



WHAT'S BREWING

The Magazine of the Campaign for Real Ale British Columbia

Volume 24 No. 3

May-June 2014

How Big is Yours?

CAMRA BC has started another consumer education campaign about draught serving sizes. You can read the CAMRA press release or in depth analysis by Paddy. While getting value for your pint money allowance is important, Paddy mentions another oversight. Alcohol strength of your draught should be mentioned and serving size adjusted accordingly. I shall not list names but I have been served a 10%ABV beer in a FULL pint glass. Admittedly, I'm a large fellow and could barely operate my cell phone once the glass was drained. If I had driven to this pub, the added expense of a cab ride home would have made this pint rather costly.

Craft beer has also turned 30 years old in BC. Both Spinnakers and Vancouver Island Brewing are holding special events this month. [Spinnakers](#) will have a free event May 15th from 3-11pm in their parking lot. There will be many more events this month at BC's oldest brew pub. Vancouver Island Brewing is having an open house Saturday May 3rd. They have also released a 30 year imperial red ale.

Craft beer lovers in BC are rejoicing at the proliferation of pubs with massive craft beer offerings. Those in Vancouver are lucky to be able to visit the Alibi Room, St. Augustine's, Portland Craft and a few more. Victoria will soon have its share of enhanced craft beer pubs. The Garrick's Head is expanding. There is another craft beer pub opening up in late June. Even Moon Under Water and Spinnakers have great guest taps.

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Education is still a recurring theme in BC Beer. [Victoria Beer Week](#) (early March) had many educational sessions about craft beer. The upcoming [Vancouver Craft Beer Week](#) (May 30 to June 7) will have many events at which people can learn about craft beer. CAMRA Vancouver have several educational events listed on their [website](#). Tuesday May 6th, you can learn about English ales at Steamworks. Return again May 20th to learn all about cider. You will have to scan through the multitude of cask night listings to find more details about these events.

Thank you,
Ian Lloyd, Editor
Certified Cicerone®

Campaign for Real Ale British Columbia

CAMRA BC Websites

CAMRA BC www.camrabc.ca

CAMRA South Fraser
www.camrasouthfraser.ca

CAMRA Powell River
www.camrapowellriver.ca

CAMRA Victoria www.camra.ca

CAMRA Vancouver:
www.camravancouver.ca

Email editor – camrabc@shaw.ca

To join CAMRA BC discussion group:
CAMRA_BC_Discussion-subscribe@yahoogroups.com

Next issue

July - August 2014- Deadline June 15th

Ever thought of being an author in a beer magazine? Well now you can. Send your ideas to 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

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. 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 Treavor's 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

Victoria

Tuesday, May 13 @ 7:30PM: Our May meeting is at Heron Rock Bistro, where we hope to have an event to rival last years' fantastic social. 435 Simcoe St, Victoria, BC V8V 1L8

Tuesday, May 27 @ 7:30PM: We're very happy to have two great events for May! CAMRA Members will convene at Four Mile Brewpub to discuss their history and the future of Victoria's newest brewpub.

Vancouver events: www.camravancouver.ca/events

Victoria events: www.camra.ca/events

South Fraser Valley events: <http://camrasouthfraser.ca/events/>

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

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/>
South Fraser Valley: <http://camrasouthfraser.ca/contact/>

CAMRA BC Initiates FUSS campaign to promote information about serving sizes

(Vancouver—April 17) Despite the growing popularity of craft beer in British Columbia, many consumers are still being left in the dark when it comes to knowing exactly what's in their glass and a local consumer advocacy group is asking them to make a fuss about it. A letter was sent earlier this morning by the Campaign for Real Ale Society of BC (CAMRA BC) explaining the importance of their FUSS, or Fess Up to Serving Sizes campaign, to Attorney General Suzanne Anton, Parliamentary Secretary John Yap, LCLB General Manager Douglas Scott, NDP Alcohol Portfolio Critic Shane Simpson and Premier Christy Clark. It is a reminder that while laws are in place to prevent bars from misleading consumers on just how much beer they are getting for their buck, they remain unenforced.

FUSS
Fess Up to Serving Sizes!

“For too long has there been a discrepancy in what size a ‘sleeve’ of draught beer truly is and consumers are getting taken advantage of by establishments that do not to publish their serving volumes,” says the CAMRA BC Advocacy Committee Representative and Powell River Branch President, Paddy Treavor. “We have written to policy makers, urging them to consider the importance of consumer education with regards to alcohol and how it relates to consumer choice as well as public safety. It’s a common sense regulation that we see enforced in many other jurisdictions, but why not here?”

Not only is it important to know what you’re paying for, but also how tipsy you’re going to get off each glass, Treavor explains, “What many consumers don’t know is that there is no standard size for a ‘sleeve’ and we’ve seen them served anywhere between 12 and 16 ounces. There’s also the issue of whether a bar serves their ‘pint’ as American or Imperial, the difference of which is four ounces. More than that, not knowing the strength of what you just drank makes it difficult to determine if ordering one more is a good idea, so making it mandatory for bars to publish the details of a beer’s strength and serving size would help avoid over-consumption.”

