

London Brewing Co-Operative celebrates local harvest at upcoming Pop-Up Shop

From Farm to Fork and Plough to Pint: All welcome to meet the brewers and support local food system

For the worker-owners of the London Brewing Co-Operative, “small enough to be different” is a slogan they take to heart. They are the only organic craft brewery in London and the only worker-owned co-operative brewery in Anglophone Canada. Their size and passion has them showcasing some great harvest beers this Sunday, September 27th at the Root Cellar Organic Cafe. From 11am to 4pm the brewers are hosting their September Pop-Up Shop with an eye to Ontario's fallharvest.

Their line-up of beers will be richer in colour and taste thanks to the incredibly fresh and superior ingredients available to them this time of year. But the beer will also be richer in relationships: London Brewing Co-Op can trace their ingredients back to local farmers, recognizing the significance of sustainability at a time of year when the harvest's bounty is front of mind.

“We’re able to work with small-scale local farmers and grow with them to help create a market for sustainably-grown localhops,” explains worker-owner David Thuss. “Our friends at Carolinian Hop Yard picked the hops on Saturday and we were using them on Sunday in our harvest beers. This isn't really possible for those at a really large scale.”

“And it doesn't stop with hops – a late night gallivant out in Mt. Brydges at the Springett Family farm brought us the fresh leaves of anise hyssop which infuses our Springett Stout with a delicious licorice taste. The anise was planted to keep the family's bees close and enjoying organic goods rather than risk colony collapse. That makes this beer both tasty and pollinator friendly!”

The line-up of beer available to the public includes a few favourites (Ode to the Wick, Heritage Wit, The Pound Sterling), as well as seasonal options available for a limited time:

Wet Hopped Reds Under the Bed featuring fresh Chinook and Galena hops from Carolinian Hop Yard (picked on Saturday, brewed on Sunday)

Springett Stout featuring hyssop from Springett Family Farm in Mt Brydges

Fresh Hopped Pound Sterling featuring Chinook and Galena hops from Carolinian Hop Yard (picked on Saturday, brewed on Sunday).

The brewers are always enthusiastic about meeting those who enjoy their brews. Worker-owner Aaron Lawrence loves the interaction with the customers and notes that; “the support we've received from the Old East Village community and throughout London has been tremendous. We want to be part of this great community and the larger farming community of Ontario – let's enjoy a beer that's truly local.”

London Brewing Co-Op's special Harvest Pop-Up Shop will take place Sunday, September 27 at The Root Cellar, 623 Dundas Street. For more information, please contact david@londonbrewing.ca.

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