



# WHAT'S BREWING

The Magazine of the Campaign for Real Ale British Columbia

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## Careful What You Wish For ...

The B.C. government has launched its review of liquor laws and regulations. Although we were told that all British Columbians would be listened to, it turns out that the only face-to-face meetings will be with the big players: Health Associations, MADD Canada, Police Authorities, Municipalities, and others that represent larger organizations. There will be a chance for larger, long-time Special Occasion Licence users to make written submissions via a website, which may or may not make it to the minister's attention. Individuals? Forget it.

That's not to say there won't be changes; there will. But other than a mopping up of difficult to remember why we made this rule (did you know that

sales reps, for instance, having dropped by a bar and had the owner sample hard liquor, run the risk of being charged for having open bottles in the vehicle), there is more than suspicion that some pain-in-the-arse red tape that has long bothered CAMRA BC members and craft brewers alike will be left

in situ and even stands a chance of being entrenched because not all presenters are joyous imbibers of craft beer, brewers and vendors thereof; some long-time neo-prohibitionist presentations will be weighted favourably wherever is suits government.

Expect to see redirected funding via minimum unit pricing, lower breathalyzer limits, and heavier penalties for non-compliance. And bet the farm the money for extra enforcement will come out of the pockets of drinkers.

One tasty rumour is that Sobeys and other monster markets are presenting. That means the liquor in supermarket question again. Many citizens will be for this, but its introduction will surely be a blow to both government and private stores and perhaps a death knell to some of the latter. Good for some, bad for others. Well ... it may not be all bad ... we may be pleasantly surprised and liquor regulation in B.C. may enter the 21st Century. If not, there's always GCBF in September followed by BC Craft Beer Month in October. §



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# Campaign for Real Ale British Columbia

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

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See that to the left? Yes, new branch of CAMRA BC in Powell River set up by past-president of Vancouver branch Paddy Treavor. Paddy and his family have moved to a new life on the Sunshine Coast and we wish them all the best. Please let your friends in the area know.

This is the issue that anticipates GCBF and I am sure many of you will be in attendance, please say hello, take lots of pictures, spend loads of money and stay safe ... cabs and buses abound. §

*Phil Atkinson*



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<b>Fogg N' Suds (Richmond)</b>	<b>Of Desks</b> , Vancouver
<b>Forage</b> , Vancouver	<b>O'Hare's Gastropub</b> , Vancouver
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<b>Kingfishers Waterfront Bar &amp; Grill</b> , Maple Ridge	<b>Sharkey's Seafood Bar &amp; Grille</b> , Ladner
<b>Kitsilano Liquor Store</b> , Vancouver	<b>Six Acres</b> , Vancouver
<b>Legacy Liquor Store</b> , Vancouver	<b>St. Augustine's</b> , Vancouver
<b>Libations Liquor Store (Dundarave)</b>	<b>Steamworks Beer and Wine Shop</b> , Vancouver
<b>Libations Liquor Store (Shaughnessy)</b>	<b>Steamworks Brewery &amp; Brew Pub</b> , Vancouver
<b>Library Square Public House</b> , Vancouver	<b>Sticky Wicket</b> , Victoria
<b>Lighthouse Brewing</b> , Victoria	<b>Storm Brewing Ltd.</b> , Vancouver
<b>London Public House</b> , Vancouver	<b>Sunset Grill Tap House and Whiskey Bar</b> , Vancouver
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<b>Merridale Ciderworks</b> , Cobble Hill	<b>The Calling. Public House</b> , Vancouver
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## *Out and About with Scottie ... San Juan Island, Washington*



I haven't been over for well over a decade when I took the trip with CAMRA longtime members the Barb and Bill Dexter on their sailboat. I'll never forget coming back drinking a 500mL bottle of San Juan Brewing craft beer totally surrounded by Orcas swimming

within a foot of the boat; the whole pod of them. Makes the taste of that beer last somewhat forever memorable. This time it was foot passenger on the ferry; a lovely summer trip.

On the Washington State Ferries you can get draught Red Hook to start your trip of in a craft state of mind. Big Brother is not regulating you; use your own judgment on how much you drink.

Long before we were even thinking of the craft movement in Canada our very close neighbours in Washington State, Friday Harbour was serving the first upstarts of real beers at Herbs Tavern a Friday Harbour institution still going strong today. Kempers, Grants and a plethora of imports, while we were still on 1 choice yellow gassy pop and fizz, take it or leave it back here.

Stopping into Herbs this summer was a flashback to different beer times which included bar games, bric a brac

When the nights start drawing in,  
 join a CAMRA BC branch and  
 snuggle up to a member.





adorning the house, still with the good burgers, plenty of choice in beer, and definitely a local's kind place. Nostalgia is everywhere and throughout the place are signs of the different beer eras and advertising that goes with it. The beer menu is extensive and they have great bands and entertainment at night.

Throughout the town are eating establishments galore, everything from authentic Tias Mexican taqueria to BBQ Shack covering authentic USA BBQ styles with sauces from all the styles found in the USA, heavy on the Mexican beer signage but a chalkboard full of craft beers on tap and in bottles. Very funky outback seating. Food is very good.

