Thierry Chopin, an expert on kelp, teamed up with Fredericton-based Picaroons brewery to create Kelp On The Way. Chopin says people should consume more kelp.

**Picaroons’ kelp beer hits shelves**

**LAVERNE STEWART**
**THE DAILY GLEANER**

Hang on! Kelp is on the way.

Kelp harvested from the floor of the Bay of Fundy is an ingredient in Picaroons’ latest ale which is named Kelp On The Way.

The dark and smoky ale has been brewed with organic sugar kelp harvested in waters near St. George.

Sean Dunbar, brewery owner, said the idea for the kelp ale was the brainchild of Thierry Chopin, one of the world’s foremost authorities on kelps.

"Dr. Chopin believes kelps should be part of everyone’s diet in everyday life. It is a super food ... Dr. Chopin is a mission-driven man, and he thinks the world would be a better place if we all ate more kelp, so we are bringing more publicity to his area of expertise."

Last fall, Dunbar said, Chopin asked the microbrewery to craft a beer using kelp.

With the dried kelp Chopin provided, Dunbar set to work to create an ale from it and other ingredients that would pass the taste test.

He said he had no idea which kelps to use for the ale.

Dunbar said he chose to use sugar kelp for the experimental beverage and then he tried to imagine what flavours and tastes might result from it when it was added to other ingredients.

If you like sweet and salty combinations then you’re going to enjoy this beer, he said.

"The neat part for me is the saltiness. The real neat part is the way the salt hits your tongue at the very end of the flavour profile. The salt receptors pick up that sweet, silky smooth salt thing at the end of the drink. So, the beer goes to the back of your throat, crosses your tongue and your taste buds and then you go, ‘Oh! What is that and where did it come from?’"

BoC governor defends rate cut in speech

**ANDY BLATCHFORD**
**THE CANADIAN PRESS**

OTTAWA • Stephen Poloz stood on an international stage Thursday and defended his surprise January decision to cut the Bank of Canada’s key interest rate.

The central bank governor used a speech in London to justify a move that shocked markets, stressing the urgency to react to the stunning speed and magnitude of the oil-price shock.

Poloz acknowledged he was well aware dropping the overnight rate would catch everyone off guard.

"We knew at the time that financial markets would be surprised by the move in January, and we generally prefer to avoid surprises," Poloz said in his address to the Canada-United Kingdom Chamber of Commerce.

Observers have questioned the decision, with some suggesting the central bank’s integrity may have taken a hit as a result. Poloz appeared to respond to critics in the speech, arguing the central bank’s credibility remained intact.

He continued by saying bouts of increased volatility should be expected as the world emerges from the Great Recession, abandoning unconventional policy tools — like forward guidance — and returns to a normal trading environment.

Poloz described the bumpy reaction of financial markets to this kind of economic uncertainty as natural and “not an erosion of central bank credibility.”

The central bank slashed its rate for the first time in years to 0.75 per cent from one per cent. It argued the move

PLEASE SEE ➔ ALE, D2

PLEASE SEE ➔ RATE, D2
Sugar kelp used in new beer to mix sweet and salty tastes

ALE -> D1

Dunbar said Picaroons beer lovers are always demanding new and strange things to sample which he’s happy to offer. Some of them eventually end up on its list of long-term beers.

Chopin said he hopes Kelp On The Way will be more than a temporary brew.

He arrived in Fredericton from the University of New Brunswick’s Saint John campus to taste-test the ale for the first time Wednesday.

“It’s kelp-tastic … It’s exactly what we wanted. A kind of toffee impression. It’s mixing the sugar and the salt together.”

He challenged the Fredericton microbrewery to make a kelp-inspired beer similar to something he had while on a visit to Scotland.

Sugar kelp is produced by Cooke Aquaculture Inc., near Back Bay. It’s now being marketed under the True North Salmon Company brand.

after gaining organic certification last spring, he said.

Sugar kelp is rich in proteins, trace minerals, phytochemicals and vitamins. It’s also low in fat.

Because of their composition and attributes, some nutritionists believe that kelps should be recognized as being on par with other well known super foods such as kale, he said.

In Chopin’s estimation, sea plants are the next big thing in the super foods movement, which people can benefit from in both foods and beverages such as this beer.

“For me, what is very important, is to show the diversification of seaweed. So kelp, in beer, is another good one.”

“I hope when Sean sees that the demand is there and people come back with good comments we will do another, bigger batch. This one is a trial to see the reaction of people. But, if it is good, hopefully we will use more seaweed to produce more beer,” Chopin said.

New rules lax, lawmaker says

REGULATIONS -> D1

complaints were overblown. If the state laws regarding fracking are stronger than the new federal rule, and many of them are, the state law wins out.

He said he would challenge the industry to point to requirements in the federal regulation that they don’t already have in place.

Rep. Raul Grijalva, D-Ariz., said the regulation was so lax it was like requiring the auto industry to ensure that every car has a steering wheel and a brake pedal.

“This rule does absolutely nothing,” Grijalva said.

Fracking involves pumping huge volumes of water, sand and chemicals underground to split open rocks to allow oil and gas to flow.

Improved technology has allowed energy companies to gain access to huge stores of natural gas underneath states from Wyoming to New York but has also raised widespread concerns about whether it leads to groundwater contamination and even earthquakes.

Important to look past

MORTGAGE -> D1

including mortgage brokers, or you were going in and haggling and negotiating with your bank, you’d realize that the rates available were a lot lower.”

Many bank customers don’t realize they have negotiating power when it comes to mortgages, said Penelope Graham, with RateSupermarket.ca, another comparison site.

In Canada, she said, “going with a lender is almost hereditary. You bank with who your parents banked with. Banks know this. They want to retain your business and they do anything they can as well to make it as convenient as possible for you,” she said.

“Probably the most important thing that you can do before that process is to know what else is offered on the market and to know where you stand as a borrower. The better your credit score and your borrowing history is, the more leverage you are going to have.”

The ability to make a big down payment also works in your favour, Graham added. “You don’t have to switch your bank to necessarily get a better rate, but it is in your best interest as a consumer to go in and say, ‘Here’s where I am as a borrower. How can you make this better for me?’”

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