

BEER BALLS

Future residents of the International Space Station could be toasting Christmas with a draught beer. A specially designed barrel that overcomes the problems of storing and pouring beer in space has been designed by a team at Delft University of Technology in the Netherlands. The major challenge was to work out a way to dispense the beer. Conventional technology forces the beer out by injecting a gas - usually carbon dioxide - into the liquid. But in zero gravity, the liquid would float around inside the barrel. This would mean that as much gas as beer would come out of the tap, making it undrinkable.

But now, after three and a half years of research, the team thinks they have the ideal barrel. "It has a flexible membrane, which contains the beer, inside the barrel," says Kajsia van Overbeek, the project supervisor. "Normal air is pumped between the barrel wall and the membrane to force the beer out." The team sent the barrel up in the European Space Agency's "vomit comet" to test it. This plane flies in a series of free falls and climbs to give 30 seconds of simulated zero gravity each time.

The results could not have been better, says Veele Sterken, the Delft project leader. As soon as they opened the tap, the beer poured itself. It came out in balls, each as big as a table tennis ball - about a mouthful. An astronaut would simply have to grab a straw and suck.

Adapted from the 22 December 2001 **New Scientist issue.**

HOPBINE by John Rowling

Ian Ward is the new manager at Swan's Hotel. He was previously at the Laurel Point Inn as front-office manager.

Station House Pub on Goldstream Avenue in Langford is the latest project by Bill Beadle, owner of the Six Mile Pub. Opened in July.....

Warning: Ruddles County is what CAMRA UK calls a "con" beer. That is, it's no longer brewed by Ruddles but by Greene King at Bury St. Edmunds in Suffolk. The same brewery also brews Morland Old Speckled Hen as well as all the regular Greene King brands.

Ken Healey tells us that Wine Kitz is moving to Saanich Centre, at Ravine Way next to Tim Hortons. A major change will be the addition of U-Brew facilities.

<http://www.bass-museum.com/> is of course the website for Britain's mecca of brewing history: the Bass Museum in Burton-on-Trent. Sad to say that such a revered establishment belongs to Belgium's Interbrew! For an amazing collection of brewery photos check out <http://www.brewpics.yucom.be/> and for something of the wall (!) check out Philadelphia's Grey Lodge Pub rest room walls at <http://www.greylodge.com/restrooms.htm#>

The world's smallest bottle of beer has been made in Germany. The new entry in the Guinness Book of Records is just over one and a half centimetres tall. It holds just 0.05 ml of beer. Craftsman Franz Stellmaszyk of Cologne also holds eleven other records for the world's smallest objects, including world's smallest briefcase, bayonet, barbed wire fence, crampons and car jack. The tiny objects are part of a miniature world built on a scale of 1:22.5.

I would give all my fame for a pot of ale, and safety - William Shakespeare, King Henry IV

BRICK WILL SELL ALGONQUIN BRANDS TO MOLSON

Brick Brewing Co. has entered into a letter of intent with Molson Canada to sell its Algonquin trademarks to Molson Canada, and to enter into a production and distribution agreement with Molson whereby Brick Brewing will continue to produce and distribute the Algonquin beer brands. The Formosa brands and trademarks owned by Brick Brewing are not part of the proposed sale to Molson.

CAMRA member, Tom Ovanin brought to our attention a web page from the Viking Brewing Company of Dallas, Wisconsin (<http://www.vikingbrewing.com/index.html>). It's not so much their homepage that's of interest but one that they call "Why we can't brew bland beer". They found a 1979 patent by Miller Brewing for a method of "Preparation of a bland beer". So Miller has the exclusive right to brew bland beer! They must have sold

their patent to several other companies, though – Festers, Moblatts, An Houser Bush, etc.

The mouth of a perfectly happy man is filled with beer - Ancient Egyptian Proverb

Those of you that use the Coopers brand of beer kits for homebrewing may be interested to know that the company is launching a new line of wine making kits in Canada. According to the company, Canada is the world's largest home wine making market.

www.eat-online.net/english/habits/history_of_beer_main.htm is a great web page on, of course, the History Of Beer. It's a work in progress but well worth a visit.

The Cannery Brewing Co. opened in June last year in Penticton. Spearheaded by Ron Dick , owner of the The Country Squire Restaurant, the brewery is draught only, with bottling planned for the future. Currently, marketing is focused on the Okanagan region. The 20 hectolitre system is from the old Wild Horse Brewing and has been moved to new larger premises. There are at present three beers: Shaka Bluffs Blonde Ale 4%; Giant Head Gold Canadian Ale 5% (with rye in the grain bill); and Naramata Nut Brown 5.5%.

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11.5 % of beer sold in Canada in 2000 was in the form of draught beer.

CAMRA UK's *The Good Beer Guide* has been given a complete overhaul for its 29th edition. It's part of the drive by CAMRA to shed the "beards-and-anorak" image beloved by satirists, and to prove that real ale is the smart drink for young people. The guide still includes 5,000 of the best pubs serving cask-conditioned beer but 4,000 of them now have much longer descriptions.

A study by Dutch scientists has found that daily moderate consumption of alcohol may ward off Alzheimer's disease and other types of dementia. Researchers suggested the blood-thinning and cholesterol-lowering properties of ethanol in alcohol may ward off dementia, which is often caused by a blood vessel problem. Another possibility, the study speculated, is that low levels of alcohol could stimulate the release acetylcholine, a brain chemical believed to facilitate learning and memory.

CAMRA UK has launched a new campaign to push for legislation that guarantees beer drinkers a full pint of ale. It includes a new series of posters protesting short pints and urges consumers to take action. New CAMRA research shows that 90% of the pints served in British pubs are less than 100% liquid and 28% are less than the industry's guidelines of 95% liquid. The UK government pledged in the 1997 general election campaign to tighten legislation to protect drinkers from short measures.

<http://www.millerbrewing.com/Brewmaster/fsBrewmaster.asp> is an automated website created by, of course, Miller Brewing. It's not very intelligent but mildly amusing!

The Boston Beer Co. has pulled off another amazing beer: Sam Adams Utopias MMII, which went on sale in February, is the strongest commercial beer in the world at 24% ABV. The previous strongest was Sam Adams Millennium, a one-time batch brewed in 1999, at 21%.). The suggested price for the 3,000 24-ounce bottles available is US\$100. (Samichlaus, first brewed in 1980 by Hurlimann in Switzerland, was long the reigning strongest beer at 14% abv. A lager, it was brewed on St. Nicolas Day (Dec. 6) each year and released exactly one year later.) To create Utopias MMII, Sam Adams' brewers used two-row,

caramel and Vienna malts, then all four types of noble hops, leaving the beer spicy enough that some call it "fiery." The beer was aged in scotch, cognac and port barrels from February 2001 until late last year. At the other end of the scale, the company has a new beer called unbelievably, Sam Adams Light! From one extreme to the other!

Adolph Coors Co., the No. 3 U.S. brewing company, announced in December it would buy Interbrew's Carling Brewers UK division for \$1.7 billion. Coors outbid Heineken, one of Interbrew's bitterest rivals. The bid has to be approved by the UK Office of Fair Trading. This is the office that stopped Interbrew's purchase of Bass Brewers in January 2001 on competition grounds and then ordered Interbrew to sell off most of it, known as Carling Brewers, which owns Britain's best-selling beer, Carling. Coors' purchase includes four breweries in England, the U.K.'s top selling beer Carling, together with Caffrey's, Stones and Worthington brands. The deal gives Coors a 19% share of the U.K. market, second to [Scottish and Newcastle](#).

"Name That Beer Bottle" [Can you match all the beer bottles with the correct labels? Check out http://www.chilliman.com/beer_labels_frame.htm](http://www.chilliman.com/beer_labels_frame.htm)

There are rumours of a merger between US Miller Brewing, UK [Scottish & Newcastle](#) and London-based South African Breweries. This would make the new company the largest brewer in the world, surpassing Anheuser-Busch.

Denmark has ended a 20-year ban on beer cans!

A report by Martyn Cornell for Martin Information of the UK, has challenged the belief that UK real ale was in terminal decline. The rise of three global giants in recent years has given smaller regional and micro-brewers a tough time. The giants -- Interbrew of Belgium (which owns Bass and Whitbread), Scottish Courage, and Carlsberg-Tetley -- account for eight out of 10 pints of beer brewed in Britain. They have largely turned their backs on cask beer to concentrate on insipid versions of lager and a new type of draught ale known as "nitro-keg", a filtered and pasteurised beer served by a mix of carbon dioxide and nitrogen gases. Martyn Cornell says the cask beer sector is worth £2.6 billion [approximately Cdn\$6 billion] a year and is second only to standard lager (3-4% alcohol by volume) in the draught beer market. Most astonishing of all, Cornell estimates that cask beer sales account for around 25% of total beer sales. According to Cornell, Britain's 50 regional brewers sell six out of every 10 pints of cask ale. The rest of the market belongs to the country's 450 micro-breweries, none of which existed before 1977 and which continue to open at the rate of one every eight days.

Yakima Brewing and Malting Co., along with Grant's Brewpub, was recently sold by Stimson Lane Vineyards & Estates in Woodinville to Black Bear Brewing of Atlanta, Georgia. Black Bear plans to continue producing and distributing Yakima

Brewing's line of Bert Grant's specialty beers. Yakima Brewing was founded in 1982 by Bert Grant, who died last year at the age of 73. Stimson Lane, Washington's largest wine company, purchased the brewing company and pub from Grant in 1995.

The history of drinking

Uncorking the past

Dec 22nd 2001

Recreating old drinks provides an enjoyable form of time-travelling

IT MAY be small—each molecule is less than a billionth of a metre long, and consists of a handful of atoms of carbon, hydrogen and oxygen—but ethyl alcohol makes an excellent time machine. People have enjoyed alcoholic drinks since prehistoric times, making drinking one of the few strands that runs throughout the history of western civilisation. Appreciating the art, music or literature of long-vanished cultures can require years of study; recreating their drinks, and comparing them to what we enjoy today, is simple in comparison, not to mention more fun. The consumption of alcohol is so widespread in history, says Patrick McGovern, an archaeological chemist at the University of Pennsylvania, that drinking is, in effect, “a universal language”.

