

Word Count: 1423

## Spinnakers Opens 9 Days After Fire

Paul Hadfield is a man who doesn't take "No" for an answer. When Victoria's Spinnakers Brewpub caught fire on Wednesday, November 23<sup>rd</sup>, the insurance company told him that there was no way that they could do an evaluation, settle the claim and payout, for at least three months. Paul, who was vacationing with his wife, Mary, in Hawaii at the time, hustled back to Victoria, mustered the troops, and said, "We're going to open in nine days". And they did!

The fire, which originated in the upstairs fireplace, was the result of the failure of its firebrick base, which caused the floor to catch fire. The heroes of the day are General Manager, Claire Radosevic, and Chef Ali Ryan. Claire sent a maintenance worker up to the roof to check the fire, and in the meantime she and Ali quickly evacuated the staff and patrons from the building, preventing anyone from coming to any harm. Prompt action by the Victoria Fire Department prevented the fire from causing major damage to the building. From the outside it looked worse than it really was. Certainly there were flames coming from the roof next to the chimney, but these were quickly extinguished. It looked really bad, according to Paul Hadfield, because smoke spread under the upstairs floorboards, up the insides of the exterior walls and poured out of the soffits. However, other than the fireplace area, most of the damage was from smoke and water.

An announcement was sent out immediately to all 93 members of staff that everybody was still employed, and that they would still get paid. On the following Monday at the Spinnakers Christmas party, Paul Hadfield confirmed that none of the staff would be laid off. He appealed to everyone be creative in finding special talents that might help the team get on the fast track to reopening. About two dozen were dispatched to local liquor stores to give away samples of Spinnakers beers to the public. Paul rented a nearby warehouse and set a group to work on refinishing damaged furniture. He hired contractors to work around the clock to get the work completed before his deadline. He publicised that at 4 p.m. on December 2<sup>nd</sup> the pub would be back in business, and many faithful patrons (including yours truly) were there to see it happen. What we also saw was a very tired group of staff who had worked through the night.

Paul showed me around on re-opening day and one thing that struck me was that not one window was broken. The fireplaces had been removed and Paul's rebuilding plans were already underway. He pointed out that it was an opportunity to make some much needed improvements. Exactly four weeks after the fire, the kitchen and dining room reopened with a fresh new look. And the food was up to the usual standards. At dinner recently Chef Ali Ryan had surpassed herself with a magnificent Tourtière with lovely flaky pastry. She explained that it was her mother's recipe! Ali was delighted to be back in the kitchen working with her close-knit group of staff again, "her family". Others who are glad to see Spinnakers back are the local farmers who supply Spinnakers kitchens.

The “Black Wednesday fire” is now shrugged off as just another in the storied history of Spinnakers. Paul Hadfield started in the 1980’s by lobbying to open what would become Canada’s first in-house brewpub. He had to get federal regulations changed to allow beer to be brewed and served in the same premises. Since then he has had multiple run-ins with both provincial and federal regulators. And, it’s his determination to get things done when needed that has Spinnakers back in business again so quickly. We should all raise a glass to Paul Hadfield!

Tod Creek Craft Cider should never have happened. Chris Schmidt bought an old rundown dairy farm to house his construction company. The eight acres of land was zoned as Agricultural Land Reserve, and under the ALR rules non-agricultural uses of the land are only permitted as long as there are farming or ranching activities also. So Chris, who has a wicked sense of humour, told me that he considered everything from berries to pot, but settled on an orchard and cidery because he really likes cider. The catch was that he knew nothing about growing cider apples or making cider

Five years ago Chris began by taking a cider making course at the Washington State University, doing a lot of reading, and a great deal of experimentation. Nat West, owner of Portland’s Reverend Nat’s Hard Cider, was a great help in those early years. The first stage involved renovating the 9000 square feet dairy barn. Next was planting 3300 cider apple trees on three acres. These are all traditional West of England varieties on M9 dwarf tree rootstock: Dabinett, Kingston Black and Yarlington Mill, with Bulmers Norman and Michelin (Somerset varieties of French origin). The cidery has been open for a year, and the 2016 cider was made with some juice from the farm, with the addition of some from apples growing on two acres that Chris leased near Kelowna. Chris is not interested in making organic cider but all the apples are carefully selected to make a premium juice. He explained, with twinkle in his eye, that his ciders are made with “free range ethically sourced MSG” at which point I stopped making notes!!

The ciders are excellent. We started by tasting Bamfield Bound, made with two thirds dessert apples and one third cider varieties (Dabinett and Tremlett) with a dash of maple syrup to take the dry edge off. Next was the excellent Malahop which is Bamfield Bound with the addition of Centennial, Stirling and Chinook hops. We took home a couple of the ciders. Prospect Dry is a delicious cider, with a very traditional flavour. 6 percent ABV. It is made with all Vancouver Island Granny Smiths lightly aged in Hungarian Oak barrels. This is a dry cider that went well with meat dishes, especially local lamb, as it cut through the fattiness of the meat. I really liked Totenköpfe (“Death’s Head”) Badass Cider, a 9 percent ABV blend of iced, wild fermented and bittersweet Ciders, and maple syrup. This was a medium dry cider with quite high acidity.

The Christmas Craft Beer Show was held the first weekend in December at Victoria’s Memorial Arena. This was held on the hockey ice area, (i.e. beer on ice!). Although popular it sounded a bit like a hockey game with beer especially when one was near the band at one end. The volume made it next to impossible to discuss beers or indeed anything at all. (The standout beer was a cask of Ol’ Iron Tooth Absinthe Stout. This was a blend of Stoutnik Russian Imperial Stout from Nanaimo’s Longwood Brewery,

together with Baba Yaga Absinthe from neighbouring Arbutus Distillery. These were cask conditioned with fennel, lemon, mint and Anise Physsos. As Harley Smith, Longwood's head brewer, put it, "the result is huge beer coming in at a "delicate" 13 percent ABV!"

In contrast the Fifth Annual Winterbrau which was held at Canoe Brewpub in Victoria in December was a beer lover's delight. Sure there was a band playing, but it was Bučan Bučan, a local high energy folk-rock Balkan brass marching band. Eighteen breweries brought winter ales and the crowd loved them. Favourites included Steel & Oak's Beechwood Smoked Honey Doppelbock (7.9 ABV), Moon Under Water's Blackberry Copper Kettle Sour, and Category 12's Wild IPA, fermented with Saccharomyces "brux" trois yeast, which gives an interesting tropical fruit aroma. Axe and Barrel's new brewer, Andrew Tessier, has a very smooth traditional Irish Stout, and Bridge Brewing were pouring a port barrel aged Belgian Red IPA. Spinnakers had a cask of Sour Plum Fairy, the 2015 Biere de Noel aged in red wine barrels with backyard plums, that was rich and delicious.

The 2016 Beer Me BC People's Choice Awards were announced in December. The top three most popular BC beers are (in order) Driftwood's Fat Tug IPA, Four Winds Nectarous Dry Hopped Sour, and Hoyne's Dark Matter. Brassneck Brewery was voted Best BC Craft Brewery. For the second year in a row the Great Canadian Beer Festival was the people's choice as Best BC Craft Beer Event.