Not only would knowing these details allow consumers to make informed decisions about how much is safe to drink before driving, but it would also help wait staff gauge when it’s time for someone to go home. “This legislation exists with good reason and enforcing it is imperative to maintaining public safety while helping bartenders to avoid over-serving at the same time,” insists Adam Chatburn, President of the CAMRA BC Vancouver Branch. “A simple solution is to phase in the requirement for any establishment that serves beer on tap to do so in glassware with its serving size marked and certified, as is common in many European countries.”

CAMRA BC is preparing to let consumers know how often they are being misled. The 1500 member strong advocacy group is prepared to get consumers on board as the campaign progresses through both petitions and letter writing. “We have been told that law enforcement has bigger things to worry about, but ignoring laws designed to prevent bars from misleading, and frankly overcharging, consumers while risking public health and safety is a very serious issue if you ask me,” Chatburn concludes.

You can follow the FUSS campaign as it develops by using the #FUSS and #ServingItWrong hashtags to keep track of where inaccurately sized beer is being served.

Ullage and Spillage

By J.Random

Well, I have some good news and I have some bad news. I expect, like me, you prefer to get the bad news over-with first.

I am sorry to say I have been served a lot of bad craft beer in bars and restaurants recently. I don't mean disgusting undrinkable beer, but seriously flawed beer. Even my poorly developed palate is detecting diacetyl, acetaldehyde, malic/lactic acids, fusel alcohols, banana and cloves in ESB, and a bunch of other tangs my taste-buds cannot put title to, despite having done the CAMRA off-flavours course a few years ago.

My biggest concern is I am not sure of the reaction if I send these beers back, particularly in places I don't frequent that often. The main problem arises from the fact these beers are not horribly off to the point where anybody would reject them. They are at that point where I really don't feel like finishing them but I am pretty sure the serving staff would not agree that there is any defect. Some people I drink with seem to have been happily consume such beers until, in suspicion after the first sip, I get my spouse to taste my newly arrived pint and she wrinkles her nose up in disgust (one of her most endearing looks).

That generally gets people thinking about just what they are drinking. Now we might know that the beer in question has been just great at other times or in other locations but I can imagine a lot of people who are just experimenting with craft beer finishing one and deciding never to have another. Being 29 years British and 28 years Canadian (I cheered when Canada beat the UK for gold in Olympic Curling), I am reluctant to make a fuss (except about serving sizes which are measurable). I would like to step up to help protect the reputation of the brewery and the bar, but I risk getting a reputation as an arrogant asshole among an even larger proportion of the population than at present. The English accent definitely does not help. I would be interested to know what other CAMRA members do under these circumstances. Letters to the editor anyone?

I believe there are a number of factors contributing to this problem:

At the Brewery

- Continuing to use yeast which has become weakened or contaminated, way past the time when it should have been replaced with a fresh batch.
- Increased competition from new breweries forcing desperate measures to retain accounts, including pushing beer through the system too rapidly in order to meet customer demand.
- Rapid growth of the industry resulting in recruiting of staff with limited experience. Not that there aren't a lot of world-class brewers in BC.
- Multiple styles of beer brewed in close proximity using different yeast strains. You would never get cross contamination with Belgian yeast in an English brewery because they only use one yeast strain, maybe two if they produce a lager in the same facility.

Continued on page 11

Message from the CAMRA BC President

2014 is off to a great start, thanks to the Vancouver Branch hosting our first full executive meeting on March 22. We assembled at the impressive [Steamworks Brew Pub and Brewery](#) in Vancouver's Gas Town.

The first order of business was to get to know the new people on the executive, put faces to the names and share a few pints to drive off the damp of a very rainy day. Then we got down to some serious house keeping issues, quickly and set our course for the next year.

First off there was a call to action and reinforcing the need to keep the momentum going in terms of growing our organization throughout the province. The idea of setting a pace for establishing new branches was brought up and putting procedures in place to encourage growth was a repeated theme for the afternoon.



Then it was time to define a coordinating position for communications at the BC level. As the society grows it will be vital to maintain a consistent voice within the organization, between branches, to the membership and to the outside world.

To this end I am pleased to announce the appointment of Robert Catherall as our new communications chair. He is the official go-to person for all things media in CAMRA BC. Watch for developments and changes in the CAMRA BC media presence over the next few months as Robert takes up the reins in this vital portfolio.

Along with the idea of grassroots organizing, we discussed the need to streamline our advocacy work and various awareness campaigns. An Advocacy subcommittee was struck with serving sizes and government proposals to tax beverages according to the alcohol content (ABV) proposed as subjects for initial campaigns.

We took a moment to officially fold the Fraser Valley Branch of CAMRA BC, determining how to distribute the remaining funds between the Vancouver and South Fraser branches depending on location of the members. The website is still running to retain the domain name but redirects to the main CAMRA BC website. It is hoped we will be able re-open a branch in the Fraser Valley region at some point in the near future.

