



WHAT'S BREWING

THE MAGAZINE OF THE CAMPAIGN FOR REAL ALE BRITISH COLUMBIA VOL. 21 No.5 SEPT - OCT 2011

BC CRAFT BEER MONTH

The official launch of BC Craft Beer Month will take place Oct. 1. There's an event lined up, but not quite finalized. If you've 'liked' the BCCBM on Facebook, you'll get an alert when it's a go and anyone in the vicinity is welcome to attend.

We'd also like to invite you all to come see the website, particularly the events section and what's already listed. As we move closer to the launch we hope to populate the calendar with many, many more craft beer events.

In addition, BCCBM is in the process of being registered as a B.C. society, so that it has official standing and can be built upon to make Craft Beer Month an annual success.

Restaurants, pubs and brewers don't need any more work to do—especially smaller brewers at this time of year—so this is not a make-work project. While it will be nice to see some special events above and beyond what normally goes on, the month is about letting everyone know that we



have great craft beer in this province. There are outstanding selections available on draught and in bottle to take home at pubs, restaurants, and retail outlets throughout the province. We already have weekly and monthly food and beer related events and real ale casks at many drinking establishments.

BCCBM is NOT Vancouver Craft Beer Week, nor the Great Canadian Beer Festival, nor a CAMRA event. It is simply a time for celebrating B.C Craft Beers coordinated by people who are driven by a love and passion of good craft beer ... and proud of our provincial breweries.

We are hoping that BC Craft Beer Month will be a month when our craft brewers can sit back for a bit and enjoy what they produce, and see that their beer is much-loved and well-awarded not just in B.C., but across Canada and North America. With that in mind, we are asking to hear what things you already have planned anyway. B.C.'s thousands of craft beer lovers will receive automatic notices via Facebook and Twitter, so let us know your plans ... we'll get the word out.

Contact us or check us out!

info@craftbeermonth.ca §

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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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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

Ah, September - October, the behemoth 18-page issue. Lots of non-members read this issue so we have a broader selection of interest than usual. Something for the travellers, something for the scientists, something for the politicians and of course, lots for the beer lover.

Publication date is nominally September 1st for us, and today is the official revamp of the BC Craft Beer Month web page. Pay it a visit www.craftbeermonth.ca and be sure to 'like' it on Facebook.

GCBF will begin about a week from publication and many of our members will be volunteer staffing as usual. It is in its 19th year and is now old enough to drink in British Columbia. See you there!

Phil Atkinson



The Other Things Used in Wine and Beer Making

BY LAURA KOTLER

I submit this article in the hope that it will prompt others more knowledgeable than I to contribute an article with explanations and information – perhaps some of our local brewers or home brewers or someone who knows a lot about beer-making.

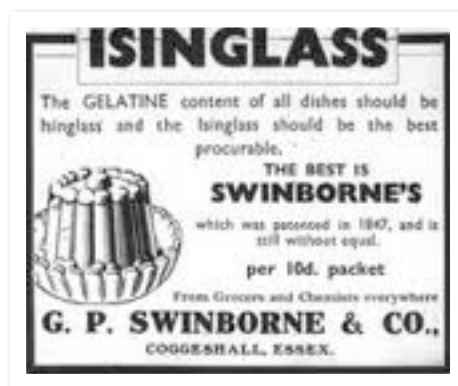
We appreciators of craft beer know about the four ingredients – malted barley, hops, water and yeast – and the other grains sometimes used, such as wheat and rye. But how many of us are aware of the other substances used in the production of beer and wine? I'm not talking about fruit, spices, coffee beans and such things that are added to change the taste of a beer. Rather, I mean the products used during the beer-making process to produce a different look in the beverage or for preservation or some other reason.

My “research” has been limited to Wikipedia, BrewingInformation.com, websites of breweries and wineries, questions to some brewers and a few articles. My personal motivation for learning more about beer components is to find out which beers are organic, unfiltered and vegan, but I have heard of many substances commonly used in beer-making, and I'd like to know more about why and how they are used. So this article contains basic information and some questions, and I look forward to learning more from other contributors. To be clear, I do not limit myself to drinking only vegan beer! But I do go out of my way to support brewers of vegan and organic beer.

I understand that it is difficult for wine and beer to be certifiably vegan, since the growing of grapes, grains and hops may employ fish fertilizers, bone meal or

manure, any of which may be used one season and not another. Also, wineries may buy grapes from other suppliers, and they can't guarantee how they were grown.

