

## **Writers Guidelines Celebrator Beer Magazine**

1. Publication date: first day of odd-numbered months.
2. Deadlines: six weeks ahead – i.e., 20<sup>th</sup> of odd-numbered months.
3. Photos: either 4x6 print or 300 dpi min digital. Send as B&W.
4. Content ideas:
  1. Primary – news of BC beers
  2. Upcoming events
  3. Destination of the month??
  4. Report of events

## **British Columbia**

Add:

### **ALDERGROVE**

MB Backwoods Brewing, 604-856-1055  
26004 Unit #3 Fraser Highway

### **BOWEN ISLAND**

Bowen Island – delete. Purchased by Sleeman’s and brewery closed.

### **BURNABY**

Whistler Brewing - delete. Purchased by Sleeman’s and brewery closed.

Add:

### **CHILLIWACK**

MB Old Yale Brewing Company, 604-819-5200  
5616 Vedder Rd.

### **DELTA**

Shaftebury Brewing - delete. Purchased by Okanagan Spring and then by Sleeman’s and brewery closed.

Add:

BP Big River Brewing Company, 604-515-9533  
#180-14200 Entertainment Way

### **HORSESHOE BAY**

Horseshoe Bay Brewing - delete. Purchased by Okanagan Spring and then by Sleeman’s and brewery closed.

### **KELOWNA**

Add:

Freddy’s Brewpub, 250-765-8956  
124-948 McCurdy Rd.

**LETHBRIDGE** – omit - it is a city in *Alberta!*

### **MISSION**

Add:

BP Mission Springs Brewing, 604-820-1009  
7160 Oliver St.

### **NANAIMO**

Bastion City Brewing Co. – delete: brewery closed.

Add:

MB Fat Cat Brewery, 250-716-2739  
#2-940 Old Victoria Rd.

Add:

### **OSOYOOS**

BP Ridge Brewing Company, 250-495-7679  
Box 431

### **PENTICTON**

Add:  
BP Barley Mill Brewpub, 250-493-8000  
2460 Skaha Lake Rd.

Add:  
MB Cannery Brewing Company, 250-250-493-2723  
#112-1475 Fairview Rd.

### **SURREY**

Russell Brewing: add address: 202-13018 80<sup>th</sup> Ave.

### **VANCOUVER**

The Creek Brewery – name changed to Dockside Brewing Co. – all other details unchanged.

Add:  
BP Dix BBQ & Brewery, 604-682-2739  
871 Beatty St.

Add:  
MB R&B Brewing Company, 604-874-2537  
#100-54 E 4<sup>th</sup> Ave.

Storm Brewing: add address: 310 Commercial Drive

### **NORTH VANCOUVER**

Sailor Hagar's – change from BP to P – brewery closed

Add:  
BP Avalon B.C., 604-984-2739  
1025 Marine Dr. N

### **REVELSTOKE**

Mt Begbie - add address: 207 Victoria Rd. E

Add:  
**SALT SPRING ISLAND**  
MB Gulf Islands Brewery, 250-653-2383  
270 Furness Rd.

### **VICTORIA**

Add:  
BP Canoe Brewpub, 250-361-1940  
450 Swift St.

Add:  
BP Hugo's Brewhouse, 250-920-4844  
625 Courtney St.

Add:  
MB Phillips Brewing Company, 250-380-1912  
#5-798 Fairview Rd.

MB Lighthouse Brewing Company – add address: #2-836 Devonshire Rd.

Beer and Wine Art – name changed to Askim’s Beer & Wine Emporium, 250-361-3627 - still at 1125 Haultain

**WHISTLER**

Whistler Brewing - delete. Purchased by Okanagan Spring and then by Sleeman’s and brewery closed.

Add:  
BP High Mountain Brewing, 604-905-2739  
4355 Blackcombe Way

## **JOHN ROWLING** (pronounced as in rolling)

In 1990 John started the Victoria branch of CAMRA (the CAMpaign for Real Ale).

John is a director of the Great Canadian Beer Festival.

John has been looking for the perfect beer all his life.

### For Celebrator Beer News

John Rowling lives in Victoria, B.C., which, according to him, is “a seven-brewery city: one for every day of the week”. John was CAMRA Victoria’s first president, and is one of the founders of the Great Canadian Beer Festival.

John Rowling and his wife, Carol, have been “regulars” at Spinnakers for nearly 20 years. They can be found there Friday afternoons enjoying Lon Ladells weekly cask conditioned ales.

John Rowling lives in Victoria, B.C., definitely the Best Beer City in Canada. John was CAMRA Victoria’s first president, and is one of the founders of the Great Canadian Beer Festival.



## Jackson's Journal

### Did I Cheat Mort Subite?

Michael Jackson, August 22, 2007

If we meet at the Great American Beer Festival this year, I hope I won't scare you. If our encounter today is beyond Denver, I hope I'm not frightening you now.

How might I alarm you? Not by criticising your beers, if you are a brewer; your pub, if you are a saloon-keeper; or your taste in beer, if you are one of those noble souls who describe themselves as "just a drinker." That humble description indicates that you are a paying customer, which ennobles you in the view of both of the previous parties.

Being a critic is one of the things I do for a living. Being a reporter is another. Is a reporter a fearless seeker-out of truth, neutral and objective? Or does he recruit those qualities in support of his personal passions? When I enlisted, at the age of sixteen, I may have been attracted by the powerful purity of the first role. In the event, I grew into the second.

My favorite exponent of subjective reporting was Whitney Balliett, jazz critic of *The New Yorker*. He recently died, and I am wondering how he is coping with being offered a position Upstairs when all decent jazz clubs (not to mention drinking dens) are in the Other Place. There is also the question as to the choice of beers Downstairs. One might expect a decent Hell, Helles or Heller, depending on the grammar of the label, but what is on offer for darker days? For the moment I shall not pursue this investigation any further, for fear that I should find out soon enough.

A man who has the chutzpah to be both a talented writer and a cartoonist, Alan Moen, once drew a cartoon showing a bearded, bespectacled fellow exuding a storm of sweat while declining to accept a glass of Miller Lite. The heading on the cartoon was: Michael Jackson in Hell.

I have wondered how imminent this assignment might be. It has been a busy year already. Let me see, where have I been? In love. Yes, I have been in love. That's for sure. Still am.

I have also been in Turkey, where I cavorted professionally with a troupe of Russian girls in tubular golden dresses. (It was the girls who were in the dresses, not me. They were purporting to be stalks of wheat.) This curious event was in the service of a major Turkish brewery which was launching a wheat beer in broadly the south German style.

I have been in Poland twice this year. On both beer and whisky business. I am beginning to reach the conclusion at this late stage that Slavic girls are as magnetically charming as Colleens, perhaps without the downside of Yeats's "terrible beauty."

Italy, I can reveal, is as beautiful as ever. I spent a week there this year promoting my new book, *Storie nel bicchiere di birra, di whisky, di vita*. This is an anthology comprising mainly articles from *Slow Food* magazines, especially their Italian edition. It includes some writing in a new vein: what might be termed memoir, in some cases lightly fictionalised. There is even the odd fiction short story.

This book was commissioned by *Slow Food*, to whom I was originally introduced by Charlie Papazian. Unfortunately, it is thus far available only in Italian. A couple of people have offered to translate it into English for me. I nearly agreed before remembering that I actually wrote it in English. The problem lies not in finding a translator, but in locating a publisher for an English-language edition. I am working on that at the moment. I also hope eventually to find an English-language publisher for the revised version of the fifth edition of my book the *Great Beers of Belgium*.

Before the end of the year, there will also be a new book, the Eyewitness Guide to Beer which is published under my name as writer/editor, but with substantial contributions by Stan Hieronymus, Derek Walsh, Conrad Seidl and others.

### **Heavyweights in a Clinch**

I am hoping that my next book will be an account of my dealings with Parkinson's Disease. I have lived with Parkinson for many years, but I have only recently allowed him out of the closet. I find myself referring to 'my Parkinson's'. We do this, don't we? We refer to our ailments possessively, as though we are staking a claim. Perhaps we are. Perhaps I am. I would rather him inside the tent, pissing out, than the reverse. Pissing, with excessive frequency and desperate urgency is one of his annoying habits. I cannot exclude him, so I embrace him. It is not the bear-hug of old buddies. We are more like heavyweights in a clinch, or even schoolboys locked in a playground fight.

It is this element of my behavior that may frighten you. I am sometimes the quiet, courteous, friendly Lithuanian Jewish Yorkshire Englishman that I always was. On other occasions, I look about as fresh and mobile as one of those ancient men found in peat bogs (no doubt in search of an Islay Malt). Other versions of the new and not necessarily improved Michael Jackson include the Immobile (Good heavens, I didn't realise they'd made a statue of him already), the Dancing Dyskinetic, The Mumbling Mystic and the Garrulous Grandstander. It was a virtuoso performance of these characters at Denver Airport a year ago that led to my longest and strangest journey in a lifetime of restlessness and wanderlust.

Or perhaps it was simply the fact that I appeared to be drunk. I was not. I hadn't had an alcoholic drink that day or the day before. As to when I last consumed too much alcohol, that is history — of the ancient genre. I do not have, and never have had, a drink problem.

Apparently, it appeared as though I did and, unbeknown to me, many friends had been concerned that my profession had taken its most obvious toll. The Lady from the Friendly Skies was also concerned. She wanted me to meet some friendly paramedics who apparently reside at the airport. They were keen beer lovers, and I seem to remember signing a few autographs on my way to the hospital. In the meantime, my Parkinson's had taken a turn for the Tourette's (if you're going to embrace virtuoso ill-health, you might as well go for gold).

When I woke up, I was in a hospital bed. It was just like it is in the movies. I was surrounded by people in white coats, one of whom asked me: "What is your name?" When I replied, "Michael Jackson," there was none of the usual sniggering. People in Denver know who Michael Jackson is. Nonetheless, he asked again. My voice sounded a little crackly. I later learned that I had had a tube down my throat. It had been removed before they brought me out of a coma. That's where I'd been? Coma? Where is that? Iowa, perhaps? Oklahoma? North Dakota? I have heard of Hygiene, Colorado. Been there, in fact. Likewise, Intercourse, Pennsylvania. Now I have been to Coma, Iowa. "Tell us your name again," said the doctor. "The Artist formerly known as Prince." He looked across at another of the white coats whom I later came to know as a neurologist. "I guess he's OK," he said.

Then, addressing himself to me, he asked whether I was hungry, and what I fancied to eat. I suggested a large mimosa and a Denver omelette, though I think something less extravagant was eventually provided.

They said they thought I might have had a minor heart attack. My previous travels had taken me from Poland to Patagonia. Now I had pursued a journey almost to the end of my life. As occasionally happens, I had missed the plane I had intended to take. Sometimes I prefer to travel by rail. An advantage of the train is that one can always, like a Glasgow Catholic practising *coitus interruptus*, get off at Paisley. Metaphorically, this is what I had done. For the moment, I had cheated Mort Subite



We're walking through a lovely town square. It's 11 in the morning and people are relaxing at the sidewalk patio cafés. We look and realise that everyone is drinking beer. Grandmas, a young couple, a businessman, all are drinking beer. Not a coffee or a Coke in sight. This is a true beer country!

**This is Belgium.**

It's busy at lunchtime in a café near the fish market. Some people leave so we grab the table and sit down. There is half inch of beer left in the bottom of the glasses. It's the same on other tables. Belgian's never completely finish their beer. It's the local custom.

**This is Belgium.**

A mailman comes in, drops his bag on the bar, and orders a beer. As we eat our mussels steamed in beer, we watch. After a while, with a cheery "Au revoir!" he's off on his rounds. Beer is a refresher here.

**This is Belgium.**

We travel to the village of Schepdal, to De Rare Vos (The Red Fox) a café with a reputation for traditional foods and lambic beers. They mature their own beer here, using a very sour gueuze base with maraschino cherries for a second fermentation. The beer is served in stoneware jugs that look the same as those in Breugel's painting, "The Wedding Feast". The house specialties on the menu are mussels, pigeon, and blanquette de cheval. An elderly couple are eating a steak that's the largest we've ever seen; it has to be cheval. They are joined by their daughter. We have to leave before we find out whether the three of them finish it. The food, the beer, the tastes and the smells.

**This is Belgium.**

In the evening we look at the beer list and order glasses of Blanche de Bruges. The waiter returns to our table and explains shamefacedly that he cannot bring us the beer because there are no Blanche de Bruges glasses left. He is incapable of serving a beer unless it is in the glass from the right brewery. It is just not done!

**This is Belgium.**

## WHY BELGIUM?

The people, the climate, the geology, and the history.

Belgians' reverence towards beer is universal. It's the one thing the northern Flemish people and their southern French-speaking cousins can agree on: their highly developed beer-culture is different from anywhere else.

The climate and soil determine the crops that thrive. Belgium lies in that zone of temperate, slightly soggy weather that makes the flatlands of the Benelux countries so lush and rich in grain crops. Beer is the national drink as a natural consequence.

Belgians have always been anti-authoritarian. They have been governed by foreigners from the Romans to the Dutch, and they do not readily accept conventions as to the way things should be done, least of all in brewing.

The greatest variety of beer styles in the world is found in Belgium. Other countries may have more breweries, but none have beers as different from each other as Belgium. Almost every town has its own beer style. Some specialties are brewed by just one brewery. The use of fruit, herbs, and spices in some Belgium beers today is a relic of the days before hops

became the preservative of choice in beer. Belgian Lambic beers rely on spontaneous fermentation of wild yeasts. The beer is allowed to sour before being refermented with additional fruit. There are “abbey” beers brewed by monks, and there are several types of wheat beer, some so cloudy they are termed White Beers. Some of Belgium’s beers are hardly recognizable by most of the world’s beer drinkers – indeed many would mistake them for wines! They are however made from grain (with perhaps some fruit added) and hops (and occasionally with the addition of herbs and spices).

*Cuisine à la Bière* is a tradition throughout Belgium. Every café, whether in the humblest village or the most cosmopolitan setting, has a selection of local beers in five or six styles, and all will feature dishes prepared with different beers. There are restaurants such as In ‘t Spinnepopke, and La Villette, in Brussels, where the beer gastronomy is a truly wonderful experience. Mussels cooked in Gueuze, lamb cooked with a Flemish ale and artichoke hearts, exciting enough to make the mouth water.

