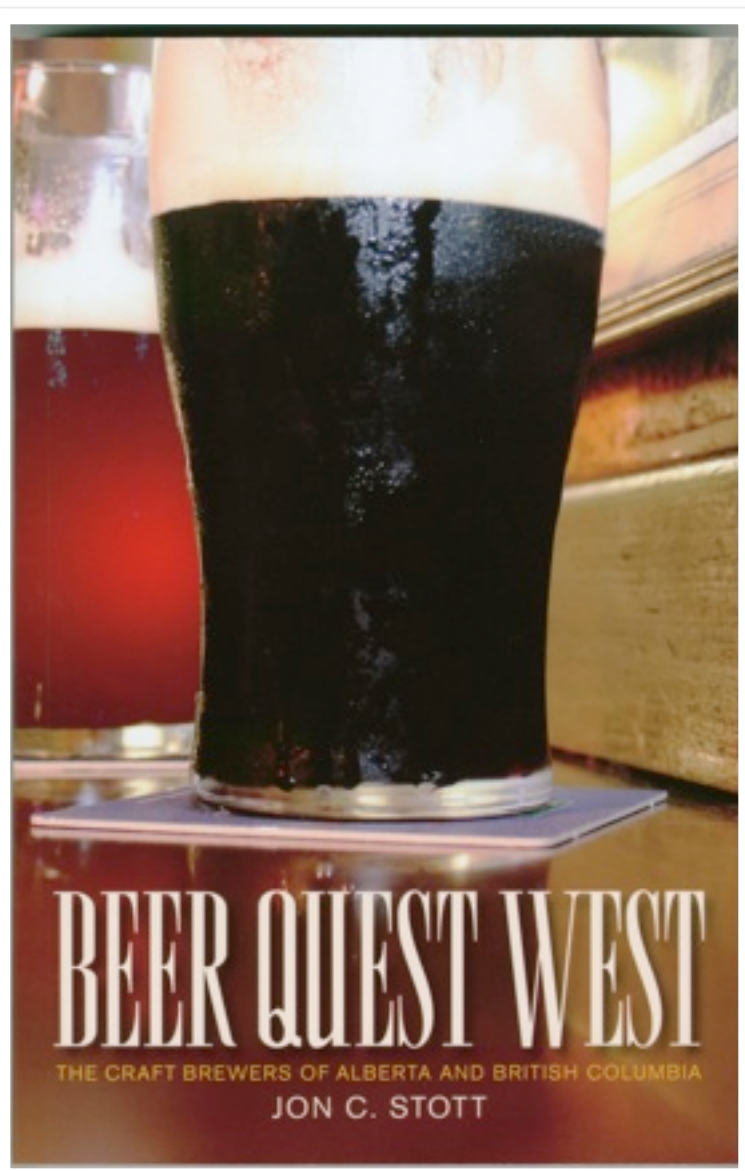
Beer Quest West: The Craft Brewers of Alberta and British Columbia

By Jon C. Stott, published by Touchwood Editions, Victoria, BC, 2011

Softcover, Cdn\$19.95, 258 pages

Beer Quest West is a delightful book, written by someone who not only knows his beers but knows how to write. This is hardly surprising as Jon Stott is an English professor emeritus at the University of Alberta in Edmonton. His writing is very entertaining and holds your attention. Stott writes how his beer drinking world changed in 1986, a year in which he tasted Big Rock traditional ale, Spinnakers ESB, and Sierra Nevada pale ale. He realized that not only were these beers different from the “beer” which he had been accustomed to, but were different from each other. Stott decided that it would be fun to tour Canada’s two western provinces, Alberta and British Columbia and to write about his experiences.

This book is the tale of all the brewers and owners he met on his travels. Since I have met many of the people involved, I feel that Stott has captured the essence of their character (and some of them are characters!). There are a couple of pages and a photo for each brewery, plus comments from the principals. The story of each brewery is told and ends with a description of their beers. (Stott does not rate any of the beers as he feels that beer evaluation is too personal.) The breweries included are those where the entire



brewing process takes place in the brewery. A few are omitted where wort is delivered from off-site for fermentation and packaging.

In addition, three appendices cover a glossary of beer terms, how beer is made and beer styles. The latter is very useful as every beer mentioned in the book is listed under the appropriate beer style.

This book is a good read for anyone interested in craft breweries in general, and in the development of the Western Canadian brewing scene in particular.