I have come across a few vegan breweries in my travels, such as Green Man and Founders in New Zealand and Eel River in California. Rogue Ales in Oregon uses no finings in its bottles and regular kegs but does use isinglass for its cask-conditioned firkins. There may be many other brewers who produce vegan beer but don't advertise the fact. In an online article at bellaonline.com, I found a short list of craft breweries that produce vegan beer. The article says that most Belgian beers are vegan; lagers are pasteurized and pass through chill filters, so they are not usually treated with isinglass; some breweries may still use isinglass on selected batches that are too hazy for the style; and many gluten-free beers are vegan-friendly.



Fining, Clarifying, Filtering, Finishing agents

Do we need preservatives, additives, finishers, clarifiers...? When and why?

Unfined, unfiltered

Are fining and filtering really necessary? I don't mind the look of cloudy beer, but maybe the majority of drinkers do.

I haven't canvassed all our local brewers, but when CAMRA-Victoria was recently hosted by Driftwood Brewery, Kevin Hearsom told me that White Bark is

their only vegan beer, unfiltered, so it remains cloudy. They also use carrageen. And gelatin, which of course doesn't stay in the beer; it attracts the yeast particles, then gravity causes settling, "so it's not an ingredient, really, but used in the process." They don't use isinglass. He says they clarify beers because the consuming public expects clear beer.

If clear beer is desired, why not use "time and gravity" to clarify it? That's what, for example, Founders Brewery in Nelson, New Zealand, does when producing its vegan, organic, kosher beers.

Filtering

BrewingInformation.com says the filtering of beer leaves it prone to oxidation, and due to beer's relatively high amount of residual sugar, it is prone to foaming when excessively handled. So any filtering



method needs to ensure the beer is not excessively exposed to the air and is not splashed or forced.

Wikipedia says filtration of beer deliberately cleans it of significant contact with yeast. "The process of filtering removes carbonation so that the beer requires force carbonation. Mechanical filtering and pasteurization of bottled beer started at the end of the 19th century. Beer in which yeast is no longer in

suspension is known as bright beer. Beers may also become 'bright' by waiting for the yeast to drop of its own accord, by clearing with finings or by draining the beer off the yeast.

"When beer is left unfiltered, the yeast that fermented the wort and turned the sugar in the barley into alcohol, remains in suspension in the liquid. The yeast that remains suspended in the beer creates a cloudy appearance and can have a yeasty flavour."

Wine may be filtered to remove impurities. A wine can be filtered and not clarified, or clarified and not filtered.

Is cold-filtering somehow better, or is that term just more specific about the usual method of filtering?

Fining or Clarifying

Both the clarifying agents and the removed proteins coagulate on the bottom of the wine tank or barrel. They are then removed through either a settling process or a cellulose fibre filter. The clarifier will not appear on an ingredient list, since it is removed from the final product.

To paraphrase Wikipedia: "Finings are usually added at or near the end of the brewing of wine, beer and non-alcoholic juice in order to remove organic compounds (protein solids) to either improve clarity or adjust flavour or aroma. The spent finings are usually discarded from the beverage along with the target compounds that they capture, although trace amounts may remain in the finished product.

"Historically, various substances such as egg whites, blood, milk and Irish moss have been used as finings. These are still used by some producers, but more modern substances have also been introduced and are more widely used, including isinglass, bentonite, gelatin, casein, carrageenan, alginate, diatomaceous earth, pectinase, pectolase, PVPP (Polyclar), kieselsol

(colloidal silica), copper sulfate, dried albumen, hydrated yeast and activated carbon.

“Unfortunately, healthful antioxidant flavonoids are removed by some finings.”

“Isinglass is a substance obtained from the dried swim bladders of fish. It is a form of collagen used mainly for the clarification of wine and beer. It can also be cooked into a paste for specialized gluing purposes. Isinglass was originally made exclusively from sturgeon, especially Beluga sturgeon, but a cheaper version from cod is now common, especially in British cask ales.”

Isinglass is used to fine selected white wine. Germany introduced this method and still uses it. Some American wineries use isinglass to clarify white wine or chardonnay, but carbon or bentonite is more commonly used for white wine.