Restaurants around the world are discovering the versatility of Belgium’s beers and experimenting with exciting recipes. Belgo Centraal in London, England, has been packing the customers in for traditional dishes and a choice of 101 Belgian beers.

**Is America's Premier Beer News Pub Available at Your Place of Business**



# Celebrator<sup>®</sup> Beer News

**Issues are FREE to you - pay only for UPS shipping to your location!**

## Place your order today

**Place your order today and get a FREE "Hop Spots" Directory listing in each issue of the Celebrator Beer News (a \$75 Value)!**



**Send to:**

Celebrator Wholesale Order  
22455 Maple Court  
Lower Level  
Hayward, CA 94541

**Call: 510-538-2733  
or  
Fax: 510-889-7788**

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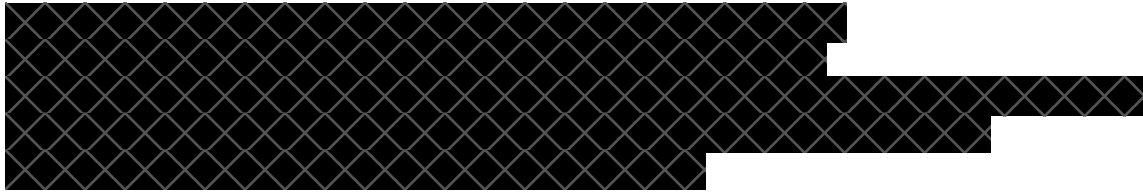
\*Rates apply to continental US only. For other orders give us a call!

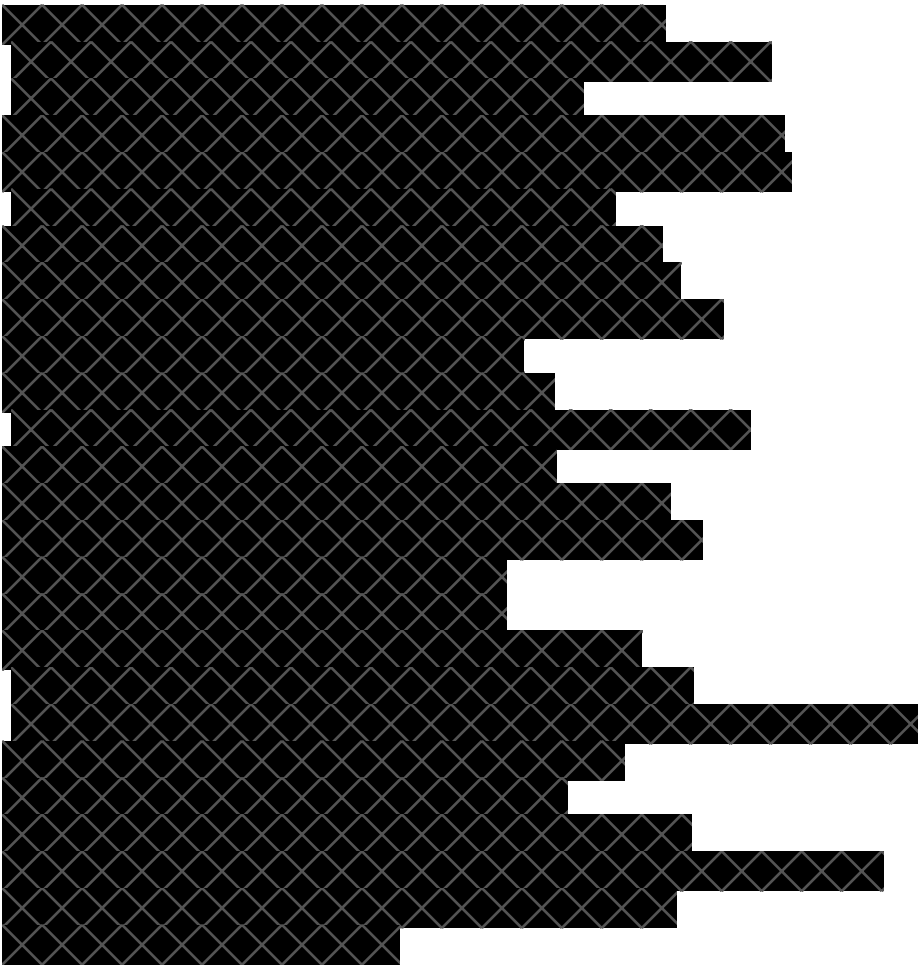
**Please Place My Order!**

	Copies ordered	Cost per shipment	Cost annually*
<input type="checkbox"/>	10	\$8.34	\$50.00
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<input type="checkbox"/>	100	\$25.00	\$150.00
<input type="checkbox"/>	200	\$40.00	\$240.00
<input checked="" type="checkbox"/>	Free "Hop Spots" Directory Listing		
<input type="checkbox"/>	Logo in "Hop Spots"		\$200.00

We will invoice you after your first shipment.

## Celebrator e-mail list









# Celebrator<sup>®</sup> *Beer News*

Media Kit 2012





## Who Reads the Celebrator?

*Celebrator Beer News* readers are predominantly male, 21 to 49 years old, culturally active, well educated professionals with a passion for craft brewed beer. *The Celebrator* is their main resource for information on the latest brewing news, commentary, profiles and events. With our readership estimated at over 165,000, we are your most cost-effective advertising buy targeting beer lovers.

## Circulation:

The *Celebrator's* 55,000 print run is distributed worldwide. Our 50+page bimonthly color tabloid can be found at breweries, brewpubs, select pubs, alehouses and restaurants, prime retail accounts, homebrew supply shops, beer festivals, and other beer-related outlets. We mail over 4,000 copies of each issue to subscribers and beer industry professionals around the world.

**Celebrator<sup>®</sup>**  
**Beer News**  
P.O. Box 44  
Nevada City, CA 95959

[celebrator.com](http://celebrator.com)

## Ad Rates

<b>4-Color Process</b>	<b>1X</b>	<b>3X</b>	<b>6X</b>
Full Page .....	\$2150	\$2030	\$1890
1/2 Page .....	\$1340	\$1200	\$1075
1/4 Page .....	\$770	\$700	\$630

<b>Covers:</b>	<b>1X</b>	<b>3X</b>	<b>6X</b>
Inside Front .....	\$2700	\$2500	\$2300
Inside Back .....	\$2700	\$2500	\$2300
Back .....	\$3375	\$3125	\$2875

<b>B&amp;W:</b>	<b>1X</b>	<b>3X</b>	<b>6X</b>
Full page .....	\$1420	\$1340	\$1230
1/2 Page .....	\$800	\$745	\$655
1/4 Page .....	\$465	\$400	\$340
1/8 Page .....	\$265	\$230	\$200
1/16 Page .....	\$140	\$125	\$110

### Spot Color:

1/4 page or larger .....1 Color add 25%.....2 Colors add 40%

### Special Placement:

Add 15%-35%

### Classified Ads

\$1 per word. 25 word minimum.

Please submit your classified ad in written form

### “Hop Spots” Logos:

\$200 per Year (6 runs)

### Rotating Banner Ad at Celebrator.com

\$200 per month. Linked to your website. Banner ad dimensions are 300 x 65 pixels.

### Calendar of Events Enhancements

Logo: \$50 per event .....Box: \$30 per event.....Both: \$75 per event

### Graphic/Design & Layout:

Call for price & details

**PRE-PAY YOUR AD FOR THE ENTIRE YEAR & SAVE 15%!**

## Advertising Policies

1. It is the advertiser's responsibility to deliver ad materials by the stated deadlines for each issue. If materials are not received on time, publisher will use the last ad run.
2. Subscriptions are mailed directly from the printer two to three weeks prior to the cover dates.
3. The advertiser shall abide by general conditions for all advertisers relative to deadlines and mechanical requirements as established by publisher.
4. Rates and conditions are subject to change without notice.
5. Cancellations of advertisement may not be made after the space deadline. Changes in the advertisement may not be made after the materials deadline.
6. Submission of advertising copy and art is the advertiser's or agency's warranty that the materials are in no way an infringement upon the rights of others, and the material is released for publication without additional approval.
7. All camera-ready advertisements submitted by advertisers will be returned by request only.
8. Publisher will not allow advertising that contains subject matter that we feel promotes violence, underage drinking, drugs, sexism, or racial insensitivity.
9. Publisher has the right to place the word "advertisement" on any ad that we believe could be mistaken for editorial content.
10. Publisher reserves the right to refuse any advertising that is deemed questionable or offensive.

## Terms

All prices are NET. New account ad bookings must be prepaid. Other ads are due and payable 15 days after publication. Upon approval, guaranteed positions add 15%-35%.

## Credit Information

*Celebrator Beer News* will extend credit to advertisers based on completed credit applications and prior payment history. Invoices not paid in 30 days are considered late, and are subject to a service charge of 2% compounded monthly on the unpaid balance. *Celebrator Beer News* reserves the right to suspended advertising on delinquent accounts.

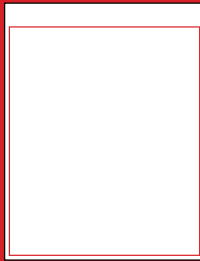
## Deadlines:

Refer to production schedule for space and material deadlines. Please allow extra time if your ad has special layout needs or alterations. Please submit classified ads in written form via fax, mail or e-mail to [ads@celebrator.com](mailto:ads@celebrator.com). Ad placements: 530-470-0191 or [tdalldorf@celebrator.com](mailto:tdalldorf@celebrator.com)

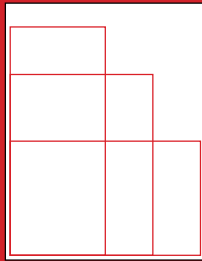


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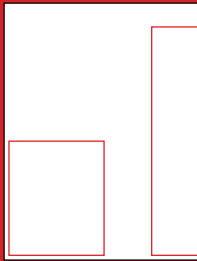
## Ad Sizes



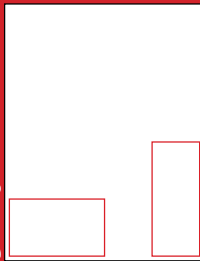
**Full Page**  
10 x 12"  
10.75 x 13.75" with bleed



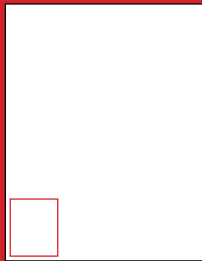
**1/2 Page**  
5 x 12" V | 12 x 6" H  
7.5 x 9.5" Island



**1/4 Page**  
5 x 6"  
2.5 x 12V



**1/8 Page**  
5 x 3" H  
2.5 x 6" V



**1/16 Page**  
2.5 x 3"



## Ad Specifications

**Printing Specs:** *Celebrator* is printed on high speed web offset presses and is saddle stitched and trimmed.

**Trim:** *Celebrator* trim size is 10.5 inches wide x 13.5 inches high

**Bleed:** Please allow AT LEAST 1/8" (0.125) bleed on all four sides. Please keep all "live matter" (text, logos and non-bleeding photos etc.) 3/8" (0.375) from trim on all sides.

Sizes are given width by height.

V = Vertical  
H = Horizontal

## Advertising Requirements

### Format

PDF/X-1a is the standard digital file format we are accepting. TIFF, EPS and JPEG will also be accepted; however, for other non-standard file formats, additional charges may apply.

### Proofs

All ads should be submitted with a high-quality SWOP-certified proof. Ads supplied without a SWOP-quality proof are assumed to be non-color critical, and *Celebrator Beer News* will accept no responsibility for variance in color reproduction on the affected ad. *Celebrator Beer News's* liability will be proportional to the proof supplied.

### Media Accepted

CD-ROM, DVD, Internet Transfer

### Materials Shipping Address

Attn: Tom Dalldorf  
Celebrator Beer News  
P.O. Box 844  
Nevada City, CA 95959

Phone: 530-470-0191 Fax: 530-470-0935

## 2011-2012 Production Schedule

Cover Date	Space Deadline	Materials Due	Blind Tasting
Dec '11/Jan '12	11/01/11	11/08/11	Holiday & Winter Beers
Feb/Mar '12	01/01/12	01/07/12	Bock, Doppelbock
Apr/May '12	03/01/12	03/07/12	Belgian/Belgian-Style Dubbels, Tripels, Quads
Jun/Jul '12	05/01/12	05/07/12	IPA
Aug/Sep '12	07/01/12	07/07/12	Session beers
Oct/Nov '12	09/01/12	09/07/12	Porters/Baltic/Smoked Porters
Dec '12/Jan '13	11/01/12	11/08/12	Holiday Beers





Tasting Panel Report  
Double IPAs

**Celebrator**  
24th Anniversary 1988 - 2012

In this issue:  
San Francisco  
Beer Week  
Sacramento  
Beer Week

**Celebrator**  
24th Anniversary 1988 - 2012

**GABF@30**

Annual  
**BEER &  
TRAVEL  
ISSUE**

**LAGUNITAS BEER CIRCUS**  
May 22  
Noon-6pm

Firestone Walker Brewing Compa  
Mid-Size Brewery/Brewer of the Year

Pizza Port Ocean Beach  
Small Brewpub/Brewer of the Year

# Celebrator® Beer News

Media Kit 2013





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## Advertising Policies

1. It is the advertiser's responsibility to deliver ad materials by the stated deadlines for each issue. If materials are not received on time, publisher will use the last ad run.
2. Subscriptions are mailed directly from the printer two to three weeks prior to the cover dates.
3. The advertiser shall abide by general conditions for all advertisers relative to deadlines and mechanical requirements as established by publisher.
4. Rates and conditions are subject to change without notice.
5. Cancellations of advertisement may not be made after the space deadline. Changes in the advertisement may not be made after the materials deadline.
6. Submission of advertising copy and art is the advertiser's or agency's warranty that the materials are in no way an infringement upon the rights of others, and the material is released for publication without additional approval.
7. All camera-ready advertisements submitted by advertisers will be returned by request only.
8. Publisher will not allow advertising that contains subject matter that we feel promotes violence, underage drinking, drugs, sexism, or racial insensitivity.
9. Publisher has the right to place the word "advertisement" on any ad that we believe could be mistaken for editorial content.
10. Publisher reserves the right to refuse any advertising that is deemed questionable or offensive.

