



# WHAT'S BREWING

## THE CAMPAIGN FOR REAL ALE: CAMRA VICTORIA

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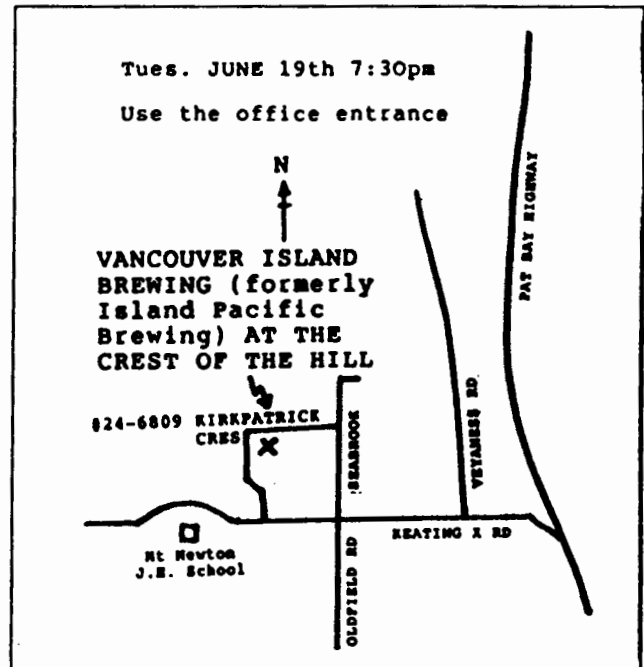
### Coming Up

**B**eer lovers everywhere: welcome to the first issue of **WHAT'S BREWING**, the newsletter of the Victoria chapter of CAMRA (The Campaign for Real Ale). This issue has been compiled by the interim executive, Phil Cottrell, Philip Atkinson and John Rowling. We intend to keep you informed of what's going on in the chapter, what's new in the homebrew shops, the good pubs around the Victoria area, and what's happening in the brewing industry domestically and internationally.

An impromptu meeting was held in May at Swan's pub in Victoria where Sean Hoyne gave the group the tour of the brewery. This was followed by a productive chat over pints of fresh ale and lager in the Gold Room. Everyone agreed that the tour was informative and interesting and it was decided to arrange to do it all again at Vancouver Island Brewing out in Saanichton in June! Details in 'COMING UP'.

Letters are welcomed and encouraged! Let's hear what you think about the pubs and beers of Victoria and district. This summer there is no meeting scheduled, but instead we have set a tough homework assignment: get out there and rate the local pubs for both beer and ambiance. This will enable us to put out the city's first good beer guide soon.

The next CAMRA meeting will be held Tuesday, June 19, 1990 at Vancouver Island Brewing where a tour will commence at 7.30 p.m. prompt. The brewery, formerly known as Island Pacific Brewing, is located at Kirkpatrick Crescent in Saanichton. For further details contact John Rowling at 595-7728. And please remember: we don't drink and drive--designated drivers and carpools can be arranged.



**CAMRA**  
*The Campaign for Real Ale*  
*Society of British Columbia*  
*Incorporated 1985*

For more information on Victoria's branch of the Campaign for Real Ale, or on breweries and brewing in general, please call :

**John Rowling at 595-7728, or**

**Philip Atkinson at 386-2818**

## more...Coming Up

**Northwest Ale Festival**, Seattle, Washington, June 18-23. Large tasting of Northwest U.S. ales and lagers; door prizes, talks with brewery reps plus homebrew contest. This event is co-sponsored by Cooper's Northwest Ale House, and by the Microbrewer Appreciation Society. For more information call (206) 365-5812.

**3RD Annual Oregon Brewers Festival** at Waterfront Park, Portland, Oregon, July 20-22, noon to 8 p.m. Call **Widmer Brewery** for more information on this one at (503) 227-7276.

Nearer home a special Dinner/Theatre package is being offered by Swan's July 20-September 1. You can enjoy Chef Terry Small's dinner followed by the McPherson Theatre's summer British farce, *Noises Off* for \$29.95 all inclusive. And, of course, you can buy your favourite beer to ensure the perfect evening.

