

## BOUNTY IN NORTHWESTERN US

by **Laura Kotler**

Last summer I wanted to explore some areas of the northwestern States that I hadn't been to before and revisit some I know I like. I enjoy road trips, and I consider these nearby states an extension of our own back yard. The fringe benefit was encountering many small breweries along the way, which are busy brewing interesting and tasty beers.

I do my share of supporting our local brewpubs and breweries when I'm at home, but I also enjoy seeking out craft breweries when I travel. Below are some of the breweries and brewpubs I came across, but I encourage you to get in your car this



*Edgefield Hotel in Troutdale*

spring and summer and go exploring! You will no doubt find some quality beverage opportunities. If you appreciate wine, there are plenty of wineries in the region to keep you satisfied.

**Oregon:** I have written before about Portland, so I won't repeat myself. Just know that it is a bright, shining light in the microbrewery world, with more breweries per person than any-  
where else on the planet. July holds the big, amazing Oregon Brewers' Festival, which some of our Victoria members attended this year. Belmont Station and Beer-mongers are good bottle shops to stock up at.

Troutdale: For something quite different, stay a night or two at McMenamin's Edgefield hotel in Troutdale, just east of Portland. The accommodation is unique – see the website – and on the property there are eateries, a cinema, a distillery, a small golf course and, of course, a brewery. See <http://www.mcmenamins.com/54-edgefield-home>.

Salem: Pale Hose Brewing has a nice Hopyard Dog IPA at 7.2%.  
Bend: Silver Moon Brewing has an unfiltered, 40 IBU, Hop Knob IPA, made with whole flower hops.

Ashland: Culture abounds in Ashland. The Oregon Shakespeare Festival has a nine-month-long season. I saw six plays in 10 days, only one by Shakespeare, and all were high quality. There's a lot going for this reputedly "best small town in America": scenery and outdoor activities, parks, culture, interesting shops and eateries, two brewpubs, an organic distillery, nice service staff in the shops. I tried the sampler tray at Standing Stone

*continued page 4 ...*

### *Inside*

*Editorial* 3

*Food & Beer Pairing* 6

*Out and About* 7

*Letter to Members* 10

*Ullage and Spillage* 11

*Calendar* 12

# Corporate Members

We sincerely thank our valued **Corporate Members**. To join these professional beer lovers, (and first-time members get a free 1/4 page ad!) Contact **CAMRA BC** today: **250 388 9769** or [camrabc@shaw.ca](mailto:camrabc@shaw.ca)

AFIC EXIM (Canada) Corp  
Alibi Room  
Amberjack's Taphouse  
Askims Beer & Wine Emporium  
Bartholomews Bar & Rockefeller Grille  
Biercraft  
[Big River Brew Pub](#)  
Bedford Brewing Company  
Beer Thirst  
Brewery Creek Liquor Store  
Caffé Fantastico  
Canada Malting Company  
Canoe Brewpub, Marina & Restaurant  
Cascadia Liquor  
Central City Brewpub  
Christie's Carriage House Pub  
Cox Land Surveying Inc.  
Crannog Ales  
Dan's Homebrewing Supplies  
Darby's Pub and Liquor Store  
Dead Frog Brewery  
Dipsophilia  
DIX BBQ & Brewery  
Dockside Brewing Co  
Draught Wise Draught Integrity Technicians  
Driftwood Brewing Co.  
Eagle Draft Services Ltd  
Ecolab  
Firefly Fine Wines & Ales  
Four Mile Pub  
Granville Island Brewing  
Granville Room  
Habit Lounge  
Hobby Beers & Wines  
HopUnion L.L.C.  
Howe Sound Brewing Co.  
Island Brew Byou  
Kingfishers Waterfront Bar & Grill  
[Legacy Liquor Store](#)  
Leo Buijs - Beers of BC  
Libations Liquor Store (Shaughnessy)