## Terms

All prices are NET. New account ad bookings must be prepaid. Other ads are due and payable 15 days after publication. Upon approval, guaranteed positions add 15%-35%.

## Credit Information

*Celebrator Beer News* will extend credit to advertisers based on completed credit applications and prior payment history. Invoices not paid in 30 days are considered late, and are subject to a service charge of 2% compounded monthly on the unpaid balance. *Celebrator Beer News* reserves the right to suspended advertising on delinquent accounts.

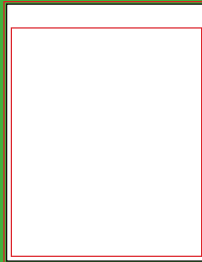
## Deadlines:

Refer to production schedule for space and material deadlines. Please allow extra time if your ad has special layout needs or alterations. Please submit classified ads in written form via fax, mail or e-mail to [ads@celebrator.com](mailto:ads@celebrator.com). Ad placements: 530-470-0191 or [tdalldorf@celebrator.com](mailto:tdalldorf@celebrator.com)

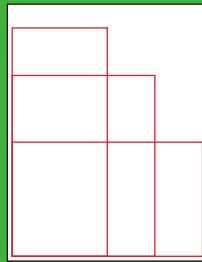


# Celebrator<sup>®</sup> Beer News

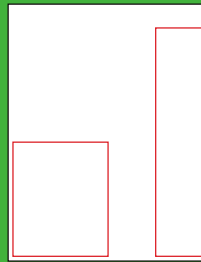
## Ad Sizes



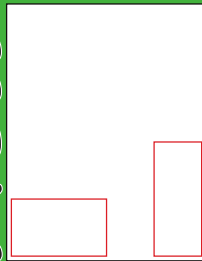
**Full Page**  
10 x 12"  
10.75 x 13.75" with bleed



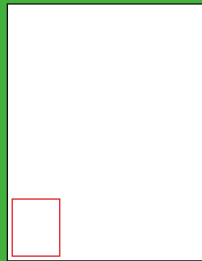
**1/2 Page**  
5 x 12" V | 12 x 6" H  
7.5 x 9.5" Island



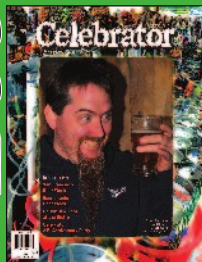
**1/4 Page**  
5 x 6"  
2.5 x 12V



**1/8 Page**  
5 x 3" H  
2.5 x 6" V



**1/16 Page**  
2.5 x 3"



## Ad Specifications

**Printing Specs:** *Celebrator* is printed on high speed web offset presses and is saddle stitched and trimmed.

**Trim:** *Celebrator* trim size is 10.5 inches wide x 13.5 inches high

**Bleed:** Please allow AT LEAST 1/8" (0.125) bleed on all four sides. Please keep all "live matter" (text, logos and non-bleeding photos etc.) 3/8" (0.375) from trim on all sides.

Sizes are given width by height.

V = Vertical  
H = Horizontal

## Advertising Requirements

### Format

PDF/X-1a is the standard digital file format we are accepting. TIFF, EPS and JPEG will also be accepted; however, for other non-standard file formats, additional charges may apply.

### Proofs

All ads should be submitted with a high-quality SWOP-certified proof. Ads supplied without a SWOP-quality proof are assumed to be non-color critical, and *Celebrator Beer News* will accept no responsibility for variance in color reproduction on the affected ad. *Celebrator Beer News's* liability will be proportional to the proof supplied.

### Media Accepted

CD-ROM, DVD, Internet Transfer

### Materials Shipping Address

Attn: Tom Dalldorf  
Celebrator Beer News  
P.O. Box 844  
Nevada City, CA 95959

Phone: 530-470-0191 Fax: 530-470-0935

## 2012-2013 Production Schedule

Cover Date	Space Deadline	Materials Due	Blind Tasting
Dec/Jan '12/13	10/29/12	11/2/12	Holiday Beers
Feb/Mar '13	1/29/13	2/1/13	Barleywines
Apr/May '13	3/5/13	3/8/13	Bocks, Doppelbocks & other Bocks
Jun/Jul '13	5/7/13	5/10/13	Saisons & Farmhouse Ales
Aug/Sep '13	7/2/13	7/5/13	Sour Beers
Oct/Nov '13	9/4/13	9/6/13	Wood-Aged & Barrel-Aged Beers
Dec/Jan '13	11/5/13	11/8/13	Holiday Beers

**33 Acres Brewing Co. – Vancouver, British Columbia (Facebook) (Twitter)**

[Arrowhead Brewing – Invermere, British Columbia \(Facebook\)](#)

**Bad Tattoo Brewing Company – Penticton, British Columbia (Facebook) (Twitter) (Under Construction)**

[Barkerville Brewing Company – Quesnel, British Columbia \(Facebook\)](#)

**Barley Mill Brewpub - Penticton, British Columbia (Facebook)**

[Barley Station Brewpub - Salmon Arm, British Columbia](#)

[Big Ridge Brewing Company – Surrey, British Columbia](#)

**Big River Brewpub – Richmond, British Columbia (Facebook) (Twitter)**

**Big Rock Brewing – Vancouver, British Columbia (Facebook) (Twitter) (Under Construction)**

**Big Surf Beer Co. – Kelowna, British Columbia (Facebook) (Twitter)**

**Black Kettle Brewing Co. – North Vancouver, British Columbia (Facebook)**

**Bomber Brewing – East Vancouver, British Columbia (Facebook) (Twitter)**

**Bone Beer – Kelowna, British Columbia (Facebook) (Twitter)**

[Bowen Island Brewing Co. – Kamloops, British Columbia](#)

**Brassneck Brewery – Vancouver, British Columbia (Twitter)**

**Brewhouse High Mountain Brewing Co. – Whistler BC (Facebook) (Twitter)**

**Bridge Brewing Co. – North Vancouver BC (Facebook) (Twitter)**

**Callister Brewing Company – Vancouver, British Columbia (Facebook) (Under Construction)**

**Cannery Brewing – Penticton, British Columbia (Facebook) (Twitter)**

**Canoe Brewpub – Victoria, British Columbia (Facebook) (Twitter)**

**Canuck Empire Brewing – Abbotsford, British Columbia (Facebook) (Twitter)**

**Central City Brewing – Surrey, British Columbia (Facebook) (Twitter)**

**Columbia Brewery – Creston, British Columbia (Facebook)**

**Coal Harbour Brewing Company – Vancouver, British Columbia (Facebook) (Twitter)**

[Craig Street Brew Pub – Duncan, British Columbia](#)

**Crannog Ales – Sorrento, British Columbia (Facebook)**

**Dageraad Brewery - Burnaby, British Columbia (Facebook) (Twitter)**

**Dead Frog Brewery – Aldergrove, British Columbia (Facebook) (Twitter)**

**Doan's Craft Brewing Co. – Vancouver, British Columbia (Facebook) (Twitter)**

**Deep Cove Brewers and Distillers – North Vancouver, British Columbia (Facebook) (Twitter)**

**Dogwood Brewing – TBC, British Columbia (Twitter)**

**Dockside Brewing Co. – Vancouver, British Columbia (Facebook) (Twitter)**

**Driftwood Brewery – Victoria, British Columbia (Facebook) (Twitter)**

**Fernie Brewing Co. – Fernie, British Columbia (Twitter)**

**Firehall Brewery – Oliver, British Columbia (Facebook) (Twitter)**

**Flying Beaver Bar & Grill – Richmond, British Columbia (Facebook) (Twitter)**

**Four Mile Brewpub – Victoria, British Columbia (Facebook)**

**Four Winds Brewing Co. – Delta, British Columbia (Facebook) (Twitter)**

**Granville Island Brewing – Vancouver, British Columbia (Facebook) (Twitter)**

**Green Leaf Brewing – North Vancouver, British Columbia (Facebook)**

**Gulf Islands Brewing Co – Salt Spring Island, British Columbia (Facebook) (Twitter)**

**Howe Sound Inn & Brewery – Squamish, British Columbia (Facebook) (Twitter)**

**Hoyne Brewing Co. - Victoria , British Columbia (Facebook) (Twitter)**

**Lighthouse Brewing – Victoria , British Columbia (Facebook) (Twitter)**

**Longwood Brewpub – Nanaimo, British Columbia (Twitter)**

**Main Street Brewing Co. – Vancouver, British Columbia (Facebook) (Twitter)**

**Maynestream Brewing Ltd. – Delta, British Columbia (Under Construction)**

[Mill Creek Brewery – Kelowna, British Columbia](#)

**Mission Springs Brewing Company – Mission , British Columbia (Facebook) (Twitter)**

**Moon Under Water - Victoria, British Columbia (Facebook) (Twitter)**

[Mt. Begbie Brewing - Revelstoke, British Columbia](#)

**Nelson Brewing Co. – Nelson, British Columbia (Facebook)**

**Noble Pig Brewhouse – Kamloops, British Columbia (Facebook)**

**Okanagan Spring Brewery – Vernon, British Columbia (Facebook) (Twitter)**  
**Old Yale Brewing Co. – Chilliwack, British Columbia (Facebook) (Twitter)**  
**Pacific Western Brewing – Prince George, British Columbia (Facebook) (Twitter)**  
**Persephone Brewing Company – Gibsons, British Columbia (Facebook)**  
**Powell Street Brewery – East Vancouver, British Columbia (Facebook) (Twitter)**  
**Parallel 49 Brewing Co. – East Vancouver, British Columbia (Facebook) (Twitter)**  
[Pat's Pub - Vancouver, British Columbia](#)  
**Phillips Beer – Victoria, British Columbia (Facebook) (Twitter)**  
[Plan B Brewing co. - Smithers, British Columbia \(Closed, 2012\)](#)  
[Prohibition Brewing Co. – Kelowna, British Columbia Facebook](#)  
**R&B Brewing Co. – Vancouver, British Columbia (Facebook)**  
**Red Truck Beer Company - North Vancouver, British Columbia (Facebook) (Twitter)**  
[Ridge Brewing Company – Osoyoos, British Columbia](#)  
**Rossland Beer Co. – Rossland, British Columbia (Facebook)**  
**Russel Brewing Co. – Surrey, British Columbia (Facebook) (Twitter)**  
[Sailor Hagar's – North Vancouver, British Columbia](#)  
**Sapperton Brewing Inc. – New Westminster, British Columbia (Twitter)**  
[Shaftebury Brewing Co. – Vernon, British Columbia](#)  
**Skeena Brewing Company – Terrace, British Columbia (Facebook) (Under Construction)**  
**Spinnakers Gastro Brewpub - Victoria, British Columbia (Facebook) (Twitter)**  
**Stanley Park Brewery (Turning Point Brewery) – Delta, British Columbia (Facebook) (Twitter)**  
**Steamworks Brewing Co. – Vancouver, British Columbia (Facebook) (Twitter)**  
**Steel and Oak Brewing - New Westminster (Facebook) (Twitter) – Opening Soon**  
**Storm Brewing Co – Vancouver, British Columbia (Facebook) (Twitter)**  
**Surgenor Brewing Company – Comox, British Columbia (Twitter) (Closed 2010)**  
**Surlie Brewing Co. – Abbotsford, British Columbia (Facebook)**  
**Swans Brewery - Victoria, British Columbia (Facebook) (Twitter)**  
**Taylor's Crossing – North Vancouver, British Columbia (Closed 2013)**  
[The Heid Out Fisher Peak Brewing Co. – Cranbrook, British Columbia \(Facebook\)](#)  
**Three Ranges Brewing Co. – Valemount, British Columbia (Facebook)**  
[Tin Whistle Brewing Co. – Penticton, British Columbia](#)  
**Tofino Brewing Company - Tofino, British Columbia (Facebook) (Twitter)**  
**Townsite Brewing Inc. – Powell River, British Columbia (Facebook) (Twitter)**  
**Tree Brewing – Kelowna, British Columbia (Facebook) (Twitter)**  
**Vancouver Island Brewing Co. – Victoria, British Columbia (Facebook) (Twitter)**  
**Wheelhouse Brewing Co. – Prince Rupert, British Columbia (Facebook) (Twitter)**  
**Whistler Brewing Co. – Whistler, British Columbia (Facebook) (Twitter)**  
[White Rock Beach Beer Company – White Rock, British Columbia \(Under Construction\)](#)  
[Wolf Brewing Co. – Nanaimo, British Columbia](#)  
**Yaletown Brewing Company – Vancouver, British Columbia (Facebook) (Twitter)**

