

# The Alcohol School 2019



# Montréal

InterContinental Montréal  
September 8–13, 2019

## Three Ways to Register

**E-mail** If you received this as an Adobe PDF and are using **Acrobat 6.0 or later, Professional or Standard**, you can use the forms function to complete it for return to us by e-mail at [institute@ethanoltech.com](mailto:institute@ethanoltech.com). If you are using **Adobe Reader**, you will not be able to save the completed form for e-mailing; please print and fill out the form, then scan and e-mail it to us at [institute@ethanoltech.com](mailto:institute@ethanoltech.com) or send by fax or mail.

**Fax** Fax your completed form to Ethanol Technology Institute:  
+1 (414) 358-8012

**Mail** Mail your completed form to the Ethanol Technology Institute at the Milwaukee address below.

## Hotel Reservations

The Alcohol School 2019–North America will be held at the InterContinental Montréal, 360 Rue St-Antoine Ouest.

For more hotel information visit [www.montreal.intercontinental.com](http://www.montreal.intercontinental.com).

We have reserved a block of rooms at the discounted rate of CAD \$235 per night. The room rate is good from September 6 through 14, but you must make your reservation **directly with the hotel**.

Please note that due to numerous other activities in Montréal during this week, we only have a limited number of hotel rooms in this block. **We recommend you reserve your room as soon as possible to ensure a place at the InterContinental Montreal.**

### Making Reservations Online

Reservations can be made using this booking link:

<https://aws.passkey.com/go/AlcoholSchool2019>

### To Reserve by Phone

+1 (888) 233-9527

## REGISTRANT INFORMATION

NAME \_\_\_\_\_

NAME FOR NAME TAG \_\_\_\_\_

JOB TITLE \_\_\_\_\_

COMPANY \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_

STATE/PROVINCE \_\_\_\_\_ POST/ZIP \_\_\_\_\_ COUNTRY \_\_\_\_\_

PHONE ( ) \_\_\_\_\_ ext. \_\_\_\_\_

E-MAIL \_\_\_\_\_

INDUSTRY \_\_\_\_\_

- FUEL ETHANOL PRODUCER (# YEARS: )  
 BEVERAGE ALCOHOL PRODUCER (# YEARS: )  
 OTHER\*: (# YEARS: )

\* Registration preference will be given to fuel ethanol and beverage alcohol producers. Allied industry professionals will be placed on a wait list and informed of openings on a first-come/first-served basis.

TOUR CHOICE (SEE PAGE 2)  DIAGEO  LALLEMAND  GREENFIELD GLOBAL  
 CANADA MALTING CO. / CIRKA DISTILLERY

## PAYMENT

US\$2,350 Delegate registration fee.

CHARGE TO CREDIT CARD NUMBER \_\_\_\_\_ CVV \_\_\_\_\_ EXP \_\_\_\_\_

NAME AS IT APPEARS ON CARD \_\_\_\_\_

A CHECK IS ENCLOSED FOR \$ \_\_\_\_\_ IN U.S. OR CANADIAN CURRENCY  
 (PAYABLE TO ETHANOL TECHNOLOGY INSTITUTE).

EXISTING CUSTOMER PURCHASE ORDER NO. \_\_\_\_\_

**CANCELLATION POLICY:** *Until Friday, August 16, the full amount will be refunded minus a US\$250 administration fee. After August 16, payment is nonrefundable.*

For questions, please contact Ethanol Technology Institute:

Phone +1 (800) 583-6484 or +1 (414) 393-0410 | Fax +1 (414) 358-8012

E-mail [institute@ethanoltech.com](mailto:institute@ethanoltech.com)



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## Thursday Plant Tour Options

Delegates will have the opportunity to join one of the following plant tours. Please note your choice on the first page of this registration form.

### Diageo Global Supply

*Salaberry-de-Valleyfield, Québec*

The original building dates from 1909 and became a distillery in 1938 producing alcohol for military purposes. It really became a whisky distillery in 1945 with the first whisky, Golden Wedding, being produced. During the fifties, new products such as Schenley OFC, Ron Carioca Rum, and Troika Premium Vodka came online. The sixties saw the construction of additional warehouses for aging and the addition of a grain dryer. On October 22, 1969, the one-millionth barrel was produced, followed by the second millionth in 1986. Today, the plant continues to produce world-renowned brands such as Smirnoff vodka, Captain Morgan rums, Gordon's London Dry gin, and VO Canadian whisky. In 2008 the plant was acquired by Diageo, the largest spirits manufacturer in the world. With the 2015 addition of a can line for RTDs and a specialty line for all Crown Royal reserve brands, today the plant produces over 5.5 million cases of beverage alcohol annually.

### Lallemand's Préfontaine Yeast Plant

*Montréal, Québec*

Lallemand was founded in Montréal at the end of the 19th century by Fred Lallemand, a young immigrant from the Alsace region of France. The plant on Préfontaine Street was built in 1915, where production of baker's yeast began in 1923. Roland Chagnon acquired the business in 1952 and set it on a path of expansion. The Chagnon family remains the current owner. Today, the plant produces a range of liquid, cake, and dry yeasts for the fuel ethanol, beverage alcohol, and baking industries.

### Greenfield Global

*Varenes, Québec*

Greenfield Global's ICM-designed Varenes plant, completed in early 2007, produces fuel-grade ethanol, carbon dioxide, distillers' dried grains, and MWDGS. Current capacity is 160 million liters (around 42 million US gallons) of fuel-grade ethanol per year, made from 15 million bushels of Québec corn. In 2008 Greenfield completed a second ICM-designed plant in Johnstown, Ontario, that produces 200 million liters of fuel-grade ethanol.

### Canada Malting Co. / Cirka Distillery

*Montréal, Québec*

Canada Malting Co. Limited was formed in 1902, with the company's first modern malthouse built in Montréal in 1906. From humble beginnings as small, community maltsters and brewers in the 19th century, Canada Malting grew to become one of the world's largest maltsters. Though they have evolved, their passion for building relationships and creating quality malts has always defined their character.

Cirka Distillery, founded in 2014 next to the historic Lachine Canal, is the first grain-to-bottle artisanal distillery in Montreal open to the public. They produce vodkas and gins and, recently, have begun putting rye spirit in barrels. The distillery uses Québec's rich terroir with high-quality local grains, pristine water, and unique aromatic botanicals from the northern boreal forest to create their unique, high-quality spirits.

The tour will start with the malting plant, followed by the craft distillery.



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