Bentonite clay is used in the making of many things: cement, adhesives, ceramics, kitty litter, pyrotechnics, sand-castle sand, laxatives, topical medications and more. Bentonite is the most popular fining agent for white wine. Two to three pounds of bentonite clarifies



1,000 gallons of wine. Wikipedia says, about bentonite in wine-making (it's also used in beer-making): “Bentonite also has the interesting property of adsorbing relatively large amounts of protein molecules from aqueous solutions [adsorption is the

adhesion of a liquid or gas on the surface of a solid material, forming a thin film on the surface].

Therefore, it is uniquely useful in the process of winemaking, where it is used to remove excessive amounts of protein from white wines. Were it not for this use of bentonite, many or most white wines would precipitate undesirable flocculent clouds or hazes upon exposure to warmer temperatures, as these proteins denature.”

As an aside, when I looked up “adsorption,” I saw this warning about “beer stone”: “Beer stone is a buildup that forms when oxalate, proteins and calcium or magnesium salts from the grains and water in the beer brewing process precipitate and form scale on kegs, barrels and tap lines. The minerals adsorb to the surface of the container first, driven by charge attractions. Proteins are often coordinated to these minerals in the solution and can bind with them to the surface. In other cases proteins also adsorb to the minerals on the surface, making deposits difficult to remove, as well as providing a surface that can easily harbor microorganisms. If built-up beer stone inside tap lines flakes off, it can negatively affect the quality of the finished product by making beer hazy and contributing ‘off’ flavors. It is also harmful from a nutritional standpoint: oxalates can decrease absorption of calcium in the body, in addition to increasing risk of kidney stone formation.” (!)

Silicon dioxide or silica is used in making glass windows, beverage bottles, ceramics, cosmetics and also in fining wine and juice. Last summer I asked Mt. Shasta Brewing's brewer about fining, and he said he won't filter his beers, because he wants them “live.” He made the decision between a chemical and a fish product (isinglass) and chose the chemical: silicon dioxide.

Gelatin is an animal protein derived from the skin and connective tissue of pigs and cows. It pulls suspended

material out of wine. Less expensive wines may use this. One ounce of gelatin can clarify 1,000 gallons of wine. Gelatin may also be used in addition to another fining agent and is removed after the clarification process.

Carrageenan, the polysaccharide extracted from Irish moss, a red algae, is a vegetarian alternative to gelatin and widely used in the food and other industries as a thickening, gelling and stabilizing agent.



Egg whites from chicken eggs are used for red wine clarification and are removed before the wine is bottled. Two or three egg whites can clarify a 55-gallon barrel of wine. Egg whites generally clarify more expensive wines or French wines which are expected to age. Large producers of wine in North America usually do not use egg whites as a fining agent; they may use potassium caseinate as a substitute. Whole milk and casein (proteins commonly found in mammalian milk) are used in some red wines.

I read that Italian wine may be fined with eggs, milk or blood, but the use of blood of large mammals is forbidden in wine from the US and France. I don't know about other countries' rules.

Apparently, some companies may mark a bottle of wine "unfined" as a marketing technique, but since no one scrutinizes the wine producers to verify these claims, it may not be true.

Kosher wines may be more likely to avoid the use of animal-based clarifying agents, but not all do so.

Contacting a particular wine company or brewery is the best way to discover which fining agent they use.

Finishing agents

A finishing agent adds a "final touch" to the quality and clarity of the wine or beer without making any radical change in its flavour.

Crystals – Last summer in Mt. Shasta I was introduced to delicious organic wines made by Vinfuzion, which are finished over "soul-soothing" crystals and gemstones. And Mt. Shasta Brewing/Weed Ales produce Lemurian Lager, which uses "a blend of noble hops infused with crystal to create a brew even 5th dimensional beings could enjoy"!

Glycerol monostearate may be used to create a foam or head on the finished beer. This emulsifier is a glycerol ester of stearic acid. Stearic acid is usually prepared from animal fat but can also be obtained by hydrogenation of some unsaturated vegetable oils.

Additives – Sulphites, sodium nitrate

Are sulphites used in beer-making as well as wine-making?

Some wineries consciously avoid sulphites. The website of organic Frey Vineyards in Redwood Valley, California, says: "Synthetic sulfites added to wine are used as a mild antioxidant preservative and stabilizer. They can be added at the crusher when the fruit enters the production stream and after primary alcoholic fermentation. Final levels are adjusted before bottling.