Libations Liquor Store (Dundarave)  
Lighthouse Brewing Co.  
[London Public House](#)  
Longwood Brewpub  
Maple Leaf Adventures  
Merecroft Village Pub  
Merridale Ciderworks Corp.  
Mission Springs Brewing Co  
Mt. Begbie Brewing Company  
Pemberton Distillery Inc  
Phillips Brewing Co. Ltd.  
R&B Brewing Co.  
Railway Club  
Red Truck Beer  
Russell Brewing Co  
Salt Spring Island Ales  
Savoury Chef Foods Ltd  
Sea Cider Farm and Ciderhouse  
Six Acres  
Six Mile Pub  
Spinnakers Brew Pub  
St Augustine's  
Sticky Wicket  
Storm Brewing Ltd.  
Surgenor Brewing Company Ltd.  
Swans Buckerfields Brewery  
The Cascade Room  
The Haebler Group  
The Met Hotel  
The Moon Under Water Brewery Ltd.  
The Whip Restaurant Gallery  
The Wolf and Hound  
Tree Brewing  
[Truecask.com](#)  
Two Rivers Specialty Meats  
Uli's Restaurant  
Urban Diner  
Vancouver Island Brewing Co  
Viti Wine & Lager  
West Coast Brew Shop 2009 Ltd.

# Campaign for Real Ale British Columbia

© tbpl *What's Brewing ...* deadline March - April issue: **February 20 2010**

## CAMRA BC

### Web sites

CAMRA BC: <http://www.camrabc.ca>  
CAMRA Vancouver: <http://www.camravancouver.ca>  
CAMRA Victoria: <http://www.camra.ca>

E-mail [camrabc@shaw.ca](mailto:camrabc@shaw.ca)

CAMRA BC: to join discussion group send request to:

[CAMRA\\_BC\\_Discussion-subscribe@yahoogroups.com](mailto:CAMRA_BC_Discussion-subscribe@yahoogroups.com)

to post a message to the list, send to:

[CAMRA\\_BC\\_Discussion@yahoogroups.com](mailto:CAMRA_BC_Discussion@yahoogroups.com)

## RING OUT THE OLD, RING IN THE NEW ...

... Happy New Year! Another decade wrapped up and archived. Hope everyone got and, importantly, gave great gifts to friends and family.

Two things ... After what feels like an eon I happily step down as CAMRA BC President and hand the reins to Lundy Dale (bios of new exec next time) and ... your branch AGMs are coming very soon ... check out Calendar, page 12.

*Phil Atkinson*



# Bounty in Northwestern U.S.

Brewpub and spoke with Larry the brewer. Besides several beers, they make lemonade and agave root beer, all locally produced. There are three local wines on tap. Ashland Food Cooperative's summer newsletter named Standing Stone Brewing Company a "Sustainability Hero," citing its employee wellness program and its



*Outdoor patio at Caldera Tap House, Ashland, Oregon*

goal of net zero energy consumption. Last year the brewery bought the first certified organic crop of hops from a farm near Ashland. Brewer Larry told me about his wife Ginger's efforts to introduce more women to craft beer – and to help brewers with marketing to women – with her Women Enjoying Beer organization. Way to go! See [womenenjoyingbeer.com/about/](http://womenenjoyingbeer.com/about/).

I passed a sunny afternoon on the pleasant outdoor patio of Caldera Tap House, complete with a quartet of musicians. Caldera's taster tray comes with a laminated beer list. Twenty-two brews plus three guest beers were available. My \$6 sampler tray included the IPA at 94 IBU, two dry-hopped beers, Hoppportunity Knocks at a whopping 100 IBU and a hibiscus ginger beer. I brought home some of their good pale ale and IPA in cans. (I've decided not to be so snooty about canned beer. Apparently, it's better for the beer in transport and storage and for the environment – aluminum is better to recycle than glass.)

Organic Nation is a certified organic distillery that uses locally grown ingredients for its gin and vodka. See [organicnationspirits.com](http://organicnationspirits.com). Ashland is also home to Dagoba Organic Chocolate. Delicious, healthy product and sustainability-minded company.

**California:** Mendocino - This region has about 26 wineries and brew pubs! You will not be bored here. I noticed that Anderson Valley Brewing Company hosts the Boonville Beer Festival in May.

San Francisco: Jack's Cannery Bar has 68 beers on tap (not all microbreweries, but what a choice). I had a Bear Republic Racer 5 IPA, while reading the Celebrator (with John Rowling's column, of course) and listening to a good guitarist.