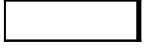
Brewery	Contact	Location	Previously sent	SENT	Attending GCBF
33 Acres	Josh Michnik/Dave Varga/Dustin facebook	Vancouver	x		
<b>Arrowhead Brewing</b>		Invermere	x		
Bad Tatoo Brewing	http://www.badtattoobrewing.com/	Penticton			
Barley Mill	Ray Huson	Penticton			
Barley Station Brewpub	Stu Bradford	Salmon arm	x		
Barkerville	Russ Ovans	Quesnell	x		
Beacon		Nelson			
Big Ridge	Turiq Kahn	Surrey	x		
Big River	Michael Stewart	Richmond	x		
Black Dog		Cranbrook			
<b>Big Surf/Prohibition Brewin</b>	<a href="#">Elliot/Wolfgang Hoess</a>	Kelowna	x		
Black Kettle	Bryan Lockart	North Vancouver			
Bomber Brewing	Rachael Steele	E Vancouver	x		
Bone Beer	?	Kelowna			
Brassneck Brewing	Conrad/Nigel	Vancouver	x		
Bridge Brewing	Jason Stratton/Angela Selahi	N Vancouver	x		
<b>Callister Brewing</b>	NOT YET	E Vancouver			
Cannery	Ron Dyck	Penticton	x		
Canoe	Dan Murphy	Victoria	x		
<b>Canuck Empire Brewing</b>		Abbotsford			
Central City	Gary Lohin	Surrey	x		
Coal Harbour	Marty Campbell	Vancouver	x		
Craig St		Duncan			
Crannog	Rebecca & Brian	Sorrento	phone		
Dageraad Brewing	Ben	Burnaby	x		
Dead Frog	Derrick Smith	Aldergrove			
Deep Cove Brewing	Trish Garratt, Kevin Emms	N Vancouver	x		
<b>Dockside</b>	Mark Simpson?	Vancouver			
Dogwood Brewing	Claire Connolly NOT YET	Vancouver	x		
Driftwood	Jason Meyers/Gary	Victoria	x		
Fernie Brewing	Lenka Hawrys/Gord Demaniuk/Abi	Fernie	x		
Firehall	Sid Ruhland	Oliver	x		
Four Mile Brewing	Doug White	Victoria	x		
Four Winds Brewing		Delta	x		
Granville Id	Vern Lambourne	Vancouver	x		
Green Leaf Brewing	Martin Ebadi	N Vancouver	x		
High Mountain	Derrick Lafranche	Whistler	x		
Howe Sound	Dave Fenn	Squamish	x		
Hoyme Brewing	Sean Hoyme	Victoria	x		
Lighthouse	Dean?	Victoria	x		
Longwood	Harley Smith	Nanaimo	x		
Main Street Brewing		Vancouver	x		
MayneStream		Delta			
Mill Creek Brewery		Kelowna			
Mission Springs	Kevin	Mission			
Moon Under Water	Clay and Chelsea	Victoria	x		
Mt Begbie	Bart and Tracey	Revelstoke	x		
Nelson	Al McLeod	Nelson	x		
Noble Pig	Dave Beardsel	Kamloops			
Old Yale	Larry Caza	Chilliwack	x		
Parallel 49	Michael Tod/Graham With	E Vancouver	x		
Persephone	Brian Smith	Gibsons	x		
Phillips	Matt Phillips/ Matt Lockhart	Victoria	x		
Postmark Brewing	Nate Rayment	Vancouver	x		
Powell St	David	Vancouver	x		
R&B	Rick and Barry	Vancouver	x		
Red Truck	Jim Dodds	N Vancouver	x		
Ridge Brewing		Osoyoos			
Rossland beer Co	NOT YET	Rossland			
Russell	Jason Hope	Surrey	x		
Saltspring Id Ales	Becky Julseth	Saltspring Island	x		
Skeena		Terrace			
Spinnakers	Paul and Tommy?Ryan	Victoria	x		
Steamworks	Walter Crossman	Vancouver	x		
Steel & Oak	Jorden Foss	New Westminster	x		
Steel Toad	LATER	Vancouver			
Storm	INFO	Vancouver			
Strange Fellows Brewing	Iain Hill	Vancouver			
Surlie Brewing	Tim Brown	Abbotsford	x		
Swans	Andrew Tessier	Victoria	x		
The Held Out		Cranbrook			
Three Ranges	Michael Lewis	Valemont	x		
Tin Whistle	Lorraine Nagy	Penticton	x		
Tofino Brewing		Tofino	x		
Townsite Brewing	Karen/Michelle	Powell River	x		
Tree	Omar Rashwan	Kelowna	x		
Vancouver Id	Adam Ball	Victoria	x		
Wheelhouse Brewing	James Witzke	Prince Rupert	x		
Whistler brewing	Tom	Whistler	x		
White Rock Beach Beer		White Rock			
Wolf Brewing	Jennifer Lewis	Nanaimo	x		
Yaletown		Vancouver	x		
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Alley Kat	Neil Herbst	Edmonton			
Yukon	Bob Baxter, Jasmine	Whitehorse			
Bad Tatoo	Penticton	Micro			
Barley Mill	Penticton	Brewpub	F		
Barley Station	Salmon Arm	Brewpub	F		
Barkerville	Quesnell	Micro	F		
Beacon	Nelson	Nano			
Big Ridge	Surrey	Brewpub	F	C	Old Sullivan Porter
Big River	Richmond	Brewpub	F	C	Extra Special Bitter
Black Dog	Cranbrook	Brewpub			Opens 2014?
Black Kettle	North Vancouver	Micro			
Bomber	Vancouver	Micro	C	C	ESB ESB
Brassneck	Vancouver	Micro	F	B	Inertia Imperial Stout
Bridge	North Vancouver	Micro	D	C	Hopilano IPA
Cannery	Penticton	Micro	B	C	Maple Stout Stout
Canoe	Victoria	Brewpub	F	D	
Central City	Surrey	Brewpub	B	A	Red Racer IPA
Coal Harbour	Vancouver	Micro	B	D	Powell Street English IPA
Columbia	Creston	Macro	A	F	Heb. Funny.
Craig Street	Duncan	Brewpub	F	B	Mr. Prevost Porter
Crannog	Sorrento	Micro	D	A	Back Hand of God Stout
Dageraad	Burnaby	Micro	D	A	Blonde Belgian Blonde
Dead Frog	Langley	Mini	B	C	Fearless IPA
Deep Cove	North Vancouver	Micro	C	D	Quick Wit
Doan's	Vancouver	Micro			Opens 2014
Dogwood	Vancouver	Micro			Opens 2014
Driftwood	Victoria	Micro	A	A	Singularity Imperial Stout
Firehall	Oliver	Brewpub	F	C	
Fernie	Fernie	Micro	C	C	Lone Wolf IPA
Four Mile	Victoria	Brewpub			Opens 2014
Freddy's	Kelowna	Brewpub	F		
Four Winds	Delta	Micro	C	A	Season Brett
Granville Island	Vancouver	Regional	A	D	Island Pale Lager
Granville Island Tap House	Vancouver	Mini	A	B	Imperial Imperial IPA
Green Leaf	North Vancouver	Micro			
Gulf Islands	Saltspring Island	Micro	B	C	Fireside Winter Ale
Howe Sound	Squamish	Brewpub	A	C	Pothole Imperial Stout
Hoyme	Victoria	Micro	D	C	Wolf Vine Pale Ale
Lighthouse	Victoria	Mini	A	B	Belgian Black Belgian
Longwood	Nanaimo	Brewpub	C	B	Extra Special Bitter
Marine	Burnaby	Brewpub	F		
Mission Springs	Mission	Brewpub	C	C	Cherry Bomb Belgian Pale
Molson	Vancouver	Macro	A	F	Not a bloody thing
Mozarts	Kimberley	Brewpub			
Moody Ales	Port Moody	Micro			
Moon Under Water	Victoria	Brewpub	B	C	Blue Moon Bitter
Mt. Begbie	Revelstoke	Micro	B	C	Nasty Habit IPA
Nelson	Nelson	Mini	A	C	Faceplant Winter
Noble Pig	Kamloops	Brewpub	F		
Okanagan Springs	Vernon	Regional	A	D	Summer Weizen Fruit Ale
Old Yale	Chilliwack	Micro	B	C	Sergeants IPA
Pacific Western	Prince George	Macro	A	F	Not a bloody thing
Parallel 49	Vancouver	Micro	A	B	Hoparazzi IPL
Pat's Pub	Vancouver	Brewpub	F	D	
Persephone	Gibsons	Micro	D	B	Dry Irish Stout
Phillips	Victoria	Regional	A	C	Surly Blonde Belgian
Postmark	Vancouver	Micro	D	D	Season Season
Powell Street	Vancouver	Micro	D	C	East Side Pale Ale
R&B	Vancouver	Micro	B	C	East Side Bitter
Red Collar	Kamloops	Micro			
Red Truck	North Vancouver	Micro	F	C	Red Truck Lager
Ridge	Osoyoos	Brewpub	F		
Rossland	Rossland	Micro			
Russell	Surrey	Regional	A	C	Wee Angry Scotch Ale
Spinnaker's	Victoria	Brewpub	C	B	Nut Brown Nut Brown
Steamworks	Vancouver	Brewpub	A	C	Great Pumpkin Pumpkin Ale
Steel and Oak	New Westminster	Micro	D	B	Red Pilsner Rye Pilsner
Steel Toad	Vancouver	Brewpub			Storm Belgian Strong
Surlie	Abbotsford	Nano	D	B	Solitaire Extra Special Bitter
Swan's	Victoria	Brewpub	C	B	ESB
33 Acres	Vancouver	Micro	D	C	Sunshine French Blanche
Three Ranges	Valemont	Micro			
Tin Whistle	Penticton	Micro	B	C	Peaches and Cream Fruit Cream
Tofino	Tofino	Micro	D	A	Dawn Patrol Coffee Porter
Townsite	Powell River	Micro	D	C	Shiny Penny Belgian IPA
Tree	Kelowna	Regional	A	C	Captivator Doppelbock
Turning Point	Delta	Mini	A	D	Stanley Park Wit
Vancouver Island	Victoria	Regional	A	D	Hermanator Ice Bock
Wheelhouse	Prince Rupert	Micro			
Whistler	Whistler/Kelowna	Regional	C	D	Lost Lake IPA
Whistler Taphouse	Whistler	Brewpub	F	B	5 Rings IPA
White Rock	White Rock	Nano			
Wolf	Nanaimo	Micro	B	C	Fat Head IPA
Yaletown	Vancouver	Brewpub	F	C	Oud Bruin Sour Brown
Yellow Dog	Port Moody	Micro			
Pat's Pub and Brewhouse		Vancouver			



Comox Glacier Brewing Susan and Jeff Vandermolen

Courtenay

Sapperton Brewing	SUSPENDED	New Westminster	
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Brewery	Contact	Location	Previously sent	SENT
33 Acres	Josh Michnik/Dave Varga/Dustin	Vancouver		
Arrowhead Brewing	facebook	Invermere		
Bad Tadoo Brewing	<a href="http://www.badtattoobrewing.com/">http://www.badtattoobrewing.com/</a>	Penticton		
Barley Mill	Ray Huson	Penticto		
Barley Station Brewpub	Stu Bradford	Salmon arm		
Barkerville	Russ Ovans	Quesnell		
Beacon		Nelson		
Big Ridge	Turiq Kahn	Surrey		
Big River	Michael Stewart	Richmond		
Big Surf/Prohibition Brewing	<a href="#">Elliot/Wolfgang Hoess</a>	Kelowna		
Black Dog		Cranbrook		
Black Kettle	Bryan Lockart	North Vancouver		
Bomber Brewing	Rachaal Steele	E Vancouver		
Bone Beer	?	Kelowna		
Brassneck Brewing	Conrad/Nigel	Vancouver		
Bridge Brewing	Jason Stratton/Angela Selahi	N Vancouver		
Callister Brewing	NOT YET	E Vancouver		
Cannery	Ron Dyck	Penticton		
Canoe	Dan Murphy	Victoria		
Canuck Empire Brewing		Abbotsford		
Category 12	Jeff Kendrew/ Mike Kuzyk	Victoria		
Central City	Gary Lohin	Surrey		
Coal Harbour	Marty Campbell	Vancouver		
Craig St		Duncan		
Crannog	Rebecca & Brian	Sorrento	phone	
Cumberland Brewing	Darren Adam (Mike Tymchuck)	Cumberland		
Dageraad Brewing	Ben	Burnaby		
Dead Frog	Derrick Smith	Aldergrove		
Deep Cove Brewing	Trish Garratt, Kevin Emms	N Vancouver		
Doans Craft Brewing	Mike Doan	Vancouver		
Dockside	Mark Simpson?	Vancouver		
Dogwood Brewing	Claire Connolly	Vancouver		
Driftwood	Jason Meyers/Gary	Victoria		
Fernie Brewing	Lenka Hawryns/Gord Demaniuk/Abi	Fernie		
Firehall	Sid Ruhland	Oliver		
Four Mile Brewing	Doug White	Victoria		
Four Winds Brewing		Delta		
Freddies Brewpub				
Gladstone Brewing	Daniel Sharratt/Adam Ball	Courtenay		
Granville Id	Vern Lambourne	Vancouver		
Green Leaf Brewing	Martin Ebadi	N Vancouver		
High Mountain	Derrick Lafranche	Whistler		
Hearthstone Brewing				
Heid-Out Brewhouse				
Howe Sound	Dave Fenn	Squamish		
Hoyne Brewing	Sean Hoyne	Victoria		
Lighthouse	Dean?	Victoria		
Loghouse Pub				
Longwood	Harley Smith	Nanaimo		
Main Street Brewing		Vancouver		

Martens Brewpub				
Maynestream		Delta		
Mill Creek Brewery		Kelowna		
Mission Springs	Kevin	Mission		
Moody Ales				
Moon Under Water	Clay and Chelsea	Victoria		
Mt Begbie	Bart and Tracey	Revelstoke		
Mozart Inn and Brewpub				
Nelson	Al McLeod	Nelson		
Noble Pig	Dave Beardsel	Kamloops		
Off The Rail Brewing		Vancouver		
Old Abbey Ales				
Old Yale	Larry Caza	Chilliwack		
Parallel 49	Michael Tod/Graham With	E Vancouver		
Persephone	Brian Smith	Gibsons		
Phillips	Matt Phillips/ Matt Lockhart	Victoria		
Postmark Brewing	Nate Rayment	Vancouver		
Powell St	David	Vancouver		
Red Arrow Brewing	Adam Ball/Chris Gress	Duncan		
Red Collar Brewing	Dave Beardsel	Kamloops		
Red Truck	Jim Dodds	N Vancouver		
R&B	Rick and Barry	Vancouver		
Ridge Brewing		Osoyoos		
Rossland beer Co	NOT YET	Rossland		
Russell	Jason Hope	Surrey		
Saltspring Id Ales	Becky Julseth	Saltspring Island		
Sherwood Mtn Brewhouse				
Skeena		Terrace		
Spinnakers	Paul and Tommy?Ryan	Victoria		
Steamworks	Walter Crossman	Vancouver		
Steel & Oak	Jorden Foss	New Westminster		
Steel Toad	LATER	Vancouver		
Storm	INFO	Vancouver		
Strange Fellows Brewing	Iain Hill	Vancouver		
Surlie Brewing	Tim Brown	Abbotsford		
Swans	Andrew Tessier	Victoria		
The Heid Out		Cranbrook		
Three Ranges	Michael Lewis	Valemont		
Tin Whistle	Lorraine Nagy	Penticton		
Tofino Brewing		Tofino		
Torchlight Brewing				
Townsite Brewing	Karen/Michelle	Powell River		
Tree	Omar Rashwan	Kelowna		
Vancouver Id	Adam Ball	Victoria		
Wheelhouse Brewing	James Witzke	Prince Rupert		
Whistler brewing	Tom	Whistler		
White Rock Beach Beer		White Rock		
Wolf Brewing	Jennifer Lewis	Nanaimo		
Yaletown		Vancouver		
Yellow Dog Brewing		Vancouver		
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Hi

I would like to introduce myself. My name is John Rowling. I have been writing the BC beer news column for the Celebrator Beer News for over 10 years. I also write occasional articles for Taps, EAT Magazine, and other beer publications

Here's a link to the latest Celebrator Beer News

[http://www.fricke-parks.com/CBN\\_Apr\\_May\\_15/](http://www.fricke-parks.com/CBN_Apr_May_15/) or, go to [www.celebrator.com](http://www.celebrator.com) and click on the cover or the Read Online banner to access the entire publication digitally on your smartphone, iPad or computer. Please forward it to anyone that you think might be interested in reading it. They can contact me directly at [carol.and.john.rowling@mail.com](mailto:carol.and.john.rowling@mail.com) if they have any comments or questions. The BC News starts on page 33.