Spinnakers Gastro Brewpub & Guesthouses  
308 Catherine St, Victoria, BC 250-386-2739  
[spinnakers.com](http://spinnakers.com)

Tod Creek Craft Cider  
273 Prospect Lake Rd, Victoria, BC 250-882-1061  
[todcreekcider.com](http://todcreekcider.com)













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Spinnakers is completely open again after the November 23<sup>rd</sup> (“Black Wednesday”) fire. Using a great poster to advertise the re-opening of the upstairs pub drew dozens of fans, who packed it on Friday February 17<sup>th</sup>. Owner, Paul Hadfield, appears in a somewhat presidential pose proclaiming that “We built a wall.. It’s time for it to come down and welcome people back in.” The wall in question was built at the top of the stairs so the workers rebuilding the pub room would not get patrons downstairs in the restaurant covered in dust. The offending fireplace is gone and the room is much lighter because of this.

A few noteworthy taphouses bear bringing to readers attention again. In Victoria, The Garricks Head has 50 taps, mostly from British Columbia, but with some imports, and the same owners have another 50 taps at the Churchill next door. My favourite is The Drake on lower Pandora Street. It has only 30 taps but there is always an ever changing interesting and eclectic selection of US and Canadian beers. Owner Mike Spence loves sour beers, so if that’s what you are interested in this is the place for you. Spinnakers and Moon Under Water brewpubs also have interesting guest beers.

In Vancouver, there’s quite a variety of spread out good alehouses. The first was the Alibi Room, the brainchild of Nigel Springthorpe, and it has remained the best. He became a craft beer fanatic and decided to bring as many beers as possible under one roof. From the start he has always had a cask of real ale on a beer engine, and now regularly has three. The number of taps grows steadily and is now over fifty. Other good Vancouver taphouses are St. Augustines, and Tap and Barrel (three locations, each with about two dozen beers and a similar number of wines on tap). If you are looking for bottled Belgian imports then Biercraft (three locations) is the place to go, as they have dozens, plus quite a few US and Canadian beers.

Outside of the two big urban centres most pubs have a small selection of BC craft beers. One of the best is The Lion’s Head, just outside Castlegar, near Nelson, with 12 taps from all over BC. Co-owner, Carly Hadfield, daughter of Spinnakers owner Paul Hadfield, penned the motto: “Converting Bud drinkers since 2009”. It was a tough slog at first but combining good beer with a smoke house has paid off.

The 6<sup>th</sup> Annual Island Beer Festival on February 25<sup>th</sup> was once again held at “Distrikt”, the basement nightclub at the Strathcona Hotel in Victoria. The festival featured seventeen Vancouver Island breweries and three cideries this year. I really like this festival because it is an opportunity to focus on local breweries and their beers. So many festivals try to impress by having beers from all over, and one runs around trying not to miss the best of the best. At this one, attendees can focus on the familiar. Although 98 percent of the crowd are regulars at the Strath, we are all there to see what is new in February and get a preview of what beers are coming down the pipe for the summer. Many of the brewers brought something special with which to dazzle the attendees (and their fellow brewers). Phillips were pouring their full flavoured Space

Goat oat pale ale, dry hopped to give it a great tropical aroma. They also had their pilsner made with their own in-house malted barley, and the amazing Hammer, an oak aged Imperial Stout. Riot Brewing, only open three months in Chemainus (80 KM north of Victoria), brought some great beers. Especially popular was their Junk Punch IPA. This beer definitely had the stamp of head brewer, Fabian Specht, being hopped with Mosaic, Cascade, and Dr. Rudi. Fabian (Fab) comes most recently from Central City Brewing and before that was at Howe Sound Brewing and Sailor Hager's Brewpub. You can always rely on Vancouver's Parallel 49 Brewing to try something out of the ordinary. This year it was Mystic Skull No. 5, a spicy lager brewed with cumin, ancho chillies, cinnamon, and cocoa nibs. It is fermented with a Mexican yeast, but finished up mostly as a cumin bomb! One of the beers I had forgotten about is Hoyne Brewing's Hard Rain. This is a delicious dry-hopped, double IPA made with Mosaic, Mandarinina, Zythos and about half a dozen other hop varieties! Other great IPA's were Graffiti IPA by new brewery, The Parkside Brewery in Port Moody, Grapefruit Punch Bowl by Russell Brewing, and the prize winning Flagship IPA by Steamworks. If I had to pick a favourite though it would not have been an IPA: it would have been Talisman West Coast Pale Ale by Vancouver's Strange Fellows Brewing.

For the third year in a row Carol and I travelled to Powell River for a great weekend of beer with beer fanatics. We were with our daughter, Margaret, and friends Chris and Glen Stusek. Once again the weather was spectacular, with new snow on Vancouver Island's mountains making a beautiful backdrop to the drive to the ferry. Powell River is located on the mainland coast about 170 km north of Vancouver. From Victoria we drove north to Courtenay and had a quick beer at Gladstone Brewing before going to lunch at the White Whale Public House restaurant. The fact that we knew head chef Aaron Rail from the days when he was in the kitchen at Spinnakers in Victoria meant that we knew we were in for a great meal. The good part is that the White Whale has a great selection of BC's craft beers on tap to go with Aaron's cooking.

The hour and a half ferry ride to Powell River gave us lots of time to enjoy the outstanding views of the snow-peaked Coast Mountain Range. Powell River is on the slopes of a mountain so every house has a great view of the ocean. Once again we stayed at the historic Old Courthouse Inn, a heritage building in the old part of Powell River. We had time for a quick beer with Paddy Trevor (President of the Powell River branch of CAMRA BC) in the tasting room at Townsite Brewing, and then it was off to the 6<sup>th</sup> Annual Brewmasters Dinner. This four course dinner hosted by the brewery was held at The Rainbow Room at the Rodmay Heritage Hotel.

This year the folks at Townsite brewing had invited Chef Naomi Salmond of the Shinglemill Pub and Bistro to prepare all four courses with her students. Naomi was chef at Il Caminetto Di Umberto for a while, working with Vancouver top chef Umberto Menghi To go with the heritage of the hotel all the food was prepared as 1800's cuisine, with duck as the main ingredient. The first course was a beautiful duck terrine served with fig cranberry mincemeat which, defying conventional wisdom, was paired with Townsite's Perfect storm Oatmeal Stout (fabulous!). Next was duck confit tortellini filled with goats cheese, Swiss chard and Parmegiano Reggiano. This was matched with

Gladstone Brewing's bottle conditioned Belgian Single. This was a collaboration of Cedric Dauchot of Townsite Brewing with Tak Guenette of Gladstone Brewing and was made with Goldings and Saaz hops. The main course was roasted duck breast with sour cherry jus, balsamic onion tarte tatin, and local beet puree, which was paired with Steamworks Brewing's head brewer Julia Hanlon's White Stout. The final course was poached pears. Sounds simple enough but Chef Naomi had poached the pears in a beer and pear sauce, and then served them with scorched bitter caramel, and buttermilk crème Anglaise. From new brewery, Field House Brewing (in East Abbotsford), brew master Parker Reid had brought his Salted Black Porter to go with the pears. Essentially this is a Baltic porter (6.5ABV) brewed with traditional Dutch Droppies (salty black liquorice) making a lovely ending to the evening.

