



WHAT'S BREWING

The Magazine of the Campaign for Real Ale British Columbia

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BC Craft Beer Month ... Year Three

by **Lundy Dale**

Founder, Director, BC Craft Beer Month

Three years ago, then Minister of Agriculture, Don McRae, officially proclaimed October to be B.C. Craft Beer Month; a month for celebrating British Columbia craft beers and, of course, the brewers behind those great beers.

Last October, there were 129 craft beer events, 130 different casks, 14 brewmaster dinners, tap takeovers (even in Powell River and Smithers), and food and beer pairings galore!

We even teamed up with BC Beer awards and CAMRA B.C. to create one of the most anticipated 'signature' events of the month. BC Craft Beer

Month, year THREE has just ended and we celebrated all over the province with over 56 craft brewers in many communities in B.C.

What Happened in Year Three?

Well, the first Steveston Beer Festival happened in



Richmond and it sold out quickly. Forty booths showcased B.C. craft beer, and included casks, draught, bottled beer and a pumpkin beer competition.

Fernie had its first BC Craft Beer sponsored beerfest/Oktobefest with Fernie Brewing (of course)

The B.C. Craft Pack, organized yet again through the BC Craft Guild, assembled 12-pack bottles and 12-pack cans for sale across the province through the government liquor stores. A great way to explore B.C. craft beers! And speaking of the BC Craft Beer Guild, they are busy away re-launching themselves, have a new executive director and a new website. Check it out at <http://bccraftbeer.com/>

Collaboration? This was the first year there was a BCCBM collaboration beer and it was created by five breweries that call the historical Brewery Creek district area their home.(bottled and distributed

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through R&B Brewing –check here for more info: <http://www.craftbeermonth.ca/bc-cbm-beer/>) The month opened with a cask and had bottles and kegs in the last portion of the month distributed throughout Vancouver and Victoria.

There was also a collaboration between two new breweries - Powell Street Brewing and Four Winds creating a Dunkelweizen in cask, kegs and bottles. And, in the Interior of B.C., there was also a collaboration cask created by Cannery Brewing, Firehall Brewing and Tin Whistle.

Harrison Beer Festival. It was such a success last year



(their first) that they did it again, bigger and better.

Brew Master dinners? Beer pairing events? Hop and Vine Tap Room in Burnaby, The Pumphouse in Richmond, Mission Springs in Mission, Hub in Powell River, Howe Sound Brewery in Squamish, The Guild in Victoria, and that is just some of them.

A Women and Beer celebration dinner held in a new venue with the ladies of Bridge Brewing and Howe Sound in attendance was a great event!

Tap takeovers happened this year with The Cascade Room in Vancouver, and also took place in Victoria at Spinnakers every Tuesday, and once a month at Moon Under Water.

The BC Beer Awards and beer festival was a sold out hit with incredible casks, (including a home brewing

cask and the BC Craft Beer Month collaboration cask!) kegs ,and bottles.

The YVR Tweet Up group launched a BC Craft Beer Month passport. It entitled the user to one sleeve of any local B.C. craft beer on tap at participating venues throughout Greater Vancouver. A great way to try new venues as well as great B.C. craft beer, and such a great idea!



And, of course there were casks practically every day during the month, and on Tuesdays, Thursdays and Fridays there were several casks help in Vancouver and Victoria.

All in all, another great month of celebration. Here's to all the great breweries in B.C. and the brewers behind them all. Thank you all so much!

Cheers!, Lundy



Campaign for Real Ale British Columbia

© *tbpl* What's Brewing ... deadline Jan - Feb issue: **December 27, 2013**

This is the last editorial from me as step away from What's Brewing and end an era of more than two decades duration. I hope you will agree the quality of this magazine has remained top notch throughout, and I lay the credit for that firmly with those who have contributed their thoughts, reports, pictures and opinion over the years.

Those with incredible memory will remember the first edition was a one-side, single page that was produced on a Mac Classic with a hand-drawn image pasted in with white school glue and Xeroxed on a photocopier in Mr. R's government office. 20 copies ... it took an hour in those days ... such a thrill to be publishing an underground newsletter! And that's what it was; something for which few would understand someone would risk losing their job (well, a bollocking from the boss anyway) to produce. Beer? It's just beer? Well, no actually, that's the point ... it's not JUST beer ... it's about getting a movement under way to have good beer as an everyday choice and not an expensive, hit-miss, imported specialty. And I think we can say it succeeded, don't you?