At the same time, of course, different cultures' attitudes to alcohol provide a window on a wide range of social and cultural practices. Alcoholic drinks have always been prized for their supposedly medicinal qualities, though exactly what these qualities were, and how best to take advantage of them, has only become clear in modern times. In short, the drinks of history are familiar enough that we can understand and appreciate them, while different enough to teach us something about the time and place in which they were originally drunk. Some of them can even be recreated at home, with commonly available ingredients.

The oldest surviving recipe in the world (3,800 years old) is for beer. It formed part of a hymn to the Sumerian goddess of brewing

The oldest surviving recipe in the world is for beer. It can be found on a 3,800-year-old clay tablet, as part of a hymn to Ninkasi, the Sumerian goddess of brewing. Sumerian documents, including the legal code drawn up during the reign of King Hammurabi around 1720BC, show that beer played an important role in Mesopotamian rituals, myths and medical practices. It was drunk by all members of society, from top to bottom, and tavern keepers were expected to abide by strict rules: the penalty for overcharging, for example, was drowning.

In addition to being at the heart of Mesopotamian culture, beer may even have been the foundation for the whole of western civilization. In the 1950s Jonathan Sauer, an American botanist, suggested that the original motivation for domesticating cereal crops (and thus switching from a nomadic to a settled lifestyle) might have been to make beer, rather than bread. The question of whether beer or bread came first has been debated ever since.

Beer makers of Sumer

Supporters of Sauer's idea have pointed out that many of the first cereals to be farmed were unsuitable for baking without tiresome preparation, but were suitable for brewing. Beer, they suggest, may have emerged in an attempt to make wild barley edible by mixing it with water and fruit. The thick beer produced in this way would be just as nutritious as bread, in addition to being slightly alcoholic.

Sumerian documents lend credence to this idea. For although Sumerian beer was made using bappir, a form of bread that could be stored for long periods, it seems that bappir was consumed only when no other food

was available. In other words, its primary function may have been to store the raw materials for making beer in a convenient form.

If beer really does underpin western civilisation, that would explain its high status in Sumerian culture. The seal of Lady Pu-Abi, queen of the city of Ur around 2600BC, shows her drinking beer from a cup through a straw; just such a straw, made of gold and lapis lazuli, was found in her tomb, and can be seen today in the British Museum.

So what would this Ur-beer have tasted like? A number of attempts have been made to brew Sumerian beer according to the Ninkasi recipe. Two such tipples were made in the early 1990s at the Anchor Brewery in San Francisco, though they were not put on sale to the general public. They involved a certain amount of guesswork. One problem, says Michael Jackson, a beer expert who has tasted various pseudo-Sumerian beers over the years, is that modern brewers avoid the use of wild yeast, which would have made the original beers taste “winey and sour”. Another problem, he says, is that it is not clear what was added to ancient beers to balance the taste of the grain. It may well have been fruit, but could also have been honey.

This means there are various modern beers that may resemble the ancient kind. Mr Jackson notes that lambic beers from Belgium use wild yeast, for example; he also recommends Sahti, a Finnish beer that is flavoured with juniper, which he describes as “the last primitive beer to survive in Europe”. Philip Rogers, of the Anchor Brewing Company, says that the Ninkasi brew he tasted was reminiscent of mead; another beer, also based on the Ninkasi recipe, has been compared to Jade, a French organic beer.

To further complicate matters, says Mr McGovern, the distinction between beer, wine and mead starts to break down once honey and fruit are included in the brewing process. Furthermore, his analysis of drinking vessels, found in a tomb in central Turkey dating to around 700BC and thought to be that of King Midas, suggests that beer, wine and mead may have been mixed together in equal quantities to make an early form of cocktail.

A similar drink seems to have been adopted by the Minoan civilization of Crete after about 1500BC. Mr McGovern is currently collaborating with a Cretan wine maker to recreate this drink: six different blends of wine, spices, mead and beer are brewing at this very moment. His findings have also been used by Sam Calagione of the Dogfish Head Craft Brewery in Lewes, Delaware, to create a beer called “Midas Touch”, which was launched in June (see www.dogfish.com for details).

Galen's wine: Rome, c. 170AD

Some time towards the end of the second century AD, Galen of Pergamum, physician to the emperor Marcus Aurelius, descended into the Palatine cellars in Rome and conducted what must be regarded as one of the greatest vertical wine-tastings in history. Before his appointment as imperial physician, Galen had been a doctor at a gladiatorial school, where he had learned of the medical value of wine to disinfect wounds. Galen also believed that wine was an extremely potent medicine. So when it came to preparing a theriac, or medicinal potion for the emperor, Galen decided that it should be based on the finest wine in the world. “Since all that is best from every part of the earth finds its way to the great ones of the earth,” he wrote, “from their excellence must be chosen the very best for the greatest of them all.” He duly headed for the cellars.

In Roman times, it was universally agreed that the finest wine was that of the Falernian region near Naples. In fact, in a foreshadowing of the French appellation regulations, there were three types of Falernian wine. Caucian Falernian originated from vineyards on the highest slopes of Mount Falernus; Faustian Falernian came from vineyards on the central slopes; and wine from the lower slopes was known simply as Falernian.

Perhaps surprisingly, given modern tastes, the most prized Falernian was a white wine. Roman sources indicate that the grapes were picked fairly late, resulting in a heavy, sweet wine that was golden in colour and could be aged for decades. The nearest contemporary equivalents would appear to be long-aged sauternes wines, such as Chateau d'Yquem. But Falernian would have tasted very different, for a number of reasons. For a start, it was allowed to maderise, which caused it to turn amber or brown. A modern drinker presented with a glass of Roman wine might also notice that its taste was affected by the pitch or resin that was used to make impermeable the earthenware jars in which the wine was stored.

But the most dramatic difference between Roman and modern wine is that the Romans never drank wine on its own; they always mixed it with other ingredients. Indeed, the practice of drinking wine straight was regarded as barbaric. Most often, wine was simply diluted. The amount of water added depended on the circumstances (it was up to the host to decide) and the temperature, but the proportions were typically one part wine to three parts water. Diluting wine served two purposes: it made it into a thirst-quenching drink that could be consumed in large quantities, and the presence of alcohol also made the water safe to drink, an important consideration in the growing cities of the Roman Empire, as it still was in 18th-century Europe.

On occasion, wine was also diluted with seawater. According to Pliny the Elder, one of several Roman authorities on wine, this was done “to enliven the wine's smoothness”. But water was not the only additive. Snow was sometimes mixed with wine to cool it; honey was sometimes added to create an aperitif known as mulsum; and various herbs and spices were commonly added to wine to mask the fact that it had turned to vinegar. Keeping wine in good condition was difficult in Roman times, so most wine was drunk within a year of production; “old” wine was categorised as wine more than a year old.

As a wine-lover, Galen must have relished the prospect of searching the imperial cellars for the finest Falernian. He started with 20-year-old Falernian and then tasted earlier and earlier vintages. “I kept on until I found a wine without a trace of bitterness. An ancient wine which has not lost its sweetness is the best of all.” Eventually, Galen settled on a Faustian Falernian as the finest wine in existence. Alas, he did not record the year. Earlier in the Roman period, the general consensus had been that the Falernian of 121BC was the best vintage; according to Pliny, this wine was still being drunk 160 years later, when it was offered to Caligula. So it seems likely that Galen would have had Falernian vintages as much as 200 years old available during his tasting session.

But while Falernian was the finest Roman wine, it was hardly typical of what Romans like Galen drank every day. How can such wines be recreated? Hervé Durand, a French wine maker, has set up a “Roman vineyard” near Nîmes in the south of France, where he follows the wine-making procedures described by Roman writers as closely as possible. He produces three pseudo-Roman wines: Turriculae, a white wine that is lightly flavoured with salt water; Carenum, a spiced red wine; and Mulsum, which is flavoured with honey. Similarly, several wine makers in Italy make wines that trade on the Roman connection. But they are not designed to be diluted or mixed with honey and they are not full of herbs. In other words, they are quite palatable, and thus, alas, not authentic.

According to Jerry Paterson, an expert on Roman wine at the University of Newcastle-upon-Tyne in England, the contemporary wines that are most similar to Roman wines are young, sweet white wines, such as those made in Germany or around the French town of Vouvray. The nearest red wine, he suggests, is Italian wine made with the Aglianico grape. Add half a cup of honey to a bottle of white wine, and refrigerate, to make mulsum; or simply add water in order to drink wine, Roman style.

Shakespeare's sack: England, 1598

On the afternoon of April 19th, 1587, Sir Francis Drake led his convoy of 31 ships into the port of Cadiz, where the Spanish navy was being prepared to invade England. The Spanish were taken completely by surprise, and Drake's men quickly looted, sank or burnt every ship in sight. After clearing the harbour of

stores and fending off a Spanish attack, Drake and his ships escaped without the loss of a single man. Back in England, Drake became a national hero, and his daring attack became known as the “singeing of the King of Spain's beard”.

As well as setting back the Spanish plan to invade England by several months, Drake's daring attack sealed the success of a popular new drink. For among the stores that he plundered from Cadiz were 2,900 large barrels of sack, a wine made in the Jerez region of Spain, and the forerunner of today's sherry. Its popularity stemmed from a law, passed in 1491, that wines made for export should be exempt from taxes. (The name sack is derived from the Spanish word sacar, meaning to take out, or export.) The wine makers of Jerez looked for overseas markets, and sack started to take off in England. In 1587, the celebratory drinking of the sack brought back from Cadiz by Drake gave it a further boost and made it hugely fashionable, notwithstanding its Spanish origin.

For obscure chemical reasons, sack was an unusually long-lasting and robust wine. This made it ideal for taking on long sea voyages, during which alcoholic drinks acted as a vital social lubricant that lessened the hardship of spending weeks packed into a cramped ship. Columbus took sack with him to the new world in the 1490s, making it the first wine to be introduced into the Americas. When Magellan set out to circumnavigate the world in 1519 he spent more on sack than he did on weapons.

But it was in England that sack was most popular. By far the most famous tribute to it was written by William Shakespeare in 1598. In “Henry IV, Part 2”, Falstaff sings its praises in a long speech and concludes: “If I had a thousand sons, the first human principle I would teach them should be, to forswear thin potations and to addict themselves to sack.” This was, of course, an anachronism: the play was set long before sack was introduced to England. But it is tempting to conclude that Falstaff's words reflect Shakespeare's own love of sack, which was widely shared. His fellow playwrights Ben Jonson and Christopher Marlowe also wrote hymns to sack; Marlowe was probably drinking it on the night he was killed in a tavern brawl.