Many exciting changes were discussed at the meeting with plans for some to roll out over the next few months. In the meantime, we are all looking forward to Victoria's hosting of the next executive meeting on July 19.

Maureen Blaseckie
President
CAMRA BC

THE LADIES OF BRIDGE BREWING – North Vancouver, BC

The first time I met Leigh Stratton, owner of Bridge Brewing, she had barely given birth (I believe her baby was about 6 weeks old) and was toting a baby and a growler hand in hand. Needless to say, I was very impressed! The growler was filled with their North Shore Pale Ale, which is now one of the signature beers of the brewery.

Although Bridge Brewing was not yet open, I could tell from our conversation that was filled with passion and enthusiasm that it was going to be a great success. And it certainly has. Not only has it done well, but within a year of them opening up as a Nano brewery, they were doing so well, that they had to expand. A Nano no more.

They also seemed to have opened the North Shore up as a new “hub” of micro-brewery activity. By the end of 2014, there will be at least five!



Leigh Stratton – Director of Consumption/Owner



Rachel Riggs – Assistant Brewer *

*(Since this article has been published, Rachel has decided to leave the industry and move on to another opportunity)

HOW LONG HAVE YOU BEEN IN THE POSITION?

From inception. (2010)

Since February 2013

WHAT BROUGHT YOU INTO THE INDUSTRY / THE BREWERY BUSINESS?

I love drinking craft beer and I married a guy who had the brilliant dream of opening a brewery. I love a challenge and getting into this business was a risk my husband and I thought we could take.

I was a home brewer looking for a career change, so when a friend forwarded me the post for the position at Bridge. I thought, well, it couldn't hurt to try for it. I was joyfully surprised when Leigh called me in for an interview - and the rest is history! I no longer had passion for my former career and thought the beer industry was something I could get into and enjoy.

WHAT BROUGHT YOU TO THIS SPECIFIC CHOICE? DID YOU CHOOSE? OR DID THE JOB?	
I think it chose me. I love craft beer and customer service. Putting the two together means I get to introduce Bridge's quality brews to the growing community of craft beer aficionados in the North Shore and beyond.	I'd like to think that the job just called out to me, but in reality, I was looking for a change when this opportunity arose and I like a challenge.
DO YOU FEEL RESPECTED IN YOUR ROLE?	
Absolutely, but not always at first. When I'm out visiting partner retailers, some have assumed I'm an agent or sales rep and not an owner. A quick correction changes that.	Hmm, this is an interesting question to answer. I wouldn't say yes, but I don't feel disrespected either. I am fortunate to be part of an industry with many newcomers. I'm still learning my craft and I feel that will respect come with more experience.
ARE THERE ADVANTAGES OF BEING A WOMAN IN THE INDUSTRY?	
I think women bring advantages to all areas of business. At Bridge, my skills complement those of my partners' and that is a major strength of our brand. Within the industry, a female perspective brings diversity and with it, the opportunity to reach a larger market.	There are fewer women in the industry, certainly on the brewing side, so I do stand out. Women are an important market, one that hasn't really been focused on.
ARE THERE DISADVANTAGES OF BEING A WOMAN IN THE INDUSTRY?	
Other than I can't lift a 50L keg by myself? There are men that can't do that either.	Sure, of course women have less upper body strength than men. But I still lift kegs, 55lb sacks of grain, and any number of heavy things. Other than that, I see no disadvantage. I'm proud to be a female working in a mostly male industry.
WHAT DO YOU LOVE ABOUT YOUR JOB AND THE INDUSTRY?	
I love watching a new customer taste a Bridge beer. It is especially fun on our Thursday cask nights when we don't know how people will react. I get a buzz from their excitement as trying something new and exclusive.	Well, I love beer! Vancouver is going through such an amazing craft beer boom right now, and it's incredibly exciting to be a part of a successful small business. I think my job scores me a lot of 'cool points', if you will, and I'll admit that that makes me feel good.
WHAT IS YOUR FAVOURITE BEER OF THE BREWERY AND WHY?	
My favorite would be the 40 Shot Espresso Stout cask that Rachel made. I love stouts and porters. I also like that it was a unique brew only available for 1 day.	The North Shore Pale. Why? It just is! I've liked everything we've made but the Pale, for me, is my favourite.

Craft Beer in the Heart of Wine Country

Cowboys, rattlesnakes, sagebrush, dramatic mountain cutaways where millennia old glacial trails can be traced: these have been the trademarks of the Okanagan Valley for more than a century. Then, only a few decades ago, wine was brought into the fold as vinous aficionados searched for opportunities in the 'new world.' Craft beer is still stumbling to find its foothold here, but not without a tenacious few that believe there's room enough for both types of beverages.

Although I grew up here, I've never done a wine tour, and if you had told me ten years ago that cans of Bud Light were steadily being replaced by bomber bottles of fruity beer, I would have laughed in disbelief. In a time and place where 'tasting' was code for conveniently not keeping track of how much was going down the hatch, it seemed what little craft beer offerings the valley had when I left seven years ago merely served the same purpose. Needless to say, this past weekend you could have found me eating more than just my words.



