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Welcome fellow Pub Lovers to issue number 6 of The Pub Magazine

Once again we bring you some amazing pubs visited by the Pub Crew, we take you from Thunder Bay to Amherstberg, Ottawa to the Soo and of course all points in between.

A special welcome to Stephanie from the Dam Pub as she tells us of life from the other side of the bar and a big hello to Glenn, our Roving Beer Reporter who brings us his take on whisky, draught meters and a couple of Wise Guys. Paul and Karla are at the bar with a story or two and Claude from North American Craft gives us his insight to the world of craft beer. Jorgy sat down with NHL alumni Kris King to talk all things hockey and I got to go to Cameron's V.I.P. Cask Day as well as spending an awesome day out in Collingwood.



It's all good my friends so pull up a chair, grab a pint and welcome to The Pub.

Cheers
Bill Perrie, Canada's Pub Guy

*Cheers
Bully Perrie*

Look Who's Pouring'



Nichol from Portly Piper in Ajax

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Beau's All Natural Brewery 4-Pack Wins Design Award

Distinctive beer package recognized with an award from Applied Arts Magazine

OTTAWA — **Beau's All Natural Brewing** has added another award to their list of accolades — this time not for the beer, but for the packaging. The signature **4-pack Beau's** launched in 2010 was selected to receive a design award from Applied Arts magazine, a Canadian trade publication for the industry. The recognition is in the Wine/Beer/Spirits category.

The **Beau's All Natural 4-pack** is certainly unique in the brewing industry, where the typical 6, 12 or 24 carrier for 341 ml industry-standard bottles dominates. It features four custom 600 ml brown glass bottles embossed with the Beau's logo, tied with a simple ribbon decorating a cardboard carrier. The thick cardboard is die-cut and two-colour print, and features information about the packaging and the brewery, collector's points, and even contact information for local cab companies.



"The Beau's brand, to me, has come to represent the people who work here," says creative director Jordan Bamforth, who conceptualized the design. "When you look at what we put out there, it's modest, unpretentious, the materials are unconventional – and there's real a sense of fun to it," he adds.

The package also emphasizes environmental sustainability, with 17.3 % more beer than a 6-pack, and less waste because fewer bottles, labels and caps are used. Additionally, the **4-pack** features treeless paper labels, crown cap bottles (which can be used more times than twist-offs), and non-bleached cardboard that is 100% recycled (75% post-consumer) and totally recyclable.

With two decades of awards experience, the Applied Arts Awards are one of the industry's most prestigious recognitions of creative excellence. "We are thrilled that Jordan's design talent is being recognized, and so glad he is part of the Beau's team," says Steve Beauchesne, who founded the brewery with his father in 2006.

Ontario Craft Brewers Release Discovery Pack #10 For The Holidays

Give a Gift of Good Taste

Perfect Pairings, Recipes & Musical Match Up – **Ontario Craft Brewers (OCB)** joyfully release the 10th installment of their ever-popular variety pack beer series, The **OCB Discovery Pack**, available in select LCBO stores beginning in November (product code #254672).

This edition features a new lineup of beers, including:

- Black Oak Brewery's **Nut Brown Ale**
- F&M Brewery's **Stonehammer Dark Ale**
- Muskoka Brewery's **Mad Tom IPA**
- Nickel Brook Brewing Co.'s **Nickel Brook Ale**
- Old Credit Brewery's **Amber Ale**
- Trafalgar Brewery's Smoked **Oatmeal Stout**



"This 10th Edition of the OCB Discovery Pack offers a hand-selected combination of unique and flavourful brews perfect for the holiday season," says Mike Arnold of Trafalgar Brewing Company.

"The beers styles are darker, more flavourful and ideal for cooler weather. And, it makes a great gift for those open to discovering Ontario Craft Beer."

Innes and Gunn is now on draught

Our friends at Innes and Gunn are proud to announce that the draught version is now available at select bars in Ontario. Brand ambassador Nic Rennie launched the popular Scottish beer at The Monk's Table in Toronto then at the city's premium Scottish pub The Caledonian a few days later.



The Monk's Table launch



Nic with Donna from the Caledonian



FATBOYS SOUTHERN SMOKEHOUSE

"WHY WE KNOW WE DO BBQ BEST"

We've done our BBQ research.

We have sought out, travelled to and taste-tested BBQ from the best BBQ joints, rigs and competitions throughout the U.S. BBQ Belt. From Daytona to Memphis, tiny smoke shacks to the American Royal, World Series of BBQ, we have done our BBQ rounds, incorporated the tastes and flavours from our southern BBQ Belt neighbours and put them on our menu to provide you with the best that BBQ has to offer.

We keep it Southern Simple.

Our ribs, pulled pork, brisket and chicken are prepared with a simple Fatboys Dry Rub, our own blend of herbs, spices and seasonings. We then place our meats in our Southern Pride smoker for...hours to impart that unmistakable aroma, taste, texture and flavor of authentic southern smoked BBQ. Our simple "dry rub" technique provides a delicious flavor while enhancing and preserving the natural flavours of the meat. You choose the sauce you love most and add as much or as little as you like because all of your favourites will be right there on the table for you; Fatboys Hot, Fatboys Sweet and Fatboys Honey Mustard BBQ sauces.

And we serve it all up with awesome Southern Flair.

Our Southern Pride smoker sits centre stage on the Fatboys floor and our kitchen is wide open so you can watch our Pit Crew at work and experience the whole smokin' show as they load the QUE with meats to be smoked to succulent perfection. So relax, kick back, listen to the bluesy-honky-tonk-soulsy tunes we've personally selected for your groovin' pleasure, catch the Dallas Cowboys beat the KC Chiefs, or steal a seat in front of the big screen for the Sunday Nascar race.

Enjoy Y'ALL!

FATBOYS SOUTHERN SMOKEHOUSE IS NOW OPEN IN OTTAWA'S BYWARD MARKET.

PUBLISHER: Trader's Forum Inc.
BILL PERRIE: Canada's Pub Guy, Editor
SERGE TOTSKY: Design & Production
KEN JORGENSEN: Ken Jorgenson Sports
PAUL STE MARIE: The Wino's are Here!!
BRIAN LYALL: Our Man in Ottawa
ROSSY EARLE: Rossy Bites
GLENN DEGENKOLB: Glenn The Roving Beer Reporter
KARLA WOBITO • STEPHANIE PRICE • LAURA MACEACHERN • MIKE KENNY • DAVE KENNY • CLAUDE LEFEBVRE: Pubs & Beers
ROGER CARLSEN: Photographer, www.rogercarlсенphotography.com
ADVERTISING ENQUIRIES: 905.760.7694 • info@pubmagazine.ca
DESIGN & PRODUCTION: 905.760.7694 • design@pubmagazine.ca
WWW.PUBMAGAZINE.CA
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BARRIE BEER FEST

JUNE 15-16, 2012



www.barriebeerfest.com



by Claude Lefebvre

Wow! What a summer and fall is looking very bright for **North American Craft**. Since our introduction to The Pub magazine there have been many things brewing at NAC with our suppliers. Let's discuss a few things that have happened in the past few months.

