



WHAT'S BREWING

The Magazine of the Campaign for Real Ale British Columbia

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A Beer Style of Our Own

by Rick Green

Some places are known for distinctive beer styles. In fact, some styles are even named after the places where they evolved, e.g. Bock (Einbeck), Kölsch (Köln), Pilsner (Plzeň), Vienna lager. In B.C., the craft beer renaissance is reaching ever greater heights. However, is there anything that we can point to as being distinctly B.C.? When people think of beer and British Columbia, is there anything that differentiates us from our neighbours? The rest of Canada? Not as such.

There is still a lot of experimenting going on in B.C. as more and more people join the excitement that is craft beer. For a B.C. style to be adopted, it would require the co-operation of our craft brewers and the

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support of the drinking public to succeed. As we've seen with the Cascadia dark ale debacle, the former is already a messy thing. In fact, it might make more sense getting the public behind such an idea. Because if there is an obvious market, what brewer would pass up such an opportunity?



So with that in mind, dear reader, I propose British Columbia become known for evergreen ales. While that might seem rather esoteric, recall that a mere five years ago, not all B.C. brewers were producing an IPA. Yes, you read that correctly. And how popular were pumpkin ales at that time, never mind Storm's lambic being available anywhere outside the brewery? Things can change quickly when enough people are on board the bandwagon. The media then hop on and create that necessary feedback loop for building steam.

Why evergreen ales? Having lived outside of the province in places far less lush than the Wet Coast, I can tell you that one of the first things people notice when they come here is the verdant landscape. And if

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While we're enjoying the warmth of summer let's remember to enjoy the seasonal beers that come with it. I say this because by the time I remember it's time to remember I've usually forgotten and the pumpkin ale is back. Pumpkin ale is one of the perennial favourites at the Great Canadian Beer Festival, which comes very shortly after the publication of the next issue of What's Brewing. Perfect time for Corporate members to take an ad and boost your local branch's kitty. ☺ §

Phil Atkinson

you have ever tried Tofino Brewing's Spruce Tree ale, you will immediately associate B.C.'s greenery with what you are experiencing in your glass. Love those resinous, piney notes in your IPA? Of course you do, lupaholic!

What I am proposing isn't actually innovative. Do some historical sleuthing and you'll find it is merely über retro. Containing vitamin C, spruce beer became all the rage in North America after Canadian natives helped Jacques Cartier save his men from scurvy when he was exploring the St. Lawrence River in 1535. The British Royal Navy then adopted spruce beer, spreading it around the world. In 1778, when Captain Cook first arrived here in Nootka Sound, he brewed a spruce beer from a mixture of molasses and fresh Sitka spruce needles. This was the inspiration for Phillips Brewing's Evergreen ale, which they released last year.

So if we can persuade Gary Lohin, James Walton, and Graham With to also play around with evergreen ales, maybe we can get something started. I can imagine a time when people will come from far and wide to



enjoy B.C. evergreen ale. Perhaps, one day, Tourism BC may even adopt it as the province's official beer, directly tying together our landscape with one of the world's most popular beverages. People travel for beer. Offer something distinct, they will come here for our beer. §

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

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

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Academic Public House, Vancouver

Admiral Café-Bistro, Vancouver

AFIC EXIM (Canada) Corp.

Alibi Room, Vancouver

Amber Jack's Tap House, Surrey

Askim's Beer & Wine Emporium, Victoria

Barley's Homebrewing Supplies, New Westminster

Bartholomew's Bar & Rockefeller Grille, Victoria

Beer Thirst, Vancouver

Beers of British Columbia, Courtenay

Biercraft Restaurants, Vancouver

Big Ridge Brewing, Surrey

Big River Brew Pub, Richmond

Billy Miner Alehouse & Café, Maple Ridge

Bitter Tasting Room, Vancouver

Bottle Jockey, Burnaby

Bravo Beer Co., Squamish

Brewery Creek Liquor Store, Vancouver

Bridge Brewing, Vancouver

Caffè Fantastico, Victoria

Canada Malting Co., Vancouver

Cascadia Liquor Stores, Victoria

Central Bistro, Vancouver

Central City Brewing, Surrey

Christie's Carriage House Pub, Victoria

Cinema Public House, Vancouver

Clearbrook Brewing, Abbotsford

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Dead Frog Brewery, Aldergrove