The January - February issue will be the first of the 24th year, and will be coming to you from a new editor ... the erudite, good fellow, Ian Lloyd.

Please consider writing for What's Brewing ... it's not just about beer; it's about CAMRA BC members: you. We're not limited to 125 characters, stunted grammar and weird spelling. What's Brewing is about community, our community. It's not particularly technical, and it is certainly not exclusive. I like to think it has a sense of humour. CAMRA BC is not about BC Craft Beer either, it's

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about GOOD beer, not matter whence it originates. It's about consumers. It's about being able to buy your friend a pint in a decent pub where you can be pretty sure what you get will be good, honest, carefully looked after, and served with pride and good cheer.

It's Halloween as I sit and write this, I'm about to join my grandkids dressed as Bilbo Baggins. Less than a week from now will occur the occasion of my 60th birthday and, like Mr. B., I really do have to be somewhere else. I have been promoting good beer since even before I was legally old enough to drink it; and, you know, that is long enough. Time to step aside, for me anyway.

Best wishes for all you do. Have a great Christmas, I know I shall. I wish you peace, no matter what your persuasion. §

Phil Atkinson

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

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Beers of British Columbia, Courtenay

Biercraft Restaurants, Vancouver

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Big River Brew Pub, Richmond

Billy Miner Alehouse & Café, Maple Ridge

Bitter Tasting Room, Vancouver

Bottle Jockey, Burnaby

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Dockside Brewing, Vancouver

Draught WISE Draught Integrity Technicians, Victoria

Driftwood Brewery, Victoria

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Ecolab, Vancouver

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Epsilon Chemicals Ltd., Vancouver

Extraordinary League Contracting, Vancouver

Fernie Brewing, Fernie
Firefly Fine Wines and Ales, Vancouver
Fogg N' Suds (Richmond)
Forage, Vancouver
Four Mile House, 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 Beers & Wines, Victoria
Hog Shack Cookhouse, Richmond
Hop & Vine Tap House, Burnaby
Hops Connect, Pemberton
Howe Sound Brewing, Squamish
Hoyme Brewing, Victoria
Island Brew Byou, Victoria
Kingfishers Waterfront Bar & Grill, Maple Ridge
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Libations Liquor Store (Dundarave)
Libations Liquor Store (Shaughnessy)
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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
Of Desks, Vancouver
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 Beer and Wine Shop, 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 Haebler Group, 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
Tiger Purification Systems Inc.
Toby's Liquor Store, Vancouver
Townsite Brewing, Powell River
Tree Brewing, Kelowna
Uli's Restaurant, White Rock
Value on Liquor, Vancouver
VanBrewers, Vancouver
Vancouver Craft Beer Week, Vancouver
Vancouver Island Brewing, Victoria
Viti @ the Met Liquor Store, New Westminster
Viti Wine and Lager, Vancouver
West Coast Brew Shop, Victoria
West Coast Liquor Company, Vancouver
Whistler Brewing, Whistler
YVR Beer Tweetup, Vancouver

Out and About with Scottie ... Spirit of the Season



All of us in CAMRA seem to love the idea of traveling at seasonal times and enjoy the refreshing idea of finding some good ales and lagers at the end of the trail.

My life has been full of such travels and many places come to mind as we inch closer to the

feelings that come forth during the season.

In the UK they have history galore and beers and traditions passed on down the centuries. By the glow of the fire its always pleasant to have a winter warmer and toast in the good cheer of the season. Pubs have always been the central focal point of community life and spirit. With this in mind the pub will always have on offer a choice of seasonal ales to bring out the festive cheer and carry on the tradition.

Tradition is strong and, although the UK pub has been battered about in the last decade, they continue to survive and carry on. They offer the community a place of gathering to celebrate in good cheer, share a story and ale together. I've shared many a tall tale and yarn and special spiced ale and seasonal offering in this fine land.

In the USA as the craft beer industry has grown, so has the idea of the seasonal beer. Each region will offer its own special favourite and many of us in this part of the

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



Meet the Beer Bloggers

BY JEN REIHER

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



Beer blogger: Jonny Tyson aka The Beer Wrangler

Favourite beer of the moment: At different times of year I yearn for different beers and pick a beer that will pair with what I'm eating, but one of my favourite Canadian beers in cask of the last year was Hamish MacRae's dry hopped ESB from Red Truck.

Beer is important because: Beer has been the wonderful social lubricant that has drawn everyone together, in a place where people from all different backgrounds can mix on an equal footing. Craft beer is part of our new found love of real food that isn't just the same old mass produced rubbish, and I think that's important.