Tree Hop Head IPA – We had to travel to BC to get one of Canada's best IPA's. Tree Brewery (Kelowna, BC) was launched in September 2011 and has been a huge hit with beer enthusiasts in Ontario. The brand is 5.6% alcohol and packs a well balanced 60 IBU's on the palate! This beer is brewed with 5 malts and 5 hops so the perfection of balance and combination amongst aromatic and bittering works in fine form! Click on to: www.lcbo.com for store selection of Hop Head as this brand is available in over 150 stores in the Province. Tree recently won a Bronze medal at the Canadian Brewing awards in Sept 2011.



Next on our plate is a brand that is finely set to be released to The Beer Stores! We had our eye on a unique proposition from BC to bring home the first Mix 12 pack from a micro brewery. Dead Frog Brewery (Aldergrove, BC) has won numerous awards and recently added: Gold medal with their Pepper lime lager and a bronze for their Citra IPA. Dead Frog will be jumping into Self Serve Beer Stores in the GTA and Ottawa region and will be on the shelves by the Holiday season. The pick up date is just around the corner. Please log on to: www.thebeerstore.ca for store locations carrying this brand. Enjoy!



We recently added a local brewery that takes great pride of producing great quality and consistent beers for the past 25 years. Wellington brewery (Guelph, Ont) joined our family of beers on Oct 1st, 2011. We have the privilege of selling tall boy cans at the Lcbo with some brands that have been in people's hands for quite some time. We will be

focusing on getting more: Trailhead Lager - \$2.25 – 473ml can in Lcbo and also selling in their 'The Welly Pub Pack' which features: County ale, Arkell's best bitter, SPA (Special Pale ale) and Silver wheat ale. This is available at the Lcbo as mix packs have become a hit with the craft beer market and those wanting to experiment outside of their usual brands.

Well, we have more announcements that will be coming out in the next little while and we will disclose once the ink has dried the paper. A Happy Holiday to each of you, your families and our great friends at The Pub magazine.

Cheers!

Claude Lefebvre

Owner / Operator – North American Craft Agency





Oktoberfest

The Steam Whistle Way

Inspired by a trip to Germany and stopovers at many beer halls and festivals the gang at Steam Whistle decided that they would do their own Oktoberfest and hosted their first ever at the Roundhouse this past September. Well known master of ceremonies and Mr Oktoberfest himself George Kash was there with his band to create the perfect musical backdrop to the day.

A 1 Litre Stein was given out to all attendees and it was not long before the party was in full swing. The weather was fantastic and many of the guests were wearing traditional costume. Steam Whistle's own Greg Taylor and Cam Heaps were of course dressed up in the authentic gear and were the perfect hosts as cries of Ein Prosit were ringing round the Roundhouse. Everyone had a great time and this is an event that will certainly be marked on the calendar for next year and the years to follow.





Roger Mittag, the Professor of Beer

SIZE DOESN'T MATTER!

Nor should it! I'm talking about the beer industry. We are constantly being influenced by those who brew beer. Some want us to believe in the lifestyle of certain brands and other would have us believe that local and tiny is the way to go. There seems to be a growing issue with big versus small, macro versus micro and so on. The so-called beer geeks who are espousing the benefits of drinking small batch brews would have you believe any beer brewed by the big guys is somehow a sad replica of what beer should be. On the other hand, the typical beer drinker who simply enjoys a refreshing beer made by a large brewer is not interested in anything other than what they've come to love. Are

we coming dangerously close to the snobbery associated with wine?

I say yes! The problem here is that your opinion, although valuable is simply your opinion, your point of view and in no way should be construed as the 'way it is'. I'm a big believer in whatever makes you enjoy your beer is the right way. Add clamato, lime cordial...really it makes no difference to me. I'm just thankful you like beer. We live in the 21st century...you'd think that we could, at least with beer, learn to all play in the same sandbox...maybe not with the same toys but enjoying our time together none the less.

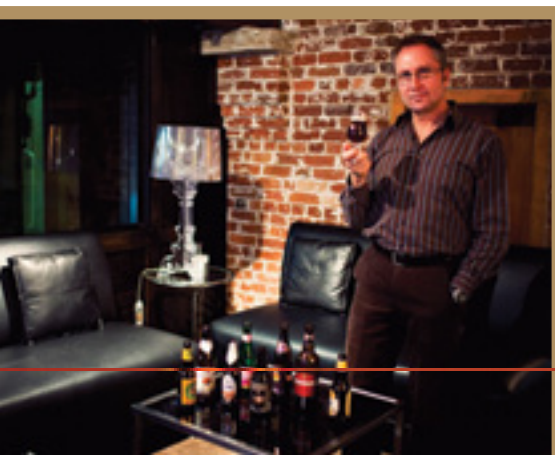
Here's a quick look at the pros and cons of the brewing industry:

	Macro brewers	Micro brewers
Quantity	I think this goes to the big boys. They have scale on their sides –big breweries, technically advanced equipment that is geared to satisfying the thirsty masses.	Small batch brewing at its best. There is a belief that by brewing smaller quantities that somehow you are making better beer. I've seen enough that I don't buy that particular argument
Quality	Again, I would give the nod to the national and global brewers. You must be talented and scientifically superior in order to brew beers like Coors Light and Budweiser. A lack of attention to detail would reveal brewing flaws very quickly	There are lots of small brewers who have this down pat – Steam Whistle, Mill Street and too many to mention. This part of the equation is critical – if you don't invest in time and energy to ensure quality control, you will end up with a lot of batches that don't have any consistency and my friends – brewers are measured by consistency from batch to batch
Innovation	Sorry – but where this was once a stronghold for the macros, they have seriously fallen down in recent years	Hands down winners here – it's a lot harder to move a big ship than a small one. The micro brewers are re-inventing the world of beer, bringing back dead styles and creating interest in beer like never before. Cool – keep it up.
Variety	The big dudes have massive portfolios of different brands that can just about satisfy any thirst. But...and it's a big one – nothing really new in such a long time.	Individually – this is limited but collectively, there is huge upside to the craft beer movement. In Ontario, BC and Quebec, there are now more than 150 different brewers all delivering a massive variety of styles and flavours.

In all honesty, I see benefits to both. Not all of us are interested in full flavoured beers and many who have moved on to the micro side can't go back but really, who cares? The idea of sharing a beer with a friend is about the conversation, the company and the ambiance. It's not about what I'm drinking.

One last thing to think about.... All of the big guys started out as little guys. So, let's all embrace the culture of beer and be thankful that we at least have a wide variety to choose from. Remember, in 1958, there were only 5 breweries and very little variety.

Cheers



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**



Glenn, The Roving Beer Reporter

A WEE DRAM O'WHISKY

With two Scottish Days fast approaching it might be a good time to break out the Scotch whisky. We have Saint Andrews Day on Nov 30th and Robbie Burns Day January 25th and Scottish people the world over will be celebrating. When it comes to a Scottish celebration, you can bet there will be good Scotch whisky involved.