On the last weekend in April, I ventured to the South Okanagan for the Third Annual Osoyoos Oyster Festival. What three craft beer lovers could expect from a region where it seems like there are more wineries than full-time residents was anyone's guess, and so, joined by the illustrious CAMRA BC – Vancouver Branch President, Adam Chatburn and the charming CAMRA BC – South Fraser Branch Community Liaison, Rhandi Plowright, I proceeded into the desert with little more than the knowledge that there wasn't a single brewery in our destination town.

Early on we learned that the only local beer producer, Ridge Brewpub, had shut down in recent years. There was, however, a small start-up brewery of some repute about 20 km north in Oliver.

A father-son operation, Firehall Brewery produces three palatable brews: Holy Smoke Stout, Stoked Ember (Amber) Ale, and Backdraft Blonde Ale. Generous portions were served in their quaint little pub above the brewery, where Québécois fruit-pickers killed time with fervent joie de vivre as they waited for the season to begin. Although the brewery is currently for sale, Firehall has become the de facto meeting place for beer lovers throughout the South Okanagan, and hopefully that won't change when the new owners step in.

With that visit, all craft beer destinations within a 60 km radius of Osoyoos (this side of the border) had been ticked off so we headed back to the Spirit Ridge Resort for a hot tub while Adam prepared his palate for the following day's craft beer and oyster pairing judging. By his account, no less than 60 brews (and nearly as many oysters) were submitted to be judged—proof enough that if Okanagan residents aren't keen to produce craft beer themselves, the coastal breweries sure want to bring it to them.

For the first year of pairing craft beer with oysters at the Osoyoos Oyster Fest, beer offerings were available from Cannery, Firehall, Moon Under Water and Tin Whistle, plus there was the Red Truck porter the CAMRA BC info table took to pouring. Spartan by most Vancouverites' accounts, yet ample for the local crowd, the samples were complimented by

Craft Beer in Wine Country Continued on page 18

Out and About with Scottie

We try to get to as many events as possible. It is a grand and exciting time to be involved with the beer movement in the great province and the sparks just keep flying. Everyone I talk to is enthusiastic and full of great stories and anecdotes related to all things beer and its always great to see and say hello to everyone along the trail.

Parksville Untapped Beach Club Resort February 20 2014

The community gives strong support to beer as the market grows in Parksville. This annual sold out event sees a strong turnout from breweries and supporters alike. This event is one price, all in, including a good selection of foods from the community as well. A taste of something for everyone.

Breweries represented were

Big Surf, Driftwood, Granville Island, Hell's Gate, Howe Sound, Hoyne, Lighthouse, Longwood, Merridale, Mt Begbie, OK Springs, Phillips, Russell, Sea Cider, Spinnakers, Stanley Park, Tin Whistle, Central City, Whister, Wolf, Lone Tree Cider, and Vancouver Island.

Victoria Beer Week March 1-9 All Around the City

Something new and exciting arrived in Victoria created by Victoria Beer Week Society. There were many events around the city, see www.victoriabeerweek.com for full details. The highlight was the cask night at Victoria Public Market at the Hudson 32 Breweries provided Victoria with a grand selection of hand crafted Cask Beer. The crowd was keen and enthusiastic. The local market food purveyors provided fresh handcrafted food to enjoy with this exciting event. There certainly was a buzz of beer enthusiasm and expectation running through the hall that night.



8th Annual Alberni Valley Hops Festival Mar 22 Port Alberni

Whats Brewing attends this down home event in the Alberni Valley every year. We have watched the market grow as consumers take advantage of the craft beer revolution enjoying the many beers on offer.

Out and About Continued and Page 14

A Column with no name

By Jen Reiher

Taste Tease: The Churchill (1140 Government St)

With the recent expansion of the Garrick's Head space & Victoria Beer Week under his belt Jay Nowack, long-time Garrick's head General Manager, has taken on a new challenge: transforming the former Caffé Artigiano space on the other side of the Bedford Hotel into another — yes, another — bar with another 50 taps as well as wine and whiskey. The new space will be called The Churchill, an homage to both the historical name of the hotel as well as the 70's famous (notorious?) basement bar.



"There will be no duplicate lines then we have already," claims Jay, "I'm just trying to push the envelope a bit. That's what makes the job so fun." A large promise considering the ever-rotating taps at the new Garrick's Head expansion bring in beers from near & far already, but the successful expansion at the Garrick's Head bodes well for the new bar. "Garrick's head has always been craft beer focused, even before my time. I have just kept adding and moving forward," notes Jay, "Victoria is full of people who really want to drink locally, and we are just lucky to have some of the best breweries in the world in our backyard."

