



# WHAT'S BREWING

The Magazine of the Campaign for Real Ale British Columbia

Volume 24 No. 2

March-April 2014

## Bigger and Better...

I think this is one of the biggest issues of What's Brewing to date. It indicates that there is a lot of BC craft beer news to talk about. There is also no shortage of talented authors to do it. Featured in this issue is Ted Child's review of craft beer books that mention BC. Joe Wiebe gives a quick mention of upcoming [Victoria Beer Week](#) events (March 1-9). Stay tuned for <http://vancouvercraftbeerweek.com> (starting May 30<sup>th</sup>). No details on the Vancouver website yet. For thirsty people with a good pair of shoes, take the East Van beer walking tour recommended by [Beerseekers.ca](#). I look forward to their next adventure to McMenamin's Kennedy School and Hood River.

It is also hard to keep track of new breweries and brewpubs opening in BC. In Victoria, the Four Mile Pub started serving their lineup of beers recently. Craft beer is spreading northward. Soon there will be [Wheelhouse Brewing](#) in Prince Rupert and [Three Ranges Brewing](#) in Valemont. Northern BC is going to be hosting its [first craft beer festival](#). There are more openings than mentioned here, but that should be its own article.

We are all still holding our breath regarding the news that the BCLDB will be changing things. There was mention of the return of 'happy hour', allowing children into pubs during the day and booze in grocery stores. It remains to be seen how much will be implemented and when. Many of these recommendations were suggested to the BC Government by CAMRA executives.

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Another trend to watch is regarding craft beer education. The Vancouver CAMRA chapter has education sessions organized by Danny Seeton. There are also some great videos on their [website](#). Victoria has both ongoing Cicerone and BJCP training groups. This craft beer knowledge is showing up in the oddest places. Your's truly posted a picture on [Facebook](#) and many people immediately recognized the dirty glassware. An extreme 'faux pas' by myself as clean glassware is essential for enjoying craft beer.

Thank you,  
Ian Lloyd, Editor  
Certified Cicerone®

# Campaign for Real Ale British Columbia

## CAMRA BC Websites

CAMRA BC [www.camrabc.ca](http://www.camrabc.ca)

CAMRA South Fraser  
[www.camrasouthfraser.ca](http://www.camrasouthfraser.ca)

CAMRA Powell River  
[www.camrapowellriver.ca](http://www.camrapowellriver.ca)

CAMRA Victoria [www.camra.ca](http://www.camra.ca)

CAMRA Vancouver:  
[www.camravancouver.ca](http://www.camravancouver.ca)

Email editor – [camrabc@shaw.ca](mailto:camrabc@shaw.ca)

To join CAMRA BC discussion group:  
[CAMRA\\_BC\\_Discussion-subscribe@yahoogroups.com](mailto:CAMRA_BC_Discussion-subscribe@yahoogroups.com)

## Next issue

May - June 2013- Deadline April 15<sup>th</sup>

Ever thought of being an author in a beer magazine? Well now you can. Send your ideas to [ianlloydbc@gmail.com](mailto:ianlloydbc@gmail.com).

There are many ways to follow the beer happenings in BC. Below is a lengthy list of facebook pages, twitter feeds and blog links. Did I miss anyone? If so, I am sorry, but let me know about your web presence.  
[ianlloydbc@gmail.com](mailto:ianlloydbc@gmail.com)

## Facebook

**CAMRA Vancouver**  
facebook.com/CAMRA.Vancouver  
**CAMRA Victoria**  
facebook.com/groups/306441055492  
**CAMRA Powell River**  
facebook.com/CAMRA.YPW  
**CAMRA South Fraser**  
facebook.com/CAMRA.southfraser

Links below are not an endorsement of CAMRA. Opinions expressed of those of the individual authors and may not reflect the thoughts of CAMRA BC or its affiliated chapters.

## BLOGS

**Beer on the Rock** – [www.beerontherock.com](http://www.beerontherock.com). News, releases and beer events on Vancouver Island

**Left4beer.com** – Victoria beer reviews and beer and your health articles.

**BarleyMowat.com** – Colourful and informative beer thoughts.

**VanEast Beer Blog (Wandering Paddy)** - Paddy Treavors thoughts on the politics of BC Beer and more.

**BeerMeBC** – All things BC Craft Beer maintained by Dustan Sept.

## Twitter

**CAMRA Vancouver** - @CAMRA\_YVR

**CAMRA Victoria** - @CAMRAVictoria

**CAMRA Powell River** @CAMRA\_PowTown

**CAMRA South Fraser** @CAMRA\_SF

# Calendar

## Powell River

Check the website for beer education classes in future featuring the super-beer-smart Danny Seeton and Cedric from Townsite Brewing.

## Victoria

The first annual Victoria Craft Beer Week is March 1-9. See Joe Wiebe's summary in this months newsletter.

Vancouver events: [www.camravancouver.ca/events](http://www.camravancouver.ca/events)

Victoria events: [www.camra.ca/events](http://www.camra.ca/events)

Fraser Valley events: [www.camrafraservalley.ca/?page-id=89](http://www.camrafraservalley.ca/?page-id=89)

Powell River events: <http://www.camrapowellriver.ca/events.html>

Do you have an upcoming event the craft beer drinkers of BC should know about? Let me know: [ianlloydbc@gmail.com](mailto:ianlloydbc@gmail.com)

### CAMRA BC Membership Application Form

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: (\_\_\_\_) \_\_\_\_\_ email: \_\_\_\_\_

Enclosed is my cheque for: Individual \$25.00 \_\_\_\_\_ Renewing \_\_\_\_\_  
Joint \$40.00 \_\_\_\_\_ **New Member!!** \_\_\_\_\_

Please mail this form and payment to:  
CAMRA BC  
Saanich Postal Centre  
PO Box 30101  
3934C Quadra Street  
Victoria, BC  
V8X1J5

Or Submit payment online:  
Victoria: <http://camra.ca/joinrenew/>  
Vancouver:  
<http://camravancouver.ca/members/join/>  
Fraser Valley:  
[http://www.camrafraservalley.ca/?page\\_id=30](http://www.camrafraservalley.ca/?page_id=30)

## Ullage and Spillage

By J.Random

None of us own CAMRA Vancouver, or CAMRA BC for that matter. CAMRA BC is a registered society under the societies act of BC and CAMRA Vancouver is one branch, so both have to function as democracies. As with all democracies, most people are happy to let others run the show, though a few will constantly whinge about how things should be run without putting in any effort. I try to avoid watching sports with those types. The people willing to stand for election will get the positions of responsibility, and the associated power. Those people will make decisions on our behalf and if we are not happy with those decisions, we don't vote for those people next year. At least we don't have to wait 4 years as with Federal government. The members should not expect to be ecstatically happy with 100% of the decisions made by the executive. When have you ever been totally happy with every decision made by a federal, provincial, municipal or strata government? If there are things about the organization that you simply can't live with, then you either step up for election or vote with your feet. The fact that CAMRA BC has dramatically expanded its membership shows the executive have mostly got it right over the past few years.