There will be gatherings throughout Ontario and you can bet this "Roving Beer Reporter" will be making the rounds. I recently had the pleasure of meeting Reid Pickering, Publican at the Feathers Pub in Toronto. Reid informed me that he had what he believed to be one of the largest Single Malt collection's in Toronto with no less than 420 Single Malts. To get a better idea about Scotch, Reid has set up Whisky tours. This sounds like something I should sign up for.

The whisky tour is designed to be an introduction to Scottish Single Malts through a sampling of the various regions.

Whisky tour 1 is \$25. All taxes included. The Whisky tour is designed to be an introduction to Scottish Single Malts through a sampling of the various regions. Each region will impart its own character due to such factors as water, soil, climate, temperature and air. The tour consists of six ½ ounce portions of Feathers house whiskies and guides you through three steps of whisky sampling, which are colour, nose and taste. This tour will begin with the North (Orkney 7 yr, Skye 8 yr) down through the Highlands (Highland 7 yr) to the quiet Lowlands (Lowland 6 yr), finishing in the eastern Islands (Campbelltown 8 yr, Islay 5yr).

Whisky tour 2 is \$50. All taxes included. The Whisky tour 2 is an opportunity to sample some of the finer single malts from the various regions in Scotland. You will be guided through each distillery with a brief history along with tasting notes for the accompanying dram, however, we believe that taste is subjective so we have also provided space for you to make a few notes of your own. This tour consists of the following single malts. Highland Park 15 yr, Talisker 18yr, Glenmorangie 10yr 100 proof, Auchentoshan 21 yr, Springbank 10 yr, Port Ellen 18 yr.

TOUR GUIDE

COLOUR. Hold the glass up to a white background such as a napkin or white paper. Paler lighter malts can indicate a younger spirit while a dark amber may indicate longer aging or the selection of wood cask such as Sherry or Port. Colour can be added so this will not be the only determining factor.

NOSE . Tilt the glass and give it a light swirl, notice the rivulets as they run down the inside. These are referred as "legs", are they thick or thin, do they run quickly. This will help indicate the body of the whisky, the

thicker the legs the greater the body, the longer the legs the older the whisky will be. When nosing the whisky, look for complexity and intensity of the aroma and the strength of the spirit as you inhale. Stronger malts such as Cask Strength will be more pronounced.

TASTE. Taste the whisky; make sure to roll it around your entire palate, different areas of your tongue will experience different flavours. Is there a feeling of heat, spice, flower or fruitiness? Did the flavours "finish" quickly or linger. You may also describe the flavours as nutty, smoky, sweet or acidic. Feel free to add a small amount of water, this will open up the whisky and other flavours will emerge. To book a tour or simply find out more about Reid's collection contact him at reid.pickering@thefeatherspub.ca or phone 416-694-0443. The Feathers Pub is located at 962 Kingston Rd, Toronto.

RARE SINGLE MALTS

When it comes to rare whiskies, there is large market place and mostly they are imported from Scotland. I recently met with Bill Somerville Global Operations Director with Claymore Imports. Claymore Imports is the brainchild of Bill, a charismatic Scottish entrepreneur, former bar-owner world traveller and connoisseur of all things alcoholic. A proprietor of successful Scottish pubs in Toronto, Glasgow and Ayr, Bill began to reflect on all the quality wine and spirits he had come across in his travels that were not available in Canada. Casual reflection gave rise to a new business strategy, and Claymore Imports was born.

After selling his business, Bill enlisted the help of his former employees to develop a strategic business plan. With their market research skills and knowledge of the hospitality industry, the executive of Claymore Imports launched an initiative that has gained clientele from Argentina to the British Isles. With Scottish flare, enthusiasm, and experience, the Claymore team is one of a kind – a distributor not only of fine wines and spirits, but also of good spirits and fine times.

Bill informed me he will be working very closely with a company called Gordon & MacPhail, Located in the city and Royal Burgh of Elgin in Scotland, it is a family owned and managed firm and employs 130 people. The iconic retail shop on South Street still thrives today on the site where the business began in 1895. Since those early days the company has grown into one of Scotland's leading independent whisky specialists through wholesaling bottling and its own distillery in nearby Forres. Since their founding Gordon and MacPhail provide the most extensive selection of single malts for sale to the discerning public the world over. Bottlers of the world's largest selection of malt whisky from Scotland. Gordon & MacPhail, in 2009 won the prestigious Queens Award for enterprise for International Exports.

To gain a better perspective of Scotch, Bill signed up with Leah McDonnell for a two day long whisky course at Moray College in Scotland. The two day course looks at all aspects, from the history of the drink, nosing and tasting techniques to production and marketing. Claymore Imports are planning to work with Moray College of Scotland and experience working in the Benromach distillery. Claymore imports hopes to offer accredited whisky tasting courses to the public. The Claymore Imports approach is vastly different from the "norm", with fully trained reps that have been to Scotland, worked in the distillery and of course tasted a few samples;

We are using our experience to bring the finest whiskies to your front door. Leah McDonnell, Director of Marketing says "With this course being the only one of its kind, and currently not available in Canada, this proves not only be an invaluable tool for anyone in the hospitality industry, but also a great reason to finally go back to school".



The Claymore Team Sheila, Bill, Lori and Leah



Reid from The Feathers Pub

The Elgin-based whisky wholesaler, bottler and retailer, who also own Benromach Distillery, currently export around 60 percent of all their bottled products. Representing Gordon & MacPhail, Claymore Imports will be offering the full range of rare whiskies to select restaurants and the general public, in Ontario, the LCBO vintage selection and pri-



70 years old Glenlivet



70 years old Mortlach

vate ordering, prices range from \$55 to \$370.00 per bottle, (but you can only purchase per case) and everything in between.

As acting agents in Ontario, Claymore Imports has developed a strong marketing campaign that differentiates Gordon & MacPhail products from those of its competitors. As Amy Harding event coordinator for Claymore Imports puts it, "With our whisky reps plodding the streets, looking for folks willing to try a wee tippie, Claymore Imports isn't just offering whisky, we are offering a whisky experience."

For more information on Claymore Imports and rare single malts please call Bill Somerville at 416 876 0277

A Benromach Best in Whisky Bible 2012

Benromach has been awarded the Best Single Malt Scotch whisky in the latest edition of the world's leading whisky guide.

Benromach 30 Years Old was described as "magnificent, one of the outstanding malts of the year", scoring 95.5 points out of 100, in Jim Murray's famous Whisky Bible which published its 2012 edition today (24 October 2011).

The prestigious accolade adds to the growing list of awards for the whiskies from Speyside's smallest working distillery and the increasing success of Benromach across the UK and internationally. Export sales of Benromach increased by 24 per cent in the first nine months of the year to 36 countries across the globe. Earlier in the year the brands flagship Single Malt, Benromach 10 Years Old was awarded gold at the 2011 Great Taste Awards.

Operating under the management of Gordon & MacPhail, Benromach is handcrafted by just two experienced distillers. Using their unique skills they have developed the distillery's portfolio which includes the popular Benromach 10 Year Old and Benromach Organic – the world's first fully certified organic single malt.