CAMRA members can always suggest beers the Garricks Head (and soon the Churchill's) social media, or by emailing pub@bedfordregency.com

Ullage and Spillage Continued

At the Pub/Bar/Restaurant

- Using a large number of taps to attract customers, resulting in low turnover of some kegs leading to ageing and growth of any contaminating bacteria that got in. Not that there aren't multi-tap bars where you see the owner tasting every tap at opening time.
- Rapid growth in establishments serving craft beer resulting in the recruiting of staff with limited experience. Not that there aren't a lot of superb bar-staff in BC. We also have long established centres of excellence from which experienced staff move out to spread the joy of well-kept craft beer.
- Failure to clean lines frequently or rigorously enough, leaving deposits which feed bacteria and wild yeasts. This is probably the most common cause.
- Inadequate training of staff in recognition of beer faults. Not that CAMRA hasn't done a great job of making courses available and educating staff of some corporate members.
- In some cases, wilful acceptance of a bad keg of a special beer so as not to disappoint customers in the hope nobody notices.

I suppose I should have anticipated this, having seen many of these developments during the microbrewing revolution in England in the 70s and 80s. We also saw some serious infection problems with the first generation of microbreweries in BC, sending some of them into oblivion or amalgamation with other breweries. Tall Ship Brewing was one of the saddest losses. I had a good bottle of their 1995 barley wine in my end-of-the-world, break-glass-and-drink collection until we shared it recently in a fit of concern over excessive ageing (the beer, not us just yet). In 1996, everything they bottled was infected. Around the same time I remember trying to pour a bottle of Bowen Island ale and having to pound the bottom as if it were ketchup because it was so ropy. When you have tasted a few bad beers, you begin to understand why big brewers shifted to industrial-scale highly-automated brewing of bland beers using multiple filtration steps and a plethora of stabilizers and preservatives. Not that I recommend going that route but rather the entire craft brewing production and supply chain needs to put in a collective effort to make sure we don't end up there again.

This article was pretty much wrapped up when, in one of those coincidences that happen too often to be a coincidence, a craft beer appreciating buddy of mine in the USA e-mailed me the link to an article titled: "Does American craft brewing have a quality problem?" by Eric Gorski of the Denver Post. <http://blogs.denverpost.com/beer/2014/04/10/americas-fast-growing-craft-beer-industry-quality-problem/13432/> I particularly liked the quote from Paul Gatza, president of the Brewers Association about the potential impact on the growing industry "Don't f*** it up." Being Canadian, I have a very different message to the industry, "Please don't f*** it up."

And the good news? Interestingly, during this same period I have not been served so much in the way of bad cask beer, which I believe is a testament to the skills and dedication of the brewers producing and the bartenders caring for casks.

Cheers

A brief explanation of beer off flavours from [How to Brew](#) by John Palmer

There are many flavors that contribute to the overall character of a beer. Some of these flavors have been previously described as malty, fruity, or bitter. When it comes time to figure out why a beer tastes bad though, we need to get more specific. In this section we will discuss several different flavors that can be perceived and what could cause each.

Acetaldehyde

A flavor of green apples or freshly cut pumpkin; it is an intermediate compound in the formation of alcohol. Some yeast strains produce more than others, but generally it's presence indicates that the beer is too young and needs more time to condition.

Diacetyl

Diacetyl is most often described as a butter or butterscotch flavor. Smell an unpopped bag of butter flavor microwave popcorn for a good example. It is desired to a degree in many ales, but in some styles (mainly lagers) and circumstances it is unwanted and may even take on rancid overtones. Diacetyl can be the result of the normal fermentation process or the result of a bacterial infection. Diacetyl is produced early in the fermentation cycle by the yeast and is gradually reassimilated towards the end of the fermentation. A brew that experiences a long lag time due to weak yeast or insufficient aeration will produce a lot of diacetyl before the main fermentation begins. In this case there is often more diacetyl than the yeast can consume at the end of fermentation and it can dominate the flavor of the beer.

