

THE
magazine

PUB



**THE THIRSTY TROUBADOR
RAISES A PINT TO HIS
2500TH PUB**

• **THE PUB CREW VISITS**

Rosemont, Eugenia, Markham,
Beaverton, South Brampton, Georgetown,
Sharon, Unionville, Toronto & Ottawa

• **CREEMORE COUNTRY**

Hidden Gems

• **PINTS WITH BILL COLEMAN**

• **FIRKIN ON KING**

• **SPORTS WITH JORGY**

Women's Rugby

• **ROSSY BITES**

Rickard's White Recipe

• **BEER EDUCATION**

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TOP WITH AN ORANGE SLICE AND SERVE WITH LIGHT FARE LIKE SEAFOOD OR SALAD DISHES.



A PINT OF DELICIOUS

Well I finally did it, raised a glass in my 2500th pub!

Thank you Firkin on King for hosting the event and thanks to the fellow pub lovers who showed up to say hello and share a pint. A special thanks to my bar buddies at the Earl of Whitchurch for joining me, I know it was tough to leave your local but I hope you enjoyed the trip. Now on to the next 2500.

Welcome to our 4th edition, we hope you enjoy the pubs inside as much as we enjoyed visiting them and who knows one of them may become your new local. We visit a few Craft beer friendly Toronto bars as well as trips to unique pubs across Ontario. Hidden Gems in Creemore country contained a few welcome surprises and we chat to Bill Coleman of Cameron Breweries. Speaking of Cameron's we are pleased to announce an upcoming contest that will truly appeal to lovers of cask conditioned ales. Details will appear in the summer issue.

So pull up a chair, crack open a bottle and enjoy.

Cheers
Bill Perrie, Canada's Pub Guy

*Cheers
Bully Perrie*



Look Who's Pouring'

Pearl Jam, Pints of Guinness and the sweet Purr of her motorcycle cruising down the highway are three of Jennine's favourite things. Born in Toronto, a move north to Orangeville gave our girl a taste and respect for the great outdoors. Jennine tried her hand at motocross as a teenager and from this her love of bikes began. Every Friday the 13th is marked in her diary for that Port Dover trip.

Jennine has been with the Firkin group for seven years now and during that time has fallen in love with the industry, she can also claim to have personally tested the draught lines at many Firkin locations.

Jennine loves the pub atmosphere especially the 'reunion of people' that happens on a daily basis. "A guest can be away for 3 months at a time, but the moment they return to the pub, they are welcomed as though they never left" says Jennine.

Friends say that Jennine is funny, sarcastic and full of quick wit but with a big heart and a caring for those close to her.

Jennine now lives back in Toronto but can't wait to get on her bike on days off and head up north.

Her perfect summer vision is to sit on a patio with good friends, Pearl Jam playing in the background and a pint of Guinness in hand. If you are in Toronto drop into the Firkin on King to say hi, you will know when Jennine is working as a bike with the license plate PRLJM will be parked outside.

Roger Carlsen Photography

04 • Spring 2011

On the cover: The Thirsty Traubador Raises a Pint To His 2,500th Pub
Photo by **Roger Carlsen**
www.rogercarlsenphotography.com

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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

ONTARIO CRAFT BREWERS ANNOUNCE THE SECOND ANNUAL 'ONTARIO CRAFT BEER WEEK'

June 19 - 25, 2011

Week-long, Province-wide Celebration of Craft Beer Launches Father's Day
~ www.ocbweek.ca ~

TORONTO, ON – (March 7, 2010) – ONTARIO CRAFT BEER WEEK - Ontario Craft Brewers (OCB) are pleased to announce the second annual 'Ontario Craft Beer Week', a celebration of our province's thriving, locally-based craft beer industry. Launching Father's Day, festivities will be held in communities throughout Ontario from June 19 – 25, 2011. OCB is the association representing 25+ small, independent craft brewers in Ontario.



EXPERIENCE CRAFT BEER IN ONTARIO:

Ontario Craft Beer Week will feature a series of special events designed to expose consumers to the craft beer experience with tasting events, brewery tours, cooking demonstrations, food pairings, beer dinners, and much more. Activities will take place in breweries, restaurants, bars and outdoor venues throughout the province.

Ontario Craft Beer Week is co-chaired again this year by Steve Beauchesne of Beau's All Natural Brewing Co. in Vankleek Hill and Jason Ellsmere of Cameron's Brewing Company of Oakville. An organizing committee of brewery representatives from all regions of the province is also lending their time and talent to this unique celebration.

"Last year's inaugural Ontario Craft Beer Week exceeded our expectations," says Jason Ellsmere of Cameron's Brewing Co. "There were over 125 events in communities throughout the province. The week kicked off with breweries hosting Father's Day events and went on to include: specialized tastings, beer and food pairing dinners, beer and cheese parties, meet the brewer nights, comedy, musical and sporting events. The week culminated with SESSION, Toronto's newest craft beer festival that featured 25 craft breweries."

"This event is an opportunity for Ontario's craft brewers to share and showcase our products with consumers in Ontario," says Steve

Beauchesne. "Our industry is very proud of its growth and we want to be sure to spread the joy throughout the province. It's also a great way to kick off the summer."

Any interested parties with ideas or suggestions should contact their local brewery or send an email to info@ontariocraftbrewers.com with "Ontario Craft Beer Week" in the subject line. New details, when they are available, will be posted on the OCB's new website for Craft Beer Week, www.ocbweek.ca.

GOOD NEWS ABOUT ONTARIO CRAFT BEER:

Ontario craft beer sales at the LCBO are up 52% from 2010. Ontario boasts a thriving craft beer culture and more consumers are choosing to support their local breweries and experiment with the incredible range of beer styles and tastes available. Fresh, Ontario craft beer is produced in small batches with lots of care and attention to detail. Using the brew master's own authentic special recipes, OCB's 25 independent craft brewers produce fresh, top quality beer using all natural, pure ingredients, and no additives or preservatives.

With its rich brewing history and culture, Ontario is becoming an increasingly popular tourism destination for those interested in discovering craft beer, visiting local breweries, experiencing beer cuisine, etc.

ONTARIO CRAFT BREWERS: DISCOVER THE DIFFERENCE.

The Ontario Craft Brewers is an association of more than 25 small brewers dedicated to making great tasting, high quality beer in Ontario. The 25 members of the Ontario Craft Brewers brew their beers locally using fresh, all natural ingredients in communities throughout Ontario – from the Ottawa Valley to Waterloo

and Niagara to Muskoka. Handcrafting over 150 premium beers, Ontario Craft Brewers employ about 600 people in Ontario, accounting for over 20 per cent of the overall brewing employment in the province. Ontario's Craft Brewers' share has more than doubled since 2002, going from slightly less than two per cent to approximately five per cent of the beer volume sold in Ontario and continues to be the fastest growing segment within the LCBO's beer category. The OCB's long term vision is to make Ontario a North American Centre of Excellence for Craft Brewing. Please discover responsibly.

For more information about the Ontario Craft Brewers, visit www.ontariocraftbrewers.com



OUR FRIENDS AT THE BEER STORE ARE CAUSING QUITE THE BUZZ WITH THEIR FACEBOOK PAGE, BECOME A FAN AND FIND OUT WHAT ALL THE FUSS IS ABOUT

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Creemore Country

Hidden Gems

by Bill Perrie and Tina Hardt; photos by Roger Carlsen



The Pub Crew travelled through Creemore country on the hunt for unique places that would qualify for this Hidden Gems feature and boy did we ever get lucky.

Three wonderful places, all different and oozing with character and characters.

First up was the Peter Cellars pub located in the lower level of the Mono Cliffs Inn, this place is a pub lover's dream. If ever you wanted to find a country pub with great food and craft beers along with an interior that whisks you back a hundred years or more then this is the place for you.



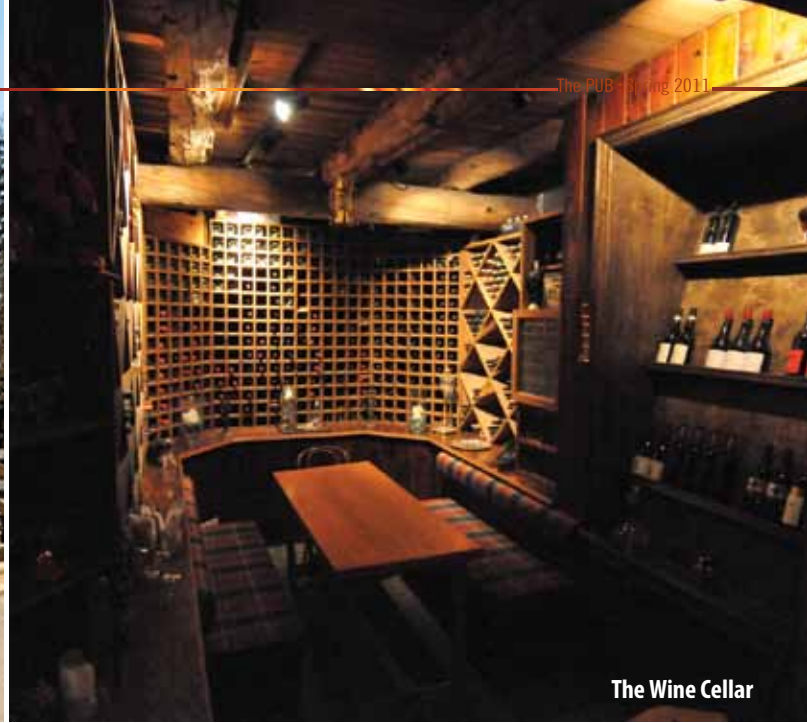
Next up was The Globe in Rosemont, a building that has stood since 1859 and was a stopping place for stage coaches back in the day. This place is more for those seeking fine dining with excellent service. A large granite fireplace in the back dining room is a wonderful backdrop for the thirsty traveller who has spent the day at the nearby tree farm looking for the perfect Christmas tree.