Also available is the upscale restaurant scene with heavy reliance on locally sourced fresh ingredients and top of the line wine lists and more. Have a look around. Saturdays has a local farmers market and to be sure things have changed as tourism has boomed. Still the locals provide fresh produce, baked goods, art and everything you expect from a farmers market.

Wandering off the main drag and tourist area it's still the feel of small town; old town Americana from architecture, heritage buildings, local murals and old glory flying high everywhere you look. It's a groovy kind of feeling.

We stayed at the Friday Harbour House Hotel; the best in town; on the hill with views of the harbour and took in a happy hour at their fresh in house restaurant the Bluff. This establishment fits in the category of high end freshly sourced foods.

Our server took us through their craft beers on tap with tasters and did have Heineken Light for the mainstreamers. The wine list was impressive and the food very fresh and well prepared.

The morning breakfasts include house baked breads and muffins and a healthy hearty selection of cereal, yogurts, freshly prepared omelets from local eggs, a

nice local ground coffee, and a view spanning the harbour. Very impressive.

We found The General Store, a growler shop with a wide variety of craft beers to pour and take, not to mention a huge wine selection and coolers full of craft and import beers. Every place we went to had some form of good beer on offer.

Long gone is former craft brewery San Juan Brewing Company where good beer was once brewed. It is now called the Cask and Schooner serving up great fish and chips, some good beer and is always very busy.

All over town are restaurants catering to the crowds and lets be honest not all places go in for craft beer ; some catering to the mainstream tastes which after all is still a large portion of the market.

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We took the local bus to Roche Harbour Resort and wandered around the former quarry.



It is a boaters haven, and has a variety of eating establishments and a historic spot called The Company Store once supplying the quarry workers needs of the times, still chalk a block full of boating, yachting memorabilia, posters of long gone eras of boating past, knick knacks, coolers full of craft beer, and a good wine selection. Local produce is also available and everything a boater would need in case you need something.

What a grand get away, so very close, and interesting and a whole new world of craft beer variety at your disposal.

Scottie

### **Hopoxia 3<sup>rd</sup> Annual Phillips Brewing Backyard**

Whats Brewing attended this local event which saw 22 breweries bring some of the wildest, hoppiest brews anywhere on the planet. The entrance was \$20 with the first two tasters free. Cost was \$1.50 a ticket for additional tasters. Food this year was a mobile taco truck with the tastiest tacos you can get on the Island I am sure. Four tickets (\$6). Friendly service.

Attending brewers with reps, owners and staff included: Canoe, Whistler, Central City, Van Island,

Deep Cove (1<sup>st</sup> time), Townsite, Driftwood, Spinnakers, Granville, Salt Spring, Four Winds (1<sup>st</sup> time), Tofino, Lighthouse, Tree, Longwood, Russell, Hoyne, Powell Street (1<sup>st</sup> time), Howe Sound, Parallel 49, Moon Under Water, and host Phillips.

Also attending with a booth promoting and selling his latest book Joe Wiebe and his publication, Craft Beer Revolution.

It was an afternoon of great beers, social media happening, and grand conversations all over the site, discussing brewing, and beer in general. The atmosphere was friendly, upbeat and jovial, and the weather was right on; one of the nicest days of the years. Victoria salutes all the local brewers and all the brewers who came at some expense to this superb annual event. See ya next year. §





## **Out and About with Scottie at 21<sup>st</sup> Galliano Wine and Beer Tasting Festival (cost \$35.00)**

Proceeds to Galliano Heath Care Society

Whats Brewing has covered this for the past four years. In the past, only Howe Sound Brewing attended; this year they have new organizers who added Tree, OK Spring and Pacific Western. A wide range there in beer philosophies, from a CAMRA standpoint. Pair this with Sea Cider, and many craft local wineries and some imports on a sunny Galliano Saturday 1- 4 pm you have a happening.



*Scottie McLellan of Howe Sound and What's Brewing*

With the different organizers came a different feel all round. They just wanted to raise money for their charity. They were not planning on philosophical and

ideological foundations; just to raise money. Fair enough; noted. I enjoyed the energy put forth by the volunteers in staging this event for charity. As always they were cheerful, pleasant and accommodating to participants. So good effort for charity. Ferries brought travellers from both Mainland and the Island and islands.

Food was available throughout the show. Hand made in the Lions' hall kitchen on the grounds. Cover music was guitar and saxophone in the background. The festival gives a nice wine glass on entrance and did a good job on their program.

As has been a pattern in many recent events, teams of youthful friends and drinkers come to the event together, get a bit over the top at the end and behavior fuelled by too much drinking puts an edge on the festivities. It wasn't overt but the keen eye of What's Brewing saw it was there. The Mounties did a number of walk-throughs.

There was a large proportion of youth with hardly an oldster to be found. Exuberance, energy and enthusiasm was evident as a few in the crowd talked beer and asked some interesting questions about beer. Many folk knew nothing of beer and just pounded it back between wines. You buy a ticket you do what you want, I guess. As we know, different breweries with different philosophies sometimes don't make for a beer harmonious and unified beer movement event with different messages being sent; because of different styles of going about their business and marketing. You hear something from one; contradicted by the next.