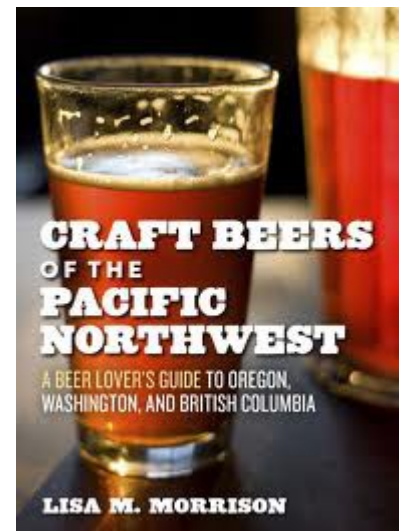
Reading BC Beer Part 2/2

By Ted Child

“Beer Quest West” by Jon C. Stott and published in 2011 has a distinct and novel approach, reading not so much like a guide book as a history of craft beer in BC and Alberta. In the recent All About Beer article the “author of the first beer guidebook to focus on an individual state” is quoted about his motivations, which included “I wanted to do narrative.” More than any other of the BC beer writers, Stott seems to strive towards this sense of narrative. The structure of his book is less differentiated, reading more like a chapter book than a reference book. Like Buijs, Stott also declines to rate beers but rather “using... the brewers own words to describe their creations”. He also indicates subjectivity as a reason but since his book deals more about the brewer’s intentions and inspirations this seems appropriate and still gives the reader lots of insight. Also insightful is Stott’s focus more on the pedigree of a brewer and his motivation. Although it gives no more guidance than Buijs’, it is readable, interesting to the BC beer drinker and, mainly through brewers interviews, increases the general reader’s knowledge. Another interesting aspect of the book is, not just the great beer, the craft beer industry itself but the economic, cultural and industry forces at work in regards to making craft beer in BC and how these forces have influenced some of the choices that breweries have made. I bought this book on discount at a local bookstore and I have never regretted the price. The first chapter, which details the early days of the craft beer industry and is the best historical treatment of this period in any of the books, alone makes it worth it.



Lisa M Morrisons “Craft Beers of the Pacific Northwest”, published in 2011, is honestly a mixed bag, worth reading once but probably not owning (think library). Her focus is clearly too large, metro Portland or Seattle alone probably deserving a single book. At a slim 190 pages, ten of which are a “city beer-guide”, the 30 or so pages on BC are, not surprisingly, inadequate. For instance she deals with Victoria’s brewpubs but not Victoria breweries. This focus on brewpubs, rather than breweries, is indicative of the rest of her treatment of BC beers with obvious lopsided results. Morrison definitely gets a bonus for her discussion of Swan’s under brewed and underrated Legacy barley wine, a nice little gem of a beer that isn’t mentioned in any of the other books. Compare this with her palpably untrue discussion on the lack of hoppy IPA’s in BC, which she blames on the prevalence of Alexander Keith’s. Written in 2011, this mistaken view can only be accredited to the normative four months of research time that American guidebook writers are allotted and Morrison’s ignorance of Central City, Phillips, Driftwood and other breweries making many great hoppy beers.



The most obvious criticism of all of these books is that they're too short. Even Stott's has full page blow-ups of beer labels that are simply filler. I wish for a Michael Jackson sized 300 pager that includes a good, maybe polemic, look at the beer industry and culture and the regional specificity or terror of BC craft beer. This could include things like what, if any, water treatment a brewery is doing, hop and malt originality, maybe something about a brewer's yeast propagation and a brewer's pedigree. More specific beer recommendations that include the best of the seasonals (Wiebe does this the fullest so far) would also be welcome. One could counter that beer changes all the time and wouldn't it shorten a books shelf life to include all this specific information? This could be avoided by focusing only on the best BC beers. Hopefully a twenty years from now Driftwoods Fat Tug will taste almost exactly like it does today. How else is BC craft beer to be drunk then by advocating for the drinking of the best? Beer writers have to be brave, especially if they expect the same from breweries. Do we want to read about every British style session beer that the Victoria brewpubs pump out or, when in Victoria, do we want to know about the best of the best? This is idealistic, no doubt, but needed indeed. A book on BC craft beer should be an integral part of the propagation of essential and great beer.

Out And About Continued

Local foods were served fresh prepared and the event had an industry portion for local beer industry folk to get some time with the breweries, The evening involved a sold out event where patrons enjoyed the local foods and hand crafted beers. Many good questions are asked in regards to beer and enthusiasm from the attendees is outstanding.

Well done Rotary Club, all in the name of charity and of course consumer education and enjoyment.

Nanaimo Kinsmen Beer Fest April 11 2014 Nanaimo Ice Centre

This charity event was held a second time at this venue. The craft beer market in Nanaimo is strong and people have and educated palate for beer. Food was simple fare of smokies, homemade giant pretzels and chile served by the volunteers. Volunteers were extremely helpful to the breweries making sure they had all their needs taken care of. A good beer attitude awaits you in the Port city of Nanaimo; good job Kinsmen for your enthusiasm towards good beer

Crofton Kiwanis Volunteer Firefighters Beerfest Duncan Community Lodge April 12 2014

This small and intimate event features home cooked food by the firefighters (Mexican enchiladas and homemade salsa) and a genuine interest from patrons wanting to find out more of all things beer.

It is evident the hard work put in by the volunteers and the breweries were more than happy to work for a good cause.

CAMRA FUSS Initiative

**by Paddy Treavor
CAMRA Powell River President**

This is a short excerpt from Paddy's [VanEast Beer Blog](#). Visit blog for full, and enlightening, article [Ed.]

The Beer Consumers On-going Acceptance of Being Robbed - Ignorance Is Not Bliss!!

For reasons I will never understand, for years draught beer consumers in BC have blatantly been ripped off and consumers have accepted this practice without much complaint. The majority of time we are confronted with the decision of whether or not to order a draught beer, we are being forced to do so without being given the basic information to make an informed decision. How much beer is being offered per serving? What is the strength of the beer? How do I know I am getting what I ordered as far as a serving size? These are all basic pieces of information we, as consumers, should be supplied before we even order the beer and take our first sip.

