

Thoughts on summer beers from the Brewmasters

SUMMER IS HERE, which means its beer season in Nova Scotia. In the months leading up to the summer, it's the job of the men and women running the production of our small, medium and large breweries to ensure there's a beer to suit all tastes. We've asked three of the best to lend some insight on their work and provide some tips on how to enjoy your favourite beers to the fullest this summer.

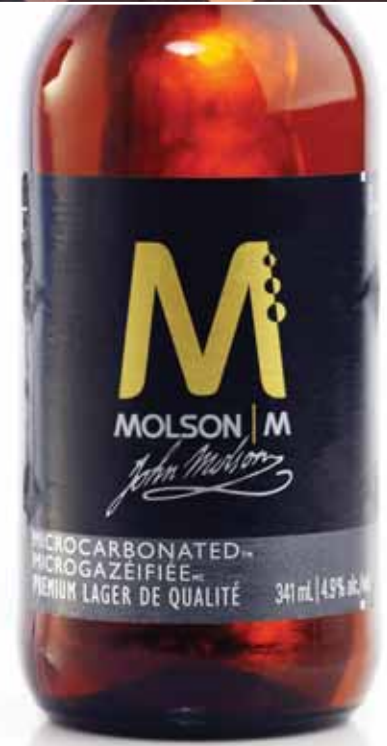
Daniel Girard is the brewmaster of Halifax's award-winning Garrison Brewery. Garrison's Imperial I.P.A and Irish Red both won Gold Medals at the recent World Beer Championships.



Darrell Little has held various positions over his thirty year career with Moosehead and now holds the title of brewmaster. Darrell graduated from Chicago's Siebel Institute of Technology (Brewing Science) and is a member of the Master Brewers Association of the Americas (MBAA).



Karine Brunelle is a brewer at Molson Coors Canada's Montreal brewery. She is one of the first female brewers to work for the company. She was directly involved in the development and production of the new Molson M.



Occasions: For many people the idea of being a brewmaster sounds like a dream job. Can you give some brief insight into what your role is at your brewery?

Daniel Girard (DG): I am responsible for all aspects of the beer production, from the purchasing of raw materials to the quality of the final products. There is a wide spectrum of territory to cover at the same time, which isn't easy, but it's a rewarding job. Monotony is not part of my daily vocabulary.

Darrell Little (DL): Although I have the overall responsibility for the quality and production of our beers, from raw material through to packaging, my job is made easier by having an extremely competent and experienced crew at my side. Working towards common goals at the shop floor level is undoubtedly the most enjoyable part of my job. I'm a hands-on brewer who enjoys spending as much time out in the plant and in the labs as I do the office.

Karine Brunelle (KB): Being a brewer is indeed a great job. Every day is different and brings in a new and interesting challenge. It is anything but routine! And of course, getting to taste our delicious products everyday is a pleasant part of the job, too!

Occasions: The summer is here, which means beer season is in full

force. What are the qualities of your ideal summer beer?

DG: My ideal summer beer isn't too heavy, but still flavourful and refreshing. I like something crisp to cut through the summer heat. I am thinking of three beers in particular. Our Tall Ship Amber is a light-bodied, easy to drink beer that carries subtle caramel flavours. Our Raspberry Wheat has a fresh fruity character and lightness from the use of malted wheat while our Hopyard Pale Ale has beautiful aromatics and flavours from the hops and a medium-bodied malt backbone. All three are very refreshing, accessible and tasty.

DL: I think of North American lagers and lights as "lawn mower" beers because their light flavour profile and higher carbonation level tend to translate into "refreshment". Even those with a preference for more flavourful, highly hopped craft beers will enjoy a fresh light beer after a good workout in the yard. A great example is our Moosehead Light Lime. It's natural lime flavour, low alcohol content and light hopping makes for the perfect thirst quencher.

KB: My ideal summer beer is a refreshing lager! Molson M definitely fits the bill. It's a lager with a smooth taste and it's not too bitter but with plenty of esters (esters come from the yeast and give the beer a fruity

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flavour and aroma). Overall, it's a highly drinkable beer.

Occasions: What distinguishes how you make your beer from others?

DG: Garrison Brewing offers an extremely wide range of beer styles. We're keen to experiment and push boundaries, something that has garnered us a tremendous number of medals and awards worldwide. Our ultra-hoppy Imperial I.P.A., intensely strong Ol'Fog Burner Barleywine and our Winter Warmer are all examples of a brewery that strives to be adventurous.

DL: First of all, the lime flavour we use in our popular Moosehead Light Lime is natural which means it doesn't come off tasting like a lime pop. In fact, we don't use any additives or preservatives in any of our beers and have some of the highest quality standards in the industry.

KB: Molson M uses an innovative process which is called micro-carbonation. It injects smaller, finer bubbles into the beer at the carbonation stage. This gives the beer an ideal level of carbonation, which is unique and distinct from other beers and, in my opinion, close to perfection.

Occasions: Matching beer and food has become increasingly popular. Do you have recommendations about the best foods to serve with your beer?

DG: Our Tall Ship is fantastic with seafood dishes and most cheeses. Our Raspberry Wheat pairs nicely with fruit dishes as well as mild cheeses such as goat cheese and the citrusy hop crispness of Hopyard Pale adds balance to lightly spiced dishes making it ideal with Thai and Szechuan cuisine. I think that when it comes to matching beer and food, a wide spectrum of choice exists. There are no hard and fast rules so your best bet is to give it a try.

DL: Summer is a time for eating outside and being creative on the barbecue. I have a special affinity for all types of seafood. I'll take grilled scallops and snow crab over red meat any day; and not unlike my preference for beer, the fresher the fish, the better!

KB: Molson M is a very versatile beer when it comes to food pairing, but I particularly enjoy it with a Montreal-style smoked meat sandwich!

Occasions: With the summer upon us, a time when we tend to socialize more, it's the perfect time to enjoy beer with friends and family. How are

you looking forward to entertaining?

DG: This one is easy to answer.

There's nothing like spending time with friends or family on the patio at one of Nova Scotia's great establishments – particularly one that serves up Garrison!

DL: Family time is particularly important to me, as is time spent in the great outdoors. And although I certainly do my share of organoleptic analysis (taste testing) as part of my day job, I still enjoy a recreational beer when relaxing with family and friends. I particularly like trying the wide variety of beers, made by large and small breweries alike that are now being made in the Maritimes.

KB: Molson M lends itself to all kinds of social gatherings, but I look forward to enjoying one on a sunny patio with some friends.

- Garrison Tall Ship Amber (1001550, 6 x 341 ml, \$12.24)
- Garrison Raspberry Wheat (1001908, 6 x 341 ml, \$12.24)
- Garrison Hopyard Pale Ale (1010092, 6 x 341 ml, \$12.48)
- Moosehead Light Lime (1010420, 12 x 341 ml, \$22.79)
- Molson M (1010995, 12 x 341 ml, \$21.49)