John Rowling

Food & Beer Pairing

Imperial Stout

BY IAN LLOYD



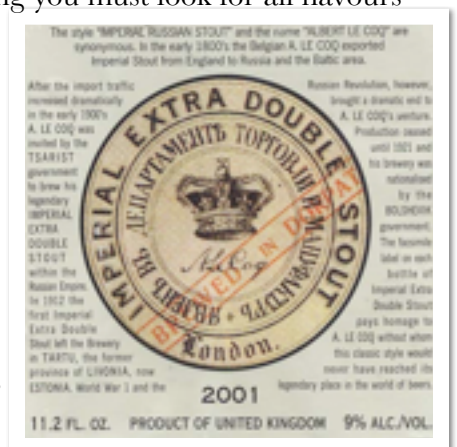
Imperial stouts may seem like a difficult food pairing beer because their flavours are so bold. These strong brews deliver a full and potent mouthfeel of all things tastings dark. Licorice, bitter chocolate, burnt toast and espresso coffee are some of the stout's flavours, which one has to try and pair with food. This does sound a little tricky, but not impossible. Let's learn a little more about this old beer style before we tackle the food pairing problem.

There are many stories about the origin of the imperial stout; this is my favourite. Peter the Great fell in love with stouts on a trip to England in 1698. He ordered this great English brew to be shipped to his home in Russia. These stouts did not travel well and after long sea voyages they often arrived on the Baltic coast stale and soured. What the Russian aristocracy wanted, the Russian aristocracy got. English brewers started to develop stout recipes that would be able to survive long sea voyages. It is thought that Barclay brewing developed the first super-hopped, high alcohol stout that could survive the long journey.

Imperial stouts were big business and as many as ten English breweries were creating these strong beers for export. This love of the strong stout continued with the reign of Catherine II (Catherine the Great). In 1796 Thrale's supplied Imperial stout "that would keep seven years" to the Empress of Russia. She commissioned this strong stout for her Russian Imperial Court, hence the term 'Russian Imperial' stout. But enough about history, let's talk about the food. This beer is a dream come true for the hardened carnivores. Sadly, the more gentle feasters (i.e. vegans and vegetarians) might have to wait until dessert.

Imperial stout is not a beer for salads and soups. You might get away with a strong Stilton cheese and wild mushroom soup with leeks. Don't forget the horseradish. For this pairing you must look for all flavours thick, chewy and powerful. All fingers, and tongues, point to the steak. A thick, grilled steak topped with strong Stilton cheese and a creamy mushroom sauce has more than enough flavours to stand up to a powerful stout. Sometimes, salty and oily oysters can go well with Imperial stouts. The Irish dry stout is often a better food pairing with oysters. If you are an adventurous chef, try duck confit with sour cherry sauce. Hey veggies; try pairing this with a vegan mushroom stroganoff sauce on grilled tempeh.

Perhaps the real course for an Imperial stout to show off its flavours is with dessert. Picture this brew with all rich desserts using chocolate or



sour fruits flavours. How does a flourless chocolate cake with sour cherry sauce sound? Perhaps a dense cheesecake with lemon and kiwis is more your style? Or you can just go simple with a plate full of chocolate truffles. Simpler still? Try an Imperial stout float made with premium vanilla ice cream. The richer the dessert, the better the stout will taste.

October is BC Craft Beer Month; a challenge to all chefs in British Columbia ... why not match Imperial stout to a dish in your restaurant or pub - or any BC craft beer to any dish - and let us know about it so we can list it among the province-wide events next issue! - Ed.



Duh ... of course!

BC Brewers Win Medals at 2011 North American Brewers Awards

The [North American Brewing Association](#) presented its 2011 awards at the 17th Annual Mountain Brewers Beer Fest on June 4, at Idaho Falls. More than 1,000 beers from some 200 breweries were entered in 70+ style categories. Four of our B.C. breweries raked in medals. CAMRA says well done!

[Bowen Island Brewing](#) Vancouver

Silver – Honey Beer/Malternatives – Honey Brown Lager

[Howe Sound Brewing](#) Squamish

Gold – Goldtooth Berliner Weisse

Silver – King Heffy Imperial Hefeweizen

Bronze – Pumpkineater Pumpkin Ale

[R & B Brewing](#) Vancouver

Gold – **SunGod Wheat Ale**

Bronze – **Red Devil Pale Ale**

Bronze – **Hoppelganger I.P.A.**

[Whistler Brewing](#) Whistler

Gold – **Whistler Weissbier Wheat Ale**



Out and About with Scottie

My Beer Foundations



People ask me all the time during the course of conversations how did beer become so important in my life, and what are my favourite beer related stories. It's always so. When it comes to beer one story leads to another.

