

The Worthouse News



A PUBLICATION OF THE EDMONTON HOMEBREWERS GUILD

March 2003

**Our Next Meeting is at Alley Kat Brewing, 9929-60 Ave, Edmonton
Monday – March 3 - 7:30 pm**

The Edmonton Homebrewers Guild Executive (Sept 2002 to June 2003)

President.....Roxy Hastings
Vice-President.....Neil Herbst
Secretary.....Boyd Oberhoffner
Treasurer..... Robert Carminati
Competition Chair.....Glen Hannah
Newsletter..... Günther Trageser

Club Meetings

EHG meetings are held on the first non-holiday Monday of a month, from Sept. to June, at Alley Kat Brewing, 9929-60 Ave, Edmonton. Meetings start at 7:30 pm. A few meetings for this season are planned to be held at local beer establishments well known for the quality of the beer they serve.

Contributions

The Worthouse News is a monthly publication of EHG, mailed to paid members, club sponsors and sister Brew Clubs.

Articles in the Worthouse News may be used in other homebrewing newsletters providing credit is given to the author and EHG.

Submissions to the Worthouse News may be sent to the editor/publisher.

Anyone who has not yet renewed his/her membership, please do so at the next meeting.

Membership fees are due and are still at a bargain price of \$25.00. Please bring a cheque or cash.

View from the Top

Boy, talk about an awesome meeting in Feb. Fantastic turnout, four new members and some truly excellent brown ales for the AHA club only competition.

We had an excellent turnout in Feb with lots of enthusiasm for the beers being tasted. The judging team had their work cut out for them as no less than 8 brown ales showed up to be judged. Sadly, when the dregs had settled, only one beer could go on. I say sadly because there were many tasty brews to be tried – they all could have been winners. That being said, Greg Wondga's American Brown Ale floated to the top of the pack and is being shipped on to the club only event.

I was really pleasantly surprised at the interest shown in the BURRP competition. No less than 12 brewers signed up to give ridiculous brewing a go. If you lost your nerve at the last meeting you can still sign up in March. Brian at Harvest has the bags of two row ready to go.

IMPORTANT. For those who signed up for the Saturday brew at Alley Kat, we had to change the date to 15 March instead of 22 March. I'm really looking forward to May when we get to taste these imaginative concoctions. Remember also, that there is an experimental category in the MCAB events – so even if these don't hit a perfect style you should be able to enter these brews in that category at the ABC.

Speaking of the ABC, I hope you've been firing up your brewpots for our local homegrown national level competition. Jim Whittome's been working on the web page and hopefully this years ABC page will be up by the time you read this. Keep checking at the page for new competition updates.

TASTINGS

The March meeting is featuring European Lagers: Pale, Amber and Dark. It's a non-AHA. event but don't let that stop you from bring any of these wonderful beers to share with your buddies.

KUDO's

Congratulations to Harry Wagner who took a gold medal with his American Pale Ale in the MCAB Finals in Chicago. This is an extremely competitive class to win in. Nothing like beating the Yanks on their own

turf with one of their indigenous beers. Way to go Harry. I hope you have enough of that beer set aside to compete in the ABC again this year.

BJCP EXAM

It's all over for the boys who survived to write the BJCP exam. 5 Edmontonians and 2 Calgarians wrote the exam on 22 Feb. We're certainly going to mint some new judges from this group. Thanks to Harry Wagner and Martin Langshaw who served as tasting proctors for the exam. And thanks to Neil who hosted all sessions at Alley Kat.

Bring those bottles...

I just got this last minute email from our competition guru, Glen Hannah:

I was speaking to Kevin earlier tonight and he wanted to suggest to anyone interested in submitting entries to the upcoming 4th Annual Lethbridge Werthogs Homebrew Competition in Lethbridge that there's still time left and he has made arrangements with Veryl Todd the organizer. Just show up around 20 minutes early to the March 3rd club meeting (6:40pm) with 3 bottles of your entry or entries. We'll wrap up everyone's entries into one package and Kevin will run it over to Greyhound and it should get into Veryl's hands the next day. If we can get good representation from our club at their competition then we should receive a lot of Werthog entries at our Aurora Brewing Challenge in June. I'll bring extra entry forms and rules for anyone who needs them.