A piece of history that thankfully is still going strong. Our last and most surprising find was the quaint Flying Chestnut in Eugenia, this old building which once housed the village store and post office in the mid 1800's has a wonderful mix of old world charm and modern day accents that are as funky as you will find. Popular music nights see the one room bar so busy that the front tables are hoisted to the ceiling by a boat winch. Another unique gem that takes the patrons back to a more simpler time when courtesy and service was the norm.



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The Wine Cellar

Mono Cliffs Inn Peter Cellars Pub

RR #1 Orangeville,
Mono Centre
Phone: 519 941 5109



HARDT BITES:

Arriving at Peter Cellars is like falling down a rabbit hole. A steep flight of stairs lead to an intimate grotto where a wonderous new world opens up. Where to start? – with a Creemore, of course. Now, is it my imagination, or does Pubkeep Wayne Begel have a very naughty sense of humour? At any rate, his intrinsic flair for hospitality is top shelf.

We request menus but there aren't any. It's all up on the wall and subject to change. I love blackboards. More than that, I love blackboard erasers. It heralds a symbiotic relationship between adventurous patrons and a creative chef, which can only lead to one thing: fresh, seasonal, ballsy food.

"We have staples like game, burgers and pate; but I like to keep things rotating," says Stratford-trained Jason Reiner who has been the Mono Cliffs Inn's Chef for over ten years. Board highlights include the "Bwaised Wabbit Pot Pie in poof pastry with a root vegetable and apple slaw", house-made bread and a bold declaration: "Yes, we have no French Fries." This week's burger is 70% lean Elk combined with 30% moist pork and oatmeal for texture.

"We have great regulars who look forward to trying new things," says Reiner.

A series of starters arrive to our rustic barn-board table. A phyllo-wrapped wedge of molten brie served with tart raspberry coulis, grapes and apple is a cheese-pleaser. Reiner's chicken liver and Cognac pate is served with grill-marked crostini and a selection of toppings including red onion marmalade, capers, local pea shoots and slivers of daikon radish. The pate is buttery in texture yet wonderfully feral in flavor. My pint of Creemore is a loyal companion to the char in the grilled calamari; but the surprise pairing of this outing lies with the panko-crusted tiger shrimp starter. Reiner's tamed the unique spikes of hoisin, lime juice and sriracha and created a shiny, balanced sauce that sticks to the four plump shrimp and picks up the floral notes in the lager. Paper-thin sliced mango, red onions, red peppers in a sesame, sriracha dressing packs a punch. Reasonably priced. Large portions. There are no let downs here.

Photos by Roger Carlsen



Panko Crusted Tiger Shrimp



The Globe

South Side of Hwy 89,
Rosemont, ON
Phone: 705 435 6981



The front dining room



The Globe Girls

HARDT BITES: If tea is your thing, good news: The Globe offers an elegant high tea service. If tea isn't your thing, great news: they serve Creemore. The dining room in The Globe is pretty, floral and flouncy, like a petticoat. Their food is presented with similar flourishes. Jugs of fruit-infused water are a graceful first impression. Unless you're there for the fine dining, there are two options on this "Bill of Fare" that lend more readily to a pint and nibble experience.

The first is the curried calamari starter. A generous mound of deep-fried curried calamari leans against a tangle of ornamental purple kale and frisée. The lightly battered rings are soft and creamy, and the monster hit of curry suggests that they've been marinated in curried milk and then dredged in curried flour. The dip, served in a martini glass garnished with pear and pea shoots, is a garlic mayo.

Creemore and curry are a delicious duo and in this case, the lager has a tempering effect on the spirited seasoning. As an après Creemore, the warm gingerbread cake with stewed rhubarb and whipped cream is a must-have. Moist and spicy this cake also has a deep earthiness from the molasses that's simply heaven with the tartness of the fruit. Cordial service and an old-world ambiance that includes mottled candle sticks make the Globe an obligatory stop for time travelers.



Photos by Roger Carlsen



HARDT BITES: It's a good thing that T.F.C. is closed between three and five, because when the winds blow, and the chestnuts from the tree out back fly, it's damned cold inside. Then the lovely Michaela arrives for her split shift, stokes the Heartland oven with hard wood, and the warm and fuzzies take over. Bohemian, bucolic, charming, eclectic, the Flying Chesnut seems like it's been created by an author, not a chef. I look around for fictional characters, Harry Potter maybe, sitting on a hand-turned wrought-iron barstool drinking a house-made lemon soda. The cauldron-shaped drinking glasses are hand blown and etched with a ginkgo biloba leaf; the TFC-monogrammed plates were made by a talented local potter, Sous Chef Jason Hayes' wife.



Owner and Chef Shawn Adler bring the Pub Crew back to blissful reality with a plate of plump escargot in a sumptuous lemon dill cream sauce with a salad. A pint of Creemore Pilsner is the light, bright playmate that cuts the richness of the sauce, and opens the fresh flavor of the dill. The salad pops. Crisp julienned carrot and turnip, baby spinach, pea shoots and meaty sunflower shoots topped with expert knife cuts of juicy, earthy beet and drizzled with a classic vinaigrette. It's colourful, full of texture and - piled high (the mark of a skilled set of tongs). Despite obvious talent, Shawn doesn't care for the pretense of fine dining. He likes to keep it real. What better way to infuse whimsy into the meal than an amuse bouche, a chef's offering of "Frito Smelto". His small plate of bite-sized battered, deep-fried and salted smelt is like Juan Rivera stepping up to the plate and knocking one out of the park. (Booya!) But the love is far from over. Ribs and Lamb Shank arrive with fresh pints of Creemore Lager. Each plate is a visual feast, the proteins showcased atop a platform of scalloped potato and adorned with roasted onion, beet, carrot and broccoli trees. A chiffonade of mint in sweet roasted tomato gently muffle the loudness of lamb; and Creemore's dark UrBock reduced with pan juice make a killer BBQ sauce for the ribs. Shawn uses baby leeks that had just nosed their way through the cold soil, to make an inspired tempura garnish.

House-made bread arrives in rustic cake pans; and compound butter on a shard of slate. You haven't lived until you've tasted a slice of Shawn's toasted sesame seed bagel with his brown butter and almond or curried compound butters. A chocolate "amuse mousse" served in a spoon sends the Pub Crew off with a smile - and an indelible memory.

The Flying Chestnut

199 Pellisier Street,
Eugenia, ON
Phone: 519 924 1809

Photos by Roger Carlsen



Pints with..... Bill Coleman

by Bill Perrie

I recently had the great pleasure to sit and chat with Bill Coleman, president of Cameron's brewery, at the new haven for beer lovers in Toronto, the Stout Irish Pub.

Bill told me he was with Molson as Director of Marketing for most of the 90's then left to follow a career in the Hi Tech industry. The beer business kept calling him back though and soon he was looking to get back into the business. His next step was to look for a brewery to buy and add his considerable marketing talent to it. He had always loved Cameron's and remembers trying it for the first time at the well known Rebel House in Toronto.

When the chance came to acquire this great craft beer company he jumped at it.

His first day on the job had him ask all the work-force what they would do if they were president. He then took notes of all their comments.

"The first thing that struck me" says Bill, "was the infectious passion for the company by the employees, that was wonderful."

While we were chatting our fish and chips arrived, the large fillet of Haddock covered in a crisp batter infused with the award winning Cameron's Dark, the best I had tasted in a long time.

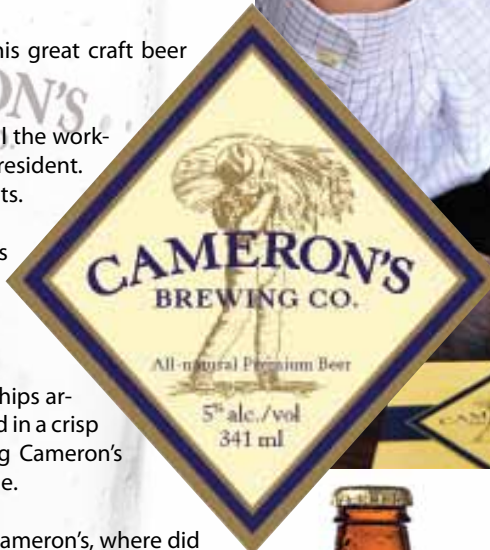
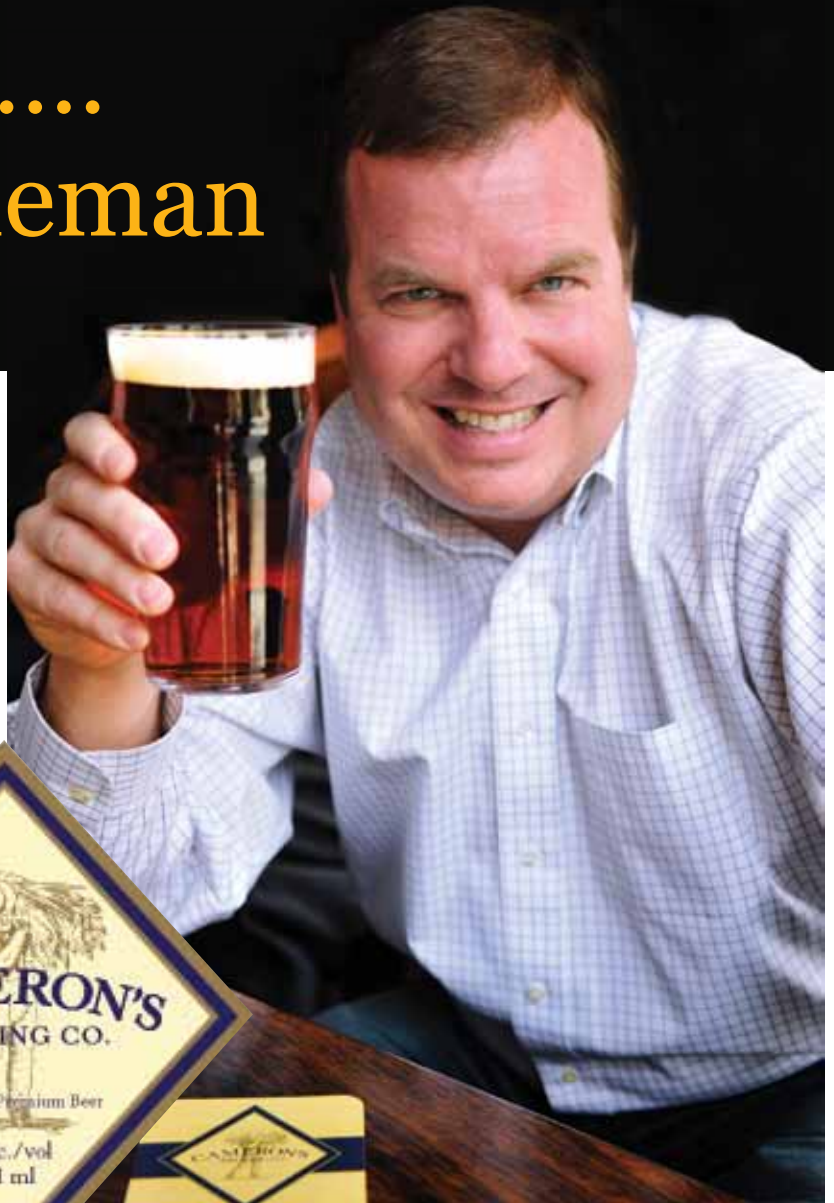
I asked Bill what the future holds for Cameron's, where did he see the company going, and he replied "One bar at a time, one drinker at a time as we have to move forward at a steady pace, I'm here for the long haul and who knows, maybe my kids will be president one day."