Eureka: I found the Lost Coast Brewery and enjoyed an Indica IPA; they also were serving their seasonal double-IPA. It was good to see this brewery at our Great Canadian Beer Festival in September.

Ukiah: Ukiah Brewing Co. & Restaurant – 100% organic beer.

Weed: Mt. Shasta Brewing Company is within sight of the spectacular Mount Shasta. Their brews are vegan – a big plus, in my books. So are the beers of Eel River Brewing Company in Fortuna. If some brewers can produce vegan beers, why doesn't everyone, I ask? Isinglass is evidently not a necessity in beer or wine making. Fodder for discussion.

**Wyoming:** Jackson is the gateway to Grand Teton National Park, with its beautiful scenery and walking trails. Just north is Yellowstone National Park, where bison and bears roam, geysers spout and mud pools bubble. I did not visit the Snake River Brewing pub, but I had their Pako's Eye-P-A at the bar at Signal Mountain Lodge.

**Washington:** Snoqualmie: I passed a sign for Snoqualmie Brewery & Taproom. I had bought a very good Wildcat IPA by this brewery. I like their in-

## *Bounty in Northwestern U.S.*



*Sara filling a patron's growler at Chuckanut Brewpub, Bellingham, Washington*

formative labels that give the abv, IBU, original gravity, ingredients and process.

Seattle: I just happened to notice that beside my favourite vegan doughnut shop (Mighty-O Donuts on N. 55th Street at Keystone) is Tangletown Elysian Brewing Co. & Public House. Worth a visit next time. A stop at Bottleworks on NE 45th helped me reach my 24-bottle Canada Customs limit.

Bellingham/Fairhaven: South from Fairhaven is beautiful Chuckanut Drive, a narrow, winding, scenic road looking towards the San Juan Islands. The drive reminded me in parts of West Saanich Road. There are walking trails in the adjacent recreation area. Sure, we've got over-the-top scenery in BC, but it's also nice to see other countries' beauty. Back in Bellingham is Chuckanut Brewery & Kitchen, winner of the GABF Small Brewery of the Year award in 2009. I had tastings of four beers.

These represent a small fraction of the craft breweries in the northwest region. Jump in the car and go! Enjoy the scenery, outdoor activities, arts and culture and the beverages. Happy trails.

### **Random notes on driving in the U.S.:**

- in Oregon there's no self-serve at the gas stations
- you can't use Canadian credit cards at fuel pumps, since a zip code must be entered; you have to go inside to pay.
- on state highways in California, Idaho and Montana the speed limit is 75 mph – was it back in the 1970s that we were allowed to drive that fast on Canadian highways? §

## *CAMRA BC Executive 2011*

Nominations for the 2011 board were few but of high quality. For President, Lundy Dale, for Vice-president, Maureen Blaseckie, and for Director-at-Large, Mark Blaseckie. Returning as Past-president/Director-at-Large, Phil Atkinson and returning as Treasurer, Paul McGroarty. There were no other nominations, which means no election was required and all positions are filled by acclamation. Many thanks to outgoing board members Warren Boyer and Dustin Sepkowski. The remaining positions will be filled by the branch presidents elected during January. A full list will appear in What's Brewing next issue and will also be circulated electronically. Please make sure you attend your branch AGM ( see Calendar, page 12) and offer your services. CAMRA BC belongs to YOU and you are encouraged to bring your support and ideas forward to make this coming year the best ever for our society.

Cheers, Phil Atkinson



# Food & Beer Pairing

By Ian Lloyd

*Beer and Food Pairing - The Beginning:* Food and drink pairings, this is not only a 'thing' for wine people. At a fancy restaurant the sommelier would never recommend a suitable beer to compliment your lobster stuffed ravioli with a butter Zinfandel cream sauce. He (or she) would most likely recommend some sort of fermented grape product. In a perfect, CAMRA influenced, world this same sommelier would recommend a local wheat beer to enhance the flavours of this sweet and buttery dish. Sadly, this is not a perfect world and upscale restaurants rarely have a great beer selection. But why not? It can be argued that beer is a better pairing drink than wine. The flavour possibilities for beer are more varied than wine. Hey Bacchus, do you have a wine with intense grapefruit and pine flavours; perhaps something light and bubbly with bananas and cloves? I thought not.