Ever since I was a kid in the 50s, beer has been around me. The men on the army base where I grew up all went to the mess to gather and drink yellow, gassy beer. 1960s impressionable factors influencing me were the ads from the New York State television stations beaming out beer commercials. Those American, even European brewers, made beer seem snappy, catchy, sought after. It evoked reaction and competition and choice. I have vivid memories of Lowenbrau commercials in their distinct green bottles, popularizing the idea of being seen drinking it as putting you in with the in-crowd. The elite. Beer imagery way before it came here to Canada.

In 1966, I knew even then I wanted something—anything different and it became my life's adventure; discovering all things beer; like going to New York State to get something, anything different. Just go in and pick it out of a cooler. Beer freedom, imports early, choice.

The beer world has always been great and through beer meeting all kinds of great people while meeting folks with the same passion for the beer scene. It was exciting to be a beer pioneer in the movement of beer worldwide, part of wave of things in a groundswell Canadian Beer revolution. Then as now, it is times of great excitement finding something new or different. I still find an adventure anywhere I go, as long as there's a good beer about and places to go hunt it out.

In 1972 in rural Germany, I was hitchhiking and decided to make my way walking to the shiny kettles over across the valley in the hills. Picture a brewery tap room, me 22 years old, sawdust on the floors, and home cooked meals. Above a village with more hamlets you could see into the distance surrounding the hilltop brewery, when the lights came on across the valleys below, at night. How different and wonderful the German ways. Beer halls, cellars, stubens, train station stand-up beer halls, festivals and celebrations, and beer home delivery with the milk. What started as a spontaneous concept and word in my life (i.e. 'German') became a life's lesson in food and beer. Germany truly got me understanding about where folk gather for beer. That of course is the history of beer drinking countries—it's all about where they gather to share community and have a few beers and a nosh.

In those early days, in retrospect for sure, it seemed everything beer in Canada was in dark smoky rooms with hostile vibes and negative sorrow kind of parlours for your one choice in beer. Going from that to Copenhagen, having a Tuborg standing up on the marble floor of the Copenhagen central station, beer came alive. The world, the ways, all of it. I didn't know it then but having a beer took on a whole new way and meaning in life: Beer University had started without me being conscious of it. On the road. Vagabonding. Having beer where the locals do.

In Darmstadt, West Germany I learned about the house honour system regarding beer and cider from the house fridge at a student residence. 500ml bottles. Cider from the local farmer. Back home you had to fill out a slip and go into a sterile controlled environment to get your beer.

In Holland I learned early of Indonesian foods and Spice Islands, the land of traders, and Dutch lager in brown cafes before brown cafe chic culture arrived in the media. I enjoyed many a flavourful and unique draught beer in my early days simply knowing now is the time and here is the place, and hey, while back home had no real choice here you found the bottle shops with hundred and hundreds of beers. I ate croquettes from the automat food dispensers found everywhere in Holland, that also served the national favourite Indonesian dishes. Just put in your guilders and open the window whilst drinking cold pilsners to enjoy with it. Outdoors. Joy and culture.

One night in Paris in 1972 I found myself outside at a tiny square drinking beer till dawn with regulars. It was like you'd see in a low budget movie of the time, more like a cave between two buildings and a plank board on barrels: the local. In Marseille in the 80s I found beer led me to the Café New York on the waterfront for draught Belgian ales and also the best seafood from the sea just metres beyond.

I met an interesting person from the café attached by a pole between the terraces who let me in on the newest and upcoming neighbourhoods in Paris on the streets behind the new Opera House. He told me to find Rue du Rocquette, then 'just wander.' What a scene! Feeling part of the new wave of 80s in the highlight hipness hitting Paris. I found many good things including an ancient smoky tap room Belgian ale house, with ales in wooden barrels. Fruit fragrance from the moist pungent fruit aromas. It was another of those 'this is it' pinnacle of all things beer of that time. Life was just take it as it goes in those younger days and the beer world kept leading to newer beer finds.

In the early 90s just after the fall of Soviet Union, I had heard of a brewpub way to heck and gone at the end of the underground line in Budapest. It turned out you go walking through a migrant worker area, where I decided on the spot to buy the street guys beer from the vendor in the square for protection—hopefully—better than any alternative. It all turned out to become this beer and food lifetime memory. Buildings from Moorish times with beer in hand, on the shore of the Danube for starters.