Heads Up: don't forget to book your tickets for the Celebrator Alaska Brews Cruise, August 18<sup>th</sup> to 25<sup>th</sup>. As always, we will be hosting the Brews Cruisers in Victoria, on Thursday August 24<sup>h</sup>, for a bus tour of BC's Craft Beer Capital! And, if you want to try the best of BC (and the rest of Canada) come to the 25<sup>th</sup> Annual Great Canadian Beer Festival on September 8<sup>th</sup> and 9<sup>th</sup>. Tickets go on sale July 22<sup>nd</sup> at [gcbf.com](http://gcbf.com).

[The Drake Eatery](#)  
517 Pandora Ave, Victoria, BC 250-590-9075  
[drakeeatery.com](http://drakeeatery.com)

Alibi Room  
157 Alexander St, Vancouver, BC 604-623-3383  
[alibi.ca](http://alibi.ca)

# THE PUB IS REOPENING!

WE BUILT A WALL...  
IT'S TIME FOR IT TO COME DOWN  
AND WELCOME PEOPLE BACK IN



COME  
FOR  
A  
PINT

FRIDAY  
FEBRUARY 17TH  
@4:00PM

1835 words

## British Columbia Beer Cruising

It's Summertime and thoughts turn to cruising, whether it be on a majestic cruise ship, or just messing about in your tiny cramped sail boat. (Oops, I know, I'm going to get in trouble with that, but honestly, do *you* have an onboard climbing wall, or slot machines? And how many bars do you have? Just one? Well, then!) Whichever it is, there's a British Columbia beer at the dock waiting for you.

If you are doing the luxury thing on the Alaska run, then Victoria or Vancouver are your BC ports. In Victoria there's a host of bars, breweries and brewpubs to choose from. The closest to your ship is the Breakwater Café and Bistro, a waterfront cafe offering Canadian-style salads, sandwiches, coffee and beer with sunset views & live music in the evenings. Further into downtown, on Douglas Street is the Strathcona Hotel, a huge complex of different bars including the Stickey Wicket (good selection of local and BC beers) and Big Bad Johns (Victoria's most colourful bar: a cash-only hillbilly bar with peanut shells on the floor & hanging bras on the ceiling.). Further up Government Street you'll come across the Bard and Banker with Scottish-style food and beers, and a little further up, its sister pub, The Irish Times, with Irish-style food and beers. Both of these popular bars have plenty of BC beers but many of the beers on tap are mainstream and imports. For those who want multi-tap bars I would suggest the Garrick's Head Pub, opposite the Irish Times, and its associated neighbour, The Churchill. And, on lower Pandora Avenue, The Drake has a great selection of BC and imported beers including several sours. For safety reasons most of the Victoria breweries do not do tours during working hours. If it's brewpubs that you are looking for Swans and Canoe are a little further on, and across the Johnson Street bridge are Moon Under Water and Spinnakers.

Over in Vancouver your ship will dock at the Canada Place Terminal. You are right in the heart of downtown and surrounded by good places to go for a beer. In the Seabus building (the original Canadian Pacific Railway station) is Rogue Kitchen and Wetbar, a stylish bar with great food plus cocktails & 30 beers on tap. Next door on the waterfront is Steamworks Brewpub, a Vancouver classic since 1995, with pub-style food and an award-winning range of beers. A little further south (three blocks uphill at Seymour and West Pender) is Malone's Social Lounge and Taphouse with 32 taps. These are mostly BC beers but include some from Ontario and from Belgium. It's popular with the after-work crowd, and late at night the music ramps up for the youngsters. Back down the hill, Water Street parallels the waterfront and leads on into Gastown. This is a very popular area with many bars and restaurants. If you are a sports fan, or more especially a hockey fan (particularly the Edmonton Oilers), the Black Frog Eatery is a must. It's very close to the famous Gastown Steam Clock (look for the crowd of tourists) at the railway end of Cambie Street. Inside, the walls and ceiling are covered with sports memorabilia from around the world, and outside, there's a covered terrace with views of the North Shore mountains. The beer choice is excellent with 15 taps and a very large bottled beer selection. The food is standard pub food, although the schnitzel I had was the

largest I've ever seen! If you keep walking down Water Street and onto Alexander Street you'll eventually come to the Alibi Room. This was reviewed in the last issue of CBN, and is definitely worth the walk. There are also 21 breweries in the area around downtown and dozens more bars. A good source of information for both Victoria and Vancouver is "The Growler" available both in print, and online at [thegrowler.ca](http://thegrowler.ca).

A couple of the places just outside downtown Vancouver that we recently checked out are Steel Toad Brewery and Andina Brewing. In the Olympic Village district Steel Toad Brewpub and Dining Hall is a brewpub housed in the restored Opsal Steel manufacturing company building. A "Steel Toad" was the nickname given to the large anvils used in forging by the workers, and one is hanging outside the building as a pub sign. The original building was built in 1908 and was among the last survivors of the district's busy industrial past. Recently it was carefully disassembled and rebuilt half a block away to modern building codes. The beers are excellent with a great range. There are seven in-house brewed beers, and five guest taps from Ontario, Quebec, Oregon and Germany, all good. Chris Charron, the brewer, explained that two of the beers are on handpump and served at "cellar temperature". These are the exceptional Yorkshire Pub Ale made with 100 percent UK ingredients (4% ABV 25 IBU), and the Oatmeal Stout made with flaked oats for a soft mouthfeel (5% ABV 15 IBU). We also sampled the Farmhouse Double IPA, a well-balanced dangerous drinkable beer (10% ABV 80 IBU).

Andina Brewing opened in March in East Vancouver on Powell Street. This is the brainchild of Andrés and Nicolás Amaya and their wives, Rocio and Claudia, from Bogota, Columbia. They have all lived in Vancouver for twenty years so the company combines themes from British Columbia and South America. Claudia explained that they decided to focus less on Columbia but more on the whole of South America. For example, the name Andina refers to the Andes. Also they are the first Canadian brewery to import Patagonia Malt from Chile, where the volcanic soil imparts a character distinctive to that terroir. They plan to brew with fruits that will be unique to their brewery, and for beers that require added sugar they will be using panela, which is a solid form of sucrose derived from the boiling and evaporation of sugarcane juice.

They realised that they needed a good professional brewer to make their dream work. Andrew Powers was hired from Red Truck Brewing and he has produced some first-rate beers. We tasted Ay Ay Ay American Pale Ale, the Milk Stout which had good coffee and chocolate flavours, the Kolsch, and Passion Fruit IPA. The Session Ale is very fruity and flavourful, and Monita Blonde IPA was my favourite because I like great citrus flavour in an IPA. The next seasonal beers will be Melcocha Mild Ale with panela, and Lulo Gose, a fruit beer. Their tasting room has a small kitchen for preparing fresh tapas. We tasted the excellent Shrimp Cerviche. The shrimp were cooked in lime juice and served in a sauce of coconut milk with spring onions, peppers and fresh cilantro.

If you insist on cruising in that tiny cramped sail boat that we mentioned above, there are some interesting pubs to visit all up and down the coast. A good spot in Vancouver to stop in at is Granville Island. Here the biggest attraction is the indoor Public Market.