Many polite and friendly young people were having an enjoyable time but, as can be the case, a few over the top binge drinkers smash the peace and tranquility. I'll leave to your imagination what that means. Let's see what next year brings. To be fair they have asked for input. §



## *CAMRA Powell River*

August 9, 2013 saw The Campaign for Real Ale British Columbia's family expand by one when the B.C. executive approved their newest branch in Powell River.

It was only a matter of time until Powell River became a part of CAMRA BC with the success of local craft beer darlings Townsite Brewery, who have changed the beer drinking habits of many Pow Town locals and with the relocation of former CAMRA BC – Vancouver president, and craft beer activist, Paddy Treavor, to the Upper Sunshine Coast this past June.

“Establishing a CAMRA BC Powell River branch was one of the first things I thought of when I found out my family was going to relocate there,” says Paddy, who has organized the Powell River branch and will act as president until the branch's first AGM and executive election next January.

“Townsite has done a great job igniting the craft beer revolution here. When I attended a craft beer tap take over at one of the local pubs last January, I was impressed the enthusiasm of the locals who were excited to have the opportunity to try different craft beers that they don't normally have access to unless they travel to Vancouver or Victoria. I want to help further fuel the craft beer revolution up here and am excited to be involved with the CAMRA BC executive again at this crucial time.”

The Powell River branch executive draws on the experience of Bernie Hodges, who was a CAMRA UK member in England in the 1970s and who will act as secretary, and Bernie's wife Debbie Hodges will look after the branch's finances as treasurer. Both are familiar with the real ale culture, having emigrated to B.C. from England approximately seven years ago.

“CAMRA BC warmly welcomes the new Powell River branch to the campaign,” said CAMRA BC president Rick Green. “This extends CAMRA BC's consumer advocacy and education beyond the main population centres of the Lower Mainland and Greater Victoria. This comes at an important time when the government is

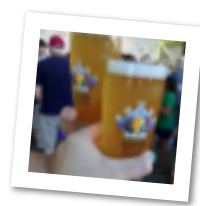


undertaking a major review of B.C.'s liquor regulations. Our congratulations and thanks to Paddy Treavor, former CAMRA Vancouver president, for spearheading this.”

The numbers of the start-up membership are not exact as Paddy and his executive are awaiting the transfer of memberships from the Vancouver branch where several Powell River locals have signed on in support of craft beer.

“I think when the dust settles, we will be in the neighbourhood of 20 members to start and I already have two corporate members committed to supporting our branch with more to come,” says Paddy. “I am confident those numbers will grow as people get to know what we are about. We will never approach the numbers Vancouver has, but I think, considering we are drawing from a population base of about 17,000 (Upper Peninsula of the Sunshine Coast), per capita, we have be one of the highest memberships ratios. And you can guarantee, we will be active in campaigning locally and supporting our CAMRA cousins in Fraser Valley, Vancouver, Victoria and CAMRA BC as a whole.”

Paddy already has Powell River's first local campaign in the works and will be announcing it to local members and the rest of the CAMRA family soon. You can be sure local politicians in the Powell River area will know who CAMRA BC – Powell River is and what they are about soon. As well, the Powell River executive is in the process of organizing a few local events to introduce their new members to what CAMRA BC is all about, to have some fun and to get a feel for what local issues and education needs the local branch needs to concentrate on. §



# Oregon Brewers Festival 2013

by Dave and Ivana Smith

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*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 three 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](http://beerseekers.ca)*

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Once again in 2013, my wife and I decided to base our summer vacation around beer tourism and once again our primary destination was Oregon. This year, the anchor event for our holiday was the **Oregon Brewers Festival**, held every year on the 'last weekend in July' in Portland OR.

Having been heavily involved with a large non-beer festival on the same July weekend for the past 16 years, this was our first opportunity to break away and take in this seminal Cascadian beer celebration. We knew that we had been missing a significant event but had to see it for ourselves in order to truly appreciate its scope. We were left with the impression that other B.C. beer lovers who have not yet managed to make the trip would certainly benefit from doing so, not only for the enjoyment of the festival itself but also for the insight it brings into how our own beer celebrations compare to this huge undertaking.

## Festival Beginnings

OBF began life in 1988 as a two-day event produced by Portland's pioneering microbreweries in nimble response to an opportunity that opened up in the city's summer calendar. Beer festivals at that time were not commonplace, so the founders' vision was based more on Bavarian Oktoberfest than anything North American. However from the beginning the content itself was strictly domestic craft, at that time of course known as 'microbrewed beer.' The six-year old **Great American Beer Festival**, with a similar mission, had just vastly expanded its festival and judging competition the year before in Denver but their template was seen as a bit too aggressive and plagiarism was to be avoided. The OBF organizers [\*invited a whole range of America's smallest and most innovative brewers\*](#)<sup>1</sup> and came up with 22 takers from the Western US who attended on a judging-free basis. That first year, they attracted triple the number of attendees they had budgeted for, and it was clear immediately that the idea was a success with locals.