The adventure was in actually finding the place. I searched and searched. No one deciphered what I was asking. The numbers jumped obscurely. I was just going on faith, and in a moment I knew for sure we were close. Voila! The smell of brewing was right close by. We ate in the taproom, choosing by watching what was coming out of the kitchen, steaming hearty and aromatic, and giving the nod. Sausages, homemade profiteroles, homemade whipped cream enjoyed with a dark malty lager. I can taste as I think it. It got late and a good Samaritan from Europe working there drove me back to my hotel, saving me the trip back on the underground and that street adventure again.



I rode up and down the Rhine a bit in my early days on a Dutch canal boat. We kept the pilsners in the larder. I tell you now with a captain and regular of great Dutch yarn telling bravado, the places we stopped along the rivers and waterways for food and beer ... those were times to behold: the crowd scene, the beer-hall pecking order and the unwritten local rules. I have a novel written based on these times and

Exciting in its stirrings of beer things evolving worldwide. Everywhere I went in the 80s, all these new thoughts on ingredients and fresh and local starting their rise worldwide. Great times. The Doumas brewpub in Leuevan Belgium, thick with wonderful beer and activity. Another local brewpub I visited on this adventure was at the highest part of old town in Nuremburg. They had fragrant hops growing around their brewery, which turns out is traditional. We later saw them everywhere in North America. Also there visiting a local fall local sausage fair, with carnival atmosphere, lots of the local regional beers served from tents ... an upbeat event attended by the locals. Great times.



One of my favourite brewpubs worldwide, still operating is t'IJ in Amsterdam, brewing all-organic beers served mostly on-premise but also to selected

days, all started from beer. I walked into a brown café looking for beer in North Amsterdam when ...

In my beer times of the 80s I did a circuit in Europe and had an agenda to visit, drink and hopefully interview five microbreweries in five countries. I had the time of my life where beer enthusiasm was rekindling its flame. Vienna: the Fisherman brewpub on a Friday night, sophisticated, urbane, happening. I interviewed the first brewpub in France in Paris, using all French ingredients, cosy and swank. Some of the Rolling Stones would come in as regulars.



cafes. What great times drinking seasonal favourites in a truly local atmosphere with likeminded beer enthusiasts. Of course, many things are written on

beer cafes in Holland and many stories untold. In almost every beer country in Northern Europe there's sausage and beer on the street, its always been that way. Train stations same. It is truly liberating to find its part of the culture.

Doing beer hunting and vagabonding in the 1970s meant spontaneity about finding new beer adventures with no planning, and as life came to the 80s I would find out everything I could about where and what in every country I visited, marching right up to the bar and tellin' them I'm here for the beer. People joined right in the conversation almost without fail.

I've been in skittle alleys in Dorset with the locals drinking the local casks of Palmers of Bridport and hanging in the local with the landlord with his casks on the bar and his world beer bottle collection. In those early times he had nothing in his bottle



collection from Canada, not that there would have been any real choice other than the name on the label.

I've been fortunate to have had the chance to go anywhere worldwide and make a connection with the locals based on beer. It has always been that way and will continue for as long as I adventure. As with many of us, its not just the beer; it's what's happening around you at the time as well. Many of us fill our lives with beer as a starting point and some of our best memories and yarns are based on beer.

I knew early in life beer would take a strong place in my life and it continues today. It never ceases to

amaze me how much more comes up daily about beer worldwide. If it's got to do with beer ... well ... let's talk.

As for those Lowenbrau commercials I saw on TV in 1966 from New York State reaching us in southern Ontario ... well today I buy lots of imported Lowenbrau, it has centuries of brewing tradition and is tasty, hoppy, crisp, delightful. I rediscovered it last year ... filling out the beer cooler of great choices amongst all the choices and thanking my lucky stars I paid attention. Without beer influence and hunger for new things beer at every turn, I could be the guy today who buys the same beer he drank in 1966 because it's the same. No taste, no flavour; no hope nor chance of a lifetime of beer adventure.

One of my favourite yarns is of my good mates and their crowd in rural Yorkshire who all drank Tetley's in the pub. We went to a new pub I found in the [CAMRA Good Beer Guide](#) close by their local. It featured many rotating small casks and cellar beers which were noted on the chalk boards from local craft and small brewers of the time. Beer goes in shouts as they call your round, so we were having a jolly old session since the pub had Tetley. When it was my shout I threatened all of them with a different beer each from the board. It was mayhem for them just thinking the thought. So even in the lands of beer culture where there are plenty of choices you still get the old 'just give me my regular, I don't want to try anything new, never.' Can you imagine?