Here is the challenge for all you beer lovers out there. Next time you enjoy a refreshing pint, try to imagine what dish it would taste best with. I guarantee you'll stare into your glass with a new sense of wonder. What does this Oktoberfest beer go with? Mexican food? How about a rich and creamy stout? Oysters? Maybe espresso gelato? There are a few principles about food and beer pairings; once you understand them, this challenge will be a little easier.

Did you want to contrast or compliment certain flavours? This can also be thought of as enhancing or calming your dish. One of the best examples of this concept is what to pair with spicy food. At the recent Epic Beer Dinner #3, some guests, thanks Dave and Dan, brought a spicy lentil and cream curry. I chose two beers to pair with this dish. The first was a very malty beverage to calm and subdue the spices. A perfect match was the Hermmantor from Vancouver Island Brewery. This ultra malty brew did a great job to calm everyone's burning tongue. Other good contrasting choices would have been Dr. Funk Dunkel, Navigator Doppelbock or Swan's Scotch ale. On the



other hand, complimentary options would bring out the spiciness and give the 'heatheads' a burning dream come true. For this there was no other choice but the great Fat Tug IPA from Driftwood. Both the curry and beer have a sweet side and a tongue challenging side. Other good choices would be any of the delicious IPAs from Victoria, a pale ale or even a noble Pilsner.

This is your first step to becoming your own beer sommelier. Whenever I watch the Food Network--yes, I am admitting it--it is fun to imagine which beer would go well with a dish. Or how could we modify the meal so that it would go well with another favourite beer. In the next issue, I will discuss pairing the texture of food and beer. Pairing food with beer is not so hard because there is no real wrong answer. Craft beer makes everything better. §

# Out and About with Scottie *at recent events*



*November 20 The Firkin Festival, Spinnakers, Victoria:* Many of you reading this were there. The atmosphere is perfect for discussion on beer; over beers; finding new things to say about good beer. As always high above the pub in the rafters, overlooking the event, sits the cask from Discovery Space Mission (google); a long ago reminder that the fight for Real Ale recognition has been long and continues. Travelling from cask station to station I had the best real ales around, saw old acquaintances and caught up with local real ale fans. John Rowling reminded me one cask was down below; not displayed out front: Port Townsend; one of my favourites. Also Central City and Salt Spring had excellent taste profiles. Brewers have a tendency to throw extreme creativity into casks at these events ... pushing the beer limits and adventurous spirit on the drinkers part is the key. I did try every beer, some

a couple times; saw lots of friends, and took a cab home after a satisfying afternoon of Real Ale. Breweries participating with their real ales were:

Big Ridge, Big River, Central City, Cranog, Driftwood, Howe Sound, Lighthouse, RB, Russell, Salt Spring Island, Spinnakers, Steamworks, Vancouver Island, Whistler Brewhouse, and Port Townsend, Washington across the straight. It's a town that's funky, historical and has good beer everywhere. So close in miles so hard to get to in a way.

Thanks to Spinnakers and all the brewers who attended.

*December 4 CAMRA Christmas Party, HMCS Malahat, CPO Mess:* CAMRA Victoria members were treated to a cask of Vancouver Island Brewing ale, and barman and CAMRA member Brian Stennes had bottles of local craft beers and a few Guinness in the fridge for those inclined. Abundant food and a low-key mixer with new members and the old. It was a major departure from the large soirees of years past and I'm sure the new laws had a direct bearing on the event.

About the cask. The spout plugged with hop flowers so those of us who were around casks in our time made suggestions; e.g. John Rowling and I gave our two cents worth, but it flowed slowly so the final outcome was it had got pretty shaken ... but finished. It was a nice pint of Vancouver Island. So editor Philly says to me before this piece; "You know Scottie; a PAPER CLIP fashioned to a cask bar tool; bent and adjusted by the barman he says; cleans those flowers right out of there. I have experience with these things plus a few other English barman related chores." Who knew. An English barman.