I am not sure I would have taken the decision to drop the corporate membership category at this time. I created a corporate liaison position on the CAMRA Vancouver executive back in 2004 and this branch has recruited more than its fair share of corporate members since then. We have enjoyed a valuable partnership that has fueled growth in the industry and in our membership. Dropping this category is a courageous decision and perhaps one that needs to be taken at some point in the growth of the organization. As the campaigning component increases there was bound to come a time when the interests of the beer drinking consumer, that CAMRA represents, may not coincide with the interests of breweries, bars or retail outlets. Maybe it is best to make the break before there is any clash of interests. I trust the organization does not need the membership revenue and that corporate sponsor discounts will not disappear. I also trust it will be made clear that industry people are welcome to join as personal members.

However, I did take a look at the CAMRA BC constitution to see if the executive can drop the corporate category without a membership vote. Turns out they can, because that category is not even mentioned. We have been operating *ultra vires* the constitution all these years. (Can you tell I have spent way too much time on organization executives, besides CAMRA?) After co-founding the Vancouver Branch, as its first VP, with Lundy Dale, I have not been on the executive of the branch or the provincial organization since. As a semi-objective observer I have watched the branch grow up, leave home, get an education and take on a career.

No single person can take credit, or even the majority of credit, for where we are today. Each year's president and executive builds on the work of those before them. There are dozens of people that have done their bit over the years, contributing for a few years then moving on. If I had to single out one person from CAMRA BC it would probably be Phil Atkinson for continuity of service (do we have an honorary member category? It's not in the constitution), but that is just my opinion.

**Continued on page 14**

## Out and About with Scottie Robbie Burns Day Caskfest at Spinnakers

Saturday, January 25 saw Spinnakers host a Robbie Burns cask festival. In the spirit of the event, a good number of kilts and Scottish regalia was in house and patrons were real beer aficionados looking for the sense of beer adventure. At cask festivals usually anything goes, and so it was with this event.

22 brewers brought a total of 24 casks

Brassneck: 7%ABV pale ale dry hopped with sorachi ace  
Bridge Brewing: stout cask (no other details on the programme)  
Bomber: ESB 5.2%ABV dry hopped with amarillo  
Central City: vanilla espresso stout with real espresso  
Crannog: Potatoe Ale 5.4%ABV with molasses  
Dead Frog: IPA 6.5%ABV, dry hopped with cascade, galaxy, zythos  
Fourwinds: oat porter 6.5%ABV, bourbon barrel aged  
Howe Sound: 2 casks Scotch ale 7%ABV, one oaked and unoaked  
Hoyne: espresso stout with espresso and highland whiskey  
Lighthouse: Scotch Ale (no other details listed on the programme)  
Main Street: cask with columbus, cascades, citra and amarillo hops  
Merridale Cider: an 11-12% with apple juice and spirits  
Moon Under Water: lager seasoned with grapefruit and orange peels  
Parallel 49: a 7.7%ABV cask with simcoe  
Phillips: IPA dry hopped with Amarillo hops and orange peel  
Powell Street: stout dry hopped with citra  
R and B: Belgian Ale with durians  
Russell: Scotch Ale aged in Jack Daniels oak barrels for a year  
Saltspring rye Ale: 6.1%ABV with chai spices  
Spinnakers: Scotch ale 6%ABV with super galenas  
Spinnakers: wee heavy Scotch ale 8%  
Steamworks: rye stout with Laphroaig quarter cask  
Vancouver Island: porter 6.2%ABV with jalapeno peppers



Patrons enjoyed the wide variety of beer choices and the friendly atmosphere of the event. Brewers mixed with the beer community while enjoying the more celebratory spirit of this festival. As always, Spinnakers staff were pleasant and helpful throughout the event. Trays of artisan finger foods came around continually during the course of the festivities. Every one appeared to be having a grand time and a good cross section of Victoria's beer community was in attendance making the event a great success. Always a treat to get the creative and artistic side of the beer industry expressed through beer.

Making this event even more interesting was the fact almost every brewer had an owner, brewer, or staff member represented. This gave the patrons a chance to ask questions and discuss the brewing processes. The Robbie Burns cask festival was a fine event in a room where the Discovery Ale cask sits high in the rafters reminding us from whence the cask beer evolution has evolved and flourished from pioneer times of the genre.

Scottie

## **A New Year, A new CAMRA BC President**

By the time you read this all the branches will have elected their new executives. The provincial Executive was elected online by acclamation in January. So CAMRA BC is ready to go forward as sole representative of the people who pay the tab: the apex of the craft beer triangle.

As a side note we are one of the few BC societies pioneering on-line procedures for conducting some club business. It puts additional pressure on the branches to ensure their local members are kept informed about the broader provincial issues as well as the demands within their own boundaries.

2013 was a year of growth for CAMRA BC at the branch level. We established 2 new branches and watched a steady increase in overall membership numbers. 2014 promises to be a year of consolidation as well as continued growth.

This means a critical look at our current practices and procedures so the policies of CAMRA BC adapt to the demands of a rapidly growing membership.

One of the areas already identified as needing change is that of membership registration, renewals, collection of fees and distribution of materials. A consolidation of this role at the provincial level has the potential to streamline procedures at the branch level plus put in place overall accountability where it is needed.

Another area to examine is communications. We are living in a rapidly changing world where social media offers tremendous potential but poses continually shifting challenges. We don't want a bigger soup can and longer string. It is time to put in place a structure that is ready to answer the demands of the future instead of constantly playing catch-up.

It promises to be an interesting year. If you have any questions, comments or concerns I'm here and available. One more thing: I love to talk beer.

Maureen Blaseckie  
President  
CAMRA BC

**VICTORIA**  
**Beer**  
**Week**  
MARCH 1-9, 2014

## Victoria Beer Week – March 1-9, 2014

The first annual Victoria Beer Week kicks off Saturday, March 1st with a Cask Night at the Victoria Public Market and closes with a Brewmaster's Brunch at the Atrium on Sunday March 9, with additional tastings, seminars, movies and micro-events happening at various venues throughout the week.

Victoria Beer Week's goal is to electrify Victoria through the first week of March, igniting beer lovers' sense of excitement and exploration and offering newcomers to craft beer the opportunity to learn more about BC's diverse and thriving craft beer industry. While some events are ticketed, others are open to the public (19+), and many of the city's pubs, bars and restaurants are also participating with their own events or daily craft beer specials.

In addition to the big events bookending the festival, CAMRA members should take note of the special screening of ***Beer Hunter: The Movie*** taking place at the Oak Bay Beach Hotel on Wednesday, March 5 from 7:00pm-10:00pm. The regular price is \$25 (available online through [EventBrite](#)), but CAMRA members can purchase tickets for \$20 at Garrick's Head Pub. The evening includes pre-movie beer samples from two of British Columbia's newest breweries, Barkerville and Bomber, and snacks prepared by the hotel's chef. Then, at 8:00pm the screening begins in the hotel's own cinema. Popcorn and additional beer can be purchased throughout the film. A shuttle between Garrick's Head and the hotel will be running from 6:30pm until 7:45pm and then once again after the movie finishes. Free parking is also available in the hotel's underground lot.