Jonny started writing his beer blog after writing about alcoholic beverages for *Alive* magazine. His blog covers all aspects of a serious beer lover's milieu from the specifics of beer judging to beer cocktails to an upcoming post on the definition of craft beer.

Although he admits many of his beer culture articles are quite opinionated, he tries hard to be objective and un-opinionated when he reviews the beer itself.

“The beer blogosphere had a lot of unfair opinionated reviews. If I am critical in a review, I do try to be fair and polite. Blogs are not an excuse to personally attack an individual, and manners are important to me. Plus it's very un-Canadian to be rude!”

Blog excerpt: ‘The Vancouver Vice’ beer cocktail, on the menu at the Bitter Tasting Room in Vancouver

1 oz Hendricks gin

1/2 oz Pimms No.1

1 1/4 oz 2:1 Strawberry honey syrup

1/2 oz Lemon juice

1/4 oz Lime juice

1 bar spoon Bittermens Hopped Grapefruit Bitters

3-4 oz Maisel's Weisse wheat beer (or your favourite German Hefeweisse beer)

Garnish: Wheel of lime or lemon

Combine all the ingredients (except beer) in a shaker with ice. Shake and strain into a stemmed 12oz (360 ml) glass half filled with ice. Top up with gently with beer (if you pour it straight in too fast, it will foam over). Now gently mix with a barspoon (or ‘pull through’ from the bottom to top) to combine the beer and garnish.

A long-time member of CAMRA, Jonny initially joined in his home country of the UK, and continued

his membership in the Vancouver branch after coming to Canada. Three years ago he helped to co-found the Fraser Valley branch and has served on the executive. Growing up in the UK, he was much more familiar with the superiority of cask beers from an early age, but admits he wasn't aware until how many styles and types of beer existed until more recently.

“The craft beer movement around the world has opened us up to a wealth of amazing beers, so we are now living through a golden age of quality and variety.” he explains. “Whether you are aging barley wines in the cellar, in love with extreme sour beers or just taking the first step away from mass-produced domestic lager, we have entered an exciting and flavoursome world.”

Although he also writes a wine blog, Jonny recognizes that beer provides a value that other alcoholic beverages just can't offer.

“I think it gives ordinary people a chance to taste something extraordinary and can be of very high quality at a relatively low cost. Some of the best beers in the world are available in stores for around \$4 or \$5.” It's that lack of snobbery, and its ability to bring people together and act as a social lubricant, that keeps him involved in advocating for the craft beer movement. He sees it as important to stand up for the smaller brewers, especially in the face of some of the highest liquor taxes in the developed world.

Find out more of Jonny's craft beer thoughts at <http://www.beerwrangler.com/> and check out his wine blog at www.winewrangler.net & follow the related twitter accounts @beerwrangler and @wine_wrangler

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world are familiar with the Pacific Northwest region; and further afield as well.

It's a given fact that during seasonal times brewers polish up their new ideas and brew for their customers beers that evoke that special cheer and feeling of the season. Seattle, Portland, Denver, all beer centres in their own right, offer up the consumer the widest range of spiced and seasonal brews to fit the time of year. There's a brew to fit the mood for just about everyone.

In Canada we have our own beer industry to follow region by region. It is strong and growing and we find special beers that have been around for a number of seasons growing and having their own followings. As new breweries the amount, variety and choice of seasonal beers increases to lift the spirit and raise the mood of the time.

On the West Coast and environs, brewers have always brewed bold distinctive beers to meet the demand of the consumer. When you factor in the wide variety of good places to go and gather for some good cheer, we are very blessed indeed.

In all regions of the country the idea has caught on; good seasonal ale, enjoyed in a pleasant environment makes the customer a happy person and keeps them coming back for more. What's Brewing salutes fine seasonal beers, all the good places to go and find them, enjoy them, and gives seasonal thanks for great amount of choice we have.

The Great Canadian Beer Festival as always and was duly impressive with the large number of new breweries presenting their wares. It was a strong effort all round, especially the new breweries putting forth the idea of creative recipes for new products. It's a weekend where we all meet and share in the joy of the beer movement and all things associated.

Good show. §

Beer School: They Will Dry Hop Anything

by Ian Lloyd

For those who may not be in the know, there is a Victoria Beer School. We meet at irregular times and sample great craft beer from all over the world. This month's topic was all the beverages that can be dry hopped. We had an eclectic selection of dry-hopped beverages, with great friends at an excellent location in a downtown lounge. Let's see what we learned.

