

2019

Biographies of the judges and speakers

(In alphabetical order)



Diego Giannini Baião, Brazil

On Tap Craft Beer bar founder and owner

Judge, MBEER GREG NOONAN Contest

Diego was born in Rio de Janeiro and is so passionate about craft beer that he decided to do it the way brazilians love the most: on tap. In 2018 founded the first on tap craft beer bar from Brazil in 2010 and 9 years later more the 1,500 different kegs were served in his 3 bars.

And the adventure has not stopped there. Diego always seeks to support small producers and value what is best in the craft universe.



Marilou Caty, Quebec, Canada

Projects manager, director of the MBeer school of beerology

Full-time beer education

This musician, schooled in the field of tourism has always had a soft spot for festivals, good food and wine. But then, she developed a huge crush on beer in 1996, by way of the Unibroue beers, the SAQ and the Taverne du Cheval Blanc. That was it! A volunteer at the Mondial de la bière 2001, she finished her studies and became a tour guide.

In 2005, when she saw an opening as assistant to the general manager for the Mondial de la bière, she jumped on the occasion. Another dream come true! To work at organizing a festival meant travelling, discovering new people and extraordinary beers and dishes. She took part in the planning of the five editions of the Mondial de

la bière – Europe in France: first in Strasbourg, then in Mulhouse and finally, Paris! And the dream kept on going... a sixth edition of the Mondial de la bière in Rio de Janeiro, Brazil! Through the years, all those discoveries have pushed her natural curiosity further, namely toward the brewing literature about such things as cooking with beer and beer and food pairings. For almost five years now, she has been projects manager and director of the Mbeer school of beerology in Montreal. Another challenge to tackle!



Laurent Cicurel, France

Co-founder, La Fine Mousse bar & Restaurant and La Robe & la Mousse

Judge, MBEER GREG NOONAN Contest

Laurent Cicurel is one of the co-founder of the famous parisian bar & restaurant «*La Fine Mousse*». Beer-lovers and entrepreneurs, Laurent and his associates have created several artisanal and independant beer temples in Paris (*La Fine Mousse bar & Restaurant + La Robe & la Mousse*). They devote themselves to help independant breweries logistically thanks to their import/distribution company «*La Compagnie des Boissons Vivantes*».

Laurent is a globet-trotter who loves to meet the players of the brewing universe. He stands for a human and independant brewing world, driven by taste perfectionism.



Frédéric Cormier, Quebec, Canada

Founder and Head Brewer, Brasserie Hopfenstark

Judge, MBEER GREG NOONAN Contest

Founder and Head Brewer of the microbrewery Hopfenstark, Frédéric's creations range from classic styles to pure innovations. Many beers produced by Hopfenstark won prize, both on the national and international scene. As early as 2006, he was producing a number of sour beers using homemade yeasts, beers aged in oak barrels and beers of little known styles. In 2009, going against fashion, he created a Berliner Weisse as the official Mondial de la bière beer.



Tony Forder, United States

Editor and co-publisher of Ale Street News

Beer education

A native of England, Tony Forder has lived in the U.S. for 38 years. For 25 of them, he has been Editor and Co-publisher of Ale Street News, America's largest circulation beer newspaper.

Tony has appeared as beer expert for print and broadcast media, has presented a variety of beer events and dinners, and has led several beer tours in North America and Europe, especially Belgium. Tony is known for his unique beer interpretations through Flute and Haiku poetry. He recently published a collection of his beer memories, musings and poetry.



Serge Noël, Québec, Canada

Beerologist

Educative animation about beer

Serge Noël came to the beer world simply for the pleasure of savouring good products. As an amateur of the hoppy lady, he's a self-learner. He works for Mondial de la bière and the MBeer School of Beerology. Serge Noël fondly believes in the joy of sharing beer and considers it to be a fascinating window on human history and an invitation to share a pint and be merry. He translated the british ALL BEER guide for the french zythophiles. Fond of all the beer pairing, his latest project : Beers and songs pairing.



Averie Swanson, United States

Master Cicerones®, co-owner and former Head Brewer of Jester King Brewery

Judge, MBEER GREG NOONAN Contest

Averie Swanson is one of eighteen Master Cicerones® and is co-owner and former Head Brewer of Jester King Brewery in Austin, TX. As a passionate mixed-culture fermentation brewer, Averie has spoken at many beer and brewing conferences around the world and has participated as a judge in numerous beer competitions over the last several years. She is currently consulting and teaching and will later this year be revealing the fruits of her newest endeavor in the beer-making world!



Myriam Tremblay-Collin, Quebec, Canada

Owner and brewer, Le Refuge des Brasseurs

Judge, MBEER GREG NOONAN Contest



Kaitlin Vanderbosch, Ontario, Canada

Brewmaster, Mill Street Brewery

Judge, MBEER GREG NOONAN Contest

Kaitlin Vandebosch came to work in the beer industry by merging her interests in food & science. Growing up in rural Ontario, food always played a central role in her life which led her to pursue a degree in Food Science at the University of British Columbia. While studying, she discovered that her true passion was for traditional food preservation. It took a year of living and working in Europe after graduation to land on the idea of becoming a brewer.

Once Kaitlin had it in her mind that she wanted to become a brewer, it was a matter of figuring out how to acquire the right skills. Back in Canada, she spent her time networking, volunteering at local breweries, studying beer styles & home brewing. Nine months later, she landed her first brewing job at the Yukon Brewing Company in Whitehorse in 2010. Her summer brewing job there confirmed this was the right career path for her. That same fall, Kaitlin moved to Edinburgh to complete her Masters in Brewing & Distilling at Heriot Watt.

After graduating in 2011, Kaitlin moved back to Canada and joined Mill Street Brewery as a production brewer. She has held a variety of roles at Mill Street since then including Head Distiller, Quality & Brewing Manager and Director of Brewing. This past December, Kaitlin was promoted to Brewmaster and will take on this new role full-time when she returns from mat leave later this year.



Deborah Wood, Québec, Canada

Beer Writer and Judge, Brewmaster and Brewing Ingredient Specialist

Speaker

Deborah Wood was born in 1952 in Sandusky Ohio, USA. She has been living in Quebec since 1982 now.

She is "BJCP" certified (Beer judge certification program) since 1996 and well-known for sharing her passion for beer through conferences on beer history, beer-food pairings and historic brewing re-enactments at the Mondial de la bière. Deborah was a judge in numerous commercial beer competitions like the "GABF" (Great American Beer Festival) as well as in some amateur beer competitions.

She presently works in the brewing industry as a Brewing Ingredient Specialist at BSG Canada.