

THE
magazine

PUB

THE THIRSTY TRAVELER GOES CRAZY... OVER COCKTAILS

- **THE PUB VISITS**
Barrie, Cookstown, Pickering Village,
Grand Bend, Ottawa, Fergus & Toronto
- **THE EVOLUTION** of the Pub
- **ONTARIO BREWING AWARDS**
with Roger Mittag
- **JORGY ON SPORTS**
- **WE PAIR** Innis and Gunn with
a delicious pasta

Spring - Summer 2010 • www.pubmagazine.ca

The Pub
MAGAZINE
Your Guide to Ontario's Best Pubs

Available at good
pubs everywhere!

June 4-6, 2010

DOWNSVIEW PARK, INDOORS
35 Carl Hall Road, Toronto, ON, M3K 2B6



THE
BEER &
Cocktail
SHOW

Sponsored by

The **B**eer Store

For tickets and more info visit:

www.beerandcocktailshow.com

Must be 19+ to attend the show. Photo ID required at the door. Please drink responsibly. Take TTC or Go Transit.

WELCOME TO THE VERY FIRST ISSUE OF THE PUB!

We at Pub headquarters are all very excited about this venture, after all, who wouldn't be when the subject is your home away from home. So first of all let us define a pub. To many it is a traditional old world style bar ala Irish or English but in fact a pub can be any bar that people gather to share a beer and a bite to eat. It can be an old Main Street Tavern, a hotel lounge or a sports bar with 100 screens, if your bar is where you like to go and have a pint and wings then my friend that is your local pub.

We at THE PUB want to bring you stories about these places and the people who frequent them, not to mention what's on tap and of course what's cooking in the kitchen. We will highlight the hidden gems along with the biggest city bars, tell you who has the best wings along with the best patio and entertainment, lets face it we all love pubs so we hope to introduce to you a new favourite or two.

Sitting at our bar we have regulars Tina Hardt, Peter Bombaci, Danny Scott and Ken Jorgenson all ready to tell a story or two in their own unique way, so pull up a stool, grab a beer and welcome to THE PUB.

Bill Perrie
Canada's Pub Guy

*Cheers
Bully Perrie*



Look Who's Pouring'



Unlike a fine wine, Isabelle Parker shows no sign of aging.

It's hard to believe that one of Markham's best known bar babes has been pulling pints for 17 years. Izzy is currently the Day Manager for the Artisan Pubhouse, and we here at the Pub Mag badgered her into being our first PTG (Page Three Girl) because we feel she embodies all of the qualities of the perfect barmaid.

Her engaging smile, sunny personality, and cute-as-all-heck looks notwithstanding, Izzy just gets it. She anticipates the customer's needs, stays calm under pressure and no matter how slammed she gets, she still finds a way to brighten your day.

**We propose a toast to Izzy:
Cheers Darling. You raise the bar!**

TO THE BAR OWNER OR MANAGER

The Pub Magazine is delivered to select bars all over Ontario.

If you would like your bar to be featured in an upcoming issue please e-mail

info@pubmagazine.ca

or call **416.464.0122**

We look forward to visiting.

Cheers,

The Pub Crew.



Spring - Summer 2010

On the cover: Kevin Brauch
Photo by Roger Carlsen
www.rogercarlsenphotography.com

- 2 The Beer & Cocktail Show
- 4 Industry News
- 6 The Local Gastro Pub
- 7 The Lion & Dragon Pub
- 8 The Ontario Brewing Awards
- 10 Goose and Gridiron Pub
- 11 Paddington's Pub
- 13 Pub Stumpers Trivia League
- 14 The Ceilli Cottage Pub
- 15 D'Arcy McGees
- 16 **Bottoms Up with Tina Hardt**
Kevin Brauch Uncorked
- 18 Brazen Head Pub
- 21 The Cookstown Pub Co.
- 22 **Did You Know?...** Facts About the Beer Store
- 23 **The Bomber Report - Episode #1**
The Evolution of the Canadian Pub
- 24 **Entertainment with Danny Scott**
Split Rock
- 26 **Sports with Ken Jorgenson**
Sports with Jorgy
- 28 **Exciting Recipes with Inna Rotor**
Brown Buttered Gnocchi with Garlic, Sage and Manchego topped with Enoki Mushroom Salad
- 29 A guy Walks Into a Bar.....
- 29 **Pages & Pints** - Book Review
- 30 Featured Pubs
- 31 The Pub Radio Show



PUBLISHER: Trader's Forum Inc.
BILL PERRIE: Canada's Pub Guy, Editor
TINA HARDT: Bottoms Up with Tina Hardt
PETER BOMBACI: The Bomber Report
DANNY SCOTT: Entertainment
KEN JORGENSEN: Ken Jorgenson Sports
INNA ROTAR: Food & Drink

SERGE TOTSKY: Design & Production
ROGER CARLSEN: Photographer
www.rogercarlsenphotography.com

ADVERTISING ENQUIRIES:
905.760.7694 • info@pubmagazine.ca

DESIGN & PRODUCTION:
905.760.7694 • design@pubmagazine.ca

WWW.PUBMAGAZINE.CA

Ontario Craft Beer Week Launches on Father's Day

The Ontario Craft Brewers (OCB) are pleased to announce the first annual 'Ontario Craft Beer Week' beginning on June 20th, father's day, and ending June 26th. The week long festival will feature a series of special events designed to expose consumers to the craft beer experience through tasting events, brewery tours, cooking demonstrations, food pairings, beer dinners and much more.



Events will be held at breweries and restaurants. Co-chair Steve Beauchesne of Beau's brewery states "This is a very exciting opportunity for Ontario's craft beer industry and for our province, it's a groundbreaking moment for craft beer in Ontario and a great way to kick off the summer."

New details, when they are available, will be posted on the OCB's new website for Craft Beer Week www.ocbweek.ca

Creemore Springs brings back coveted kellerbier!

Hoppy hit of 2009 will be available in select LCBO stores and restaurants May 3rd

CREEMORE, ON) – April 23, 2010 – Creemore Springs Brewery is proud to bring back its highly acclaimed German inspired Kellerbier (Cellar Beer) for a second season. Only released in limited batches last year, this year, due to popular demand, Creemore is brewing larger quantities of the unfiltered favourite. Available May 3rd at select LCBO stores in Ontario, Kellerbier will also be served on tap at select restaurants and bars across the GTA. Following the success of its release in 2009, Kellerbier is sure to be the beer of choice for fans of traditional beer styles or those seeking a unique summer thirst quencher.

Bamberg. Due to the remarkable freshness of this beer, it is brewed primarily for local consumption, a philosophy of beer making that fits perfectly with that of one of Ontario's finest craft brewers, Creemore Springs.



Kellerbier dates back to the middle ages in small artesian towns in rural Germany. This unusually hoppy beer comes right from the cellar and is naturally cloudy due to the vitamin rich yeast still present in the beer. Kellerbier is lower in carbonation and abundant with hop aroma and flavour. Small batch brewed, this unique beer uses only four natural ingredients and is then packaged unfiltered. Often served as an aperitif before dinner to stimulate the appetite, this surprisingly thirst quenching Kellerbier has a citrus and spicy finish imparted by fresh whole leaf hops and a lavish malt backbone.

"Creemore is excited to bring back the very popular Kellerbier for another season," says Karen Gaudino, Director of Sales and Marketing. "With the success of Kellerbier last year, we at Creemore decided to brew larger quantities of this exceptionally hoppy beer and offer it not only at select LCBO stores but also at select bars and restaurants across the GTA".

When traveling in Bamberg Germany, Creemore Springs Brew Master Gordon Fuller happened across a unique style of beer known as Kellerbier (Cellar Beer). After much research and testing, Gordon and his team set out to create their own style of Kellerbier created in the same time-honoured tradition as it was

Creemore Springs Kellerbier is a special release that is exclusive to the LCBO in parts of Ontario and this year for the first time will be available to consumers at select bars and restaurants in the GTA. With only three months of inventory available, this one-of-a-kind beer, often compared to that of a summer wheat beer, will be the perfect fit for warm summer nights or days, in the city or out!

More info at: www.creemoresprings.com

Muskoka Cottage Brewery Launches Mixer 5 Pack and a New Beer



The mixer 5 pack features all of Muskoka Cottage Brewery's core brands as well as their newest beer, Muskoka Pilsner.

This unique pack features a tasting guide and a recommended tasting order for those wishing to conduct their own craft beer tasting at home.

The newest brew from the brewery, Muskoka Pilsner is a true to style brewed pilsner, but lighter in alcohol content - a move designed to bring a unique full body

offering to those who want a beer with slightly less alcohol.

The Muskoka Mixer 5 Pack will feature Muskoka Pilsner, Muskoka Premium Lager, Muskoka Hefe - Weissbier, the flagship Muskoka Cream Ale and Muskoka Dark Ale.

For more information on Muskoka Cottage Brewery, please visit www.muskokabrewery.com

Hop City Brewing Introduces New Brew

Brampton-based Craft Brewery Launches Lawn Chair "Classic" Weisse beer



Brampton, Ontario (April 15, 2010) - Spring just sprung but the brewmasters at Hop City Brewing Company - Ontario's

craft brewery with attitude - are already preparing for the summer heat with the launch of Lawn Chair "Classic" Weisse beer.

"The skies are blue, the air is warming and it is obvious that beer season is upon us - we hope," said Deanna Kaminskyj, Brand Manager, Hop City Brewing. "Our brewmasters created Lawn Chair "Classic" Weisse, a true Bavarian Hefeweizen, to complement all that summer entertaining has to offer."

The second beer from Hop City, Lawn Chair "Classic" Weisse is a true Bavarian-style Hefeweizen beer with a light golden colour and naturally cloudy appearance. Made with

a blend of two-row Canadian Malt, Canadian Wheat Malt, Canadian Carastan Malt, German Hops and Bavarian Wheat Beer Ale Yeast, beer drinkers are sure to love this truly local brew.

Hop City launched Lawn Chair "Classic" Weisse last night, at a beer, media and hospitality industry event at Andrew Richards Designs, in downtown Toronto. The packed house had no idea why they were invited to the party until Hop City's brewmasters, Kevin Gray and John Gagliardi took the stage.