In 1604, sack was granted official recognition of sorts when James I issued an ordinance limiting its consumption at court. “We considering that oftentimes sundry of our nobility and others, dieted and lodged in our Court, may for their better health desire to have Sacke, our pleasure is that there be allowed to the sergeant of our cellar twelve gallons of Sacke a day, and no more.” By this time sack was popularly known as sherris-sack (sherris being a corruption of Jerez), which eventually became the modern word sherry.

Sack was still popular in the late 17th century, and appears frequently in the diary of Samuel Pepys. On the morning of March 5th 1668, Pepys was summoned to Westminster to defend the Navy Office's practice of paying sailors with negotiable bills instead of money. On the way he decided to fortify himself: “to comfort myself did go to the Dog and drink half-a-pint of mulled sack”. Pepys also refers several times to “sack-posset”, a medicinal brew of sack, sugar, spices, milk and beaten eggs that was traditionally served at weddings in early colonial America.

What did sack taste like, and can its taste be experienced today? For many years it was believed that sack derived its name from seco, meaning dry, and that it was therefore a dry wine. But according to Julian Jeffs, an expert on the history of sherry, this is wrong, and sack was actually sweet. It was not aged for more than a year or two, unlike modern sherry, which is usually aged for at least three years. This suggests, says Mr Jeffs, that sack probably tasted quite similar to a cheap, young oloroso sherry. It was often further sweetened with honey or sugar: hence Falstaff's nickname of “Sir John Sack-and-sugar”.

A glass from the past

Recreating the drinks of the past is an intellectual challenge, says Mr McGovern. It is an inexact science, and the results can be horrible. “But once you've created something that's tasty and delicious, it's like you've

brought the past back to life,” he says. “It makes it much more real for people—it isn't just something forever buried.” Better still, in addition to recreating a tiny aspect of the past, there is now strong scientific evidence that alcohol, taken in moderation, can help you travel forward in time too, by reducing the risk of heart disease by as much as 40%. Cheers!

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Commentary

Beer Drinkers Fail the Bar

By Digby Anderson. Mr. Anderson is director of the Social Affairs Unit, a think tank in London.

LONDON -- Christmas was not quite Christmas this year. There was no Christmas Ale.

My local brewery, like many of the smaller English ones, used to brew a special beer to help get through the dreary depths of winter and to celebrate Christmas and New Year. It was called Christmas Ale. Others had names such as Winter Warmer. They were darkish, and quite strong in alcohol. I'd buy a barrel, let it settle -- these beers were "live" beers with live, bottom-sinking yeasts -- then "tap" it on Christmas Eve at the lunch after the Christmas Eve shoot. After tramping for miles over fields, through frosted hedges and across frozen ditches after pheasants and hares, it was back to a roaring wood fire and a few pints of Christmas Ale.

But the brewery has stopped brewing Christmas Ale. "Booo!" you will chorus. "Bad brewery, fancy ending a centuries-old tradition, merely because of the lust for standardization and profits." There's worse. The loss of the ale roughly coincided with the news that the American brewing company Coors was to acquire a European rival, Carling. "It's a plot." Not that the two were actually connected, but you can see it, can't you, the relentless Americanization of the best of a rich and varied European culture, the McDonaldization of the pint?

What are they drinking to celebrate the new year in Prague, the home of the best pilsener in the world, in Dublin, the home of Guinness, in Belgium, source of an amazing variety of beers, in England, the country of bitter, mild and old ale? Well, if "they" are under 30 years of age, the answer is Budweiser, and straight out of the bottle. Boo, boo, boo!

There is indeed reason to boo, but not at the brewers and certainly not at American commercial imperialism. It is true that England, especially, has seen a transformation in its beer drinking. English beer is traditionally very different from European lager beer. But it is the lager type that many Britons now drink, and for which they eschew traditional varieties. Furthermore, pubs used to sell the beers produced by the scores of breweries that owned them and this used to mean very different beers in different pubs. Now the lager types are very standardized.

It's also true that many modern beers are dead not "live." There used to be prominent beers, not only draught but bottled, that continued fermentation until poured. It was the test of a skilled barman to pour the content of two bottles of Bass -- both bottles held in one hand -- into a pint glass, leaving all the sediment in the bottles. Keeping, "racking" and "tapping" traditional live barrels was an art. Not all publicans had the art and the consequences of badly kept beer were felt not just by the tastebuds but by the baser organs.

There has been a backlash, a Campaign for Real Ale, which has held the tide somewhat. But that has led to another novelty. Traditions are things done unthinkingly. Traditional beer was drunk

as the norm. It was the norm. Drinkers knew who kept the best beer but, apart from that, they did not speak about it. What happens when a tradition is rediscovered, revived, and campaigned for is that it becomes a hobby and a cause. It is endlessly, boringly discussed. Aficionados compete to find the most traditional varieties. And, rapidly, it ceases to be a tradition.

This, to an extent, has happened with micro-breweries in the U.S. It is not uncommon for them to offer "sampler trays" or six different beers in thimbles to taste. Nothing wrong in this but it is the way of the connoisseur, the collector, not the traditionalist. In fact beer drinkers from England are often agreeably surprised by the beer they can find in such micro-breweries. But not by the places themselves or the ways people drink there. The culture of the micro-brewery is not traditional beer drinking culture.

Nor, for that matter, is the culture of an increasing number of pubs in England. They are not like pubs used to be. They are cleaner -- even the lavatories are clean. They serve food. They are open at more convenient hours. Ladies are more welcome: At least they are now welcome in all areas of the pub, whereas they used to have defined zones in separate Saloon and Private bars.

Above all, many pubs have become young people's places. So they provide what young people want, raucous music, silly games, new and trendy things. I might as well be straight about it and say that oldies like me, at least the ones I know, hate these new pubs. We don't like the boring new beer, we don't like the compulsory vulgar music, We don't like the number of women. But most we loathe the young people with their pushiness, the ridiculous vanity, their competitive novelty and showing off.

So boo indeed, a thousand times boo. This sea change in the pub is not a change in the producers of beer, or the keepers of pubs and bars, but in the consumers. It is not a conspiracy by American or European brewers. They are simply providing what the new customers want. The beer is bland and standardized because the customers are themselves bland, people who like their products standardized and want to identify with them as marks of status.

Those who rail against globalization and mass capitalism credit it with too much power. It will only make money if it keeps up relentlessly with what the majority of customers want. It is sometimes said that we, the electorate, get the government we deserve. That is true in commerce too. Customers get the goods they deserve. Those who drink in bars get the bar culture and beer they deserve.

If discerning traditional drinkers are upset by what they have to drink and the ghastly places they have to drink it in, by all means let them be angry. But let them vent that anger not on the brewers but on their fellow customers. It is the culture that counts. Bars have always been good indicators of more general social mores. Look at them today and you will see nothing about the power of capitalism and everything you don't want to know about the state of our culture.

Book Reviews by John Rowling

Good Bottled Beer Guide, by Jeff Evans, 2001, CAMRA Books, St. Albans, UK, 192 pages, available from CAMRA for £7.99 (£5.99 to CAMRA UK members). Jeff Evans reviews 350 British bottled beers plus a few foreign ones. The book provides full details on all Britain's bottle conditioned beers, and includes tasting notes to help you find a favourite. For anyone visiting the UK and intending to prowl the supermarket aisles for good beer this is an indispensable guide.

Dave there's a cover near the bottom of the page at

http://shop.camra.oxi.net/acatalog/CAMRA_Merchandise_Beer_and_Pub_Guides_25.html

London by Pub – Pub Walks Around Historic London, by Ted Brunning, 2001, Prion Books, UK, £10 (or US\$13.56 at amazon.com). Describes walks through 15 areas of central London with 120 pubs along the way. Ted Brunning describes each pub, the story behind their signs, the architecture, and past and present clientele. This is an amusing and informative book

Dave there's a cover at

<http://images-eu.amazon.com/images/P/1853754315.02.LZZZZZZZ.jpg>

Out Of Print, But Maybe You Can Find A Secondhand One Like I did!

The Traveller's Guide to Great Beer, by Roger Tottman, 1997, Vanwell Publishing, St Catharines, Ont., 112 pages, \$1.00 at Chapters clearance. I've no idea of the original price of this book and it's not listed on the web anywhere. But, I've got a copy, and, in case anyone sees it at a secondhand store, it's worth buying. The author lists 21 microbreweries, their histories, and descriptions of their beers (which look like they came from the breweries). It has a very extensive list of pubs and resaurants, and a list of brewpubs (but no descriptions).

More Short Walks to Country Pubs, edited by David Hancock, 1995, Automobile Association Publishing, Basingstoke, England, 192 pages, £4.99 new, £0.99 at <http://www.countrybookshop.co.uk/books/bargain/category.phtml?whatfor=barcl>, out of stock at Amazon. The subtitle tells it all: *100 Circular Walks to 100 Delightful Pubs – Includes Walks and Pubs in Scotland and Wales*. Most of the walks are five or six mile round trips with a pub at the midpoint. The editor recommends that walkers use the 1:50,000 Ordnance Survey maps, and map references are made with this in mind. However, not having these maps is not a problem as the directions are very clear. The pub descriptions are excellent, including which beers are available on tap, sample food prices and opening times. As this book is seven years old it might be wise to phone ahead (the phone numbers are listed). Most walks have a sidebar with other nearby and reachable points of interest.

Dave I have these books so you can scan the covers if you want to

EVENTS

I just need some clarification on CAMRA events:

At 05:07 PM 4/10/2002 -0700, Scottie wrote:

10 5pm University Club CAMRA members and family 9.95 entrance includes 12 tasters on a passport and snacks.

The CAMRA exec minutes said the admission was \$5 - is it \$9.95/

DON'T – NOT A CAMRA EVENT – PHONE SCOTTIE

June11 Stonehouse Sidney

is there a speaker or anything at this event?

NO – JUST SITTING AROUND

November 21 (tentative) CAMRA meeting at Maritime Museum History of hops

I don't think it's a good idea to have a CAMRA meeting the night before the GCBF.