I would like to know something about your brewery. Are you the main person or are you a part of a team? What made you want to brew commercially? What are your qualifications? What is your brewing plant? When did you open? What are your core beers? What are your plans for seasonals? And so on.

Do you have anything special planned for the near future? Any new beers, or cask festivals or other events that you want publicised? Please send me anything you want printed in the June-July BC Beer News article. My deadline for the issue is the end of next week (April 24<sup>th</sup>) so please send me what you have as soon as possible.

Cheers

John

Hi

Here's a link to the latest Celebrator Beer

News: [http://www.fricke-parks.com/CBN\\_Aug\\_sept\\_15/#/12/](http://www.fricke-parks.com/CBN_Aug_sept_15/#/12/) Or go to [www.celebrator.com](http://www.celebrator.com) and click on the cover of this issue. The BC News starts on page 33. Also there's a photo on page 3 of Harley and Amy from Longwood. Please forward it to anyone that you think might be interested in reading it. They can contact me directly at [carol.and.john.rowling@mail.com](mailto:carol.and.john.rowling@mail.com) if they have any comments or questions.

With the GCBF coming soon, I was wondering how you feel about the festival, both as an exhibitor and as an attendee. I would like to know what you like best about it, and where you think we could do better. I will put all the positive comments into my next article for Celebrator, and all the negatives I'll forward on to the other directors!!

Do you have anything special planned for the near future? Any new beers, any brewing innovations? Brewing a style you've never tried before?? Please send me anything you want printed in the October-November BC Beer News article. My deadline is September 2nd so please send me the info this week. The publication date is October 1<sup>st</sup>.

Cheers

John

Brewery	Beer	ABV	IBU	Notes
<b>Bomber</b>	Fresh Hopped East Van SMASH ISA			
<b>Bridge</b>	Fresh Hop Red IPA			
<b>Cat12/RedTr</b>	Transmission Wet Hopped Pale Ale			
<b>Central City</b>	Wet Hop Pale Ale			
<b>Dageraad</b>	Wet Hopped Blonde			
<b>Driftwood</b>	Sartori Harvest IPA			
<b>Hoyne</b>	Wolf Vine Wet Hopped Pale Ale			
<b>Lighthouse</b>	Road Trip Fresh-Hopped Dark Ale			
<b>Longwood</b>	40 km Island Session Ale			
<b>Merridale</b>	Hemp-Hop Cide			
<b>Moon</b>	Wet Hop Kettle Sour			
<b>Parallel 49</b>	F***face 9 Billion!			
<b>Perseph</b>	Harvest IPA			
<b>Perseph</b>	Harvest Pale Ale			
<b>Phillips</b>	Green Reaper Fresh Hop IPA			
<b>Powell St.</b>	Fresh Hop IPA			
<b>Salt Spring</b>	Whale Tale Fresh Hopped Amber Ale			
<b>Spinnakers</b>	Sooke Harvest Fresh Hopped Pale Ale			
<b>Tin Whistle</b>	Harvest Honey Pale Ale			
<b>Townsite</b>	Timewarp Wet Hopped Pale Ale			
<b>Wolf</b>	Harvest Ale (Cask)			
<b>Yellow Dog</b>	Alpha Dog Fresh Hop Pale Ale			
<b>Yellow Dog</b>	Play Dead IPA Fresh Hop			

## Writer's Guide for Celebrator Beer News

In the interest of enhancing the quality of our content and minimizing some common errors in text, Pamela and I have put together the following list of frequent errors in editorial submitted to us for publication. Please take a look to see if some of this applies to your work. The goal is better and more consistent writing (and fewer edits).

Avoid over-formatting your article. Please submit your Word document flush left with no **bold**, underlined or centered text in the title. Please include your word count at the top (this will help you know that your piece may be overly long), followed by a title and your byline. We will take care of formatting in layout.

Phone numbers do not need parentheses: (805). Ten digits with hyphens is the standard: 805-111-1111.

Web addresses do not require www. Simply put celebrator.com for a Web address.

Their vs. its: It is common to say “their beer,” but if you are referring to a company in your text, it should be “its beer.” If you are referring to two brewers, “their beer” is just fine. Picky, sure, but correct, and we have to change it if you don't.

State names are spelled out when used alone: *A new brewery opened in Nevada in March.* State names are abbreviated when used with a city name: *A new brewery opened in Reno, Nev., in March.* Follow the Associated Press state abbreviations in such cases. A list of these state abbreviations can be found at [APStylebook.blogspot.com](http://APStylebook.blogspot.com). Don't use postal abbreviations like CA or OR.

Please include captions and photo credits with your photos.

Thanks so much for your help in keeping our editing to a minimum so we can appreciate your content. The *Celebrator* continues to be preeminent in textual accuracy in an increasingly crowded field of beer publications. Please feel free to share your thoughts on this with us. The goal is an even better read.

Cheers,

Tom and Pamela





# PRESS KIT



Welcome!

Celebrating its 29<sup>th</sup> year this summer, the Oregon Brewers Festival is one of the oldest and best-loved craft beer festivals in the world. Nearly 80,000 craft beer lovers from all over the world will make the pilgrimage to beautiful Waterfront Park over the next five days to drink up what the festival – and the craft beer industry – has to offer.

There were only seven craft breweries in Oregon back in 1988, and only 128 in the entire country. All were invited to take part in the original two-day festival, billed as “the first gathering and exhibit of independent brewers in the United States.”

Today, there are more than 4,200 craft breweries nationwide; Oregon has 206 brewing companies operating 246 brewing facilities in 72 cities. Portland alone has 65 breweries in the city limits, and 96 in the greater metropolitan area. The total economic impact from the beer industry on Oregon’s economy is a staggering \$4.49 billion; the Oregon Brewers Festival alone brings in \$30.2 million.

This Thursday through Sunday, the Oregon Brewers Festival will serve 88 handcrafted beers from as many independent craft breweries across the nation. Recognizing the worldwide growth of craft brewing, the International Beer Garden will offer another two-dozen craft beers from small breweries from Japan, China, Germany and The Netherlands; nearly all of their brewers will be on-site throughout the festival to chat about their beer.

The festival also offers live music, food booths, craft vendors, a craft soda garden and homebrew demonstrations. There’s free entry every day, you just need to buy this year’s souvenir mug and tokens if you want to taste the beers.

Much has changed in the craft beer industry since 1988, but the Oregon Brewers Festival remains a beloved constant; a place where beer lovers can raise a mug with friends on the banks of the Willamette River and share in a collective cheer to independent craft beer.

The Oregon Brewers Festival has become a destination, and thousands of craft beer lovers annually make the pilgrimage to Beervana to drink up what we have to offer. We realize that it is the media that helps spread the word about our successful event, and we are extremely appreciative.

We’re on Facebook @OregonBrewersFestival and Twitter and Instagram @OregonBrewFest. The official event hashtag is #OBF16. If there is anything we can do to help you with a story, please call, text or email me at any time.

Cheers!

Chris Crabb  
503-314-7583  
[crabbsoup@gmail.com](mailto:crabbsoup@gmail.com)

**Event Name**

29<sup>th</sup> annual Oregon Brewers Festival

**Venue**

Tom McCall Waterfront Park, Portland, Oregon  
Main entrance at S.W. Oak Street and Naito Parkway

**Dates**

July 27 through 31, 2016 — "Always the last full weekend in July"

**Times**

Wed through Sat, gates open at 11:30am, taps are open from Noon to 9pm  
Sun, gates open at 11:30am, taps are open from Noon to 7pm  
Token & mug sales close one-half hour prior to the taps shutting off (8:30pm daily, except 6:30pm Sunday)

**Admission**

The OBF is not a ticketed event; admission into the festival venue is free. In order to consume beer, a one-time purchase of a 2016 tasting mug is required and costs \$7. Beer is purchased with wooden tokens, which cost \$1 apiece. Patrons pay four tokens for a full mug of beer, or one token for a taste. Cups and tokens are sold on-site; they are also available up to two weeks prior to the festival at select local locations, including Raccoon Lodge & Brew Pub, Cascade Brewing Barrel House, Belmont Station, Deschutes in the Pearl, Rogue Ales Public House and the Green Dragon. The festival is cash only, and there are eight ATMs on-site.

**Description**

The Oregon Brewers Festival is one of the nation's longest running and best loved craft beer festivals. Situated on the west bank of the Willamette River, with towering Mt. Hood as a backdrop, it is the ideal venue for anyone who loves craft beer. With a laid back attitude and scores of award-winning beers, the festival reflects the essence of the city of Portland.

The Oregon Brewers Festival exists to provide an opportunity to sample and learn about a variety of craft beer styles from across the country. Eighty-five craft breweries from North America offer more than 30 styles of handcrafted beers to 80,000 beer lovers during the five-day event; an additional two taps are dedicated to gluten-free beer, and one tap is reserved for the Oregon Brew Crew Collaboration project. The International Beer Garden will feature another 14 beers served by breweries from Japan, The Netherlands and Belgium.

The festival also features live music, food vendors, beer-related vendors, homebrewing demonstrations, and the Crater Lake Soda Garden (complimentary handcrafted soda for minors and designated drivers). Minors are welcome at the festival when accompanied by a parent. Pets are not allowed unless ADA.

The Oregon Brewers Festival encourages responsible drinking, and urges patrons to take advantage of the MAX Light Rail line, located just one block west of the festival on SW Oak Street. Go by bus, train or taxi, just don't drink and drive. The festival also offers free monitored on-site bicycle parking, courtesy of Hopworks Urban Brewery.

The Oregon Brewers Festival was founded in 1988 as an opportunity to expose the public to microbrews at a time when the craft brewing industry was just getting off the ground. Today, Portland has more breweries than any other city in the world, and the Portland metropolitan area is the largest craft brewing market in the US. A study estimated the economic impact of the 2015 OBF at \$30.2 million for the local economy.

**Contact Information**

[www.oregonbrewfest.com](http://www.oregonbrewfest.com)

Facebook/OregonBrewersFestival | Twitter & Instagram @OregonBrewFest [#OBF16]



## **Oregon Brewers Festival toasts 29th year with 88 U.S. craft beers, plus craft beers from China, Japan, Germany and The Netherlands**

PORTLAND, Ore. — One of the nation's longest-running and best-loved craft beer festivals, the [Oregon Brewers Festival](#) is a craft beer destination, and 80,000 annually make the pilgrimage to Beervana to drink up what the festival has to offer. The 29th annual event will take place July 27 through July 31 at Tom McCall Waterfront Park in downtown Portland. Gates open at 11:30am daily, and taps are open from Noon to 9pm Wed. through Sat., and Noon to 7pm Sunday.

The main festival will serve 88 beers from craft breweries across the nation, including two gluten-free products. The International Beer Garden will feature another 25 products, with six breweries from Japan – Baird, Iwate Kura Beer, North Island, Shiga Kogen, Shonan and Y Market; seven breweries from The Netherlands – De Molen, Frontaal, Maximus, Oedipus, Oersoep, Oproer and Van Moll; one brewery from China, Jing-A; plus two breweries from Germany – Brauerei Nothhaft and Lang Bräu. The brewers from each country will be available daily to talk about their beer. The International Beer Garden was incorporated three years ago as part of a cultural exchange of ideas, knowledge and the celebration of craft beer.

The Oregon Brewers Festival offers a wide variety of beer styles ranging from Belgians to braggots, cream ales to coffee beers, gooses to gluten free, pales to Pilsners, radlers to reds, and saisons to stouts. The event also features five days of live music, food booths, craft vendors and homebrew demonstrations.

The Oregon Brewers Festival is not a ticketed event, and there is no admission charge to enter the festival grounds. In order to consume beer, the purchase of a 2016 12 oz. souvenir tasting mug is required and costs \$7. Beer is purchased with wooden tokens, which cost \$1 apiece. Patrons pay four tokens for a full mug of beer, or one token for a taste. The purchase of mugs and tokens is made on-site. The event is cash-only, with eight ATMs located on-premise.

The Oregon Brewers Festival encourages responsible drinking and urges patrons to take the Tri-Met MAX Light Rail, which has a station just one block away from the main entrance. Attendees can also take advantage of the Hopworks Urban Brewery secure bike corral. The Crater Lake Soda Garden provides complimentary handcrafted root beer and soda to minors and designated drivers; minors are allowed into the event all hours when accompanied by a parent.

The Oregon Brewers Festival was founded in 1988 as an opportunity to expose the public to microbrews at a time when the craft brewing industry was just getting off the ground. Today, that industry has flourished, especially in Oregon, which as of July 1, 2016 had 206 brewing companies, operating 246 brewing facilities in 74 cities across the state. The Portland Metropolitan area alone has 96 breweries. The economic impact of the festival on the local economy is annually more than \$30 million.

For more information visit [www.oregonbrewfest.com](http://www.oregonbrewfest.com) or follow Facebook.com/OregonBrewersFestival and @OregonBrewfest on Twitter and Instagram, hashtag #OBF16. For a complete list of participating breweries, visit [www.oregonbrewfest.com/index2.php?p=beers](http://www.oregonbrewfest.com/index2.php?p=beers).