Proud to have been honoured by the Whisky Bible awards, David Urquhart, Joint Managing Director of Gordon & MacPhail, said:

"It's a great achievement to be given this award. More people across the globe are adopting whisky as their drink of choice as they actively seek out high quality, desirable items that have a unique appeal. Consumers are becoming increasingly aware of Benromach and being recognised by the Whisky Bible 2012 can only boost our success over the coming year."

The Whisky Bible contains over 4,500 tasting notes on whiskies across the globe and includes 1,200 new entries personally sampled by Jim Murray. Benromach 30 Year Old was awarded the Best Single Malt Scotch Whisky 28-34 Years (Multiple Casks).

It follows recent gold awards by the Stockholm Beer and Whisky Festival 2011 for Benromach 2001, Cask Strength and Organic Special Edition. For more information about Benromach Distillery and the Benromach range of Speyside Single Malt Scotch Whiskies go to www.benromach.com



Whisky anyone



The Highlander Pub

115 Rideau Street, Ottawa, ON
Phone: 613 562 5678
www.thehighlanderpub.com

One of downtown Ottawa's most famous bars, the Highlander is a piece of Scotland nestled in the heart of the nation's capitol. The staff all wear kilts and are as much an attraction as the many Scotch's available or the great selection of craft and imported beers. Owner Ken is a whirlwind landlord, always on the move and always thinking up new ways to entertain his loyal followers a.k.a the patrons. Ken has an awesome sense of humour that prevails through many of the Highlander's events and also for his fondness of the bar's mascot Rod-

ney, the three legged haggis. Ken is even known to wear a full suit of armour at many of these events and especially at the pub's holiest day, Rodney's birthday.

Two small dining areas are to the left and right of the entrance and the sit down bar stretches down the left of the room, here you can sit and gaze at the many whisky bottles on the large gantry. Large garage doors with windows that roll up in summer add brightness to the pub and a cozy lounge section with fireplace is at the rear.

If single malt is your thing then look no farther as the bar boasts over 200 varieties, Ken is well versed in the art of single malts and will gladly pass on his knowledge to you.

If Ken is not around and the place is busy don't worry as each table as an informative whisky menu. If you are more a beer drinker then you can experience the taste of Scotland on tap. World Champion Deuchars I.P.A. as well as Caledonian 80-/- are available on draught as well as local micros. The food has a highland flare also with haggis, Scottish fish and chips and Bonnie Prince Charlie chicken among the Scottish Fare section.

Located in the popular Byward Market area, the pub's large courtyard patio is an excellent place to watch the large crowds passing by on their way into the market square. The bar has live entertainment 4 nights a week and on special occasions throughout the year. Pub Stumpers trivia is every Tuesday night and is becoming very popular in the pub.

The Highlander is a wonderful pub to visit, old fashioned hospitality, great single malts, a three legged haggis and an owner who understands the social side of what a bar should be.



Justin



Two Highland Lads

The Cat & The Fiddle

49 William Street North,
Lindsay, ON
Phone: 705 878 4312
www.catandfiddle.com

This inviting and charming little pub has a warm and bright traditional decor.

A row of comfy booths line the left wall and a front dining section looks out onto the street through large French doors that open in warmer months. The island sit down bar sits central to the room and is the focal point of the pub, here you will find 19 taps that include Fosters, Harp, Rickard's Red and Sommersby cider. At the rear of the room is a laid back lounge area with the best seats in the house for watching the game, here you can sit in front of the fireplace and relax on a large leather couch but best be quick as on game night it's first come first served. A room at the back is available for private parties and business functions.

Speaking of parties the pub has already been used for several wedding receptions, including one from the church directly across the street, a red carpet was rolled out from the



Lounge area



Owner Lisa pours a pint

church and across the street to the pub and the happy couple walked over it to the delight of passerbys and motorists.

The menu at the pub has a large varied selection including a popular British Fare section. Here you will find Scotch pie, shepherd's pie and a filling steak and kidney pie.

For the curry lover the beef vindaloo is a must. An in house favourite is the Miss Vickie's salt and malt fish and chips, which many customers claim are the best in town.

The bar has an eclectic mix of customers who make first time visitors very welcome.

Check out the website for future events and specials. A great little pub in the heart of Lindsay.



Kitchener Oktoberfest

OUR MAN IN KITCHENER ALEXANDER KELLEY WENT TO THE RECENT OKTOBERFEST AND SENT US THESE GREAT PICTURES. LOOKS LIKE EVERYONE HAD A GREAT TIME.





Chelsea



Fiddleheads Bar and Grill
 53 Herriott Street, Perth, ON
 Phone: 613 267 1304
www.fiddleheadsbarandgrill.com

are many boutique stores and it is a great place to sit with your drink and watch the Sunday brunch jazz session. This experience is more reminiscent of a bar in Europe.

The menu is extensive and varied with the likes of pan seared pork tenderloin medallions and a tasty escargot pizza crisp, which is a baked on a pizza crust topped with mozzarella and parmigiano reggiano. Pizzas can be made to your liking with a choice of many toppings.

The Sunday brunch session is proving to be a very popular afternoon.

The bar features karaoke on Wednesday nights and Thirsty Thursdays will have you enjoying some great deals while listening to live music. With over 5000 combined sq. ft. this bar is a great place to book and enjoy any size of group event. Perth is a wonderful place to visit with its great downtown stores, a beautiful park and a wonderful pub to take a break in.



Located in downtown Perth in a heritage building that once housed the town's felt mill Fiddleheads is a great place to stop off for a break when travelling to or from Ottawa. The beautiful building sits across from a scenic park with a river running through it. A large street side patio offers wonderful views of the park. The bar itself has original stone walls and stone floors to match. The sit down copper topped bar is to the left and features over 20 beers on tap.

In this room there are also plenty of tables for grabbing a bite to eat. A large bright dining room is through to the back, plenty of character here with a low wooden beamed ceiling and long bench seating by the windows. A fascinating feature of Fiddleheads is the courtyard with its cobblestones and ornate water fountain. Here there



The Courtyard



Dining Room



Glenn, The Roving Beer Reporter

Off The Hook Restaurant and Dockside Pub



From tide to table would be the perfect way to describe the "Off The Hook Dockside Pub" in Whitby. Located at 1600 Champlain Avenue, this brand new pub and seafood emporium opened its doors for business this past November and I guarantee they will make a splash.

Owner and proprietor Rob Scoffield tells this Roving Beer Reporter an oyster bar in the area is something that is needed, there's nothing like this anywhere around here. Rob tells me that on his travels from the east to west of Canada and all points between, other than coastal towns, good seafood restaurants are hard to find. Sure you will find a bar here or there that has a fish and chip Friday, but nothing specializing in seafood.

Upon asking Rob if he had been in this type of business before, I was surprised when he said no, Rob's former business was wind turbines, which is a complete contrast to the hospitality business.