SCOTTIE'S TYPO – SHOULD BE 12TH

PLEASE ALSO ADD:

October 19: Brews n' Blues, Farmers Institute, Ganges

October 19: CAMRA Peachland 2nd Annual Beerfest

HOPBINE by John Rowling

The big news this month, of course, is the government's plans to change the provincial liquor laws. More on this elsewhere...????? Dave, I don't have time to do anything on this!!! We may have to do something next month.

Dave Beardsel, of Bear Brewing, and Rebecca Kneen, of Crannóg Brewing, are co-chairs of the Craft Brewers Association of B.C..

Unibroue have produced a beer to celebrate their 10th anniversary. It's a Belgian-style Trippel that is 10 percent ABV, and is called, ... wait for it 10th Anniversary Ale! The BC LDB will hopefully be getting some of this beer. Dave Hopgood tells us it's only going to be a small order, so watch for it. He also said that an order has gone in for a variety pack from Unibroue for next Christmas. Eight different beers in the box, all 341 ml bottles. Also at the LDB, from the UK, Nethergate Umbel Ale - delicious but expensive. The LDB has ordered four ales from Sam Smith, the Porter, Nut Brown, Stout and the Pale Ale, scheduled to arrive by late June. Budvar, the original, is being marketed in North America as Czechvar, due to copyright problems with the King of Rice Beers.

The Mermaid Lounge opened just before Christmas in Victoria. Located in the Mermaid Wharf building at 407 Swift Street (just across from the Harbour Canoe Club) the bar has 96 seats indoors and will have another 50 on the patio. This venture is owned by Dale Irwin and Kevin Vezina. Before construction of the building this property had been zoned for a brewpub.

Cask beer represents 22 percent of the UK market, keg bitter 21 percent and the remaining 57 percent is mainly industrial lager

The Hadfield brothers are at it again! The Spinnakers duo, Paul and Ian Hadfield and partners are tearing down the Brentwood Inn Resort and building a 30-room luxury resort. The development will come complete with it's own brewpub and restaurant, as well as a high-end dining room and spa. Construction will start this June with completion by June 2003.

The British government announced in February that it would be revoking the Beer Orders instituted in 1989, because it feels such regulation is no longer necessary. The Orders forced large national brewers such as Scottish & Newcastle and Whitbread to sell many of their pubs and also introduced a guest beer provision allowing their remaining tenants to take one cask ale and one bottled beer from other breweries. CAMRA UK reacted to the recent decision with anger and disbelief, and predicts the loss of hundreds of community pubs and the closure of dozens of small brewing companies should deregulation be allowed to proceed. Mike Benner, CAMRA's Head of Campaigns and Communications, said that the government is "pulling the rug from under Britain's 15 million beer drinkers and 400 small brewing companies and leaving us all to

the mercy of global brewing giants and massive pub chains who will now be able to control the market unhindered."

Recent ads for the Penny Farthing Pub in Oak Bay claim that the pub has Victoria's largest selection of imported draught beer, and that their pint is Victoria's largest. Also in ads, the Cambie at the Esquimalt Inn claims to be Victoria's oldest pub. Comments?

The British Beer and Pub Association has a website with lots of interesting bits including a trivia quiz at: <http://www.beerandpub.com/newpages/sec5newp/newquiz/homefram.html> . For those of you without web access here are some of the goodies: There are 61,000 pubs in the UK. The Red Lion is the commonest pub name. 90% of UK Pubs serve food. Pubs in the UK serve 25 million meals a week. 1,600 different beers are regularly brewed in Britain. 28 million pints a day are brewed in the UK. In the Czech Republic they drink on average 280 pints a year. In Britain it's 178 pints. And here's a good one: **How many pool tables were in British pubs and clubs when Paul Newman starred as The Hustler in 1961?** None, but there were 45,000 in pubs and clubs when he made the sequel, The Color of Money, in 1986.

Molson Inc. is buying Kaiser, Brazil's 2nd largest brewery for US\$765. Molson now has 18 percent of Brazil's beer market, fastest growing in the world. Molson will combine Kaiser with its other Brazilian company, Bavaria, and sell 20 percent of the whole to Heineken for US\$220. Molson will now be the world's 13th largest brewery, up from 22nd.

Dublin tid-bit from Paul McGroarty: In 1672 Dublin had 1,180 alehouses and 93 breweries. In 1999 there were about 830 pubs and 1 major brewery.

There's a very good website that is a comprehensive compilation of bottled beers from around the world. Called the Oxford Bottled Beer Database, it mainly covers beers found in the UK. Whilst checking out this site, I discovered that Shepherd Neame have stopped making *Spitfire* as a bottle conditioned beer (remember it at the LDB stores recently?). It is now brewed as 'Premium Spitfire Kentish Ale' and was criticized as lacking "the life and sparkle given by bottle conditioning". To read about other beers check out <http://www.bottledbeer.co.uk/>

The Fernie Alpine and Lake Louise ski hills are now Labatt only: Big Rock used to be available there.

The Norwegian government plans to cut taxes on alcohol. The 5 percent tax break on beer means that Norway will no longer have the highest tax on beer in the world. Canada will now be in first place for that dubious distinction.

A recent editorial in *Brauwelt* (Brew World) points out that the successful brewery is not the one that sells the most beer but the one that makes the most profit. Therefore the best brewery reps are not those that bring in the most accounts or exceed their marketing targets. The best for the company are those that bring in solid accounts, licensees who pay their bills on time, look after the beer and keep the dispensing system in tip top shape.

Interbrew has a beer show on Channel 6 at 3:30 p.m. on Sunday afternoon, and is called BeerTV. Although it only promotes Interbrew companies it's a pretty good show.

If you love playing board games and appreciate good beer, there's a new game for you, **BrewMaster: The Craft Beer Game**. At US \$29.95 it's not cheap, but it sounds like fun. Here's an abbreviated version of the official description: "... similar to the classic card game rummy, players combine cards to produce six beer styles including ale, stout and Belgian (sic). In doing so players will use some of the 90 cards representing real beer ingredients. After producing beer, players place chips (representing crowds) onto the game board. As the game continues players try to make better beer and steal crowds from each other. The player with the most beer festival trophies and crowd markers wins the game." For more, visit their website, www.brewmastergame.com, or you can write to Cold Creek Publishing Co., PO Box 12636, Pleasanton, CA 94588. Fax, (253) 981-7534.

Scientists in Cambridge, Mass., have developed a glassware system that signals when you are ready for a refill. When empty, the glass sends an electronic message for more beer, *New Scientist* magazine reported. The iGlassware system from Mitsubishi Electric Research Laboratories tags each glass electronically with a microchip linked to a thin radio-frequency coil inside its base. A coating of a clear, conducting material makes the glass behave like a capacitor, allowing it to measure how much has been drunk. That information is transmitted to a receiver in the table. From the receiver coil, information can be sent back to palmtop devices carried by waiters or to a display behind the bar in a pub. Ronald Cole, an expert in hotel and restaurant management at the University of Delaware, said the system could prove valuable in restaurants. Diners like to have their glasses kept topped up, he said, and the technology addresses one of their "pet peeves."

Fifty three percent of the villages of England and Wales no longer have a village pub. Strict enforcement of drinking/driving laws is the main reason, TV and supermarket sales of bottled beers being the next.

Marmite is celebrating its 100th anniversary this year. What's this got to do with beer? The Marmite Food Company Ltd. started in an unoccupied maltings in Burton-on-Trent, England. Spent brewers yeast is concentrated and resembles

meat extract, but is vegetarian. It is promoted as a good source of five B vitamins, which, of course, is also true of beer yeast.

A report in the Wall Street Journal has hinted that South African Brewers could be on the verge of buying Miller Brewing Co. from Philip Morris. A merger of Miller and SAB would create the world's second-biggest brewer, behind only Anheuser-Busch. SAB is the largest brewer in the developing world, with growing businesses in China, Poland and Honduras. It brews two-thirds of Africa's beer, is number two in China and a major player in eastern Europe. But SAB believes that it can't be a global beer player without a significant presence in the U.S. market, where Miller is a distant second behind A-B. The deal has been valued at \$5 billion and would be a combination of stock and cash.

A study of British women showed that one in five drink three pints a week, that 18-24 year olds drink six pints a week, and that women buy 40% of supermarket beer but drink 10%.

For all you hop growers out there, check out <http://www.hortips.co.uk/hops.htm>. This web page has some really good information on hop growing problems. *Thanks to Bill McDowell for passing that tip along.*

CAMRA VICTORIA MEETING

Tuesday May 14th - 7:30 pm

Harbour Canoe Club

Take a tour of the brewery with brewmaster **Sean Hoyne**.

CAMRA RAFFLE: Prizes, Prizes, Prizes!!!! Gift certificates!!!!

Help support CAMRA and add to the fun by bringing some small item to add to the prizes – a bar towel, poster, beer glass, a dozen coasters, etc. That way we'll all be winners!

FEST-OF-ALE A SELLOUT

“The Best Party of South Okanagan” – that’s what it said on my programme for the 7th Annual Okanagan fest-of-Ale. The public certainly agreed. Halfway through Saturday afternoon the last of the 5000 souvenir glasses was given out and it was plastic after that. April 12th and 13th at the Penticton Convention Centre saw 28 brewery booths and 13 food booths swamped with customers. And with good reason – the best beer festival venue in B.C., a great selection of beers and food, and some great bands (some maybe a bit too loud for my ears!). Nice touches included free pop, bottled water, and coffee, a cigar booth, and an onsite ATM. Members from the Victoria and Peachland branches staffed the CAMRA/GCBF/Peachland Beerfest booth.

Beers new to us were Penticton’s Cannery Brewing’s Skaha Bluffs Blonde, Giant’s Head Canadian, Naramata Nut Brown, and Anarchist Amber Ales, Crannóg’s Kick in the Pants Ale, and Kelowna’s Freddy’s Brewpub’s Honey Coriander, Vienna Lager, and Nut Brown Ale. Granville Island’s Vern Lambourne had a beautifully aromatic cask-conditioned I.P.A., as well as the Emily Alt beer. Leavenworth’s Blind Pig Dunkel Weizen, Fish Brewing’s Organic Pale Ale, and Boundary Bay’s Shuksan Gold Ale were new from south of the border. Alpine Brewing of Oroville, WA, served their Tamarack Marzen in both filtered and unfiltered versions (very yummy). Longwood Brewpub came over from Nanaimo to serve some great beers including a cask-conditioned I.P.A., and a Barley Wine and Russian Imperial Stout that were outstanding. Mt. Begbie has renamed its Alpine, Powerhouse Pale Ale (after some correspondence from some lawyers from a brewery in the Maritimes), and Nelson brought a Wild Honey Authentic Ale – a nice clean beer. Okanagan Spring poured the new 1516 Bavarian Lager, named for the Bavarian Purity Law of 1516. Big Rock’s new I.P.A. was also sampled. Phillips Brewing’s Raspberry Wheat was immensely popular, or was it the brewer that was immensely popular, seeing that Matt was back in home territory? Perennial favourites Alaskan Brewing, Bear, Old Yale, Ridge Brewing, Tin Whistle and Unibroue were also present.