There are endless stalls of fresh produce, seafood, baked goods and lunch counters. Vancouver's top chefs can sometimes be seen shopping here for rare ingredients for their menus. Outside the market there are numerous businesses and studios, including Canada's first sake maker, a distillery and two breweries. Granville Island Brewing opened as Canada's first microbrewery on the island in 1984. In 1989 the brewery was sold, and then again in 2009 to Creemore Springs, a subsidiary of Molson Coors. While the main production brewing is done offsite, Kevin Emms is brewing plenty of interesting small batch specials at the Granville Island location. Dockside Brewing is located in the Granville Island Hotel, and is renowned for its patio with stunning views of the Vancouver waterfront. It is quite expensive, but for fine-style dining in a lovely location it can't be beat.

Over on Vancouver Island, in Victoria, moorage can be had in the Inner Harbour and you can enjoy all the same great places that the cruise ship passengers do. You can dock right at Canoe Brewpub and enjoy brewer Daniel Murphy's great beers. If you take the Inside passage between Vancouver Island and the Mainland there are several spots to stop at. One of the nicest is Moby's Pub in Ganges on Salt Spring Island, right on the waterfront by the marina – you can't miss it! As you sail further up the east coast of Vancouver Island stop in at Cowichan Bay, not for beer but for ice cream. The Original Udder Guys Ice Cream and Candy shop will blow you away with its hand-made ice cream. My favourite is Rum Raisin, which has a sign saying that you must be 16 years or older to buy this. When I asked about this I was told that it has enough rum in the ice cream to be four percent! The owners just don't want a bunch of young kids getting drunk from eating ice cream. A short distance further north is Maple Bay and the Shipyard Pub. This converted boat building facility is packed full of boat stuff, with lots of photos and memories of the Maple Bay boat building traditions. Ships bells, radios, clocks, lamps, gauges. etc., and boat models decorate the walls. The food is fabulous - the home made fries are the best I've had in a long time, and the New England chowder is absolutely delicious full of mussels, clams, scallops, and lots of fish. The beer selection is modest, but you'll not go away disappointed.

As reported several months ago Vancouver Island Brewing is under new management. The new team has rebranded the company, and updated some of its beers. Three of the old standards have been reformulated: Hermann's Dark Lager is now Dominion Dark Lager (a schwartzbier), Pipers Pale Ale keeps its name, and Victoria Lager has been revived with no name change. All of these have dropped from 5 % ABV to 4.8% ABV. In addition, four new beers have been introduced. These are Juan de Fuca Cerveza, 19 IPA, Sombrio Citrus Session Ale, and Carmanah Ale, an American Amber ale.

In other local news there have been a number of quality tap takeovers in Victoria. By that I mean the incoming beers have been something to make the customers really get excited. Smith's Pub in the Quality Inn on Courtenay Street recently hosted Brasserie Dunham from Quebec (southeast of Montreal just north of Vermont). We tasted six beers all of which were very good. My favourite was the Pale Ale Américane (5.5% ABV 60 IBU) with an excellent floral aroma and a nice fruity flavour. In April The Drake on

lower Pandora Street had 34 Oregon beers on tap which drew large crowds. Among the top choices were pFriem Brewers Brett Wit (“delightfully delicate”) and their Rauchbier (not too smokey), Gigantic Brewing’s Mons Meg Scottish Ale, and its Saison du Champignon, and Sang de Chene 2015 from Cascade Brewing.



BC Beer News August September 2017 issue.

## The Man Who Gave Away A Brewery!

I heard through the grapevine that Sean Hoyne had given away a brewery, so I went down to Hoyne Brewing to find out the facts. When I got there Sean first offered me a beer, so I asked if he had any special beer he wanted me to try. His eyes lit up and he insisted that there were two stories that I should tell. "First", he said, "I want you to try this beer. It's called Carte Blanche White IPA." Sean told how his first brewing job was in 1989 at the new Swans Hotel and Brewpub in Victoria. The brewery was designed and installed by the legendary Frank Appleton, a Yorkshire-born international brewery consultant living in British Columbia. "I had the great honour of learning all that I know about brewing from Frank, and I'll never be able to repay that debt, so I believe in passing on that knowledge", he said. "Make great beer," Frank told Sean. "The rest will follow."

Sean has four young assistant brewers whom he has taught about the brewing and production of beer: Dave McNaughton, Chris McCrodon, Antoine Foukal, and Dylan Hoyne. All of them have completed five years apprenticed to Sean, and earlier this year he gave them the challenge (Carte Blanche) to create a new and unique beer without his involvement. They had to plan the recipe, chose the name, design the label image, and decide on the brewing processes that they would use. The final recipe called for some specialty malts that had to be ordered in, and the yeast and hops used came from Europe. Sean stayed out of the brew house on brew day as he did not want to be involved at all. The result is a beer that he is very pleased with, the first ever beer brewed at Hoyne Brewing by the "Young Lions". It's selling so well that that batch is almost gone. And the beer, as I might have guessed, is a lovely subtle Belgian-style IPA with plenty of hops.

And now finally we get to the main story. Sean's passion for all things' beer includes the whole beer culture and community. While Sean was brewing at Canoe Brewpub one of the servers, Ram McAllister took a great interest in what was going on in the brewery, and helped Sean whenever he could. When Hoyne Brewing was being built six years ago, Ram was there helping set up the equipment. Sean leased-to-purchase the 10-barrel brew house from the defunct Hugo's brewpub. This was a Newlands system and worked really well during start up. However, as Hoyne Brewing's sales took off it became obvious it was too small so he replaced it with a new Specific Mechanical 35-barrel system. Since Sean now owned the Hugo's brew house, he put it into storage.

Ram meanwhile had moved to Ontario and eventually enrolled in the two-year Brewmaster and Brewery Operations Management program at Niagara College. After he finished his schooling Ram found it hard to find a good job. So he and a classmate drew up a business plan and found a couple of partners. They planned to open The Fairweather Brewing Company in Hamilton, Ontario. Sean Hoyne heard about this, and as he says, "I believe in paying it forward. People have helped me and I want to do the same for others." Sean made Ram and the partners an offer: "If you want to start up

your own brewery, I have the equipment for it.” So Sean shipped the brewery to Hamilton and sent one of his assistant brewers to reassemble it and get it running again. Last May the first batches hit the streets to great acclaim. They are an ambitious brewery and currently they are brewing saisons, a Grisette, kettle sours, and an IPA. Sean is so proud of what Ram is doing. “He’s got the passion to make great beer,” says Sean, “He’s got his head in the game.” And so has Sean Hoyne. Enough to give a brewery to a friend!

The seventh annual Hopoxia took place again at Philips Brewing’s backyard lot. Forty four BC craft breweries attended including eleven first-timers. Since this is Hopoxia, as usual, many of the beers were massive hop bombs, especially the cask-conditioned beers. Among the notable beers were Hit The Deck, a New England style IPA brewed by Fernie Brewing. While there seven different hops they were well balanced by the five malts used. The beer was brewed with “Vermont IPA” yeast and finished up at 6.7% ABV. Dave Woodward, a well-known BC brewer, now at Mt. Arrowsmith Brewing, brought Jagged Face IPA (7.2%), a delicious tropical fruit IPA, brewed with Centennial, Amarillo and Citra hops. White Sails Brewing brought Ridge Ryeder Rye IPA, with a great spicy rye flavour and an orange citrus hop aroma. And Four Winds Brewing’s Vexillum Imperial IPA (9.0%) was very well balanced with grapefruit and melon flavours and a great bitter finish from a massive 100 IBU’s: the perfect beer to end the festival with!