Bill also wants to create innovative seasonals to go along with the four permanent award winning brands. He added that the brewery also has a very popular cask night on the last Thursday of every month, and to check out details at www.cameronsbrewing.com

The beer industry needs more people like Bill Coleman, people with a love for the industry and the drive to build on their brands and most importantly a passion to deliver.

We finished our pints of Cameron's Auburn Ale and promised to continue where we left off over fish and chips and a couple of Auburn's another day.

Here's to you Bill, Cheers!





Owner and Chef Kumar



Wings anyone?

Col. Mustard's Pub & Deli

6545 Hwy 7 East, Markham, ON

Phone: 905 294 4925, www.colmustards.com

If you play darts in York Region then you will know Col. Mustard's. This bar has fifteen boards and one of the best teams in the area. If darts are not your thing then maybe wings are, the place is packed on Tuesday nights when the arguably best wings in Markham are on an all you can eat special. Owner Kumar Thamo says it is not unusual to go through 4-500 lbs of wings that day alone, that is a lot of wings.

This spacious bar has booths that line the windows to the right upon entry and more booths in the central dining area. Bench seating is at the front of the room that looks out onto the brand new patio. A games room at the rear has four dartboards and a Buck Hunter arcade game. The long L-shaped bar runs down the length of the central area and here you will find the many regulars who call Col. Mustard's their home away from home. On tap at the bar you will find 16 beer taps and a Strongbow cider. The selection includes Rickard's White, Creemore and Stella Artois.

The food at the pub is much more than wings as Kumar is not only the owner but the executive chef and his dishes are very eclectic. Beef ribs, curries, steaks, gourmet pizzas and a good Tex Mex section make up the large menu. Apart from the very popular wing night on Tuesday, Wednesday has the beef ribs on special, Thursday has steak night and Friday has an equally popular prime rib night. On the weekend and holidays the bar does a great brunch. If that was not enough Kumar has a special menu containing exotic dishes every Thursday, Friday and Saturday, this special gastro menu changes every two weeks. On it you will find such items as medallions of pan fried kangaroo in a port wine and mushroom peppercorn sauce or an Alligator steak, Kumar is always on the look out for exciting and different meals that he can offer.

Every Friday at the pub there is an all star challenge karaoke with a \$3000.00 first prize, the busy karaoke nights have been a pub staple for over fifteen years. Live entertainment every Saturday night featuring local bands.

Downstairs at the pub there is a large banquet room which is available for parties and other functions, this room has seating for eighty people, it is also where the dart teams play as here you will find a dozen boards.

This pub is a true neighbourhood bar, a great place to drop in for some great wings or maybe something completely different, whatever the reason for your visit you can rest assured that manager Wendy Sever will look after you. Wendy has been greeting customers at Col. Mustards with a smile for close to 14 years now.



Three regulars



Plenty to choose from



Wendy, service with a smile

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Bottoms Up
with Tina Hardt



THE THIRSTY TROUBADOR RAISES A PINT TO HIS **2,500TH PUB**

Photos by Roger Carlsen

“Buddy, you’ve got a great job,” says the man sitting on a barstool at the Firkin on King. Bill Perrie gives him two thumbs up before scuttling into a private room where the media are poised to immortalize “the Pub Guy” doing what he does best. On cue, Perrie takes a stunt sip of beer and unleashes a blitzkrieg of strobes. It begs the cheeky question: how can one man be so lucky?

I look at our wistful friend at the bar and have a good idea at what's burning his wood. He's probably harking back to his youth, reliving that inauspicious appointment with his high school Guidance Counselor.

"So son, what do you want to be when you grow up?" asks the counselor

"Uh" responds barstool boy, "...rich?"

"Excellent," squeals the counselor, stroking his comb over. "Are you interested in teaching?"

"I said rich."

"Right. Well then, would you like to be a doctor?"

"Yeah. Wicked...only, I'm never sure if the primary sensory cell body is located in the precentral gyrus or the reticular formation."

"Unbelievable – ever heard of the "trigeminal ganglion?" Let's move on. How about an astronaut – or an accountant?"

Thus another star purveyor of trustworthy information about financial records is born. Still, who can blame him? Like the rest of us, he was jipped. We were all so young, impressionable and operating under the delusion that these clammy advisors knew their stuff. It was our world, and they held the oyster shucker. Didn't they? Apparently not. I don't know about you, but not once did I ever hear anyone pitch this to me as a potential vocation:

"You get in your car and drive to a local, see? When you get there, you eat good food, drink cold beer and

meet awesome people. Write about it and everybody loves you, get it? Then one, day, you realize, holy crap, I've been to two thousand and five hundred pubs which means I've masterfully consumed a minimum of seven thousand and five hundred pints of beer - let's party!"

Fittingly, Bill Perrie arrived to the Firkin - his 2,500th Pub - in style, in a limousine with a festive entourage who were all there to support the man who's dedicated his life – and liver – to promoting pub culture. Ironically, the author of *Canada's Best Pubs* and *Pub Lover's Guide to Ontario* is, by nature, sweet and self-effacing. He doesn't like being the centre of such squirrely attention and would rather be sitting next to the man at the bar, having a beer – and a proper chin wag. Pubs are his passion, but people are his currency.

Josh Rubin, the Toronto Star's business reporter and beer columnist has exchanged phone calls and emails with Perrie for years. He's here tonight to write a story about the Scotsman who's driven over 125,000 km on a quest for the holy ale.

"Bill makes a big difference in the industry," says Rubin, "It's a mark of the man that everyone I talk to has something nice to say about him; and he's flying the flag for great pubs everywhere."





their patrons? On second thought, save your breath. He won't be around long enough to answer. Perrie thanks the bar politely then disappears to a place where he can do some good, promoting someone's dream or goal through his books, magazine, radio show or perhaps the most effective medium of all – word of mouth. Like a thirsty troubadour, everywhere Perrie travels, he imparts information. He sings the praises of beer and brewers; or the two talented kids that invented a new flair bottle opener; or that mind-blowing destination pub that's well worth a trip to Thornbury or Flesherton. Simply put, Perrie's success stems from his altruism: he's always thinking of others. For this reason, this mighty milestone also belongs to an industry of kindred spirits who have kept his glass full, literally and metaphorically.

"Bill's enthusiasm is infectious," says Nicol Rennie from Innis & Gunn, "and he's a great advocate for the industry." A frequent guest on "The Pub" radio show, Ren-

nie and his wife settled into Canada two years ago from Scotland and became instantly enchanted with Perrie's honesty, energy, and refreshing approach to the highly competitive business of beer.

nie and his wife settled into Canada two years ago from Scotland and became instantly enchanted with Perrie's honesty, energy, and refreshing approach to the highly competitive business of beer.

"I never judge a person by his or her beer," says Perrie, who is uncomfortable with the segregation of beer drinkers based on the lofty premise that some brews are "superior" to others. There's enough room at the bar for the "majors" and the "micros". In fact, this is the guiding philosophy behind the "Pub Magazine", which Perrie founded partially to mete out a sorely needed attitude adjustment.

"If you judge people based on what they drink," says Bill, "you'll never be able to teach them anything. Nor will they be able to teach you anything. If you embrace what they're drinking, little by little, you can also open their minds to new experiences and brewing styles. And if you love the wonderful world of beer, you'll have opportunities to share your knowledge – just don't do it in a condescending way."

Dawn Nichols has her hands full with Bill Perrie. She's worked at the Earl of Whitechurch, a Victorian-style local in Stouffville, for a year and a half, and she's both a fan and a friend of the man they dubbed "The Pub Guy."

"We think he's hilarious," laughs Dawn. "He's always on the ball with a joke and everybody loves him. There's only one problem: once he comes out of his little shell – you can't shut him up."

Godspeed Bill Perrie. Buddy, you've got an important job.



The Bar



The Games Room

Jack's Backyard Taps and Eatery is a true Canadian Pub, it even has a Maple tree in the bar area, ok it is not real but still very patriotic. The long sit down bar is separated from the large central dining area by four booths. Behind the bar area you will find a large games room which has two pool tables, arcade games and a couple of dart boards. Darts are very popular in the pub and on Saturday afternoon's you will find an in house tournament going on. All the eight boards throughout Jack's are busy at this time.

The main dining area turns into a busy dance floor at the weekends when Jack's transforms from a neighbourhood bar into a very popular nightclub. A disc jockey spins the tunes here every Friday and Saturday evening.