*December 6: Out for a pint and lunch at my local Maude Hunters.* My buddy and beer aficionado Strass and I had Race Rocks from a selection of good craft brands. We talked about beer, yapping while sitting in a pub, a novel idea. Norm, the manager joined us. In discussions it's been suggested the industry is down between 30 and 50% with new drinking driving laws. Huge across the board challenges in the restaurant, pub business. Licensed establishments, out-lying and popular in vehicle accessed places have started to get shuttle services going in Victoria, Vancouver Metro and Nanaimo. It's hard to say really, what others will come up with to keep things moving. It's a big question because most of the public are getting the message; don't drink and drive; so new answers will have to be found. People are staying home in droves.

## More from Recent Events

Everyone is talking about it and it's a big issue. CAMRA wishes the greatest success to purveyors of fine ales during these challenging times. We encourage our members to drink local, walk and not to drink and drive, of course. Breweries in the draught business feel the repercussions. The biggest players are the biggest losers in this downturn in fortunes. Craft breweries are in the trenches with the big boys when times get tight. CAMRA hopes for the craft guys to survive the course. Anyway good friends, support your local pub, local brewery, restaurant with good beer. Local. Maude Hunters.

**Dec 10 Canoe Brewpub:** A group of my old ship-mates from the Seattle days met at Canoe to enjoy some fine crafted beers and catch up. These are the same lads with whom I enjoyed the early craft revolution and import revolution in the early 80s in the States; Seattle specifically. Merchant Du Vin was already there; bringing in the European imports. Kemper and Grants were already doing craft beers. In those days in Canada 'import' meant 'from Quebec.' The first English invader in our market was Watney's Red Barrel in plastic. Anything new was the chant, no one ever thought then that times would ever be like today 2010. Beer Central; consumers rule! Import, craft; bring it on.

We enjoyed a variety of Canoe beers and dined on freshly prepared meals; well presented, fine tasting delivered by friendly well trained servers. The place was packed on Friday at 5pm with standing room only. Drinking and driving is less of a factor when you're right downtown as transportation is easily accessible to all destinations. Sean Hoyne, the brewer was making his rounds, and as always we took a few minutes to talk all things beer. I ran into Mike Timchuk, former owner of Wild Rose Brewing in Calgary. He informs me he is moving to Comox and we caught up for a while. We talked about the BC market and sales of craft beers in general. He was sitting with Kirsty and Mike, from the old original Spinnakers staff. It was a

pleasant surprise to see old friends. We have all moved off in different directions but because of real beer still have the old stories. As always our good beer friend John Mitchell's name came up. They all worked for him. It always does when real beer folk start reflecting on what's going on in the craft brewing industry. The bartender sent over a flight of Canoe tasters and each was unique and flavourful as is always the case since Day One at Canoe. Myself, I was stuck into the lager for my pints that night. Crisp, clean, fresh. Always a treat to be able to have a choice of any number fine places to go to enjoy real beer with good friends.

**Dec 15 Moon Under Water:** I've known Don Bradley since he started Bowen Island Brewing Company, in the craft beer revolution days with his fine beers, Bowen Island bitter, blonde, hemp cream, to be specific; just for openers. They were phenomenal ales



and I ended up selling them in my portfolio after Whistler Brewing of Function Junction acquired them. In the years after Bowen Island, they owned and operated a winery in B.C.

Its so great they all (wife Bonnie, nephew Ron) came to Victoria with this fine new brewpub. Go fishin' where the fish are. Beer capital of Canada. Moon Under Water <http://moonunderwater.ca/>. It's a

good room for real ale, with some art, there's a brewery with a fine set up of brewing equipment and tanks, older model hand bottler, and some fine copper on the German kettles. For beer historians I spied in the room right off, a Bass red triangle; first registered trademark in the world. Beer. At the spacious bar, you can sit and yak, which we did. The pub has 100 seats, with the most comfortable chairs anywhere. It's just right for a good ale and a meal. I arrived after lunch and things were quiet so we had time to talk. I tasted their three beers, American blonde 4.2%, pale ale 4.2%, English bitter 3.8% just like in Jolly Old. No beer over 5%, all tasted great.