The restaurant and bar area are very roomy and very well planned. The total seating and bar area is licensed for 279 and the patio is licensed for 55. Their hours of operation will be from 11 am. until 2 am. The menu will feature a daily lunch special, bar specials and a fine dining menu.

Other than oysters, other shell fish include clams, mussels, crab, scallops and lobster. Their house trademark is "fresh". Rob informs me his mussels and oysters will be coming from P.E.I. while the crab, lobster, scallops and clams will be coming from Pubnico and Digby in Nova Scotia. Total freight time from boat to bar 2 days, wow, now that's fresh. While you are making up your mind what your main course will be, you might want to try an "oyster shooter" just one of the many "Off The Hook" special shooters. Along with this full menu of shell fish there will be a full menu of fresh Atlantic fish from salmon to tuna and swordfish to a wide variety of white fish including cod and halibut.

For sure this Roving Beer reporter will be checking out the bar before anything else. Rob has stocked his bar with 12 of the top selling draughts including 5 imports and for the wine lover there will be a wide range of wines to choose from including imported wines. The decor of the bar is tastefully done from very comfortable and private booths on a separate level to the bar seating area and of course the stand up bar area. A salt water aquarium, canoes and a moose head help set off this unique Seafood Emporium and Dockside Bar.

So Rob, what's the story on the Moosehead, "Well Glenn we inherited the Moose head, which started its journey several years ago in the New Brunswick Moosehead office boardroom. After some fifteen years or so it made its way to the Ontario Moosehead boardroom and then found its way here." I see he has his own corner and I could see him making lots of friends, he must have a name Rob," Oh! Yes, his name is "Marlin" and he has become very popular with the staff and I feel sure he's going to make lots more friends as one of our premiums is Moosehead." So if your drinking pleasure is Moosehead, be sure to drop by "Marlin's Corner" and have a cold one with your friends and of course "Marlin".



Shandel

Rob informs me that they will be having live entertainment on Sunday's and Wednesday night will be ladies night, which will feature a DJ.

Rob informed me that they have had lots of calls regarding Christmas parties and would like to mention if you would like to book your Christmas party, now is the time. Rob has a staff of thirty to cater to your every need, so book your Christmas party now. Well from ship to shore or tide to table Pub Magazine would like to wish Rob all the best with his new venture and we hope he keeps the trawlers and fishing fleet in Nova Scotia and P.E.I. Very busy.



The Girls



Marlin The Moose



Terry and Trish



The Leafy Patio

Terra Nova Public House
 667294 20th Sideroad, Lisle, ON
 Phone: 705 466 5992
www.terravanapublichouse.com

In the tiny Hamlet of Terra Nova nestled among the hills of Mulmur you will find a true hidden gem that is the Terra Nova Pub. This wonderful old building which was once the areas general store was recently renovated and only opened this past August (2011).

The building retains its century old character, which includes granite walls and original wooden beams. The pub is small and intimate with a small sit down bar at one end of the room, a large window looks out onto the leafy patio and woodland views.

Owner Troy tells many stories about the building including the legend of a stash of gold buried somewhere on the property.

The pub has become a major hit to the locals as it is the only licensed premise for miles around, many customers have told me that they have met their neighbours for the first time at their new social gathering place. Situated about 20 kilometers south of Creemore among scenic views and windy roads the Terra Nova is also becoming popular as a destination point for those looking for a great lunch and refreshment. Co owner Anna Alonso has an extensive restaurant background and brought her experience to the village to ensure that your visit will bring you back again and again. Her brother is executive chef Michael Muth whose creations are made on premise from scratch using only local products, Michael adds to the down home country feel by also baking his own bread. The menu has many choices including a great fish special that changes regularly. A Ploughman's lunch is becoming very popular along with the Braised Lamb Shank with Sweet Potato Dumpling.

On tap at the bar is of course the local and very popular Creemore Springs lager, Steam Whistle and an award winning Cameron's Auburn Ale.

A great little bar in the heart of rural Ontario, a true hidden gem that once found will never be forgotten.



Owners Anna and Troy



Tackney's Tavern

1500 South James Street, Thunder Bay, ON
Phone: 807 577 7796

In the Westfort area of Thunder Bay you will find a small pub with a big heart by the name of Tackney's Tavern. Landlady Jane Tackney and bar manager Krista Becker know how to embrace the ideals that make a pub a good pub. It's like a home away from home for the many regulars who come to Tackney's for the camaraderie and to know that here, everyone does know your name. The bar is made up of two rooms, one called Thumper's Den houses the pool table and the main room is where you will find the small sit down bar and dining tables. A Juke Box takes up one wall and classic tracks lend a great background to the hub of conversation. Live bands play every Friday and throughout the year the bar hosts many events such as a curling bonspiel, comedy night, golf tournaments, poker nights and of course the Tavern is home to the best St. Patrick's Day party in town.



The bar has great wings that come in many styles such as raging Cajun and a tasty 3 Chilli Thai.

Monday and Tuesday's see a popular Jug and Wings special.

A great cocktail called a Superior Sunrise invented by Krista containing melon liqueur, amaretto, gold tequila, fireball and orange juice will start your night off just fine.

Regular customers love the atmosphere at the pub and treat Jane and Krista as family.

The bar honours its patrons in mid October with the Golden Beer Awards, a true customer appreciation night.

It is a good mix of patrons who will gladly include you into their conversation and tell you wonderful stories about life in a northern town. You must drop by if you ever are in Thunder Bay and experience the warm hospitality and of course the soon to be legendary Superior Sunrise. Tackney's Tavern, the little pub that could.



Jane and Krista



Amethyst Art





Loplop Lounge and Gallery

651 Queen Street East, Sault Ste Marie, ON
 Phone: 705 945 0754
www.loplops.com

In November of 2003, Stephen Alexander created a unique bar in the heart of Sault Ste Marie that would go against the grain of what many people call a typical northern bar, in fact Stephen wanted to create and successfully has, the northern anti bar.

An art gallery, a musical venue for local and international artists, fine wines and a beer on tap selection that one would normally find more in the Toronto area. It was the kind of place that many in the Soo had dreamed of and had waited for and the proof was in the success of loplops. For close to nine years now the bar has become a regular haunt for those who embrace Stephen's cultural dream, a mecca for music lovers and those who enjoy craft beers and gourmet foods.

The art displayed on the walls are mainly by local artists and many go on to do their own shows based on the success of being displayed in the lounge.

Indeed many customers can be seen walking up and down the bar as if in an art gallery, pint in hand as they admire the paintings.

The bar boasts an incredible 150 different acts a year, music to suit all tastes. If that was not enough loplops also hosts several festivals throughout the year including a streetside concert with an outside stage featuring five touring bands and eight local groups all playing original music. Steam Whistle sponsor a Tail Feather bash out back in the licensed beer garden every September and during the Christmas



season an event called the twelve musicians of Christmas is extremely popular, this is to celebrate the end of the year and each musician plays solo nightly until the final day when all twelve grace the stage in an incredible night.

The bar at loplops boasts a great selection of beers including Innes and Gunn draught, Steam Whistle, Hop City and an ever changing line up of Ontario craft beers.