Over 650 breweries entered beer into the 2017 Canadian Brewing Awards, and 164 medals were given out. With that many breweries entering it has become increasingly difficult to win more than a few medals. British Columbia brewers took home 32 percent of the medals, Ontario 30 percent and Quebec 21 percent. Beer of the Year was awarded to Toronto’s Indie Ale House for their Spadina Monkey – a sour cherry beer. This beer is aged in a foedre and barrel-fermented with a mixed strain of wild/funky yeasts & Lactobacillus.

The 2017 Canadian Brewery of the Year was awarded to Mt. Begbie Brewing. This brewery is owned by Bart and Tracey Larson, and is located near Revelstoke (300 miles north of Spokane, WA). Bart has his doctorate in nuclear physics and Tracey a degree in zoology. They loved the mountain life and really wanted to own a brewery, so they moved to Revelstoke and opened the brewery downtown in 1996. Bart had been home brewing since before he was legal to do so, and has a talent for making great beer. Tracey helped a lot around the brewery in the early days, filtering, kegging, and cleaning tanks. Then she discovered she had a malt allergy. “I can’t be around grain when it is being mashed in and I can’t be around the wet grain,” she said, “but, I did have to help brew once when Bart had two broken arms!” Tracey took on the sales and marketing when Bart’s brother left the company. Being quite shy and a female beer salesperson in the 1990’s meant that Tracey’s role was very difficult for her. At that time many pubs were owned and operated by older men and they would not give her the time of day. Over time she broke through the barriers as owners began to realize that she was very knowledgeable about beer, and believed in her beers and in the company.

The brewery has always been fairly low key, but has a loyal following throughout Western Canada. Earlier this year they expanded into a brand new brewing facility on the edge of town. All their beers are made with 100% natural ingredients; only malted barley, hops, yeast and water are used: no additives. Batches are 1700 litres which allows quality control not possible in larger breweries. Tracey said “We have a philosophy for our brewing mandate. Focus on your core beers. Make them the perfect flavour, make them consistent, and make them so that people will seek them out as their go-to beer. Then on the side you can play with your seasonals.”

Tracey said that she knew that they had won three medals, but the organisers insisted that they should have someone present on Awards Night. The brewery was so busy that only long time brewer James Bell went to the awards, and the rest of the staff (all ten of them!) watched the streaming of the awards at a backyard BBQ. Tracey says, “The Brewery of the Year was a complete surprise! I am sure the neighbourhood was wondering what was going on at our house with the amount of cheering. We are extremely proud to have won the Canadian Brewery of the Year award.” The medals that their beers won went to Begbie Cream Ale (Gold in the Cream Ale class, and their first ever beer), High Country Kölsch (Gold in the German-style Kölsch class), and Brave Liver (Bronze in the Scotch Ale class).

That’s gross: there are now 144 breweries in British Columbia. Of these only 31 are brew pubs which is a reflection of how much easier it is now to open a brewery and get a huge local support through growler sales. There are 14 more that are expected to open before the end of this year.

	Brewery	Beer	ABV	IBU	Notes
1	4 Mile				
2	Axe & Barrel				
3	<i>Beach Fire</i>				
4	Bomber				
5	Bridge				
6	Canoe				
7	Category 12				
8	Deep Cove				
9	Doan's				
10	Driftwood				
11	<i>Faculty</i>				
12	Fernie				
13	Four Winds				
14	Fuggles&Warlock				
15	<i>Highway 97</i>				
16	Howe Sound				
17	Hoyne				
18	<i>Kettle River</i>				
19	Lighthouse				
20	Longwood				
21	Merridale				
22	Moody Ales				

	Brewery	Beer	ABV	IBU	Notes
23	Moon				
24	<i>Mt Arrowsmith</i>				
25	Off the Rail				
26	<i>Persephone</i>				
27	Postmark				
28	Powell				
29	Red Arrow				
30	<i>Red Collar</i>				
31	<i>Riot</i>				
32	Russell				
33	<i>Sooke Oceanside</i>				
34	Spinnakers				
35	Stanley Park				
36	Steamworks				
37	Strange Fellows				
38	Swans				
39	<i>The Parkside</i>				
40	Tod Creek Cider				
41	Tofino				
42	Vancouver Island				
43	White Sails				
44	Yellow Dog				



33 ACRES BREWING COMPANY INC	2,957,416
8400 GRANVILLE PARTNERSHIP	428,161
A FRAME BREWING COMPANY	44,231
ARROWHEAD BREWING COMPANY	643,795
BAD TATTOO BREWING CO LIMITED	1,361,256

Brewery of the Year - Mount Arrowsmith Brewing. Photo credit: Christine McAvoy Photography

## BREWERY OF THE YEAR - PRESENTED BY TAP & BARREL

Mount Arrowsmith Brewing Company

## BREWERS CHALLENGE - PRESENTED BY KRONES

Bohemian Pilsner SMaSH, Postmark Brewing

## BEST IN SHOW - PRESENTED BY COUNTRY MALT GROUP

Oktoberfest Flammenbeer, Swans Brewery and White Sails Brewing

## CBC PEOPLE'S CHOICE AWARD

Rad Seeker, Boombox Brewing

## INNOVATOR OF THE YEAR - PRESENTED BY NEWLANDS SYSTEMS

Twin Sails Brewing

## ROOKIE OF THE YEAR, PRESENTED BY ICHARD UEL UTTO LP

Backcountry Brewing

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## BEER CATEGORIES

### INTERNATIONAL LAGER - 34 ENTRIES

- 1: Bomber Pilsner - Bomber Brewing
- 2: Red Pilsner - Steel & Oak Brewing Co.
- 3: Premium Pilsner - Strathcona Beer Co.

### GERMAN PALE LAGER - 27 ENTRIES

- 1: Craft Lager - Parallel 49 Brewing
- 2: Ridge Runner Pilsner - Back Country Brewing
- 3: King Maker - Brassneck Brewery

### KOLSCH - 12 ENTRIES

- 1: Analogue 78 - Phillips Brewing & Malting Co
- 2: Kolsch - Doan's Craft Brewing
- 3: Kül Daddy Kölsch - Callister Brewing Co.

### AMBER & DARK EUROPEAN BEER - 19 ENTRIES

- 1: Backroads Brewing Marzen - Backroads Brewing Co.
- 2: Dark Lager - Steel & Oak Brewing Co.



3: Red Racer Across The Nation Collaboration Wide Open Spaces Kellerbier - Central City Brewers & Distillers

**GERMAN WHEAT BEER - 18 ENTRIES**

- 1: Hefeweizen - The 101 Brewhouse & Distillery
- 2: Roundhouse Wheat - Yaletown Brewing Co.
- 3: KPU Weissbier - KPU Brewing

**BRITISH BITTER - 21 ENTRIES**

- 1: Organic Pale Ale - Forbidden Brewing
- 2: Tickity Boo - Twin City Brewing Co.
- 3: Nelson Hopgood Organic Session IPA- Nelson Brewing Co.

**BRITISH PALE ALE - 18 ENTRIES**

- 1: Tasman - Lighthouse Brewing Co.
- 2: Bomber Pale Ale - Bomber Brewing
- 3: El Dorado Golden Ale - Backroads Brewing Co.