Pool nyone?



doors and your favourite game as well. Jack's actually has a two level patio which is easily the biggest in Brampton and surrounding area.

There is always something going on at Jack's Backyard, whether it's food specials or a themed party night you will certainly enjoy your visit. Great staff and wonderful comfort food.

JACK'S BACKYARD TAP & EATERY

30-a Kennedy Road South Brampton,
Ontario, L6W 3E2
Phone:905 456 7647, Fax:905.456.7647
www.jacksbackyard.ca

The menu has many daily specials that include wing Wednesdays, a great two for one deal on nine great flavours and a popular fish Fridays. Jack's also has daily drink specials.

The bar also has its own smoker and the pulled pork has fast become a house favourite, although the 10 oz. home made burgers take some beating.

On tap you can choose from the likes of Stella Artois, Miller Genuine Draught and Rickard's red.

Jack's has many large screens and shows all the UFC bouts and other must see pay per view events. One big screen turns around to face the large patio in summer, a great way to enjoy the out-



Canoe above the bar



Ken Jorgenson

SPORTS

with Jorgy

WOMEN'S RUGBY

Have you ever had one of those days where for some reason or other everything just seems to fall into place as you are swept along in a flow of perfection?

I luckily enjoyed one of these all too rare days recently, as I woke to a Saturday that provided:

- A beautiful, sunny and warm Spring day (finally!)
- \$50 found in an old jacket pocket
- A jacket that wasn't even mine!!
- A perfect parking spot
- A visit to Scallywags, one of my favourite pubs
- Sharing some pints with three wonderful young women

Sometimes it is the simple pleasures in life that are truly the most enjoyable. For those who enjoy a mix of sport with their pub, you will be hard pressed to find a better example than Scallywags, located at 11 St. Clair Ave. W. in Toronto. With three levels (including a rooftop patio) of viewer friendly space and an international sports broadcast schedule (check it out at www.scallywags.net) that boggles the mind, all in a terrific "pub" setting, Scallywags is a veritable Cathedral for those who enjoy their pints and their games with an overseas flavour. What it may lack in flying buttresses, whispering walls and domed cupolas, it more than makes up for in atmosphere, friendliness and quality.

Joining me on this glorious visit were three members of the Markham Irish Canadians Women's Rugby Team; Megan Gibbs (who also toils for the Canadian National Team), Rose LaBreche, and Lysie McLaughlin.

While many people may find it difficult to imagine the fairer sex playing such a rough and tumble sport, the women's version of the game has been growing in popularity across the country for decades. Now commonly played at the high school and university levels, rugby is also enjoyed at the club level by girls as young as 8 years old! As someone involved with the sport for more than half my life, I have both enjoyed the rise in popularity of the women's game and been surprised by it as well. So as we left the mayhem of the main floor's Premiership football crowd, and reluctantly passed by the packed second floor's Aviva Premiership rugby match, we settled comfortably up top to sit, drink and commiserate about the state of women's rugby.

So, a bit of background; Megan began playing rugby in high school 11 years ago after originally playing soccer, and initially didn't actually enjoy it that much. Eventually her coach introduced her to club rugby where her talent and skill led to success with the Ontario Provincial squad and for the last 7 years with the Canadian national program. Lysie, whose primary sport was swimming, has played for 9 years and first took up the game while attending Sterling University in Scotland and fell in love with it immediately. Rose was also introduced to the sport in high school 8 years ago (by her brother), and has been active ever since including playing at university and even taking up refereeing!

My first curiosity was how their family and friends reacted to the fact that they were involved with such a "brutal" sport.

"My family was initially against it", Megan stated unequivocally, "I actually forged my mother's signature on the permission slip!" Lysie experienced a similar response, "My parents hated it - they still won't even come to watch me play. It's tough for them to see their daughter injured, with bruises or a strapped up shoulder." On the other hand, Rose suffered no resistance from her family, but found that some of her friends didn't understand; "some friends just couldn't understand that rugby became a big commitment, they couldn't understand just how much time it took up."

Rugby is a sport that must overcome and deal with the stereotypes – a bunch of loud, violent, loutish, drunken, beer-swilling barbarians smashing

into each other and rampaging through villages. For women, this image is one that is even harder for them to surmount.

In fact, rugby has developed into a fast moving sport that involves high levels of endurance and aerobic recovery, quick thinking and excellent hand-eye-foot coordination, strength, teamwork and dedication. Players will more often than not be found in the gym or on the training pitch, instead of in the pub. But rugby is also a game of traditions and inclusiveness, no matter your physical abilities there is a spot for you on the team or in the club. One of the great traditions is the social aspects of the game, the club atmosphere and the culture. And while this may at times include beer and revelry, singing and juvenility, the villagers can rest assured and safely put away their pitchforks and torches. At least for now!

On this point, all three women were in agreement. "I was hooked immediately" Lysie added,

"It was more than just a team, it became a family. It was much greater than what I had expected," she fondly recalled, adding that she is involved at the club executive level in helping to organize social functions and fundraising events. "There is the opportunity to get away from all the



On the attack



Scrumming down

hard work. That is an attractive aspect to the sport."

Rose, who has also served on the club executive as the women's team rep, enjoyed her experiences travelling with her team on tour, "having fun on a social level but enjoying the competition as well." This sentiment was echoed by Megan, "You can find your ideal spot, if you want to take the sport more seriously the opportunity is there; if you want to be more of a social player there's a spot for you there as well." In addition, there is a link to the men's side of the club, an opportunity to mingle and socialize, to learn, and to work together to strengthen the club as a whole.

As to the physicality and nature of the sport itself, women's rugby may follow the same rules as the men's game but it is played with a much different style, one that is perhaps truer to the spirit of the game.

"I think it is somewhat more technical," Megan offered, "There is less gratuitous violence, players are not just muscling their way through tackles. There is more finesse and fewer whistles." Lysie agreed adding "we tend to use the skills more effectively and there is a lot less kicking." Rose's refereeing experiences (she has officiated both men's and women's games) have left her with an interesting point of view, "The men are more emotional, they talk back and chirp at the ref way more often. The women just deal with the calls and move on".

Having played and observed the sport for over twenty-five years, I can add that while the women's game is no less fierce, there seems to be a little more on-field respect between opponents, perhaps a result of the common obstacles experienced and overcome by the women to be accepted in this very traditional sport.

I asked the girls what the highlights of their rugby careers have been so far, and the stories flowed fast and furious as they mined their memories for moments of glory and accomplishment.

"Winning the OFFSA (provincial) Championship in high school" Megan began, "It was that first real taste of glory and the culture of rugby itself. Also earning my first cap with the Canadian team in 2004, and playing in England under the floodlights in front of thousands of fans, and scoring my first try against

the USA last August in the World Cup was also pretty cool", she laughed. It's a good thing I didn't limit her to just one highlight! Rose had similar successes, scoring both tries for the Ontario under-17's in a 12-10 gold medal winning Canadian championship, but also included her rugby "touring" and refereeing in her memorable highlights. While Lysie chose scoring her first try for Sterling University and a particularly noteworthy victory for the Irish Canadians over their arch-rival (and heavily favoured) Toronto Scottish at Sunnybrook Park, I was most impressed when she added, "but one of the biggest highlights was travelling to Paris and watching my friend Megan play against France, I was so proud of her"!

Rose, Lysie and Megan are all looking forward to the upcoming season and looking to improve upon last year's effort, where both the first and second teams finished near the top of their division. The MIRFC was a new entity last season, the result of an unusual merger between the Markham RFC and the



Rose, Megan and Lysie at Scallywags

Irish Canadians RFC. According to Megan, "The first season after the merger was a little tough, there was a bit of a struggle in the transition from two clubs into one club and an increase in the competition for spots". While the squads were ultimately successful on the field, Lysie was quick to point out that "this year will be the true test to see the results and measure the success of the merger". With a new coaching set up and the changes implemented last year, Rose figures they will be ready to challenge for top spot, "As the season went on last year, we really progressed and everything just got better"!

As for what the future holds for them, all three indicated that in addition to playing, they will continue to help introduce the game to girls at the high school level and encourage and promote club rugby wherever possible. Rose will continue with her refereeing (you know, I had never met a referee I actually liked before!) and helping to coach at the high school level.

Before our interview ended, I had to ask them about their favourite pubs; I mean, this is "The Pub" magazine!

Rose: The Duchess of Markham (a girl after my own heart!)

Lysie: The Brazen Head and McVey's (I promise to try them out!)

Megan: The Rose & Crown, Scruffy Murphy's, The Unicorn,.... (a good thing I didn't limit her to just one!)

I have to admit to being proud to have met Megan, Lysie and Rose, not just because of their accomplishments as rugby players, but for their ready friendliness, generosity, sense of humour and dedication to the sport. I really shouldn't have been surprised though; after all, they are rugby players!

Until next time,
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Matthew George

SHEPHERD'S CROOK

More than "just a pub"

by Matthew George. Photography by Matthew George & Doug Gardiner

Without question, my review of the Shepherd's Crook in Downtown Georgetown is completely biased. Not only have I been a patron of this fine establishment since it opened in 2001, but I still regard it as one of the best pubs I've ever had the pleasure to quaff a few pints in. It is warm and inviting, with a long wooden bar, two fireplaces and a classic pub feel that makes you want to stay for another round.

"We are not a theme pub," remarks Richard Ruggle, part-owner with wife, Lynn, and son, Steve. Richard goes on to explain that the intention was never to be an Irish or English pub but that it's "just a pub. A Canadian pub."

Despite his claim, you would be forgiven for making the assumption, given the Celtic music that plays softly in the background, or the Fuller's and Guinness taps, or the Celtic gift shop An Soemra Beag (the Wee Room) located upstairs, not to mention the Friday night live Celtic or folk music and the Saturday night real Irish sessions, run by a real Dubliner. Yet somehow he's right: It isn't overly Irish or English; it's just a pub and a wonderful one at that.