"After the success of Hop City's signature Barking Squirrel Lager, we are very excited about our new brew," said Gray at the event. "I can see that

Lawn Chair is a definite hit with the crowd tonight, and we hope that beer lovers will also follow suit."

Lawn Chair "Classic" Weisse will be available on tap

at bars and restaurants throughout the GTA just in time for summer.



About Hop City

Hop City Brewing is a wholly owned subsidiary of Moosehead Breweries Limited. Independently operated as an arms-length craft brewer, Hop City's focus is to create and sell premium-quality draft

beer to the licensee and hospitality industry. www.hopcity.com

Beau's All Natural Brewing Co. creates a Special Beer to mark the 65th Anniversary of the Liberation of the Netherlands



Beau's All Natural Brewing Co. was recently commissioned by the Dutch Embassy to create a special beer to mark the 65th anniversary of the Liberation of the Netherlands.

The beer named 'Vrienden', which is Dutch for "friends" was unveiled to Princess Margriet during her royal visit to Ottawa in early May. The first kegs were tapped at the festival of Dutch and Canadian culture at the House of Orange (56 Byward Market Square, Ottawa) on May 10th.

The beer is an unique Belgian - style wit bier and was brewed with ingredients representing The

Netherlands and Canada - juniper berries and organic maple syrup, respectively.

Ottawa and the Netherlands enjoy a lasting friendship ever since the Dutch Royal family's refuge in Canada during World War II.

Princess Margriet, sister to the current Queen, was born in Ottawa in 1943. The beer was on tap throughout the month of May. A wonderful collaboration from an award winning

Ontario Craft brewery to celebrate 65 years of liberation. www.beaus.ca



Steve Beauchesne and Koningshoeven Lodewijk Swinkels who helped create the anniversary brew



According to owner Scott Connor a gastro pub is a place where the friendliness and cozy atmosphere of a local pub is turned up a notch by the addition of home cooked meals with fresh natural ingredients and a choice of local craft brews. Scott and his wife Hollis should know about food presentation as their past history in the business has taken them all over the world to places such as Bermuda, China, Thailand and the U.S. working in top class establishments at the highest culinary level.

The great attraction of this pub is not only the great food and choice draught selection but the hands on approach by Scott and Hollis, the couple give it a feel of a family owned business being on hand night and day to serve the clientele. The pub is small, inviting and sits on a busy downtown Barrie corner, the large windows give a view out onto the street where one is entertained by the very eclectic group of passers by.

The small sit down bar is a great place to meet new friends or chat to Scott and Hollis who will gladly engage in conversation especially if it's about their wonderful little pub.

The pub opened in May of 2009 and has become a favourite in the downtown core especially for people looking for that great home cooked meal with generous portions.

The fish and chips have become the bar's number one seller as the word spreads that traditional pub fare with that extra attention and flare is being served at the Local. Scott is adventurous with his 'traditional' menu and you will find such things as Glaswegian Haggis Spring Rolls with Barbecue Sauce and Stuffed Gaelic Mushrooms with Garlic Mayo in his appetizer section. The main course section contains a wonderful



A pint now, maybe darts later

Baked Shepherd's Pie with mouth watering Buttered Mash and for the curry lover a popular Chicken Madras and don't forget the Deep Fried Mars Bar for dessert.

The pub has seating for forty two and is a mixture of large comfy booths and open table seating. A large unassuming flat screen sits in the bar area for the sports fan. The bar has weekly



Scott behind the busy bar

entertainment mainly with a Celtic twist and bands will perform on special occasions such as the busy Canada Day when the downtown core becomes a pedestrian walkway. Forever thinking up ideas to keep the patrons entertained The Local had it's first annual "Let's pretend it's not cold outside" party last January 16th to raise funds for the local S.P.C.A. Throughout the year you will find whisky tastings, beer dinners and a very busy Robert Burns night along with other social celebrations.

Check out www.thelocalgastropub.com for all the latest news and event line up.

The taps feature local beers from the Flying Monkey Brewery in Barrie, formerly Robert Simpson, along with Sleeman and Mill Street to name but a few.

So when in Barrie take the time out to visit The Local Gastro Pub, Scott and Hollis will always make you feel welcome in their little piece of Scotland on the corner.

The Local gastropub

THE LOCAL GASTRO PUB

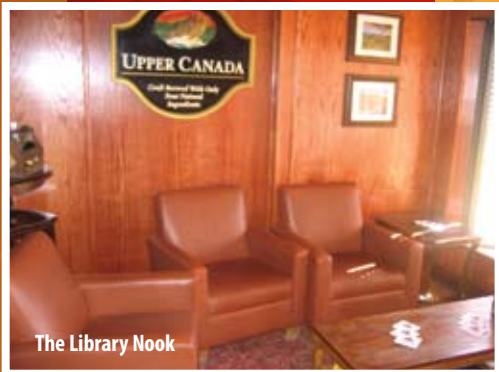
Address: 37 Dunlop Street West, Barrie, ON
Phone: 705 252 9220
www.thelocalgastropub.com

The Lion & Dragon Pub

Address: 109 Kingston Road,
Pickering, ON
The Courtyard, Pickering Village
Phone: 905 427 5466
www.lionanddragon.ca



Two of the regulars



The Library Nook



Comfy Bench Seating

The Courtyard in Pickering Village is a Tudor style group of buildings that replicate an old English town, pride of place at the centre of it is the 'village' pub The Lion and Dragon. The bar is fast becoming a favourite for dart players as there are plenty of boards available throughout the Lion and Dragon with an extra dart room downstairs thrown in for good measure. The pub belongs to the local dart league and new players are always welcome.

The seating area forms a horseshoe shape around the central sit down bar with long comfortable booths lining both walls. A cozy fireplace sits in the corner and down at the front by the entrance you will find a nice little library area with plenty of large armchairs making it the perfect spot to finish that latest James Patterson book with a cold pint.

Outside a large patio sits in the courtyard square overlooked by the other stores and apartments and you can be forgiven for thinking that you are in some European city rather than downtown Ontario. This patio is a sun trap, perfect for those who like to catch the rays while having a beer.

The bar has over a dozen taps including Kronenbourg Blanc and Strongbow cider.

The menu has a large appetizer section with the likes of nachos, calamari and a popular choice is French fries smothered in Bachelor's mushy peas and a melted three cheese blend, this dish is lovingly called Dragon's Pea on fries. The main menu has many traditional choices including pot pies and fish and chips.

The Lion and Dragon though is perhaps best known for its Jumbo Roaster wings and too many these are the best wings in town. With over a dozen sauces and seven dry seasoning varieties to choose from there is a flavour to suit everyone tastes. The bar also stocks a selection of British goods such as Walkers crisps and Branston pickle.

Owner Bruce has done a great job of creating a friendly English style pub and well worth the visit for the friendly staff and great wings not to mention that you will feel like you are on holiday with the pub's unique location.



THE ONTARIO BREWING AWARDS

.... past, present and future



Roger Mittag, Professor of Beer

THIRST FOR KNOWLEDGE INC.

Roger Mittag, currently a Professor at Humber College's renowned School of Hospitality, is also the founder of Canada's leading beer education company, Thirst For Knowledge.

He has been bringing his beer appreciation tips to Canadians since 1997 through a series of tasting seminars, beer dinners and educational events. He is a consultant to several Canadian breweries bringing his extensive beer industry knowledge and enthusiastic approach to their sales and marketing teams.

He has recently created Prud'homme Beer Certification, a sommelier style program for beer and the first such program in Canada. Roger also owns and operates, The Beer School, which offers beer courses to consumers.

If you are interested in furthering your beer knowledge, check out The Beer School at www.thirstforknowledge.ca and sign up either for our special interest classes or our new beer certification program – Prud'homme Beer Certification



Quite some time, the concept of the Ontario Brewing Awards was hatched by the owners of Toronto's Festival of Beer. Initially, Greg Cosway, the principal behind TFOB, wanted to reward some of the great breweries who participated in the festival with an award that celebrating the great brewing history of Ontario. The OBA's have always been held in the spring leading up to the Festival and continued into 2010 with a renewed interest.

In 2006, I became the host of the OBA's and our first goal was to broaden the categories and bring a more disciplined approach to the judging. One of the concepts that always interested me was the creation of a people choice award. The OBA's are a slight bit removed from most beer judging competitions - the judging panel has always including consumers and a mix of 'beer aficionados' from varying walks of life - some in the industry, some hospitality purveyors and some certified judges. Judging has always been kept fairly simple with each beer being rated on a scale of 1-10. Each entry was judged blind with the judges scrutinizing the appearance, aroma, flavour and finish.

With the large amount of entries at the OBA's in past years, we decided to split the judging events into 3 separate evenings. This allowed us the opportunity to not over saturate the palate of our judges. Even with this in mind, we often judged an average of 45 beers in one 3 hour session. Quite a feat for experienced beer people! Imagine the impact on the average Joe. In 2008 and 2009, we saw a slight drop in the amount of entries - partly due to the intensity of producing beer in the Spring for the Ontario market and partly due to apathy.

Many brewers have been asking for the awards to take on a more critical approach. 2009 saw another change in the OBA's. We took the opportunity to certify the judging through the BJCP (Beer Judging Certification Program) and were successful in lining up certified judges for the events. The outcome was excellent and more professional than ever before lending more credibility to the Ontario Brewing Awards. Once again, we included what we deem an important part of the awards - the People's Choice award.

This year, we instructed the consumer judges to pick the beer in each category that they enjoyed the most, not necessarily the third place finisher. What we found was interesting if not surprising. In some cases, the People's

Choice was neither a gold nor a silver. A true testament that beers can be judged on taste preference as well as stylistic impressions!

The future of the OBA's took a slight turn in 2010. Thirst For Knowledge Inc. will now be the main organizer of the OBA's. The theme this year was buy local, buy fresh. It was our goal to increase the number of entries to include many of the larger brewers in this great province while

continuing to focus on the wonderful craft brewing industry - and we succeeded, increasing the entries from just under 80 to over 130. We also increased the participation of brewers from 18 to 27. We increased the number of categories to properly reflect the diversity of the BJCP qualifications. Judging nights were held in the Cannery Room over 2 nights. The final award ceremony will be held in the Cannery Room in Toronto's Historical Distillery District on Thursday, May 13th.