**BRITISH BROWN ALE - 33 ENTRIES**

- 1: Shake A Paw Smoked Porter - Yellow Dog Brewing
- 2: Raven Cream Ale - R & B Brewing
- 3: Proper Treacle - Parallel 49 Brewing

**SCOTTISH & IRISH ALE - 13 ENTRIES**

- 1: Wee Angry Scotch Ale - Russell Brewing Co.
- 2: Renfrew Red Ale - Sooke Oceanside Brewery
- 3: Short & Stout Dry Stout - Callister Brewing Co.

**BRITISH STOUT - 20 ENTRIES**

- 1: Chocolate Milk Stout - Hearthstone Brewery
- 2: Nelson Blackheart Oatmeal Stout - Nelson Brewing Co.
- 3: Con Leche - Twin Sails Brewing

**STRONG BEER - 15 ENTRIES**

- 1: Woolly Bugger - Howe Sound Brewing
- 2: Baltic - Steel & Oak Brewing Co.
- 3: Sleigh Booster Imperial Red IPA - Bridge Brewing

**FRUIT BEER - 50 ENTRIES**

- 1: Anno 2016 - Dageraad Brewing
- 2: Ravens Raspberry Hefeweizen - Ravens Brewing Co.
- 3: Corvus Lingonberry Lime Gose - Ravens Brewing Co.

#### SPECIALTY FRUIT BEER - 22 ENTRIES

- 1: Go Get It Ginger Lime Gose - Yellow Dog Brewing
- 2: Megadestroyer - Howe Sound Brewing
- 3: Atomic Cherry Tart Cherry Ale - Dead Frog Brewery

#### SPICE, HERB & VEGETABLE BEER - 39 ENTRIES

- 1: Alakazam - Parallel 49 Brewing
- 2: Towers & Trains - Steel & Oak Brewing Co.
- 3: Roselle - Steel & Oak Brewing Co.

#### SMOKE & WOOD AGED BEER - 34 ENTRIES

- 1: Octoberfest Flammenbeer - Swans Brewery Collaboration with White Sails Brewing
  - 2: Tonique Carpano Biere Aperitif - Powell Brewery
  - 3: Russian Imperial Stout - Parallel 49 Brewing
- HM: Entropy Series No. 3 - Dageraad Brewing

#### HISTORICAL BEER - 14 ENTRIES

- 1: Gose With Peach - Granville Island Brewing
- 2: No Brainer - Brassneck Brewery
- 3: Roggen Weizen - Steel & Oak Brewing Co.

#### SPECIALTY BEER - 18 ENTRIES

- 1: Double Secret Probation Doppel Sticke Altbier - Bomber Brewing
  - 2: Launch Pad Belgian-Inspired Rye Ale - Whitetooth Brewing Co.
  - 3: Anniversary Sour Raspberry Nut Brown Ale - Dead Frog Brewery
- HM: Gin & Lime Pilsner - Fuggles & Warlock Craftworks

#### NORTH AMERICAN LIGHT BEER - 33 ENTRIES

- 1: Red Truck Lager - Red Truck Beer
- 2: Nelson Hooligan Organic Pilsner - Nelson Brewing Co.
- 3: Cariboo Blonde - Pacific Western Brewing

#### AMERICAN BLONDE ALE - 17 ENTRIES

- 1: Arrowsmith Blonde - Mount Arrowsmith Brewing Co.
- 2: 107 Blonde - Faculty Brewing
- 3: Tofino Blonde Ale - Tofino Brewing Co.

#### NORTH AMERICAN PALE ALE - 60 ENTRIES

- 1: Trail Breaker Pale Ale - Back Country Brewing
- 2: Day Blink - Twin Sails Brewing
- 3: Sky Pilot - Howe Sound Brewing

HM: Dude Chilling Pale Ale - R & B Brewing

NORTH AMERICAN AMBER ALE - 25 ENTRIES

- 1: Steamworks Heroica Red Ale - Steamworks Brewing Co.
- 2: Coastal Common - Whistler Brewing Co.
- 3: Brassneck Ale - Brassneck Brewery

NORTH AMERICAN DARK BEER - 25 ENTRIES

- 1: Str8 Flexin' - Twin Sails Brewing
- 2: Bomber Russian Imperial Stout - Bomber Brewing
- 3: Dark Side - Fuggles & Warlock Craftworks

NORTH AMERICAN IPA - 82 ENTRIES

- 1: Vancouver Special IPA - R & B Brewing
- 2: Widow Maker IPA- Back Country Brewing
- 3: Parkside Motel - The Parkside Brewery

SPECIALTY IPA - 57 ENTRIES

- 1: Rad Seeker - Boombox Brewing
- 2: Colour & Shape - Superflux Beer Co.
- 3: Ocaso - Andina Brewing Co.

IMPERIAL IPA - 16 ENTRIES

- 1: Bachelor Pad - Twin Sails Brewing
  - 2: Kicking In Speakers - Twin Sails Brewing Collaboration with Boombox Brewing
  - 3: Beach Week - Twin Sails Brewing
- HM: Hopnotist - Parallel 49 Brewing

BELGIAN ALE - 19 ENTRIES

- 1: 33 Acres Of Sunshine - 33 Acres Brewing Co
- 2: Dim Wit - The Parkside Brewery
- 3: Take A Walk Wit - Yellow Dog Brewing

SAISON - 32 ENTRIES

- 1: Lake City Farmhouse - Dageraad Brewing
- 2: Sea Run Saison - Mount Arrowsmith Brewing Co.
- 3: Vancouver Mural Festival Single Hopped Grisette - Main Street Brewing

BELGIAN STRONG & TRAPPIST ALE - 23 ENTRIES

- 1: Louise - Dageraad Brewing
- 2: Antwerpen - Dageraad Brewing
- 3: Black Dog Quad - Red Collar Brewing

MIXED FERMENTATION BEER - 46 ENTRIES

- 1: Reynard - Strange Fellows Brewing Company
  - 2: Brett IPA- Luppolo Brewing Co.
  - 3: Tempus Corvi 2017 - Moon Under Water Brewery
- HM: Wild Gin Saison - R & B Brewing

WILD SPECIALTY BEER - 37 ENTRIES

- 1: Little Red One - Strange Fellows Brewing Company
- 2: De Witte - Dageraad Brewing
- 3: Dino Sour - Phillips Brewing & Malting Co