"It's the way a pub should be," Richard continues. "Somewhere you come in, take your time, talk. So there are no TVs to distract you. We were non-smoking before you

had to be non-smoking. People forecasted that we wouldn't last six weeks, but we did."

"It's the things we don't have that made us distinctive when we opened."

One of the many appeals of the Shepherd's Crook is the building itself. Built in 1879, it was first home to Reid's Hardware and had a blacksmithing shop in the back. After World War II the building was sold and became

Goodlets Furniture for the next 55 years. During that period the building was designated as a heritage site.

Richard tells me there is some recent history of the building as well. "We do have our tourist attraction here," he states, leading me to the



Samantha Ruggle



end of the bar and pointing to a scratch in the floor. "That's the bullet hole where the deer was shot."





Richard regales me the of day a deer jumped through the front window of the building, 10 minutes before opening, and went on a rampage through the pub. He received a frantic phone call from his daughter-in-law, Pub Manager Samantha Ruggle, shouting "Richard you've got to get down here right away, there's blood all over the place!"

He also informs me that they had a "semi-professional" medium claim that there is a "presence" in the pub, which some of the staff believes is the cause to inexplicable things happening. What these things may be I don't know. I've never seen anything strange happen during my visits except for the quick disappearance of a pint.

Speaking of which, the tap selection at the Shepherd's Crook is quite outstanding. Nineteen taps in all, including 11 local micro-breweries, one rotating real-ale cask tap, one cider tap and the rest from Europe. On the menu is your standard pub fare of Fish & Chips (excellent), Liver & Onions, Shepherd's Pie, Lancashire Hot Pot (my wife's favourite) and more, including daily specials and a soup of the day. (Once I had a Cheese and Ale Soup with the cask on tap, it was delicious!)

Portion sizes are big enough to be satisfying without being stuffed. Perfect for those that like a beer (or two?) with their meal. The menu also tries to go local when it can. "When the farmers market is on we try to always get (our food) from there," states Richard.

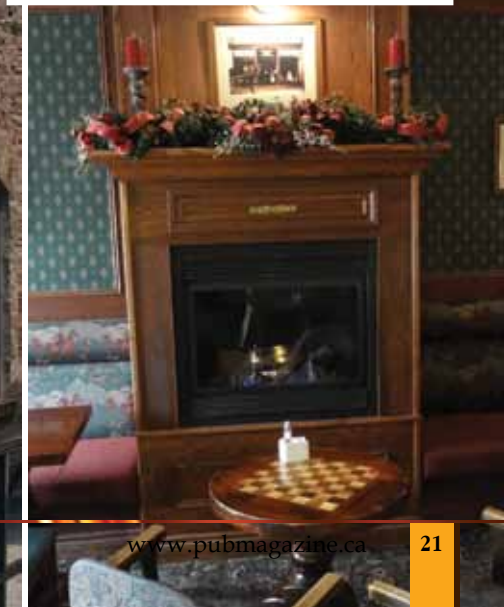
The Shepherd's Crook is located on 86 Main Street South in Downtown Georgetown. They are open for lunch, dinner and beyond, seven days a week. To you, an authentic "Canadian pub" experience awaits.



Celtic Gift Shop

SHEPHERD'S CROOK

86 Main Street South, Georgetown, ON
Phone: 905-702-0456
www.kw.igs.net/~shepherd/





by Paul Ste Marie

NEW WINES, CRAFT BEER and SOUTHERN BBQ: A RECIPE FOR SUMMER

I have decided to step away from the world of wine this issue and focus on the beer of **Craft Brewers**. Beers that as a proud Canadian, I take pride in saying they are some of the best out there and sport some of the most creative names too. This being said do not mistake me for a beer expert, but rather as beer drinker who has taken on a great appreciation for locally brewed masterpieces! With a true passion for using natural ingredients and adhering strictly to the Craft Brewers guidelines of producing small batches, their slogan *"Taste the Difference"* reigns loud and true, as quality speaks for itself. With names like **Highway 61 Lager, Beaus Lug Tread Ale, Cameron's Dark and Mill St. Organic** to name just a few on tap at my location this issue, who doesn't want to venture a taste when at a pub, restaurant or Beer Store.

On my search to taste some of the finest and most unique Craft beers I got word of a great southern BBQ house located north of the city on Bayview Ave. Known to Torontonians as Leaside, the street is lined with restaurants, shops and amenities making it a hot spot for everyone in the area or those looking for a great way to spend a day. It did not take me long to stumble upon a unique looking restaurant covered with barn boarding that makes up the façade and a great 12 person patio. As I approached the door Matthew Clappison, Bar Manager, of **Highway 61 Southern grill** (1620 Bayview Avenue, on the west side), welcomed me in and took me on the tour starting with the street level area featuring clean hardwood floors and more barn boarding that stretches from floor to the ceiling. The barn boarding is the perfect material to use in a place like this, providing a worn, weathered, and rustic appearance - western, saloon-like! Brought to life with Jazz posters, old movie posters and beer signage you really feel at home in the South, all that was needed is some live music. But before I could ask I was on my way upstairs to a spacious floor where they have live music every Monday, Wednesday, Friday and Saturday's from some great local talent.

I ask the question...What do you get when you bring southern bbq, Ontario Craft Beers, Wines from around the world and live music four nights a week.....?

The perfect setting for your next evening out in midtown Toronto!

The Beer taps are polished ready to pour, and the wine list is a meat inspired selection of some great wines at the best prices I've seen. I had the opportunity to speak about the wine and beer selection with Kerry Knoll, owner, and get an understanding to the thought process and inspiration of this Southern Bbq house. "It is all about catering to the food we serve here at Highway 61 Southern Grill, and having wines that complement our meat lovers menu. When thinking of cultures who's diet is red meat oriented? You think Argentina, which is why we chose a nice hearty Malbec to work with our beef ribs, smoked brisket and pulled pork. Likewise to compliment our smoked chicken, baked mac and cheese, or gumbo soup we chose sauvignon blanc's from Chile, and pinot gri-



gio's from Italy that have great fruit and minerality balance." The versatility of the wine is outstanding as the food pairings I had the chance to try really cut the fat and salts but never overpower the sauces and smoke of their award winning menu. When looking at the beer selection, and Yes there is a great selection, the inspiration really came from what Kerry said was a passion for great beer, brewed locally. They even have a guest tap that changes constantly, and features the diversity that is Craft Brewers. "It allows our customers to continually try new beers and showcases the different options available from the different breweries." says Knoll. Whoever said spice is the flavour of life, could not have been more correct when speaking about the great food, amazing beer selection and well balanced wine list of Highway 61. The best part is trying it for yourself along with some of my summer picks.

We are officially into the warm summer months and what better time explore the world of wine. My suggestions for a crisp refreshing wine at your favorite pub patio is the California SeaGlass sauvignon blanc. This Santa Barbara white displays aromas of tropical fruit, bright citrus complimented with a clean finish, making it ideal for a hot day!

If you are more of a red lover than try an easy drinking "good for all occasions" wine that is brand new called "FUN" Beaujolais from Georges DuBoeuf. French wine with a new look, this is a wine for everyone and the strawberry, raspberry jam aromas will make it a summer smash.

However, if you are not a red drinker or a white drinker I still one more pick up my sleeve and it is the perfect combination from Folonari. A pink pinot grigio is the answer to wine lovers looking for an off dry experience! This wine is 100% pinot grigio, and is left to ferment for just the right amount of time with its skins to give it this light pink colouring.

But regardless of your preference of white, red or pink, take this summer to explore these wines and many more at pub patio's around the beautiful province of Ontario. Find them all at your local LCBO for your backyard parties and as always please drink responsibly.



HWY 61 Taps



HWY 61 Upstairs



Hey, dont I know 'Ewe'

TAR & FEATHER D

378 Bay Street, Beaverton, ON
Phone: 705 426 9464

This cozy little pub reflects the rural cottage area that it is in with its pine and river rock interior. Indeed owners Tara and Heather like to call their place 'The Great Canadian Pub'.

For many the cottage is home from home and this friendly little bar is fast becoming home from home for its patrons.

A long sit down bar stretches down the right of the narrow room with four high top tables lining the opposite wall. A gas fireplace insert at the far end adds to the rustic feel of the room. Tara and Heather have worked hard to build up a large loyal clientele and are always thinking of new ways to keep the customers entertained and involved such as an annual Ice Fishing Derby on nearby Simcoe as well as Paintballing, Golf Tournaments and the now famous Buffalo Bills road trips. For such a small place the menu is very varied and includes over 40 varieties of

wings as well as baby back ribs, fish and chips and popular quesadillas.

Indeed if you like quesadillas then the bar has quite the treat for you if you are up to it.

house along with a t-shirt and your picture on the wall of fame, however be warned, many have tried but only one has succeeded.

On tap you will find the ever popular Rickard's Red, Coors Lite and Canadian. The pub has a small patio out front. Tara and Heather have perfected this small Canadian cottage pub so well that a second location is opening this year at the nearby Cedarhurst Golf and Country Club.

Live entertainment once a month, call the bar for details.

An unique little place where the owners look after number 1, their customers.



Take the 3 lb Quesadilla challenge accompanied by a pound of fries and a jug of pop, if you finish this in 30 minutes then the meal is on the



Heather and Tara



Now there's a familiar face



Busy little place



Mike and Heather

Owners Heather and Mike are always on hand and their enthusiasm for the pub is infectious.

When heading north this summer, take a detour up Woodbine Avenue and you will find a new stopping place that may well become an annual tradition.



Guard Duty

Just outside the town of Newmarket on Woodbine Avenue sits the recently opened Roast of Sharon, an oasis in the midst of the rural countryside. Owners Heather and Mike have created a wonderful destination for lovers of good food and fine music along with fifteen draught beers on tap.

The pub is very spacious with three large specific areas. The main bar area is to the left with a long sit down bar along the top of the room, the rear of the room has many spacious booths while a stage sits central allowing for a great view of the live entertainment from every angle. A good sized lounge has a large fireplace with plenty of comfy seats to sit back and relax in. Over the fireplace Ross the Moose keeps an eye on things. At the back is the inviting Ceilidh Room, which is available for private functions. This summer will see a large patio installed along with many planned outdoor events.