Be on the lookout in mid-June for a cask of Cherry Ale at **Spinnakers** on Catherine Street. What a pleasant way to while away a summer evening!

And if that little snippet in itself isn't remarkable enough, Swans has announced that Cherry Ale will be available there towards the end of June. Isn't life wonderful?

Homebrewers will be pleased to hear that the **Fogg 'n Sudds** on Broughton will sponsor a homebrew contest in September as well as a beer festival highlighting British Columbia products. Don 'Dr. Malt' **Harmes** has engaged the services of **Fred Eckhart** of Portland, Oregon, and possibly **Vince Cottone**, of Seattle, and a number of other American Homebrewers Association beer judges to choose winners in categories of light-coloured ale, dark ale, light-coloured lager, dark lager, and something called 'most exotic brew'. Prizes and trophies galore so get brewing!

Further details from Don at 383-BEER.

## Legal Status

For those who were, or still are, members of the national or provincial CAMRA groups, news is at this very moment being gathered to ascertain the legal standing of the society. The 'national' CAMRA is in fact an Ontario registered society and B.C. groups have, in the past, encountered difficulty with red-tape when trying to organize functions. It has, therefore been proposed that the Victoria chapter seek autonomy.

Suggestions as to the direction and goals of the chapter are welcomed and will be included in the agenda for the annual general meeting which is tentatively scheduled for November, 1990. Already we have requests that the Victoria chapter



takes out a membership in the national group, and, by way of sororial friendship, exchange membership with CAMRA groups in the United Kingdom and other beer-lover's groups in the United States. Nothing is as yet written in stone, and nothing shall be so writ without the input of members.

Some people have asked if CAMRA also looks out for the wants and desires of lager lovers; and the answer is, of course, yes. There is really no discrimination between styles of beer--if it's good, it's good. And if it's not good we'll defy the slick advertising and say so.

One of the premier goals of our society is to arouse the interest of publicans in the Victoria area to the wants of consumers who demand a better product, and to have that product more widely available.

## The Brewer's Apprentice

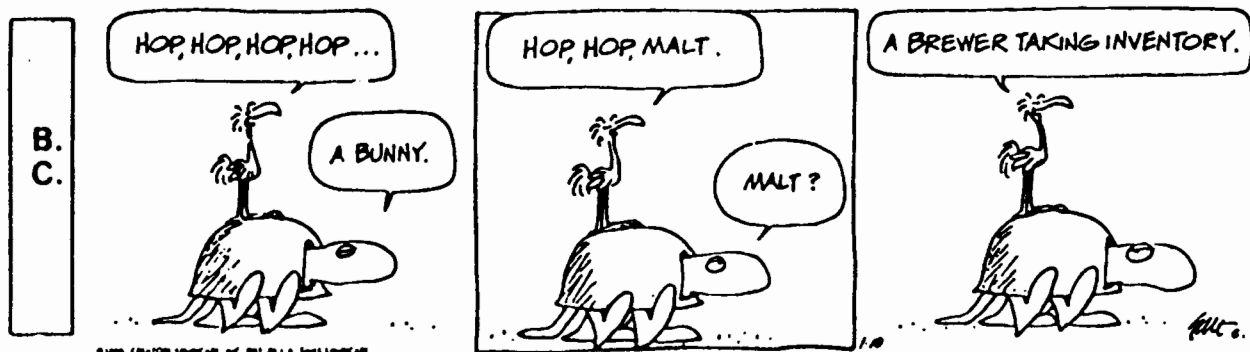


This column will be dedicated to those who produce their own Real Ales and Lagers. A good analogy of the importance of this process was made when someone asked why people go to the trouble of making a meal with organically produced, pesticide, preservative and chemical free ingredients, only to wash it down with the flavourless fizz from the major brewers which passes (pardon the pun) as beer.