Brewery of the Year: Mt. Begbie Brewing Company

Beer of the Year: Indie Ale House, Spadina Monkey

## B E E R

### 1. European Style Lager (Pilsner)

Gold: Big Rock Brewery, Pilsner

Silver: Brewsters Brewing Company, Original Lager

Bronze: Les Brasseurs du Petit-Sault inc., La Kedwick Pilsner

### 2. European Style Amber to Dark Lager

Gold: Junction Craft Brewing, Junction Black Lager

Silver: Silversmith Brewing Company, The Black Lager

Bronze: Bomber Märzen, Bomber Brewing

### 3. Bock – Traditional German Style

Gold: Boxing Rock Brewing Company, Stayin' Alive

Silver: Tooth and Nail Brewing Company, Invigorator

Bronze: Central City Brewers and Distillers, Red Racer Dopplebock

### 4. Kellerbier/Zwickelbier

Gold: Moon Under Water Brewery, POTTS PILS

Silver: Riot Brewing Co., Good Vibrations Classical Pilsner

Bronze: Hopfenstark Brewery, Helles

### 5. German Style Kölsch

Gold: Mt. Begbie Brewing Company, High Country Kolsch

Silver: Axe & Barrel Brewery, King Kolsch

Bronze: Abe Erb Brewing Co., 1857 Kolsch-Style Lagered Ale

### 6. Wheat Beer – Belgian Style (Wit)

Gold: les 3 Brasseurs, La Blanche

Silver: Brasserie Artisanale La Korrigane, Mary Morgan

Bronze: Market Brewing Co., Flee to Pennsylvania

### 7. Wheat Beer – German Style (Weiss)

Gold: Uncle Leo's Brewery, Uncle Leo's Vohs Weizenbier

Silver: Side Launch Brewing Company, Side Launch Wheat

Bronze: Les Trois Mousquetaires Microbrasseurs, Blanche

### 8. Baltic Porter

Gold: The Cannery Brewing Co., “Kiek in de K ok ” Baltic Porter

Silver: Ferme Brasserie Schoune Inc., Encre des T n bres

Bronze: StoneHammer Brewing, Continuity Baltic Porter

9. Belgian-Style Dubbel or Quadrupel

Gold: Railway City Brewing Co, The Strongman

Silver: Townsite Brewing, Biere d’ Hiver

Bronze: Frampton Brasse, Nuit d’automne

10. Belgian-Style Tripel

Gold: New Limburg Brewing company, Tripel

Silver: Four Winds Brewing Company Ltd, Triplicity Belgian Tripel

Bronze: Village Brewery, Village Friend

11. Belgian Style Abbey Ale/Pale Ale

Gold: North Brewing Company, Gus’ 65m Ale

Silver: Dageraad Brewing inc., Burnabarian

Bronze: Gladstone Brewing Co., Gladstone Single

12. Belgian-Style Strong Specialty Ale

Gold: Publican House Brewery, Eight or Better

Silver:   la F t, Cows re

Bronze: Strathcona Beer Company, Strathcona Belgian Gold

13. French and Belgian Style Saison

Gold: Steamworks Brewing Co., Saison

Silver: Winterlong Brewing Co., Mountain Hero

Bronze: Stone City Ales, Chlo 

14. Belgian-Style Brett Beer

Gold: Le Trefle Noir Microbrasserie, Surelevent

Silver: PEI brewing Company, Patience

Bronze: Luppolo Brewing Company, Luppolo Wild Saison with Pear

15. German-Style Sour Ale

Gold: L’Espace Public, Bi re de Coin d’Rue

Silver: Collective Arts Brewing, Prophets & Nomads

Bronze: Nickel Brook Brewing Co., Raspberry Uber

16. Belgian-Style Sour Ale

Gold: LTM – Les Trois Mousquetaires Microbrasseurs, Ceci n’est pas une gueuze

Silver: Stone City Ales, Conundrum

Bronze: Strange Fellows Brewing, Reynard

17. Porter

Gold: Foamers' Folly Brewing Co., Blacksnake Porter

Silver: Yaletown Brewing Company, Valley of the Monks Porter

Bronze: Propeller Brewing Company, Porter

18. Brown Ale

Gold: Corsaire Microbrasserie, Corsaire Brown Ale

Silver: Corsaire Microbrasserie, Dark Mild

Bronze: Powell Brewery, Dive Bomb

19. Scotch Ale

Gold: Farnham Ale & Lager, scotch ale

Silver: Common Crown Brewing Co., Andy's Wee Heavy Scottish Ale

Bronze: Mt. Begbie Brewing Company, Brave Liver Scotch Ale

20. English Style Pale Ale

Gold: R&B Brewing Inc., Red Devil pale ale

Silver: Off The Rail Brewing Co., Off The Rail Classic Pale Ale

Bronze: Steamworks Brewpub Gastown, Commonwealth Pale Ale

21. English Bitters

Gold: Off The Rail Brewing Co., Off The Rail Belt Up ESB

Silver: Powell Brewery, Old Jalopy Pale Ale

Bronze: MacLeans Ales Inc, MacLean's ESB

22. Sweet Stout or Cream Stout

Gold: Microbrasserie St-Pancrace, Pointe-Noire

Silver: Wellington Brewery, Chocolate Milk Stout

Bronze: Troubled Monk Brewery, Milk Stout

23. Oatmeal Stout

Gold: FRANK Brewing Co., Simple Man

Silver: Bushwacker Brewing Company, Pickard's Oatmeal Stout

Bronze: Hopfenstark Brewery, Stout Black Francis

24. Dry Stout

Gold: Pump House Brewery Ltd., Muddy River Stout

Silver: Granite Brewery, Keefe's Irish Stout

Bronze: Microbrasserie Riverbend, Stout

25. Imperial Stout

Gold: BLACK BRIDGE BREWERY, Folklore Imperial Stout

Silver: Le Trèfle Noir Microbrasserie, Chernoe Pivo

Bronze: Bomber Brewing, Bomber Russian Imperial Stout

26. English Style India Pale Ale

Gold: Strathcona Beer Company, Strathcona British IPA

Silver: Off The Rail Brewing Co., Off The Rail Crazy Train IPA

Bronze: Amsterdam Brewing Company, Rocks and Shoals

27. North American Style Lager

Gold: Great Western Brewing Company, Brewhouse Pilsner

Silver: Great Western Brewing Company, Great Western Classic

Bronze: Cool Beer Brewing Company, Cool Beer Lager

28. North American Style Premium Lager

Gold: HogsBack Brewing Co, Vintage Lager

Silver: Red Truck Beer Company, Red Truck Lager

Bronze: Moosehead Breweries Limited, Moosehead Lager

29. North American Style Amber Lager

Gold: Trading Post Brewing, Smuggler's Trail Rye Amber Ale

Silver: Bad Tattoo Brewing Co., Los Muertos Cerveza Negra

Bronze: Old Flame Brewing Company, Old Flame Red

30. North American Style Dark Lager

Gold: Old Flame Brewing Company, Old Flame Brunette

Silver: Tree Brewing Co., Red Lager

31. Light (Calorie-Reduced) Lager

Gold: Corsaire Microbrasserie, Anne Bonny Pils

Silver: Great Western Brewing Company, Great Western Light

Bronze: Moosehead Breweries Limited, Moosehead Cracked Canoe

32. Cream Ale

Gold: Mt. Begbie Brewing Company, Begbie Cream Ale

Silver: Anderson Craft Ales, Cream Ale

Bronze: Cameron's Brewing Company, Cameron's Cosmic Cream Ale

33. North American Style Amber/Red Ale



Gold: Bobcaygeon Brewing Company, Dockside

Silver: Cowbell Brewing Co., Doc Perdue's Bobcat

Bronze: Torque Brewing Inc., Red Line IPA

34. North American Style Blonde or Golden Ale

Gold: Amsterdam Brewing Company Natural Blonde

Silver: Henderson Brewing Company, Food Truck

