



WHAT'S BREWING

The Magazine of the Campaign for Real Ale British Columbia

Volume 23 No. 2

March - April 2013

MEET THE 2013 B.C. EXECUTIVE!

Following the AGM in January, the 2013 CAMRA BC Executive has been formed and is raring to go!

Please welcome new president Rick Green. Many of you will remember Rick was president of the Vancouver branch and did a great job building up membership in the Lower Mainland. Rick was also chair of the British Columbia Craft Brewers Association and has successfully run his own business for a number of years. He's a well seasoned veteran of CAMRA BC and we're confident he'll do a great job for CAMRA BC.

It's also wonderful to have continuity through Maureen and Mark Blaseckie who return as Vice-president and Secretary-Treasurer respectively. Their experience is much

valued and an asset to us all.

The very capable Monica Frost stays onboard as Communications director ensuring the sterling work she has performed over the past year continues. Monica has been largely responsible for bringing the communications function up to date and tackling the tough job of making members aware of which part of the organization is responsible for what.

President - Rick Green

Vice-president - Maureen Blaseckie

Secretary-Treasurer - Mark Blaseckie

Communications director - Monica Frost

Director at large - Julie Lavoie

Director at large - Warren Boyer

Fraser Valley branch president Dan Therien

Vancouver branch president Adam Chatburn

Victoria branch president Glen Stusek

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Ace homebrewer and long-time CAMRA member Warren Boyer is back as a director at large, and is this year joined by Julie Lavoie who has done a great job doing communications for the Victoria branch. Julie is a familiar face (voice?) among the discussion groups as she ferrets out and publicizes craft beer related events in and around the capitol.

Bringing up the rear, as it were, are all the president's men, Glen Stusek returning in triumph from Victoria, Adam Chatburn representing the Vancouver branch and Dan Therien representing Fraser Valley branch.

Welcome one and all, and thank you for taking on what can be a very tough job. If members have questions, ideas, comments positive and negative, they are more than welcome at exec@camrabc.ca §

Campaign for Real Ale British Columbia

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CAMRA BC

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

Welcome sweet Spring ... and the opening volleys of CAMRA BC's barrage of campaigns to take on the iniquitous beer-related liquor regulations in British Columbia.

Please make sure you add your name to the petition linked below to stop the tax on growlers.

Considering they are a government struggling for support, we sometimes wonder if the politicians are actually aware of what the autocratic BCLCB is up to on their behalf. §

Phil Atkinson

CAMRA BC Opposed to Misguided Growler Tax

Vancouver, BC – The Campaign for Real Ale Society of British Columbia has learned that on [April 13](#), the BC Liquor Distribution Board intends to raise by 30% the sales tax on beer sold by breweries directly to consumers via refillable bottles, known as growlers.

According to information obtained by Vancouver beer blogger, [Paddy Treavor](#), the LDB 'determined that Growlers, both the first fill and all refills, should be subject to the [higher] packaged beer mark-up rate because they are packaged for customer consumption off-site.'

"This appears to be a bureaucratic attempt to fit a square peg in a round hole," said Rick Green, president of CAMRA BC. "Rather than consider the unique nature of growlers, the LDB only seems to be able to treat beer as either draught or packaged."

Public use of growlers has grown in popularity recently because they are a more economical alternative to retail products, consumers can purchase the freshest craft beer available, and they significantly reduce waste from packaging.

Adam Chatburn, president of CAMRA BC - Vancouver branch said, "The fact that this tax targets smaller craft brewers who have invested heavily in growlers and growler filling equipment is particularly unfair. It's hypocritical for a government purporting to support green initiatives to punish consumers and small businesses for pursuing environmentally responsible behaviour."

CAMRA BC is strongly opposed to the LDB's misguided interpretation of growlers and has [begun to campaign](#) for the rescinding of this tax increase. §

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.