Anyone interested in attending should contact Roger Mittag at rmittag@thirstforknowledge.ca



The Ontario Brewing Awards Winners list

Category	Gold Medal	Silver Medal	People's Choice
North American Light Lager	Laker Light Brick Brewing	Antigravity Light Flying Monkeys Brewery	Antigravity Light Flying Monkeys Brewery
North American Lager	Cool Lager Cool Brewing	Red Bull Beer Sleeman Brewing	Trailhead Lager Wellington Brewery
European Style Lager (Pilsner)	King Pilsner King Brewery	Traditional Pilsner Creemore Springs Brewery	King Pilsner King Brewery
Amber Lager	Oaktoberfest Black Oak Brewing	Barking Squirrel Hop City Brewing	Barking Squirrel Hop City Brewing
Dark Lager	Cameron's 266 Cameron's Brewing	King Dark Lager King Brewery	Dark 266 Cameron's Brewing
Bock	Mill Street Spring Bock Mill Street Brewery	Amsterdam Spring Bock Amsterdam Brewing	King Pilsbock King Brewery
Honey/ Maple	Laker Honey Brick Brewing	Stone Hammer Maple Red Stone Hammer Brewing	Laker Honey Brick Brewing
German Style Wheat (Hefeweizen)	Lawn Chair Classic Weisse Hop City Brewing	Duggan's #13 Weiss Duggan's Brewery	Duggan's #13 Weiss Duggan's Brewery
Belgian Style Wheat (Witbier)	Mill Street Belgian Wit Mill Street Brewery	Waterloo Wheat Brick Brewing	Mill Street Belgian Wit Mill Street Brewery
Cream Ale	Muskoka Cream Ale Muskoka Cottage Brewery	KLB Cream Ale Amsterdam Brewing	Muskoka Cream Ale Muskoka Cottage Brewery
Pale Ale	Duggan's #9 Duggan's Brewery	Hoptical Illusion Flying Monkeys Brewery	Canuck Pale Ale Great Lakes Brewery
India Pale Ale	10 Bitter Years Black Oak Brewing	Dead Elephant Ale Railway City Brewing	Duggan's #9 Duggan's Brewery
Amber Ale	Big Wheel Amsterdam Brewing	Cameron's Auburn Ale Cameron's Brewing	Devil's Pale Ale Great Lakes Brewery
Dark Ale	Muskoka Dark Ale Muskoka Cottage Brewery	Mill Race Mild Grand River Brewing	County Dark Ale Wellington Brewery
Bitter	KLB Pale Ale Amsterdam Brewing	Galt Knife Old Style Grand River Brewing	Galt Knife Old Style Grand River Brewing
Porter	Mill Street Coffee Porter Mill Street Brewing	Nutcracker Porter Black Oak Brewing	Black Irish Plain Porter Heritage Brewing
Stout	Russian Gun Imperial Stout Grand River Brewing	John Bye Imperial Stout Heritage Brewing	John Bye Imperial Stout Heritage Brewing
Fruit or Vegetable	Framboise Amsterdam Brewing	Ringberry Ale Granite Brewery	Green Apple Pilsner Nickel Brook Brewing
Strong	Mill Street 2009 Barley Wine Mill Street Brewery	Iron Duke Wellington Brewery	Mill Street 2009 Barley Wine Mill Street Brewery

GOOSE AND GRIDIRON PUB

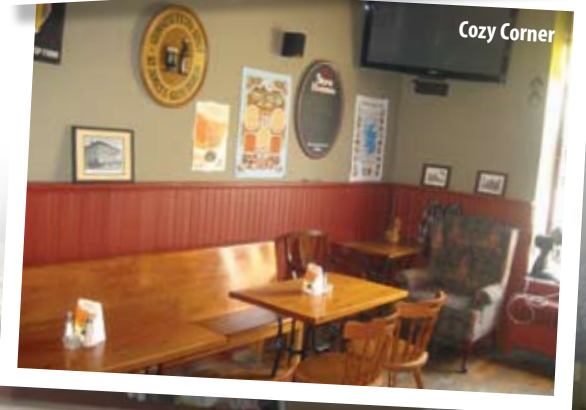
Address: 216 St. Andrew Street West, Fergus, ON
Owner: Brian MacKay
Phone: 519 787 5115

Quaint and friendly are two words that describe Fergus's own Goose and Gridiron, an eclectic mix of characters from fishermen to poets call this little pub their home away from home. The 130 year old building once housed an 'egg emporium' which shipped egg products all over the world, powdered eggs were sent to Britain to keep troops fed during the world wars.

The patrons are proud of the building's history and will gladly share stories and point out pictures of the old egg emporium to visitors and strangers alike. The bar has old worn wooden floorboards and several pew like benches provide seating along the walls. A large easy chair provides comfort in a corner nook, an excellent spot for a pint and a read of the local paper. A chess set sits by the window and is regularly used to pass away an hour or two with

friends. An original tin ceiling dating back to the 1870's adds even more character to the room.

The bar has twelve taps that include the popular Arkell Best Bitter from Wellington and award winning Stone Hammer Dark from nearby F & M brewery in Guelph. Local musicians play every Saturday at the bar and a popular trivia night is held once a month. The bar celebrates many Scottish events throughout the year such as Burn's Day, St. Andrew's Day and every April Tartan Day. Fergus hosts one of the largest Highland Games events in North America every year and thousands flock to this little town to take in the gathering. Many take a time out and visit this local bar for a refreshing pint and good wholesome pub grub, not to mention the warm welcome that staff and patrons offer alike.



Steve, the bartender

Paddington's Pub

EATERY • ALE HOUSE • WINE BAR

Address: 18 Ontario Street, Grand Bend, ON
Phone: 519 238 5788
www.paddingtonspub.com



Grand Bend, the sun and surf capitol of Ontario sits on the shores of Lake Huron and is one of the most popular summer destinations for Americans and Canadians alike. People flock to the sandy beaches, the waterfront stores and restaurants and now there is another great reason to visit, the town has a wonderful little pub called Paddington's.

This cozy little local offers a selection of beers second to none in the area and even has its own in house beer club. Here the regulars get their name on a plaque and a membership t-shirt when they have managed to drink one of each of the beers in stock, all in good time of course. There is a chart on the wall that shows what you have and have not tried. It's a fun way to try new beers and something that more bars should do in order to introduce customers to the wide world of beer. The bottled selection includes the like of Innis and Gunn from Scotland and Wee Willy Dark Scottish from Hamilton. On tap the ever popular Barking Squirrel from Hop City and a rarity in Ontario on draught the award winning Hobgoblin from Wychwood breweries in England.

The bar area is small with a couple of booths by the window and a step down leads to the front sunroom with a few more booths overlooking the street side patio. The bar has another patio at the rear so one always has a choice of sun or shade. The menu has a good cross section including fish and waffle chips and a delicious Guinness drenched tenderloin. Appetizers are varied with a great olde cheddar and Stilton cheese with Branston pickle and sausage rolls a very popular choice.

The pub offers a shuttle service to and from area hotels so that customers can enjoy their night out with peace of mind. The local Pinedale Inn and Paddington's have a joint dinner and accommodation package that many visitors take advantage of.

The bar features many events throughout the year including a motorcycle scavenger hunt that raises funds for the Sarnia animal hospital. Owner Jennifer Gaukroger is a hands on owner and very proud of her pub, Jennifer was the 2009 entrepreneur of the year and no wonder as she has worked hard to offer her customers the very best in product and service. Paddington's is a place that makes you feel like you have found a new friend and as the clink of glasses and chatter vibrate around the small bar you know it's a friend you will visit again and again.

For seasonal information on the pub please visit www.paddingtonspub.com



The busy bar



Jennifer



Two of the gang

06. 26. 10
SESSION
A CRAFT BEER FESTIVAL



12 pm - 8 pm at the
SUNNYSIDE PAVILLION Lakeshore Blvd.
www.session2010.com

sponsored by:



the
griffin
gastropub

IT'S A SUNNY AND WARM SATURDAY. A LIGHT BREEZE BLOWS IN OFF LAKE ONTARIO. THE MUSIC IS GREAT, AND THE FOOD CHALLENGES YOUR PALATE. PLUS, YOU WERE JUST HANDED YOUR NEW FAVOURITE BEER...BY THE BREWMASTER WHO MADE IT. IT'S ONTARIO CRAFT BEER WEEK, AND YOU HAVE ACCESS TO OVER 75 LOCAL BREWS.



**WANNA BOOST
YOUR BOTTOM LINE?
IT'S A NO-BRAINER.**

Trivia Questions:

- 1.** What actor's character in the movie, *Deliverance*, was ordered to "squeal like a piggy"?
- 2.** What *Beatles* member is leading the way across the street on the *Abbey Road* album cover?
- 3.** What word describes an open, paved city area surrounded by structures, and is also the surname of an All-Star catcher?
- 4.** Ancient Greeks buried honey cakes with their dead in order to quell what multi-headed guardian of the Underworld?
- 5.** Not counting *Daily Doubles* or *Final Jeopardy!*, what is the maximum score attainable in a game of TV's *Jeopardy!*?
- 6.** Which creature's name is the Afrikaans word meaning "earth pig"?
- 7.** What artist's 1954 painting, *Young Virgin Auto-Sodomized by the Horns of Her Own Chastity*, was once in the collection of The Playboy Mansion?
- 8.** With a historic flight that commenced on May 20, 1927, who became the 67th person to fly across the Atlantic Ocean?
- 9.** The modern two-piece swimsuit was introduced 4 days after the US conducted a nuclear weapons test where?
- 10.** Which comedian inadvertently set himself on fire while freebasing cocaine on June 1, 1980?

For quiz answers, visit www.PubStumpers.com

ORDER YOUR TRIVIA LEAGUE-IN-A-BOX NOW!