"Due to the reactive nature of free sulfites, most join with other substances in the wine, becoming 'bound' sulfites. Once bound, sulfites can't be tasted or smelled, except at high levels. Any added sulfite that does not react with the wine remains 'free.' It is these

free, reactive molecules that can be smelled and tasted and react with sinus tissues to cause a sulfite reaction.”

Pasteurization

Do any B.C. craft brewers pasteurize their beer?

Please [help with your input](#) on these substances and processes. Surely I'm not the only one who's interested. §

Thanks to Wikipedia, BrewingInformation.com, assorted brewers and these articles:

“Beer and the Vegan Diet,” Carolyn Smagalski, 2001, at <http://www.bellaonline.com/articles/art51550.asp>

“Vegan-Friendly BC Wines,” David Harvey, *Victoria Vegan*, Fall 2008, FriendsofAnimals.org

“Why is Wine so Fined?” Caroline Pyevich, *Vegetarian Journal*, January 1997



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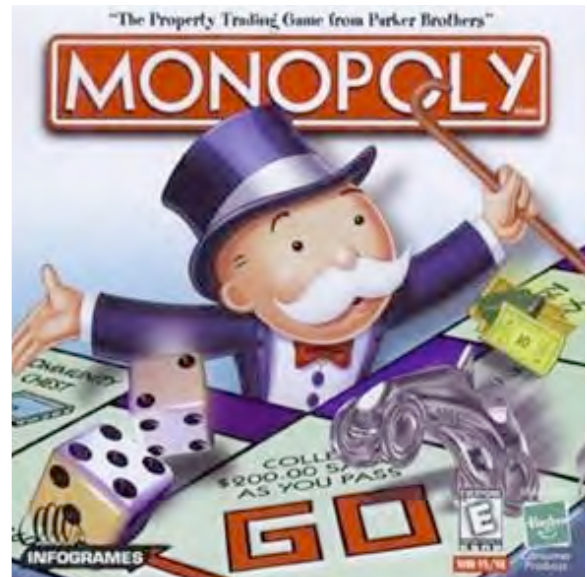
BY DAN LETT

Recently, I asked about CAMRA's role in campaigning for a better deal for drinkers, brewers and retailers alike. It seems there are enough of you who are interested to inspire me to go forward and see what we can do. For those of you who don't know what the problem is, I'll briefly put it in my own words.

Government owned and operated British Columbia Liquor Distribution Branch is a 'bottleneck' that puts unnecessary financial, regulatory and emotional stress on our region's producers and private retailers. The power to decide what private stores may stock and what producers are permitted to sell falls in the hands of a very small, virtually unaccountable group of people who have full discretion in their decisions. As a result, producers are under severe pressure not to do anything to upset a body that has the power to ruin their business on a whim. Retailers and producers are also put under financial strain because they are obliged to pay the BC LDB—a competitor—in order to conduct business. Needless to say, various LDB rules force producers to surrender large sums of their operating funds.

I decided to do this because I have spoken with several B.C. producers/retailers recently who have expressed considerable distress about the current state of affairs, but more importantly, have indicated that they are in fear of damaging their businesses by speaking out—something they believe has happened to others in the past. This is unacceptable.

Please understand, my concerns are NOT the retail price of alcohol (which is fairly high in BC). I am interested in organizing some sort of campaign to bring relief to the producers, retailers and workers; and to increase the choice for consumers (I also see no reason why prices should be SO high for certain craft beer products). This may or may not involve a challenge to the existence of the BC LDB itself. I am still doing my research to decide the best way to proceed.



Again, I will appeal to anyone who has already looked into these issues to come forward and speak with me. I'm becoming quite familiar with the issues, but I could always use schooling. I've already contacted the BC Chamber of Commerce, two lawyers who have already looked into this, and producers/retailers/industry folk across BC and Alberta.

Thanks for your attention. Everyone who has already indicated an interest has been added to a mailing list, and I will direct more detailed developments only to those people. I encourage you to [drop me an email](mailto:dan@camra.ca) and lend some support if you agree that this problems needs tackling, our mission statement suggests that many of you probably do: (<http://camra.ca/about-2/>) §



Food & Beer Pairing

Wheat Beers

BY IAN LLOYD

As summer goes, so does the wheat beer. It's true that nothing refreshes the palate, and soul, better than a wheat beer on a hot summer day. Let us hope for a few more days of sunshine and explore food pairing options with the many styles of wheat beer.