In the flavour profile of craft beer, hops provide the balancing bitterness to the malt sweetness. Hops can be added at any time during the brewing process. Dry hopping refers to the practice of adding hops during fermentation or kegging. Dry hopping is also being used by cider and mead producers. Our first beverage of the evening was HoneyMaker dry hopped mead. Cascade hops were added to this mead to give enhanced floral, herbal and peppery flavours. I wonder if Tugwell Creek will produce a dry hopped mead?

Another trend is for cider producers to dry hop their products. Both Sea Cider and Merridale have produced a dry-hopped beverage. I found Spur &



Vine hopped apple cider for everyone's enjoyment. Most felt it was under hopped, but unusual flavours of tropical fruit, mint and petrol were noticed. What was nice about this cider was that it was not overly carbonated and quite dry. Perhaps this was a result of a lager yeast used for fermentation?

With the delicate beverages out of the way, it was time to unleash the hop bombs. Next up was the 3-

Way IPA by Fort George/
Gigantic/
Lompoc and the Nelson Imperial IPA by Widmer. The word 'imperial' is added to designate beers that have a greater than

usual alcohol strength. Widmer's IPA used the Nelson Sauvignon hop from New Zealand. This hop has a delicate fruity profile similar to white wine. Its flavour contribution was described as melon-like, grassy, lavender with hints of white wine.

Other popular hopping options for brewers are using a hop back and hop bursting. A hop back is the process where hot wort is filtered through whole hops on the way to the fermentor. This is a favourite technique used by Lighthouse and imparts significant hop aroma and flavour but not a lot of bitterness. Hop bursting is the process of adding a great amount of hops at the very end of the wort boil. Again this imparts loads of hop aroma and flavour, but little bitterness. The next beer of the night was Hop Crisis by 21st Amendment Brewing. The Crisis unleashed a striking astringency of pine, heated floral, caramel

and hints of cheese (hmm ...). Slight oak and vanilla tastes were also noted due to the use of oak spirals in the brewing this beer. Oak spirals are lengths of wood that are shaped like rotini pasta.

Our final selection of the night was a fresh hopped brew from New Zealand. 8 Wired HopWired IPA used New Zealand hops to create a juicy brew with deep hop flavours of tropical fruits, gooseberries and spruce.

The date for the next beer school has not yet been set, but it will be sometime in early November. This one will be named 'Stuff Dave Likes' in honour of my friend David Mitchell. Five odd beers will be



served including a Berliner Weisse, a sage saison and a double California common/steam beer. The December beer school will discuss the phenomenon of beer cellaring or aging. Featured will be a five year vertical of Fullers vintage ale. To learn about upcoming events: follow me on Twitter (@left4beer) or subscribe at my blog (www.left4beer.com).

Ian Lloyd is a local beer blogger and one of Victoria's first Certified Cicerones. §



There's a new brew in town that claims to be the strongest beer in the world: Snake Venom. the latest creation from Scottish-based Brewmeister, has concocted a beer with a whopping 67.5% abv, beating out the former title holder Armageddon made by the same brewery at 65% abv.

Brewers Lewis Shand and John McKenzie told Scotland's [Daily Record](#) that they created Snake Venom after customers said that Armageddon was 'too weak.'

"Some even said they didn't believe it was 65%, so this time we thought we'd go full out. We were too nice last time," said Lewis. The beer took nine months to develop and was brewed with smoked peat malt and two varieties of yeast, one beer and one Champagne. Like other beers that have pushed abv boundaries, they used a technique where they freeze during the fermentation process – sometimes several times.

Snake Venom is the latest beer in which brewers try to outdo each other by creating stronger and stronger beers.

Scotland's Brewdog first produced Tactical Nuclear Penguin at 32% abv. German-based Schorschbrau retaliated by releasing Schorschbock at 40 percent, followed by Brewdog releasing Sink the Bismarck at 41%, and it went from there.

Last year, Brewmeister's Armageddon crossed into the 60% abv mark.

The brewery's latest creation, Snake Venom, comes with a yellow warning label and drinkers are cautioned that the brew is meant to be sipped, not chugged.

[It is being sold online for about \\$80 for a 275ml bottle](#)

Ullage and Spillage

BY J. R A N D O M

Over the ten years I have been writing for *What's Brewing*, I have mostly avoided talking about the Old Country, besides the odd oblique reference to a well-spent youth sampling real ales. In the early 2000s this periodical relied heavily on second-hand stories from CAMRA UK and trip reports from expats, so I wanted to focus on what was happening here. Also, though I do go back occasionally, it is never for long and always focused around family. That means little opportunity for beer tourism.