## STATISTICS

- 29th year of the festival.
- 88 independent craft beers are poured in the main festival, from 87 different breweries (Deschutes has two entries, one Gluten-Free).
- 24 independent craft beers are poured in the International Beer Garden.
- There are 103 participating breweries: 87 from the United States (with 88 beers); one from China (with four beers); six from Japan (with 11 beers); two from Germany (with two beers); and seven Dutch (with seven beers) in the International Beer Garden.
- Five countries are represented: China (1), Germany (2), Japan (6), Netherlands (7), and United States (87).
- 15 states are represented: California (8), Colorado (3), Delaware (1), Florida (1), Idaho (2), Michigan (1), Minnesota (2), Montana (1), New Jersey (1), Ohio (1), Oregon (55), Utah (1), Washington (9), Wisconsin (1) and Wyoming (1).
- In the states, Lakeland Brewing from Lakeland, Florida, traveled the furthest with a distance of 2,522 miles. Internationally, Jing-A Brewing from Beijing, China, traveled the furthest, at 5,492 miles.
- There are 27 breweries making their first appearance at the festival this year, including 54° 40' Brewing Co, Aslan Brewing Co, Baird Beer, Brouwerij Frontaal, Coin Toss Brewing Co, Culmination Brewing Co, Doomsday Brewing Co, Everybody's Brewing, Feckin Brewery, Iwate Kura Beer, Jing-A Brewing Co, Lakeland Brewing Co, Lang Bräu, North Island Beer, Ordnance Brewing, Riverbend Brewing, Rusty Truck Brewing Co, Schooner Exact Brewing Co, Seaside Brewing Co, Shiga Kogen Beer, Shonan Beer, Slanted Rock Brewing Co, Three Mugs Brewing Co, Thunder Island Brewing Co, Van Moll, Y Market Brewing & Zoiglhaus Brewing
- There are 36 beer styles represented.
- 53 of the beers are unique to the festival.
- The lowest alcohol beer is a three-way tie at 3.5% ABV: pFriem Family Brewers' Mango Sour, Oersoep Brewery's Schnappi and Buoy Beer's Dragon Weisse.
- The highest alcohol beer is a two-way tie at 11% ABV between New Holland Brewing Dragon's Milk Reserve Mexican Spice Cake and The Lost Abbey Serpent Stout, both bourbon barrel fermented stouts.
- Number of volunteers at the festival: 2,000.
- Number of anticipated attendees: 80,000 from all over the world.
- Number of breweries that have participated in the Oregon Brewers Festival since its inception: 429
- The following breweries have never missed a festival: Bayern, BridgePort, Deschutes, Full Sail & Widmer. Both McMenamins and Rogue have each missed only one.





## 2016 PARTICIPATING BREWERIES

Brewery	State/Country	Beer Name	Beer Style	Twitter
54° 40' Brewing	WA	70% Ultra Pilsner	German-Style Pilsner	@5440brewing
Ambacht Brewing	OR	Golden Rye Summertime Ale	Rye Beer	@ambachtale
Anchor Brewing	CA	Anchor Mango Wheat	Fruit Wheat Beer	@anchorbrewing
Anderson Valley Brewing	CA	Briney Melon Gose	Gose	@avbc
Aslan Brewing	WA	Disco Lemonade	Berliner-Weisse	@aslanbrewing
August Schell Brewing	MN	Hefeweizen	Hefeweizen	@schellsbrewery
Baird Beer	Japan	Pacific Porter	Baltic Porter	
Baird Beer	Japan	Four Sisters Spring Bock	Maibock	
Base Camp Brewing	OR	Mango Helles	Specialty Beer	@basecampbrewing
Bayern Brewing	MT	Citra Charged Dump Truck	Maibock	@bayernbrewery
Bent Paddle Brewing	MN	Venture Pilsener	Bohemian-Style Pilsener	@bentpaddlebeer
Bison Organic Beer	CA	Kermit the Hop	Imperial India Pale Ale	@bisonbrew
Boneyard Beer	OR	Skin n' Bones	Session India Pale Ale	@boneyardbeer
Boulder Beer	CO	Pulp Fusion Blood Orange IPA	India Pale Ale	@boulderbeer
Boundary Bay Brewery	WA	Escape Velocity	Pale Ale	@boundarybay
Brauerei Nothhaft	Germany	Rawetzer Premium Export Festbier	German-Style Oktoberfest/Wiesn	
Breakside Brewery	OR	Pomegranate Gose	Fruit Wheat Beer	@breaksidebrews
BridgePort Brewing	OR	BridgePort Cream Ale	Cream Ale	@bridgeportbrew
Brouwerij de Molen	Netherlands	Hel & Verdoemenis	Imperial Stout	@molenbier
Brouwerij Frontaal	Netherlands	Nebula	Smoke Porter	
Brouwerij Maximus	Netherlands	Tenhop White	Wheat Beer without Yeast	@maximusbier
Buoy Beer	OR	Dragon Weisse	Berliner-Weisse	@buoybeer
Burnside Brewing	OR	Cedar IPA	India Pale Ale	@burnsidebrewco
Caldera Brewing	OR	Caldera White Ale	Belgian-Style Witbier	
Cascade Brewing	OR	Seshsimilla	Session India Pale Ale	@cascadebrewing
Coin Toss Brewing	OR	Orange Sunshine	Session India Pale Ale	@cointossbrewing
Collaborator	OR	We'd Rye'd Like Kings	Session India Pale Ale	
Culmination Brewing	OR	Deutschland-Down Under	Berliner-Weisse	@culminationbrew
Deschutes Brewery	OR	Sagefight	India Pale Ale	@deschutesbeer
Deschutes Brewery	OR	Gluten Free	Pale Ale	@deschutesbeer
Dogfish Head	DE	Dogfish Head Shelter Pale Ale	Pale Ale	@dogfishbeer
Doomsday Brewing	WA	Cascadia Fault CDA	Black Ale	@doomsdaybrewing
Double Mountain	OR	Randall Knife	India Pale Ale	@doublemountain
Drake's Brewing	CA	Foraging Raccoon IPA	India Pale Ale	@drakesbeer
Ecliptic Brewing	OR	Carina Peach Sour Ale	Sour Ale	@eclipticbrewing
Everybody's Brewing	WA	ISSR	India Style Session Red	@everybodysbrew
Brewery	State/Country	Beer Name	Beer Style	Twitter

Ex Novo Brewing	OR	All of the Things	Berliner-Weisse	@exnovobrew
Fat Heads Brewery	OR	Sunshine Daydream	Session India Pale Ale	@fatheadspdx
Fearless Brewing	OR	Strawberry Cream Ale	Cream Ale	@fearlessbrewing
Feckin Brewery	OR	Feckin Session	India Pale Ale	@feckinbrewing
Flying Fish Brewing	NJ	Love Fish	Belgian-Style Dubbel	@jerseyfreshale
Fort George Brewery	OR	Dirty Snowball	Pale Ale	@fortgeorgebeer
Full Sail Brewing	OR	Capsize Imperial Pilsner	Pilsner	@fullsailbrewing
Georgetown Brewing	WA	Gusto Crema Coffee Ale	Coffee Beer	@georgetownbeer
Gigantic Brewing	OR	Le Petit Bâtard Abeille	Belgian-Style Table Beer	@giganticbrewing
GoodLife Brewing	OR	Road To Helles	Munich-Style Helles	@goodlifebrewing
Great Divide Brewing	CO	Nadia Kali Hibiscus Saison	Saison	@greatdividebrew
Green Flash Brewing	CA	Passion Fruit Kicker	Fruit Wheat Beer	@greenflashbeer
Hopworks Urban Brewery	OR	Hellifkknow	India Pale Lager	@hopworksbeer
Iwate Kura Beer	Japan	Japanese Herb Ale Sansho	Herb and Spice Beer	
Jing-A Brewing	China	Hu-tong Clan CDA	Black Ale	
Jing-A Brewing	China	Guizhou Smoked Chili Porter	Chili Pepper Porter	
Jing-A Brewing	China	Eightfold Path	Imperial Stout	
Jing-A Brewing	China	Koji Red Ale	Red Ale	
Laht Neppur Brewing	WA	Flaming Peach	Fruit Beer	
Lakefront Brewery	WI	Lakefront SMaSH Ale	Golden Ale	@lakefront
Lakeland Brewing	FL	Lipstick On A Pig	Herb and Spice Beer	
Lang Bräu	Germany	Schwarz & Weiss	Specialty Beer	
Laurelwood Brewery	OR	Gose	Gose	@laurelwoodbeer
Lompoc Brewing	OR	Trouble Maker	Lager	@lompocbeer
Lost Abbey	CA	Serpent's Stout	Imperial Stout	@lostabbey
McMenamins Edgefield Brewery	OR	Boom Gose The Dynamite	Gose	@captainneon
Melvin Brewing	WY	2x4 DIPA	Imperial India Pale Ale	@melvinbrewing
Mt. Shasta Brewing	CA	Lemurian Lager	Lager	@mtshastabrewing
Natian Brewery	OR	50 Shades of (Earl) Grey	India Pale Ale	@natianbrewery
New Belgium Brewing	CO	Lemon Ginger Berliner Weisse	Berliner-Weisse	@newbelgium
New Holland Brewing	MI	Dragon's Milk Reserve: Mexican Spice Cake	Imperial Stout	@newhollandbrew
Ninkasi Brewing	OR	Grapefruit Sour	Sour Ale	@ninkasibrewing
No-Li Brewhouse	WA	Big Juicy	India Pale Ale	@nolibrewhouse
North Island Beer	Japan	Coriander Black	Herb and Spice Beer	
North Island Beer	Japan	India Pale Ale	India Pale Ale	
Oakshire Brewing	OR	Sun Made Cucumber Berliner Weisse	Berliner-Weisse	@oakshire
Oedipus Brewing	Netherlands	Mannenliefde	Saison	
Oersoep Brewery	Netherlands	Schnappi	Berliner-Weisse	@oersoepnijmegen
Ohio Brewing	OH	Buckeye Blonde	Belgian-Style Witbier	@ohiobrewing
Old Market Pub	OR	Weizen It Cloudy?	South German-Style Kristall Weizen	@ompbrew
Old Town Brewing	OR	Kentucky Refresh-mint	Herb and Spice Beer	@otbrewingco
Omission Beer	OR	Oscura	Mexican-Style Amber Lager	@omissionbeer
Oproer Brewery	Netherlands	Black Flag	Black Ale	@oproerbrouwerij
Ordnance Brewing	OR	Bloops	Fruit Wheat Beer	@ordnancebrewing
<b>Brewery</b>	<b>State/Country</b>	<b>Beer Name</b>	<b>Beer Style</b>	<b>Twitter</b>
Payette Brewing	ID	8 Second Rye'd	Imperial Rye Pale Ale	@payettebrewing

Pelican Brewing	OR	Chongie Saaz	Bohemian-Style Pilsner	@thepelicanpub
pFriem Family Brewers	OR	Mango Sour	Sour Ale	@pfriembeer
PINTS Brewing	OR	Lemon Curd ESB	Extra Special Bitter	@pintsbrewing
Ram Brewery	OR	Will You Cherry Me Sour Ale	Sour Ale	@theram
Riverbend Brewing	OR	Oregonized Love	India Pale Ale	@riverbendbrewi
Rogue Ales	OR	Habanero Cherry Imperial Golden Ale	Golden Ale	@rogueales
Rusty Truck Brewing	OR	Licensed to Kill IPA	India Pale Ale	@rustytruckbrew
Sasquatch Brewery	OR	Nancy Cherrygan	Fruit Beer	@sasquatchbrew
Schooner Exact Brewing	WA	Hopvine IPA	India Pale Ale	@schoonerexact
Seaside Brewing	OR	Honey Badger Blonde	Golden Ale	@seasidebrewery
Shiga Kogen Beer	Japan	No. 10	Imperial India Pale Ale	
Shiga Kogen Beer	Japan	Isseki Sancho	Strong Ale	
Shonan Beer	Japan	IPA Mosaic	India Pale Ale	
Shonan Beer	Japan	Weizenbock	Weizenbock	
Slanted Rock Brewing	ID	Señor Jalapeacho	Chili Pepper Beer	@slantedrock
Squatters Craft Beers	UT	Bumper Crop	Herb and Spice Beer	@squattersbeers
Stone Brewing	CA	Gose Gose Gadget	Gose	@stonenorthwest
StormBreaker Brewing	OR	Handfuls of Hops v.OBF	India Pale Ale	@stormbreakerpdx
Sunriver Brewing	OR	High Desert Diesel	Imperial India Pale Ale	@sunriverbrewingcompany
Terminal Gravity	OR	Über Östën	Berliner-Weisse	@tgbrew
Three Creeks Brewing	OR	Berry Infused 5 Pines Chocolate Porter	Chocolate Porter	@threecreeksbrew
Three Mugs Brewing	OR	Mo' Berry Honey Ale	Specialty Honey Beer	@3mugsbrewing
Thunder Island Brewing	OR	Cairn Cream Ale	Cream Ale	@tibrewing
Upright Brewing	OR	Wit	Belgian-Style Witbier	@uprightbrewing





## INTERNATIONAL BEER GARDEN

The Oregon Brewers Festival is proud to continue its recent tradition of showcasing international brewers at the event, this year bringing over 18 brewers representing 16 breweries from four different countries; collectively, they've sent two-dozen independent craft beers. The International Beer Garden is the brainchild of OBF festival director Art Larrance, who is keen to develop long-term cultural exchanges with brewers around the world. Through the festival, our local beer community can share its passion, knowledge and friendship with other burgeoning craft beer movements in a collective celebration.