[16th Street Liquor Store](#)

[Academic Public House](#)

[Admiral Cafe-Bistroad](#)

[AFIC EXIM \(Canada\) Corp.](#)

[Alibi Room](#)

[Amberjack's Taphouse](#)

[Askims Beer & Wine Emporium](#)

[Barley's Homebrewing Supply](#)

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[Beers of British Columbia](#)

[Beer Thirst](#)

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[Big River Brew Pub](#)

[Billy Miner Pub & Ale House](#)

[Big Ridge Brewing](#)

[Bitter Tasting Room](#)

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[Dockside Brewing Co.](#)

[Draught WISE Draught Integrity](#)

[Technicians](#)

[Driftwood Brewery](#)

[East Side Craft House](#)

[Edible Vancouver Magazine](#)

[Ecolab](#)

[Epsilon Chemicals Ltd.](#)

[Extraordinary League](#)

Fernie Brewing

[Firefly Fine Wines & Ales](#)

[Fogg n Suds, Richmond](#)

Forage

[Four Mile Pub](#)

[Gorge Pointe Pub](#)

[Granville Island Brewing](#)

[Granville Room](#)

Green Table Network

[Greg Garner](#), Investors Group Financial Services

[Hastings Liquor Store](#)

Hobby Beers & Wines

[Hog Shack Cookhouse](#)

[Hop and Vine Taphouse and LRS](#)

Hops Connect

[Howe Sound Brewing](#)

[Hoyne Brewing](#)

[Island Brew Byou](#)

[Kingfishers Waterfront Bar & Grill](#)

Kitsilano Liquor Store

[Lamplighter Public House](#)

[Legacy Liquor Store](#)

[Libations Liquor Store \(Shaughnessy\)](#)

[Libations Liquor Store \(Dundarave\)](#)

Library Square Public House

[Lighthouse Brewing Co.](#)

[London Public House](#)

[Longwood Brewpub](#)

[Malone's Urban Drinkery](#)

[McClelland Premium Imports](#)

Merecroft Village Pub

[Merridale Ciderworks](#)

[Mission Springs Brewing Company](#)

[Mission Springs Beer & Wine store](#)

[Mt. Begbie Brewing](#)

Of Desks

O'Hare's

Original Joes Cambie

Parallel 49

[Pemberton Distillery Inc.](#)

[Phillips Brewing Co. Ltd.](#)

[Pumphouse](#)

[Raw Canvas](#)

[R&B Brewing Co.](#)

[Railway Club](#)

[Raven Pub](#)

Red Card Sports Bar

[Red Truck Beer](#)

[Rogue Kitchen & Wetbar](#)

[Russell Brewing Co.](#)

[Sea Cider Farm and Ciderhouse](#)

[Sharkey's Seafood Bar & Grille](#)

[Six Acres](#)

[Smileys Public House](#)

[St. Augustine's](#)

[Steamworks Brewery & Restaurant](#)

Steamworks Liquor Store

[Sticky Wicket](#)

[Storm Brewing Ltd.](#)

Sunset Grill Taphouse and Whiskey Bar

[Swans Hotel & Brew Pub](#)

Tangent Cafe

The Bimini Public House

The Butcher and Bullock

[The Calling Public House](#)

[The Cascade Room](#)

The Cove Club

[The Haebler Group](#)

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The New Oxford Public House

[The Office Liquor Store](#)

The Outpost Liquor Store

The Raven Public House

[The Whip Restaurant Gallery](#)

The Witch of Endor Liquor Store

Tiger Purification Systems Inc.

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Uli's Restaurant

Value on Liquor

VanBrewers

[Vancouver Craft Beer Week](#)

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Viti @ the Met

[Viti Wine & Lager](#)

[West Coast Brew Shop](#)

West Coast Liquor Company

[Whistler Brewing](#)

YVR Beer Tweet Up

CAMRA Welcomes Positive Changes for BC Craft Beer

Vancouver, BC – The Campaign for Real Ale Society of British Columbia welcomed the revisions to the province's liquor laws [announced by Minister Rich Coleman](#) on Feb 28, 2013. It is anticipated these changes will further boost the current boom in craft brewing that has given consumers significantly more locally-produced products to choose from.

B.C. wineries have been permitted tasting rooms, event areas, and even restaurants for some time. Now that breweries are allowed the same opportunity, this will make it easier for them to reach new customers and spur growth in craft beer tourism.

CAMRA BC hopes to see other privileges afforded wine, like Bring Your Own Bottle and the relaxing of inter-provincial trade restrictions, extended to craft beer.