So it's always great seeing everyone; and as we do I enjoy all of the beer conversations that invariably arise.

I was in this ancient bar in Luxembourg when ... §

A Mexican Fiesta is never without Cerveza

BY LEO BUIJS

author of BEERS of British Columbia

It is hard to imagine any celebration without beer and this counts particularly for Mexico where *cerveza* has become the most popular drink to celebrate anything you can imagine. Even on non-fiesta days, beer consumption has reached huge proportions per capita. Several factors have played a role in beer's popularity in Mexico. History for one and low taxation in the 1900s to keep the cost down so peasants would switch from the rather damaging habits of drinking *pulque* (pronounced pool-kay) to *cerveza*. Then came a wide availability of beers and last but not least an insatiable thirst in a hot and dusty country that has made beer the most popular drink of the country.



Before the introduction of beer, the Aztecs and Mayas made their own fermented concoctions from grain or corn. Later on, *pulque* and *mescal* were popular but these drinks had devastating effects on people. Their production was unsanitary while sales was mostly in filthy, squalid bars. The thousands of people that made the annual pilgrimages to the god of drunkenness, *Ome Tochtli* in *Tepoxtláa*, often arrived grubby and sodden, goofy from over consumption of cheap *pulque*. So when German immigrants and the influence of a brief Habsburg rule over Mexico in the middle of the 19th century happened, modern-day beer brewing became an all-Mexican endeavour.

The Austrian Emperor Maximilian ruled Mexico for only four years, but had a lasting effect on the future of beer consumption in Mexico. This chap never traveled without his brewmasters. As a result, two brands of Mexican beer, Negra Modelo and Dos Equis amber, are like the darker, more malty subset of German lagers known as 'Vienna style'. While not as heavy as most British ales, the Mexican 'Viennas' are fuller bodied with more malty sweetness and character than pale pilsners. The first commercial lager beer brewery in Mexico was La Pila Seca, founded in 1845 by a Swiss immigrant. Soon there was the opening of the Cervecería Toluca y México by another Swiss brewer, and in 1869 Cerveceria Cruz Blanca was founded in Mexico City. While at first most breweries were small operations, by 1890 the first substantial industrial brewery in Mexico was built in Monterrey for Cervecería Cuauhtémoc.

Prohibition in the United States boosted the Mexican brewing industry in the 1920s as Americans flocked to border cities to purchase and went crazy on alcohol. Several new breweries opened on the Mexican side of the border in places such as Tecate and Mexicali.

Today, most Mexican beers are produced by the two beer giants, FEMSA and Grupo Modelo. FEMSA which is now owned by the Dutch brewery



Heineken, has about 44 per cent market share and is a general beverage corporation whose roots date to back to 1890 and that first large Mexican brewery in Monterrey. With their brands; Tecate, Sol, Dos Equis, Carta Blanca, Superior, Indio, Bohemia and Noche Buena – FEMSA is a major international brewer. Grupo Modelo has fewer brands but is actually larger with more than half of the market share due in part of its export. They make the famous Corona, Corona light, Negra Modelo, Modelo Especial, Modelo light, and Pacífico and Victoria.

The Mexican market is the world's eighth-largest by volume and Corona is the most popular Mexican brew outside of Mexico. The strange thing is however, that some Mexican brands are hard to come by in Baja, California. Carta Blanca for one while it is such a great beer. One beer critique describes it as “The best Mexican beer I've ever had, and easily one of the best lagers overall. It compliments Mexican food so well, it's unbelievable. It has a nice flavor, high in alcohol, no hint of being

watered down. This makes Corona look like tap water.”

Talking about water, did you know that for every litre of beer most breweries need about six to eight litres of water? For that, it is interesting to read a recent statement made by Anheuser-Busch InBev, the world's largest beer maker headquartered in Brussels Belgium. In light of a 'Better World' commitment, it is trying to reduce water consumption during the brewing process. They target to use only 3.5 hectoliters of water for each hectoliter of beer by the end of 2012. That's a huge reduction, fine as long as the quality of the beer does not suffer because of it. One thing I noticed since Heineken has taken over FEMSA; my favorite Dos Equis amber is now finally for sale in Baja, California. Thanks *Ome Tochtli*.