Although fairly new the pub is getting well known for its live weekend music featuring an array of great local acts. Tuesday hosts a popular karaoke night and for the trivia lovers dont forget the PubStumpers quiz every Thursday.

The Roast of Sharon has a great all you can eat Sunday brunch and dinner starting at 10 a.m. and finishing at 8p.m. complete with a Prime Rib carving station where you can choose your own cut. A large menu contains the award winning Guinness Bold wings along with a good selection of appetizers, salads and sandwiches. The pub favourites section has a wonderful steak and kidney pie as well as Mill Street battered fish and chips.

On tap you will find a good selection such as Mill Street Tankhouse Ale, Sapporo, Erdinger, Old Speckled Hen and Strongbow cider.



The Bar Area



The Cozy Lounge



The Roast of Sharon Village Pub

18947 Woodbine Avenue, Sharon, ON
Phone: 905 478 1111
www.roastofsharon.com



The well stocked bar



The Ceilidh Room

STOUT IRISH PUB

221 Carlton Street East, Toronto

Phone: 647 344 7676

www.stoutirishpub.ca

Once in a while, on your travels, you find a pub that stands out from the rest, it may be because of its draught selection, wonderful food or maybe it's because the staff are very friendly and accommodating. Rarely do you find a pub that has all three. Well publovers it does exist, welcome to Stout Irish Pub.

The Stout opened its doors in January of this year and since then has created a buzz among pub and beer lovers that the city has not seen in many a year. Magazine articles, newspaper stories, beer blogs, pub blogs and in general conversation of those who seek the new downtown 'mecca'.



The Bar



In The Den

plenty of room to admire the many styles on tap while you try and make a decision as to what beer you will try next. Glass door fridges also allow the patron to peruse the many bottles and cans that are available.

A large lounge at the back is full of diners eagerly awaiting their order from Red Seal chef Yehuda Goldberg. Not keen on the word Gastro, Yehuda will tell you that the Stout menu is comfort food kicked up a notch, several notches I would say. Many of the items are beer infused such as the in house speciality fish and chips, a full 10 oz fillet of Haddock with a delicious batter made with the help of Cameron's award winning Dark.

This dish along with its home cut fries is truly a classic. Other items such as the Shepherd's pie and the Sunday Prime Rib dinner rate right up there as well.



CHEF



Erin

Photos by Roger Carlsen

From the welcoming smile when you enter to the terrific choice of beers and the best comfort food in the area the Stout pushes all the right buttons. Many of the staff hail from Ireland and the heavy brogue lends to the warm and very traditional pub like interior. Owner Erin, who has been in the business long enough to know the true value of customer service and the fact that people are looking for choice when it comes to their beer selection, is passionate about her new venture and is eager to inform the uninitiated about the wealth of craft beers that are on tap and in the bottle.

The front room or 'The Den' as it is called is where you will find the Sunday session musicians playing traditional tunes in a setting with no televisions, leather easy chairs and a central fireplace. What better way to while away a Sunday afternoon with a good pint and good friends. Up a few steps to the middle room which houses the well stocked bar, here high top tables abound with



Awesome Fish and Chips



Sunday Sessions

The pub has live entertainment every Saturday and a popular Blues/acoustic jam night every Wednesday hosted by Canadian Idol judge Zack Werner.

Belfast Brawler Noel will soon be hosting a weekly Pub Stumpers night, please check the website for details.

On tap you will find many craft beers such as Saint Andre, Cameron's Auburn, Railway City's Dead Elephant along with such Irish favourites as Murphy's Stout and Caffrey's. In the fridge another great assortment includes MacLean's Pale Ale, Mill Street Coffee Porter and St. Ambrose Pale Ale. Not to worry if decision making is tough, as the bar offers taster trays, a great way to sample what might well be a new favourite.

A side patio and front windows that open up to the street will make Stout Irish Pub a great summer visit also.

A definite must visit if you are a lover of great service, great beers and awesome food.

Cheers



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Trivia Questions:

1. What heavy metal act shares its name with a 19th century torture device?

2. The *De Beers Group* has historically dominated the production and trade of what?

3. Which character on *The Muppet Show* prevented the show from being aired in Saudi Arabia?



4. "Acey-Deucey" is a variant of what popular board game?

5. What was the code name of the first atomic bomb to be used as an offensive weapon?

6. Finally legalized in 1989, beer had been prohibited in which European island nation for 75 years?

For quiz answers, visit www.PubStumpers.com

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Photography by Roger Carlsen

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FIRKIN *on* KING

This large Firkin is a little different from the rest of the bars in the well known Firkin chain. Situated in an old bank building the main floor is mostly open concept with high ceilings lending to the splendour of the place. Open areas to the right and left upon entry with the slightly curved sit down bar facing you with its gleaming draught towers showcasing 18 taps. The main floor has two private rooms, the smallest being the Boardroom with leather easy chairs and tables that are perfect for a game or two of chess. The larger room is like a mini medieval banquet room with a large central table perfect for business meetings or a small party. Wood paneling and fireplace add to the room's charm.

A great feature of the Firkin is that the stage is behind the bar, a great way to sit at your favourite barstool and watch the show. Also behind the bar is a large pull down screen, perfect for the many sports events that the Firkin will show in HD.

Downstairs you will find a cozy little pub area, again with a full service bar and 17 taps. At the back of the downstairs pub room a short corridor takes you into a surprisingly large din-

ing area which is more traditional and keeping with the Firkin style. This room is the perfect spot for large events.

On tap in the Firkin are such choices as Kronenbourg, Cree-more, Cracked Canoe, Sam Adams, Rickard's Red and the Firkin's own Butlers Pale Ale.

Like all Firkins the menu is large and extensive with many great choices. The ribs are on special every Saturday while Sunday has a traditional roast dinner. Sunday is also 'Industry' night where the bar features live dvd concerts on the big screen such as U2 and Jimi Hendrix. This popular night has Butler's and Jager shots on special.

Entertainment at the pub is every Thursday night and is sponsored by Mill St. brewery. Mill St. candles light up every table while the excellent bands play at the behind the bar vantage point.

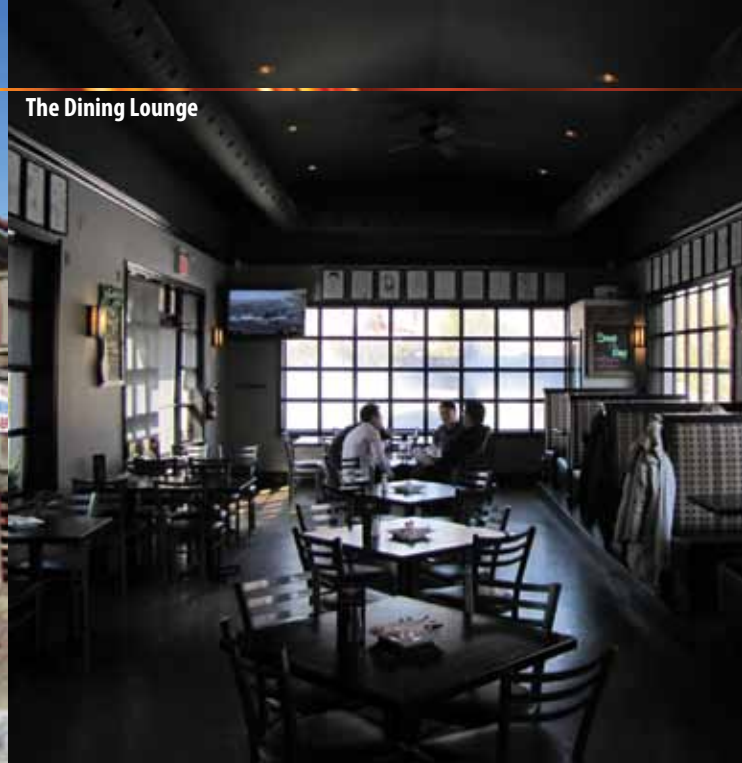
A great stop on the now busy King Street West bar scene. Join the Firkin on Facebook for all updates.





The Old Planing Mill

The Dining Lounge



The Dragon Bistro

139 Main Street, Unit 108, Unionville, ON
Phone: 905 604 4074
www.thedragonbistro.com

The Dragon Bistro is situated in historical Main Street Unionville in the old Planing Mill building, which was built way back in 1839. This bar is fast becoming a favourite for those who love good food, especially Asian infusion dishes and wings, as the bar carries over thirty flavours including the award winning Dragon's Breath. This hot and peppery flavoured classic would certainly make the top ten wing list in Ontario.

When you enter the bar a couple of large love seats with a large coffee table in between are on your left, this makes the perfect spot for a board game or to sit back with a newspaper while enjoying a pint. The same wall is lined with large booths and then high top tables by the window.

The sit down bar is to the right and here you will find a good selection of beers on tap that include Kronenbourg, Steam Whistle, Creemore and Heineken. Behind the bar you will more than likely find Tamara, a true people person who never forgets a name.

A large dining room has plenty of comfortable booths along with a cozy fireplace. The walls here are lined with caricatures of staff and customers.

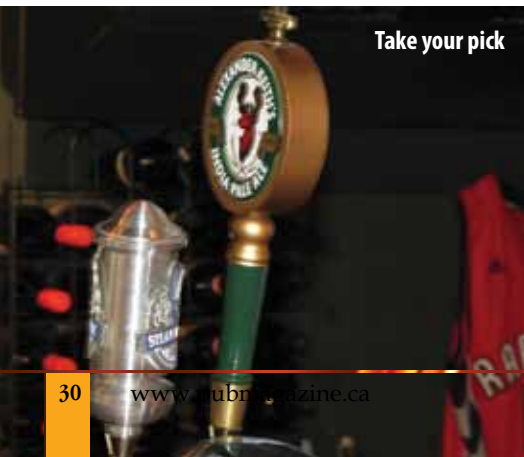
Chef Les Mandeville has created an exciting menu with many great dishes such as a spicy soup called Tom Yum, which contains fresh chillies, fish cake, shrimp and chicken broth. Appetizers include such delights as Yam fries, pulled pork sliders and killer bee riblets. The wings are given a few different twists also such as Bandito with Mexican spices and salsa and of course one can not visit this bar without trying the Dragon's Breath. The wings are 1/2 price all day Sundays and Wednesdays and these have become very busy days indeed.

