Continued from page 16

old furnace, so they spent a cold day removing it. The restored furnace door now it hangs above the brewery's cooler.

Sandifer is discussing the difference between brewing in a basement and their current setup.

"The basic recipes we've brewed for many years," he says. "It's not as simple as just making more of it, though. Some things don't convert from the 10-gallon system. Some things we had to change and tweak to make it work with the larger system."

It seems to be working well. Sandifer is summoned to change a keg. The brewery has been open for 12 minutes.

It naturally prompts the question, do they have enough beer?

It takes 14-16 days to brew a batch of most of their beers; lagers take a little longer, which is why the Dynamo Cream Lager is not available just yet. And with each batch producing approximately 3,500 cans, they are capable of producing the equivalent of 10,000-12,000 cans every two weeks, though some of the beer will be used for kegs.

Those kegs will be bound for local restaurants and bars. Furnace Room's products are now on tap at the St. George in Georgetown, the Copper Kettle in Glen Williams and the Red Harp in Acton will have it available in January. It is available in cans at Uncorked, Hungry Hollow Smokehouse, The Cellar and Mess Hall Poutinerie.

Murray, who has been working with the restaurants and bars, said the response has

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been overwhelming.

"We've been blown away by the support," he said. "It's been incredible."

Five hours after the doors opened, the line is still consistently six to eight people long while others are milling around the coolers or sampling a flight of the brewery's offerings.

Glockner and Sandifer knew they would be busy on the opening day, but even they seem a little surprised that the people just keep coming.

"I was born and raised in Georgetown and one thing I know is this community supports local business," Sandifer said. "We knew we could count on a great response, but it's been wonderful to see all the people here today."

"You've got to support Georgetown," Bingham said earlier in the day. He has been following the brewery's progress since he met Glockner and Sandifer at the local beer festival two years ago. "It's phenomenal. They've done a great job here."

"The red is the best," he adds, now that he's had a chance to sample their beer.

Sandifer said in turn, they have tried to support Canadian companies as much as possible, getting their tanks from Niagara Falls, their cans from Guelph and their canning machine from Alberta.

They will be firing up that canning machine again this weekend. It can fill 25 cans a minute, but since somebody needs to physically take them off the line, they're currently going at a pace of about 15 per minute.

"Any more than that and it starts to look like an I Love Lucy episode," Glockner says.

Furnace Room's first day of business ended 10 minutes ago, but you wouldn't know it from looking around.

The second floor room that overlooks the brewing operation is lined with people. Sandifer said the plan is to furnish it and license it as a tap room. Down below, Dykstra and Chalecky are in the same place they were 10 hours earlier, behind the counter ringing up sales.

Glockner estimates they've served 450 people on their first day, including the mayor.

'We've got the best beer festival in the province, now we've got our own brewery," said Rick Bonnette, who was among the first in line Friday.

For Doug Lounsbury, who lines up the breweries for the Georgetown Craft Beer Festival, he is looking forward to adding the hometown brewery to the festival's roster.

"They were at our first beer festival and now, four years later, here they are," he said. "This puts Georgetown on the map. I'm really happy for the guys. They hit some road blocks and red tape, but they believed in their vision.'

"It's been a crazy ride," Glockner said, "but it's been worth it for the response we've had."

Vlichaels

CORRECTION NOTICE

We apologize for any inconvenience this may have caused.



THE NEW HEARING AID USER

The following few tips, if followed correctly, will prolong the benefits and enjoyment of better hearing:

- Do not get the hearing aid wet
- Do not leave the instrument where it is too hot or cold
- Try not to drop the hearing aid
- Do not spray cleaning solution or hair spray on the instrument
- Keep the instrument and batteries out of the reach of small children and especially pets

If any of the above problems do occur, please don't hesitate to call.



Carolyn Dew

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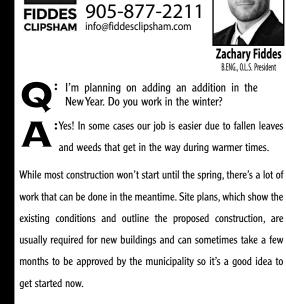


Q[:] Why does my health always fall apart at this time of year?

: The holiday season can be a very stressful time of year. A : The holiday season can be a very success, and of fight or flight" that began in a chronic state of "fight or flight" that began in September, can leave us pretty run down and tired by the end of the year. Add the Christmas obligations of financial stress, late nights, lots of social and family obligations, and too much alcohol and sweets into the mix to create the perfect storm for feeling extremely stressed out and run down and perhaps physically and/ or mentally sick over the Christmas holidays.

Science demonstrates that acupuncture works to alleviate stress by releasing natural pain-killing chemicals in the brain called endorphins. In addition, acupuncture improves circulation of blood throughout the body by oxygenating the tissues and reducing cortisol. The calming nature of acupuncture also decreases the heart rate, lowers blood pressure and relaxes the muscles.

TCM (Traditional Chinese Medicine) including Acupuncture can help relieve tension headaches and high blood pressure, settle nervous digestive systems, reduce anxiety and depression, and build your immune system back up. Acupuncture is extremely effective at down-regulating an over-stimulated nervous system. Start the New Year off right by incorporating stress management techniques like acupuncture and making your health a priority in 2019. Wishing you and your family a healthy and safe holiday season.



Also, if you're planning on selling this spring, get your survey updated now before your put your house on the market to avoid any delays.

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