866.51.BRAIN
www.PubStumpers.com

THE CEILLI COTTAGE

AN IRISH LOCAL PUB



Oysters at the bar

A weathered looking tin sign hails that you have arrived at the Ceili Cottage, a fairly new establishment that is slowly putting the up and coming neighbourhood of Leslieville on the map. Owner Patrick McMurray has went for an authentic rustic look and he has succeeded with aplomb. The back room is where you will find the long sit down bar and old pressed barn board on the floors, a huge gantry is stocked with many fine Irish whiskies along with a good selection of wine and spirits. To add to the old world charm, a small iron smoker sits behind the bar and its burning peat brick gives out an incredible aroma that takes one back to an early morning stroll on a mist covered Irish moor.



a great pint of Guinness. One can also get cask ale at the Cottage although it is hard to keep up with the demand. You won't find bottled beer at the bar and no need as the draught selection is excellent.

The street side patio never closes and it's common to see people sitting out in January around the fireplace with their pints roasting marshmallows and chestnuts. The patio offers a great view of the now trendy area and its inhabitants.

cocktail recipes available at the bar including a delicious vanilla infused Bushmills Irish Manhattan. The bar carries over fourteen brands of Irish whisky to sip away at while watching Hurling on the television. Patrick's son and daughter are both Irish dancers and the studio where they train is right next to the pub enabling you to hear the music and teacher shouting instructions while class is in session. Along with being the Publican, Patrick is also a 'matchmaker' and keeps a list of his single patrons on file and puts it to good use on the weekly Wednesday evening singles night.

On Tuesday's the bar has a popular session night hosted by Ena O'Brien where a group of people will gather to play traditional Irish tunes, all are welcome.

The Ceili Cottage is a gem on Queen Street East, a place that will become a favourite when in the area, full of rustic charm and a throwback to the good old days when a local pub was simply that.

Address: 1301 Queen Street East, Toronto, ON

Contact Phone: 416 406 1301

Website: www.ceilicottage.com

Photos by Roger Carlsen www.rogercarlsenphotography.com

At the end of the bar sits an old church pew, a great seat for viewing the rest of the room. The front room also has the large wooden floorboards with tables and chairs scattered throughout, this is the most rustic area and it's easy to believe that you are sitting in a place that has not changed in over a hundred years. A corner section here has a large table with seating for around ten making it a great 'party' spot.

Owner Patrick is a one time Oyster shucking champion and his love of the shellfish is evident by the many splendid photographs adorning the bar's walls. The background music playing is mostly Irish and unlike many other Irish bars, it's not all traditional, which makes a nice change. On tap there are several micro brewers represented including Scotch and Irish, Mill Street and Co. Durham to accompany the big Irish 4, being of course Harp, Kilkenny, Smithwicks and



Rustic Charm

The food is made on premise and is mostly organic including cured meats, sausage, meat pies, also you can have Oysters from the East Coast or indeed an imported variety from Ireland. The bar smokes its own Salmon in house over turf and also its bacon making the hearty Irish breakfast even more special.

Friend of Patrick, Kevin Brauch the Thirsty Traveler, has come up with some spectacular



The Pub



Owner Patrick McMurray





Jeff O'Reilly with Emily and Karolyne

TASTEFULLY IRISH



D'Arcy McGee's

Address: 44 Sparks Street, Ottawa, ON
Phone: 613 230 4433
www.darcymcgees.com



One of the busiest and well known Irish style pubs in the capitol is the cozy and friendly D'Arcy McGees. With its corner setting on the popular Sparks St. pedestrian thoroughfare and its close proximity to Parliament, the bar is a haven for government employees and tourists alike. The pub is named after Thomas D'Arcy McGee, one of the founding fathers of our Confederation, who was assassinated in 1868 just steps away from where the pub now sits. The bar and gantry were designed and hand crafted in Wexford, southern Ireland and then shipped over to add style and authenticity to D'Arcy McGees.

The main floor bar has many areas leading off it each with quaint little booths divided by glass and wood partitions. The bar has lively entertainment every weekend and celebrates each Wednesday with an Alexander Keith's East Coast Kitchen Party. The bar

has a fine selection on tap and an equally good selection of bottled beer including Kingfisher from India and Cooper's Sparkling Ale from Australia. If Whisky is your preference, D'Arcy McGees won't let you down, with over a dozen of Ireland's best brands available at the bar along with a fine selection of single malts from Scotland.

The extensive menu boasts many fine dishes including curries such as Chicken Tika Masala and a selection of hearty pies made in house with the Spring Lamb being one of the pub favourites. For the evening crowd the kitchen stays open with a variety of meals available on the late night menu. In the summer months the bar's patio is the best people watching spot in the city but get there early as it is always packed. Friendly staff and G.M. Jeff O'Reilly will make you feel at home at this little piece of Ireland in the heart of Ottawa.



Pull up a stool



The popular patio in bloom





KEVIN BRAUCH

Uncorked



Dear Absintens
I assume God is a Teetotaler?
 Sword of Flame, Surrey

Dear Sword
In this respect, Sir, God is as pure as You or I...

Abstainers

Dear Abstainers
I am sorry to bother you again, but what of Angels? Can we be certain they are Abstainers?

Sword of Flame, Surrey

Dear Sword
With Angels, unfortunately, we are on a much more shaky ground. Indeed, the Reverend Moister asserts that there are 'millions' of drunken Angels in the Lower Heavens, who ... have not the power to regain control of their own souls."

Abstainers

The Demon Drink
The Victorian Inebriates Guide to the Evils of Alcohol and How to Escape Them
 By 'Abstainers'

Yikes.

It's twelve noon on Sunday, and I'm in a pub waiting for a drunken Angel. Well, this isn't completely accurate. If the truth be known, he isn't drunk (yet) and I am the one who is faithfully succumbing to the *'fearful temptation'*. And why not? I'm here, after all, to interview Kevin Brauch, Canada's own Ferris Bueller, the writer, producer, actor and broadcaster best known (and internationally) adored as the Thirsty Traveler. He plays Robin to Alton Brown's Batman on the Food Network's mega hit, *Iron Chef*; he is currently developing a new show for the Food Network called "Chef Off"; and, Kevin Brauch is 1.5 pints late.

I count this as a blessing, as an act of random kindness, really, as it affords me the luxury of savouring this divine place. I'm at the Ceili Cottage in the cozy east-end neighbourhood of Leslieville. From the minute I enter, my senses are engaged. The Celtic music, the exposed beams and rustic wood, stone and iron décor - and then there is this bewitching smell, incense with the power to transport. I detect notes of maple syrup and double smoked bacon; but it's more than that. This infused air is somehow reminiscent of autumn and...less complicated times.

When I settle into a seat at the long, black bar, I learn that there's a brick of peat slow-burning in a miniature Little Cod cast iron oven, an antique which, nestled between the shelves of bottles, sits directly under the "Special's" black board. It's easy to believe that you are in a slate cottage in Western Ireland. I watch the soft curls of aromatic smoke waft upwards and think, wow, there are pubs - and

then there are *Pub Houses of the Holy*. The Ceili Cottage is a slice of heaven. I shut my eyes and just begin to contemplate a plate of grilled oysters tucked under a hot blanket of Thunder Oak cheese when I feel a breeze behind me, and hear a familiar voice:

"I have a pimple. Can you believe it? It's the first pimple I've had in twenty five years."

Cool. Kevin Brauch has arrived.

As for the pimple, you can't see it. Poor guy. It's probably just stress. His beloved Arsenal has just been trounced 3-2 by a team who should be relegated. Brauch looks well. He is fit, but a bit tired. This comes as no great surprise given his legendary List of Things to Do. Ask anyone, Brauch isn't the sort to let grass grow under his feet; he almost hums with a happy kinetic energy. I also can't help but notice that he is carrying a metal valise. Like a rock guitarist's case, it's covered in stickers, *I love NOLA and Bols*, to name a few. "It's built on the back of how I travel," explains Brauch. I am naturally dying to see what's inside, but know no good can come of it. It's clearly full of the tools of his trade, his very own House of Pain.

It takes him a while to make his way to the bar, simply because there are many admirers to meet and greet. He has a wonderful, playful way with people, and within seconds of his arrival, you can't help but like the guy. But then again, you probably wouldn't win three Canadian Gemini Awards Best Performance in a Children's Series (Stuff "Triathlon") and two Best Host awards (Canadian Gardening III and The Thirsty Traveler) by being an insufferable crank. Still, once Brauch assumes his rightful place, good luck getting him to leave. The Preacher has found his pulpit.

We are briefly treated to a show and tell of an eclectic selection of ingredients: Cranraisins, Celestial Seasonings tea, ice wine, and bitters with which he intends to create a variation of the cocktail he's just fashioned for the Fairmount Hotel. He begins by brewing up some Bengal Spice tea, then reaches for a jar full of amber liquid that contains a dozen or so black and withered vanilla pods. Brauch, who has fashioned The Ceili's cocktail menu, tells us that the jar is full of Bushmills, one of the key components for his *Irishman in Manhattan*, a drink that marries two great loves.



"It's just a classic Manhattan with the vanilla-infused whiskey," Brauch clarifies while pouring a sample for every patron. "Now I've heard people tell me that he (Ceili's Proprietor and Brauch's good friend Patrick McMurphy) won't serve it any other -" Brauch notices a single woman standing in the corner and suddenly redirects his focus. "- Sorry, has someone taken care of you?" Either Brauch is deeply imbued with the spirit of hospitality, or a genuinely caring guy. It's clearly both, in equal parts.

Once he's convinced that she's OK, he produces a small bottle of orange bitters and resumes his entertaining spiel.

"Canada. Victoria Spirits. It's a family-run business. They also make a really good gin that's just coming into the LCBO." Kevin opens the cap of the bitters and shakes a few drops on the back of my hand. "These bitters are really tight. Stringent. Perfect for the cocktail I'm about to make."

I fill with dread anticipation. *He wants me to taste this.* I'm getting ready to summon a Patronus Charm. As far as I'm concerned, bitters are like Dementors that are dispatched to suck all of the joy from your tongue. That said, I'm not about to insult my gracious host, and so I think of King and country and lick my hand. Wow, was I wrong. The Hunt-family bitters are really good. When Brauch introduces me to the joy of Rhubarb bitters, I'm (at long last) ready to jettison ignorance and inexperience and learn to love the burn. Brauch wouldn't have it any other way.

