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Bouckaert, Swinkels on Tap for Big Beers, Belgians and Barleywines

eter Bouckaert of New Belgium Brewing Co. in Fort Collins, Colo. and Lodewijk Swinkels of LaTrappe at Bierbrouwerij de Koningshoeven in Berkel-Enschot, The Netherlands, will be the featured brewmasters for the 10th annual Big Beers, Belgians and Barleywines festival in Vail, Colo. January 7-9. Big Beers, Belgians and Barleywines, the international specialty beer festival known for its unique format and educational components, also announced that the celebration of its 10th anniversary will be held in its entirety at the Vail Cascade Resort and Spa.

Bouckaert and Swinkels will be involved with several facets of the Big Beers, Belgians and Barleywines Festival, including co-hosting the Brewmasters' Dinner with the executive chef of the new Atwater on Gore Creek at the Vail Cascade Resort and Spa, and presenting individual brewmasters' seminars. For Friday night's Brewmasters' Dinner, the chef will be designing a five-course menu in coordination with Bouckaert and Swinkels that will challenge him to pair each course with both a beer from New Belgium and a beer from LaTrappe.

The Big Beers, Belgians and Barleywines Festival features many different components over the course of the weekend, opening with the annual Calibration Dinner co-hosted by Adam Avery of Avery Brewing and Sam Calagione of Dogfish Head Craft Brewery, and extending to events such as the Homebrew Competition Judging and a fabulous food and beer pairing competition. For more information about either the festival or the Vail Valley Charitable Fund, its beneficiary, visit www.BigBeersFestival.com.

Windy City Becomes Cicerone Certified

The Cicerone Certification Program announced that Warrenville, Ill.-based specialty beer wholesaler Windy City Distribution has become the first beer distributor in America whose sales force have all attained the rank of Certified CiceroneTM. The five new certified cicerones include Judith Gobey, Philip Lando, James Miller, Wesley Nathan Phillips



The 10th annual Big Beers, Belgians and Barleywines Festival in Vail, Colo., will feature brewmasters Peter Bouckaert (left) and Lodewijk Swinkels.

and Daniel R. Schnarr.

To become a Certified CiceroneTM, individuals must pass a three-hour written exam and 12-sample tasting test. The knowledge covered by the exam is set forth in the program's 19-page Master Syllabus that can be viewed at www.cicerone.org. "Beer knowledge is essential for specialty beer sales," says Jason Ebel, co-founder of Windy City Distribution. "We hire and train to ensure that our representatives understand the beers they sell so that they can serve as a resource for the bars, restaurants and stores that they work with."

Windy City Distribution handles strictly craft and specialty beers from more than 30 different brewers and importers for the entire Chicagoland area. Further information on them can be found at www.windycity-distribution.com.

Oskar Blues Honored

On June 25, Oskar Blues Brewery of Lyons was honored as one of the Top 50 Companies to Watch in Colorado.

The search for these 50 fast-growing and successful companies was organized by the Colorado Office of Economic Development and International Trade in association with various economic councils across the state.

Oskar Blues was the only brewery on the list. Its canned beers were featured at the event's VIP party and the Companies to Watch awards banquet.

Companies selected must be privately held, employ six to 99 workers, generate \$750,000 to \$50 million in sales or a similar range of working capital, and be headquartered in Colorado.

Maui Opens Tasting Room

Maui Brewing Co. (MBC) announced the long-awaited opening of its tasting room at the Lahainatown location. MBC had acquired the space adjacent to its production brewery at 910 Honoapillani Highway to accommodate additional brewing equipment. With a casual, relaxed atmosphere, guests can now visit a tasting room located where the production beer is made and canned.

The tasting room is open Tuesday, Thursday, and Friday from 2-6 p.m. and visitors can expect to sample Maui Brewing Co.'s trio of canned beers (Big Swell IPA, Bikini Blonde Lager and Coconut Porter), as well as a rotating selection of MBC draft microbrews. A beer sampler is available for just \$1. Refillable, take-home growlers are also available for purchase.

Upland Installs French Oak Tank

Indiana's largest brewery is looking to have a very "sour" future. The Bloomington, Ind.-