I put 'last weekend in July' in quotes above because although the festival still uses that phrase in its messaging, it's no longer strictly a weekend. The fledgling festival continued on and expanded to three days in 1990, went to four days in 2005, and now in 2013 has grown to a massive five days, totalling 43 hours of serving time: an entire work week of beer drinking! That sounds like fun, but once you think about it that would be an awfully long time for brewers, volunteers and patrons to commit to attending a single event. It turns out that this isn't an issue, because the festival is set up completely differently than the ones we have here in B.C.

### **Festival Kickoff**

Before I describe the festival proper, let's start with where the festivities kick off: at the **Brewers Brunch & Parade**, held on Wednesday, the opening day of the extravaganza. Starting at 9 a.m. sharp is the brunch, hosted this year by **BridgePort Brewing**, one of the Festival's founding breweries. The brunch is a sold-out hot commodity in its own right, with a block-long lineup to get in forming from 8 a.m. Being keeners for this first visit (well, one of us anyway; my wife would be more aptly described as 'tolerant' at that point), we were up at 6:30 a.m. and ready for a long first day. It was worth it for a fantastic meal, good cheer and of course a couple of pints to get the marathon started the right way.

After brunch the crowd gathered in the street where a marching band struck up and Festival officials led off the parade. This boisterous, ramshackle affair lumbered noisily across downtown Portland toward the site of the festival, causing office workers to peer out of windows and cheer us on. With numerous people in costume, we resembled a formidable army of beer zombies shambling toward the source of our next liquid feeding.

Once we arrived at Waterfront Park, opening ceremonies commenced with speeches and tributes, then all parade participants were invited to fill a glass with the Festival's ceremonial ale, which this year was a nice refreshing blueberry Belgian provided by BridgePort and dispensed from a massive wooden barrel.

### **Location & Layout**

**Tom McCall Waterfront Park** is a sprawling 37 acre green space right downtown Portland on the banks of the Willamette River, at the hub of the city's numerous transit facilities. The festival takes up about five city blocks of this long and narrow parkway. From our accommodations at (the very reasonably-priced) **McMenamins Crystal Hotel** it was no more than 20 minutes' walk each day. (One of the nice things about Portland is that a car isn't really necessary for beer tourists with all there is to visit on foot, by streetcar or bus.)

The festival is divided into a north and south side, each with a massive block-long tent flanked by five refrigerated trailers (yup, the 18-wheeler type, that's ten in total) holding kegs out of which flowed 84 different beers this year. The north side features a full sound stage for performing bands. That south area is noticeably more rowdy than the south side; its younger patrons intermittently break out in spontaneous cheers that resonate the length of the crowd.

Because the festival is in July, it gets awfully hot so a hat is recommended. We managed to find a table in shade and guarded our seats jealously, trading turns making trips for refills. There can be extreme congestion when the event is in full swing, but the odd thing is that amongst the 84 taps, if you look carefully, you will always find a pouring station with zero lineup. The crowd is fairly beer-savvy, so lineups tend to concentrate in front of the most desirable

taps. The good news is that once those beers tap out for the day, they will be back the next because all brewers are mandated to send a full five days' supply of their product.

### **Festival Model**

Admittance to the festival is free of charge. Just walk right in, and bring your kids too if you like. There's essentially no attendance limit, so everyone who wants to attend can do so without fear of sellout. With a week-long attendance of 85,000, a similar proposal would probably get laughed out of council chamber in any city in B.C. But apparently this model can work in Portland. Of course, the more you read about the Oregon craft scene's early history of battling liquor legislation the more you realize that many things now being considered here indeed had to be fought for down there during their rise, and it was just as hard for them to provoke change back



then as it is for consumer advocates (beer activists?) in B.C. now.

Anyway, it's free to get in, and easy too; just a wristband, no bag check or pat-down of my

overstuffed pockets, which I found disconcerting for an event with such a huge crowd. (They might be just a little *too* laid back in Portland sometimes.) One significant advantage of this model is that there is little incentive to "pound beer" in order to "get your money's worth". Because the gate is open all week, patrons manage their attendance to this event much differently than one does at ticketed, day-long events; they drop in and out, come and go, socialize for a while then get on with other things and maybe come back the next day. For the locals this is probably the only way, since they

live in Beervana and take things like the Fest for granted.

OBF states that 70% of their clientele comes from non-Portlander beer tourism, so in theory a huge chunk of the crowd is there for a purposeful visit, but even for travellers there is no urgency to show up at any given time. We found that other than the spurt after the Wednesday opening parade, attendance was light until Friday afternoon, as one would expect. Needless to say we made the best of our early attendance. With quite moderate drinking we made our way through the 84 taps by mid-day Saturday. It's the first time I can say "I tried 'em all" at a sizeable beer event.