'Hefe' does not refer to a beer that is hefty or heavy; it is the German word for 'yeast'. Match this with 'weizen', the German word for wheat, and you get

'hefeweizen', or wheat beer with added yeast. There are so many delicious examples of this beer style; both local and imported. There is no wrong food pairing for wheat beers. They can be enjoyed with every meal, even breakfast if you wish to indulge. Perhaps the best option is all things involving eggs. The ample carbonation and light acidity can cleanse the palate after a hearty mouthful of eggs Benedict. Perhaps a goat cheese, tomato and onion omelette will hit the spot.

Weissbiers are also a great starter drinks suitable for breads and salads. Wheat beers and focaccia bread are a match made in heaven. The coarse salt on the bread is nicely balanced by the sweetness of wheat beers. If you top your bread with olives and rosemary, it just gets better and better. But why stop there: dip it in sweet balsamic vinegar and olive oil. It is no wonder why they serve big, salty pretzels at Oktoberfest.

To get more greens in your diet, why not serve your weissbier with a salad. These beers will not overwhelm a light salad. In fact, a spicy arugula salad with olives, goat cheese and a raspberry vinaigrette would work wonderfully. The oily olives and tart raspberries would blend well with the sweet wheat and slight acidity.

Once we cross the border into Belgium, the wheat beer changes slightly. We are now in the home of the Belgian witbier (white beer). These beers are similar to their German counterparts, but they often have added spices. The most common additions include orange peel, coriander, pepper or chamomile. While these flavours are rarely overwhelming, they do add a nice complexity to the flavour.

Witbiers can be paired with the same options as weissbiers. Another food arena where these beers stand out is with seafood. Lighter fish, lobster or shrimp are the perfect match. The fattiness, slight saltiness and citrus fruit accompaniment are a nicely balanced by the witbier's sweetness and effervescence. Actually, any light dish with an orange sauce would do nicely with a big glass of this lighter beer. For an unexpected pairing, try it with sushi. The spicy wasabi, salty soya sauce and spicy ginger should all be equally calmed by this Belgian delight. Normally I don't highlight one beer over another, but I shall make an exception. In

Victoria, Swans Tessier's witbier is, the best example of this style I have ever tasted. In my opinion it is better than Hoegaarden, Granville Island and Estrella Damm Inedit.

Soak up those last rays of summer and savour a refreshing beer. There is no need to look overseas to find a great wheat beer. Check your local haunts for great options made closer to home. §

Oysters and stout

Ingredients

1. Three pints of stout
2. Six oysters

Method

1. Don't open oysters until you want to serve them.
2. When you are ready, wrap one of your hands in a tea towel and hold the oyster in it, with the flat shell facing up. Push the oyster knife into the hinge (at the narrowest end) and, using some force, wiggle the blade until the hinge gives and you can slide the blade between the shells. Lift the top shell up with the blade and sever the ligament attaching the oyster to the top shell. Remove the top shell. Keep the bottom shell upright, to avoid losing any of the juices. Slide the blade beneath the oyster to loosen it from the shell and pick out any little bits of shell from the juices.



3. Serve with a glass of rich, full-bodied stout from one of our great British Columbia craft brewers.

Chef's tip

Oysters are fantastic served raw with a squeeze of fresh lemon juice and a grind or two of the black pepper mill. A dash of Tabasco adds a kick, or you could try a drizzle of red wine vinegar. §

Out and About with Scottie

Summer 2011



Canada Cup of Beer July 9, 1-7 pm

CAMRA BC was again at this event. We've covered this festival on these pages a few times over the years. Of course, always outside at Thunderbird Stadium.

First and foremost, I found out Colin Jack passed a while ago, which I didn't know. He was the face of the Canada Cup of Beer over the years. He was a good guy. I knew him and he meant it—all about beer—he brought it to Vancouver. His outfit Just Here for the Beer always focused on beer. Miss ya Colin.

The event was switched just days before it was to happen from Thunderbird Stadium. In years past, we'd be outside, strolling with real beers, import beers, a summer festival in blazing sun and shade of the beer tents, with lots of young folks—the new beer buyers. These were fun past memories.