First prize for Most Popular Beverage (as voted by the public) went to Cannery’s Nut Brown Ale. Second prize went to Joe Stiff’s Spiked Root Beer (a Vodka cooler from Bear Brewing), and third was Palomino Ale from the Barley Mill Brewpub in Penticton. Overall Best Booth went to the Barking Parrot Bar whose bikini-clad girls served BBQ pork on a bun carved from a huge roasted pig! Best Food Booth went to Johnny Donair. Oh, and for next year, let’s hope the organizers won’t have to use bolt cutters to remove the padlock from the drum to be able to draw the winner of the trip to the GCBF!

Victoria Branch March Meeting

Matt Phillips tried his hardest to keep CAMRA Victoria members from visiting Phillips brewery on March 12th. He even tried to barricade the door with five tons of bottles. That only took up half the floor space, and seventy members and friends made it inside to fill the rest of the floor, the brewing room, the stairs and the grain loft. Matt thanked us for testing the floor strength of the latter and reckons he can get another ton of malt up there safely.

Matt outlined his brewing career, starting at the Grizzly Paw Pub in Canmore, Alberta, where he signed on temporarily to finance his skiing expenses. A move to the brewery side was logical as he was an avid home brewer. Then he moved to Whistler Brewing, Wildhorse Brewing in Penticton, and finally Spinnakers Brewpub in Victoria. He opened Phillips last summer and, as his is a one-man act, he has been busy ever since.

The brewery equipment came from Milwaukee, Albuquerque, and around Victoria. Some Matt made from scratch. We sampled the new Organic Pale Ale (which is now available in bottles at your favourite store), and the Espresso Stout.

During the evening Ken Healy presented the prizes for the Homebrew Competition (see results elsewhere).

A TALE OF TWO BREWERIES by Carol and John Rowling

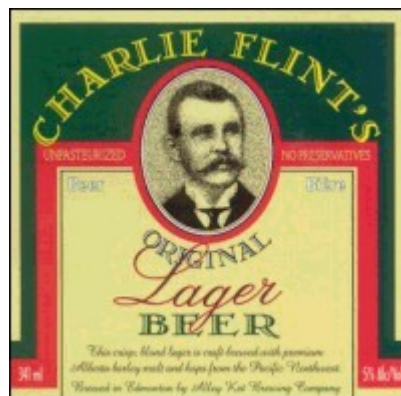
We stopped at Crannóg Ales on our way to Millet, near Edmonton. Their beers had both intrigued and delighted us every time we tasted them. The brewery is located on a farm called Left Fields, on the slopes above Shushwap Lake. It is part of an all-organic operation. Brian McIsaac and Rebecca Kneen are planning that it will be a total zero-waste system, with the farm and the brewery totally integrated to the advantage of both.

The brewery's water comes from a well on their farm. Spent grain and yeast is fed to the pigs and chickens. The sanitizer used to clean the brewing vessels breaks down to water and acetic acid. The hops are grown on the farm and will be used for the first time from this year's crop. They grow 8 varieties of hops: Golding, Fuggles, Nuggett, Willamette, Bullion, Mt. Hood, Centennial and Cascade hops.

We tasted Beyond the Pale Ale, a delicious full-bodied malty beer. And, of course, the fantastic Back Hand of God Stout. We enjoyed our visit to the farm and were given the red carpet treatment by Rebecca and Brian. We toured the brewery, the gardens and greenhouses, and were really impressed with the $\frac{3}{4}$ acre of hops. We chatted with the pigs and chickens, and observed the cow and calf, accompanied by our new friend, Connell, the tallest dog we'd ever seen. (He's a greyhound-wolf hound cross!)

The other brewery was a complete contrast. Alley Kat Brewing, in Edmonton, is located in a bay in South Edmonton's industrial district. We were greeted by Neil and Lavonne Herbst who quickly started us on tasting their beers: Charlie Flint's Original Lager is named for one of Alberta's pioneer brewers. It's an excellent well-flavoured lager. A variation on this beer is Alligator Blackened Lager, made by adding crushed black malt after fermentation. This produced a very nice slightly sweet, malty beer. After tasting several more beers Neil showed us the brewery (Specific Mechanical) and the bottling and labeling line.

Many thanks to Rebecca and Brian and Neil and Lavonne for their hospitality.



CAMRA VICTORIA

Saturday July 6th
2pm – 7pm (at least)

SUMMER BARBECUE

CAMRA members and their families all welcome

If your last name begins A-E please bring a dessert; if F-Q salty snacks, and if you're in the R-Z group please bring something savoury or salad.
Everyone bring drinks (homebrew?), lawn chairs, glasses, utensils, and something to BBQ (BBQ supplied).

2302 Greenlands Rd., off Gordon Head Rd.

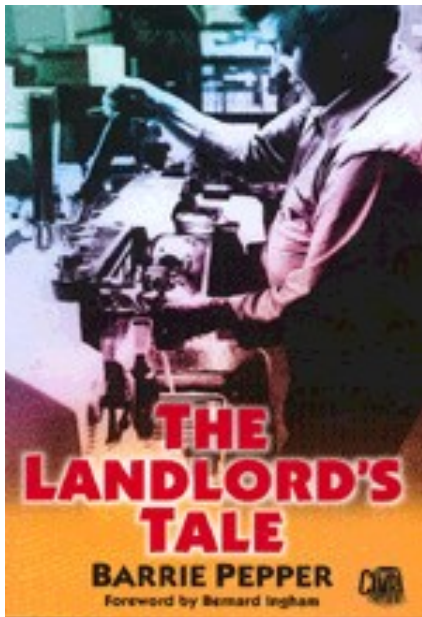
Can't find it? Call Paul at 472-7442

Book Reviews by John Rowling

The Landlord's Tale, by Barrie Pepper, 2002, CAMRA Books, St. Albans, UK, 192 pages, available from CAMRA for £6.99 (£4.99 to CAMRA UK members).

This fictional story is based on Barrie Pepper's experiences growing up in the pub his parent's ran between 1954 and 1959 in the Calder Valley in Yorkshire. This is a funny book full of the kind of characters you'd love to meet in the pub. The story is told through the eyes of Wilf Lowe, the publican's son.

The author believes that these were the days when beer tasted better than it does today, accountants were there to pay the bills and kept their noses out of the gentle art of making beer, brewers were held in high esteem and keg beer was practically unheard of.



CAMRA Takes Softer Approach to “Con Beers”

CAMRA UK passed a motion at its April 2002 AGM that reversed a previous policy regarding beer brands transferred from one brewery to another. The motion passed was as follows:

“This Conference agrees that CAMRA must continue to protest vigorously against any instances of a brewery stating or implying that a beer is brewed in one place when it is actually brewed in another. With that proviso, Conference agrees, with the exception of Marston’s Pedigree, that where a beer is brewed, now, or in the past, shall have no bearing on CAMRA’s attitudes or policies about that beer.”

Most consumers are only interested in the flavour and quality of the beer in the glass, and the brewery of origin was of interest to only a handful that probably knew where it was brewed anyway.

Having said that it then appears that contract beers should be judged solely on the merits of the beer and not condemned or boycotted because of the brewery. An example of that in BC might be Rethink, brewed by the highly regarded Bear Brewing under contract. The beer has never been brewed anywhere else, so what you see is what you get.

CAMRA BC has in the past refused to consider any contract beers at the Great Canadian Beer Festival. In doing so, CAMRA may be cutting off its nose to spite its face. Perhaps, we should try the contract beers and judge them on their merits and not on where they are brewed. I know this is heretical, but we *are* trying to promote good beer. A few years ago Draught Bass won the Gold Medal for Bitter in the blind judging at the Great British Beer Festival. CAMRA UK diehards were horrified that a “Big Brewery” had even been considered. The judges pointed out that the Bass really was better than all the other bitters and deserved the medal. Maybe one day the Canadian Big Brewers will produce a beer that will impress us enough that we will pour it at the GCBF!

July 6th – Annual BBQ - Paul McGroarty's house, 2302 Greenlands Rd .See details on page 15??

July ? – Dave Cresswell's annual Hangi.

July 26, 27 & 28: Oregon Brewers Festival, Portland

September 10 – Lighthouse Brewing

September 14th: Field trip – Merridale cidery, Cowichan wineries.

September 20th: 5:00 - 10:00 p.m. 5th Annual Vancouver Autumn Brewmaster's Festival, Plaza of Nation's Enterprise Hall, \$20 admission from Ticketmaster; for more info check www.autumnbrewfest.com. ALL LOWER MAINLAND CAMRA MEMBERS ARE INVITED TO COME BY THE CAMRA BOOTH

October 3–5: Great American Beer Festival, Denver

October 8th – Folk Night and Members GCBF ticket sales – View Royal Hall

October 19: Brews n' Blues, Farmers Institute, Ganges

October 19: CAMRA Peachland 2nd Annual Beerfest

November 12 – NO CAMRA MEETING

November 19th – Ian Bowering at the Maritime Museum

November 22 & 23rd: GCBF

HOPBINE by John Rowling

According to Statistics Canada, in the fiscal year, April 1999 to March 2000, Canadians consumed an average of 85.5L of beer, 11.7L of wine and 6.3L of spirits. That cost us \$13 billion, with beer accounting for 51.5 percent of this. Output of beer from private and listed companies destined for the domestic market is given as 20.65 million hectolitres (or nearly 4 billion pints!).

Reuters recently reported that a South Korean brewery has added gelatin to its popular brand of rice wine! Chewable booze! Thanks to Robert Irvine for that gem.

www.howtobrew.com is written by an engineer (a metallurgist!) and has very good technical detail. It's written for the advanced brewer.