The souvenir tasting glass (essentially your 'ticket') is \$7 and tokens are \$1. Unlike festivals at which you receive a mere tasting cup, this one is a full 12oz vessel, which as of 2013 is made of real glass. Note that the glass is marked at the one-quarter line so that drinkers can choose between a 3oz 'taste' (one token) or a 12oz 'full pour' (four tokens). One side effect of this approach is that the 'taste' is a significantly better value than the full pour, because there is lots of wiggle room in the glass to overpour above the line; we were the beneficiaries of pours as generous as 5- or 6oz on numerous occasions. However, once the day gets hot and the lineups get long, thrift goes out the window and the average drinker starts leaning toward the full pour in order to keep the throat wet while in the next queue.

### **The Beer**

Approximately 80 breweries participated in 2013. Brewers are generally allowed only one tap each, so they must





choose a single beer to represent them for the week. Unlike many festivals here, there are no cask ales, and due to the time of year the variety is heavily skewed toward lighter and fruitier summer beers. Fortunately for me I happen to be a male who likes fruit beers (and I'm not afraid to say so); I've always wanted to attend a fruit beer festival, and with some 15 taps matching that category this is probably the closest thing I'll find. German styles are represented well, but don't look for a porter or stout; not one of those made the beer list this year. That's too bad because one of the most popular and delicious brews on site was the lone brown ale (*Grandma's Pecan Brown* by L.A.'s **The Dudes' Brewing Co.**).

You will also not find a brewmaster or a friendly brewery rep to stand and talk with you about the product while you drink it. Some brewers gather for a pre-Festival private party on the Tuesday night but they generally don't stick around to attend the actual event. The structure isn't really set up for beer suppliers to do so, which is a shame. As a result there is little to be learned about what you're drinking; promotional material is nonexistent.

This festival deliberately avoids competitions and voting, so there is no 'official winner' chosen by attendees. However by popular demand and word of mouth it was clear that the beer of 2013 was (purists, avert your eyes) *Swill*, the grapefruit Radler by **10 Barrel Brewing Co.** Don't be judgmental; that's a damn tasty beverage on a hot day, as my wife will eagerly corroborate.

By the way, there was no Canadian content present at the festival. Judging by the banners on display from past years, Canadian brewers have however been represented in the past. I found it disappointing not to find at least a B.C. presence at this Cascadian celebration; I'm sure there are reasons.

## Volunteering

Being part of a beer club, we're accustomed to volunteering at these types of events, but as tourists we didn't bother to apply to help out at this one. Turns out it didn't matter; they wanted us to work anyway. A casual conversation with Jennifer the volunteer coordinator revealed that walk-up volunteers are gladly accepted when staffing drops, which tends to be during the late shift Saturday and Sunday. Since we were on our second lap of the beer list by then, we took her up on the opportunity to get a behind-the-scenes peek at the operation.

Rules up here have gotten stiffer regarding beer pouring over time, but at OBF anyone may wield a pitcher, certification-free. Once pouring you get to experience firsthand how hard it is to stay close to that elusive 3 oz mark. In addition to pouring we worked in the



token booth; we were surprised to find that they were still selling glasses to new entrants right up until the last hour of the festival on Sunday.

With your 4.5 hour shift you get (another, in our case) festival glass and eight tokens, plus the t-shirt. At this week-long event, there isn't really a main volunteer party; rather there are brief appreciation gatherings at end of each day for the closing shift staff only. Beer salvaged from the day's leftovers is poured on-site behind the trailers once the taps close. We got a chance to talk in depth with one of the veteran volunteers, a former president of the **Oregon Brew Crew**, the local homebrew club which has supplied much of the manpower for this event over the years.

*... continued page 15*

# Food Pairing at Beerfest

by Ian Lloyd

In case you haven't noticed, the Great Canadian Beer Fest is coming. We all know it is going to be an awesome event: lots of great beer and great friends. But what about the food? Is it possible to continue with food and beer pairings at a beer festival? Yes, yes it is. You just have to know where to look and what to drink.

The most obvious food choice at most outdoor festivals is pizza. The acidity of the tomatoes and bready crust calls out for a malty beer. The ideal choice would be a Vienna style lager: light malt flavour with a restrained hop crispness. My personal choices would be Rogues red ale by Prince Albert, Hermann's dark lager by VIB or Yukon red by Yukon brewing. Odds are there will be a meat lovers pizza with a spicy pepperoni topping. For this you can go two ways. First, you could find a super malty beer whose sweetness can calm the spices. For this option I would choose: Race Rocks by Lighthouse, Twisted Oak Scotch ale by Phillips or Rannoch Scotch ale by Wolf Brewing. The other option, if you want to enhance the spiciness is to pick a Pacific Northwest IPA where the high alcohol and high hop content always enhance a spicy flavour. There is no shortage of IPAs at beer fest, but may I suggest Nasty Habit IPA by Mt. Begbie. It is under recognized as a great IPA. Other spice enhancing options are hop forward pale ales and saisons.

There is a good chance that there will be something barbecued at beer fest. This cooking method creates dishes that have

smoked, saucy, sweet and rich meaty flavours. For these foods one can look for equally thick and robust beers. Bring on the stouts and porters. Driftwood will have a cask version of Singularity available. Other good options are Sap Sucker maple porter by Fernie brewing, Dragonstooth stout by Elysian and Sasquatch stout by Old Yale.