Here are some other events that may be of particular interest to CAMRA members:

### **State of the Craft Beer Revolution/Fantasy Beer Label Art Show**

**Rifflandia HQ – 1501 Douglas Street**

**Thursday, March 6, 6:00pm to 10:00pm**

**FREE EVENT (19+) – Limited Occupancy/First Come, First Served – Beer For Sale**

Eight local Victoria artists are crafting custom large-scale beer bottle labels for imaginary, fantasy beers. Then at 7:30pm, Joe Wiebe, the Thirsty Writer, author of *Craft Beer Revolution: The Insider's Guide to B.C. Breweries*, will lead a Town Hall style event involving some of BC's most notable craft beer personalities: Paul Hadfield (Spinnakers), Kevin Hearsum (Driftwood), Gary Lohin (Central City), Dean McLeod (Lighthouse), Brent Mills (Four Winds), Matt Phillips (Phillips), and Graham With (Parallel 49).

## More Victoria Beer Week Events..

### IPA Tap Takeover: Meet the Masters of the Hops

Spinnakers Gastro Brewpub

Friday, March 7, 5:30pm to 10:00pm

**FREE EVENT (19+) – Limited Occupancy/First Come, First Served – Beer For Sale**

Ahhh... Hops. We love them here on the west coast, don't we? More than 15 of BC's best IPAs will be on tap at Spinnakers all night as selected by Joe Wiebe, Victoria's own Thirsty Writer. Expect a handful of BC's most notable brewmasters on hand to chat about hop backs, hop bills and dry hopping techniques. 'Nuff said.

### Women and Beer: A Screening of *The Love of Beer* + Panel Discussion

The Vic Theatre – 808 Douglast Street

Saturday, March 8, 3:00pm to 6:00pm

**\$15 + s/c at [Eventbrite](#) or at Garrick's Head Pub**

Victoria Beer Week is proud to celebrate International Women's Day with a screening of *The Love Of Beer* – an intimate portrayal of women who have dedicated their lives to craft beer. The filmmaker, Alison Grayson, will be in attendance from Portland, OR, and the film will be followed by a panel discussion involving some of BC craft beer's most prominent females, including Leslie Fenn (Howe Sound Brewing), Kala Hadfield (Spinnakers), Becky Julseth (Salt Spring Island Ales), Chelsea Potter (Moon Under Water), and Claire Wilson (Dogwood Brewing), as well as the filmmaker. Two special casks are being prepared by some of the panelists, and additional beer will be available for sale at the event.

## Reading BC Beer (Part 1 of 2)

**By Ted Child**

If B.C. is experiencing a craft beer revolution it is also certainly experiencing a boon in books dedicated, wholly or partially, to BC craft beer with no less than four since 2010. How well do these books capture the current and unique situation of craft beer in BC? How much do these books help either the curious newbie or the veteran sipper in the increasingly deep BC beer waters? The four books I'm looking at all seem to be motivated by a sincere love and appreciation of BC craft beers and the breweries that create them but, alas, all are not equal and, indeed, none are perfect.

In critiquing these books I compared them against two, in my opinion, classic regional beer guides. The first, an undeniable heavyweight, is Michael Jackson's *Great Beers of Belgium*. Comparing this book against any book written on BC beer is obviously unfair considering Belgium's history that stretches thousands of years, brewing tradition that stretches hundreds and breweries, recipes, and yeast strains that are decades old. Beyond the depth of Jackson's material, however, is the writing of Jackson himself, such as his personal anecdote of his concern regarding the aging brew master monk of Chimay. The third edition was published in 1998 and is still stands the test of time. The other book I bought for four dollars in a department store discount bin and is fifteen years old. Jamie Mackinnon's "The Great Lake Beer Guide", although it refers to a region that I can rarely



## Reading BC Beer Continued..

access, is a book I still refer to for the few breweries and beers I can get (Unibroue, McAuslan, Brooklyn) but also for the massively entertaining, opinionated, enlightening 60 plus page introduction, which includes chapters on beer culture, appreciation, style, its changing image, the big breweries, and even an afterward that includes tasting notes on some mass market beer and a tasters lexicon. Even one page of Mackinnion's introduction makes me excited and thirsty for beer.

Both books are contrary examples to a recent All About Beer article ([July 2013](#)) that stated "the most optimistic estimate from authors of the shelf life of beer guidebooks is about five years." This estimate is based on the short research phase of many guidebooks but also the ever changing beer scene of any region. Even Jackson, whose region is probably one of the most stable in the world and who clearly researched for years, pointed out that breweries come and go but that five year shelf life is clearly not true of his book nor of Mackinnon's. Lisa M. Morrison, whose book I'll be reviewing in part 2, is quoted in the same article and this might hint at beer guidebook longevity: "Morrison searches for what she calls beers "terroir", which she sees as a blend of character, custom, and place." This idea of beer terroir, also used by Jackson, is an important part of any regional beer tradition, culture and appreciation. For instance, in a recent BC Camra article it was suggested that Spruce tip or "evergreen" beer should be a regional specialty that would make BC famous on the world beer map. Either way, books discussing BC beer should reflect and advocate for the uniqueness of BC beers. It should be a symbiotic relationship where drinkers, fans and critics inspire brewers to greater ever heights while being honest about "what's for lunch".

Beers of British Columbia by Leo Buijs, published in 2010, was bought by my Dad on the BC ferry and shortly after became the first of many beer books that I own. As far as I know it was the first out of the gate, maybe luckily since it has not aged well. The production value is very low, almost like a self-published book, with some of the pictures looking like badly pixelated computer scans while other pictures are clearly photographs of badly reflective beer bottles. Buijs reads like an honest fan of BC beer out to spread the word but, although I bet he is a good person to sit next to at the bar, I don't want to read his book. He declines to rate any beers, claiming subjectivity, maybe thankfully, considering his ambivalent and uniform tasting notes that all sort of meld into one boring, useless mass. This book reads like a tourist trap, including tasting notes on every breweries beer but offering no hint or guidance for the reader. Certainly every drinker has his own palate but do I really need to read a bland description of every Granville Island beer? Buijs offers some useful information on unique ingredients and brewing processes but these are so buried in advertising-like fluff as to be like needles in a haystack. Take, for instance, his in-depth description of Spinnakers brew house. I'm not an industrial brewer but much of this seems like it belongs in an introduction on industrial brewing rather than repeated for every brewery. The occasional tidbit that might be unique in each description and its brew house, such as a three step or single step diffusion, is buried in the website-like descriptions of modern day brewing procedure. Honestly, I can't recommend this book unless, maybe, it's your first and you get it for free.

## Reading BC Beer Continued Page 21

## THE LADIES OF TOWNSITE BREWING – POWELL RIVER, BC

By Lundy Dale

I am in total admiration of Townsite brewery and its present success. The brewery is not even two years old, and has already received several beer awards both years for their fine brews!