The bar features a disc jockey on the last Saturday of every month.

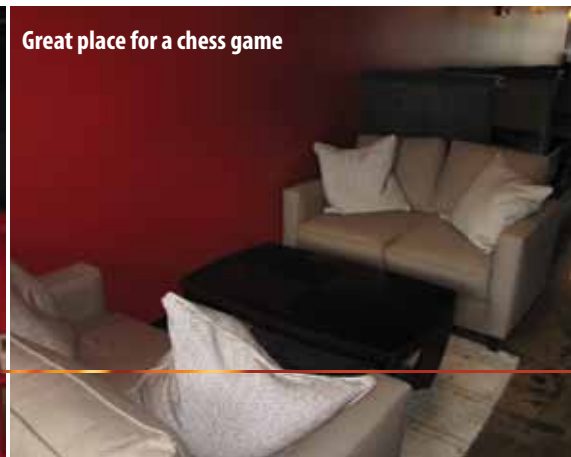
Take a trip to Unionville where you can enjoy one of the prettiest Main Streets in Canada then take a break at The Dragon Bistro, say hello to Tamara and treat yourself to some awesome wings, you'll be glad you did.



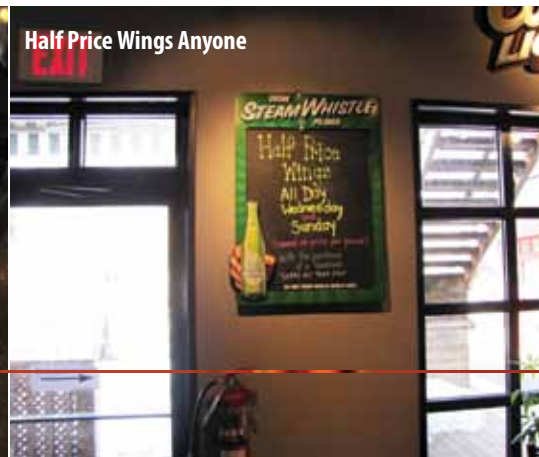
Tamara



Take your pick



Great place for a chess game



Half Price Wings Anyone

Beer Education NOW ON-LINE



Roger Mittag, the Professor of Beer

Well...it's finally here. It seems like forever that I started on the quest to bring beer education to the good folks of Canada. We started in 2009 delivering a few in-class programs to a select group of brewery insiders. Then, in 2010, the interest started to grow slowly. It suddenly dawned on me that as a one man team, that it would be extremely difficult if not impossible to have this thing gain any traction. Finally, after some lengthy consideration, it seemed like the right thing to do would be to make this available through the internet.

In order to do that, I needed to find a vehicle and a driver. The driver obviously would be me and the vehicle was a great program called SH!FT –*disruptive elearning*. This very cool program has a great curriculum, audio, video and some interesting testing components. It is very in-depth but is also lots of fun. I've taken 15 years of knowledge and piled into this one of kind beer experience.

On top of that, the Canadian Restaurant and Food Association has just come out with the results of their 2011 Chef survey where the respondents cited that 'Beer Sommeliers' are one of the top ten upcoming trends in the hospitality industry.

Prud'homme® Beer Certification (2009) is designed to provide extensive beer knowledge to a variety of people – beer enthusiasts, the hospitality industry, beer retailers and brewery and beer distributors.

Prud'homme® is one of three global beer education programs similar to the wine steward designation of 'sommelier'. It is the first, comprehensive beer program available online to the global beer community.

At **Thirst For Knowledge Inc.** we have become pioneers in beer education and have delivered face-to-face beer education to thousands of beer enthusiasts since 2005. To find out more or for a sneak peak of the program, please visit www.thirstforknowledge.ca

All this, at a time when we are seeing an explosion of different beers in the market. Not so long ago, in 1958, there were only 5 brewers in Ontario. Now, we are looking at upwards of 50. This same trend is happening in British Columbia and Quebec where we are seeing some of the finest craft beers being produced in North America. There are estimates now that the craft market and the import beer market account for almost 30% of the total beer market.



Prud'homme®
Online

Beer drinkers are now exploring beer dinners, beer tastings and of all things – beer and cheese parties. What a crazy concept! Not really so crazy if you ask any cheese expert. They in fact will kindly explain that beer (not wine) is the best match for cheese.

Here's another whacky thought. Remember when you could buy some far out beer and put it in your fridge at home and know that you would be the only one touching it. That's over! Junior and his/her friends are now exhibiting fairly diverse palates and are looking for beers with a variety of different flavours. What do we do now? My suggestion is to embrace the inevitable. Learn more about beer and open up the dialogue with your kids, your neighbours and your friends. Beer really is the universal socializer – it's approachable and not pretentious. This could be the start of a long and loving relationship.



Roger Mittag is the Professor of Beer and founder of Thirst For Knowledge Inc., Canada's leading beer education company.

He can be reached at rmittag@thirstforknowledge.ca and you can share your thoughts with him on Facebook at **Thirst For Knowledge Inc.** or you can follow him on Twitter under the **Bierprofessor**



THE FEATHERS PUB & SINGLE MALT BAR

by Karla Wobito, photos by Nicole Salviato

Like myself, many Canadian pub enthusiasts would love nothing more than to have the opportunity to spend an afternoon enjoying a pint of their favourite beer in a real British pub. Lucky for us, there is no need to put ourselves in debt to pay for a plane ticket to acquire the experience. Canada is full of pubs that are truly British at heart. These pubs may not be located on the streets of downtown London, but what these pubs lack in geographical location, they make up for in every other way. Take for instance Toronto's Feathers Pub and Single Malt Bar at 962 Kingston Rd. Red upholstered seats, prime rib dinners, Coronation Street playing on the television, lots of beer and even more whiskey, this Toronto treasure doesn't get much closer to the real thing. The Feathers Pub and Single Malt Bar has been one of Toronto's most authentic British pubs for 30 years. In the words of the pub's owner Reid Pickering, "It's not trying to be a British pub, it is a British pub."

Ian Innes, the pub's first owner, opened the doors to the Feathers in 1981. Thirty years later, this pub has garnered the reputation of being one of the world's finest whiskey bars. The Feathers now shelves an impressive 420 different bottles of whiskey. For those interested in expanding their knowledge of fine single malts, the Feathers offers several whiskey tastings, tours and events. Come in any day to try The Feathers Flight, which consists of five 1/2 ounce samplings of the finest selections in their collection. The pub also hosts whiskey challenges where Reid compiles a list of whiskeys that guests

are asked to taste and distinguish from one another. Reid has also invited experts from various distilleries to help host the tastings.

Besides the endless list of fine single malts, the bar also boasts a great selection of domestic and imported beer. On tap, the Feathers has several Ontario Craft Beers for supporters of local breweries

to enjoy, including Creemore, Wellingtons Arkell Bitter, Duggan's # 9, Black Oak Pale Ale, Mill Street Organic, Sleeman Light, Waupoos County Cider, Feathers Lager and Feathers Red Lager (made by Great Lakes).



"I think that most people know a lot of the newer beers are made by smaller breweries," said Reid. "They do like to support local businesses and there are a lot of great breweries making great beer locally. Many years ago there was actually beer made in house here, so the Feathers kind of has a history of being involved in local brewing. This was the first pub that Wellingtons was on tap, when they first started 25 years ago. So the Feathers has been supporting local brewing for 30 years."



Reid Pickering, the owner

Whether you are dropping in for a cold beer or for a snifter of whiskey, this pub will give you one of the best British pub experiences you can get without having to cross the Atlantic.

Right here at home you can enjoy the Feather's Coronation St. Brunch from 10:30-1:00 p.m., the perfect way to start your Sunday. Catch up on the week's episodes while enjoying The Feathers Eggs Benedict or Eggs Courcelette for \$8.99 and wake up with your choice of one of the Feather's "Eye Openers," a homemade vodka lemonade or a horseradish bloody caesar for \$5.50.

On Saturdays, come in during the afternoon and evening to listen to the pub's live music performance. One Saturday of every month, Reid brings in local songwriters to focus on original music.

Any day of the week that you choose to visit the Feathers pub for a round, or to grab some grub, you are sure to feel relaxed.





“One of the things about this pub that appeals to people, is that it’s a living room for a lot of people,” explained Reid. “They want it to be comfortable and they don’t want a lot of flash and other things going on.”

Just like a classic British tavern, this pub is not about glitz and glam, but about enjoying the company of your closest mates while sharing a pint. So, if you want the real British pub experience, put your passports away because there is no need to travel to England when the Feathers Pub and Single Malt Bar is just around the corner.

To check out more information on whiskey tours, or to book private tastings, visit: <http://thefeatherspub.ca>

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Brian Lyall

The Royal Oak



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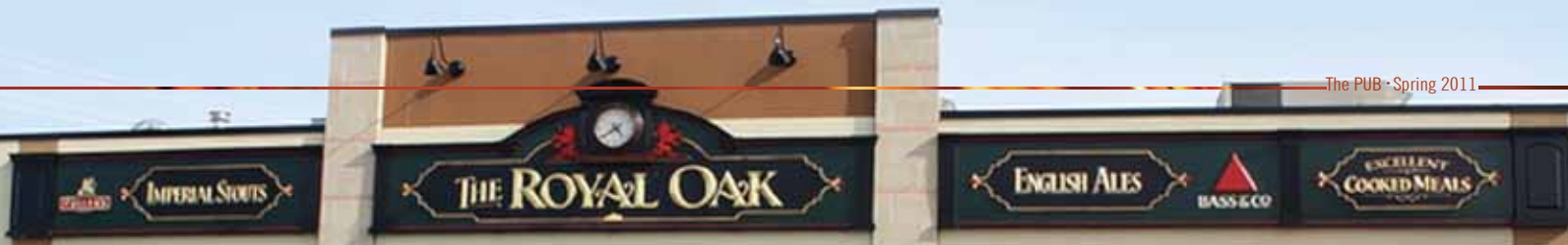



"Where do all the years go?" asks John Howard. He's sitting in his "flagship" on Kent St in Ottawa. I ask John where it all began and why? The reason, he explained, was that he wanted to have a British-style pub in Ottawa where he could meet his friends for a good pint and some fish and chips.