While comedic genius Jackie Gleason was once quoted as saying, "I drink with the honourable intention of getting bagged," ironically, Canada's thirstiest traveler, the man who has gone down in print as having puked in five or six out of sixty-five countries, is all about quality over quantity. Make no mistake. Kevin Brauch is the Patron Saint of Civilized Drinking. It's important to Brauch that you not only understand, but "get" what he does, and why he does it. And that begins with the classic definition of a cocktail. He explains: "If there are two ingredients, then it's a mixed drink. A cocktail has a spirit, a side, bitters and ice. These are the four components of a cocktail and where you go from there is up to you. Before refrigeration, there were no cocktails. When we could keep and make our own ice, that opened up a world to different kinds of drinks."

The cocktail that he is elegantly "McGivering" for us looks fantastic. And to the uneducated palette, it tastes fantastic, and yet evidently, his first kick at the can isn't up to how own high standards. "I don't have the fat. The meat. I need more viscosity and about ten percent more sugar. It's a ballsy cocktail, 2 and a half ounces in a four ounce glass. You don't drink this all night. This is one drink you have before your meal to open up your stomach."

Sitting at Brauch's bar is, no offence, like hanging out in my grandmother's kitchen. He has a way of making you feel like there is no other place that you would rather be. He is so down-to-earth that it's easy to forget that the guy who is mixing your drink, lifting his shirt to show-off a tattoo of the Canadian Flag, and shooting the breeze is a Canadian icon. He was on the flat screen just last night, for heaven's sake, brandishing a clip board and exchanging witty repartee with brainiac Alton Brown, the Iron Chef's main commentator. Iron Chef America is actually one of my favourite shows, and I wonder (out loud) what's behind the Iron curtain. Brauch smiles.

"It's the scariest show I've ever started doing.

Eos. Knives. No one knew who I was and no one cared. I was the Canadian content on the show because the Canadian Food Network co-produced the show. We did four episodes early on because we wanted to make them close to the Japanese show. Those bombed. I went to Alton's room, on his request, one night after the first or second day, a twenty hour day, and we sat on the floor listening to Miles Davis and drinking bourbon from his mini bar, and he said. 'I thought we wanted to grow our careers, not kill them.' And, I was like, are you firing me? And he wasn't, but we were trying to figure it out. And we did. I tell people I have a job to do on Iron Chef, and it's very specific. I do a lot more on the actual day of shooting then you see on TV, but I don't care about that. My job is to make sure I keep Alton happy."

Blame it on the demon drink, but at this point I feel brave enough to finally ask Brauch to open his metal case. He flips it open and gives me free reign to snoop. As expected, it is a bar Chef's playground (strainers, a pair of scissors, a corkscrew) with a few extra surprises, like a laminated kaleidoscope coaster made by a man who has a very strange hobby. He photographs cocktails the way they look under a high-powered microscope.

"This is a Margarita," laughs Brauch. *What?* "And this one is a dry Martini." I pull out a huge muddler. It's at least twelve inches long and has rubber teeth that would make a Great White Shark nervous, let alone a sprig of mint or an unsuspecting lime. And if that doesn't do the trick, there is a knife, a Japanese Kai that is sharp enough to julienne the CN Tower. Kevin tells us that it was a gift from Alton Brown. Maybe I was a magpie in a past life, but something shiny catches my eye. It's a sleek silver tube. I pull it out and ask innocently, "What's this, lipstick?"

"Lipstick?!", explodes Brauch, yanking the thing from my hand. "I'll show you lipstick." He pulls off the cap and sprays me in the face with an aromatic mist. It's French Vermouth. Noilly Prat. *Of course it is...*

In an effort to change the subject, I ask Brauch if he feels like indulging in a fun little pairing exercise. I will give him the TV show, and he must pair it with the perfect tippie. He bites. "Let's go..."
 Coronation Street: *That's easy. A pint of Guinness.*
 Deadliest Catch: *I'm thinking some kind of beer again - next...*
 Iron Chef: *Sparkling wine or Champagne. Either Veuve Clicquot or Pommery.*
 The Bachelorette: *That would be a Cosmo.*
 Wigan kicking Arsenal butt. Final score 3-2: (shouting. voice cracking)
 Jagermeister!. *Pints of anything! Goddammit. Beep. Beep. This interview is done!!!*



Photos by Roger Carlsen
www.rogercarlsenphotography.com





This large Irish themed pub sits in the heart of trendy Liberty Village, a pub that is gaining in popularity as more and more people spread the word. The main floor is divided into two large rooms, the bar and the dining area are both perfect for large groups while still maintaining a cozy bar atmosphere.

The bar has another pub upstairs, this is called 'The Poets' Pub and has plenty of cozy booths for a more intimate night out. This bar also has a rooftop patio which lends a great view of the surrounding Toronto streets. The bar has plenty on tap with over twenty fine draughts to choose from including local Mill Street products and international brews such as Carlsberg and Fuller's London Pride.



The bar also has a large selection of single malts and Irish Whiskies. A large menu will not disappoint as there is something to suit all tastes including a great 'Pub Fare' section with a host of traditional choices. Brazen Head has many daily specials so check out the boards when you get there.

Entertainment on Thursdays and Saturdays features live music including a popular open mic session.



A pint before the game

In the summer the patio is packed especially when Toronto Football Club are playing at home, here the fans congregate before and after the match in what has become their 'unofficial' headquarters.

The bar will gladly host your party no matter what size and have party menus to suit all groups. This busy pub has become the heart of the neighbourhood, a vibrant slice of Toronto nightlife where people meet to enjoy good times and good friends.

165 East Liberty Street, Toronto, ON
Phone: 416 535 8787, www.brazenhead.ca



Galway Rooftop Patio



Dublin Rooftop Patio

DRINK
STEAM WHISTLE
PILSNER



FREE

RETRO BOTTLE OPENER

Inside your Suitcase 12 Pack



Visit steamwhistle.ca for details
For a limited time only. No purchase necessary.



Beer/Bière 341ml 5% alc/vol

BEAU'S
All Natural
BREWING COMPANY

BREWED WITH LOVE
AT OUR...

Local, Family-Run, Award Winning,
Organic and Totally D.I.Y. Brewery.

Beau's... Visit us online... BEAUS.CA

ALL NATURAL TASTES BETTER

**ALBERTA'S OTHER
NATURAL RESOURCE**

big Rock
BREWERY

Visit us online at bigrockbeer.com, or
[facebook.com/bigrockbrewery](https://www.facebook.com/bigrockbrewery)

For more information, call 1-800-242-3197.
Of all your choices, enjoying Big Rock responsibly is the best.

MADE FOR ONTARIO SUMMERS
LOWEST LEGAL PRICE

Now Available
BOXER ICE
5.5% alc./vol.
later + later

Available at all 447 "THE BEER" STORES
THROUGHOUT ONTARIO IN 12 PACK

BOXER LAGER
later + later
5% alc./vol.

BEER CHAMPIONS

WIN 1,000 BOXER SHORTS ENTER ONLINE AT BOXERLAGER.COM
Support the little guy and gal
Ravinder and Manjit Minhas

**Iron Spike Blonde Ale and
Dead Elephant Ale**
are now available at the:

LCBO

THE BEER & Cocktail SHOW

VISIT US AT:

Railway City Brewing Company
168 Curtis Street, St. Thomas, Ontario N5P 3W9
Ph: 519.631.1881
www.railwaycitybrewing.com

THE COOKSTOWN PUB CO.

52 Queen Street West
Unit 4 • Cookstown • ON

Phone: 705 459 2008
www.cookstownpub.com

Cookstown is a small village about 30 minutes north of Toronto, the village is well known for its outlet mall and also the annual wingding where the streets are full of yard sales and vendors selling everything from arts and crafts to antiques. It is here you will also find The Cookstown Pub Co. This friendly pub opened its doors last Fall and is fast becoming the place to go and eat in the area. Executive Chef Rob Billingsley has created a wonderful menu with a variety of choices including curry dishes, certified Angus beef and fresh fish. His 'All you can eat' Sunday Brunch features customised omelettes a waffle bar and a delicious roast among other breakfast favourites.

The bar is also known for its wings and has over fifteen flavours including the now infamous Apocalypse, which has the hottest sauce known to man, a waiver has to be signed before attempting these and most people who try don't get passed the first two. The wings are featured on special every Monday and Wednesday and it's not unusual to see a line up, yes they are that good. A large patio out front will feature regular barbecues in the summer.



Lia, service with a smile



Enjoying the Wings



Corner Section



The long sit down bar is to the right and faces the front windows, here you will find a dozen draught taps with the likes of Moosehead, Sleeman and Barking Squirrel from Hop City. Mill Street products are featured in the bottle selection. In the bar area there is a large cozy corner suitable for larger groups of around sixteen people. To the left when you enter there are three sections containing seating areas including several booths. The front section by the windows is home to a bunch of regulars known as 'The Geezers' and they even have their own sign to prove it. At the back of this room is a pool table and a dart board along with a video game.

The bar hosts a popular karaoke every Friday night and bands play most Saturdays, check the website for details. A Jukebox with thousand of selections is frequently in use, indeed it takes most of the evening going through the choices.

Owner Cheryl Manser has been in the bar business a long time and knows what the customers want in today's bar environment, good food, good service a good choice of drinks and great staff.

So take the time out to visit Cookstown with its outlet mall and quaint shops, there's a nice pub to take a break in.

YANJING BEER

FRESH

MADE WITH NATURAL SPRING WATER

www.yanjingcanada.com

ARTISTRY NOT CHEMISTRY

Grolsch

TRUE CHARACTER SINCE 1615

ROYAL GROLSCH • HOLLAND
CRAFTSMANSHIP & ARTISTRY

DID YOU KNOW?...

Facts About The Beer Store

- ↪ 2025 Full time employees
- ↪ 5,331 Part time employees
- ↪ 7,356 total employees.
- ↪ 440 Retail Stores
- ↪ 90 Brewers
- ↪ 353 Brands
- ↪ 8 Distribution Centres
- ↪ 291 Trucks
- ↪ Customers include 16,223 Bars and restaurants
- ↪ Over 85% of population live within a five minute drive of beer.
- ↪ 90 million equivalent 24s sold per annum.