What is extra special to me is that I “watched” this brewery evolve through the friendship I developed with the head lady behind it all: Karen Shadsheim. I met her through a mutual friend in 2008 or 2009 while having a pint of cask ale at The Whip in Vancouver. At the time Karen was bartending at a local watering hole in Powell River but was looking for better quality beer in her new home. We would get together once or twice a year over a drink, when she was visiting Vancouver and she would update me on her “dream”. I was thrilled and envious at the same time. I knew this was a dream that was going to happen. Karen was determined and passionate. I then got to briefly meet Chloe and her husband Cedric when they were passing through Vancouver on their way up to Powell River buying themselves as much Belgian beer as they could get in their car!

Townsite has a total of 7 staff, with four of them women!!! So exciting, and I am very pleased to introduce you to these dynamic ladies.

NAME: Karen Skadsheim (K)– Instigator/Chief Paper Pusher

NAME: Chloe Smith (C)- Brewery Manager

NAME: Emily Walz (E)- Officially-Our Lady of the Taps. Unofficially; Jacqueline of All Trades

NAME: Michelle Zutz(M) - Director of Sales/ Purveyor of kegs



1) How long have you been in the position?

K-Feels like forever (Since before day One!)

C- Since June 2012, right after the brewery opened

E-1.5 years

M- Officially since January 2012, unofficially since Bad Karen’s idea started years before.

2) What brought you into the industry?

K- THE NEED FOR DELICIOUS BEER

C- I studied Chemistry at University and was looking for a job that would allow me to travel and was based in science but didn't involve becoming a lab rat.

E- I was asked by the owners to join the team and work the Tasting Room

**Ladies of Townsite brewing continued on page 14**

## **Pitching the East: Vancouver's Emerging Craft Beer Tourism District**

**By Dave & Ivana Smith  
BeerSeekers.ca**

As you read this, Christmas is but a distant memory, and all those mysterious bottle-shaped gifts you gingerly unwrapped have been safely stored away in your cellar or belly. Humour us and allow yourself to be transported back in time to late December 2013, when Santa was recuperating with a well-deserved elfin barley wine and the New Year was still a few frosty days away. As is our custom, my wife and I took the opportunity during that holiday interval to leave the homestead for a getaway weekend.

For past romantic getaways, we've chosen such cozy domestic locales as (annoyingly exorbitant but pleasing to the other half) Harrison Hot Springs and Whistler, as well as the (much more reasonable choice I think) Howe Sound Inn, and a memorable mid-Island B&B near which we became engaged eleven years ago. Beer featured prominently in all of these holidays (clarification: it wasn't the reason for the marriage proposal). The difference this winter was that we decided to forego the usual trip outside city limits. We found our calling—and crawling—in gritty, funky East Vancouver.

### **A new star rises in the East**

As you may know, during the past few years Vancouver's beer culture awareness has risen to previously-uncharted levels; craft beer has gone mainstream in the Lower Mainland. Following this trend, during 2012 and 2013 there has been an explosion of local craft outlets, especially small breweries opening 'brewery tap' tasting rooms. Smartly, some of these upstarts have located themselves in common areas, creating a critical mass of compelling beer options around Vancouver's midtown and East side.

In years prior, a serious beer tour in Vancouver was typically a downtown affair, with brewing on premises available in the city core only at two or three brewpubs which have been high in quality and long in tenure but which, after many years in (or out of) business, have become short on novelty. Having planned holidays around tours of these and other beer bars in the downtown peninsula more than once, we stopped the practise for a while; we are 'Beer Seekers', after all. Instead, as has been documented in these pages before, we've often opted to trip across the border and explore locales in Washington and Oregon.

However this year there was no passport needed because we heard the call of an amazing diversity of craft beer outlets right here in Vancouver. We're proud to recognize that it's no longer necessary to go to Portland to find clusters of brew venues within walking distance of each other. World-class craft beer neighbourhood walking tours have quietly become a viable option right here.

### **Neighbourhood #1: South False Creek/Olympic Village**

**Pitching the East, Continued on Page 18**

## A Column with no name

By Jen Reiher

As a CAMRA supporter the Craft Beer Revolution is not a question. I happily consume my local favourites, attending cask nights, supporting my favourite neighbourhood breweries, taste testing at beer events and trying every new bomber release that graces the liquor store shelves. But when I head off the Island my knowledge ends! Staying on top of a regional beer scene takes hard work, let alone the whole Province! Thankfully, beer geek Joe Wiebe has done all of the leg work and released *Craft Beer Revolution: The Insider's Guide to B.C. Breweries* so that beer geeks have a companion manual to Craft Beer adventures beyond our own back yards.



I went for coffee with Joe over the Family Day long weekend. As we settled in with our hot cups of coffee I realized I should have planned for a pint, instead. Still, Joe had no trouble finding non-alcoholic inspiration to talk about the journey that took him to publishing his fantastic guide. It was a harrowing one, filled with long hours, publishing road bumps and of course, the horrors of copious beer drinking (more on that later). In his Author's Note Joe acknowledges that the book was as out of date the moment that it was printed, but is hoping for an updated version in 2015 to include newer breweries and brewpubs like Quesnel's Barkerville Brewery and Vancouver's Brassneck. Still, the index at the back includes a very comprehensive list that should get you up to speed on what to try, where and when! Handy charts at the front of each section break down the most important information (such as which locations you will find draught, food, growlers, bottles, tours or beds) are all displayed as easily referenced data points.

When I asked Joe if he had ever worked out how many beers he had to drink as research for the book he admitted he didn't want to do the math. "It's all in the name of research!" he laughed. This clearly painful and painstaking research included a 2500 kilometer "odyssey" of breweries and brewpubs throughout BC. I asked Joe if he discovered any unexpected gems on his epic road trip, and he described with great affection the warm, welcoming atmosphere of the the Noble Pig in Kamloops as an unexpected beer geek haven in the middle of the Province!

"Based on how busy the pub was on the Sunday evening I was there and the restaurant manager's anecdotes about beer geeks lining up with growlers outside the door when special beers are schedule to go on tap, Kamloops has clearly become a craft beer hot spot. Most of the beer I tasted was excellent, as was the meal I enjoyed sitting outside on the sun-dappled patio under a spreading canopy of hops—which they would pick to use in a special batch of beer in a few weeks time. If I lived in Kamloops, the Pig would be my second home." excerpt from the Noble Pig entry in *Craft Beer Revolution*

**Unnamed Column continued on page 21**

## Carboy Culture

By Russ Husband

In the last edition of Carboy Culture, the main stages of the brewing process (mash, lauter, sparge, boil, chill, ferment & carbonate) were outlined. This installment will give a more detailed breakdown of the mashing and lautering process(es) as well as discuss some of the methods and equipment that have been adapted to homebrewing systems to accomplish these tasks. The reason these parts of the process have been lumped together is that they are often done in one vessel, especially so in homebrewing set-ups.