“We also had concerns regarding the relaxing of tied-house regulations and submitted these to the government during the comment period,” said CAMRA BC president, Rick Green. “We are pleased to see that the revisions are measured and should help protect, if not improve, consumer choice.”

With a Canadian beer market significantly dominated by multinational industrial brewers, CAMRA BC is concerned that the simplifying of rules around how these companies can promote their products in bars and restaurants will result in greater anti-competitive activity.

CAMRA BC branches will be monitoring developments to ensure that small breweries are not locked out of hospitality establishments or unfairly denied prime product placement in stores. §

Bring in the Spring with a
membership to CAMRA BC



Out and About with Scottie ... Parksville Untapped

Tigh Na Mara Resort, Parksville, Feb 21 was the venue for another fabulous beer event on the Mid-Island. Cost of \$49 allowed some 300 attendees to taste some of the finest hand crafted beer, ciders and local foods in a hospitable and civilized atmosphere. Chefs appear in fine white linen outfits and service is silver and well presented.

Each year the event alternates between Tigh Na Mara and The Beach Club Resort. Two high end properties on Parksville's world class waterfront. What can be more pleasing for this type of soiree? What's Brewing has reported this event for the last three years as one of the best we cover. We cover many events.

Breweries and cideries attending with reps, owners and staff include Cannery, Driftwood, Howe Sound, Lighthouse, Longwood, Merridale, Phillips, Sea Cider, Vancouver Island, Wolf, Stanley Park, Tree, Moon Under Water, Spinnakers, Long Tree, Whistler, Granville Island, and OK Springs. With these fine companies you are seeing a strong representation of part of our fine industry. This is about half of our brewers selling in the marketplace, give or take. There can be no doubt that B.C. is the cream of the crop in North America in craft brewing and fermenting. Well, it's how many of us feel, but we don't mean in any way to detract from all the other regions brewing, crafting and selling fresh and local in Canada. Let's call it pride. We all want the best of the best for our respective regions making our country a force to be recognized worldwide.

Beers and ciders were well paired with chef selections of choice foods that compliment and enhance each other. Great thought is given to every detail. The food

was delicious, enticing and varied. All artisan and presented by knowledgeable chefs, and presenters proud of their craft and creations.

Fine food vendors include Tigh Na Mara itself, the host, Beach Club Resort, Gordon Food Service, Rod and Gun Pub, and Longwood Brewpub—all representing very fresh and local foods. All these establishments are in the community and offer the finest of locally prepared foods for this event.



Entertainment was a bonus this year as the organizers signed Luke Blue Guthrie who has performed at the Nanaimo Beer Festival in previous years and is worth the price of admission alone. He pleased the crowd all night and nothing but positive comments were heard of the music.

Attendees could be seen tasting, swirling and smelling the fine malt, hops and fruit aromas of beverages on offer. Reps and owners answered many interesting questions from an ever interesting and educated craft community. As is always the case the brewers and cideries all catch up and give each other insights into what's brewing industry wide ... heads up on new trends. And as always, it's great to see everyone and the Mid-Island has a gem of an event going strong. I reiterate—do not miss this festival ... plan it as an event for next year. You won't be disappointed. A high-end beer event where a good, civilized time was had by all. §

Wassail!

by Kalyinka Cherkosh

Living in the UK for ten years, specifically near Somerset, has had a remarkable impact on my view of cider. I had grown up in Canada, knowing cider as a sweet fizzy drink reserved for women and men who ran out of beer. I didn't much like it, but had been known to drink it. Mostly when (ahem) I ran out of beer.

I remember while sitting in a pub in Bristol I glanced at a fluorescent drink being poured for the old-timers at the bar. The veteran farmers who had their own mugs, and where money or words never appeared exchanged. They had fingers thick as sausages and accents broad as you like. And this mesmerizing orange drink. I had to have it.

Ordering my pint, I was given a glass- half my requested amount, and told I was not allowed more. Seasoned Cheddar Gorge Cider drinkers were allotted full measures, but young folks like me were allowed half. No more.

As with most things in life- it was love at first rejection.

Cider tradition was everywhere in the West Country, and my favourite event of the year became the Wassail. A winter celebration of cider, waking the trees and ensuring a good crop.

