

## Beer brewing venture invades Essex wine country

Lonsbery Farms plan to supply beer on tap as well as partnering with other local breweries



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Beer is coming to the heart of Essex County wine country with good reason.

Karl Lonsbery works as an estate winemaker near his family's farm at Colchester but it's not his go-to beverage. He'd rather drink beer.

He's also possesses a decided ambitious streak, a refined palate and has long demonstrated a willingness to accept the risk that's necessary for such a venture.

"It took me a long time to get to this point because I've planned for it. I don't want to invest this amount of capital without knowing what I'm doing. I'm the seventh generation on this farm. I want something to pass on to the next generation," he said.

Lonsbery has been brewing beer with small-scale equipment for five years. He's developed two signature offerings, a rich, intense, black IPA and a lighter cream ale.

"If you want to have a brewery you have to have a pilot system to start with," Lonsbery said.

"I've been out pushing the products, doing tasting and getting opinions."

The two brews are to be offered for take-home consump-

tion at Lonsbery Farms Brewing Co. Lonsbery also plans to supply six different beers on tap and sees an opportunity to work with other craft brewers on a contractual basis.

Local ingredients are part of the plan. These are to eventually include hops and barley grown on the family farm just west of Colchester along County Road 50. At 60 to 80 bushels per acre, Lonsbery said 10 acres of quality barley should meet much of his initial requirements.

There's been a revival of the Ontario hop industry in recent years and Lonsbery said a nearby farmer, Dean Martin, has had success growing organic barley.

"The better ingredients you start with, the better end product you will have. That's why I want to do a lot of this on site."

Lonsbery has invested his own money and has secured the support of small private investors. He's also had talks with another Southwestern Ontario craft brewery with the goal of creating a partnership.

Much of the equipment was acquired from a former contract brewing business in Michigan. That's to be installed in a 25,600 square foot building that will also house a restaurant and events hall.

"I should have the largest, production capacity from probably here to Toronto – on a craft scale."

Initially Lonsbery, who is schooled in mechanical engineering, plans to quickly scale up to 150,000 litres but said he will have the capacity to brew about 2.5 million litres annually.

Beer is a tradition dating back



Karl Lonsbery has acquired much of the necessary equipment. He hopes to be producing and marketing beer by early next summer.

millennia.

Once the grain is malted, allowed to sprout, it's roasted and milled. It's then steeped, soaked in water, to produce the mash. The mash is then cooked to convert the starches into sugars.

The lautering stage involves separating the spent grain – a high protein product that can be fed to livestock – from the wort, the sugary liquid.

The wort is then fermented. That takes two weeks or so with ale, longer for beer.

"The longer the fermentation takes, the more aromatics and flavours you'll have," Lonsbery said.

The beer is filtered – or left

unfiltered – and then carbonated in tanks before being bottled or kegged. At this point the beer will be drinkable but with a bit of aging it will be even better.

Lonsbery said quality ingredients are important. And by making adjustments during the various stages he's able to affect the outcome.

For instance, the level of residual sugars can be affected by changing the fermentation temperature. Even with carbonation, he said can have an impact by

choosing either carbon dioxide or a combination of carbon dioxide and nitrogen gas which produces a smaller bubble with softer mouth feel.

"I like my beer the same way that I like my wine – by having balance. With beer it's a balance between the hop and the malt."

Lonsbery and his family are descendants of United Empire Loyalists. When his family downsized their cash crop operation several years ago, he found work at a local winery.

## DuPont and Caribou Biosciences announce strategic alliance

DuPont and Caribou Biosciences, a leading developer of CRISPR-Cas technologies for genome editing, have jointly announced a strategic alliance.

As part of the agreement, DuPont and Caribou have cross-licensed their respective patent portfolios, with DuPont receiving exclusive intellectual property rights for CRISPR-Cas technology applications in major row crops, and non-exclusive rights in other agricultural and industrial bioscience applications.

In addition, the alliance involves a multi-year research collaboration with scientists from the two organizations focused on enhancing the breadth, versatility and efficiency of the core CRISPR-Cas toolkit. DuPont also has made a minority equity investment in Caribou to further

strengthen the working relationship.

James C. Borel, executive vice-president, DuPont., said the company believes "CRISPR-Cas has significant potential to advance plant breeding and expand the range of agricultural solutions available to farmers. We look forward to bringing related products to market in the next five to 10 years."

The technology is capable of making exact changes to the DNA of most organisms. In plants, this editing capability can be applied to promote drought tolerance and disease resistance to protect plant health and increase crop yields. It also can provide direct consumer benefits like the removal of food allergens and the improvement of the nutrient composition of plant-derived oils.



The 160 by 160-foot building planned for Lonsbery Brewery is large enough to house an event hall and restaurant and allow for increase production capacity as the business grows.