"I chatted with Gord Lilley, a good friend of mine about this concept, and we thought -why not? Let's do it. Our goal was to have a few pints, make a couple of bucks and maybe even earn a vacation at the end of the year." And this is how the Royal Oak was born.

Today, thirty-one years and thirteen locations (twelve in Ottawa and one in Whitby, Ontario) later, John and Gord have not only earned a few holidays, but have also had a lot of fun along the way.

John Howard was born in Canada. His father hails from Ecklefeckin, Scotland and his mother Mother from Wales. In 1980 he decided to partner with Gord Lilley from Sunderland, England, to open their first location at 318 Bank Street, in Ottawa. The mixture of cultures contributed to the success of this venture, and in 1982 John Thoday stepped in as Chief Operating Officer. The three principals have grown the chain with lots of hard



 John Howard, Gordon Lilley, John Thoday.
ARE LICENSED TO SELL BEERS, WINES AND SPIRITS FOR CONSUMPTION ON THESE PREMISES. ~ LICENSED IN PURSUANCE OF ACT OF PARLIAMENT FOR PUBLIC MUSIC & DANCING.

work and an eye for hiring the right people, like veteran of the beer trade Jonathan Hatchell. Hatchell joined as VP of operations and manages the day- to- day running of the business. The Royal Oak's investments are like Crown Jewels to Hatchell, who maintains continued growth by ensuring that revenue is directed back into the pub.

"The staff at all of our locations is what makes us special," says Howard. "They strive to make their location the best, and that in turn helps the customer experience good food, good beer and above all, exceptional service. From the GM's office to the Kitchen, they all work hard - and I thank them."

Howard raises a toast to his staff. From small acorns large trees grow and the Royal Oak is thriving because of his hard working staff, loyal patrons and the seed of a strong idea. Cheers Royal Oak!

This April celebrate the "Best of British" at the Royal Oak Pubs. Enjoy our traditional pub fare and a vast selection of beer.





by Karla Wobito

THE HARWOOD ARMS

British Pub

If it's true what they say, and things really do get better with age, Ajax's Harwood Arms is sure to have a prosperous future. Though its doors only opened a few months ago, the heart and history found inside of this home-away-from-home would make one believe that it has been around for years. The pub officially opened to the public on February 11th and has already acquired a loyal group of patrons. This pub offers the warmth and kindness that no visitor can experience once and forget. Come to the Harwood Arms for a drink or a meal and you are sure to become a regular.



The well stocked Gantry



Nautical theme

Inside the pub, the walls are dedicated to profiling the significant British naval Battle of the River Plate, where three Royal Cruisers, the HMS Ajax, the Exeter and the Achilles engaged a German pocket battleship (the Graf Spee) in the Second World War. Owner and chef Michael Hopgood named the pub in commemoration of Commodore Henry Harwood, the commander of the squadron.

Even the pub's menu pays tribute to the battle with several dishes named after the ships:

THE ACHILLES - \$11.95

Atlantic smoked salmon with red onion, cucumber, capers, sour cream, lemon and rye bread served on a plank.





The Bar



Shannon



Glenn, Spider and Ian

THE EXETER - \$9.95

Thinly sliced roast prime rib, creamed horseradish and lettuce on rye bread, with salad or chips.

THE AJAX

LARGE - \$16.95 OR SMALL - \$14.95

Roast prime rib of beef, Yorkshire pudding, au du jus, roast potatoes, buttered vegetables. Served every Friday and Saturday at 5pm. Make sure to come early for this menu favourite, because this dish sells out fast.

Walking into any pub for the first time, it is hard to predict what you are going to find, but walking into the Harwood Arms, even if for the first time, you will instantly feel welcomed. Members of the staff, like bartender Shannon, are the reason this pub already has a devoted group of customers. Attentive and friendly, this team will make sure that your first visit will most definitely not be your last.

Check out events and specials throughout the week for more great reasons to come visit the Harwood Arms. Every Monday night is wing night with 50 cent wings, Tuesday nights are Rib nights with 50 cent ribs, and on Thursdays you can loosen up to the live music performed by local talent. On Sundays test your pub knowledge by participating in Harwood's pub quiz that starts at around 3:00 p.m. Anyone is welcome to join the Harwood regulars who come in with about 60 questions. Already, the pub has had turn outs of about 20 people for the Sunday quiz.

Also, on Saturday, April 16th, the Harwood held a fundraiser for women's breast cancer awareness. The pub gave out a ton of different prizes and sold pink martinis, of which a \$1.00 from each sold went to charity.

Even if there is no event or weekly special taking place at the Harwood Arms, this pub always offers a wonderful setting to catch up with a friend, or to watch the game. For soccer fans like myself, the pub always has a good football match playing on the television for you to watch while you enjoy a pint of one of their many selections of beer. The uniquely crafted, eye-catching bar offers 20 taps with beers including Carlsberg, Steam Whistle, Guinness, Kronenburg, Fuller's ESB, London Pride, and Organic Honey Dew.

A traditional British pub with a modern twist, the Harwood Arms is designed to teach you a little bit of history and guarantee that you have an enjoyable time.

The Harwood Arms is located at 310 Harwood Avenue South, in the Harwood Plaza at the corner of Harwood and Bayly).

Ph: 905-427-1177, www.harwoodarms.ca

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The Rebel House

An oasis in Rosedale for nearly 20 years! The Rebel House is truly a unique and wonderful experience in the heart of the Toronto that harkens back to a time long ago. Located a few blocks south of the Summerhill LCBO on Yonge Street, the design and decoration of this great little pub is extremely warm and friendly and the worn aspects of any particular piece of furniture or decoration only adds to the character.



Visually, there is an obvious commitment to supporting local businesses, whether they are breweries, food growers or other businesses that either supply or frequent their establishment. Call it old school or call it just a great approach to running a local pub.

The atmosphere of the Rebel House starts at the front door where you will usually find Jeremy (15 years on the scene) tending bar with an energy and graciousness that one could only wish for... a true professional in hospitality. Amazingly, (and a great compliment to the ownership team) that energy extends to every server and cook in the house whenever you cross paths with them.

Although small, the two floors and back patio are perfect for lunch, dinner or even a weekend pint. From the wide selection of craft beers (19 draughts on tap), to the wonderful daily specials that focus on local and seasonal foods, the Rebel House is sure to please the palate in whatever way your heart desires... come check it out and we will see you there soon!



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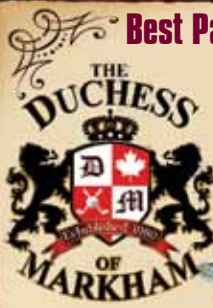




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Rossy Earle

RICKARD'S WHITE RECIPE

Back in January I was invited by my friend Mary Luz Mejia, from Sizzling Communications, to attend a very special dinner at The Old Prune Restaurant in Stratford. The dinner was hosted by Kimberley Payne and the Stratford Chef School, the special resident chef series guest was Alexandre Gauthier, a young talented French Chef with an impressive pedigree.

His Michelin Star restaurant is La Grenouillère in Montreuil-sur-Mer, France.

So needless to say, my immediate response was "Mais oui!"

This was a fantastic experience for our budding Canadian Chefs who got the chance to learn new techniques from a world renowned chef.

Kudos to the Stratford Chef School for providing

their students with an amazing hands on experience. And of course, also a great opportunity for me to sample Chef Gauthier's cuisine.

Among his many delectable dishes was an amazing soup, "Purée de Haricots Blancs, Foie Gras & Beurre d'ail". In other words, a silky White Bean Puree with Garlic Croutons & Foie Gras that was utterly delicious.

So, in keeping with my little column's Rickard's Beer recipes, I decided to create my own soup with a very user friendly version of his.

Rickard's White is an unfiltered wheat ale in the style of a Belgian White. It's creamy & light-medium bodied with a hint of citrus & coriander.

This refreshing & smooth finish beer was the other inspiration for this recipe.

Serves 4

Rickard's "Double White" BEAN SOUP

- 1 cup sliced leeks (whites only)
- 1 med Onion, chopped
- 4 cloves Garlic
- 1 med Yukon Gold Potato, peeled & cubed
- ¼ cup Olive oil
- 1 Tbsp Butter
- 2 cups dry Navy Beans
- 4 cups Chicken Stock
- ½ cup Rickard's White Beer
- ½ cup 35% cream
- ½ tsp Orange zest
- ½ tsp Lemon zest
- 1 sprig fresh Thyme
- ¼ cup fresh parsley & cilantro, chopped
- White Pepper & Sea Salt to taste
- 1 Chorizo, cooked & crumbled for garnish

In a heavy bottomed pot, heat olive oil & butter to a low medium heat. Add whole garlic cloves, chopped onion & leeks, sauté until soft & translucent.

Add potatoes, navy beans & thyme sprig, stir well. Then add Rickard's White, chicken stock & adjust with a bit of water if necessary to make sure bean mixture is well covered.

Bring to a boil, then lower heat & simmer for 30-40 minutes until both beans & potatoes are soft.



Puree with an immersion blender, food processor until smooth.

Return to a medium heat then add cream, zest, parsley & cilantro. Season with white pepper & sea salt to taste.

Garnish with crumbled chorizo & a swirl of White truffle Oil or good quality Extra Virgin Olive oil.

Serve with a nice slice of French baguette & a cold glass of Rickard's White!

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