With luck, when I moved back to Canada our place was across the street from an orchard. I watched the apples grow, cut out the caterpillars, spoke lovingly to the trees, and harvested the apples. And made cider.

So only natural to have a Wassail, and hope for another bountiful harvest next year!



Island Thyme Morris dancers sang traditional wassailing songs to help us ensure a bountiful harvest

We put the word out, crossed our fingers and mulled the cider. We were not sure what to expect, how many people would come, or how this strange pagan festival would be received.

People arrived, and gathered around the fire. Cups of mulled cider and mulled apple juice were poured. And the jingling of bells announced the arrival of Island Thyme Morris Dancers.

We crossed the road and were treated to traditional Morris dancing: sticks, swords, music and hoots. Songs were sung, poems were read, a toast was made to the trees. Children placed fire toasted bread in the



nooks and crannies of the trees, and we all took a go at the tree tapping. An offering of cider, a shared mug or two , and more songs and dancing.

And cider. Not the fluorescent nectar I am still in training for, but cider from the orchard, and cider from the trees of friends, and cider that bound this group of Jolly Strangers into a proper Wassail. West country tradition turned West Coast.

"Health to thee, Good Apple Tree!
Well to bear pocket fully,
Hat fulls,
Peck fulls,
Bushel Bag fulls!
Wassail!" §



Photo: Terry Boorman

Happy cidermakers David Mitchell and Mike Decker give the Esquimalt Wassail the thumbs up!

Great Canadian Beer Festival goes mobile



Look for a new mobile presence for this year's Great Canadian Beer Festival. While still under development, the app, built for smart phones, will be an interactive festival program with features such as:

- Brewery and beer listings;
- Maps to help you find your favourite styles;
- Connections to your social media; and
- The ability to save a list of your favourites

More details soon in an upcoming *What's Brewing* §

Friends don't let friends
drink rubbish beer. Buy them
a membership in CAMRA BC



Stout

by Ian Lloyd

According to the BJCP guidelines there are six styles of stout. One that we do not see very often is the milk or sweet stout. Back in olden days, English brewers were trying to develop a nutritious and wholesome beverage. It was hard find a more nutritious and wholesome substance than milk. So, in 1875, John Johnson of Lincoln's Inn Fields patented the milk stout. Today, milk is not used in the production of beer, but the milk sugar lactose is still used. Lactose is



unfermentable and provides an unexpected creamy sweetness. This year we have two milk stouts to enjoy: Phillips Leviathan and Parallel 49 Ugly Sweater. Both delivered a creamy, milk chocolate sweetness balanced with classic roasted and coffee notes. Try these great beers with dessert. Perhaps a lava cake is in order. Even better, try a beer and vanilla ice cream float.

Stouts are beers that work well with added flavours. They only taste better with the addition of coffee, chocolate and hot peppers. Burning aside, there are a few great flavoured stouts currently available. Phillips has an Imperial coffee stout and Hoyne has the Voltage espresso stout. There are also many flavoured

porters currently available, but that is another article. Coffee stouts are all about the roasted flavours. Pair these beers with all things roasted, charred or grilled. Yes my veggie friends, you can BBQ tofu and tempeh. Contrast these brews with salty foods like ham or prosciutto. Work these beers into your dessert plans—they would pair well with tiramisu, coffee cake or roasted hazelnut pound cake.

Oatmeal is not just for breakfast anymore. While this grain can be a brewing nightmare, its addition to a stout can be luxurious. Oats add an unmistakable creaminess and thickness to this style of beer. A perennial favourite is Swan's oatmeal stout. It can work with almost any dish: mussels, oysters, burgers, mushrooms, steak, BBQ, the possibilities are endless. How about this pairing option: salted licorice cheesecake and a brandy snifter of stout.

In the beer era of imperial, barrel aged with exotic ingredients, it is easy to overlook the simple things. A Victoria secret is the humble Lighthouse Keepers stout. While not a powerhouse in the flavour department, it excels in its enjoyable drinkability. Its roasted, bittersweet chocolate and nutty flavours will go with any meal. I need to beg the Missus to make me a roasted butternut squash with walnuts. A glass of Keepers in one hand and a BBQ kabob in the other is a perfect winter pairing.