Good news for stubby geeks. Brick Brewing, Waterloo, ON, is bringing them back! Eighteen years ago the stubby was abandoned in favour of the long neck. Homebrewers have been hoarding them since. Sales of Brick's Red Cap ale have exceeded expectations since Brick started selling the beer in stubbies in April.

Canada Post is about to be allowed to ship alcoholic products. Federal regulations have been amended to allow delivery of "intoxicating beverages" to residences from any distributor. This will clear the way for 'Beer-of-the-Month' clubs to use Canada Post. In Britain and parts of the US, Beer-of-the-Month clubs are very popular. The changes to the regulations follow experiments by the Quebec Liquor Board. Home delivery has been tried and is considered a success. Thanks to Phil Cottrell for this story.

An economics professor in Canada has found that people who drink more than average are also more likely to earn more. As a result, Chris Auld of the University of Calgary was awarded more funding to research the link between drinking alcoholic beverages and earnings. He calls it "the alcohol-income puzzle."

Auld emphasizes that his preliminary findings are not meant to suggest it is possible to drink your way to corporate advancement. He said the reasons for the correlation could be the stress of high-paying jobs driving people to drink or that more sociable people are more likely to achieve career success.

"The puzzle is why are we finding this," he said. In an interview in the Calgary Sun, he joked that his extra funding will allow him to "buy more rounds at the bar."

Imagine having your laptop fetch a beer from the refrigerator and then roll over to the baby's room to sing a lullaby while e-mailing snapshots to grandma a thousand miles away. Evolution Robotics unveiled the prototype of what it calls a "personal robot system" — essentially a robotic framework centered on a laptop computer. The company's ER1, which is able to perform the kinds of automated functions once considered science-fiction fantasy, retails for \$499 in a do-it-yourself assembly kit or for \$599 in a pre-built format.

Users can plug any laptop into the robot. The consumer model of the robot uses a basic visual training system. It has a Web camera, and using the included software, the owner

can show the robot an item (examples used included a CD and a book) and then cue the robot to take action once it sees that item, in what the company described as an "if-then" arrangement.

In a recent demonstration in a mock living room, the ER1 was shown a Coke can, causing it to drive to a small refrigerator, where it identified the right can from a group of three lined up in front of the fridge. It picked the Coke up and delivered it to a recliner on the other side of the mock room. There are still some kinks to be worked out (it dropped the can) and the company concedes that, for the time being, the ER1 remains hobbyist's device, made available to the public more as a proof-of-concept than as a candidate for hot toy of the year.

It's SABMiller time: South African Breweries is buying Miller Brewing in a \$3.6 billion stock deal that will make it the world's second-largest brewer, the London-based company said, in a May 30 press release. SAB is paying \$3.6 billion in current stock prices, and will assume \$2 billion worth of debt. The new company will be called SABMiller and will compete in the U.S. market with Anheuser-Busch, the world's largest brewer. SABMiller would be headquartered in London, with Miller's Milwaukee, Wis., headquarters acting as a subsidiary.

SAB is the world's fourth-largest brewer by volume, after St. Louis, Mo.-based Anheuser-Busch, Belgium's Interbrew and Heineken NV of the Netherlands, according to data from 2000 compiled by British beverage consultancy Canadean. Miller ranks seventh. Miller claims 20 percent of the U.S. market, behind Anheuser-Busch with 49 percent and ahead of Coors' 11 percent share.

A herd of 200 wild elephants with a taste for local liquor have been on the rampage in India's northeastern Assam state, crashing through fields and smashing down village huts to look for their favourite rice beer. "Elephant herds have taken a fancy to drinking rice beer after entering tea garden labour colonies. In the process, they are smashing down many mud and thatch-roofed huts," a wildlife ranger said. He said the runs were equally devastating before and after the drunken bouts.

The Assam wildlife authorities have asked the federal government for permission to allow the capture of wild elephants to minimise the damage caused.

CAMRA UK has launched a campaign to persuade Brakspear shareholders and management that the company has a future as a brewer. A new web site, letter and poster campaign urges stakeholders to pledge their support for the company to keep brewing great beers in Henley on Thames, its home for over 200 years. The campaign is in response to the recent announcement that the company's beer division is under review, which could result in the closure of the Henley site and the company quitting brewing and becoming a pub chain. More at <http://www.protzonbeer.com/documents/27660-001727.html>

The July issue of American Heritage magazine has several great articles on the history of US brewing (<http://www.americanheritage.com/AMHER/2002/03/beer.shtml>).

A good website to visit for beer glasses, mugs, steins, tankards, goblets, and shot glasses is at <http://www.beerglassshopper.com>.

Ukiah Brewing and Restaurant has become the first brewpub and only the second restaurant in the US to be certified organic. Ukiah is two hours north of San Francisco in Mendocino County (707-468-5898).

Now available from Cargill Malt, Dingemans (Belgian) and Meusdoerffer (German) specialty malts. Details at <http://www.specialtymalts.com>

With growth of 1.2% in 2001, US craft beer sales topped \$3.3 billion in 2001, according to figures released by the Institute for Brewing Studies. The IBS reports 994 brewpubs, 420 microbreweries and 44 regional specialty breweries in the United States in 2001. Craft brewers beer market share is 3.09%.

A new video, "Home Brewing Illustrated", demonstrates home brewing from kit batches, intermediate brewing and advanced all grain techniques. Details at <http://www.entactive.com>

Michael Jackson has an article in the July issue of Bon Appetit magazine headed "Red, White, and Brew: U.S. beer-makers are drawing inspiration from Europe to create terrific, barbecue-friendly brews." He lists a number of beers to go with barbecues: Anchor Liberty Ale, Anderson Valley Hop Ottin', Goose Island IPA, Tupper's Hop Pocket Ale, New Belgium Brewing La Folie, Alaskan Brewing Smoked Porter, Rogue Smoke, Victory Brewing Whirl Wind Wit and New Glarus Wisconsin Belgian Red. He also mentions Russian River Brewing and Bridgeport Brewing without specifying particular beers.

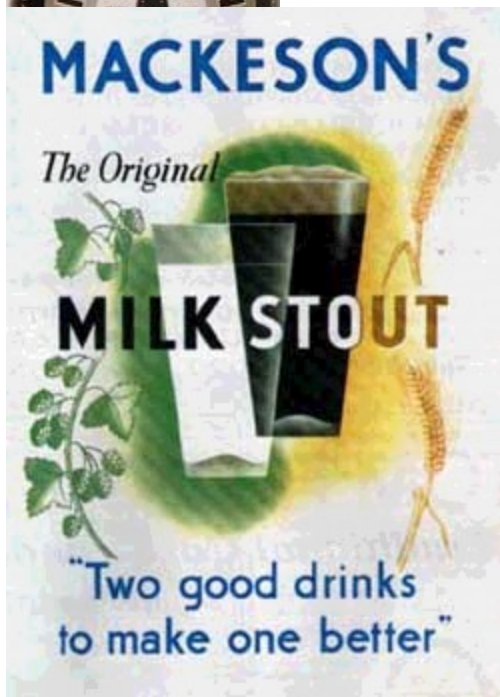
Big Rock announced that gross margins were up by five percent in the first quarter this year and revenues reached \$9.2 million.

The RCMP issued a warning recently to businesses in the Grand Falls-Windsor, Nfld. area following reports that a man has been using a clever scam to steal beer from local stores. Investigators say the suspect buys a case of beer, then returns "a few minutes later" and asks for an exchange because he's bought the wrong brand. Store staff later find the bottles in the case left behind are filled with water.

Mackeson's Milk Stout by John Rowling

Mackeson Stout, a British sweet stout, was called Milk Stout until the 1950's. The name was changed for fear it gave the impression it actually contained milk. Lactose is called for in the recipe. This is a by-product of cheese making, and is not fermentable by brewer's yeast. This gives Mackeson's that characteristic sweetness. Ridley's of Chelmsford makes the beer today under license from Interbrew. It's made from pale and chocolate malts, caramel, and around 9 % lactose. It finishes out at about 3 % ABV

Ok, so where's all this getting us? Well, Lon Ladell, Spinnakers Head Brewer, has come up with the nearest thing to Mackeson's I've ever tasted. Milk Stout is a beautiful beer, a wonderful session beer. For all those of you that say you like dark beers but shy away from stouts because they're too hoppy this beer's for you! At 3.9 % ABV you can safely enjoy more than one pint. It has a very smooth sweet creaminess that really does remind me of Mackeson's Milk Stout.



BEER IS GOOD FOR YOU. I KNEW THAT!

After more than 20 years of research and scores of studies on the effects of moderate alcohol consumption on health, data is accumulating that shows that beer delivers protection against major ailments such as heart attacks, stroke, hypertension, diabetes and dementia.

The National Beer Wholesalers Association, an Alexandria, Va., trade group representing the nation's beer distributors, recently put on an oxymoronic sounding "health and beer" seminar. They put out a press release that declared: "Eat right, exercise and drink a beer a day may be the way to keep the doctor away."

Norman D. Kaplan, a professor of internal medicine at the University of Texas Southwestern Medical Center in Dallas, has studied alcohol's impact on health as part of his 40 years of research into the causes and treatment of hypertension. He concludes that "the benefits of drinking moderate amounts of alcohol is well beyond contention."

As for beer's specific virtues, Dr. Kaplan cites two recent large-scale studies: in one, a look at 70,000 female nurses showed that those who drank moderate amounts of beer had less hypertension than did nurses who drank either wine or spirits. He also points to a survey of 128,934 adults in the Kaiser Permanente managed-care system. It showed that male beer drinkers among the group were at a statistically significant lower risk of coronary-artery disease than were men who drank red wine, white wine or spirits.

Dr. Kaplan says new evidence also suggests that beer, because of mechanisms that "are not all clearly understood," may help increase bone density, thus decreasing risk of fractures. And it also could raise by 10% to 20% the so-called "good cholesterol" levels in some people, thereby helping to ward off coronary-heart disease and related afflictions such as dementia. Beer, he adds, is also rich in B-vitamins and folates (a form of water-soluble B-vitamin found in green leafy vegetables), both of which help keep homocysteine blood levels in check. Homocysteine is a chemical that, in elevated amounts, has been linked to an increased risk of heart disease.

For those reasons, Dr. Kaplan says, "beer drinking has equal or perhaps more benefit" than wine or spirits. As for the wine claims: "The wine people have done a major snow job" in peddling the notion that wine is superior to beer or spirits, he says.