Fish tanks make up for televisions behind the bar adding to the comeback of conversation as there are no televisions in loplops. A wonderful selection of more than seventy

single malts and an award winning wine list along with tasty appetizers prepared by some of the areas best known local chefs create an other dimension to this warm and laid back lounge.

The bar sits in the middle of the long lounge, with plenty of high top tables and cozy couch sections to sit back in and enjoy the many shows.

Check out the website for the many, many events featured throughout the year.

In Sault Ste Marie, the anti bar is the bar.



Steve





Archibald's

by Karla Wobito, photos by Alexandra Delory

Over the years, the residents of Richmond Hill have seen many changes throughout their town and can continue to see change and growth each day. With new buildings, stores, and neighbourhoods, it is nice to know that there are still familiar establishments in the Town that have been a part of Richmond Hill's community for years. One establishment familiar to many is the traditional British pub and sports bar, Archibald's. Standing proudly today as Richmond Hill's very first pub, Archibald's first opened its doors in 1988 and has been a strong part of the community ever since.

On my first visit to Archibald's, owner Piero Occhiogrosso told me that the pub is almost like a second home for some of his staff. By my second visit to the pub, it was not hard to see why. Every employee I met, including Piero, was sporting a smile that truly made them look more than happy to be there. It was no surprise to discover that a number of

the Archibald's team have been working at the pub for over eight years. Piero himself has been working at Archibald's since it first opened 23 years ago and was pleased to take over from the pub's original owner Bob Croft in December, 1991. The pub's head chef, Giovanni, has also been a part of the team for 20 years and has helped to establish a menu that is full of fare favourites that are hard to resist. Some of these delicious dishes, all of which are made from scratch, include Wonton Tiki Shrimp, Chicken Curry Waffle Fries, Wild Line Caught Atlantic Salmon, and a variety of homemade pizzas.

Archibald's also offers daily specials that range from meat and pasta dishes, to hearty soups.

"It's simple, but our soups are phenomenal," Piero explained. "Everyone always raves about them. Beef barley, cream of butternut squash, German lentil and ham, minestrone, pasta fagioli. He (Giovanni) throws a little bit of his Italian twist in there, even being the English pub that we are."

"On Fall nights like tonight, we have a braised lamb shank, a lot of times we do prime rib. We also have daily pastas which we change often, whether it is seafood or a penne a la vodka."

On top of daily food specials, Archibald's menu also includes some daily deals on drinks. Bring some friends in on a Friday and you can toast to the weekend with \$3.50 Jager shots. For Leaf games, cheer on the boys in white & blue while enjoying a stein (32 oz draft) of Canadian or Coors Light at a special reduced price. For any NHL, MBL, or NBA telecast, you can get 3 pounds of wings with fries and a domestic pitcher of draft for \$32.99.

With a large projection screen inside and a 60-seat heated patio with a TV outside, whether it's the winter or the summer, Archibald's is a great place to watch any game. In addition to regular soccer games, hockey games, etc., the pub also broadcasts UFC events.



Archibald's is located at 8950 Yonge Street (just north of Hwy 7), Richmond Hill.

Visit them online at www.archibaldspub.com

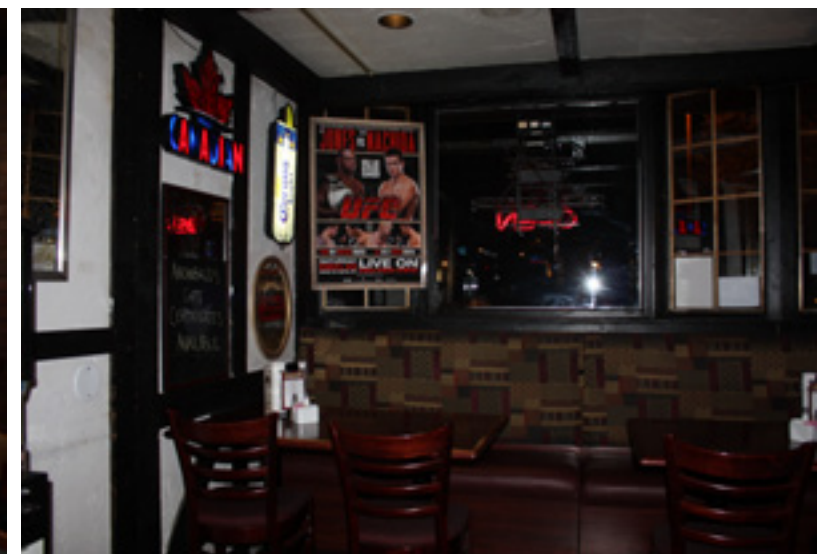
On nights when there is no UFC events or sports telecasts, customers can find a variety of events and entertainment at Archibald's. On Saturdays you can check out live bands performing at the pub, or drop in on a Friday for karaoke night where "People love to be a star once a week," said Piero. Play a game of pool, foosball, darts, Buzz time trivia (an interactive bar trivia game) and grab a cold draft from the selection of 14 beers on tap, that include Erdinger (German Weiss beer), Stiegl, Creemore, Guinness, and more.

With a good drink selection, tasty menu choices, a variety of entertainment, and a welcoming staff, Archibald's is the perfect venue to book holiday gatherings for work, family, or friends. For any event, big or small, Archibald's has always provided a comfortable and friendly atmosphere for all faces, new and old.

Drop in for a meal or a drink and you will see why Archibald's has become a staple in the Richmond Hill community.

"Anyone can serve a cold beer," explained Piero, "but a pub is all about good food and good service and I think we have that."

*Karla Wobito
karla.wobito@gmail.com*



HELLO DRAGONS

Brothers Chris and Trevor along with sister Kathleen stood anxiously at the top of the stairs waiting on their cue to go into the Den and face the Dragons. They finally faced the Dragons and heart rates went back to normal as they got into their pitch.

Just what were these siblings from Aurora, Ontario presenting and what would be the Dragons reaction.

Dragons, we give you 'The Bottle Bin'.



Facing The Dragons

CEO of the company and father to the trio is Andy Williams who had worked in the environmental products industry for a long time, he had been involved in the evolution of the blue box recycling bin, hand held containers and rain barrels. Andy had always noticed people returning empties to their local Beer Store and struggling with the many devices they used to carry the bottles and cans in such as cardboard boxes or carrier bags.

He thought long and hard about this and in 2010 he went ahead with his project.

Finally Andy had created the perfect return device, 'The Bottle Bin'.

In November of 2010 he approached Beer Store president Ted Moroz and his team.

Initially the Beer Store put the Bottle Bins in 10 stores as a test project, they sold fast and soon the company had an order to supply a further 400 stores.

The Bins were selling well and in the pitch to the Dragons, that filmed in May of this year, as soon as the family mentioned that the Beer Store were on board and had ordered thousands of the bins then the bidding war started. Eventually Boston Pizza boss Jim Treliving gave the company what they wanted. Chris Williams, the director of sales, said that Jim was the perfect match for the future success of the product.