Upcoming Out of Town Competitions

Werthogs 4th Annual Homebrew Competition

Where: Lethbridge

Entries Due: March 1st; judging March 8th

Ship to: Prairie Vintners and Brewers

231-13 street North

Lethbridge, Alberta

5-6 mixed classes. 3 bottles/entry.

Email Veryl Todd: veryl.todd@lethbridgecollege.ab.ca

A relatively new competition hosted by a small but enthusiastic club. Contact Verly personally to get information. Let's try and support these guys..

March in Montreal – CABA sponsored

Where: Montreal

Entries Due: March 15. Judging: by end of March

Styles: Full BJCP/AHA except meads and cider.

2 bottles per entry. Standard rules of 1 entry per subclass

Fees: \$6.00 CABA members, \$9.00 non members. Fifth and additional \$5.00 CABA members.

Website: <http://www.realbeer.com/caba>

Ship to: Brasserie Le Chaudron

5710 Garnier,

Montreal, Quebec

H2G 2Z7

Phone: 1-514-276-0744

This is the first year MIM has gone for the full BJCP/AHA styles and 2 bottle entry. I encourage you to support this longstanding eastern competition. It's a great pretest for GCHC and ABC.

The EHG will subsidize the cost of a group shipping of beers to this event.

Great Canadian Homebrew Competition – CABA sponsored – AHA qualifier

Where: Toronto

Entries Due: 19 April

Styles: Full BJCP/AHA including meads and cider.

2 bottles per entry. Standard rules of 1 entry per subclass

Fees: unknown but usually \$6.00 CABA members, \$9.00 non members. Fifth and additional \$5.00 CABA members. If you win and proceed to AHA there is an additional small charge levied by AHA for competing.

(In turn AHA defers all 1st round fees to CABA – good deal for all Canadians)

Website: <http://www.realbeer.com/caba>

Ship to:

I highly encourage all members to compete in this national level competition. This is THE competition for clubs to gain points for the AHA brew club of the year. It is very important to the international stature of our competition for us to score high in the AHA standings. For a number of years we were the best club at this competition and ranked as the number one club in Canada. But last year Regina took it by storm – in part because only 2 EHG members competed instead of our usual 7-11. Time to recapture the crown boys. Get brewing for this one. It's a great pretest for Regina and ABC. Top 3 beers in each class go on to compete in AHA annual national competition in May. The EHG will subsidize the cost of a group shipping of beers to this event.

ALES Annual Open Homebrew Competition

Where: Regina

Entries due: in early May.

2 bottles per entry (I'm pretty sure). Standard rules of 1 entry per subclass

Styles: Full BJCP/AHA including meads.

Fees: unknown at this time.

I can't say enough good things about this most excellent brew club. These guys have worked hard and now host the second largest competition in Canada, with ours being the only larger one. Last year they had 133 entries and they are looking to break the magic 150 and move up 1 level in competition rank to get more judging points. The ALES have given ABC just fantastic support over the last number of years and I highly encourage Edmonton to return the favour. It would be awesome if we helped them break the 150 level. Besides, they need some friendly competition on their home turf ☺

It is interesting that Regina encourages lots of kit beer entries and attributes much of their success to encouraging non-all-grain brewers to compete.

Apparently many of their wins in GCHC were not from grain brewers. So get brewing extract men – we need you!

The EHG will subsidize the cost of a group shipping of beers to this event.

Marquis de Suds

Where: Calgary

Entries Due: June 18th

Judging: June 21

No other information available at this time.

The plan right now is to have 6-8 mixed styles groups with 3 bottles per entry.

Special this year in honor of the solstice; the "Best Lawnmower Beer" award for the most thirst quenching, session beer of the comp.

Email: timoborn@shaw.ca

This competition is being revised by one of our BJCP participants, Tim Oborn. Tim is really pumped to make this event happen. Let's make sure we send a whole bunch of beers to Calgary to help get this competition rejuvenated. I here Regina is planning to compete heavily. Let's end the competition season with another victory for Edmonton and Alberta! Tim will be coming up to Edmonton to judge at the ABC – I bet we can ship our entries back with him. Tim says he'll be looking for

judges from Edmonton to help out; it'll be a good chance for our judges to get some more competition points this year.