The goal during the mashing stage is to hold the crushed grain and water (referred to as mash) at the desired temperature for about an hour to allow the enzymes in the grain to convert the starches into various forms of sugar – or simply put, making yeast food. Keeping the temperature constant during the mash can be accomplished many different ways, though applying direct heat (flame) can be tricky, as it can scorch the grain, and ruin the mash. A very common method employed by homebrewers and professional brewers alike is to have a well insulated vessel to hold the mash and keep the heat in. Mashing usually lasts about an hour, so coolers work very well for this purpose such as the big orange “gatorade” style. Most coolers also have a drain spigot in them already, so there are already provisions for getting the sweet water (called wort) out at the end of the mash. Another method to maintain temperature is to recirculate the wort from the bottom of the mash through some sort of a heater, and back to the top of the mash. An added advantage to this method is that the temperature can be raised by heating, which becomes a real advantage when brewing more complex beer styles with a variety of grain types in the mash. To heat the wort, some home brewers use an electric heating element located in the fluid stream of the wort. Since the wort is constantly flowing, it does not get the chance to boil or burn. Another heating method is to run the wort through a coil of tubing that is immersed in hot water. By varying the flow rate of the wort through either of these heaters, it is possible to hold the mash at a very precise temperature. Once the mash has fully converted (all, or as much as is desired, of the starch is converted to sugar) it is time for the next part of the process.



Lautering is the process of getting the wort out of the grain, while leaving behind the bits of crushed grain and husk. There are several ways to do this, the most common in the homebrewing world are by using a fine mesh bag to contain the grain (Brew-in-a-bag), or by using either a slotted manifold or false bottom in the bottom of the vessel to keep the grain from entering the outlet. Brew-in-a-bag has become very popular in the last few years, and is very appealing to homebrewers since it only requires one pot for the entire brewing process. Slotted manifolds and false bottoms can make it easier to rinse the grains (sparging) which lets the brewer get a bit more of the sugar out, but on a homebrew scale, the amount of sugar recovered by sparging does not have a huge impact on the brew and can be compensated for by adding a little bit more grain to the initial mash.

**Carboy Culture continued on page 22**

## **Ullage and Spillage, continued**

People get involved with running organizations like CAMRA for a wide variety of reasons. For some it is an outlet for their energy and an expression of their passion for craft beer. Others clearly don't know what they are getting into because they resign part way through the year or just never turn up. For some it becomes a way to make contacts to get into the craft beer industry. To those people, I say "go for it". This is an expanding industry that needs a workforce passionate about what they do for a living. For others it seems to be about getting free beer and free access to events. If you are thinking, "hey, is he talking about me?" then I am probably talking about you. Personally, I have never expected freebies and have gone out of my way to avoid giving the impression that I have any entitlement to them. The very occasional benefits that came my way have been greeted with expressions of surprise and profuse thanks.

Perhaps because I am now an old geezer (I had an early start, I was a young geezer) people seem to expect me to yearn for the good old days. What good old days, the mid 80's when the original CAMRA Vancouver shut down for lack of interest. The 90's when small breweries seemed to be closing down or being bought out at a faster rate than they were opening. Or the early 2000's when CAMRA Vancouver struggled to get past a ceiling of 25 members? Perhaps some yearn for the days when we had 7 people at the AGM to appoint 6 executive positions and drew straws for who would not take on a position on the executive. It is true CAMRA Vancouver is not just a small drinking club based at DIX anymore; "Thank goodness" I say. If you want to be part of a small drinking club then CAMRA can provide that for you. Just gather a like-minded group together and find a cask night to meet at each week. There are plenty of members to choose from. If you want to be part of an organization that helps make craft beer and/or cask-conditioned beer more accessible at fair prices then you have to applaud the exec for putting the CAMpaign in CAMRA over the last few years. Take a look at the recommendations in the recently released BC Government report on BC liquor laws: <http://engage.gov.bc.ca/liquorpolicyreview/> I think the good old days are just beginning.

Cheers

## **Ladies of Townsite brewing continued**

M- A brilliant idea of creating a uniquely local product that can showcase our town and talent, an amazing location in Powell River where the beer can truly reflect our lifestyle, and a partner who believed what I could bring to the team.

3) Do you feel respected in your role?

K-Yes

C- Mostly although my two year old laughs when she sees me in boots...I haven't yet decided if it is at me or with me

E-I do! By people in the industry for sure, not always by the customers, although most of them are always happy to see me

M- Absolutely, but I have never been one to believe the naysayers in any industry. Respect is always earned, so always respect yourself first!

4) What brought you to this specific choice? Did you choose, or did the job?

K- This was the hole that I fit in the brewery

C- This position was created out of a need that the brewery had although when I look back at my 10 years in breweries I was always heading towards management

E- The job called out for me. I love how many different aspects to the work there is, and how I can jump from one task to the other easily, from charming and selling to customers to slogging kegs on deliveries and bottles on the bottling line.

M- I was the person who matched the job we believed we needed – before really knowing what we needed!

5) What were you doing before?

K- Immediately before, I spent a year traveling in Europe but before that, I was an administrator in the pulp and paper industry.

C- I've been brewing professionally since 2003

E- I was transitioning out of carpentry to find something that more suited my needs in work and lifestyle.

M- Wrangling my three children for the past 12 years, and in my past life - on the International road with Ritchie Bros. Auctioneers.

6) What made you get into the brewery business?

K-THE NEED FOR DELICIOUS BEER

C- I spent a couple of years in Europe where, the beer is really good, I came home wanting to find out more about how beer is made.

E- Being asked enthusiastically to work at the brewery.

M- Happenstance, hard work and an idea that stuck. Luck doesn't happen – it is when hard work and passion meets opportunity.

7) It seems that people that get into the microbrewery business have passion. How did you discover your passion for beer?

K- Once upon a time, I dated an Englishman who introduced me to the wonderful world of proper ales. Not too long after that, the craft beer revolution came to the east coast and I haven't looked back.

C- I got the brewing bug when I read a classified ad in an Edinburgh newspaper for a 'brewing scientist'. I didn't realize how much I would love it until I actually started learning about it, but right from day one I was hooked.

M- Over a lot of spilled red wine....

8) Are there advantages of being a women in the industry?

K-Yes – plenty of bearded men

C- I think sometimes just being a bit different from the norm can be helpful. I'm convinced I got my first job because my CV was just that little bit different from the other 50 sitting on the boss' desk.

E- Maybe? A pretty smile doesn't hurt sales I guess.

M- Well...being a woman in any industry is an advantage.

9) Are there disadvantages of being a women in the industry?

K-Yes – plenty of bearded men

C- Not really, I have definitely experienced some pretty intense sexism in the past but there are bullies everywhere and I never saw that as a reflection on our industry.

E- Maybe? Although I hold my own pretty well. I haven't run into any issues being a woman and working with beer.

M- No Way!

10) What to you love about your job and the industry?

K- Plentiful and delicious beer

C- Honestly? Everything. Every single thing about working in a brewery makes me happy.

E- The art of it, the tastes, the community; the Brethren of Craft Beer.