Dipsophilia, Vancouver

Displace Hashery, Vancouver

Dockside Brewing, Vancouver

Draught WISE Draught Integrity Technicians, Victoria

Driftwood Brewery, Victoria

East Side Craft House, Vancouver

Ecolab, Vancouver

Edible Vancouver, Vancouver

Epsilon Chemicals Ltd., Vancouver

Extraordinary League Contracting, Vancouver

Fernie Brewing, Fernie

Firefly Fine Wines and Ales , Vancouver	Mt. Begbie Brewing , Revelstoke
Fogg N' Suds (Richmond)	Of Desks , Vancouver
Forage , Vancouver	O'Hare's Gastropub , Vancouver
Four Mile House , Victoria	Original Joe's (Cambie)
Gorge Pointe Pub , Victoria	Parallel 49 Brewing , Vancouver
Granville Island Brewing , Vancouver	Pemberton Distillery Inc. , Pemberton
Granville Room , Vancouver	Phillips Brewing , Victoria
Green Table Network , Vancouver	Pumphouse Pub , Richmond
Greg Garner, Investors Group	R&B Brewing , Vancouver
Hastings Liquor Store , Vancouver	Railway Club , Vancouver
Hobby Beers & Wines , Victoria	Raw Canvas , Vancouver
Hog Shack Cookhouse , Richmond	Red Card Sports Bar , Vancouver
Hop & Vine Tap House , Burnaby	Red Truck Beer , North Vancouver
Hops Connect , Pemberton	Rogue Kitchen & Wetbar , Vancouver
Howe Sound Brewing , Squamish	Russell Brewing , Surrey
Hoyne Brewing , Victoria	Sea Cider Farm and Ciderhouse , Saanichton
Island Brew Byou , Victoria	Sharkey's Seafood Bar & Grille , Ladner
Kingfishers Waterfront Bar & Grill , Maple Ridge	Six Acres , Vancouver
Kitsilano Liquor Store , Vancouver	St. Augustine's , Vancouver
Legacy Liquor Store , Vancouver	Steamworks Beer and Wine Shop , Vancouver
Libations Liquor Store (Dundarave)	Steamworks Brewery & Brew Pub , Vancouver
Libations Liquor Store (Shaughnessy)	Sticky Wicket , Victoria
Library Square Public House , Vancouver	Storm Brewing Ltd. , Vancouver
Lighthouse Brewing , Victoria	Sunset Grill Tap House and Whiskey Bar , Vancouver
London Public House , Vancouver	Swans Hotel and Brew Pub , Victoria
Longwood Brew Pub , Nanaimo	Tangent Café , Vancouver
Malone's Urban Drinkery , Vancouver	The Bimini Public House , Vancouver
McClelland Premium Imports , Vancouver	The Butcher & Bullock , Vancouver
Merecroft Village Pub , Campbell River	The Calling. Public House , Vancouver
Merridale Ciderworks , Cobble Hill	The Cascade Room , Vancouver
Mission Springs Beer & Wine Store , Mission	The Cove Pub , Vancouver
Mission Springs Brewing Company , Mission	The Haebler Group , Vancouver

The Lamplighter Public House, Vancouver
The Met Hotel, New Westminster
The New Oxford, Vancouver
The Office Liquor Store, Maple Ridge
The Outpost Liquor Store, Maple Ridge
The Raven Pub, North Vancouver
The Whip Restaurant & Gallery, Vancouver
The Witch of Endor Liquor Store, Maple Ridge
Tiger Purification Systems Inc.
Toby's Liquor Store, Vancouver
Townsite Brewing, Powell River
Tree Brewing, Kelowna
Uli's Restaurant, White Rock
Value on Liquor, Vancouver
VanBrewers, Vancouver
Vancouver Craft Beer Week, Vancouver
Vancouver Island Brewing, Victoria
Viti @ the Met Liquor Store, New Westminster
Viti Wine and Lager, Vancouver
West Coast Brew Shop, Victoria
West Coast Liquor Company, Vancouver
Whistler Brewing, Whistler
YVR Beer Tweetup, Vancouver

Out and About with Scottie ... at Tap Takeover

Howe Sound Brewing hosted this exciting event at Squamish.

You ordered either from floor staff, or at the bar, you got flights of 5oz tasters, plus pints were also available. You had a menu with breweries assigned a letter A B C in the above order. The house was jammed with the Squamish locals coupled with Vancouver folks, and Victoria folks, plus all the breweries and staff from all their various hometowns.