2.4 million people saw that episode and in the days that followed sales of the Bin sky rocketed. National companies such as Home Hardware called and ordered substantial volumes to carry in their stores across the country.

The media started to take interest and in their home town of Aurora they became local celebrities.

So what exactly is the now famous Bottle Bin. It is a plastic container that can carry 24 empty beer bottles or numerous wine and spirit bottles in varying sizes, it is easily carried by the attached handles. It also makes a great cooler, the Bottle Bin is sturdy so no problem throwing it in the back of the truck or car.

Look for the Bottle Bin at a Beer Store near you or check them out at www.bringyourbottlesback.com



Friends and Family watch the episode at the Boston Pizza in Aurora



The Williams Family, Trevor, Chris, Andy and Kathleen

MILL STREET BREW PUB'S 5TH ANNIVERSARY BASH

This past October the gang at the Mill St. Brew Pub celebrated 5 great years. The Pub Magazine's Karla Wobito and Alexandra Delory joined in the festivities at the Brew Pub in Toronto's historical Distillery District.

To mark the occasion Mill Street offered up 5 one time only cask beers. Here are some photos from the event.



TBS president Ted Moroz & Karla

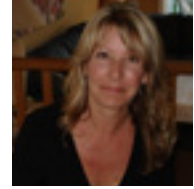


Karla



Alexandra





Stephanie Price
The Dam Pub, Thornbury, ON



Six great years and 600 whiskies!

We celebrated our sixth year anniversary in October and now offer over 600 whiskies from around the world and 8 beers on tap including Edinburgh's Innis & Gunn. Our Gastropub menu and daily dinner features continue to draw folks from all across Central and south Western Ontario to our warm and cozy family run pub.

It has been an exciting year for Bill Perrie as well, Canada's Pub Guy and editor of Pub Magazine. He is working on his next book appropriately named "Hidden Gems", a guide to 150 unique pubs in Ontario set to launch this spring. The Dam Pub is honoured to take the cover of the book and will host the blessed event and book signing scheduled for spring 2012.

Lone Eagle Entertainment was in the house recently filming for The Food Network's upcoming show "You Gotta Eat Here!" The funny and food obsessed host John Catucci and crew



Whisky Bar



Wednesday night Traditional Music Session

made it a memorable experience. Stay connected with us for the episode date...

Our coveted menu always offers fresh, made to order food with interesting and tasty twists that keeps our customers coming back for more. Favorites include the Steak and Kidney Pie, Curried Coco-

nut Thai Sauce and Shepherd's Pie which have now been incorporated into our new Gastro to Go menu. Easy peasy, lovingly from our freezer to your oven!

We love music. Twice a month our Wednesday traditional music sessions bring together some very talented local musicians, with your host Gord. Anyone can join in and even spoons count! We have had some interesting and dynamic workshops over the years. Saskia Tomkins and Stefan Hannigan hosted a three hour fiddle, guitar, bodhran and flute workshop ending with dinner time performance earlier this month. Irish fiddler, Patrick Ourceau will be hosting an afternoon workshop on Sunday January 22nd at 2 followed by a wee concert at 7..... You never know, a jam session could break out.



Nose in 1953 Glenfarclas at Glenfarclas Distillery

Although we are a Scottish Pub, we enjoy all music and continue to host some terrific talent. Musicians such as Bobby Dean Blackburn, David Leask, Wendell Ferguson, Allister Bradley, Jocelyn Pettit, Shane Cook and Brian Pickell, Bill King and Canadian Idol finalist Stacy Bulmer and Greg Wyard, who will be rocking the house once again December 17. One of the highlights of the summer, all the way from Ireland, was four member Irish Celtic band Caladh Nua who visited and shared their music. We hope to see

them back in the spring. At our birthday bash back in October, David Rotundo, Toronto blues harpist dropped by and low and behold he happened to have a harmonica on him. What a night! I love surprises. Bobby Dean will be back at the pub this New Year's Eve to ring in the New Year. Then of course the most festive night of the year is The Burns Night, complete with haggis, poetry readings, pipers and kilts. International award winning songwriter and musician David Leask, originally from Edinburgh, will be there to make sure we do it right!



Group Whisky Tasting

There is always plenty of feel good community events going on up here. Last year, Acadian Band Vishtèn from the Magdalen Islands, played to a sold out house in efforts to raise funds for our young girls hockey teams. This month, our neighbours Black Angus Fine Meats and Game, Creemore, ED Smith and volunteers from our Land Forces Training Centre in Meaford joined forces and put together a wonderful benefit concert. The goal was to raise money for Camp Maple Leaf, a camp for the children and families of soldiers returning from tour of duty. The camp provides facilities and

sessions occur while enjoying three nips from three different regions, pairing the last whisky pair with our renowned Chocolate Pate. This truly is an experience that will enlighten all of your senses!

There is always something going on at The Dam Pub. If you haven't visited we invite you to join us, if you have we welcome you back. We are not just about food and spirits, it is an experience. Come indulge in our warm and friendly service, in our cozy historical 1875 home, tucked



Steak & Kidney Pie

support for our military families to reunite and regroup in the beautiful natural surroundings on a 104 acre island on Pigeon Lake, north of Peterborough. Our efforts were made possible by Newfoundland's award winning Celtic band, The Navigators. Talk about energetic and talented.....what a show!

Last month our whisky collection topped over 600. Perhaps the biggest challenge has been physically showcasing all of the whiskies. With a few modifications to the dining room, now fondly referred to as the "the whisky room", the mission was accomplished. Our patrons now enjoy dining amongst the uisge beatha, (the water of life), and are able to look through the glass while referring to the whisky menu ultimately choosing a dram from the bottles they see. We run a monthly whisky tasting the third Tuesday of each month in the pub. Interesting discus-



Caladh Nua after a flight in Gord's 1946 Fleet Canuck

away in the charming village of Thornbury. If you are an out of town guest, why not make a weekend of it? We have a wonderful selection of bed and breakfasts, and local shops with unique offerings. Winter is almost here so plan a day on the slopes at Blue Mountain or snow shoeing the local trails. There is always something new to do every time you visit. After all, we have the best dam backyard in Ontario!

Stephanie Price
Certified Single Malt Ambassador
The Dam Pub
53 Bruce Street South, Thornbury, ON, N0H 2P0
Phone: 519-599-2110, www.thedampub.ca
Find us on Facebook & tripadvisor.ca





At the bar you will find many distinct beers on tap including Nuesdadt, Railway City, Mill Street and MacAuslan ales. You can order a unique sampling tray containing 4 beers of your choice in 5 oz sampling glasses. The bottled selection is just as varied with many premium and import choices. The bar also supports the local Seagrams distillery with Royal Thursdays, a great day to celebrate special deals on Crown Royal.

Owner Anthony says the seed was planted after he visited many great pubs in England and realised that his town needed a good local.



Anthony



The Gang



Chef Ryan



The Girls



Lord Amherst Public House

273 Dalhousie Street, Amherstburg, ON
 Phone: 519 713 9165 • www.lordamherst.ca

This charming small town sits on the Detroit River and is named after the first Governor General of British North America, Lord Amherst. The pub thought it would great to pay homage to this historical figure too.