M- I love the "brotherhood" of the Industry, how folks in Craft Beer tend to work together to make a difference, as opposed to against each other. Working with our "Perfect Storm" of a team at Townsite Brewing, laughing about delivering beer from the Mom-van, the people that squint their noses up at a hoppy IPA, the French radio station Cedric keeps on at the brewery, driving down the Coast with Uli on marathon delivery days and being so exhausted we laugh at everything, even the ferry...and the list goes on and on and on.... and did I mention early tastings from the fermenter?

11) How were you trained?

K- On the Job

C- American Brewers Guild class of 2003

E- On the job. Had many skills that were easily transferable.

M- On the road with RBA! Sales are in your blood, and when you have it along with a brand you relate to and can be passionate about – it just happens!



12) What is your favourite beer of the brewery and why?

K- Cedric's amazing winter beer – Biere D'Hiver

C- Suncoast Pale Ale. It's just so drinkable!

E- Biere d'Hiver, because of its light sweet richness, I really enjoy the sweet spice and deep malt notes, it feels like an experience to drink it, a special treat.

M- Well, I always have said that working with Cedric is what I think the Masonic Lodge is about...every time he brews a new style or a twist to an old one, FORGET what you knew and KNOW that this is it! But other than that...Shiny Penny, Belgian IPA. It doesn't take a true Belgian to brew amazing Belgian Beers...but it helps!

13) What is your favourite beer outside of your brewery and why?

K-THERE'S AN OUTSIDE TO THE BREWERY??

C- Wildfire Black IPA from Cannery is pretty delish.

E- I must be honest, I don't drink many other beers... but I really liked Parallel 49's Salty Scott, because of the contrast of flavours, caramel and salt, two of my favourite things!

M- An IPA from a fellow brewery with a sexy redhead on the label...and not just because of the sexy redhead on the label!

14) Favourite female in the industry?

K- It's a tie: Michelle, Chloe and Emily

C- Charlotte Goin who I worked with in Montreal, she has since moved back to France and opened her own brewery (les Bieres de Charlotte). We were a great team, I loved working with her

E- Katy Wright from Newlands, she's one rad babe who talks the talk and walks the walk. She's also the only other woman I know in the industry who I don't work for! ;)

M- Ms. Chloe Smith – she has taught me so much about the industry, the beer, and she knows how to work hard (and play hard!) while getting the job done!

15) Biggest achievement to date?

K- Staving off insanity

C- Realizing the dream of opening a brewery with my uber brewer husband Cedric Dauchot.

E- Transitioning from working in the front, to working in the back, with the beer, building it and the team at Townsite.

M- Being able to create some magic in Powell River, a town that was known for its love of domestic beer. Having tap or bottle in nearly every licensed venue here! Hometown pride played a big role in this – folks wanted to be able to support a local business that does so much for the community, I was just able to help them find the one (or 6!!) they loved.

## **Pitching the East, Continued..**

### **Neighbourhood #1: South False Creek/Olympic Village**

Since we live in outer suburbia, we take a hotel for these sort of getaways. Our home base for the weekend was once again the Comfort Inn attached to Doolin's Irish Pub, well known to hardcore Whitecaps fans. As members of the SouthSiders supporter club, we enjoy an amazing set of discounts and perks (just one stay will more than pay for the nominal club membership fee. Tip: that and many more perks listed on that club's website).

For the initial outing of the weekend we visited the former Olympic Athletes' Village area, home to award-winning **Legacy Liquor Store**. Our first stop, **Craft Beer Market**, positions itself as Canada's largest selection of draft beer, and its 140 taps is indeed reminiscent of the amazing variety at **Henry (Weinhard )'s Tavern** in Portland. The long beer menu was presented well, although a good deal of it was standard 'premium beer' fare to be immediately ruled out. It's a must-visit destination of course, but it was actually next door at **Tap & Barrel** where we found ourselves pleasantly surprised by a couple of unexpected gems on this night.

### **Neighbourhood #2: East Van North**

Consulting the map the next morning led to a strategy involving basic public transit (ie, bus) for the next stage of our journey. We disembarked at our first stop: **Storm Brewing** on Commercial, where we were welcomed by proprietor **James Walton**, busy welding in his small self-maintained brewery and chemistry set. We were unfortunate to miss his Christmas Orange IPA, but after a delicious tasting session left with a 1L 'squealer' of his Grannie Smith Apple Pie Ale.

From there it was a piece of cake to amble by foot to the **Powell Street Craft Brewery** just blocks away. There we enjoyed glasses of their Dive Bomb Porter and Hopdemonium IPA. Proprietors **David Bowkett** and **Nicole Stefanopoulos** had just returned from visiting one of the many ultra-new craft breweries on the North Shore — another developing beer trek destination.

The next stop was a walk literally around the corner to **Parallel 49 Brewing**, where we enjoyed a taster rack in the large taproom. P49 is a vast operation compared to most of the newcomers, and the signs of this are everywhere including in their extensive beer lineup. Hardworking **Danny Seeton**, who moonlights as CAMRA Vancouver's Education Liaison, was kind enough to provide a quick tour of the back end which demonstrated the efficient brewery layout. Up front, the gang was serving yet another interesting twisted brew in their Randall-style infuser.

Also right next door is **Coal Harbour Brewing**. We didn't get to visit that day because the brewery was closed, but they report that they are planning to open a tasting room/lounge during summer 2014.

After three stops, we were in no mood for public transit so it was time for a cab to the next destination neighbourhood. It goes by a few names, but whatever you call it, it's the Main event as far as we're concerned.

### Neighbourhood #3: Main Street/Mt. Pleasant/Brewery Creek/SoMa

The Brewery Creek moniker is a century old, and it underscores how history repeats itself. There was a brewing concentration in the neighbourhood beginning in late 1880s and continuing well past the turn of the century. (Will this current century one day get a 'turn'?) Long before Prohibition, breweries used water from the local stream as a raw material. One hundred years later, that history is paid tribute by new craft beer tenants sprouting up in the area, and in the name on the sign out front of **Brewery Creek Cold Beer & Wine Store**.

It's taken a while for this district to become a brewing centre again. The local craft addresses of tenure have included rock-solid **R&B Brewing**, just West of Main and Fourth, and **The Whip Restaurant & Gallery**, a gathering spot for cask lovers every Sunday afternoon for years. But now the suddenly hip neighbourhood is becoming home to a large new brewhouse for **Red Truck Beer Company**, a spinoff of entrepreneur **Mark James'** brewpub ventures which deliberately injects the phrase 'historic Brewery Creek' into its promotional materials.

Literally around the corner from the Whip is the long-awaited **Brassneck Brewery**, where we began this final leg. Brassneck's brews such as Passive Aggressive Pale Ale have become kind of urban legend around here, thanks to the fact that you can't buy their products in stores. They are truly a local outlet in that they don't package; you need some form of growler to take their beer home. Their unique 1L tallboy swingtop refillables reveal their custom approach to design, also evidenced by the amazing woodwork accenting the homey taproom. On the Saturday evening we visited, proprietor **Nigel Springthorpe** welcomed us and brewer **Conrad Gmoser** attended to his busy tanks non-stop; for these men and some of the other startup owners on our tour, weekends may not yet be a time to relax at home. Other CAMRA friends were also around and joined us for socialization; it was time well spent. Simply put, go to Brassneck; it will save so much typing for me and reading for you.