A brewers dinner was held in a private salon and was a beer paired dinner, house created, accompanied by house beers. Menu was beef carpaccio with grilled asparagus, green pepper corn aioli paired with Loose Cannon dark lager, truffle infused mushroom strudel with mesclun greens and Herbs de Provence paired with High Tide hemp ale, smoked wild sockeye salmon, potato latke, chive creme fraiche paired with King Heffy Imperial hefeweizen, and chocolate and strawberry crepes with house made oatmeal stout ice cream paired with Diamond Head stout. The crowd raved on about the meal and the chefs and brewers spoke at the beginning of each pairing.

Dave Fenn addressed the group to kick it off and John Mitchell spoke briefly at the end. The theme of the event was beer, food, community and it went on into the night

What goes well with strawberries
 and cream? A membership to
 CAMRA BC



Participating Breweries 2013:

Cannery - Wildfire IPA 88 IBU 6%
Canoe - Belgian brown ale, 20 IBU 5.8%
Central City - Red Racer bourbon barreled 80 IBU 7%
Driftwood -High Fat Tug ipa 80 IBU 7%
High Mountain - oatmeal stout 30 IBU 15 6%
Howe Sound - Loose Cannon dark lager 21 IBU 5.5%
Mission Springs - Cherry Bomb Belgian pale ale 8 IBU 5.5%
Moon Under Water - Victorious weizenbock 18 IBU 8.4%
Parallel 49 - Gypsy Tears red ale 40 IBU 6%
Phillips - Red Rocket India session ale 5.5%
R&B - Raven cream ale 18 IBU 4.8%
Salt Spring Island - heather ale 5%
Spinnakers - Chocoholic 18 IBU 8.5%
Steamworks - Saison 18 IBU 6.3%
Storm - Root Of All Evil 30 IBU 8.5%
Townsite - Belgian Triple 40 IBU 9%
Whistler - Lost Lake IPA 75 IBU 6.8%

with entertainment from The Whiskeydicks. Events like this first appeared a while back and are gaining in popularity. What's Brewing salutes the great effort to organize this specialty beer event and encourages the public to support your local brewery, pub, and taproom.

11th Annual Canadian Brewing Awards - 2nd Annual Craft Brewers Conference, Victoria

Whats Brewing covered parts of the event but the show was a huge undertaking, with so much going on. Seminars, discussions, panels encompassed the three day show. To give you an idea and example of the seminars, one was entitled Craft Beer in the Beginning

and touched on all the elements of the same. Speakers included Paul Hadfield of Spinnakers, Gerry Hieter, chairman of the Great Canadian Beer Festival, and Brad McQuhae of Newlands Systems.

Highlight was Great Canadian Collaboration where craft brewers attending the event from six different provinces were invited to take part in the brewing of a collaborative brew at Phillips, in honour of this fine event. It is showing a sense of craft beer camaraderie by the industry and the beer is named Red and White Wit released in June with proceeds to go to good cause as chosen by brewers. See www.phillipsbeer.com

What's Brewing attended and met brewers from across this great country and enjoyed their feedback on British Columbia and host city Victoria in particular. Spontaneous discussions were being held everywhere you turned.

The Gala Awards event was held Saturday evening at Laurel Pointe Inn, with a beautiful harbour backdrop. It was a big undertaking and B.C. brewers did very well. Samples of all the beers from the breweries attending were on offer for your pleasure at the Gala. A nice buffet was served in addition to servers coming around with trays of appetizers for guests. Almost everyone locally involved in the Beer Movement and associated fields was in attendance.

Beer of the Year went to Old Jalopy pale ale from upstart brewery Powell Street Brewing, Vancouver.



See all details at www.tapsmedia.ca and canadianbrewingawards.com/winners/years/2013/



Rail Trip from Vancouver to Eugene

by Dave and Ivana Smith

Dave & Ivana Smith took an interest in craft beer in the late 1990s and have been members of CAMRA BC for about a decade. They live in Surrey with 3 kids, a cat and a large beer bottle collection (the 'Beer Wall', which has long since overflowed into the garage).

For full article, click here: beerseekers.ca



My wife and I have been travelling the Pacific Northwest and beyond in search of all things beer for about 15 years. We are frequent visitors to Oregon, which is the past and current State of Beer in our opinion, and many others'. But having been to most parts of Oregon, especially Portland (to excess), we were looking for new pastures. Recently, we took a train trip on Amtrak to the one large town in the region that we had never before investigated properly: Eugene, Oregon.