For more information on The Beer Store visit www.thebeerstore.ca



The Evolution of The Canadian Pub



Peter Bombaci

Some of you may be wondering what the Bomber report has to do with Pubs in Canada? Bombs? Heck, there is seldom even hostility in Pubs (other than the occasional spat about a particular team or event and who is going to win the next big match!) The Bomber Report will touch on all aspects of Pub life, from day to day happenings, to the business and marketing of pubs, some best in class examples of Pubs and finally to some of the new innovations that are out there, whether in service, products or the pub environment.

In order to get started I think it is important to let you know what I believe about Pubs and the role that they play within the hospitality business and Canadian life. The Pub is Canada's gathering place. No ifs ands or buts and no different than it has been for many years on the other side of the Atlantic. Restaurants and clubs tend to come and go while the Pub carries on. It has become an all occasion destination, whether you are celebrating, cheering, dining, dating, carousing or just catching up on the latest news, the Canadian pub has become the place to do it all. This is what makes the Canadian Pub such a wonderful place to frequent and has made them the staples of our communities.



Some things still hold true about pubs like they did back home. The decor still tends to be focussed on dark wood, plaid prints, some velvet and several beautiful mirrors and branded signage to complete the look. The seating tends to be in tables and booths, with a long wooden bar (the ultimate gathering spot) as a central focal point in many cases. Finally, a good pub has a great bartender, wonderful service and cold beer which all complimenting the wonderful environment!

The Canadian Pub has brought people together for many years and has taken on some new characteristics that were not part of the traditions over yonder.



Let's start with the important evolutions. The Canadian version now includes great beers from around the world and around the corner. Whether you still like brews from back home, your local micro brewery or one of the mainstream beers that have satisfied the Canadian palate for many years, they all come together at pubs today to satisfy the broad range of Canadians, of all ethnic backgrounds, that enjoy the pub environment.

Next, the Canadian pub has evolved into a worldwide information gathering spot. Whether you are

looking for the latest breaking news on the tele, reading the latest sports news on your laptop or general interest information from newspapers or magazines (like the great one you are holding now) it's a place to go in order to get up to speed with life.

The other evolution that I would call out is that of the menu. Yes a good Pub still has their Steak and Kidney, their Sheppard pie, their Bangers and Mash and of course their Fish and Chips as a Friday staple. Add onto that, in the Canadian version, chicken wings, nachos, pulled pork sandwiches, salads

galore and a daily special to peak your interest and you now have a menu that has truly been built to appeal to those who proudly call themselves Canadian.

So now you have a picture of The Canadian Pub. A little of the old combined with a taste of the new all adding up to a wonderful experience. Not a bad place to spend some time, a great place to connect with others and a place that I look forward to frequenting more often in order to bring you The Bomber Report. Thanks for following along.

Cheers,
Bomber





with Danny Scott

SPLIT

Welcome to the debut edition of The Pub Magazine! I'm very excited for the opportunity to work with such a creative committed group and hope you find yourself entertained and enlightened by both my page and the full magazine.

As a musician who has spent the past 18 years loading in and out of the very clubs and pubs your holding this magazine in right now, I look forward to taking you into the world of entertainment at the pub level. There are many stories to be told...from young artists with dreams of stardom learning to entertain, all the way to established Juno award winning artists who continue to play in pubs for the pure joy of making music. The relationship between pubs and entertainment is a beautiful thing for patrons, artists and pubs...join me every issue as I shine a light on the most exciting and colorful entertainers from your local pubs!

This editions article centers around an interview with a band called "Split Rock". This band is breaking fast out of Barrie Ontario and is catching the attention of southern Ontario clubs, agents, corporate event planners and patrons alike. Every now and then a band comes along that has it together on all fronts...let's see if we can get some insider information on what's making the "Split Rock" stock soar!

DS: What do you believe sets Split Rock apart from other cover bands working the pub circuit?

SR: We all come from different types of musical backgrounds and putting those styles together has created a unique band sound. When you hear us play live, you not only hear the band as a whole, but also each individual's personality through their instrument or voice. Couple that with less predictable song selection and you've pretty much got it covered. We're not interested in just rehashing CCR, the Stones and The Beatles. There are some fabulous bands that do that type of stuff, just not us. We strive to find songs that ignite a crowd and make them go "I can't believe they played that...I love that song".

DS: If you overheard a post show conversation about a Split Rock performance, how would you hope to have the night described?

SR: We'd hope to hear..."That was a blast!! Finally, a band who doesn't just play the same bar rock that every other band plays. The sound was great, they got everyone in the bar feeling good and involved in the show. To top it all off, they looked like they were having as much fun as everyone else."

We'd hope the conversation might end with:

"I want to see these guys again; I wonder where they are playing next?"

DS: What do you need to see at a Split Rock show to say to yourself "Yes...we got 'em with us, we're all in this together now!"

SR: That's easy; a full dance floor; heads bobbing; people singing along; line-up out the door to get in.



DS :

What do you look for in adding a song to the Split Rock setlist?

SR: Three things:

1) Songs have to fit Billy's voice so he can sing them with conviction. We have covered and dropped many songs that, although popular, don't suit the voice.

2) They need to have a groove to them that either gets people dancing or at least gets heads nodding.

3) Interesting musical challenges for us to play - complex structures and tight rhythms.

DS: Do you have any cover songs you consider to be definitive Split Rock performances or band favs?

SR: "Into The Night" by Carlos Santana and Chad Kreuger personifies the band. The song is very textured - rock rhythms, latin feel, quiet sections, crescendos...everything. And as a band it lets us cut loose. JR rips out Santana like solos, Randy is chugging that heavy Nickelback arena rock sound, Sash and John are shifting effortlessly back and forth between the rock and the Latin sections. Billy lifts it over the top with an inspired vocal sound.

ROCK



We are also big fans of the song "The Middle" by Jimmy Eat World. It is probably the easiest song we do, but it has such energy about it. Every time we play it, everybody rushes the dance floor!

We also do a very interesting mashup with Mony Mony/Another Thing Coming/500 Miles that needs to be heard to be believed. We usually save this for encores, so if you want to hear it, you know what you need to do.

DS: Any new bands or songs getting you inspired these days?

SR: Kings of Leon are terrific and have really

found their sound. They have grown so much musically from their last albums. It's an inspiration to see how a band can mature like that.

DS: Where have you performed?

SR: We have been all over Barrie, Orangeville, etc, and are now coming south with shows in Newmarket, Etobicoke, Brampton and Toronto.

DS: Do you have a favorite venue?

SR: I don't know that there is one yet. For us it's about the crowd and our interaction with them. A good crowd can be the difference between a mediocre venue becoming superior.

DS: How have clubs and agents reacted to your show?

SR: They only have one question. When can you come back?

DS: Any particular shows coming up this year that are important or have you excited?

SR: The "Beer and Cocktail Show" on June 4, 5 and 6 is very exciting.

DS: Can you touch on your involvement with The Beer & Cocktail Show and how you feel about playing it?

SR: It's the biggest show we've played so far so there's nothing but excitement about this. To be honest, we're delighted to be the only music act playing all three nights. A big thanks goes out to a couple of guys – Yuri and Billy – for giving us the chance to play what should be a great week-end.

We are also involved in "Swing for a Cure" slow-pitch tournament on July 10. Cancer has touched many of our families in the band, so to be able to help out a good cause is great.

DS: What's your ultimate direction for the band? Are you seeking fame and fortune or is it about enjoying yourself playing music?

SR: Come out and watch us on stage. It's all

about enjoying the music, sharing it with the crowd and feeding off each other's energy. Our goal is to continue entertaining audiences

at any venue. We do this for fun and the love of music. If anything further comes from it, it would be more by accident than by design.

DS: What advice do you have for people who want to form their own bands and join the circuit?

SR: Start with the music and put your spin on it. Choose your songs wisely. Remember you are out to entertain. The songs you like may not work for your band or get an audience reaction. You have to determine whether you want to "work the bar scene" or play venues once. After all, repeat gigs are usually a reflection of the reaction of the audience. If they like you, you'll be back. If they don't.....

DS: How can fans-to-be gain access to Split Rock? Do you have a website with contact info, sample songs or a demo CD?

SR: We have a website www.splitrock.ca as well as a Facebook and Myspace page. All of the information you need to know about Split Rock, where we are playing and how to contact us can be found on the website. You will also find a list of the songs we currently have in the show and some short demos of some of the tunes. We manage our own website so it is always up to date with current listings.

Split Rock is:

Billy Garland – Vocals

John Richardson (Screaming JR) – Lead/Rhythm Guitar

John Summers – Drums

Randy Gallant – Lead/Rhythm Guitar

Sash Cvetkovic - Bass

www.splitrock.ca



with Ken Jorgenson

SPORTS *with Jorgy*

To many pub enthusiasts, traditional pub culture and the culture of sports have become so intertwined over the years, they have become practically synonymous. It is a rare day indeed to find yourself walking into a pub without being exposed to one or more sporting events being televised on any number of prominently placed hi-def screens. In fact, the number and size of these TV's are often used to promote and advertise the excellence and quality of said establishments!

While technology may have changed over the years, allowing amazing access to satellite feeds from around the world (for a seemingly unlimited and ever growing number of sports), it is in reality the simple pleasure of sharing a common interest in "the game" along with a fine pint and good companionship that makes the two cultures seamlessly compatible.

The pub offers the sports fan everything he needs; a friendly place to sit and watch the game, a number of interesting companions (be they friends, strangers or staff) eager to discuss and debate the ongoing action, and access to quality food and drink. Most of all, the pub is able to combine all of these things in a special atmosphere, often loud, sometimes frantic, but never quite matched at home. Be it the Stanley Cup playoffs, NFL football, Heineken Cup rugby, baseball, UFC, or one of the myriad of soccer matches available year round, day or night, the pub is the place to be.

With this years World Cup fast approaching, soccer fans will have an extra opportunity to enjoy the beautiful game in their local, cheering on their nation of choice and engaging in friendly rivalries with those daring to sport the colours of the opposition. The pub itself becomes a destination during events such as this; for those not fortunate enough to travel to South Africa, to watch in the pub among like-minded fans is the next best thing. A poorer experience for sure, but an experience nonetheless.