Researchers define moderate drinking as one drink a day for women and up to two a day for men (a drink itself being a 12-ounce beer, a five-ounce glass of wine or 1.5 ounces of distilled spirits.)

Eric Rimm, an associate professor of epidemiology and nutrition at Harvard's School of Public Health, believes the benefits of moderate drinking may come from the ethanol component in alcohol. "True, beer has B vitamins, but a single beer provides perhaps 2% to 6% of the recommended daily requirement. To think you can get your RDA of that from beer is probably inappropriate," he says.

But Dr. Rimm says the prevailing thinking is that ethanol has significant antithrombotic or anticlotting effects similar to aspirin: Health experts, for perhaps a decade, have recommended an aspirin-a-day regimen for people over 50 to help prevent strokes and heart disease.

More recently, Dutch and Danish researchers looked at beer and wine side by side in studies. In the Dutch sample, in which participating men drank four glasses of either beer, wine or spirits over three months, beer seemed to be better at helping to control homocysteine levels. A similar Danish study found no distinguishable differences.

FOR IMMEDIATE RELEASE

Big Rock Brewery Ltd. to acquire Bear Brewing Company Ltd.

CALGARY, Alberta, June 27, 2002: Big Rock Brewery Ltd. (NASDAQ: BEERF, TSX: BR) is pleased to announce that effective July 1, 2002, it will acquire all of the outstanding shares of Bear Brewing Company Ltd. ("Bear Brewing") of Kamloops, British Columbia, a privately owned and operated brewery. A total of 100,000 common shares of Big Rock will be issued for this purchase.

Big Rock currently has a licensing agreement with Bear Brewing whereby Bear Brewing produces and Big Rock markets and distributes all the Bear Brewing, Whistler, and Bowen Island brands. The Whistler and Bowen Island brands are presently owned by Big Rock and include Bowen Island Bitter, Whistler Black Tusk and Whistler Export.

Big Rock also presently owns 50% of the shares, and has an option to acquire the remaining shares, of Bear View Developers Ltd, a company which owns the land and building currently used by Bear Brewing as its brewing facility. Concurrent with the purchase of Bear Brewing, Big Rock will exercise its option to acquire the remaining 50% of Bear View Developers Ltd.

Bear Brewing is an established craft brewer with three main brands - Black Bear Ale, Brown Bear Ale, and Polar Bear Lager. Bear Brewing also produces Joe Stiff's Spiked Root Beer, a vodka based beverage, and the Brew Brothers portfolio of premium products.

Big Rock President Bob King said "Big Rock is pursuing its strategy of becoming a more significant player in the specialty beer market in British Columbia. Our acquisition of Bear Brewing demonstrates that we are confident that the innovative management team presently at Bear Brewing, and premium Bear products will complement Big Rock's portfolio and help us achieve this goal".

David Beardsell, the President of Bear Brewing, commented that "the marketing and distribution skills that Big Rock brings to the table will enable Bear Brewing to focus on what we do best produce premium craft beers. Our smaller production runs will also allow research and development of new products and an opportunity for Bear Brewing to offer some truly great seasonal beers".

Bear Brewing occupies a 10,300 sq ft facility built as a brewery in 1997 on 3 acres of land overlooking the City of Kamloops. The existing annual capacity is 20,000 HL, however, the facility can be expanded with modest capital investment. The Brewery is strategically located in Kamloops at the top of the Coquihalla Highway, a central distribution point to service the lower mainland and the interior of British Columbia.

Big Rock Brewery was founded in 1985 by Ed McNally, Chairman and CEO, as a craft brewery. The Company has grown from relative obscurity to one of North America's foremost regional brewers dedicated to producing premium specialty products. The Company, located in South East Calgary, operates one of the most modern brewing facilities in the world.

For further information contact:

Bob King President Big Rock Brewery

5555 - 76th Avenue S.E. Calgary, Alberta T2C 4L8 Tel: (403) 720-3239 Fax: (403) 236-7523

David Beardsell President, Brewmaster Bear Brewing Company

965 McGill Place Kamloops, B.C. V2C 6N9 Tel: (250) 851-2543 Fax: (250) 851-9953

www.bearbeer.com

Thursday June 27 6:25 PM EST (CP)

Big Rock Brewery to acquire Bear Brewing Co. Ltd. in \$775,000 deal

CALGARY (CP) - Big Rock Brewery Ltd. is buying Bear Brewing Co. of Kamloops B.C. in a share swap deal valued at about \$775,000. The Calgary company said Thursday it is paying 100,000 of its shares for privately owned Bear Brewing. At current market values, the Big Rock shares are worth \$775,000.

The purchase is effective July 1.

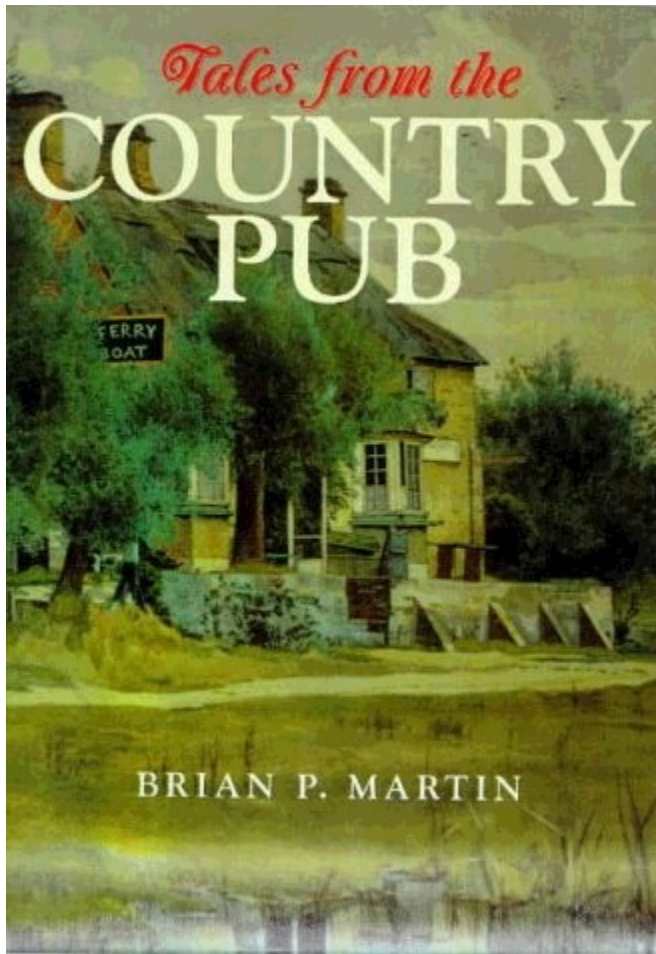
Big Rock currently has a licensing agreement with Bear Brewing under which the Calgary company sells and distributes all the Bear Brewing, Whistler, and Bowen Island brands in British Columbia. It also owns half of the land and brewery used by Bear Brewing.

With the acquisition, Big Rock said it will also exercise its option to buy the rest of the brewery and land from Bear Brewing.

Big Rock president Bob King said Thursday's acquisition helps the company become a more significant player in the specialty beer market in British Columbia.

"Our acquisition of Bear Brewing demonstrates that we are confident that the innovative management team presently at Bear Brewing, and premium Bear products will complement Big Rock's portfolio and help us achieve this goal."

Shares in Big Rock (TSX:BR - news) rose 15 cents to close at \$7.90 in Thursday trading on the Toronto stock market.



Book Review by John Rowling

Tales from the Country Pub by Brian P. Martin, published by David & Charles, May 1999, 192 pages.

I found a copy of this book at Powell's bookstore in Portland (that's got to be a mecca for book lovers). It was a must-buy as one of the chapters was about the Jelf family who has owned The Boat Inn at Ashleworth, in Gloucestershire, for over 300 years. Veronica Emary, our Gloucestershire contact took us there a few years ago, and it's pictured on the jacket.

The rest of the book turned out to be equally interesting covering the highest pub in England, the oldest, the smallest, the most filmed, and the most unspoiled. But mostly the book is about the people, both the customers and the people behind the bar: from Mabel Mudge, Britain's oldest landlady--a lifetime teetotaler who served drinks till she was ninety-nine, to the farmer who blew a hole in his friend's hat when he filled an ashtray with gunpowder. This book is beautifully illustrated, and well written. Amazon books had several copies both new and used when I checked it.

HOPBINE by John Rowling

"Beer is proof that God loves us and wants us to be happy." Benjamin Franklin

E-mail mick.croxford@ntlworld.com for a list of British pump clips from the 1980's and 1990's. Average price £3.

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Latest from the Labatt stable, in Ontario only: personalized cases of 24 bottles of Blue or Blue Light. The cost is \$45.95 plus postage and handling (vs. the regular price of \$32.75 at the store). To order, contact www.beer.com/BlueByYou. Takes about an hour and a half to read all the legalese and conditions!

Kirin Brewery Co., Japan's second biggest beer maker has revived a 4,400-year-old brew based on an Egyptian hieroglyphic recipe. Named "The Old Kingdom Beer," the new-old drink is flat, a dark tea color and is 10% ABV. Apparently it tastes a little like white wine. Another difference is that the recipe did not call for hops, but it is based on barley. Kirin has no current plans to sell "The Old Kingdom Beer" commercially. They only brewed 8 gallons and it will be presented at an October conference of the Master Brewers Association of America in Texas.

The Red Hart pub at Three Holes, Norfolk, UK, has given a long time customer free beer for life. Dennis Forth has been drinking at the pub for 60 years and recently celebrated his 75th birthday.

JUBILATION ALE

by John Rowling

Britain's Greene King brewed a special ale this year to celebrate the Queen's Golden Jubilee. Last year around 500 bottles of the brewery's 1952 Coronation Ale were discovered in its 200-year old cellars. The Coronation Ale had an ABV around 6.5% and is believed to have been brewed with Kentish hops (either Fuggles, Goldings or Bramling Cross) and the barley malt was likely Spratt Archer. A limited number of presentation boxes each containing a bottle of the Jubilation Ale and the Coronation Ale were on sale at the brewery for £25 each.

And in other Greene King news, in March 2002, The World Beer Championships reviewed 168 beers that fall within categories of British and North American Ales. Earning the highest score awarded was Greene King Olde Suffolk, which is England's last example of an ale made by the blending of old and young beers.