About the trip and why we're sharing this

We spent three nights of a long weekend in Eugene and made a fair number of stops, as outlined in the itinerary below. After this whirlwind tour we were left with the impression that this was indeed a place worth visiting for any beer enthusiast. It stood to reason that there may be other beer lovers in B.C. who appreciate Oregon but had not yet gone this deep into the interior.

One could not be blamed for overlooking towns like Hood River, Bend and Eugene in favour of all-consuming Portland or the Oregon coast, especially if one doesn't want to drive all over the state. But that's what made this trip viable and simple: we left our car at the train station, put our feet up and rode the rails.

The Itinerary

We did our research in advance and set up the following schedule, which is reflected in our [full photostream](#). As mentioned, there is more for a beer lover to do in and on the way to Eugene than you might think. When you consider that this list doesn't include beer on the train itself, that's a lot of potential drinking.

Before planning the trip, we were concerned that there wouldn't be much to do in Eugene and worried that three nights and two full days there might be too much. As it turned out, visiting this list of craft beer locations turned out to be gruelling; we easily could have filled another day. Overall on our weekend we packed in over a dozen beer outlets including 10 in Eugene, and we had to leave some others on the table.

Trip Options and Staging Area

If you go to Eugene, the train you'll want to catch leaves Vancouver pretty early in the morning. Because we live in Surrey, relatively close to the border, we decided to set up our trip a little differently than most people would. We crossed the border the night before, and caught the train when it arrived in Bellingham. This gave us two advantages: we avoided having to get up at 4am to travel downtown, and (our real motivation) we added the opportunity to visit a couple of local establishments to get warmed up. But you don't have to do that; most will catch the train at the main station in Vancouver, or get on a feeder bus that makes stops in Richmond and Surrey.



You get to be your own travel agent when using Amtrak's website. We added another tweak to our trip: a layover in Portland on the way back. We deliberately scheduled a 2.5 hour gap into our train itinerary so that we could have lunch in the big city before returning home. However again, most people will elect to go and come straight back on one seamless trip.

About Rail Travel on Amtrak

It works the same way as plane or bus travel: you are in a moving vehicle with seats on each side of an aisle, and washrooms at the front/back of each car. The ride isn't always smooth; the vehicle does tend to shake more than a bus. It could be compared to being on a plane with minor turbulence every so often. However, this doesn't tend to affect you when you're seated. It's only noticeable when you get up to walk around. If you tend to get carsick, you will suffer the same way on a train as well.



There is WiFi. It's not lightning-fast, but it's a useable Internet connection. The seats have one electrical outlet per pair, so you can use a laptop or charge a mobile device as desired.

You can check and carry a lot of baggage. Carry-on allowance is up to 2 x 50 lbs. per person. You can check in a very large bag with no problem; actually you could practically bring a small trunk without going over their limit of 75 total linear inches per baggage item (L x W x H). Whatever you check will be ready for you upon arrival, just like on a bus. I didn't actually try shipping boxes of beer back this way, but I did bring back a number of bottles in our suitcases without going over the weight limit. Since you will most likely be out of Canada for over 48 hours, you can return home with all you can fit in your cab to the train station.

Food and Drink

As you may have heard, you can drink on the train. It's not the same as being on a beer tour bus (nobody is passing bottles around) but it's the only legitimate travel option you have that includes a licensed, moving restaurant. That—the dining car—is truly the magical element of rail travel. You won't get that on a plane or bus.

The actual (bottled) craft beer selection is small but smart. First, they have the obligatory macros which cover the lager segment (B.C. was represented by Kokanee). Then they add only three micros, but wisely they cover the spectrum well without 'wasting' one on a lager again. All three found on this trip were from veteran leaders of the Northwest craft beer establishment: Widmer Hefeweizen; Pyramid IPA and Deschutes Black Butte porter.



About Oregon

If you haven't been to Oregon before, you will want to go to Portland first to understand the vibe. You will soon understand why craft beer people talk about it all the time. Yes, the beer scene there dwarfs ours; Portland is legitimately a world centre for beer culture, and is the de facto capital of the Cascadian craft beer region.