Mexican food is also a staple at outdoor festivals. Tacos and burritos are the ultimate handheld food. Mexican flavours are bready and beany with potentially chili spiciness. For this you want a sparkling, light and malty brew with a hint of hops. I will be looking for a Pilsner to pair with my burrito. There are some great pils at beer fest. Try the 311 Helles lager by Coal Harbour, Prison Break Pilsner by Double Trouble, Hogsback vintage lager or (my favourite) Potts pils by Moon Under Water. 33 Acres of Life is a California common (steam) style which would also pair nicely.

Good chance there will be a German themed food, such as big pretzels and sausages. These call for a German style beer. Say 'hello' to the hefeweizen. The prominent yeast flavours draws out the bready and salty nature of the humble pretzel. My first choice would be the Beachcomber hefe by VIB;



# Beer in Cabo San Lucas

by Stephen Burchert

I visited Cabo in April and quickly realized that getting a beer in Cabo is as easy as breathing. With all the bars, taco stands and corner stores, you don't have to walk more than a few feet to get a cold beer. Prices are very reasonable at all but the most touristy locations, with lots of happy hours, some lasting all day. Corona, Negra Modelo and Pacifico are the most common beers available with many bars also serving US and imported beers. Craft beers on tap are few and far between. CAMRA members and craft beer lovers need not worry as there are two excellent and well-located brewpubs in Cabo to keep real beer lovers happy.

Baja Brewing, [bajabrewingcompany.com](http://bajabrewingcompany.com) has three locations - the brewery in Los Cabos, a marina front location in Cabo and my favourite, a spectacular rooftop on Medano Beach with stunning views of Los Arcos and the Sea of Cortez. Baja brewing has been around since 2007 and makes eight beers using various malts from Great Western Malting in Vancouver, WA. Beers produced are Baja blonde 6%, raspberry beer 6%, Escorpián negro 6%, Belgian wit 6.5%, Peliroja red 7%, Peyote pale ale 7.9%, oatmeal stout 7.9%, and a Belgian saison 11%. Brewmaster is Jordan Gardenheier. The beers are well made and easy drinking. They also bottle some of their beers and they can be found at various retailers around Cabo and make a good souvenir to take home.. They have a good wine list, full bar and also make their own root beer. They have a great menu with local seafood, pasta and tasty pizza. The staff took time to explain all the beers and provided excellent service. An afternoon at Baja Brewing was a fantastic way to spend a few hours. The just opened Cerveceria Ramuri [cervezaramuri.com](http://cervezaramuri.com) is a 250 seat, elegant

brewpub located in downtown Cabo, across from the main mall. Architectural features such as wood from old Mexican missions, an open air rooftop dining room and bar and one-piece wooden tables and bars make it a classy setting to enjoy the many beers they make. When you enter the first thing you see is an impressive rotisserie oven with various meats and whole suckling pigs roasting over the flames. I sat at the bar and ordered the tasting tray. A large board



has detailed beer descriptions including IBU, alc% and SRM. They serve 10 beers on tap: saison 5.1%, dubbel 6.5%, Vienna 5%, Maibock 6.5%, blond 4.8%, porter 4.7%, Pilsen 4.1%, Schwarzbier 4.6%, red ale 5.4%, pale ale 5.2%, and five by the bottle: Diablo Blanco 5%, Lagrimas Negras 10%, Imperial stout 9.3%, Batari Chonami 4.5%, and Broken Board 4.5%. All are served in their own glassware. Brewmaster Sergio Michell gave me a great tour of the restaurant and brewery. The beers were well made and tasty and the service attentive and knowledgeable. Ramuri is an impressive brewpub with great beers and food and I highly recommend it to anyone looking for a great beer experience.

Cabo San Lucas may not have the number of breweries that Victoria or Vancouver has, but the two they have, along with the sun, sea and sand makes for a great beer destination. §

other good options are This is hefeweizen by Moon Under Water, the hefeweizen from Noble Pig or Spinnakers. Sausages work well with the German style dunkleweizen. The ample carbonation lightens the sausages rich fattiness. Dunkles and sausages have toasted flavours that taste great together. Luckily, we have a few good dunkles at beer fest: one is from Longwood and the other is from Moon Under Water. Brown ales also work well with sausages. For this style there is one obvious choice: Naramata nut brown ale. Noble Pig also brews a brown ale.

I got a hot tip about a new food item at beer fest this year – thanks Gerry. Pastrami on rye bread



sandwiches will be offered this year. Pastrami is rich and peppery; rye bread is dry and spicy. This calls for one beer style: the wit. Traditionally, wits are spiced with coriander and use a yeast strain which produces an attenuated, spicy flavour. There are a surprising amount of wits being served at beer fest this year, so you will have to do some research to find your favourite.

Beer festivals provide many great opportunities to experiment with food and beer pairings. With so many great beers, and lots of good food options, the flavour combinations are almost endless. So when you line up for food this year, please ponder which beer would work best.