HOPS, HOPS, HOPS!!

by John Rowling

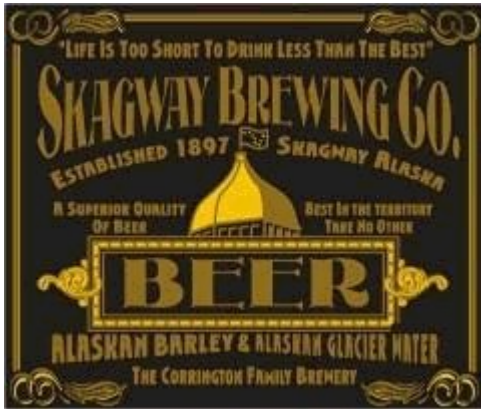
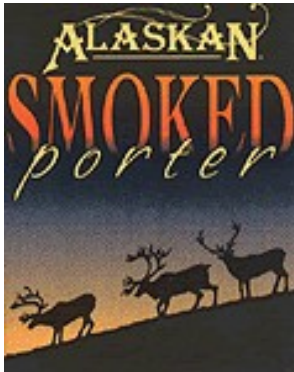
The 15th Annual Oregon Brewers Festival was all about hops! There were more IPA's than any other style, some IBU's of 100 or more! The "biggest" was Stone Brewing's Double Bastard Ale with an immense hop aroma and a taste like chewing on hops – good balance though. Another big one was Rogue Ales Charlie 1981 Redux. This was originally brewed to celebrate homebrewing maven Charlie Papazian. At 70 IBU's and 9.1% ABV this is a mouthful. It has a huge aroma and all sorts of interesting flavours: sherry, fruity. A bit out of balance was San Francisco's Magnolia Pub & Brewery's Proving Ground at 100 IBU's. I found the Cascade hops almost overwhelming, and longed for something more subtle.

I found it in what even then turned out to be a well hopped beer. Lovin Lager, a Czech-style Pils, from Oregon's Siletz Ales was a beauty: Saaz hops at 45 IBU's balanced by a great maltiness, a nice crisp beer. Pelican Pub and Brewery on Oregon's coast brought a wit beer with lots of coriander and orange peel to give it a Belgian twist – very refreshing. Another wheat beer came from the High Point Wheat Beer Co., from Butler, NJ. Ramstein Blonde Hefeweizen was a very German beer, spicy and quite yeasty. Another New Jersey brewery, Flying Fish Brewing, had Abbey Dubbel – a great Belgian style ale- brown in colour and very fruity, reminding me of Duvel. After this I gave up making notes!! Later, I joined the gang for a meal at the Lucky Labrador brewpub.

I decided to start the second day with the weirdest beer at the Festival: Watermelon Wheat from the 21st Amendment Brewery, Café and Bar in San Francisco. There was a great watermelon aroma and the taste came through quite strongly too. Next another oddity: Der Über Tuber, a potato ale from Portland's Widmer Brothers. It was OK, but why? I wanted more traditional beer! For lunch I had the perennial favourite, Alaskan Amber and followed it with #9 Ale from Lagunitas Brewing (California). This was a beautiful example of a Belgian Ale, and at 7.2% ABV, very warming. The Oregon Brewers Guild had a pavilion where the rotating taps poured a variety of beers. I sampled a couple of these. Tuck's Catapult Belgian Ale was malty, very slightly sour and fairly hoppy. I found it too cold and too strong! Wild River Brewing brought Double Eagle Imperial Stout. This was based on an 1880 Whitbred triple stout recipe. It was a deep dark rich stout, malty with a very dry finish.

Time to do some serious beer festival research. What did we think of the event overall? It was almost overwhelmingly big. Eighty eight beers to choose from and 80,000 plus people in three days. We made notes on how to run an outdoor festival – what to do and what not to do. And, we came away with the feeling that it will work in Victoria, too.

Note to Dave: There are lots of logos, etc., at <http://www.alaskanbeer.com/home.html>



Alaskan Odyssey

by John Rowling

There were two important must-sees on our Alaskan cruise: Skagway Brewing and Alaskan Brewing. Well OK, there were some glaciers, but, you know, once you've seen one, you've seen 'em all. But breweries, now that's a different story!!

After we'd done the obligatory ride on the White Pass and Yukon Railway and shopped at the end-of-season sales (75 percent off – Wow!), we rewarded ourselves with a stop at Skagway Brewing Co. We found the brewpub in downtown Skagway, located in the 1898 Golden North Hotel. It was very quiet considering that there were three cruise ships docked; everyone must have been at those sales. We ordered a flight of samples and asked the barman about the beers. He directed us to the brewery where we met Steve Buszka, this season's brewmaster. (Like many businesses in coastal Alaska, the brewery only operates for the summer months.) We tasted Oosik Stout, which had a nice roasty flavour, malty and full bodied (6.3%ABV). Steve gave us a sample of a stout made from

the winning recipe in the local homebrew competition. It was not as full bodied as the regular stout. We tasted the house specialty: Spruce Tip Ale which was smooth, quite sweet with a nice mild spruce flavour (5%ABV). Boomtown Brown was malty in the Newcastle Brown style though quite strong (5.5%ABV). Steve told us he was moving on as the hotel was up for sale and the brewery (an Elliott Bay 4-barrel system) was to be dismantled and stored.

On to the next port, Juneau, and Alaskan Brewing Co. We had done our homework and arranged for a tour with Jeff McCain, Alaskan's Juneau rep. After doing the touristy things, Mendenhall Glacier (and the mother bear and cubs Jeff laid on for us), Jeff took us to the brewery. This is big modern regional brewery. The main system is a 100-barrel brewery, with very large conditioning tanks, a couple of them 1300 barrels in size. The bottling line was in full swing (360 bottles per minute) bottling the just brewed Winter Ale, which will be on sale by the time you read this. The machinery was new last year and was made by Krone in Germany. The Winter Ale is a strong English Ale (6.4%ABV) with Spruce Tips, giving it a rather sweet taste. The 2001 vintage had less aroma, and has matured into a well rounded beer. Then came the pièce de resistance, a tasting of several vintages of the Smoked Porter from the "library". We tasted the 1993 (nice smoky aroma, very smooth, sherry and raisins taste), the 1995 (thinner, phenolic), the 1998 (smooth, creamy) and the 2000 (smooth, creamy also). The 1993 was undoubtedly the best, but they were all very drinkable. This years vintage will in Seattle on December 1st. Jeff and the other staff we met were so hospitable and deserve a big "Thank You".

HOPBINE by John Rowling

The Red Hart pub at Three Holes, Norfolk, UK, has given a long time customer free beer for life. Dennis Forth has been drinking at the pub for 60 years and recently celebrated his 75th birthday.

The LDB's Dave Hopgood sent a list of recently arrived beers:
Four from Sam Smith - Nut Brown, Taddy Porter, Oatmeal Stout & Pale Ale.
From Rogue - Dead Guy Ale & St. Rogue Red. From Black Sheep - Black Sheep & Riggwelter. From Belgium - Achel (new Trappist reopened in '98), Floreffe Double, Saison de Silly, Westmalle Triple & Chimay Red Cap, Rodenbach, LaChouffe and McChouffe.

A quite extensive website can be found at <http://www.brewpubzone.com/> This a guide to craft beers, brewpubs, microbreweries and homebrewing. There is an extensive archive of brewpubs and microbreweries, as well as beer festivals and homebrew competitions. Consumers can buy and sell brewing equipment, breweriana and pub merchandise at the free online auction.

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Proof that Anheuser uses less malt...submitted by Mike Rowling
Tapping into the latest dietary obsession of health-conscious consumers, Anheuser-Busch Cos. is preparing to launch Michelob Ultra, the first major beer to claim that it is low in carbohydrates.

The company plans to charge a premium price for the low-carb brew (around US\$7 for a six-pack). They are hoping to capture a larger share of the high-end beer market at a time when many consumers favor imported beers over domestic brands such as Budweiser and Bud Light (a six-pack of Bud costs about \$5 or \$6.). A 12-ounce bottle of Ultra has 2.6 grams of carbohydrates, compared with 6.6 grams for Bud Light. N.B., they contain the same amount of alcohol.

John Ufheil, vice president of Daytona Beverages LLC, an exclusive Anheuser-Busch distributor in Daytona Beach, says he thinks he is going to sell a boatload of the new beer. "Carbs seem to be the buzz right now if you want to be health conscious," he says. "That it doesn't taste like water is a plus.".....!!!!

Coors Brewing may soon begin importing two British brands it bought when it acquired the Bass brewing interest from Belgium's Interbrew. Plans to import Carling -- Britain's top-selling lager with 19% of the market -- are in the early stages, but preparations to re-introduce Worthington in the United States were farther along. Worthington White Shield is considered a British classic. After the Worthington brewery closed, Bass acquired the brand and production moved to various breweries. Coors acquired the Worthington name along with other Bass interests.

CFOX's Mel Cooper was invited to the Royal Luncheon at the Empress Hotel and spoke about it later on the air. He said that the menu was "all BC" and that Prince Philip particularly enjoyed a glass of "Hermann's Dark Ale" (sic) from Vancouver Island Brewing. Submitted by Phil Cottrell

Michigan Brewing Co. in Weberville, Mich., has acquired the Celis Brewery from Miller Brewing, including the 100-barrel brewhouse, tanks, packaging equipment, office equipment, and lab equipment. The equipment included a coriander mill, to grind one of the spices that make wheat beer so distinctive. Now that Michigan Brewing has bought the brewery lock, stock and barrel, it is hoped it will acquire the Celis brand, still owned by Miller.

Pierre Celis, who revived the "white" style of beer in his native Belgium before selling the Hoegaarden brewery to Interbrew, established the Texas brewery in 1992. His beers, including Celis White, quickly earned a cult following.

The European Commission has accused Carlsberg and Heineken of forming a European beer cartel in the 1990s. The commission alleges that the breweries made illegal deals regarding division of their domestic markets from 1993-1996. Seized documents indicate that they had reached a mutual agreement to stay away from each other's respective domestic markets during that three-year period.

Beer enthusiasts drank about 5.7 million liters of beer during the recently concluded Munich Oktoberfest, up 18% from last year. More than 5.9 million visitors filled the 14 cavernous tents for the festival, a rise of 7%.