But there's more. The vibe in Portland, and Oregon in general, is very attractive to the types of folks who happen to join craft beer clubs. Let's say that Portland is kind of like East Vancouver's Commercial Drive with

just a touch of Yaletown. It's funky, it's laid back and feels a bit like you didn't leave home. It's safe, as American cities go, and it's friendly; the people can be very giving. Their unofficial motto is Keep Portland Weird.

As big as craft beer has been in Oregon for a few decades, it's still re-exploding the same way it is in the rest of Cascadia and North America right now. That seems impossible when you consider that Oregon has been playing on another level compared to B.C. and Canada when it comes to craft beer awareness. My understanding is that forty per cent of beer consumed in Oregon is craft beer. That is



unmatched anywhere in North America (well, I doubt you would find a match for that in any beer-drinking region outside of the core European countries that comprise the home of beer as we know it). There are no dominant macrobreweries here; this is a relative desert for Bud and Miller. The largest-selling light lager and unofficial layperson's beer is Pabst Blue Ribbon. As I say, Oregon's folks like to keep it weird, and they apply their fierce pride in being different to their beer drinking.

Once you've had enough of Portland (which for my wife and me has taken quite a number of trips --put it this way: we honeymooned there), it's time to look around wider Oregon. We've done a lot of that too, always by car, and there's a lot to see. However, until now we had not explored Eugene.

The Eugene Beer Scene: Where To Go

When researching Eugene, we found a number of contending destinations with the usual map searches. However, once we arrived on the scene we found more. As in other markets including B.C., the brewers and front of house staff all know and support each other, and that made it easy to source out information that wasn't stumbled upon via Internet.

There is an area in Eugene called the **Whiteaker District** that is becoming the home of a number of craft beer outlets. **Ninkasi Brewing** is based here, as is **Rogue's TrackTown Brewery**. Soon to be moving into the area are new, expanded production breweries for some of the up and coming players on the Eugene beer scene.



Ninkasi was the primary destination we looked forward to in advance. Here we experienced a full brewery tour and were impressed by their amazing building with a beautiful taproom and patio. The word that comes to mind is 'class'. They are clearly the leaders on the local scene, much like Deschutes is in Bend. Their beer has become available in B.C., but you'll of course find much more of it at the source.

Nearby Rogue is another mandatory stop. This location has nothing on their Newport outlet for charm, but it's still amazing.

Rogue operates a large tavern here with their usual vast selection of brews. The brewery is downstairs.

Hop Valley Brewing is a newcomer that we were tipped off about by Ninkasi staff. It's a brewpub that at first glance looks like a typical restaurant with beer as a theme. However they were highly regarded by the other local beer people, and indeed turned out to have a large line of brews on tap. They are one of the aforementioned operations constructing a separate brewing facility, much like brewpubs Central City and Howe Sound here. Expect to hear that name in the future.



Oakshire Brewing is a micro with a brewery tap. We were treated to a brewery tour here as well. They also are expanding into the downtown Whiteaker district. Because both Oakshire and Hop Valley are located well outside of the town core and require a long cab ride or public transit to visit, this consolidation of locations will be welcomed. Perhaps it will come to pass in time for your visit.

The piece de resistance in our tour of brewing excellence was **Falling Sky Brewing**, where by amazing luck we timed our visit with a brewer's dinner they had scheduled. As holders of Canadian credit cards, we were unable to pay in advance for our tickets to this sold-out event via their website, so we had to rely on good old telephone to entreat them to hold our seats. It was well worth the effort.

You can tell when you reach Falling Sky that they are serious about beer because on the street side of the brewhouse they operate a brewing supply store. Inside their restaurant and taphouse they have a huge variety of ales. They poured four of them freely with the dinner; not just the obligatory pint but pitchers were put forth for copious sharing. The dinner itself was more than one could eat, with its four courses demonstrating dexterity in repertoire on the part of their head chef. Again, look for their name to become known outside Eugene some day, for the beer.

More Options

Rating the beer and food found at the various locations would be too much for this article, but suffice to say that you will be safe in visiting any of the above first-rate breweries. However, there are many other places to obtain craft beer.



Within two blocks' distance of the Amtrak station you will find **Steelhead Brewing**, a typical restaurant-style brewpub. Although they are not of the same calibre as the aforementioned breweries, their lineup is respectable and their location is perfect.

Right across the street from Steelhead is the **David Minor Theater**, a second run cinema with two screens. As you may have heard, Oregon is slightly ahead of us when it comes to liberalization of liquor codes.

