



**forgotten leader of  
French Canadian  
PATRIOT REVOLUTION  
revived in hometown  
brewpub...**



**french connection** by Mirella Amato

*Doctor Wolfred Nelson, born in 1792, was the son of a British officer and a teacher from a loyalist family. He seemed an unlikely candidate to lead rebellions in the French Canadian Patriot Revolution. However, in his day he organized a number of gatherings and rallies, despite the fact that public assemblies were against the law, and lobbied to overthrow the British-run government, which he felt was treating the locals unfairly. He was a compassionate doctor, a radical politician and a champion of human rights and yet he has been, for the most part, forgotten...*

When Jan-Philippe Barbeau, brewer and co-owner of Le Loup Rouge (which can be translated as *The Red Wolf* or *Wolf-red*) Brewpub in Sorel-Tracy, was looking for a historically relevant name for the establishment, he was delighted to come across Nelson's biography, thinking it would be great to bring the doctor some long overdue recognition. Talking about Nelson, Barbeau lingers on stories of the doctor's work on the battlefield, indiscriminately treating soldiers on both sides of the battle. He

talks of the contributions Nelson made to build, strengthen and empower the local population. Barbeau and the rest of the Loup Rouge co-op team feel that these aspects were particularly relevant to the spirit of the brewpub they opened in late 2007 (house brews were first served in February 2008).

Le Loup Rouge brewpub is located one hour north of Montréal, in the city of Sorel-Tracy, where Nelson grew up. It was one of a few towns that the Loup Rouge co-op team had in mind for their brewpub, but the minute they saw the city, they knew it was the perfect location. Barbeau was especially impressed with the thriving arts and music community. His vision for the brewpub was to revive the public house tradition and for Le Loup Rouge to become a meeting place and a cultural centre. In that spirit, the brewpub welcomes a new art exhibit every two months. In its year and a half of existence, Le Loup Rouge has also hosted many live music performances as well as dance shows, story-

telling evenings, stand-up acts and improv. The co-op team welcomes new projects and ideas, and is constantly renovating the brewpub to better accommodate new creative ventures. As of this past summer, they have added a sound system for the stage and they are working on a hall downstairs to accommodate private functions.

Miguel. The second beer in the series so far is the Loup Rouge Rauchbier, Flambée '64. The recipe was a collaborative effort between Barbeau and Trudel. They brewed the first batch at the Shawinigan Brewpub, where it is called *La Consumption* and both brewers make and serve it in their respective brewpubs. There is also another collaboration in the works, this time with Frédéric Cormier

below: Le Loup Rouge brewpub // previous page: the stage at Le Loup Rouge



The second goal at Le Loup Rouge is to introduce customers to a wide variety of Québec beers. There are ten taps at the brewpub, one of which is occupied by a local cider. Barbeau fills as many as possible of the other nine taps with his brews, and then brings in beers from other small Québec breweries as a complement. There are presently eleven Le Loup Rouge recipes and they are brewed in a variety of styles. Barbeau has a penchant for English ales. This ties in, once again, with his vision of the public house – offering session beers so that customers can linger over a few pints and enjoy a social, fun evening without worrying about having one too many. The Loup Rouge lineup includes a Best Bitter, a Pale Ale, an IPA, a Scotch Ale as well as two contrasting stouts. These are joined by a Belgian Strong Ale, a Rauchbier, a Saison, a light (but flavourful) Blonde Ale and an American style Wheat beer. Although they present a wide variety of styles, Barbeau's beers do have a few common elements. He likes to work with the four basic ingredients, avoiding fruits and spices. He is also very conscious of mouthfeel and likes to make sure all his beers have a detectable malt character and body, one that is not necessarily thick or heavy, but present. Barbeau also enjoys collaborative brews and has been working with brewer André Trudel from *Le Trou du Diable Brewpub* in Shawinigan on a series called "Le Loup du Diable." There are two beers in the Loup du Diable series. The first is *Saison du Loup*. Although it is Barbeau's recipe, it will occasionally make an appearance on tap at Le Trou du Diable under the name *La Saison de*

brewer and owner of *Hopfenstark* in l'Assomption. Joining the team is Philippe Tremblay, who brews at Benelux in downtown Montréal. The working title for this collaborative effort is *La St. Yowie* and it will be released under the Hopfenstark brand this fall. The first batch will only be available on draught, but it is very possible that later batches will be bottled at Hopfenstark Brewery.

**Barbeau is collaborating  
with brewer André Trudel  
from Le Trou du Diable  
Brewpub on a series called  
LE LOUP DU DIABLE...**

When asked about future plans, Barbeau mentions that he would like to start making some soft drinks, perhaps a root beer and ginger ale. He also has an ongoing project that he hopes to introduce to Le Loup Rouge customers soon. The project in question is a series of beer-based beverages that he has been experimenting with at home for the past seven years. Barbeau describes them as being mead-like in flavour and around 13% alcohol. These beverages are brewed with the addition of grape juice and honey as well as some spices and take four to six months to make.

Barbeau has zeroed in on a few versions that he says are great either cold or warm, or alternately as a base for Sangria. Once he has adapted the recipes for the Loup Rouge brewhouse, these beer-based beverages will be available in wine bottles for consumption on premises.

Barbeau then clarifies that his brewing projects might have to wait, as there are many renovations on the go and the co-op is currently focusing on continuing to provide a great venue for the local arts community. They are celebrating the spirit of the Red Wolf.

