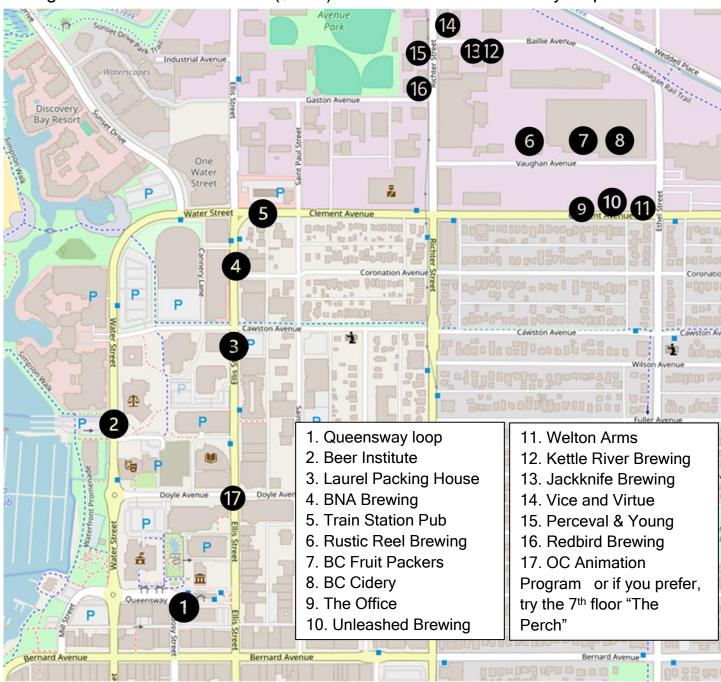


# Kelowna's Downtown Brewery District

## An incomplete experience...

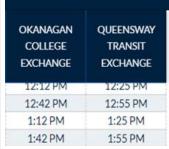
This sustainable tour starts with using public transportation from Okanagan College. We will take the #1 bus (\$2.50) from OC to the Queensway loop.



#### **GETTING THERE**

#1 Lakeshore/Downtown OK COLLEGE to QUEENSWAY Let's aim for the 1:12pm bus: exact change of \$2.50







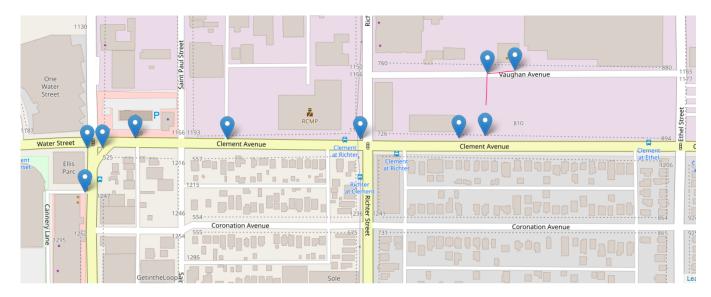


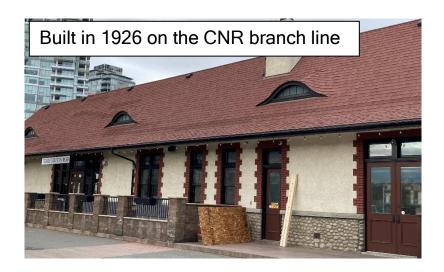
Cross back over towards the court house, and take the pathway through the cultural district to Cawston Ave, to the Laurel Packing House for a look at the Wine and Orchard Museum





We walk about 700 m, crossing Clement Ave going east, past the Train Station Pub, past the RCMP, to the 'red apple'...







Cut north past the apple through the parking lots to Vaughn Ave...

... to arrive at the Rustic Reel Brewing Co.





Then we get a special treat- shopping for fresh fruit at BC Fruits, Cider, and three fab craft brewers all within a 400m walk!





**UNLEASHED, THE OFFICE, and WELTON ARMS\*** 

clear
trendy open
modern
simplistic

\*shuttered on Monday, March 11

modern trendy social open colourful decorative

british comfortable

From this cluster, we will walk 700m north along Ethyl Street which becomes Bailey Avenue. This walk is somewhat precarious without a proper sidewalk or street lines. Please take appropriate measure to ensure your own safety.



Our destinations are:

**Kettle River Brewing** 

**Jack Knife Brewing** 

Vice and Virtue Brewing



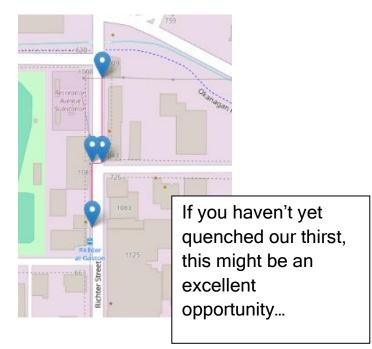






This point becomes our 'turnaround', thus we begin with a 200m walk south along Richter Street passing our friends at Perseval & Young (Cheesemongers) to see Red Bird.