To the point, you can drink beer at the movies there, in many places. The DMT is an excellent example because they pour massive 24 oz (or 16 oz) pints of excellent beers from the breweries I've recommended above, and they do it in a classic, homey setting with a meaningful history. [Check out their website](#) for more on that.



There are three **McMenamins**. This 'chain' isn't always viewed with due respect by beer elitists, but it's another Oregon tradition. As with Rogue, their best properties are elsewhere (Edgefield in full operation is simply superlative) but we highly enjoyed stopping in at a couple of their quirky outlets. We have to say that the vista in view from the patio of their riverside North Bank location is stunning.

I mentioned that people here are friendly and giving. In our experiences at many of the above places, we found people going out of their way to please, and in some cases that included a liberal attitude toward sampling their beer. The waiter at the McMenamins High Street Café made sure to slip in something extra onto our taster tray, and the kind folks at Ninkasi beat that by comping a full flight.

Besides Ninkasi and Falling Sky, the highlight of the trip was the incredible opportunity we were afforded at **The Bier Stein**. This bottle shop, restaurant and taphouse is beloved by locals but unknown to outsiders. We didn't find it in our Web searches and it wasn't on our agenda until it turned up by fluke on a random smartphone local search. I would understate things to describe this turn of events as fortuitous, because again by pure luck when we took a chance and walked up we found that it was their last day in operation at their original location.

The new 12,000 sq. ft. Bier Stein which they are opening soon will apparently have an 18-door refrigerator section to belittle most other Cascadian competitors. As it was, the "reduced inventory" of beers we saw at the old 2,000 sq. ft. location was already on par with the best of big city offerings. What really made this store special is that it's also a pub where you can drink the bottled beers along with a number of other local on-tap features. More than just a pub though, the place we visited could be described as a beer shrine. The walls were festooned with breweriana in a manner similar to that you might see at Pike Place in Seattle. It was truly a home for beer and those who love it. Oregonians are not dumb, so on this final day we arrived to a packed house as they bid their surely irreplaceable shrine a fond farewell. We were fortunate to have witnessed it.

With all this action, we were exhausted by the conclusion of our long weekend but still had enough strength left to visit **Deschutes Brewery** on the way home via Portland. If you haven't been to their main facility in Bend we highly recommend it; the brewery tour is excellent. But for this day their stunning Portland location provided a fitting conclusion to a most enjoyable journey into the heart of Oregon by rail. §



Click for [full photostream](#) gallery of this trip.



Meet the Beer Bloggers

BY JEN REIHER

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

Russ Ovans from <http://www.365pubs.com/>



Favourite beer of the moment: a couple of panty-removers, Swans Scotch ale, and Driftwood's Singularity.

Beer is important because: "It's culture. It's art. When done right, beer gives us an impetus to share the kind of local, authentic experiences that you only find within your neighbourhood pub: places that people in the community go to meet, commiserate, debate, be entertained, and share stories of love and

adventure, all the while enjoying a glass of their favourite beverage."

Russ Ovans credits a trip to Glasgow in 1990 with the start of his beer drinking journey. "Contrary to the crap lager brewed by Labatt et al for the North American market, ale is beer evolved for my DNA," he jokes. "I thought I hated beer, but it turned out my body just hates the lager that was brewed in Canada when I was growing up. I had no idea the beverage could be anything other than Molson Canadian."

Russ first got interested in the craft beer movement when he heard Matt Phillips on CBC radio discussing the cease-and-desist order he received regarding his Blue Truck ale being too close to Red Truck in name. "I am an entrepreneur at heart, and while my training is in technology (I am a computer scientist), I love seeing a well-executed product with a good marketing plan, regardless of the industry. And I love cheering for the underdog." When his software company started to turn a profit he began looking into options for starting or investing in breweries locally, but nothing ever quite worked out.

Then, in 2011 Russ moved to Edinburgh for a year while his wife completed a masters degree, and he made it his mission to try 365 pubs in 365 days. "I wanted to keep a journal of my travels through the UK and to give myself a challenge to complete," he explained, "I didn't expect the blog to become so focused on the beer, but it quickly became all about the craft beer one finds in the different regions of Europe. It's all so local! As my travels ultimately took me to 11 different countries in the 365 days, the differences were remarkable." It was there that Russ became aware of the CAMRA movement, and realized that he preferred pubs with the CAMRA-approved signage out front. He credits the the CAMRA CaskFinder app for his iPhone with helping him to find many of the beers that appear on day 365.