Ullage and Spillage

BY J. RANDOM

Sometimes a beerhound just has to be just plain lucky. Fortunately I do seem to have a nose for brewpubs. On one occasion, years ago, I had a couple of hours to kill in Atlanta airport between flights and started wandering around just to stretch my legs. Anybody that has been there knows what a big sprawling place Atlanta airport is, but looking at a map after the fact, I appear to have made a beeline direct to the Sweetwater Draft House and Grill, which I honestly did not know was there.

More recently on a trip to New Zealand, I thought I knew exactly what I was doing when I booked one night at the Shakespeare Inn and Brewpub to await the direct Auckland –Vancouver flight. I had dropped in once many years earlier to find a small range of fairly bland home brews, but I was hoping

the beer selection might have evolved, given my experiences in the rest of New Zealand. On this trip, in both Wellington and Queenstown I was able to find some very quaffable bitters, porters, English style IPAs, and American pale ales (citrusy IPAs), a big improvement over my last visit to the antipodes. The Northwester at Dux de Lux in Queenstown was a particularly good example of an APA. I figured the Shakespeare would also have upped its game. Not so much. While booking in, I noted a rather narrow range of tolerable Macs beers on the bar but no sign of anything brewed on premises. Oh no says the barman/reception clerk, we stopped brewing our own beer four months ago. That would have been about the time I booked my room.

I therefore count myself very fortunate to have taken the airport shuttle downtown. The shuttle had weaved a somewhat unlikely route in from the



Galbraith's Alehouse in Auckland was converted from a city library.

airport, but in doing so it did pass right by Galbraith's Alehouse (<http://www.alehouse.co.nz>). I was also lucky I was staring out of the window on the right hand side of the bus and not reading my book. 'Fine Cask Conditioned Ales' read the sign over the door. Problem solved. I dropped my suitcase in my room at the Shakespeare and set out to retrace the route of the airport shuttle. After about 20 minutes uphill walking, I decided to do the sensible thing and ask directions. I know it contravenes the unwritten code all men sign at birth, but I was thirsty dammit.

Not too many people around on the freeway overpass but, just then, storming up the hill comes this bloke who also looks like he might be in serious need of a beer. "Am I on the right road for Galbraith's alehouse?" says I. "Follow me," says he. "If you can keep up." Turns out I was on the right road and turns out Ian is a regular at Galbraith's. I told him my story and he told me I had a lucky escape. The Shakespeare was still brewing New Zealand style lagers up to the day it shut down its brewery. At Galbraith's I was in for a real treat. Would you believe an ordinary bitter, a best bitter, an extra special bitter, an English style IPA and a porter all cask-conditioned, and all served via handpump on the cool end of cellar temperature. The bangers and mash was pretty good too. Converted from a city branch library building, the whole place has an authentic Victorian feel to it, right down to the impressive bar. Behind the 25 ft bar that evening, three barmaids and one barman worked their hearts out pouring beers for a crowd of regulars, an influx of concertgoers and one very happy Canadian beer tourist.

Bob Hudson's bitter at 4% alcohol is a lovely session beer that you could happily drink all evening. However the dedicated beer tourist had to move up in flavour to Bellringers Best Bitter (4.5) followed by

Bitter and Twisted ESB (5.3%), Antipodean Pale Ale (5.0%) and Grafton Porter (5.0%).

The next day, I stopped by for a swift one at lunchtime and was lucky enough to find the brewer, Ian Ramsay, at work, surrounded by casks. All their beer is cask conditioned. Yes, all of it. Not only that but they have a program where they regularly bring in craft brewers that produce only keg beer to brew one-off cask beers with them: Galbraith's Great Brewer Cask Ale Series. Ian, a Kiwi, was doing his O.E. in the UK in the 70s and was inspired by the resurgence of real ale and the CAMRA movement.



Ian Ramsay, Galbraith Brewing Co Ltd's brewer, with his mash tun and fermenter.

The owner and original brewer, Keith Galbraith, was similarly inspired on a visit to the UK and learned brewing at the Larkin brewery in Tunbridge Wells in the 1980s. In the complete absence of an organization like CAMRA, they are, together, leading the charge to expand cask ale availability in New Zealand.



So often it seems the spread of culture is not about the mass movement of people, but the movement an idea resulting from international travel by a few individuals. Contrast that with an organization that keeps doing the same thing and fails to evolve. Like the Shakespeare brewpub, it becomes extinct. Returning to my room at the Shakespeare that night, I walked by four people in an otherwise empty bar.

Left: A barmaid pulls on one of six hand pumps adorning the bar.

Calendar

- 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 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 (Vancouver)
 and camra.ca (Victoria) to renew online.

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

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