From here, it's an 1100m trudge south along Richter to Cawston, then west to Ellis, and south to the Centre for Innovation (next to the Library), which houses the Okanagan College Animation Program

(<a href="https://www.okanagan.bc.ca/arts/animation">https://www.okanagan.bc.ca/arts/animation</a>). Have a look at the animation reel compilation: <a href="https://www.youtube.com/watch?v=aPSsnBAcUXo">https://www.youtube.com/watch?v=aPSsnBAcUXo</a>





7<sup>th</sup> floor patio and "The Perch" restaurant



What used to be...

The final push: 300m south along Ellis to the Queensway Loop. Its another \$2.50 exact change on the #1 Lakeshore bus. Pizza is waiting at Okanagan College from 5pm, in the Cafeteria.



BCTransit		
TRIP NOTES	Queensway Transit Exchange	OKANAGAN COLLEGE EXCHANGE
	1:00 PM	1:12 PM
	1:30 PM	1:42 PM
	2:00 PM	2:12 PM
0	2:15 PM	2:27 PM
	2:30 PM	2:42 PM
	2:45 PM	2:57 PM
	3:00 PM	3:12 PM
	3:15 PM	3:27 PM
	3:30 PM	3:42 PM
	3:38 PM	3:50 PM
	3:45 PM	3:57 PM
	4:00 PM	4:12 PM
	4:15 PM	4:27 PM
	4:30 PM	4:42 PM
	4:45 PM	4:57 PM
	5:00 PM	5:12 PM
	5:15 PM	5:27 PM



Thanks for taking the time to explore the Brewery District.

The word clouds are the product of "Geog 255 Geography of Beer" student research projects (2022) where they were asked to choose five words that describe the most important and obvious characteristics of each locale- the sense of PLACE.

Produced using www.wordcloudgenerator.com.

First page from this year's Geography of Beer course outline.



## Geog 255: Geography of Beer

Geography and Earth & Environmental Science Okanagan College

**Professor**: Dr. Markus Heinrichs

Office: E416 KLO, VC305 Vernon; office hours Thursday 14:30-15:20

Phone: 250-762-5445 ext. 4966 Email: mheinrichs@okanagan.bc.ca

Lecture Tuesday 11:00 – 13:50 D220

#### Calendar Description:

This course examines, local, regional, and national spatial patterns in the history, ingredients, cultural traditions, and practices in the agriculture, brewing, and consumption of beer. Impacts of climate and climate change on raw in gradient crops and local water resources will be explored; waste streams, agriculture, tourism, labour, economic trends, including global consolidation and the craft brewing renaissance within the beer industry, will be examined. Emphasis will be on the local (Okanagan) area in comparison to provincial, Canadian, British, European, and American regions. No alcohol will be consumed during class time. Travel within the region may be required as part of the course. (3,0,0)

#### Prerequisites:

Second--year standing or completion of at least 3 credits of first-year GEOG or EESC

#### Learning Outcomes:

Upon completion of this course, students will be able to:

- Describe the history and technique of beer brewing from ancient Egypt to modern day in the Okanagan Valley
- Recognize production patterns of raw ingredients and the impact of climate change on water resources, appellation, and regional beer availability
- Integrate knowledge of local beer-related agricultural practices to ecosystem health
- Recognise agro-tourism opportunities within the beer industry and connect sustainability attributes within the sector
- Relate cultural traditions to provide insight into trends within the beer industry



### **Discussion Questions**

- 1. Does the perceptual area of 'beer district' work in Kelowna? Is it one? What does Welton Arms closure mean to the 'district'?
- 2. If the Canadian Medical Association would name this area, should it be called "Carcinogen Corner", and should medical science play a role in city/cultural planning?
- 3. Does the word cloud for the district (this page) reflect the brew pubs/area we've seen? What words would you use to describe this area? (feel free to email me 5 words).
- 4. What is the role of the brew pub as a 'local'? Should they be concentrated in a district as similar businesses (like refinery row), or in neighbourhoods just like parks?
- 5. Located adjacent to the Rail Trail (cycling/multiuse pathway) are several breweries, including. Buffalo Rouge Brewing Co. (<u>buffalorougebrewing.com</u>; vegan, vegetarian) and Railside Brewing Co. (<u>railsidebrewing.ca</u>; food truck) which we didn't visit. What is this connection between the pathway and beer?
- 6. Included in your tour was a cidery, normally which would be found at an orchard gate, like wineries used to be. Completely ignored was the Kombucha place (MotherLove Ferments), Sandhill Wines, and Calona Wines, which started it all back in the day- remember "Royal Red"? Should/can these be included in the "beer" district, or what sort of alcohol district is this? An Okanagan district?

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