Blog excerpt:

#197. Bath Arms, Meeting House Ln, Brighton

I asked the bartender to pour me a pint of the best cask ale on tap, and he chose the brand new Whistable Bay from Shepherd Neame of Kent. Then I asked for the second best cask ale on tap, and received a Bishop's Finger, also by Shepherd Neame. Kind of a cheeky name that one, eh? However, according to their website, '[it] takes its quirky name from finger-shaped Kentish wayside signposts which pointed pilgrims the way to St Thomas à Becket's shrine in Canterbury Cathedral before it was destroyed on the orders of Henry VIII in 1538.'



These days, Russ is taking what he knows about being an entrepreneur and starting up a craft brewery in Quesnel. The proposed location is 185 Davie Street, visible from the highway as you drive through Quesnel, although Russ explained that the location has some environmental issues that he is working with the current owner to have addressed before things can proceed.

The brewery, dubbed the Barkerville Brewing Co., will capture the history of Billy Barker and the gold rush. For example, Wandering Camel IPA tells the story of how 23 camels were (rather tragically) used

as pack animals for the arduous trip from Lillooet to Barkerville. Russ and his head brewer, Troy Rudolph, were attracted to the region because there are no microbreweries in the Cariboo, and for the fun branding opportunity provided by the history of the region.

When I asked Russ why they chose Quesnel over Barkerville itself, Russ explained that Quesnel is the closest city to the historic town, and that operating out of Quesnel is more advantageous logistically for both transport and proximity to markets. "Quesnel is also an overnight stop on the Rocky Mountaineer train trips, so we plan to offer brewery tours and special souvenir products aimed at the overseas visitors."

You can follow Russ's Barkerville Brewery progress at facebook.com/BarkervilleBeer §



Brews on the Lighter Side

by Ian Lloyd

You should be holding this publication in the warm season of summer. If things are propitious, you should have a good craft beer in the other hand. What beer does one drink in the summer? Like fashion, beer desires are seasonal. It might seem odd to have a snifter of Imperial stout on a warm patio. However, switch this glass for a bright, pale lager and things seem appropriate. This month we shall explore the lighter side of craft beer.

I like a good light beer from time to time. Even though eye rolling is silent, I still know you are doing it. The beers in question are crafted with care and not sold in packs greater than six. Take the under-appreciated Kölsch style ale. This style of ale is



steeped in history. Kölsch is native to the city of Cologne, Germany. In fact, only certain breweries within this city can call their brew a true Kölsch. This drink can be called a session beer because the ABV averages below the 5% mark. Recipes vary: some examples include wheat, some are hoppier, but they all share a common trait. A true Kölsch is an ale that has undergone extended lagering. This produces a

soft brew with light fruit flavours and a delicate hop crispness. In a traditional Cologne beer tavern, you are served this beer in a narrow, cylindrical little glass called a stange. Once your glass is empty, it is replaced with a full one. Your server (köbe) makes a mark on your coaster which will act as your tab when you are done. Fortunately, our local brewers are putting their own spin on this classic beer style.



The best example I have tasted to date is Spinnakers Swan Lake Kölsch. Kala Hadfield tells me that it tastes a lot better after it has rested in the tank for a while. Other local examples include Phillips Analog 78 and Swans Arctic ale. If you are after imports, check out Mt. Begbie's High Country Kölsch or the organic Harvest Moon by Nelson Brewing.

Kölsch is an extremely refreshing beer and a perfect hot summer day quaffer. Perhaps the best pairing would be a ray of sunshine and the smell of fresh cut grass. If you must dine, keep the offerings equally as bright. In a previous life, I did a beer pairing with a Kölsch and a focaccia sandwich with cucumbers, cream cheese and brie. It was perfect. If seafood is your style, then you are in luck. Lighter seafoods are an ideal accompaniment with this bright beer. To be truly decadent, have a tall glass of Kölsch with an omelet brunch; add a bit of goat feta and green olives for an extra bite. The light carbonation of the beer will lighten the fattiness of the eggs and feta. Another great beer pairing for an omelet is a hefeweizen. Could you serve a Kölsch with dessert? No problem, find a light flavour gelato or a fruit custard and enjoy.