This year it was the government licence issue with them ... long story ... now being held inside the show room of the Edgewater Casino on Pacific Blvd. on what I refer to from my Vancouver past as the old Expo Grounds and such. The festival was down to one day, Saturday, July 9 from 1-7. Indoors.

It was glorious outside and I was there early from the Island and saw the volunteers go at setting it up. My hope had been, as at all festivals, to arrive early and get in the visits and conversations before everything gets going. When I arrived at the service gate the attendant didn't even know about a beer fest just an hour and 20 minutes away ... so take it from there. Needless to say these things will happen when a long-established event has to change everything at a moment's notice.

The showroom theatre was just that, with steep theatre rows seating, dark inside, at the rear end of the casino. Once they opened up for business, people started to filter in shuttled through the casino. They put a brave face on a crushing situation as far as a summer beer festival is concerned. With the weather outside glorious that day (one of the best to date) the last minute changes, and the room with no real standing space, as well as many other factors ... the vibe was all different from an outside event.

So the brewery list was way, way smaller than you would see if the event were being held outside. A few breweries were having their beer poured by new-to-the-scene Just-Here-for-the-Beer volunteers with no one from many of the usual breweries present—just their product. One chap says to me “I know absolutely nothing about beer” as I asked him where the craft beer he was pouring was from. I just let it go, and only so

many breweries could squeeze in anyway. The floor space was totally used up. You had to have compassion. This was a last minute, best you can do shot.

Now the good part—breweries attending with reps:

OK Spring, Whistler, Howe Sound, Red Truck, Lighthouse, so some quality beer to be had. There were other two other not-CAMRA-interesting beers on offer. Enough on that.

I estimated at 5:30 there was 350 folk in the room. There was no getting away from the fact the crowd was young and into social media with many rookie beer kids just looking to see where it takes them. Food was pretzels and sliders up in the upper mezzanine. Simplistic: a volunteer with a napkin and dispensing tool.

Tokens were \$1.25 with a festival taster glass. Cost \$20 in advance, \$25 at door.

From what I saw almost all the attendees were well behaved, although some were heading off the deep end a little later. Groups or tribes of bravado laden, fuelled by beer, young men that CAMRA sees from time to time at events were ramping up the din in the room. Tribal in nature. It's hard to say what percentage of the crowd was looking for the real beer experience, but some good questions were overheard being asked. As we know events take on their own direction so the level was getting pumped up.

It was more beer party mode in a nutshell. Fuelled by youthful exuberance and lots of enthusiasm. I had a great time ... saw old Vancouver connections and took in the feeling and flow of the beer event in motion. So good luck with the event in the future. I know you guys did what you could and your heart was to help bring beer to the forefront in Vancouver.

19th Annual Galiano Wine Festival Aug 13

CAMRA likes to see what goes on a little further out. You don't have to go too many miles to be out of the mainstream world. We have some great sister wineries and ciderworks which do local events with beer. A sunny day was in store for this one.

Out on the grounds each participant had their own wooden booth (seen lots of Lions events over the years) well marked. The field and grounds were spiffed right up. Organizers were helpful and cheerful.



A Lions pancake breakfast, set for 9 a.m. did a roaring trade; (for charity picking wine fest day ... very smart) home-cooked at the Lions Hall at the field, the site of the event. Have you been to these rural events? They have a flavour of their own. Met the resident locals over country breakfast and talked about the beer scene, what the expectations are on the island for choice and such. Sleepy in the winter, do your own taste thing at home.

Local stores carry a good selection of good beer.

Also on the same site was the Saturday market with a variety of Galiano products from baking, soap, crafts, veggies, the local flavour. Galiano coffee is especially good. Live entertainment rounded out the morning.

The event 1- 4 pm saw festival women volunteers offering food throughout. Pleasant cheerful. Lots of the volunteer men were working hard as well.

Many local craft wineries were on hand, as well as Howe Sound brewery, and of course Sea Cider.

Attendees were a mix in demography but lots of youth to 30s group keeping the social media aspect alive and in sharp focus. Many folk do walk onto ferries to get to it, with convenient ferries to both sides. The ferry to Schwartz Bay was in good spirits coming back. Happy upbeat event, put on by Galiano Health Care Society. A salute to the organizers for the good vibes all round.