As soon as I can I'm going back for an afternoon of pints. As is always the case where good beer is served we launched into talks on all things beer.

Dustin of Central City was there, at the bar, Don, Bonnie wife, and nephew Ron. The Northwest Beer News came out and we just kept talking; talking beer. My burger was delightful and well priced, and pints of real beer are \$5.25 includes taxes. Go there. It's a great find.

*Dec 16 Veneto in Hotel Rialto:* I stopped in to see Solomon Siegel chief mixologist and beerman extraordinaire, and see what's brewing. They have a fine selection of craft beers, and he informed me they were tapping a cask of Driftwood that very night. My schedule didn't allow for me to make it, but again we are so lucky in Victoria. Good beers are everywhere, with atmosphere and fine food to accompany them. Do get out there and support the local guys. §

### *CAMRA Vancouver, greater than the sum of all its parts.*

Much has been discussed in quiet groups and corners as to what CAMRA Vancouver really is all about, what we are doing, and what we should be doing. Perhaps this is the time, before we launch into our next AGM, to start the discussion.

The first question – What is CAMRA Vancouver all about? First of all, CAMRA Vancouver is a consumer advocacy group, speaking and taking action for those who appreciate real beer, created and served according to traditional methods with real ingredients - and buy it. What constitutes “Traditional methods” is a debate unto itself.

In B.C., traditionally, beer has been available as one beer from one mega brewery per one establishment. We do not have a tradition of regional or local brewers, craft brewers, or cask ale. Our tradition is ‘this is your beer, like it.’

In the UK, there is a longstanding tradition of a production of beer, served from casks and barrels where it is naturally carbonated. The consolidation of breweries under corporate umbrellas, run by accountants and those who did not have an appreciation of the quality of taste, and the resultant factory output, gave rise to CAMRA, the Campaign for Real Ale. This group has done exceptional work and quite frankly saved real ale from extinction in the UK.

Other countries have their traditional beer consumer groups. The B.C. consumer group came into being because of a few travellers had their taste buds awakened during their travels and brought back their love of real ale – thus CAMRA BC. CAMRA Vancouver is, you guessed it, the Vancouver branch of this BC consumer group.

In recent years CAMRA Vancouver has worked to expand its membership and build awareness of our local brewers mostly through support of events such as cask nights and brewers dinners.

So, that is the historical summary. Given the history, where do we go from here?

Advocacy – it's more than getting up and shaking a stick and shouting blue murder. To be credible, we need to be able to back up our assertions and demands with facts as well have a message that is clearly understood. That means research. What changes need to happen in order for us, as consumers, to enjoy the beer we want, served in the manner we want it, available where we want it? What are the repercussions of these changes? Who is most likely to resist the changes?

Education – we are not talking classroom stuff. Or are we? Restaurants and bars need to know how to serve beer in the way that gives the best experience to the drinker. Cask ale is a tricky thing. Handled well, it's a beautiful thing. Handled badly, and we've got a murky mess in a glass. Then there are other beer drinkers, those not experienced in beer outside the commercial palate. How can we cross their tongues with something more flavourful in a way that excites their palate to the point where they pursue the same values as us? Twenty five years ago few in this city knew any taste of beer beyond the then big three breweries. At that time, Rickard's Red was as about adventurous as you could get on tap anywhere.

Events – how is there a limit to how many beer events Vancouver can handle? Looking across the fence to Seattle, we see events happening every day. Not one a day but events plural. Restaurants and breweries and tap houses are all holding their own events. Does CAMRA Vancouver have a role in helping them get going?

All these are powerful and worthy discussions. Few would stand up and say we should not be involved in these areas. And yet the bigger question remains. Who is going to do this?

As a volunteer run organization, with a handful of members elected to an executive, time is a limiting factor. In the past, CAMRA Vancouver has had all its activities driven by the executive. As all on the executive have full time jobs and other lives outside of beer (yes, really!) perhaps it is time to open the process to the membership at large, give all members the opportunity to get involved.

May we suggest, for discussion before the AGM, the creation of three ad hoc committees, Policy, Education, and Events, each chaired by an executive member, each open to members who wish to put a few hours to make things happen.