Not all our beer adventures need to be barrel aged, 2002 vintages of imperial light lagers. Sometimes it is important to sit and enjoy a simple tipples. §

Ullage and Spillage

BY J. R A N D O M

The timing of hop addition has certainly changed a lot in the last 600 years. According to beer historians, “never” was the norm up to the 800s in Europe, and the 1500s in Britain. Early use of hops likely involved dumping them all in at the start of the boil, as brewers had previously done with other preservative herbs. Isomerization of the alpha acids takes a fair amount of boiling so discovery of its positive effects on flavour and stability probably resulted from the great tradition of drinking while brewing and losing track of time. Hop addition towards the end of the boil to capture some aroma may have accompanied the breeding of noble hop varieties like Goldings and Hallertauer. Dry hopping in the cask would have been a logical next step. Since, at this point there is ethanol in the beer, there are compounds extracted that would not have entered the aqueous phase during boiling and the volatiles that are extracted are retained. This was common practice up to the advent of keg beer and was revived with the craft brewing industry. With each of these steps, I guess somebody tried it, people liked it, and it got widely adopted.

I remember when Warren dry hopped his homebrew ... in the bottle. I think it won an award but practicalities precluded repetition. When the bottle was opened, the bubbles took the hop to the neck of the bottle and there it stayed. Supercritical CO₂ extraction, direct into a keg, otherwise known as the hop bomb, is another novel approach that few, including Storm Brewing’s James Walton, have tried but not many have risked emulating.

The latest approach to hop addition to be increasingly widely adopted is the Randall. Invented by the guys at Dogfish Head back in 2002 ([http://](http://www.dogfish.com/company/tangents/randall-the-enamel-animal.htm)

www.dogfish.com/company/tangents/randall-the-enamel-animal.htm), newer and improved versions are cropping up everywhere these days. The Saint Bock in Montreal has one permanently in use. In



mid-June they were serving their pale ale brewed with Saison yeast, infused with Japanese Sorachi Ace hops and kumquats. On Randall nights they have twelve Randalls on the go at once.

So for those that have yet to encounter one, a Randall is a two-chamber system, one for hop infusion and one for cool storage of the infused beer ready for serving. The latest versions have fairly sophisticated systems for defoaming and pressure moderation. I suspect the modern hop varieties with considerable complexity of flavour lend themselves a lot better to this process than older varieties that can be a bit spinachy when used fresh, in large amounts.

The amount of hop flavour presumably varies depending on how much beer has flowed through the batch and how long since the last person ordered a beer from the Randall. However, I have not practised the repeat tastings necessary to find out. Craft beer outlets should be warned, don't install one of these unless you can tolerate hordes of beer geeks hovering around your bar, waxing eloquent in obscure hop terminology.

Perhaps the last possible opportunity for hop addition is in the glass. Yes, I have seen it done. Shano decided to add hop pellets to the beer he was drinking during a tour at Mission Springs a few years ago. If you had seen his expression when he tried it, you would understand why it has not been widely adopted. But, good for him, he finished the glass down to the green sludge. He has not been the same since. Mind you, he was never the same before. §



What's your favourite flavour/aroma hop?*

Citra	39 votes	32.5%
Amarillo	25 votes	20.8%
Centennial	13 votes	10.8%
Simcoe	12 votes	10.0%
Cascade	8 votes	6.7%
Other	23 votes	19.2%



**from a discussion in 'Homebrewing' ~ BeerAdvocate*

Gruit is an old-fashioned [herb](#) mixture used for bittering and flavoring [beer](#), popular before the extensive use of [hops](#). Gruit or grut ale may also refer to the beverage produced using gruit.

Gruit was a combination of herbs, commonly including sweet gale ([Myrica gale](#)), mugwort ([Artemisia vulgaris](#)), [yarrow](#) ([Achillea millefolium](#)), ground ivy ([Glechoma hederacea](#)), horehound ([Marrubium vulgare](#)), and [heather](#) ([Calluna vulgaris](#)). Gruit varied somewhat, each gruit producer including different herbs to produce unique flavors and effects. Other adjunct herbs included [black henbane](#), [juniper berries](#), [ginger](#), [caraway](#) seed, [aniseed](#), [nutmeg](#), [cinnamon](#), and even hops (!) in variable proportions. Some gruit ingredients are now known to have [preservative](#) qualities.

Some traditional types of unhopped beer such as [sahü](#) in [Finland](#), which is spiced with [juniper berries](#) and twigs, have survived the advent of hops, although gruit itself has not. §

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/>

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