If you like something stronger, there are many imperial or foreign stouts on beer store shelves. Phillips Hammer, Driftwood Singularity, Spinnakers Titanic, Swans Black Swan and the rumoured Imperial Keepers stout might be calling you from afar. I talked about these beers in a previous article. The condensed version of the article was beer, proper glassware, chair, book, good.

To add another cliché, explore your dark side. These dark brews offer so many great flavours. Often they change as the temperature rises. Don't serve them too cold or you might miss out on pleasing your palate. §

Ullage and Spillage

BY J. RANDOM

Let's face it: it's not just about liking craft beer. It's about liking the people that like craft beer. There was a time when we would always check the CAMRA Vancouver e-newsletter to see what was pouring Sunday at The Whip before deciding to go. Now when there is no listing in the e-newsletter we find ourselves going anyway, since we don't subscribe to titter or facist-book (What do you want? "Information." You won't get it!). Some Sundays we get pleasantly surprised by the cask and other

three or four people at a time, with early worms drifting out and late birds drifting in—you know who you are. Other weeks The Table gathers stools faster than Iona Island. When there is a particularly attractive beer on tap or a particularly attractive person visiting, The Table seems to encompass the entire bar. We also get the occasional drop-in from out-of-town beer geeks who have enquired about the local beer seen and been directed to The Whip on Sundays—visiting Torontonians, Edmontonians and Brits come to mind.

That's not to suggest CAMRA Vancouver is a drinking club without a hockey problem. Recent changes to B.C. liquor laws clearly reflect recognition of consumer pressure. It's just that people who are passionate about craft beer also tend to be passionate about other things in life. That's what makes them particularly interesting to talk to. The conversation you strike up might start discussing the beer at hand, but soon follows a natural progression,



The Whip ... and kindred spirits at The Table

Sundays we split one between us. Fortunately, The Whip has a goodly selection of fallback beers to suit whatever our respective tastebuds might crave after, say, a lemon-curry hefeweizen. The main thing is we can always count on kindred spirits at The Table. A glance across the room reveals familiar faces at quite a few of the other tables. Some weeks there are only

morphs, drifts sideways, jumps topic as the issue of the day comes to mind, and ends on a totally different note. The memory man can be relied upon to put us straight on the facts or revive one of our ancient debates as required. The subject can always be brought back to beer if the conversation flags. Perhaps it is simply the people, perhaps beer fuels the

mind, but these conversations are typically a lot more intelligent and less superficial than most of the conversations I have with people outside CAMRA. Given that intense discourse is such an important part of enjoying craft beer, it's a pity the staff doesn't turn the music down when it's no longer needed as silence filler.

Good people to talk to can also be good people to go hiking, snowshoeing or skiing with. Over the years the beer crowd has certainly provided me with a steady supply of fitness partners. The craft beer community also seems to attract more than its fair share of creative people: the bacon smoker, the ice cream maker, the potter, the dancer, the gardener—and that's just one guy. There are artists in tile, clothing, wood, and polymer clay. If you see a bunch of men and women, all wearing Andie Brown's jewelry, they might well be CAMRA Vancouver members. Get talking to people and it is amazing what some of them are into. I am not going to tell



***Tile One On** handpainted mosaics are created by CAMRA member Lundy Dale*



Don't overdo the technology mind...

you the half of it, but apparently there is considerable overlap between the beer community, the science fiction community, the burlesque community and the fetish community – yes you read that correctly. I am now seeing a lot more of that creativity applied to CAMRA publicity which is really helping to spread the good word.

It is a nice feeling being recognized as a regular at a pub or beer-focused restaurant. Even if you do turn up frequently, recognition is only going to happen in places with a low staff turnover and that means the owners have to be treating the staff well. There may be more than just a psychological effect. I have read that people with a good social network live longer. No, that doesn't mean the more links you have on facist-book the greater your longevity. It means real face-to-face networks of folks on the scale from good-friends through to nodding acquaintances (somebody told me his name once), preferably including at least one world-class barman. I have no idea how the phenomenon works, but in combination with the positive effect of moderate alcohol and exercise, I could be irritating the heck out of What's Brewing readers for years to come. Cheers §

Meet the Beer Bloggers

BY JEN REIHER

Follow Jen's excellent blog at
<http://victorianfood.blogspot.com/>

Beer Bloggers: Cherryl and Annette of
[Daughters of Beer](#)

Favourite beer of the moment: Townsite
Brewing's "Shiny Penny", but as a go-to Central
City's Red Racer IPA

Beer is important because: "Like anything hand-
made, it tells a story of the person who makes it and
where they are from. We learn so much about a
place, its history and its people through beer."