Next, we sauntered to **33 Acres**, where owner **Josh Michnik** was similarly tending to business. Behind the counter was the friendly face of brewpub veteran **Dustin Sepkowski**, who poured up samples of their tasty beverages. Then brewer **Dave Varga** provided a balcony tour of their amazingly pristine brewing operation—probably the most photogenic tank room we've laid eyes on, and with lots of room for expansion. With fantastic products on tap, they'll likely need it.

For nutritional fortification, we headed South to the **Cascade Room**, a more general modern dining establishment, but one with good craft support. In fact, their name is another nod to the neighbourhood's past: a century ago, Cascade was the flagship beer of Vancouver Breweries, an industry leader which swallowed up other local breweries and was eventually acquired by Carling. (Visit the City Of Vancouver archives online for more on the interesting history of brewing companies here.)

Further South on Main we resisted the temptation to stop at **Mr. Brownstone**, yet another pub with a respectable craft beer list, because we were on a mission to end our night in a different sort of place.

**Portland Craft** is the brainchild of **Chris Bjerrisgaard** and partners who gambled that there would be a market for draft Oregon beers in Vancouver. There, you'll find a chalkboard with a tap lineup that you might expect to find in Bend or Hood River OR. Ironically, we toasted our new tour of Vancouver's emergent beer neighbourhood with samples of brews we would typically have found on those trips south of the border. The fact that the room was full and business is thriving in this taphouse of foreign-born ales may bear testament to the level of open-minded craft beer awareness in this town.

Many thanks to the outlet operators who welcomed us and in some cases allowed us to tour their brew operations. Not a bad way to spend a day and a half.

### **Time to pitch the East**

Aside from the above, there are other adjacent locales for walking tours, including the not-as-bad-as-it sounds Downtown Eastside option featuring the **Alibi Room**. One neighbourhood we have particularly high hopes for is the conspicuously unmentioned Commercial Drive strip, home to one of Vancouver's very best tap houses in **St. Augustine's**. The Drive has that bohemian vibe so popular with West Coast food and drink explorers, and will be a perfect tour destination once a few more anchor tenants like local resident **Biercraft** come along.

We think it's fair to say that the cluster of outlets in the zone around Main Street, South of 2nd Ave—called SoMa by some—is a developing craft mecca approaching par with some of the better beer neighbourhoods on the West Coast. Situated in a relatively residential area, for me it brings to mind Seattle's Ballard district, Eugene, Oregon's walkable Whiteaker, or Portland's SE quadrant.

Now that we have this rapidly growing asset in Vancouver, it would be nice for a guild of BC craft beer (and craft distillery) marketers to take a page from **Travel Portland's** advertising playbook and seize some of that beer tourism prestige which Oregon has been monopolizing for so long. Employing destination marketing to increase local beverage sales might also benefit BC brewers outside of this new hub, after all. It's time to tell our Cascadian neighbours to consider visiting a new Beervana.

### **For more exploring:**

**East Van Craft Beer Neighbourhood map:** [www.goo.gl/maps/0VICy](http://www.goo.gl/maps/0VICy)

Map, photos and links also available at [www.beerseekers.ca](http://www.beerseekers.ca)

Also

- <http://www.vancouverarchives.ca/2012/05/beer-in-vancouver>
- [http://en.wikipedia.org/wiki/Mount\\_Pleasant\\_\(Vancouver\)](http://en.wikipedia.org/wiki/Mount_Pleasant_(Vancouver))
- [http://en.wikipedia.org/wiki/South\\_Main](http://en.wikipedia.org/wiki/South_Main)

### **Unnamed Column continued...**

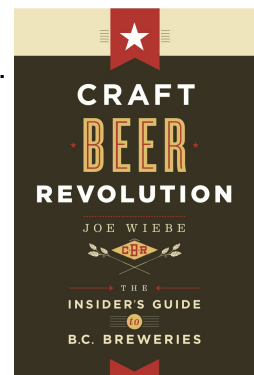
Joe had been a professional writer for many years before turned his craft to beer writing. He explained that it was on a tour of Napa/Sonoma that it clicked for him that the emerging local beer scene in BC paralleled the local wine industry it in many ways, and that his fascination with it could become a niche for his writing career. Since then he has been diligently documenting the Revolution as craft beer has exploded in popularity. I asked Joe how he came to be involved in CAMRA as a key player in that revolution, and he admitted that he actually originally only joined in Vancouver for the discount at his favourite liquor store. However, he quickly realized that the events that his fellow craft beer geeks were organizing were more than worth the membership!

We also chatted about what conditions Joe felt were in place to shift the state of BC brewing away from the 'big guys' and into such a perfect place of beer geek heaven. He credits Spinnakers with really starting it all, although acknowledges that the groundwork done by Horseshoe Bay Brewing a couple years before as critical for testing the waters. These days, he notes, many new drinkers are skipping over the big brewers entirely and heading straight for the variety and quality that craft beer provides. More breweries are launching and skipping over the messy logistics of the bottling line altogether, as beer lovers line up to get the beer straight from the source with their Growlers in hand. Thanks to Joe's book, beer drinkers can seek out those growlers with ease!

If you have any beer pilgrimages planned this year Joe's book is definitely the guidebook to have as your trusted companion. Copies are available through his website (<http://www.craftbeerrevolution.ca/>), at local bookstores as well as Spinnakers Pub and Cascadia liquor stores.

## Reading BC Beer continued ..

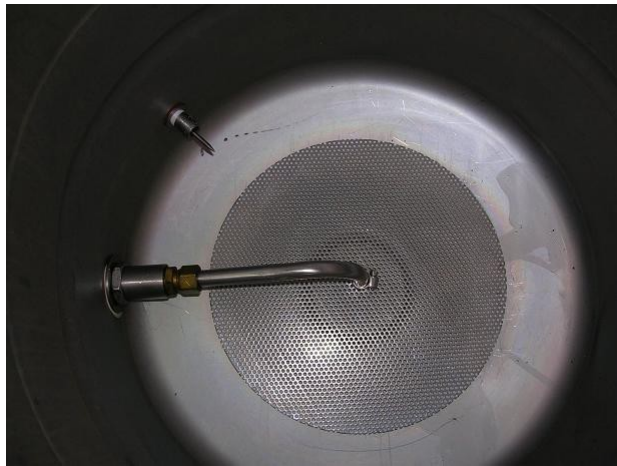
If BC is to develop a strong and sustainable brewing tradition that is known worldwide then the best aspects (i.e. the best beers) should be focused on. We don't write, read, talk, nor hopefully drink the worst American, British, Czech, Belgian or German beer and nor should we about the worst BC beers. Joe Wiebe, in his 2013 "Craft Beer Revolution" is on the right path, at least offering some sort of critical differentiation between BC beers that are racing towards the Budweiser bottom line and beers that are touching the eye of God. His discussion of each brewery is simple, usually two pages, sometimes not necessarily that insightful especially after reading Stott (Part 2). However, his tasting notes, although you might not always agree, do try to give the reader someplace to start. A guidebook, ultimately, should give you an idea of which beers to try first. Either that or it should be the place you turn to when you're stranded at a strange airport or city and may only have a limited selection to choose from. Wiebe, with his five best beers in each region and his selection of a breweries best beers, does that. His three page love letter to Driftwood's fresh hopped Sartori Harvest also does that. Wiebe, more than any of the other writers seems to have his finger on the BC craft beer scene, and his book, combined with Stott's, is highly recommended and is obviously begging for further editions. I can only hope that later editions will be less summary and even more critical.