More information on these and other competitions will be posted every month. If you have some solid information on these competitions please email me directly with the data. Email Roxy Hastings at: roxanne@netcom.ca

Hop Farmers, where are you?

We recently received the following correspondence. Anybody out there who has a few rhizomes to spare?

Hello.

I stumbled across the Edmonton homebrewer's Guild web site in my search for a local source for hops rhizomes.

I have found a couple of US nurseries providing hops rhizomes, but it seems there may be trouble trying to get rhizomes into Canada.

I work in Edmonton, and live on an acreage near Tofield. I have been an avid homebrewer for over 10 years, and am seriously interested in

starting up my own private hop yard (garden). I am not a member of the

EHG, but I was hoping that you may have some members with their own hop

gardens who would be able and willing to share some rhizome cuttings.

I am primarily interested in Cascade, Hallertauer, and Tettnanger;

though I am pretty open minded to other varieties.

Can you help?

Regards,

Einar Holtet

Ph(780)440-2323 ext. 228

Fax(780)440-2550

eholtet@flowsolve.com

British court rules for Czech 'Bud'

Status quo reigns: 'Budweiser' and 'Bud' brands names still shared

Feb 18, 2003 - Anheuser-Busch has lost its latest legal effort to prevent Czech rival Budejovicky Budvar from using "Budweiser Budvar" and "Bud" in the United Kingdom, although the decision won't affect A-B's operations there.

A ruling on Monday by the House of Lords, the country's highest civil court, ends legal action by A-B to revoke these two trademarks owned by Budejovicky Budvar.

In the mid-1990s, A-B asked the U.K. Patent Office to revoke Budvar's trademark registration of these two names, alleging that the Czech brewer had allowed the trademark to lapse due to non-use. Although the Patent Office decided that no lapse occurred, A-B has been appealing this decision.

Earlier decisions in the British courts already had required A-B, the world's largest brewer, to share "Budweiser" and "Bud" brand names with Budvar. A-B owns a brewery in the United Kingdom, which is the company's second-largest market.

A-B started using the Budweiser name in 1876, which is 19 years before the Czech brewery opened. But the Czechs maintain "Budweiser" refers to 'Budweis,' the original name of the city where Budvar is located, and that the name commonly referred to beer brewed in that area hundreds of years before Anheuser-Busch started brewing Budweiser.

Priest brews in washing machine

German adheres to Reinheitsgebot - no soapy taste

Feb 4, 2003 - A German priest has found a way to brew beer in his washing machine. Michael Fey, of Duisburg, built a computer interface into the machine to let it run an automatic brewing program.

The process includes turning and heating, but not spinning, according to a report in the Sueddeutsche Zeitung.

"A priest without alcohol, that's the wrong combination," he said. "Jesus didn't say, take this healthy camomile tea, he offered wine."

Fey brews 30 liter every six weeks, the legal limit for homebrewing in Germany. He has pictures (like the one to the right).

He said he was inspired by the tradition of monks who brewed beer in a cauldron over a fire. To imitate the technique, he opted for a toploader washing machine. Before he started brewing, he ran it about 20 times to remove any soap residue.



The priest brews in accordance with the Reinheitsgebot, the German beer purity law that dictates only water, malt, hops (and now yeast) shall be used in making beer.

French tax threatens Belgian brewers

Duty on high alcohol Trappist beers adds \$1.60 per 750ml bottle

Jan 22, 2003 - The Belgian government has rallied behind its brewers, who are threatened with lower sales because of a tax on higher alcohol beers imposed by French officials.

"The French are playing tricks on us," said Father Omar, a monk who brews the popular Chimay Trappist ale. "But, of course, we still love them."

The French government instituted the steep tax on beers with over 8.5% of alcohol content beginning Jan. 1. The higher tax has reduced sales in Belgian brewers' prime

export market and jeopardized the future of several microbreweries.

