



May 1<sup>st</sup> 2019

# The Fortarian

## Rotary Club of Thunder Bay, (Fort William)

### 2018/2019 Board of Directors

President: Sante Sottile  
 Treasurer: Boris Cham  
 Secretary: Joan Krisko  
 President Elect: Stephen Margarit  
 Past President: Theresa Lim  
*Meets: 3rd Tuesday of each month,  
 George Jeffrey Children's Centre  
 Boardroom 200 Brock St E. , 6.30pm*

### Website [www.fwrotary.ca](http://www.fwrotary.ca)

Directors: Steven Beaucage  
 Glen Craig  
 Dave McColl  
 Dave Knutson  
 Sharon Badanai  
 Dawn Sebesta

### Allocations Committee

Chair: Peter Stetsko  
*Meets: 2nd Tuesday of each month,  
 Weiler Maloney Nelson Board Room 12 noon.*

### Rotary House Lottery Committee

Chair: Dave Knutson  
*Meets: 1st Tuesday of each month,  
 Weiler Maloney Nelson, 12 noon.*

### Weekly Dinner Meetings

*Wednesday at 5:30 p.m.  
 Airline Hotel and Conference Centre  
 698 W. Arthur St. Thunder Bay, ON*

### Mailing Address

Thunder Bay, ON  
 P.O. Box 10061  
 Canada P7B 6T6

Note: For July and August, meetings will be on the 2nd and 4th Wednesday only.

### Newsletter Editors

Erle Wheatley & Brian Phillips

**May 1, 2019**

Club members met at Sleeping Giant Brewing Company for a tour of the facilities. Madeline, the Event Coordinator, was our guide. Each participant in the tour received a Sleeping Giant beer tour glass. We first sampled a golden ale, Northern Lager. Sixty percent of the company's

sales are of this beer which is one of the original flagship beers. We then sampled some Beaver Duck, which is an American pale ale.

Sleeping Giant Brewing was established 2012. It is the second year at their present location, 712 Macdonell Street. They moved to this site because the company had outgrown their original location.



All of the malt used in the brewing process comes from Canada Malting Co. The malt has to be crushed before it can be used. The crushed malt goes into the hopper along with water. This mixture is steeped for one hour. The result is called sweet wort. The husks and any residue are dropped to the bottom of the tank at this stage.

The sweet wort then goes to boil where the hops are added. These hops come from Alberta and look like rabbit pellets. If the hops are added near the beginning of this stage, the resulting beer will taste hoppy. The mixture sits for one hour. The resulting liquid is known as bitter wort.



The mixture then goes to the whirlpool and then to the fermenter. The yeast is already in the fermenter. Before going to the fermenter, the bitter wort must be cooled. The beer is created in the fermenter. If there are any flavorings to be added to the beer, it occurs at this stage in the process.

The beer then goes to the centrifuge which removes the yeast and other solids such as hops. This allows the beer to become clear. The beer is then recarbonated.

Empty beer kegs are brought to the tanks to be filled up. Beer cans are filled up in another section of the brewery. The cans are sanitized first then filled with carbon dioxide. The cans are then filled from the bottom up. This technique allows the beer to not be affected by light and oxygen. The can lids are spun on very quickly. The cans are then dried and dated.



Our tour group then went to Daytona's Restaurant and Sports Bar to have a meal. Some club members who were unable to participate in the tour met us there. Twenty-eight people sat down to eat. It was an enjoyable time of fun and friendship.

Thank you, Dawn, for organizing this event.

### **Announcements**

Maryanne Rooney was the Early Bird draw winner for this week. There were 12,418 tickets in the drum.

Sharon Badanai is looking for volunteers to drive the participating students home from RYLA on July 20. If you are interested in helping, please contact Sharon.

Editor – Erle

Scribe – Bev

Photo's - Irene