Bronze: Troubled Monk Brewery, Golden Gaetz Golden Ale

35. American-Style Black Ale

Gold: Steamworks Brewing Co., Steamworks Black Angel IPA

Silver: Bomber Brewing, Absolute Horizon Cascadian Dark Ale

Bronze: Fuggles & Warlock Craftworks, Raiden Black Rye IPA

36. North American Style Pale Ale

Gold: Rouge River Brewing Company, Beneath the Planet of the APAs

Silver: Collective Arts Brewing, Rhyme & Reason

Bronze: Cameron's Brewing Company, Cameron's 12 Mile India Pale Lager

37. Wheat Beer – North American Style

Gold: Brewsters Brewing Company, Wild West Wheat Ale

Silver: Big Rock Brewery, Grasshopper Kristallweizen

Bronze: Publican House Brewery, High Noon

38. American Style India Pale Ale

Gold: Powell Brewery, Lazy D'Haze IPA

Silver: Bridge Brewing Company, Side Cut IPA

Bronze: Lagabière, Ta Meilleure

39. Session India Pale Ale

Gold: Collective Arts Brewing, State of Mind

Silver: Microbrasserie Moulin 7 Inc., Ciel Ouvert

Bronze: PEI brewing Company, Vic Park APA

40. American Style Imperial India Pale Ale

Gold: Nickel Brook Brewing Co., Immodest

Silver: Deep Cover Brewers and Distillers, Dry Dock Double IPA

Bronze: Muskoka Brewery, Muskoka Twice as Mad Tom

41. American Belgo-Style Ale

Gold: Elora Brewing Company, Wandering Monk Belgian IPA

Silver: Phillips Brewing & Malting Co, Electric Unicorn White IPA

Bronze: Brasserie Dunham, Saison du Pinnacle

42. American-style Brett Beer

Gold: Nickel Brook Brewing Co., Uncommon Element

Silver: Tooth and Nail Brewing Company, Streif

Bronze: Redline Brewhouse, Series 1

43. American-style Sour Ale

Gold: Townsite Brewing, Blackberry Sour

Silver: Four Winds Brewing Company Ltd, Nectarous Dry Hopped Sour

Bronze: L'Espace Public, Bière de Driveway

44. Special Honey/Maple Lager or Ale

Gold: Microbrasserie Siboire, Imperial McMaple

Silver: Fernie Brewing Co., Fernie Brewing Co. Sap Sucker Maple Porter

Bronze: Brasserie Artisanale La Korrigane, Croquemitaine DC

45. Fruit Beer or Field Beer

Gold: Blood Brothers Brewing, Fall of Thebes – Cherry

Silver: La Chouape, Allis Saison Argousier

Bronze: Nickel Brook Brewing Co., Ceres

46. Gluten Free Beer

Gold: Brasseurs Sans Gluten, Glutenberg India Pale Ale

Silver: Brasseurs Sans Gluten, Glutenberg Rousse

Bronze: Brasseurs Sans Gluten, Glutenberg Pale Ale Américaine

47. Session Ale

Gold: Ribstone Creek Brewery, Ribstone Creek English Mild

Silver: Railway City Brewing Co, Express ISL

Bronze: Blindman Brewing, Blindman River Session Ale

48. Experimental Beer

Gold: Burdock, BUMO

Silver: Brasserie Vrooden Brewery, Doppelsticke Altbier

Bronze: Brasseurs Sans Gluten, Glutenberg Rotundone Noire

49. Herb and Spice Beer

Gold: Whistler Brewing Co., Whistler Chestnut Ale

Silver: Brasserie Artisanale La Korrigane, Amaruq

Bronze: Garden Brewers, Saison Sixième: Collaboration with Block Three Brewing Co.

50. Smoked Beer

Gold: Coal Harbour Brewing Co., Smoke & Mirrors Imperial Smoked Ale

Silver: Microbrasserie du Lièvre, La phénix

Bronze: Yellow Dog Brewing Company, Shake A Paw Smoked Porter

51. Barley Wine-Style Ale – English-Style

Gold: Central City Brewers and Distillers, Thor's Hammer

Silver: les 3 Brasseurs, Chaufferette

Bronze: Cameron's Brewing Company, Cameron's Where The Buffalo Roam Barleywine

52. Wood and Barrel-Aged Beer – Dark Beer

Gold: Calabogie Brewing Company, Grassy Bay Farmhouse Ale

Silver: Powell Brewery, Ode to Wallflower

Bronze: Innocente Brewing Company, Drunkard's Cloak

53. Wood and Barrel-Aged Strong Beer

Gold: North Brewing Company, Midnight- Glenora Barrel Aged Strong Dark Belgian

Silver: Great Lakes Brewery, Bourbon Barrel-Aged Imperial Solstice Stout

Bronze: PEI brewing Company, Hell Street

54. Wood and Barrel-Aged Sour Beer

Gold: Indie Ale House, Spadina Monkey – CHERRY

Silver: À la Fût, Co-Hop V – Rouge de Mékinac

Bronze: Calabogie Brewing Company, Downstream #1

55. Flavoured Stout/Porter

Gold: Hastings Mill Brewing Company, Griswold Winter Ale

Silver: Deadfrog Brewery, Reina de Fuego

Bronze: The Cannery Brewing Co., Thornless Blackberry Porter

## Travel Media Profile

When coordinating media visits, Tourism Victoria requires the following information about the participating journalist in order to appraise our sponsors (e.g. hotels, restaurants, attractions). Please complete this form and return it at your earliest convenience.

INFORMATION			
Name	Thomas Dalldorf		
Title	Publisher/Editor		
Publication / Network	Celebrator Beer News		
Media type	Magazine		
Description	America's first craft beer publication		
If freelance, list outlets			
Market Demographics	National	Circulation	55,000
Work Address	PO Box 844		
City	Nevada City	Province/State	California
Country	USA	Postal/Zip Code	95959
Phone	XXXXXXXXXX	Email	XXXXXXXXXX
Facebook	celebratorbeer	Twitter	@celebratorbeer
Website	celebrator.com	Unique Visitors per month	3500
Instagram	tdalldorf	Pinterest	
PERSONAL INFORMATION			
Full name on passport	XXXXXXXXXX		
Citizenship	XX		
Home Address	XXXXXXXXXX		
City	XXXXXXXXXX	Province/State	XXXXXXXXXX
Country	XX	Postal/Zip Code	XXXXXXXXXX
Phone	XXXXXXXXXX	Cell	XXXXXXXXXX
Dietary Allergies/Aversions	XX		
Level of Fitness	XXXXXXXXXX	(Good)	

# TOURISM VICTORIA

TRIP DETAILS	
Victoria Arrival Date	[REDACTED]
Victoria Departure Date	[REDACTED]
Number in party	[REDACTED]
Name(s) in party	[REDACTED]
Relationship to media	[REDACTED]
Do you have any interest in any pre/post trips to other regions of BC? (yes/no)	If yes, please explain: [REDACTED]
What are the primary areas of interest that you will be focusing on during your visit?	[REDACTED]
What assistance from Tourism Victoria are you looking for in planning this visit? (please be specific)	[REDACTED]
EDITORIAL DETAILS	
Feature Title	Thirty Years of Canadian Beers!
Feature Length	2000
Advertising Equivalency	
Publication date / Air date	October/November
Are you on assignment? (yes/no)	yes
If no, please explain purpose of trip	
Coverage for Tourism Victoria	included in story

Thank you for completing this form. Please return to your Tourism Victoria representative via email. We will be in touch shortly!

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