The Daughters of Beer consider beer—and the
CAMRA movement—to be as much of a cultural
calling as a hobby. "It's in our blood," they joked
"Our ancestors hail from England and when we
realized there was a branch here in Vancouver we
joined to be part of the movement and
celebration." The two started their blog after they
began traveling together to discover good beer, and
craft beer began getting increasingly popular at
home. They realized they needed a way to document
and share the *many* beer photos they were taking
along the way. Their light hearted and quirky blog
documents the pair's encounters with great beer,
often as it intersects with art, film or music. "Our
travel itineraries are full of museums, galleries, and
concerts interspersed with breweries, pubs, and
taprooms," the duo explained, "We've discovered that
where there is good art, you will find good beer!"

In a recent blog post the Daughters of Beer named
their Oscar picks, along with the beers to accompany
them. Here is an excerpt of their picks. (Link to full



Cherryl and Annette frolic in a hop garden in Kent

article: <http://daughtersofbeer.tumblr.com/post/43937987509/it-was-a-good-year-for-beer-in-the-movies-with-a>)

"It was a good year for beer in the movies with a
ground-breaking scene in Skyfall where Bond trades
his signature martini for a beer (well, a product
placement beer) and when Dr. King Schultz
masterfully pours a beer for himself and Django in
the saloon.

Best voice you couldn't wait to stop listening to:
Russell Crowe's in Les Miserables "we'll be ready for
these school boys, they will wet themselves with
blood". Paired with [Parallel 49](#) Vow of Silence.

Best character with a drinking problem: Freddie
Quell in the Master (drink of choice, paint thinner &
lime). Paired with [Castle Brewery](#)
[Eggenberg](#) Samichlaus Bier (14%).



Daughters of Beer

Best tiger in a lead role: Robert Parker in Life of Pi. Paired with [Sixpoint Bengali Tiger IPA](#).

Best movie to cry in your beer with: Amour. Paired with [Parallel 49](#) Salty Scot, for the salty tears you will shed.”

Cherryl and Annette have been involved in CAMRA Vancouver over the years, including putting their Serving it Right certificates to good use over the years volunteering at various events. Cherryl also had a stint on the executive. They appreciate the role CAMRA has had in introducing them to the great community of craft beer enthusiasts at home and abroad. When the pair travelled to the UK they discovered that a CAMRA pin or belt buckle is a great way to strike up a conversation in the pub, sharing in the universal love of good beer.

You can keep in touch with @daughtersofbeer on Twitter, or find them at their second home, the Alibi Room in Vancouver.



Meet New Vancouver Branch President Adam Chatburn



Originally from Blackburn, Lancashire this passionate Brit has been an award-winning homebrewer since the age of 15. His dream came true in 1998 when he took over as head brewer at the Blackburn Brewing Company and became involved with CAMRA UK. He was also a pro-wrestler for three years and hopes to re-enter the ring one day. Since moving to Vancouver he has been a keen volunteer with CAMRA and Vanbrewers. He works in Community Social Services when he isn't drinking, brewing, volunteering or supporting the Whitecaps as a member of the Southsiders. He hopes to build relationships with groups across Cascadia, encourage CAMRA members to volunteer time and to become more politically active representing the interests of craft beer enthusiasts.

Calendar

- Details on Vancouver area events at <http://camravancouver.ca/events/>
- Details on Fraser Valley area events at http://camrafraservalley.ca/?page_id=89
- Details on Victoria area events at <http://camra.ca/events/>

**Got an opinion? Share
it with CAMRA BC
members!**
camrabc@shaw.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:

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Saanich Centre Postal Outlet
Victoria BC, V8X 5E1

Visit camravancouver.ca (Vancouver)
and camra.ca (Victoria) to renew online.

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

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