Sports culture in the pub, however, exists beyond mere observation. For many, the fine and ageless arts of communication and debate are honed upon the barstool, gloriously developed through years of experience and abundant opportunity. Friendly banter, witty repartee and

transient bragging rights become a part of each visit. Various personalities infuse the place with humour, ire and sometimes amazement. We all know the regular who can explain why it is called a boxing ring when it is obviously square, or the person who can remember every obscure scoring statistic going back 10 years, but can't seem to remember to pay their half of the bill! From the gentleman who knows the words to every Yeovil Glovers FC song, to the true blue Maple Leafs fan still desperately clinging to a wispy thread of respectability, such characters are omnipresent in every pub. These days, you may see a pundit, wearing a "cheesehead" hat, devouring chicken wings, drinking a pint and discussing the relative merits of the NFC North, sitting alongside several others offering up their worthy but contradictory opinions. It does not require much imagination to picture the same scene transplanted to the 15th century; with several helmeted gents, gnawing away at their pig's knuckles and eel pies, swilling flagons of ale while debating the finer points of the jousting tournament they just witnessed. Sports are a common element in many of our lives, one that invites the sharing of various opinions and theories. The pub gives us the opportunity to do so in spades.

The pub also offers a unique enhancement to the enjoyment of sports. An interesting game can become even more interesting if you should have a little something riding on the outcome. Hockey pools, golf pools, World Cup pools, football pools, including the granddaddy of them all – the Super Bowl pool, are a mainstay of almost every pub around. They present an additional means to delight, frustrate and compensate the sporting patron while augmenting their regular visit. Cries of "How'd you do this week?" often greet you when entering the pub. Responses can vary from "We're in first place!" to "I would have won if only ten teams hadn't all let me down on the same weekend!" No matter the result, the fact that you are participating is all that really matters. That, plus winning some money to pay for the beer and chicken wings!

Lest you think that pubs only encourage sedentary behaviour, there is another way that sports and pubs become involved in a more active manner, namely team sponsorships.

For those willing to occasionally abandon the comfortable confines of the pub for the playing field, turning out for their local's team is the way to go. Softball, touch football, soccer, recreation league hockey and even darts teams are all regularly (and generously) sponsored by pubs every-



where. It is a very common sight to see any or all of these groups sitting on a patio, proudly wearing their uniforms, laughing and talking about the game that immediately preceded their visit. This sense of community and belonging are important to both sports and pub culture. Whether you win or lose, you know that you will always be welcomed back at the pub. And what about golf?! Annual golf tournaments have become seminal events, with dinners and prizes galore, while regular and casual foursomes are always popping in after completing their rounds. After all, a good walk is never really spoiled if the final destination is a pub.

Speaking about pubs and golf, I must recommend the following book: *A Course Called Ireland: A Long Walk In Search of a Country, a Pint and the Next Tee*, By Tom Coyne.

The pub offers a unique enhancement to the enjoyment of sports

After participating at the fringes of professional golf for several years, the author figured it was about time to settle down and get on with his real life. But first he would visit Ireland, land of his ancestors and home to 40% of the world's links golf courses. Noting that they were conspicuous in their locations, essentially ringing the coast, he decided to play as many of them as he could. And he would not only walk the courses, he would walk around the country as well, lugging his backpack and clubs from town to town, course to course, staying in local pubs, B&B's, and writing of his experience. The sum of that experience is impressive; 90 rounds played, over 1000 miles walked, 600 over par, 129 lost balls and 196 pubs visited. From some of the top ranked courses in the world to nine hole courses crowded with sheep, from beach bars to raucous pubs, his adventures provide a compelling read. Part sports writing, part travelogue and part cultural anthropological investigation, the book is endearing, funny and well worth the time to read. I can't wait to read his next book, where he explains how he was able to convince his wife into letting him travel around Ireland for four months without her. Now that's a story that begs to be told!

So please enjoy the game, enjoy the atmosphere, grab yourself a pint and have fun.
Jorgy



HOPCITY
BREWING CO.

LawnChair

"CLASSIC" WEISSE

A true Bavarian style Hefeweizen with a deep golden colour and naturally cloudy appearance. A beautiful balance of exotic fruity and spicy notes followed by a crisp refreshing finish.

Grab a Chair

www.hopcocity.com

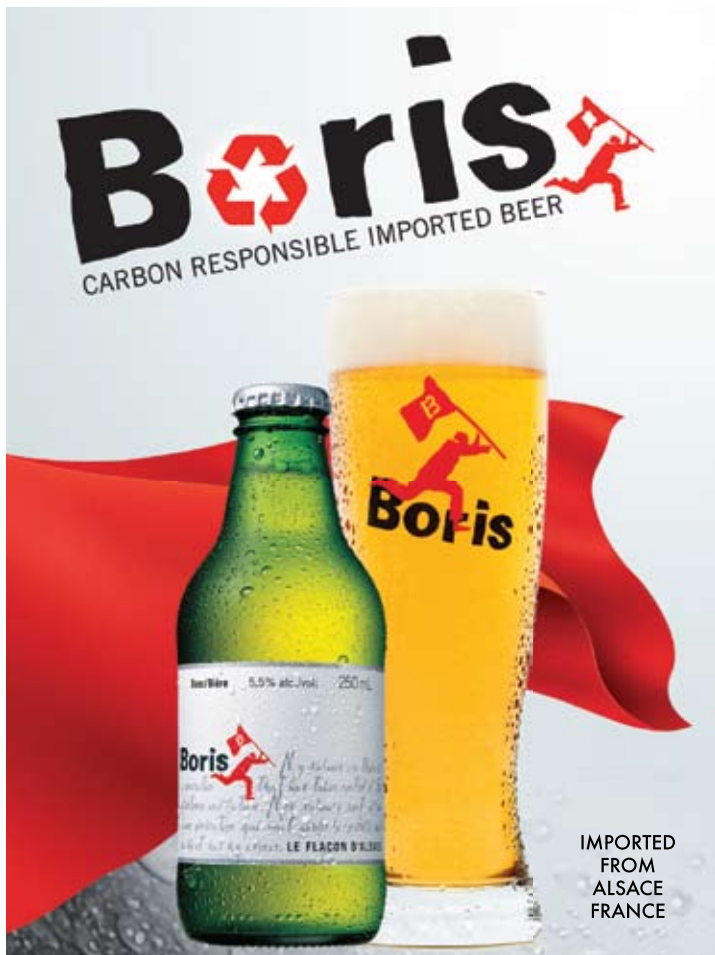


HOPCITY
BREWING CO.

Barking Squirrel Lager

craft with attitude.

www.hopcocity.com

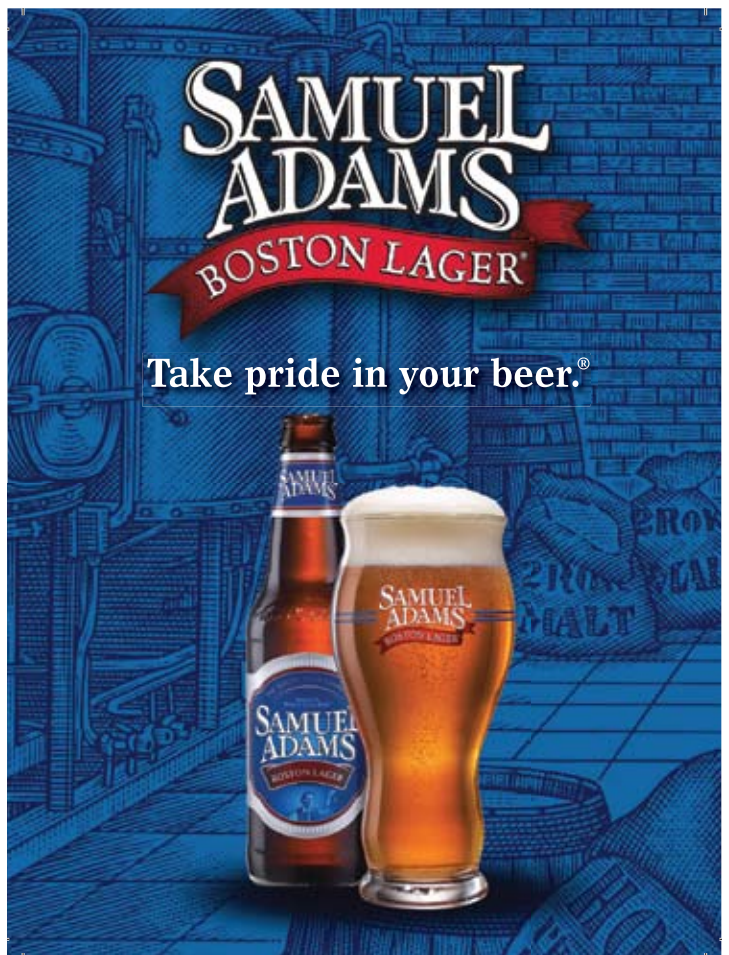


Boris

CARBON RESPONSIBLE IMPORTED BEER

5.5% alc./vol. 250 mL

IMPORTED FROM ALSACE FRANCE



SAMUEL ADAMS

BOSTON LAGER

Take pride in your beer.®



with Inna Rotor

Brown Buttered Gnocchi with Garlic, Sage and Manchego topped with Enoki Mushroom Salad



Ingredients (Serves 4)

- 2 **tblsp Unsalted Butter**
- 500g **Fresh Gnocchi**
- 2 **Garlic Cloves, Minced**
- 15 **Sage Leaves, Finely Chopped**
- 4 **tblsp Grated Manchego Sheep's Milk Cheese**

First cook the pasta and set aside. Melt the butter in a hot pan. Add the garlic and cook until you see the butter just starting to color at the edges. Stir in the sage and pull from the heat. Pour over the pasta and toss with the Manchego.

..... **ENOKI MUSHROOM SALAD** (goes on top on the pasta)

Ingredients:

- 1 **cup Italian Parsley, Chopped**
- ¼ **Cup Manchego Cheese, Grated**
- 1 **bunch Enoki Mushrooms, cut to 2"**
- 2 **tblsp Extra virgin Olive Oil**
- 1 **tblsp White Balsamic Vinegar**
- 1 **pinch Fleur de Sel**

In a large bowl combine all the ingredients. Toss very gently with your hands. No more than 3 passes in the bowl. Serve immediately topped on pasta.