### CHINA

*The craft beer revolution reached China only a few years ago, bringing with it the same thirst for full-flavored beer that has transformed the market in the U.S. Beijing and Hong Kong each have about a dozen craft breweries; most of them make beers that would be familiar to any stout lover or IPA drinker, but a handful of brewers are going one step further and producing beers that reflect who they are and where they are from: distinctively Chinese brews that aren't like anything else around.*

**Brewer: Alex Acker, Jing-A Brewing Co. (arrives Friday)**

### GERMANY

*The Germans have always been recognized as notorious brewing artisans, and any visitor to the country is faced with a myriad of ales, stouts, IPAs and bitter options to cater to every palate. In recent years, avid beer drinkers have seen the emergence of small independent local breweries specializing in unique and creative handcrafted brews that are local, sustainable and innovative.*

**Brewer: Florian Albrecht, Brauerei Nothhaft (also representing Lang Bräu)**

### JAPAN

*Beer was introduced to Japan in the 17th century by Dutch merchants, but local brewers didn't start producing it themselves until the early 19th century, with lager-style brews dominating the market. Microbreweries came about in the mid 1990s, when the government relaxed taxation laws and restrictions on the lower limit of beer production. Since then, Japan has been a forerunner on the East Asian craft beer market, and the country is now the seventh largest beer producer in the world. "Ji biru," or locally made beer, has become massively popular as consumers learn to appreciate the skill and intricacies involved in producing artisanal beer.*

**Brewers: Chris Poel, Baird Beer**

**Wataru Sato, Iwate Kura Beer**

**Takeshi Tagaya, North Island Beer**

**Riku Oba & Eigo Sato, Shiga Kogen**

**Takashi Tsutui, Shonan**

**Makoto Kachi, Y Market**

**There will be a media only Meet the Japanese Brewer session at Belmont Station, 4500 SE Stark St, on Thursday, July 28 from 5 to 6pm; the event will open up to the public from 6 to 8pm.**

### THE NETHERLANDS

*In recent years, Dutch craft brewers have stepped up to the plate, producing consistently quality craft beers. New and exciting breweries are starting up all around the Dutch countryside: brewers who are experimenting with new techniques, different styles and some strange and weird ingredients, alongside brewers looking to classic styles and recipes. Craft beer is growing in The Netherlands, with no end in sight. This marks the third year many of these Dutch breweries have visited the festival, and we are excited to taste what they've brought this time around.*

**Brewers: Bea Brinkman and Menno Olivier, Brouwerij de Molen**  
**Roel Buckens, Brouwerij Frontaal**  
**Marcel Snater and Ewald Visser, Brouwerij Maximus**  
**Rick Nelson, Oedipus Brewing**  
**Dominique Bongers, Oersoep Brewery**  
**Bart-Jan Hoeijmakers and Mark Strooker, Oproer Brouwerij**  
**Erwin Van Moll, Van Moll Eindhoven**

Many Portland brewers have opened their arms – and breweries – to our new friends, collaborating on beers with them while in town. **Get a taste of what they've been brewing at Base Camp Brewing Co, 930 SE Oak St. in Portland, next Tuesday, August 2 from 4pm to 10pm. Join the Dutch brewers from de Molen, Frontaal, Maximus, Oedipus, Oproer and Van Moll for pints of their collaborative beers with local breweries.** Find more details on Instagram and Facebook at [@BaseCampBrewing](#).



## LIVE MUSIC LINEUP

### **Wednesday, 7/27**

12:30-1:45 – Weekend Assembly  
2:30-4:00 - Kitchen Dwellers  
4:45-6:15 - Marv Ellis & WE Tribe  
7:00-8:45 - Yur Daddy

### **Thursday 7/28**

12:30-2:00 – Stolen Rose  
2:45-4:00 - Rabbit Wilde  
4:45-6:15 - Skerik's Bandalabra  
7:00-8:45 - Five Alarm Funk

### **Friday 7/29**

12:30-1:45 – JoyTribe  
2:30-4:00 – Counterfeit Cash  
4:45-6:15 - Boys II Gentlemen  
7:00-8:45 - Scott Pemberton

### **Saturday 7/30**

12:30-1:45 – Kory Quinn & Al Scorch  
2:30-4:00 - Soul Vibrator  
4:45-6:15 – Grand Royale  
7:00-8:45 - Hillstomp

### **Sunday 7/31**

12:30-1:45 - Black Lodge  
2:30-4:15 - Farnell Newton & The Othership Connection  
5:00-7:00 - World's Finest

For a graphic of the music lineup, visit <http://oregonbrewfest.com/index2.php?p=entertainment>



## OBF ECONOMIC IMPACT EXECUTIVE SUMMARY

A survey of 751 attendees at the 28<sup>th</sup> annual Oregon Brewers Festival was administered July 22-25, 2015. OBF patrons were asked a range of questions, including demographics (age, gender, residence), along with inquiries as to expenditure patterns attributable to their attendance at the festival. The results of the survey and ensuing economic impact analysis indicate:

- **The 2015 Oregon Brewers Festival generated an estimated economic impact of \$30.2 Million.** The total estimated economic impact consists of Direct (\$19.4 Million), Indirect (\$5.7 Million) and Induced (\$5.1 Million) outputs. The lodging (\$8.4 Million) and food and drink (\$6.2 Million) industries were the primary drivers of the direct economic impact of the 2015 Oregon Brewers Festival.
- **The \$5.7 Million indirect economic impact of the 2015 Oregon Brewers Festival affects a significant number of local industry sectors.** Real estate (\$.58 Million) was the industry sector benefitting the most from the indirect economic impact generated by the OBF. Seventeen industries benefited indirectly from the festival in excess of \$100,000, while 52 industries obtained indirect economic impacts of \$10,000-\$99,999.
- **The 2015 OBF's direct economic impact generated a total added value of \$11.5 Million.** Employee compensation (\$7.1 Million) and indirect business taxes (\$1.7 Million) contributed to the direct economic impact of the 2015 Oregon Brewers Festival.
- **Visiting OBF patrons spent an average of \$583.** Expenditures by Southwest Washington visitors (\$183) and non-Portland based Oregon residents (\$209) paled in comparison with the average total expenditures of out-of-state patrons (\$724) and international visitors (\$799) having a significant economic impact on the 2015 OBF.
- **Accommodations (\$9.13 Million) accounted for the largest share of OBF visitor expenditures.** Food and drink (\$7.78 Million) expenditures was the other primary expenditure category for Oregon Brewers Festival attendees.
- **The majority of OBF patrons were out-of-town visitors.** 52.8% of OBF attendees came from beyond Portland, including Southwest Washington (7.3%), Oregon residents not from Portland (7.3%), out-of-state (33.9%), and international visitors (4.1%).
- **OBF attendees came from 28 states and 10 foreign countries.** Washington (16.1%) and California (12.5%) were the leading sources of out-of-state OBF patrons, while Canada (2.1%) was the primary source for international visitors. In sum, Washington, California and Canada accounted for nearly a third (30.7%) of 2015 OBF total attendees.
- **Women accounted for 39.1% of 2015 OBF attendees.** 21-29 year old females constituted a higher percentage of overall female attendance (36%) than their young male counterparts (25.4%).
- **Nearly half (45.5%) of 2015 Oregon Brewers Festival patrons utilized mass transit to attend the festival.** Saturday (37.6%) saw a decline in mass transit usage due to reduced parking rates in the downtown Portland area.
- **Almost half (48.2%) of 2015 Oregon Brewers Festival patrons were attending the festival for the either the first or second time.** Conversely, nearly 1 in 5 (18.9%) had attended the OBF for 10 or more years.
- **While 21-29 year old attendees constitute the largest age demographic (29.4%) of OBF patrons, the 50+ crowd has a significant presence (28.2%).** In sum, the 40-49 (18.2%), 50-59 (16.9%) and 60+ (11.3%) age groups accounted for 46.4% of attendees.
- **An estimated 337 jobs were created as a result of the 2015 OBF.** 260 and 38 jobs were created as a result of the direct and indirect economic impact of the OBF, respectively.



## OREGON BEER INDUSTRY 2015 FACTS

Courtesy Oregon Brewers Guild, [www.oregoncraftbeer.org](http://www.oregoncraftbeer.org)

PORTLAND, Ore. – The Oregon Brewers Guild announced that employment, sales, and production numbers all increased in 2015. Oregonians consumed 650,500 barrels of beer produced in Oregon in 2015, an 11.2 percent increase from 2014, which is more than 22.1 percent of all beer consumed in the state.

Oregon's breweries crafted 1,700,000 barrels of beer in 2015, a 3.5 percent increase from the previous year. Oregon employment figures continue to grow, with the state's brewing companies adding 1,100 new jobs in 2015 and directly employing 8,500 full and part-time employees, according to the Oregon Brewers Guild. Approximately 230,000 people visited an Oregon brewery, pub, or tasting room on a weekly basis, or approximately 12,000,000 visitors in 2015.

“Oregon is a consistent leader in the U.S. for craft beer whether it's the number of breweries, the percentage of dollars spent on craft beer, or the economic impact per capita by Oregon's breweries,” said Brian Butenschoen, executive director of the Oregon Brewers Guild. “We continue to see an increase in the amount of manufacturing and service jobs added in Oregon —1,100 last year— and we saw a 66 percent increase in the amount of beer exported where Oregon's breweries sold over 500,000 case equivalents outside the U.S. for the first time in 2015.”

Oregon is the second largest hop growing state in the country, with a 2014 crop value of \$35,679,000. In addition to supplying a vast majority of hops and strengthening the local economy, Oregon's 206 brewing companies donated an estimated \$3,200,000 to non-profits in their communities in 2015. In total, the Oregon brewing industry contributes \$4.49 billion to the state's economy and employs roughly 31,000 Oregonians directly and indirectly.

In 2015, 22.1 percent of the 2.9 million barrels of all beer — both bottled and draft — consumed in the state were made in Oregon. For draft beer that percentage is even higher, with Oregon breweries producing an estimated 63 percent of all draft beer consumed in Oregon.

In 2015, Oregon's craft brewers sold 1.048 million barrels in the U.S. and around the world. Of these barrels, 37,500 (equivalent to over 510,000 cases) were exported abroad—a 66 percent increase over 2014, including barrels shipped to seven Canadian provinces and 35 different countries.

Oregon had 206 brewing companies operating 246 brewing facilities in 72 cities across Oregon as of December 31, 2015. Brewery count by city and region:

65 in Portland — 96 in the Portland Metro Area  
14 in Eugene — 46 in the Willamette Valley  
24 in Bend — 32 in Central Oregon  
6 in Medford & Grants Pass — 25 in Southern Oregon  
5 in Astoria — 25 on The Coast  
2 in Baker City & Ontario — 11 in Eastern Oregon  
5 in Hood River — 11 in Mt. Hood/The Gorge

### **About The Oregon Brewers Guild**

The Oregon Brewers Guild is Oregon's non-profit trade association for the state's independent breweries. The Guild, which receives no state funding, comprises 152 brewing companies, 128 associate or supplier members and more than 3,800 enthusiast members or S.N.O.B.s (Supporters of Native Oregon Beer). For more information, see <http://oregoncraftbeer.org/>.



## REFERENCES

Visiting Portland? Be sure to check out <http://www.travelportland.com> to learn about restaurants, attractions and more. You can download a concise visitor guide here: [www.travelportland.com/travel-professionals/](http://www.travelportland.com/travel-professionals/)

Want to learn more about Oregon craft beer? Visit the Oregon Brewers Guild at [www.oregoncraftbeer.org](http://www.oregoncraftbeer.org)

Want to learn about the history of the Oregon Brewers Festival? Watch a video of founder Art Larrance here: <http://www.oregonbrewfest.com/index2.php?p=history>

Want to see a quick video of last year's Oregon Brewers Festival? Click here: [www.facebook.com/OregonBrewersFestival/videos](http://www.facebook.com/OregonBrewersFestival/videos)

**OBF Logo & 2016 Artwork:**

<https://www.dropbox.com/sh/hpwofoir3e9jth/AACfe4HPA1FRICJnr1haxPt1a?dl=0>

**Website:** [www.oregonbrewfest.com](http://www.oregonbrewfest.com)

**Facebook:** <https://www.facebook.com/OregonBrewersFestival>

**Facebook Event:** <https://www.facebook.com/events/1652212505058754/>

**Twitter:** <https://twitter.com/oregonbrewfest>

**Hashtag:** #OBF16

**Instagram:** <https://www.instagram.com/oregonbrewfest/>

**2015 Photos Link:** <http://www.timothyhorn.com/crabbsoup/obf/2015fullsize/>  
(The festival owns the photos, but requests that you credit Timothy Horn)

**Any other questions?** Email [crabbsoup@gmail.com](mailto:crabbsoup@gmail.com).

## Cheers!

### **European Style Lager (Pilsner)**

**BRONZE:** Pixel Pils | Fuggles & Warlock Craftworks | British Columbia

**SILVER:** Bohemian Style Pilsner | Flora Hall Brewing | Ontario

**GOLD:** Kinabik Pilsner | Snake Lake Brewing Company | Alberta

### **European Style Amber to Dark Lager**

**BRONZE:** Ladder Run Amber Lager | Thornbury Village Craft Brewery | Ontario

**SILVER:** Fahr Copper | Brauerei Fahr | Alberta

**GOLD:** Fahr Munich | Brauerei Fahr | Alberta

### **Bock - Traditional German Style**

**BRONZE:** Bringing Sexy Bock | Garrison Brewing Company | Nova Scotia

**SILVER:** BEER 101 BOCK | Niagara College Teaching Brewery | Ontario

**GOLD:** Elevator Doppelbock | Hell's Basement Brewery Inc. | Alberta

### **Kellerbier/Zwickelbier**

**BRONZE:** POTTS PILSNER | Moon Under Water Brewery | British Columbia

**SILVER:** Hazy Blonde | Old Flame Brewing Company | Ontario

**GOLD:** Rockwell Pilsner | The Collingwood Brewery | Ontario

### **German Style Kolsch**

**BRONZE:** Köl Story Bro Kölsch | Brewhall Beer Co. | British Columbia

**SILVER:** Lighthorse Lagered Ale | Bogside Brewing | Prince Edward Island

**GOLD:** Rhine Stone Cowboy Kolsch Style Ale | Big Rock Brewery | Alberta

### **Wheat Beer - Belgian Style (Wit)**

**BRONZE:** SNOangel | SNO Microbrasserie | Québec

**SILVER:** Farmer's Tan Belgian White | Brewsters Brewing Company | Alberta

**GOLD:** Jongleur | Strange Fellows Brewing | British Columbia

### **Wheat Beer - German Style (Weiss)**

**BRONZE:** Fahr Hefe | Brauerei Fahr | Alberta

**SILVER:** Wheat Kings County | Bogside Brewing | Prince Edward Island

**GOLD:** Beautiful Aurelia | Foundry Brewing Inc | Ontario

### **Baltic Porter**

**BRONZE:** Vistula | Altitude Beer Inc | British Columbia

**SILVER:** Baltistar Galactiporter | Bent Stick Brewing Co. | Alberta

**GOLD:** Two Rivers Baltic Porter | Tatamagouche Brewing Company | Nova Scotia

### **Belgian-Style Dubbel or Quadrupel**

**BRONZE:** Gros mollet | Microbrasserie du Lac St-Jean | Québec

**SILVER:** Mic Drop | Inner City Brewing | Alberta

**GOLD:** Directissima Dubbel | Whitetooth Brewing Company Ltd. | British Columbia

### **Belgian-Style Tripel**

**BRONZE:** Trepanation Tripel | Whitetooth Brewing Company Ltd. | British Columbia

**SILVER:** Soap Box Preacher | Inner City Brewing | Alberta

**GOLD:** HAMMER OF THE DAWN | Indie Alehouse | Ontario

### **Belgian-Style Abbey Ale / Pale Ale**

**BRONZE:** Burnabarian | Dageraad Brewing | British Columbia

**SILVER:** La Tenace Belgian Single | Whitetooth Brewing Company Ltd. | British Columbia

**GOLD:** Marigold | Clifford Brewing Company | Ontario

### **Belgian-Style Strong Ale Pale / Dark / Specialty**

**BRONZE:** Belgian Blond | Sooke Brewing Co. | British Columbia  
**SILVER:** Mons d'abbaye Blonde | Belgh Brasse | Québec  
**GOLD:** Cousin Eddie's | Cassel Brewery | Ontario