More and more people are finding that they have the time and talent to produce beer at home better than some of the stuff at the liquor store. We're here to encourage you to try your hand and to assure you that the products available at homebrew centres, and the technology which has accompanied them makes it easy. In future issues we will present in-detail recipes and histories of particular types of beers. If you have a favourite give us a call and we'll be glad to put it on the list. Next time we'll be discussing the brewing process as it relates to typical ales, and typical lagers. Very briefly, the difference between these two styles of beer is that ale is a top fermented brew which is made at a relatively high temperature, and lager is bottom fermented at a lower temperature. Modern breweries have sophisticated equipment which allows them to produce a wide variety of beers without needing to resort to the old ways of fermenting and storing the product. Unfortunately technology and modern alchemy have also allowed them to make beer with less and less of the essential

ingredients: malted barley, hops, yeast and water. Nowadays it is common practice to add *adjuncts* in the form of corn and rice to replace the more expensive barley. Slick advertising goes a long way to convince people that 'smooth' beer with 'no aftertaste' is the best kind. By that of course they mean you can't taste the hops; this saves them even more money.

We'll be making beer by the time honoured and trusted ways of old, and perhaps you'll eventually make the move to abandoning the beer kits and brewing from grains. In the meantime, we hope to provide information on homebrewing and news on products available around town. If you have any questions on any aspect of homebrewing, please feel free to write and ask.



## The Hopvine

**Vancouver Island Brewing** (formerly Island Pacific Brewing) is installing a bottling line so its products will soon be available in B.C. liquor stores around town.

Swan's has been getting good publicity from Monday Magazine; it's great to see the media supporting a Real Ale establishment. For those of you that didn't guess, Sean Hoyne tells us that the Brewer's Blend is a mild brown ale that has been aged for several months. Look for a wheat beer this summer.

**Bottle Screw Bill's Old English Pub** in Calgary has closed its doors. This is sad as it was the home of Buzzard Breath Ale brewed exclusively for Bill's by **Big Rock Brewery**, and was a favourite with ex-patriate Calgarians who have acquired the taste for good beer here in Victoria. Big Rock micro-brewery, incidentally, bottles (with no additives or adjuncts) Bitter, Traditional Ale, Pale Ale, McNally's Extra, Porter, and XO Lager. The last two are on tap in some pubs in Alberta, and Big Rock's bottled selection is also available in the United States. Inter-provincial trade restrictions prevent Canadians from enjoying these beers in British Columbia!

While we're on the topic...next time you are in Edmonton try the beer at **Boccalino's Brew Pub**. They brew their own and received a good rating in CAMRA UK's What's Brewing from British beer guru Michael Jackson. Also **Strathcona Brewing** is a new micro-brewery whose products are now



available in the Alberta capital.

**Yakima Brewing and Malting** has opened a pub across the street from its Yakima, Washington brewery in the old railway station (railway fanatic John Rowling is likely to think he's died and gone to heaven if he ever gets to this pub). Yakima Brewing produces these beers: Grant's Scottish Ale, Grant's Christmas Ale, India Pale Ale, Light American Ale, Light American Stout, Russian Imperial Stout, and they also make Grant's Hard Cider. "Pub Ale" is brewed and served only at the new Brewery Pub, but most of their beers are on tap at **Bullies** in Bellingham, only a half-hour ride across the border. Who fancies a field trip?

CAMRA BC Supports



**COUNTERATTACK  
DRINKING DRIVING**

The **Fernwood Inn** will be moving in the near future, but not too far. Manager **Frank Clark** is hoping to relocate the popular neighbourhood pub in the same area of Fernwood after the lease on the current location runs out.

Regulars at **Spinnakers** will have noticed that the cask-conditioned ales are appearing more often these days. The popularity of the freshly hopped beer proved so great that management decided to double the Friday offering, and to make the gravity dispensed variety available on Thursdays and Saturdays as well. Even so, it seems to disappear quickly. If only the line-ups went down as fast!

Keep us informed of new developments at your local and we'll pass the news along!