In an article focused on NorthWest style IPAs (WB Nov-Dec 2009) I made a brief reference to the IPAs of England: "Last year, we went into a pub in Cornwall and asked for St Austell IPA. The guy at the bar next to us said, 'You know they do have Tribute' (the best bitter), meaning, they also have the good stuff. There may be craft breweries in the UK making better IPAs but I have not been fortunate enough to encounter them." In a rare article with UK focus (WB Nov-Dec 2010), I wrote "A recent visit to England left me a lot more disappointed than I expected to be with the beer scene there, at least in South West London and the Isle of Wight. While cask-conditioned beer was very easy to find, it typically came in the form of a choice of three or four minor variations on the theme of bitter."

This year, after living like a UK resident for three weeks, associated with my father's passing, I am happy to report definite signs of change. Laura Kotler, in her extensive review of pubs of London (WB May-June 2013) mentioned finding some 'satisfyingly hoppy' local beers at a London beer festival. I had the same experience rifling through the bottled beers in the local supermarkets. Admittedly

most of the beers labeled IPA would be classed here as hoppy pale ales but they were still very passable. These included all three of Greene King's IPAs (IPA, IPA Gold and IPA Reserve), Marston's IPA, Fuller's Bengal Lancer IPA, Caledonian Brewing's Deuchars



IPA and Badger Brewing's Hoppy Hare ('thrice hopped' supposedly). Of much greater interest was the Wild River double-hopped pale ale which I would definitely have classed as an IPA. It claims to be inspired by Pacific Northwest ales and uses Liberty, Willamette, Cascade and Chinook hops. The big revelation is it's from Fullers and it's way better than their Bengal Lancer IPA—definitely worth seeking out if you are over there. Another nice

surprise was St Austell Ales have finally done a proper job of making an IPA. They clearly recognize this because they have called it Proper Job IPA. I expect this trend to accelerate. Weatherspoons, a pub chain supportive of CAMRA, has coordinated collaboration brews between UK and North American brewers for their beer festivals (mainly just a period of greater variety on tap at all their outlets). Laura noted that Gary Lohin was among those invited, so was Stone Brewing's Mitch Steele.

I did manage to get out to the local Weatherspoons a few times and was delighted to find a much greater variety of styles in their rotating taps. There was a very tasty mild ale from Ascot Ales (3.8% abv), a dark beech-smoked ale from Dorking Brewery and from the same outfit a red India ale, really a balanced best bitter inaccurately labeled as a 'seriously good IPA.' In contrast, Dark Star Hophead



turns out to be an excellent light IPA. Our very own Tariq Khan brewed there, which could explain it.

Perhaps inspired by the success of Brewdog in Scotland, the new generation of microbreweries do seem to be embracing the concept of hoppy beers even more than the older generation of craft breweries that were still going when I left the UK in 1986. So hopheads, don't be afraid to visit the UK anymore. You will be able to feed your addiction and remain sane, even if you have to pop into the nearest supermarket for a fix. §

Hall & Woodhouse, based in Blandford Forum in Dorset, are best known for rich, malt-accented, copper-coloured beers. Hopping Hare - brewed only with pale malt and generously hopped - marks something of a departure. Spring water is naturally filtered through the local Jurassic chalk downs and drawn 120 feet from the brewery's own wells. The brewery also has a yeast culture with considerable history - it was last changed in 1934 and has been pitched from brew to brew for more than 70 years.



Badger Brewery, Hopping Hare (England) The beer is hopped in the copper with Admiral and Boadicea varieties and then late hopped at the end of the boil with Styrian Goldings. The hops create 30 units of bitterness. The beer has an inviting gold colour, a good head of foam, and a complex aroma of light butterscotch, lemon fruit, grassy hop resins and a cracker wheat grain note. Bitter hops are balanced in the mouth by juicy malt and tangy lemon fruit. The finish is dry, bitter, fruity and malty and is wonderfully crisp and quenching. The brewery recommends it as a good companion for Thai green curry or lamb shank. It would go equally well with fish and pasta dishes. Further information from www.badgerdirect.com. Malt: medium. Hops: high. Fruit: high 4.5% ABV, 50cl, £1.79

Calendar

- Details on Vancouver area events at <http://camravancouver.ca/events/>
- Details on Fraser Valley area events at http://camrafraservalley.ca/?page_id=89
- Details on Victoria area events at <http://camra.ca/events/>

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