"I see nothing good coming from this kind of trade war," said Belgian Foreign Trade Minister Annemie Neyts, arguing France was trying to curb the growth of Belgian specialty beers on its market at the expense of local beverages. "Too bad they have gone down this road." The Belgian government has approached the European Union to check if the tax complies with EU fair trading rules.

France said the tax plan of adding two euros (\$2.10) in taxes per liter of strong beer is an attempt to counter alcoholism, but Neyts sees it as protectionist since France itself does not produce beer as potent. "Why does the measure only apply to strong beer and not on wine which has a much higher alcohol content and consumption?" she asked. "It is a piece of French logic which will need some explaining."

The Belgians say some microbrewers surviving on narrow profit margins could be pushed into bankruptcy. More than two dozen brewers across Belgium are directly affected by the tax plan. "For the small brewers, it is a catastrophe," said Father Omer.

The tax could cost Chimay, the biggest exporter of the strong beer, about 125,000 euros (\$130,000) a month — with far-reaching effects. To be labeled Trappist a) beer needs to be brewed at the abbey, b) production must be overseen by monks, and c) a majority of all profits go to good causes. Father Omer said Chimay's profits go to projects as scattered as India, Congo and the poor in Belgium's southern Hainault province, where the abbey is based.

Any Holiday Plans yet?

Imagine the Ultimate Beer Experience – The All About Beer Magazine Brew Cruise through the Inside Passage to Alaska

Join us for seven days of beer culture, on a ship of unmatched elegance, in a region of unique natural beauty.



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Experience an incredible ship –

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Find out more at

<http://www.allaboutbeer.com/brewcruise/index.html>

Brick's Stubby Battle Goes to Court

Waterloo-based Brick Brewing's battle with Brewer's Retail over their use of stubby bottles goes to the Ontario Superior Court of Justice today. Brick is looking for an injunction to force Brewer's Retail to continue to supply it with industry standard bottles. The beer distributor and retailer is owned jointly by Molson, Labatt and Sleeman, and has threatened to stop supplying Brick with regular bottles unless Brick stops using older 'stubbies' for some of its products.

Bodensatz reported in April of last year on how Brick's move to stubby bottles has sparked a huge streak of nostalgia in the country, which two months later was quite visible on the bottom line

One again we find it disturbing and disgusting the amount of control the 3 major breweries in this province have over smaller breweries. These sorts of strong-arm tactics should not be allowed.

ANHEUSER-BUSCH TO GO BARE KNUCKLE AGAINST GUINNESS

Pugilistically Named New Product Still in Development

By Hillary Chura

BOSTON (AdAge.com) -- Anheuser-Busch Cos. is exploring the launch of a niche beer carrying the brand name Bare Knuckle.

Expected to be a stout, Bare Knuckle would go head to head against Guinness, the Irish institution marketed by rival Diageo.

Downplay St. Louis roots

Advertising would likely downplay the brew's St. Louis roots, according to one knowledgeable person, since beer aficionados tend to shun the world's largest brewer in favor of specialty beers.

Plans are not finalized, though the beer is believed to be close to test, with advertising by Rodgers Townsend, St. Louis. An Anheuser-Busch spokesman declined to comment, and the agency did not return calls. Anheuser-Busch in October registered for trademarks on "Bare Knuckle," "Bare Knuckle Light" and "Bare Knuckle Draft."

The company has long been Related Stories:

THE IRISH BEER AMERICANS LOVE TO HATE
Can BBDO's New Guinness Work Turn That Around?

interested in the high-end and has tried -- albeit unsuccessfully -- to strike deals with imports such as Heineken. One distributor, who said he had not heard of Bare Knuckle, welcomed the idea since Anheuser-Busch markets no stout.

Weizenbier conquers New York



Germany's favorite summer beverage has crossed the Atlantic and is popping up on tables all over New York City. "Weizenbier" has become the latest fad there, even though New Yorkers don't seem to know how to drink it.

A Bavarian brewmaster would most certainly take offense.

The famous "Kristallweizen", a clear wheat ale, being drunk out of a wine glass with ice cubes! But that's what's happening in New York City. As each sip is taken, the waitress pours a refill over the melting ice.