Craig Street Brewing Duncan Aug 19

What's Brewing specifically stopped in for a quick visit to catch up and show our support and enjoyed a calamari and jalapenos at the bar matched with a pint of the lager. Very crisp and clean. Brewer Chris Gress had a buckwheat honey and roasted black cherry on the go ... lovely colour and taste. I'd already ordered the lager, but had I tasted the buckwheat honey first it would have been that. Great spot if you're into good beer and food. Check out their website www.craigstreet.ca for all the beers they have done to date. Lots of local history in their brew names and they do a very good job.

Beer is available in take away growlers, so if you're passing through stop in, enjoy the ambience and take home some fresh crafted real beer brewed in Duncan. If you live in the Cowichan Valley ... lucky you with such a great spot to visit.

Longwood Brew Pub Nanaimo Aug 23

As I walked in Harley—brewer, was brewing and Barry—owner (and competitive pool player extraordinaire) was just finishing off his lunch hour pool sessions with his mates.

Barry and I had a chance to catch up on the overall beer scene. What's happening, what might happen, what could happen and so on. It's social media before devices, quick short stories. We go back three decades so there's never any shortage of topics. A good list of



Barry Laddell: Owner of Longwood Brew Pub

real beers were on tap and the place was humming with sound of the lunch crowd. Beer is available to take away; and if you like real ale in Nanaimo or anywhere close, get over there and grab a pint.

<http://www.longwoodbrewpub.com/>

Cumberland B.C. July

I hadn't been to Cumberland for quite a few years, so what a fantastic surprise that the town has turned hip ... remaking and transforming itself to a young person's place. Old buildings getting restored and new businesses dotting main street. Respect is still in place for its historical past as well.

I checked out the local, the Waverly Hotel with a history going back 120 years and serving beer since the 1920s. I wonder where they got their beer in the twenties? What a trip walking through this historic premise, checking the artifacts and photos. To my huge, huge surprise a number of craft beers were to be had. Fabulous top off to a reviving small town on the Island. <http://waverleyhotel.ca/>

In all my travelling about I hear good CAMRA friend Mike Timchuck is residing in Cumberland. Mike

owned Wild Rose in Calgary and I've known him, same as Barry in Nanaimo, three decades. Now does that mean a brewery could someday appear in Cumberland?



Spinnakers August

Dropped in to say hello ... everyone was in brewing. Tasted two fine lighter beers at the bar, Summer ale 3.9%, Discovery ale 3.8%, and to see Ian holding down his spot at the bar; it's what its about. Fresh, local, regular. Thanks to Tommy for the tasters of fresh crafted session beers.



Moon Under Water August

Dropped in for a hello, as I've been know to do, and had a very good chat with Mark, a customer, regular. He's always got clean growlers ready to take home full of fresh and local Moon beers (he is truly a local) and we always seem to run into each other at the bar. It was a good old chat about beer; lots about England and beer, and Ontario and beer as well. He talked of a Toronto chapter of CAMRA way back. Who knew? We talked of Bequia in Grenadines and Hairoun beer. Hooray, a good talk, in a good place for it. I had a good jar of Moon Bitter 3.8%. The crew all know me and that feels good. Beer friendly, check it out. Good work. §

The CAMRA Guide To London's Best Beer Pubs & Bars

By Des de Moor, published by CAMRA Books, St. Albans, UK, 2011 Soft cover, £12.99, 336 pages

REVIEW BY JOHN ROWLING

Planning a trip to London for the 2012 Olympics? Then this book is a must. Make sure that the hotel you book is within walking distance of one or more of any of the pubs in this book! The book is well illustrated with photos of many of the pubs, and plenty of maps and an excellent section on the 16 breweries of London. One great difference between this and the venerable Good Beer Guide is that the GBG only lists pubs that serve cask Real Ale. The 250 pubs listed in this book range from traditional through trendy city style bars to new world-class brewpubs. Also included is a section listing of UK brewers and beers from outside London and from the rest of the world. §



Ullage and Spillage

BY J. R A N D O M

Anybody else noticed that many of the really hoppy beers available these days have a distinct glow to them in low light? No, its not the fallout from the meltdown in Fukushima. There is a very good reason why a highly hopped IPA should fluoresce.

