

Beer, Beer Everywhere -- And We Got a Drink!

by Lenore Smaldon

Columnist and author Dave Barry once wrote, "Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza."

MFWBA members also recently learned that, while the #1 invention debate rages on, so too does the question of which was invented first -- beer or bread. That's a question for historians, but we do know that beer was invented about 3,000 years ago.

The recent MFWBA tour of the Canadian Malting Barley Technical Centre was certainly a learning experience, and more goes into that perfect pint of lager, stout or ale than you might think.

Led by Director of Brewing Rob McCaig and his team of experts, we followed the process from malt barley to malt to delicious beer.

The malting process is basically a controlled germination, and the level and duration of heat during the final stages helps to create the aroma, taste and colour of the resulting beer. By better understanding this process, and how Canadian malting barley will perform for our international

customers, the CMBTC is an important research and marketing resource, and is the only facility of its kind in the world.

It was established four years ago as a non-profit organization. It's also home to the second-largest brewery in Manitoba, which is used in its ongoing research. In every test batch, enough beer is made to fill 750 bottles, but only two cases are kept for monitoring. The rest goes down the drain.

For more information about the Centre and its role, go to www.cmbtc.org.

Did you know...

Canadian farmers produce about 13 million metric tonnes of barley every year, and about 2.5 million of that is selected for malting. About 70% of our production goes to offshore markets like Vietnam, South Africa, and China.

Even parts per billion of oxygen will ruin beer during the brewing process.

Every brewer uses and re-uses their own yeast, which is a closely guarded trade secret. Molson's yeast is the same now as it was when John Molson brought it to Canada.



Photos from top:

- The colour of malt depends on the level and duration of heat.
- Director of Brewing Rob McCaig teaches the ABCs of malt barley research.
- MFWBA members are in the centre's brewery - the second largest in Manitoba.
- Barb Adams & Crystal Jorgenson conduct their own research at the CMBTC.

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From Cairo to Canada

by Ed White, Western Producer

Canadians and Egyptians look at temperatures differently. For Canadians, a plus seven degrees temperature is a nice, warm late March day. For Egyptian journalist Khameese Al Bakry, it was a bitterly cold dose of arctic weather.

“Remember, I am from Africa,” he said with a smile and a shiver as he turned up the collar of his winter coat and pulled down his hat after touring a canola crusher south of Winnipeg.

It isn't just weather that Canadians and Egyptians view from different poles. Canadian canola growers and marketers often crow about canola being the healthiest vegetable oil, but to many Egyptians it has the reputation of being unhealthy and even dangerous.

Al Bakry, who is the deputy editor in chief of Al Ahram news-

paper in Cairo, revealed the problems canola faces in many developing world markets: it is little known, and much of what is known is false and malicious.

“People are very concerned about whether it can cause cancer,” said Al Bakry, with the help of a translator, to a group of agricultural writers later that day in Winnipeg.

“There is significant oppositions from the population.”

For more of Ed's article, read the April 7 edition of the Western Producer.



Al Bakry tries to keep warm on a balmy day near Ste. Agathe while visiting the canola crushing plant.
Photo by Ed White

MFWBA News & Events

The MFWBA web site will be launched on May 1 at www.mfwba.ca.

Interested in helping to organize the 2006 CFWF annual convention? Contact an executive member to pitch in!

Congratulations to Jon Tiessen, who won our recent

membership drive contest by submitting names of potential MFWBA members.

Your MFWBA executive is beginning plans for our 2005 Summer Farm Tour Extravaganza. Keep on the lookout for updates!

Wreford Retires

by Dave Bedard

Dave Wreford, the editor of Country Guide in Winnipeg, will retire from the post at the end of May.

A long-time member of this organization, Dave has brought to the MFWBA a wealth of knowledge and experience of the ag industry from his 32 years with the magazine — not to mention the occasional lively debate at association meetings and other events where we're known to congregate.

Jay Whetter has been named the new editor of the western edition of the farm magazine. Peter Gredig, currently managing editor of Country Guide Ontario, will become editor of Country Guide's eastern edition.

Cory Bourdeaud'hui, editor of Canola Guide and Wheat Oats & Barley, and managing editor of the annual Grainmagazine: Disease, Weeds & Insects, has been named managing editor of Grainews, where he will work with editor Andy Sirski.

Dave Bedard, currently managing editor of Grainews, has been named managing editor of the Manitoba Co-operator. Dave will work with Jay Whetter, who in addition to his new post with Country Guide will continue as editor-in-chief of the Co-operator.

Submit Your News Tips and Stories to the

MFWBA wire

Contact Lenore at communications@kap.mb.ca

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