*... continued from page 12*

## Conclusion

We here in B.C. have numerous craft beer celebrations, but when it comes to the pre-eminent large festivals there are of course a small number, with the foremost amongst them being September's annual **Great Canadian Beer Festival**. With GCBF 2013 currently upon us it is tempting to compare the original and primary festivals generated by two cities with a proud craft beer history: Portland and Victoria. [\*I've summarized my personal comparison here \(for fun reference only\)\*](#)<sup>2</sup>. At a glance, one might conclude that these festivals could not be more different, but in truth they have a fundamental thing in common: they were conceived by beer-loving people as purist beer festivals, not as promotional events or commercial trade shows, and they are the better for it.

Because we attended the brunch, the parade, showed up all five days and then volunteered, we were able to take in the Oregon Brewers Festival in a fairly comprehensive manner during this first visit. Without a doubt we would recommend to any other potential OBF newbies: make the trip at least once. Compared to what we're used to here, the Festival can seem less romantic and more hot, dirty and crowded, but the spirit of the attendees is just the same as you've experienced here. It's a testament to the craft beer experience that this many people can get along in those conditions with no incidents; just sharing their happiness with friends and strangers in a week-long love affair with hops and barley. §

## Further Reading

<sup>1</sup> Oregon Brewers Festival: History  
[www.oregonbrewfest.com/index2.php?p=history](http://www.oregonbrewfest.com/index2.php?p=history)

OBF vs GCBF <sup>2</sup> [www.bit.ly/gcbf-obf](http://www.bit.ly/gcbf-obf)



## *Brewers Take It All Off*

VICTORIA - Aug 27, 2013 - There are few things that bring people together like conversation over a cold pint of locally brewed beer, and B.C. has no shortage excellent craft breweries for this to happen.

Unfortunately, joyful occasions are not the only thing that brings people together. One in three British Columbians will be diagnosed with cancer in their lifetime, and some of B.C.'s best craft breweries are coming together to raise funds for the BC Cancer Foundation in support of leading-edge research taking place at the BC Cancer Agency.

Spearheaded by the Moon Under Water brewpub and Victoria photographer Stacey Aumonier, 12 brewmasters from Vancouver Island and the Lower Mainland have teamed up to 'bare it all' for a charity calendar that will raise funds to help researchers at the BC Cancer Agency improve cancer care for patients.

"We saw this as a great opportunity for the breweries of B.C. to work together and have a bit of fun along the way. It seems that everyone knows someone who is affected by cancer. The least we can do it help our community," said Chelsea Walker, co-owner of The Moon Under Water.

The money collected from displaying their assets will all be donated to the BC Cancer Foundation. Each brewmaster will be tastefully posing (PG-13) in their own brewery with the spirit of bringing a bit of humour to an otherwise serious subject.

"This wonderful initiative will support innovative research taking place at the BC Cancer Agency Vancouver Island Centre and across the province." says Erik Dierks, vice-president, development, at the BC Cancer Foundation. "Over 24,000 British



***Moon Under Water's Clay Potter: Hot or What? See more hot B.C. brewers in the calendar on sale at GCBF, breweries and liquor stores.***

Columbians will be diagnosed with cancer this year, and the funds raised by the participating local breweries will help to improve their lives. So bottoms up!"

The participating breweries are:

Parallel 49 (Vancouver); Central City (Surrey); Deep Cove (Vancouver); R+B (Vancouver); Tofino Brewing (Tofino); Hoyne (Victoria); Spinnakers (Victoria); Moon Under Water (Victoria); Coal Harbour (Vancouver); Howe Sound (Squamish); Vancouver Island (Victoria), and Storm (Vancouver)

The first printing run of the calendar will see it's debut at the Great Canadian Beer Festival in Victoria on Sept. 6&7, and will be available for \$20. Subsequent runs will be available at the participating breweries and local liquor stores.

# October is BC Craft Beer Month!



**By Lundy Dale**

Three years ago, the Minister of Agriculture, Don McRae officially proclaimed October to be BC Craft Beer Month. It was a month for celebrating BC Craft beers and of course the brewers behind those great beers! We have never looked back!

Year three is looking pretty exciting so far and this year, more than ever we have so much to celebrate. So many new breweries, cideries and artisan distilleries have opened up or are about to all throughout the province!

## **WHAT'S COMING BACK IN YEAR THREE?**

We have partnered up once again with BC Beer Awards and CAMRA BC in a joint festival and beer award event in a larger location (Croatian Hall - tickets go on sale September 3) in Vancouver on October 19th.

The BC Craft Pack, organized through the BC Craft Guild will be available with two 12 packs, one in bottles and one in cans. What a great way to explore B.C. craft beers!

Special release beers? There will be the Best of CAMRA BC homebrew working together with Phillips Brewing on a

650 ml bottle. This year's homebrew winner is from Vancouver! And, rumours are that there are more to come!

Harrison beer festival. It was such a success last year (and it was their first) that they are doing it again, with a cask night, a beer festival and an Oktoberfest!

Brew Master dinners? Tap takeovers? Beer pairing events? Yes, they will be there!

Oktoberfests? Cask events? Pumpkin beer fests and competitions? You bet!

A 'Pink Pints' Women and Beer Night? In the final planning stages, but yes – maybe even two!