#### **French and Belgian Style Saison**

**BRONZE:** 18 Juillet 1853 | Siboire | Québec  
**SILVER:** La petite duchesse | Little Beasts Brewing Company | Ontario  
**GOLD:** Saison du Djâbe | Les Brasseurs du Petit-Sault | New Brunswick

#### **Belgian-Style Brett Beer**

**BRONZE:** Funk et Furie | Avant-Garde artisans brasseurs | Québec  
**SILVER:** Square One | Tatamagouche Brewing Company | Nova Scotia  
**GOLD:** Name TBD | Royal City Brewing Co. | Ontario

#### **German-Style Sour Ale Berliner-Style Weisse or Gose**

**BRONZE:** Saltwater Cowboy Gose | Tatamagouche Brewing Company | Nova Scotia  
**SILVER:** Limoilou Beach | Microbrasserie La Souche | Québec  
**GOLD:** Cool As | Cabin Brewing Company | Alberta

#### **Belgian-Style Sour Ale - Flanders Red Ale , Oud Bruin , Lambic / Gueuze , Fruit Lambic**

**BRONZE:** Profondo Rosso | Parallel 49 Brewing Company | British Columbia  
**SILVER:** Mueuze | Meuse Brewing Company Inc. | Ontario  
**GOLD:** Pic-Barrique (2020) | Microbrasserie Le Prospecteur | Québec

#### **Porter**

**BRONZE:** STEADFAST | Tooth and Nail Brewing Company | Ontario  
**SILVER:** Old Man Winter Porter | Ribstone Creek Brewery | Alberta  
**GOLD:** Brick and Mortar Porter | Medicine Hat Brewing Company | Alberta

#### **Brown Ale**

**BRONZE:** Woodnutt Brown Ale | Coast Mountain Brewing | British Columbia  
**SILVER:** Brown ale de seigle | Microbrasserie Pit Caribou | Québec  
**GOLD:** Coppersmith Brown Ale | Common Crown Brewing Co. | Alberta

#### **Scotch Ale**

**BRONZE:** Rob Roy Scotch Ale | Walkerville Brewery | Ontario  
**SILVER:** Hellroaring Scottish ale | Fisher Peak Brewing Company | British Columbia  
**GOLD:** Andys Wee Heavy | Common Crown Brewing Co. | Alberta

#### **English Style Pale Ale**

**BRONZE:** Free Range Country Ale | Farm Country Brewing | British Columbia  
**SILVER:** Honey Hop Pale Ale | Longwood Brewery | British Columbia  
**GOLD:** Steam Whistle Pale Ale | Steam Whistle Brewing | Ontario

#### **English Bitters - Ordinary or Special Bitters / Best Bitter or ESB**

**BRONZE:** Iconic Bitter | Warehouse Brewing Company | Saskatchewan  
**SILVER:** Gros Pin | Microbrasserie La Souche | Québec  
**GOLD:** Best | Henderson Brewing Co. | Ontario

#### **Sweet Stout or Cream Stout**

**BRONZE:** Chocolate Milk Stout | Wellington Brewery | Ontario  
**SILVER:** Easy Stout | Walkerville Brewery | Ontario  
**GOLD:** Stout Milkshake | Vox Populi | Québec

#### **Oatmeal Stout**

**BRONZE:** Collectively Smashed | Inner City Brewing | Alberta



**SILVER:** Blackmail | Strange Fellows Brewing | British Columbia  
**GOLD:** Gentlemen's Stout | Medicine Hat Brewing Company | Alberta

#### **Dry Stout**

**BRONZE:** Woodhouse Stout beer | Woodhouse Brewing | Ontario  
**SILVER:** Davy Jones Nitro | Corsaire Microbrasserie | Québec  
**GOLD:** Angus Stout | 9 Mile Legacy Brewing Co. | Saskatchewan

#### **Imperial Stout**

**BRONZE:** Tempest | Amsterdam Brewing Company | Ontario  
**SILVER:** Imperial Oatmeal Stout | Barnside Brewing Co. | British Columbia  
**GOLD:** Liquid Lullaby Imperial Stout | Town Square Brewing | Alberta

#### **English Style India Pale Ale**

**BRONZE:** La Bitt à Tibi IPA | Belgh Brasse | Québec  
**SILVER:** Geronimo IPA | Walkerville Brewery | Ontario  
**GOLD:** Englishish IPA | District Brewing Co | Saskatchewan

#### **North American Style Lager**

**BRONZE:** Red Racer Lager | Red Racer | British Columbia  
**SILVER:** Twin City | Medicine Hat Brewing Company | Alberta  
**GOLD:** Crispy Buoy | Tapworks Brewing Company | British Columbia

#### **North American Style Premium Lager**

**BRONZE:** Craft Lager - Canadian Style Lager | Big Rock Brewery | Alberta  
**SILVER:** Beach Chair Lager | PEI Brewing Company | Prince Edward Island  
**GOLD:** Blonde | Old Flame Brewing Company | Ontario

#### **North American Style Amber Lager**

**BRONZE:** Pond Surfer California Common | Town Square Brewing | Alberta  
**SILVER:** SNOfox | SNO Microbrasserie | Québec  
**GOLD:** The Wobbly Code | Electric Bicycle Brewing | British Columbia

#### **Light (Calorie-Reduced) Lager**

**BRONZE:** Cracked Canoe | Moosehead Breweries | New Brunswick  
**SILVER:** Light Eh! Lager | Kingsville Brewing Company | Ontario  
**GOLD:** Death Wave Lager | Sea Change Brewing Co. | Alberta

#### **Cream Ale**

**BRONZE:** Roger That | Overflow Brewing Company | Ontario  
**SILVER:** Cream Ale | Anderson Craft Ales | Ontario  
**GOLD:** The Specialist | Tire Shack Brewing Co. | New Brunswick

#### **North American Style - Amber / Red Ale**

**BRONZE:** Round Trip Amber Ale | Red Truck Beer Company | British Columbia  
**SILVER:** Rodeo Red Ale | Big Ridge Brewing | British Columbia  
**GOLD:** Varsity Hall Red Ale | Snake Lake Brewing Company | Alberta

#### **North American Style - Blonde or Golden Ale**

**BRONZE:** Nokomis Golden Ale | Nokomis Craft Ales | Saskatchewan  
**SILVER:** La Libertine | La Voie Maltée | Québec  
**GOLD:** Belmont Village | Red Circle Brewing Co. | Ontario

#### **American Style Black Ale**

**BRONZE:** Snake Island Cascadian Dark Ale | White Sails Brewing Ltd. | British Columbia  
**SILVER:** Cascadian Dark Ale | Blindman Brewing | Alberta

**GOLD:** Black Rock | Stack Brewing | Ontario

#### **North American Style Pale Ale**

**BRONZE:** Method West Coast Pale Ale | Deep Cove Brewers and Distillers | British Columbia

**SILVER:** Uncle Leo's Sunburst | Uncle Leo's Brewery | Nova Scotia

**GOLD:** Sickbird Northwest Pale Ale | Whitetooth Brewing Company Ltd. | British Columbia

#### **Wheat Beer - North American Style**

**BRONZE:** Smooth Sail Summer Ale | Walkerville Brewery | Ontario

**SILVER:** Grasshopper Wheat Ale | Big Rock Brewery | Alberta

**GOLD:** Ploughman Wheat Ale | Common Crown Brewing Co. | Alberta

#### **American Style India Pale Ale**

**BRONZE:** La Racoleuse | La Voie Maltée | Québec

**SILVER:** Jet Fuel IPA | Ace Brewing Company | British Columbia

**GOLD:** Filthy Dirty | Parallel 49 Brewing Company | British Columbia

#### **New England Style India Pale Ale**

**BRONZE:** Ring Pop | Eighty-Eight Brewing Company | Alberta

**SILVER:** Creature Feature | Good Robot Brewing | Nova Scotia

**GOLD:** Presta | Siboire | Québec

#### **Session India Pale Ale**

**BRONZE:** White IPA | Pile O' Bones Brewing | Saskatchewan

**SILVER:** Beep Beep | Steel & Oak Brewing Co. | British Columbia

**GOLD:** Glitter Bomb Hazy Pale Ale | Phillips Brewing & Malting Co. | British Columbia

#### **American Style Imperial India Pale Ale**

**BRONZE:** Faces Double IPA | Wellington Brewery | Ontario

**SILVER:** Parkman Ave | Copper Bottom Brewing | Prince Edward Island

**GOLD:** Deep Thoughts | Triple IPA | Another Beer Company | British Columbia

#### **American Belgo-Style Ale**

**BRONZE:** Jordan Harbour Belgian Pale Ale | Bench Brewing Company | Ontario

**SILVER:** Bootsy | House of Funk Brewing | British Columbia

**GOLD:** Icefields Belgian-Inspired Pale Ale | Whitetooth Brewing Company Ltd. | British Columbia

#### **American Style Brett Beer**

**BRONZE:** Mr Natural | brassneck | British Columbia

**SILVER:** Tropicale IPA | Brasserie Dunham | Québec

**GOLD:** Hedgerow | Strange Fellows Brewing | British Columbia

#### **American Style Sour Ale**

**BRONZE:** Hawk Tail Lemon Kveik Sour | Hawk Tail Brewery | Alberta

**SILVER:** Goses and Goblins | Analog Brewing Company | Alberta

**GOLD:** Super Fusion | The Establishment Brewing Company | Alberta

#### **Special Honey / Maple Lager or Ale**

**BRONZE:** Bear Paw Honey Lager | Whistler Brewing Company | British Columbia

**SILVER:** Honey Brown - Amber Lager | Big Rock Brewery | Alberta

**GOLD:** Rousse à l'érable | Ferme Brasserie Schoune | Québec

#### **Fruit / Fruit Wheat / Field / Pumpkin Beer**

**BRONZE:** Dwarf Sour Cherry Saison | Blindman Brewing | Alberta

**SILVER:** Creamsicle Ale | Medicine Hat Brewing Company | Alberta

**GOLD:** La Classic Rosé | Brasseur d'la Cote | New Brunswick

### **Gluten Free Beer**

**BRONZE:** Glutenberg Gose | Glutenberg | Québec

**SILVER:** Forager Gluten Free Lager | Whistler Brewing Company | British Columbia

**GOLD:** Glutenberg Red | Glutenberg | Québec

### **Session Ale**

**BRONZE:** Setting Day | PEI Brewing Company | Prince Edward Island

**SILVER:** Azacca Session IPA | Propeller Brewing Company | Nova Scotia

**GOLD:** Abbey Lane English Mild | Ribstone Creek Brewery | Alberta

### **Experimental Beer**

**BRONZE:** Lawyers Guns & Honey | Bent Stick Brewing Co. | Alberta

**SILVER:** Red Racer Street Legal IPA | Red Racer | British Columbia

**GOLD:** Moosehead Shaker Tropical Pina Colada | Moosehead Breweries | New Brunswick

### **Herb and Spice Beer**

**BRONZE:** Fireside | Salt Spring Island Ales Brewery | British Columbia

**SILVER:** Nightwatch Coffee Lager | Lighthouse Brewing Company | British Columbia

**GOLD:** Aki No Seishin | Ippon | Québec

### **Smoked Beer**

**BRONZE:** Das Winter Projekt | Frampton Brasse | Québec

**SILVER:** Moosehead Small Batch Rauchbier | Moosehead Breweries | New Brunswick

**GOLD:** Prairie Fire Rauchbier | Town Square Brewing | Alberta

### **Barley Wine-Style Ale - English Style / American Style**

**BRONZE:** BarleyWine édition 2019 | Ferme Brasserie Schoune | Québec

**SILVER:** Pereplut Barley Wine | Blindman Brewing | Alberta

**GOLD:** Barrel Aged Ape Index Barley Wine | The OT Brewing Company | Alberta

### **Wood and Barrel-Aged Beer - Pale to Amber / Dark**

**BRONZE:** Four Barrels | Red Circle Brewing Co. | Ontario

**SILVER:** Entropy Series No. 12 - Old Bretts | Dageraad Brewing | British Columbia

**GOLD:** Bourbon Barrel Imperial Stout | Russell Brewing Company | British Columbia

### **Wood and Barrel-Aged Strong Beer**

**BRONZE:** Aki No Seishin- Imperial | Ippon | Québec

**SILVER:** BBA Triple Stout | Longwood Brewery | British Columbia

**GOLD:** Tempestarii Sour Cherry Saison | Low Life Barrelhouse | Manitoba

### **Wood and Barrel-Aged Sour Beer**

**BRONZE:** FOUR Barrel-Aged Golden Sour w/ Plum & Lingonberry | Foamers' Folly Brewing | British Columbia

**SILVER:** Uncertainty Principle No. 6 | Nickel Brook Brewing Company | Ontario

**GOLD:** Abricotine | Microbrasserie La Souche | Québec

### **Flavoured Stout / Porter**

**BRONZE:** Hazelnut Coffee Stout | Publican House Brewery | Ontario

**SILVER:** Birds of a Feather | Little Beasts Brewing Company | Ontario

**GOLD:** UVB-76 Maksim | Wellington Brewery | Ontario

### **BEER OF THE YEAR**

**Glutenberg Red | Glutenberg | Québec**

### **BREWERY OF THE YEAR**

**Common Crown Brewing Co | Alberta**