This exciting recipe was created by Grand Chef Jonathan Gushu of Relais & Chateaux property to complement the Innis & Gunn beer. It is a simple to make recipe that is sure to please even the toughest critique and best of all it looks great! It takes about 30 min to prep and cook which makes this a perfect dish for any surprise get together or to make after work without much trouble! The only changes that I would make are substituting the gnocchi with angel hair pasta; because I found that the gnocchi was too heavy for this light and full of flavor recipe. Also make sure you don't use more than one tblsp of white balsamic vinegar because the acid can get a little over whelming if you use too much!

I guarantee that your taste buds will be in over drive with all the different flavors from this dish. The dish brings out the hint of whiskey flavor in the beer along with the aged oak taste and it keeps the beer upfront. The key components to this recipe are the Monchego and sage, Tina from the Pub Magazine called it "the perfect recipe for the Innis & Gunn"! Hope you enjoy this dish as much as the staff at Pub Magazine and I did! Bon Appetite!

Special thanks to Longo Brother's Fruit Markets Inc for providing The Pub Magazine with all the ingredients needed to create this recipe!



OPEN?

At the Ontario Craft Brewers, over 25 members brew premium beer with a single, noble purpose: to satisfy your every taste.

Why not discover over 150 of our locally crafted premium ales, lagers, stouts, pilsners and more? Each one is brewed in small batches with all-natural ingredients and no preservatives.

You'll understand when you open one. Look for the OCB seal at the LCBO and The Beer Store.

Discover us at www.ontariocraftbrewers.com

PLEASE DISCOVER RESPONSIBLY



Better Training Better Bartenders

Training • Events • Tastings



Train in REAL Nightclubs with Canada's top Bartenders

Be a Guest at your own Party. Make your Event Spectacular!

Gourmet Cocktail Tastings and Interactive Team Building Workshops

416.461.4441

www.BartenderOne.com

A GUY WALKS INTO A BAR.....



A guy walks into a bar after a long day at work and orders a drink. After his first sip, he hears a high pitched voice. "Hey Mister! Nice Pants!" It says. He looks around, doesn't see anyone, and quickly shrugs it off. After a little bit he takes another sip and hears the voice again. "Hey Mister! Sweet Shoes!" Again, he looks around, sees nothing but a bartender who is busy attending to customers. Shaking his head, he sips once more. "Hey Mister! Cool Shirt!" He puts down his drink, frustrated at this phantom voice, and signals to the bartender who comes over. "Hey Barkeep" he says, "what is that high pitched voice I keep hearing" "Oh these are the peanuts" he replies. "Their Complimentary."

A jumper cable walks into a bar. The bartender says "I'll serve you but don't start anything"

A guy walks into a bar with a slab of asphalt under his arm and says "A beer please and one for the road."

A brain goes into a bar and the bartender says "Sorry I can't serve you, you're out of your head."

A Gorilla walks into a bar and says " A Scotch on the rocks please. " The Gorilla hands the bartender a ten dollar bill.

The bartender thinks to himself "This Gorilla doesn't know the prices of drinks," and gives him fifteen cents change. The bartender says, "You know we don't get too many Gorillas in here." The Gorilla replies "Well at 9.85 a drink, I ain't coming back either."

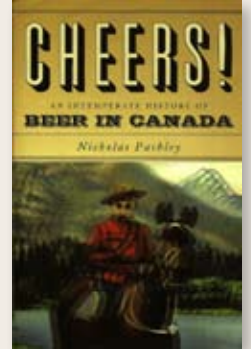
A bear goes into a pub and says, "Can I have a pint of Guinness, please." The barman says, "Sure but why the big pause?"

A baseball walks into a bar, and the bartender throws him out.

CHEERS! AN INTEMPERATE HISTORY OF BEER IN CANADA.

Published by Harper Collins. 319 pages
Author, Nicholas Pashley.

Author Nicholas Pashley has a way with words, especially when his sentences are peppered with the word beer. Nick loves the world of beer, it fills him with wonder and amusement and thankfully he shares that world with us. He also writes as if he has just pulled up a barstool next to you and engaged you in a wonderful story about his long time love affair with the amber nectar.



The blurred Mountie is another aspect of Pashley's humour

His chapters meander through our long relationship with beer in Canada from the very beginning when European settlers first introduced it to our dry shores to modern day rivalries between the big breweries. He tells us fascinating tales of his travels and his wry take on the evolving changes of the beer drinker. His chapters have wonderful titles such as 'Barkeep! Gimme Another Light Dry Low Carb Ice Beer with No Aftertaste! and another classic 'Wouldn't a Dow Go Good Now ? When Beer Kills' a chapter relating to sixteen people who died in Quebec in the 1960's from drinking that brand. From Beer festivals to Beer Geeks, from St. John's to Stubbies, let Mr. Pashley take you by the hand and lead you on a journey across our great nation and you will look at the history of beer in Canada in a totally new perspective and enlightenment.

Available at most bookstores and Wal-Mart.

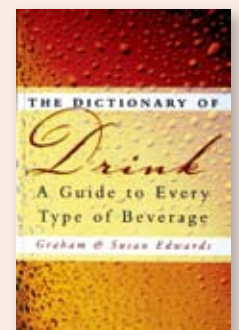
THE DICTIONARY OF DRINK. A GUIDE TO EVERY TYPE OF BEVERAGE.

Sutton Publishing. 1456 pages
Graham and Susan Edwards.

This massive undertaking by the writers has culminated in a wonderful reference book on the world of drink, both alcoholic and non-alcoholic.

With over 57,000 entries it is a fascinating A-Z guide to the world of refreshment. Everything from beer, wine and cocktails to associations and societies are to be found within the 1400 plus pages. A must for those who 'thirst' for knowledge.

Available at Chapters.



Perfect Gas For A Perfect Pint

**Beverage Gases,
Draft Beer Systems,
Sales, Service
and Installations**

**1-866-358-1094
www.perfectpint.ca**

CELLARMAN'S

ESTABLISHED 1997

ALE HOUSE

Midland's Hidden Treasure!

Open Mon - Sat

337 King Street
705-526-8223

www.shopmidland.com/cellarmans

- * Tuesday 1/2 Price Wings
- * Imported & Domestic Draught
- * Full Lunch & Dinner Menus
- * Take-Out Available

circa 1879

LION'S HEAD INN & RESTAURANT

- 4 Cozy B & B Rooms • Outdoor Pub Patio
- A/C Dining Room • English Style Pub

Open daily 11:00 A.M.
416.793.4601 • 8 Helen Street, Lion's Head

DAILY FEATURES

including

- FRIDAY
English Style Fish & Chips
- SATURDAY
Prime Rib Dinner/Whitefish
- Daily Specials
- Kids Menu
- Seniors Menu

The Village Inn

Steak House

(705)458-9565

238 Barrie Street, Thornton, Ontario L4N 2N0

AN OLD VICTORIAN-ERA ESTABLISHMENT ON THORNTON'S MAIN STREET THAT HAS BECOME FAMOUS FOR NOT ONLY ITS CERTIFIED ANGUS STEAKS, BUT ITS FRESH FISH, PASTA AND CHICKEN DISHES. FOR A MORE CASUAL DINING EXPERIENCE VISIT OUR LOUNGE WHERE YOU CAN RELAX AND DINE FROM OUR PUB-STYLE MENU OR OUR REGULAR DINNER MENU.

The Local

gastropub

..where fresh healthy pub grub meets local craft brew in a casual family friendly environment

Scott Connor | 37 Dunlop West @ Maple Avenue | Barrie | L4N 1Y7
Tel: 705.252.9220 | www.thelocalgastropub.com

2 Pint Fridays

4 pm to 6 pm

Yes, the most beautiful thing in the world is Irish math.
2 pints of beer for **\$9.99**

Guinness®, Harp®, Milkenny® or Smithwicks®

TASTEFULLY IRISH

D'Arcy McGee's

www.primepubs.com

PLEASE DRINK RESPONSIBLY

Plus applicable taxes. D'Arcy McGee's is a registered trade-mark of PRC Trademarks Inc. Used under license. © 2010 Prime Restaurants of Canada Inc.

Best Patio North of the City

THE DUCHESS OF MARKHAM

53 Main Street North, Markham
905 294 3181 • www.duchessonline.com



Supreme Champion International Beer Competition 2004



BARRELS OF FLAVOUR

CANADA'S FAVOURITE UK BEER*

COLOUR: Honey

NOSE: Vanilla, oak, fruit

PALATE: Luscious malt and toffee giving way to mellow oak and luxurious vanilla balanced by a hint of sweet fruit.

OAK AGED LIKE NO OTHER BEER

PMA CANADA LTD | WWW.INNISANDGUNN.COM | *SOURCE: ACD DATA



PLEASE ENJOY INNIS & GUNN RESPONSIBLY

The Pub Radio Show

Not only can you read about great pubs in The Pub Magazine but you can also hear about them on The Pub Radio Show. Canada's Pub Guy Bill Perrie hosts the show every week and you can listen live **every Saturday at 4p.m.** on www.whistleradio.com

Don't worry if you miss a show as you can catch past shows on line at www.pubmagazine.ca

The show features a pub of the week, a beer of the week, musical guests and Troy Burtch from TAPS Magazine with Burtch on Beer. If you would like to appear on the show either to talk about your pub or beer or even to play a song or two then contact Bill at bill@pubmagazine.ca

Check out our page on Facebook and become a fan too, just type in The Pub Radio Show.



Steam Whistle the official Pub Radio Green Room Beer




Bill interviews Gord Deppe from The Spoons



The shows technical producers Gary Burke & Glenn Jackson

NEW!

THE CARAMILK SECRET... NOW IN A BOTTLE




ASK FOR IT AT YOUR LOCAL LCBO STORE

*Trademark of Cadbury UK Limited, used under license

MALT, HOPS, & BARLEY.
SO WHAT MAKES OURS DIFFERENT?

PATIENCE.





**CLEAN LINES,
CLEAN BEER.**

**GOOD BEER,
GOOD BUSINESS.**

**CALL US TO BOOK YOUR LINE CLEANING.
905-829-9015 1-800-668-4718**

**draught
services**

2923 Portland Drive Oakville ON L6H 5S4
f: 905-829-9054 *e:* draught@thebeerstore.ca