## Carboy Culture continued..

Manifolds are commonly made from items easy to find at any hardware store, such as copper pipe or braided hose. False bottoms can be a bit more difficult to make, since they usually require some custom cutting and fitting, and are often made from specialty materials, however, most online supply stores offer false bottoms for commonly used vessels such as cooler and old kegs. Since some of the particles in the mash are as fine as flour, most brewers start the lautering by running out some of the wort and pouring it on top of the grain bed. The crushed grain and husk acts as a great filter, so once the fines have been poured back on top, it is very unlikely that they will make it through a second pass. This stage of recirculation is referred to as Vorlaufing. Once the wort is running off clear, it is directed to the kettle, and clean hot water is used to chase the wort through the grain bed (sparging). With a brew-in-a-bag arrangement, after mashing, the mesh bag and grain is slowly removed from the pot, leaving behind the wort. Some brewers using this method will pour a few liters of hot water over the bag as a bit of a sparge, usually heating the water with an electric kettle.

The descriptions of these methods and equipment outlined here just scratch the surface. There are many good resources for more information and a simple Google search will turn up hundreds, if not thousands, of results with a nearly equal number of different approaches. The beauty of brewing beer is that there are an endless number of ways to accomplish it, and none of them are wrong.



## Corporate Supporters

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NEW: Red Lion, Powell River

<a href="#">16<sup>th</sup> Street Liquor Store</a> , Vancouver	<a href="#">Academic Public House</a> , Vancouver	Admiral Cafe-Bistro, Vancouver
AFIC EXIM (Canada) Corp.	Alibi Room, Vancouver	Amber Jack's Tap House, Surrey
Askim's Beer & Wine Emporium, Victoria's	Barley's Homebrewing Supplies, New Westminster	Bartholomew's Bar and Grille, Victoria
Beer Thirst, Vancouver	Beers of British Columbia, Courtney	Biercraft Restaurants, Vancouver
<a href="#">Big Ridge Brewing</a> , Surrey	<a href="#">Big River Brew Pub</a> , Richmond	Billy Miner Alehouse and cafe, Maple Ridge
Bitter Tasting Room, Vancouver	Bottle Jockey, Burnaby	Bravo Beer Co., Squamish
Brewery Creek Liquor Store, Vancouver	Bridge Brewing, Vancouver	Burrard Public House, Port Moody
Caffé 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	Coal Harbour Brewing, Vancouver
<a href="#">Copper&amp;Theory</a> , Victoria	Cox Land Surveying Inc.,Victoria	Crannóg Ales, Sorrento
Dan's Homebrewing Supplies, Vancouver	Darby's Public House and Liquor Store, Vancouver	Displace Hashery, Vancouver
Dockside Brewing, Vancouver	Draught Wise, Victoria	<a href="#">Driftwood Brewery</a> , Victoria
East Side Craft House, Vancouver	EcoLab, Vancouver	Edible Vancouver
Epsilon Chemicals, Vancouver	<a href="#">Ferne Brewing</a> , Fernie	Firefly Fine Wines and Ales, Vancouver
Fogg N' Sudds, Vancouver	Forage, Vancouver	<a href="#">Four Mile House</a> , Victoria
Gorge Pointe Pub, Victoria	Granville Island Brewing, Vancouver	Granville Room, Vancouver
Green Table Network, Vancouver	Greg Garner, Investors Group	Hastings Liquor Store, Vancouver



Hobby Beer and Wines, Victoria	Hog Shack Cookhouse, Richmond	Hop and Vine Tap House, Burnaby
Hops Connect, Pemberton	Howe Sound Brewing, Squamish	Hoyne Brewing, Victoria
Island Brew Byou, Victoria	Kingfishers Waterfront Bar & Grill, Maple Ridge	Kitsilano Liquor Store, Vancouver
<a href="#">Legacy Liquor Store</a> , Vancouver	Libations Liquor Store	Library Square Public House, Vancouver
<a href="#">Lighthouse Brewing</a> , Victoria	London Public House, Vancouver	Longwood Brew Pub, Nanaimo
Malone's Urban Drinkery, Vancouver	McClelland Premium Imports, Vancouver	Merecroft Village Pub, Campbell River
Merridale Ciderworks, Cobble Hill	Mission Springs Beer & Wine Store, Mission	Mission Springs Brewing Company, Mission
Mt.Begbie Brewing, Revelstoke	O'Hare's Gastropub, Vancouver	Original Joe's (Cambie)
Parallel 49 Brewing, Vancouver	Pemberton Distillery Inc., Pemberton	Phillips Brewing, Victoria
Pumphouse Pub, Richmond	R&B Brewing, Vancouver	Railway Club, Vancouver
Raw Canvas, Vancouver	Red Card Sports Bar, Vancouver	Red Truck Beer, North Vancouver
Rogue Kitchen & Wetbar, Vancouver	Roo's Pub & Grill, Coquitlam	Russell Brewing, Surrey
Sea Cider Farm and Ciderhouse, Saanichton	Sharkey's Seafood Bar & Grille, Ladner	Six Acres, Vancouver
St. Augustine's, Vancouver	Steamworks Brewery & Brew Pub, Vancouver	Sticky Wicket, Victoria
Storm Brewing Ltd., Vancouver	Sunset Grill Tap House and Whiskey Bar, Vancouver	Swans Hotel and Brew Pub, Victoria
Tangent Café, Vancouver	The Bimini Public House, Vancouver	The Butcher & Bullock, Vancouver
The Calling Public House, Vancouver	The Cascade Room, Vancouver	The Cove Pub, Vancouver
The Lamplighter Public House, Vancouver	The Met Hotel, New Westminster	The New Oxford, Vancouver
The Outpost Liquor Store, Maple Ridge	The Raven Pub, North Vancouver	The Whip Restaurant & Gallery, Vancouver
The Witch of Endor Liquor Store, Maple Ridge	Toby's Liquor Store, Vancouver	Townsite Brewing, Powell River

<a href="#">Tree Brewing</a> , Kelowna	Uli's Restaurant, White Rock	Value on Liquor, Vancouver
VanBrewers, Vancouver	Vancouver Craft Beer Week, Vancouver	Vancouver Island Brewing, Victoria
Viti Wine and Lager, Vancouver	West Coast Brew Shop, Victoria	West Coast Liquor Company, Vancouver