Yes, I am on about the serving size issue that exists in this province, the same one that has existed for decades. Check out this Vancouver Sun newspaper article from January 29, 1958 (3rd page over under headline "Beer Glass Plimsol Line Is Half Inch From Top") where the then president of the BC Restaurant Association, J.J. Custock, pointed out draught beer consumers were, in many cases, "being robbed". In other parts of the world I have visited, not being given the information about how much beer you are ordering, how strong that beer is and then not being given the measure you were told you would receive, would cause great unrest among consumers. Here, we accept this practice while grumbling into our sleeve glass of undetermined size about being short-poured and ripped off.

I don't know how many times I have spoken to bartenders and servers who have absolutely no clue as to the size of glass they are serving or the strength of the beer! It makes quite a difference to a person's blood alcohol level if they are consuming 16oz of 7% beer over 12oz of 5% beer!!

It also impacts the wallet significantly being offered a 20oz pour (pint) and being served a 16oz sleeve. When the bill comes and states you owe \$10, try paying \$7.50 and see how far you get!!

I had several e-mail communications with then LCLB General Manager, Karen Ayers and she brushed the issue off as unimportant, even though she stated preventing over-serving was a LCLB priority, which, if CAMRA's ideas were implemented, would be far less likely as both consumers and servers would know exactly how much alcohol was being served. Ayers did state that she would "remind" licensees and liquor inspectors of their obligations via the LCLB's newsletter, but I never did see any evidence that she did so and when I talked to a liquor inspector, one known for being an unreasonable hard-ass who looks for any excuse to hassle licensees, he denied ever having any direction to enforce this policy.

Beer Crawling in Bountiful Ballard, WA

By Dave & Ivana Smith, BeerSeekers.com

As the editor pointed out in the last issue of What's Brewing, for our latest adventure we made plans to revisit Oregon. Our excuse this time was to celebrate our 10th wedding anniversary by reliving our original honeymoon tour of Portland and Hood River in 2004. This did indeed happen, and as a result we're pleased to relate that the number of craft breweries in Hood River has doubled from two to four in the past decade, making it the district with the highest number of breweries per capita in Oregon according to the state government ¹. No doubt, this is because that windy locale on the Columbia River is a world-renowned outdoor sports destination whose hospitality industry is supported by thousands of visitors from outside the county. Any reason to make Hood River part of your next US expedition is valid, especially now that [Double Mountain](#) and [pFriem](#) are part of the scene. However, we're not focussing on Oregon in this edition. Instead, let's talk about the spot we picked for our en-route staging area: the Ballard district of Seattle, WA.

Warmup in Washington

Ballard is a large neighbourhood on the Northwest shore of the waterway that splits the Seattle peninsula. **Visit Seattle** describes Ballard as a onetime blue-collar enclave recently turned by development into a hip, urban village. Sound anything like certain parts of Vancouver that have been sprouting craft beer outlets? Ballard also has its share of those, as you know, because otherwise we wouldn't be writing about it. Plus, it's in Cascadia, so duh.

Actually, it turns out that Ballard might be the best part of Seattle in which to conduct a foot tour with outstanding beer tasting opportunities. Here's the list you'll find on [our Ballard Beer map](#):

1. [Northwest Peaks Brewery](#)
2. [Hilliard's Beer](#)
3. [Peddler Brewing Company](#)
4. [Reuben's Brews](#)
5. [Stoup Brewing](#)
6. [Populuxe Brewing](#)
7. [Maritime Pacific Brewing Company/Jolly Roger Taproom](#)
8. [Hale's Ales & Brewery](#)

We may be veteran BeerSeekers but we generally can't handle eight stops on a beer crawl. In case you can't either, let's divide up the list into a few chunks.

Zone One: a great start

The first three outlets on our list make a nice cozy cluster to visit, all within two blocks. For a starting point, we recommend **Northwest Peaks** because it closes at 6 PM. (Hours of operation and tour times for the above-listed outlets can be found at the [Google map link provided below](#)). It's a nice little brew-op with some creative products on keg distribution and a small tasting room. On this day, they featured a *Double Redoubt Imperial Red Ale* and a half dozen other taps.

Right around the corner, we were pleased to stumble across **Hilliard's**, a location that we hadn't found during trip planning. Theirs is an outstanding facility, built large for future growth with a tallboy canning line. Their *Original Singe* smoked beer and *Joint Effort* hempen ale were names that jumped off a very good taproom beer menu. We loved their original glassware and friendly barman as well.

We didn't make it to **Peddler** because the taproom is only open Thursday to Sunday. That's too bad because the beer lineup on their [What's On Tap page](#) looks fantastic.

Zone Two: we're small but mighty

The next trio is a bit more spread out, but not too badly. **Reuben's Brews** is the logical stop when proceeding from the zone above. Like Peddler, Reuben's is only open Thursday to Sunday, so we weren't able to drink there but we did stop by to snap a few pics. Twelve taps with seemingly robust offerings such as *Imperial Oatmeal Stout* and *Roasted Rye IPA* were listed on the chalkboard.