In Germany, the tall, slender Weizenbier glass is a symbol of the nation's beer culture. Most importantly, it holds the entire half liter (17 ounces) content of a bottle. Germans sometimes like to pop a wedge of lemon in their wheat beer glasses, turning the most refreshing beer of all into something absolutely essential for summer.

But New Yorkers don't seem to mind the watered-down version with ice cubes.

"I love the stuff and drink it in the summertime. It's sweet and crisp," says one drinker interviewed by DW-Radio. Another compares it to potato chips: "You can't just have one."

And there is one more benefit to the cloudy drink, he adds. "It doesn't give you a hangover" - surprising, when you consider the 5.5 percent alcohol content.

Cloudy and delicious

Traditionally, beer is made with malted barley. But wheat beer substitutes the barley with a substantial proportion of wheat. This makes it lighter, both in color and taste.

If the label says "Hefeweizen", the bottle contains unfiltered wheat beer. This means the yeast ("Hefe") is still in the bottle, which turns the beer cloudy and makes for a more intense, almost spicy flavor. Kristallweizen, on the other hand, has been filtered prior to bottling and has a more delicate taste.

Not only are the special wheat beer glasses a tradition, pouring Hefeweizen is an art in itself. The glass needs to be rinsed out with cold water, then held over the mouth of the bottle. Both are then turned upside down.

As the beer gushes out, the bottle should be lifted up slowly. When it's nearly empty, it should be withdrawn completely and swung around in one hand to capture the last grains of yeast, which are then poured in vigorously to cloud the beer (in the case of non-filtered varieties).

Germany: a new trend?

After Belgian beer was all the rage in the hip city, Germany's wheaty brew creations seem to be the next "in" drink in New York. According to the New York City Beer Guide online, no less than 28 bars and restaurants serve German Weizenbier on tap. And a near countless number offer their customers several other popular German brews.

Most of these pubs are popping up in the new hot district of the East Village. These bars are a far cry from the traditional German Hofbräuhaus environment with their rustical interior, folk music, and hearty sausage platters. They're more in line with the new Berlin scene: modern, cool and definitely the meeting place for trend-conscious city dwellers.

One of the more popular New York German beer bars is Zum Schneider, which Celebrator Beer News magazine referred to in July as the "new hotspot for hip urbanites" looking for a change from their normal martinis. The owner's wheat beer is reputed to be the best in town, and the lines of young beer fans waiting to enter Schneider's place begin forming early in the evening.

In true German beer drinking tradition, Georg Schneider insists on serving his guests wheat beer in the authentic conical Weizen glasses. The question is, will this too catch on in the city of trends, or will New Yorkers prefer sipping the German suds from their elegant wine glasses.

Prarie Drought Could Drive Up Beer Prices

While farmers on Canada's praries are experiencing the worse extended drought on record, beer drinkers must come to terms with the very real possibility that this could drive up beer prices. Malted barley has already climbed from 175 a tonne in June, to it's current level of 207.

One past president of the Western Barley Grower's Association is even concerned that the drought may affect the quality of beer. Farmers may be able to make more money selling the quality barley as feed to desperate livestock owners, leaving lower-quality grain for brewing.

Drunken bear tricked into giving up booze after villagers tire of his 'singing'

A beer-loving bear has been tricked into going on the wagon after locals in a Bosnian village grew tired of his drunken 'singing'.

The bear, named Mrki by the villagers of Dobratic, got a taste for beer after finding half-drunk cans left over by the locals.

But villagers decided to trick him into drinking non-alcoholic beer after they tired of him spending his nights 'singing' in a nearby meadow.

Tadija Sugic, who owns a coffee shop in the village, said: "It got to the stage of him drinking up to 20 cans of beer a day and getting drunk.

"We tried to give him soft drinks like cola and orange, but he just didn't like them so we decided to trick him with non-alcoholic beer - and it's worked a treat. He loves it."

The two-year-old bear has lived in the meadow close to the village since an early age after hunters killed his mother.

Since then the villagers have fed him and Sugic said: "He is so tame that you can sit down and enjoy a beer with him without fear that he will turn aggressive."