## **WHAT'S NEW THIS YEAR?**

Great new sponsors! We welcome BC Craft Beer News, ([bccbnews.ca/](http://bccbnews.ca/)) Beer-The Show ([beertheshow.com/](http://beertheshow.com/)) and Hop Connect. ([hopsconnect.com/](http://hopsconnect.com/))

Steveston beer festival. Nice to see Richmond getting involved this year- and right near the beginning of the month!

More directors involved! Julie Lavoie is taking care of Victoria/Greater Victoria, Kim Lawton is helping out in Penticton, and Paddy Treavor will be handling Powell River/Sunshine Coast. Check out their bios on the website! [www.craftbeermonth.ca](http://www.craftbeermonth.ca)

And so much more to come. Keep up to date with Twitter ([craftbeermonth](https://twitter.com/craftbeermonth)) and Facebook ([craftbeermonth](https://facebook.com/craftbeermonth)) . [!\[\]\(83bbbd261710c59db0214aa27b2edc0d\_img.jpg\)](#)

## **ARE YOU IN? WANT TO GET INVOLVED?**

**Sponsorships start at \$75 for your logo and link and you are up on the website all year long!**

**Email me for more information @**  
[lundy@craftbeermonth.ca](mailto:lundy@craftbeermonth.ca)

# Ullage and Spillage

BY J. RANDOM

“Lookshurreh. When I were a lad we cudn’t affard t’ bi beer snobs. There were only a cople o’ decent beers in th’ole o’ Vancoova. The kids terdeh; they doan’t know they’re born. “ (Google: [‘Four Yorkshiremen Sketch’](#) and do watch the original)

All right, I was not exactly a ‘lad’ in the mid 1980s, but you have to allow some prosaic licence. I was transported back to my early immigrant days, this summer, by a pint of (pumpclip bearing a Horseshoe) Bay Ale brewed under the guidance of John Mitchell at Howe Sound Brewing. That really was the original transition beer for B.C.

Hardly a stand-out today; back in ’86 it was the best ale we had in the Vancouver area, since Granville Island only produced lager.

We forget how lucky we are now. Some of us take our current plethora of B.C.-brewed craft beers for granted to the extent we feel able to dismiss the entire product line of certain breweries as unworthy of our attention. I use the word ‘us’ very precisely. I was doing it too. We use dismissive terms like ‘transition beers’ or ‘starter beers.’ I had even coined the term ‘mediobrewery’ to describe those craft breweries that had grown beyond the micro scale and become mediocre. Believe me, if you feel we have too many ‘middle of the road beers’ in B.C. take a trip down the 401 to Toronto. There, the middle of the road is 16 lanes wide. That is why I was delighted to find a very quaffable hoppy beer in the Hawg’s Breath in Kincardine on a work trip in the middle of August. The pump handle attracted my attention because it was reminiscent of the new Steamworks handles - the name of the beer was Hops and Bolts. Now, I have found before that the three letters H.O.P. in the name of a beer or the name of a brewery in Ontario does not mean there will be detectable quantities of hop bitterness, flavour or aroma in the beer. However, this could be the hoppiest Ontario beer I have yet tried, not that that is saying much,

but my expectations were low. That was just the first surprise. I had drunk and enjoyed a third of it before I read the stencil on the back of the glass. Hops and Bolts India Pale Lager, Mad and Noisy Brewery, it read. Could this be? A recently developed hybrid style just pops up in Bruce County, Ontario? First I had heard of the brewery too. Turns out, the server knew: it’s the latest venture (not so much another brewery as the brand name of a small-batch series) from Creemore Springs. Yes, that Creemore Springs, the subsidiary of Molson that bought out Granville Island Brewing. At this point, my eyebrows were so far up my extended forehead they had joined forces with my tonsure.

Have you noticed how coincidences happen in clusters? I was already planning to write about the need to keep an open mind about craft breweries, even those gobbled up by the big brewers. I have been pleasantly surprised more than a few times over the last few years by breweries that burst out of the pigeonhole I had mentally jammed them into. It may take a new brewer, a change of ownership or sometimes simply a change of approach from the original ownership, but breweries we have given up for dead will suddenly resurrect themselves with one great beer, or an entire series of great beers. I suspect Vancouver Craft Beer Week’s recent blind tasting event may also have surprised some people. My original plan was to name specific local breweries and beers but too many people would disagree with my definition of bland or my assertion of a significant step up. Suffice it to say, I commend you to try all new beers out of any operation that thinks of itself as a craft brewery with an open mind and an open gullet. Cheers! §



# Calendar

- Details on Vancouver area events at <http://camravancouver.ca/events/>
- Details on Fraser Valley area events at [http://camrafraservalley.ca/?page\\_id=89](http://camrafraservalley.ca/?page_id=89)
- Details on Victoria area events at <http://camra.ca/events/>

**Got an opinion? Share  
it with CAMRA BC  
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[camrabc@shaw.ca](mailto:camrabc@shaw.ca)



## CAMRA BC Membership Application Form

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Please mail this form and payment to:

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**Victoria BC V8X 1J5**

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