Members, what to do think? Would you step up and be an active part in one of these committees as part of your desire to see things change?

Send your feedback to either Lundy [pres@camravancouver.ca](mailto:pres@camravancouver.ca) or Martin [vp@camravancouver.ca](mailto:vp@camravancouver.ca)

# Ullage and Spillage

By J.Random

## 101 USES FOR MASS MARKET BEER

1. Slug bait
2. Hair rinse
3. Soup base
4. CO<sub>2</sub> sequestration
5. Mouth rinse between craft beers at a festival (remember to spit)
6. Launching a new row boat
7. Skin rejuvenating bath
8. Spraying with foam the winner of a demolition derby
9. Marinade
10. Taking to parties held by people you do not like when you are the designated driver
11. Washing a wound (it is sterile)
12. Fake urine sample to freak out your doctor
13. Putting out a small fire
14. Cleaning imperial stout off your shirt.
15. Chili
16. Flushing a toilet during a water shut off
17. Home made malt vinegar
18. A weapon in a bar fight
19. Aftershave lotion for jocks
20. Wasp attractant
21. Your first try at levering off one crown cap with another
22. Fish batter
23. Cooling off an over attentive bar fly
24. Emergency radiator fluid
25. Projectile in a beer throwing contest
26. Beer can chicken
27. Practicing home distillation
28. Watering ericaceous plants
29. Pot roast
30. Making bad homebrew taste "intriguing" by comparison
31. Christmas gifts for people on your naughty list
32. Repeat retakes of craft beer commercials (showing drinking is not allowed on TV).
33. Blocking the view of the good stuff in your beer fridge when the relatives come visiting.
34. Beer bread
35. Half fill a bucket as a mouse trap
36. Boosting grass growth in brown patches
37. Polishing wooden furniture
38. Reviving tired feet
39. Loosening rusty bolts
40. Beer slide
41. Polishing gold

OK that's only 41 and the last seven were gleaned from the internet. I can't think of 101 right now but among all the members of CAMRA BC we might be able to manage it. Send your ideas care of Phil Atkinson. §

### Michael Jackson in Heaven



"I'm very sorry to tell you this, but the "devil" beers are really much better!"

# Calendar

- **Tuesday, Jan. 11** - CAMRA Victoria branch AGM, 7:30 - 9:30 pm, Swans Collard Room, Pandora Avenue, Victoria. Join us as we vote for executive positions and plan our next year. Members are encouraged to attend and participate on the executive! positions include president, vice-president, secretary, treasurer, membership, corporate liaison, events and members-at-large. We look forward to a vibrant discussion!
- **Saturday, Jan. 23** - CAMRA Vancouver branch AGM, 12-4 at Central City Brewing. We will also be awarding the CAMRA Vancouver's 'Best of' !
- Details on Vancouver area events at <http://camravancouver.ca/>
- Details on Victoria area events at <http://camra.ca>

## CAMRA BC Membership Application Form

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

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

Phone: (\_\_\_\_) \_\_\_\_\_ E-mail \_\_\_\_\_

Enclosed is my cheque for: Individual \$25.00 \_\_\_\_\_  
Joint \$35.00 \_\_\_\_\_  
Corporate \$75.00 \_\_\_\_\_

**Check:**  
 Renewing  
 New member

Please mail this form and payment to:



CAMRA BC  
Box 30101  
Saanich Centre Postal Outlet  
Victoria BC, V8X 5E1

Visit [camravancouver.ca](http://camravancouver.ca) (Vancouver)  
and  
[camra.ca](http://camra.ca) (Victoria) to renew online.

## CAMRA BC

E-mail [camrabc@shaw.ca](mailto:camrabc@shaw.ca)

Web sites

CAMRA BC: <http://www.camrabc.ca>

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

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

CAMRA BC: to join discussion group send request to:

[CAMRA\\_BC\\_Discussion-subscribe@yahoogroups.com](mailto:CAMRA_BC_Discussion-subscribe@yahoogroups.com)

to post a message to the list, send to:

[CAMRA\\_BC\\_Discussion@yahoogroups.com](mailto:CAMRA_BC_Discussion@yahoogroups.com)