## 😤 🕨 NEWS **SOMETHING BREWING IN GEORGETOWN**

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It's five minutes to 11 and inside the Furnace Room Brewery last minute preparations are still underway. Steve Leggatt is fastening a shelf to the wall behind the counter to hold glasses that will soon be serving up samples. T-shirts are being sorted and prices are being written on the chalk board.

On the other side of the door is Trevor Bingham. He's been standing in the rain for five hours waiting to buy a beer he's never even tasted. Thirty more people are lined up behind him, all waiting to get their hands on the highly-anticipated hometown brews.

"Trevor was someone we met at the (Georgetown) Craft Beer Festival," says Mike Glockner, who started brewing beer 11 years ago in Jeff Sandifer's basement. "He told us, 'I will be your biggest supporter.' And he was true to his word."

Bingham will have some



Steve Frost

Trent Chalecky serves up some beer as the Furnace Room Brewery opened for business Friday. The brewery located at 1 Elgin Street, beside the GO parking lot, is open 11 a.m.-9 p.m. Monday to Friday, 11 a.m.-7 p.m. Saturday and noon-4 p.m. Sunday.

competition for the title, though. He may have been first through the door, but slowed by sudsy samples, he was beaten to the register by Derek Andrews, who knew exactly what he wanted. Andrews became Furnace Room's first customer when he bought a growler

of Wright House Red Ale. A friend of the founders. he first tried the beer three or four years ago.

"I actually had beer from

the furnace room. I was never really a beer guy, but I like the flavour," Andrews said. "It's different."

Glockner and Sandifer brewed their first batch of beer in the furnace room of Sandifer's basement, inspiring the brewery's name. Sandifer channeled his inner MacGyver and using the heating elements of three electric kettles and a five-gallon pail made a boil kettle. They shared the finished product with their friends, who were soon asking for more.

Wanting to see how their beer stacked up against other homebrews, they entered a competition and won.

"That gave us confidence," Glockner said. "It was being judged by professionals and all their reviews were pretty good."

Encouraged by their wives and the growth of the craft beer industry, they decided to open a brewery.

Each year they would be at the Georgetown Craft Beer Festival promoting soon-to-be-opened their brewery, but it wasn't until

16 months ago that they finally got a shovel in the ground to start construction of their Elgin Street brewerv.

They took on partners along the way, with Mike Dykstra, Leggatt, Trent Chalecky and Blake Murray joined, bringing in their own expertise in certain areas to help round out the team.

They ran into road blocks along the way. After buying the land, they discovered the previous building had no sewer service and had to have it connected to the sewer system. There were licenses to build, licenses to brew and sell beer

"We had days of regret, wondering if we made a bad decisions," Sandifer said, "but with each piece of bad news, we slowly worked our way through."

Despite the delays there were encouraging moments. When they were first inspecting the site, they discovered a door leading to a creepy, dark basement. Inside they found an

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