The first time I encountered fluorescent beer was as a student in 1977. I shared a flat with a bunch of other students and we brewed our own beer from malt extract, adjuncts and whole hops. It was not half bad and, most importantly for impecunious students, it was strong and cheap. One of our compatriots moved out and the guy that moved in did not like the style of extra special bitter we were

brewing. He decided to brew his own lager, starting from a kit (hopped malt extract) but with “extra oomph” as he put it. He got the idea for his “extra oomph” from watching us add enough hops to an unhopped malt extract for a hoppy ESB, resulting in a ridiculous hop rate for his low gravity lager. What is more, he decided he

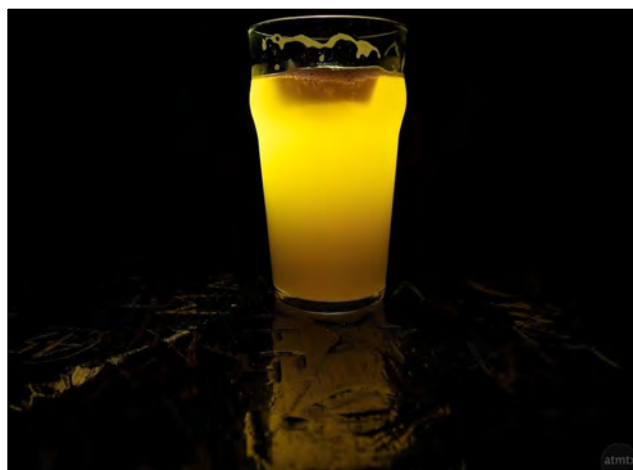
wanted his lager to be highly carbonated like the stuff in the pubs so he added extra priming sugar to his bottles. Unfortunately, our beer maturation and storage location was a cupboard under the stairs, cooler than the rest of the flat but nowhere near lager maturation or storage temperatures. The result was a collection of fluorescent green imperial pale

lager bombs. It looked worse than beer with green food colouring on St Patrick’s day. It looked like the green dye cavers use to trace the route of underground streams. It was the green of skinhead socks (for those of you over 50). In short, it was the nastiest looking beer you have ever seen.

It might have been OK if the beer had been tolerably drinkable. We might have been able to help him drink it faster. It might have been OK if the bottles had not been over-primed. He might have been able to get through them faster on his own. As it was, lubricated by our ESB, we just rolled around on the floor laughing our heads off, the night the lager bombs started exploding. Our new flat-mate was frantically opening bottles which promptly foamed all over the kitchen floor leaving about 5% of each bottle full of yeasty over-hopped lager. Every time there was another blam from under the stairs, we laughed even harder. Our sides were aching so much we probably could not have drunk any more anyway.

The second time I noticed this fluorescence phenomenon was at the Portland Brewmaster’s festival in 2005 where I sampled a number of North West IPAs on the lighter end of the colour scale. Some brewers down there take the word “pale” a little too literally. Although our BC brewers mostly produce IPAs closer to my idea of pale ale, I am now seeing a touch of that glow in some of the hoppier local IPAs, particularly those that have been dry hopped in the storage tank and/or in the cask. I suspect that glow comes from the absorption of wavelengths we can’t see and the emission of wavelengths that we can see. Turns out you can determine the alpha acid content of beer by measuring its fluorescence at wavelengths close to the





<http://www.atmtxphoto.com>

ultra-violet end of the spectrum (US Patent 5716850). Now if only I had a Swiss Army knife with the UV-Vis spectrometer attachment, I would know how hoppy my beer was going to be before I supped it.

So don't worry about radiation in your beer. Worry about the self cooking salmon you are drinking it with.

Cheers. §



Matt Phillips: Brewmaster in the true sense of the word

Phillips: 10 Years and Counting

BY JOHN ROWLING

When Matt was 27 years old, he decided the time had come to start his own brewery.

To celebrate the 10th Anniversary the team came up with Phillips 10, a remarkable Imperial IPA. It was available in a 3 litre champagne bottle with silkscreen label featuring a tongue in cheek history of the brewery. Even though they sold for \$50 each, all 500 sold out within two days.

In the beginning all he had was his talent, but no money. Every bank in town turned him down for a loan, but they did give him credit cards, which he maxed out and bought himself some old brewing equipment. Et voila!

With Matt Phillips at the helm the future is sure to be interesting. §



Calendar

- Details on Vancouver area events at <http://camravancouver.ca/events/>
- 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 _____
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Check:
☐ Renewing
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Please mail this form and payment to:



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Visit camravancouver.ca (Vancouver)
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CAMRA Victoria: <http://www.camra.ca>

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