Stoup Brewing is an odd name but a great little place. Lots of breweriana adorns the walls. Their tap lineup was smaller; only seven offerings, but we thoroughly enjoyed the *ISA*, *mk Special Bitter* and *III IPA* among others. Their brewing operation has the necessary space to grow larger, so this may be an up-and-coming name in the Northwest beer scene in time. Each of the outlets in this trio is small, but **Populuxe** bills itself as a nanobrewery. A similar theme: only open Thursday to Saturday. There are 10 taps on hand, apparently with a Cask Night on Thursdays.

One thing to keep in mind for this tour is that none of the outlets mentioned so far have kitchens; just the odd visiting food cart. Stoup had a vending machine which only served to tease the appetite. Aside from our poor non-Thursday-to-weekend timing, the night we crawled was less than ideal due to a torrential downpour, so by this time we were soaked and famished. It was with relief that we headed to the last two stops on our list, both full-on brewpubs and venerable bastions of the Seattle brewing scene.

Zone 3: the old boys

As a fairly conventional pub, the **Maritime Pacific Brewing Company's Jolly Roger Taproom** provides a solid but somewhat predictable beer lineup; you won't find the cutting-edge brews that might show up at the aforementioned outlets. However there is no shortage of taps. Aside from their *Flagship Red Alt Ale* and other standards, the seasonal offering on tap was a Christmas Ale.

Hale's Ales hails from 1983, predating all of the still-existing brewpub operations here in BC. The name is instantly recognizable to veteran beer festival-goers in our province. As with Maritime Pacific, their long-tenured beer list and classic logo may not lend themselves towards forging a reputation as a leading-edge force in our current Cascadian craft brewing climate, but I can assure you that we were happy to be there. The large array of regulars' glass mugs hanging above the bar (similar to those at Howe Sound) demonstrated that many others continue to feel the same way.

On tap were old standards like *Mongoose IPA*, *El Jefe Weizen* and *Hale's Pale American Ale*. A glance at our bar tab receipt tells that there was also apparently a cask on hand that night, plus beers named *Rudy Rare*, *Wee Heavy* and *Kristall*. I know we must have enjoyed them.

Aside from the brews, Hale's is a nice spot for a beer tourism enthusiast because they have a good little museum section in the brewpub, where one can browse three decades' worth of memorabilia. Hale's also owns other facilities and rooms which it rents out.

The distance involved between stops on the final leg is slightly more significant than the previous two zones (although it is still measured in single-digit city blocks and minutes).

Those who are looking for an extreme beer experience may prefer to stick with the current generation of Northwest breweries in just the first two clusters. In that case, food carts will provide a suitably Cascadian dining option.

Clearly we'll be coming back to Ballard for some unfinished business. As it was, the five places we did visit in this one night made for a great start to our Spring Break beer adventure.

For more exploring

Ballard beer map with hours of operation and tour times:

Trip photos available at www.beerseekers.comgoo.gl/maps/kAxD7

The Oregonian: Is there too much beer Oregon?

http://www.oregonlive.com/politics/index.ssf/2014/03/is_there_too_much_oregon_beer.html

¹ State of Beer: Revisiting Oregon's Brewing Industry

<http://www.qualityinfo.org/olmisj/ArticleReader?itemid=00009054>

Craft Beer in the Heart of Wine Country Continued

meatballs, ribs, sausages and, of course, plenty of oysters to be washed down with not only local beer, but the many types of spirits Okanagan Spirits had on offer as well as an excellent cider from Rustic Roots Winery in Cawston worth keeping an eye out for.

Over the course of the evening, I had the pleasure of meeting Martin Lewis, whom Adam had met earlier that day as a fellow judge. Owner of Kettle Valley Station Pub and the soon-to-be-open Bad Tattoo

Brewing (both in Penticton), Martin quickly became our beacon of brews in a valley of vintners.



Through the noise of the stage band and the numerous visitors at our table, an impromptu meeting to further discuss CAMRA BC was quickly setup for the next day at Martin's pub in Penticton. We three CAMRA representatives sat down with Ron Dyck, owner of Cannery Brewing, Lorraine Nagy, owner of Tin Whistle and, of course, Martin to determine whether opening a branch in the Okanagan would be a feasible opportunity. The three owners were excited at the prospect and we hope we will be able to announce a new branch in the region soon!

On our way back to Vancouver via Highway 3, I was surprised to see a pub had closed its doors on the edge of Princeton. "I'll bet it's just closed for the season," Adam remarked. "You know, until the tourists come out."

On that note we left the arid interior with not only a sun tan, but a sense of opportunity.

--Robert Catherall, CAMRA BC Communications Coordinator

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Hobby Beer and Wines, Victoria	Hog Shack Cookhouse, Richmond	Hop and Vine Tap House, Burnaby
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Island Brew Byou, Victoria	Kingfishers Waterfront Bar & Grill, Maple Ridge	Kitsilano Liquor Store, Vancouver
Legacy Liquor Store , Vancouver	Libations Liquor Store	Library Square Public House, Vancouver
Lighthouse Brewing , 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 Lion Powell River	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
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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

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