Situated in a building that dates back to the early 1800's, the pub has taken on many guises over the years, it has been a pharmacy, a china shop, a soda store and a furniture store among other things. It still is a gathering and meeting place but this time in the form of one of the nicest pubs in the province. The dark beams and brick interior along with hardwood floors would make you believe that this has always been the local bar, it has a nice feel of history about it, a credit to the great job done by landlord Anthony Mancini and his team. The long L - shaped sit down bar stretches down the right hand side of the pub while dining tables take up the rest of the room with a view to the street.

A back room is great for larger groups or just a place to go and have a quiet lunch or dinner although most weekends it is booked solid. This room is decorated by pictures of Amherstburg in days gone by. The pub only opened its doors in May of this year but has fast become the place to go in town and Anthony thinks that their reputation for good food, service and beer selection has got people talking.

Executive chef Ryan Hatton has put together a menu that uses mostly local ingredients with many of the items made from scratch. An in house favourite is the steak and Guinness pie while the wings are the best around. Daily specials are offered along with weekend dinner features. The bar has acoustic sessions every Saturday night.

A beautiful little town just outside of Windsor, Amherstburg is certainly worth the visit and the Lord Amherst will be your icing on the cake.



Glenn, The Roving Beer Reporter

Wise Guys

During the 50's and 60's a popular one liner was "So ya wanna be a wise guy eh!" This line was made famous by the "Three Stooges" a comedy trio made famous from appearing on Vaudeville and television. They made countless short films which largely consisted of slapstick comedy and can still be seen on television thru the early hours of the morning. I know this from working the early hours of the day and having the television on while I'm working. They're in black and white, silly and I still chuckle while listening and working.

Located at 2301 Danforth Avenue, Wise Guys, in its 8th year is now under new management. New owners Frank and Hugo took over the business in July 2011 and say that the summer has been excellent. The first

entertainment includes "Burlesque & Jazz to Hip Hop dance parties and the always popular rock and roll bands. Throw in a little blues on Saturday afternoons to complete a great entertainment mix. For all entertainment details call Regis at 416-694-2005. Wise Guys now have their "Regis Room" open so can now cater to your every need for a private party. Book it now for your Christmas party. It is fully licensed and they can handle parties for up to 100 people.

Another area they worked on when they took over was the kitchen. They have completely changed the menu and thanks to Chef Alex now have the greatest food in the area. Sunday all day breakfast, Mondays and Wednesdays 1/2 price wings (The best on the Danforth), Tuesdays a pitcher of Steam Whistle and 2lbs wings, Fridays Fish and Chips and

Alex

Joan & Pat

east end of Toronto. The bar changed its name to "Wise Guys" in 1993. Changing the name meant changing the theme and it has worked well. Since Frank and Hugo have taken over it has been more a case of making sure things are working well, after all the customers are important and we try to make sure they are #1.

The bar have added some new drink specials to their bar menu, one that is very popular is the "Jager Bomb" this is a shot of Jagermeister and an equal measure of Bomb energy drink, it is served in its own special shooter glass. Other favourites include "Sicilian Kiss" Southern Comfort and Amaretto and "Lick Me" which is a mix of Blue Curacao and Baileys.



Cleo & Tammy



thing they did was to find a new work crew. It's very important to bring back local clientele that had drifted away over the years. Wise Guys now have great staff and it's made a huge difference. They have the largest patio in the area and for sure it's been very busy all summer long.

Entertainment schedule through Fall and Winter include some of the best entertainment around. On Wednesday and Sunday nights they have "Karaoke", Saturday its hockey and football on the big screens. Every other night of the week we have live entertainment acts such as "The Staff" and speciality shows like "The Amazing Kendall." Other en-

Thursdays and Saturdays all you can eat pasta. Wise Guys always have daily lunchtime specials also starting with homemade soup.

Without a doubt they have the longest bar in the area, 50' long in all and it is constructed of masonry and solid oak trim. We have a total of 12 Drafts including 4 Imported so they are sure to have your flavour.

Some of the regulars have been drinking there for a very long time and can remember when the bar was called "The Wembley". For sure the building has been here for a long time and is one of the older bars in the

On Oct 15th, Hugo and Frank owners of "Wise Guys" organised a fund raiser for "Scotty". Scotty who passed away a week earlier was known by everyone in the neighbourhood and used to visit bars all along the Danforth. He was always a favourite on Sunday night when the bar had karaoke.

Two of his favourite songs were by Louis Armstrong, "Hello Dolly and "What a Wonderful World". The world was a wonderful place with Scotty around, always cheerful and he always had something nice to say about

everyone. I hope there's a Danforth Av. in heaven for Scotty to keep visiting his locals. He will be missed by all, especially this "Roving Beer Reporter."

A total of \$460.00 was raised and has been donated to Royal Canadian Legion Br 11 Poppy Fund. Scotty marched every year in The Veterans Parade and would have wanted it that way. Special thanks to both Pat and Joan for selling tickets for the draws and thanks to everyone for being there. RIP Scotty, I just ordered you a beer.

OFF THE HOOK RESTAURANT AND DOCKSIDE PUB



**AROUND
THE PUBS
OUT AND ABOUT**
**SEND US YOUR PICTURES OF A NIGHT OUT
AT YOUR LOCAL PUB**



HARP & CROWN PICKERING

Collingwood



Mark Bumstead

It was not too long ago that most people thought of shipyards when the town of Collingwood was mentioned, the shipyards closed and it seemed that Collingwood might go the way of many small towns that lose their main industry and employer. Well not this town, nowadays people think of Collingwood as a vibrant growing community with downhill skiing, the world's largest Elvis festival and great shopping. A couple of hours from Toronto also make it the perfect four season getaway.

There is something else that Collingwood can boast and that is a great selection of bars, I was lucky enough to get a guided tour by Creemore Springs Brewery rep Mark Bumstead. Now when I think of Collingwood I will think of these four unique bars.

We've Set Brewing Back 100 Years.



Creemore. It's Just Different Up Here.



The Admiral's Post

2 Schoolhouse Lane, Collingwood, ON

Phone: 705 445 1833



Jeff and Tony

This friendly traditional style neighbourhood pub is as close to a typical English local as you can get, darts at the end of the bar, plenty of regulars that hail from all parts of the world, a landlord that is on hand to make sure that everyone is catered for and a wonderful sense of community that makes it feel like your best buddies living room.

The bar area is to the right with a small sit down bar as well at the aforementioned dart boards and a large screen t.v. A long lounge stretches to the left and ends at the entrance to the 'Shipyards' room, here one can book a private party and it is also home to the pub's poker club. The room is decorated with many interesting old photos depicting the days when ship building was the only game in town. There is always something going on at the Post such as open mic Sundays, Saturday disc jockeys and a busy Wednesday trivia night hosted by local radio personality John Eaton. The last Sunday of each month sees an open dart tourna-



ment with great prizes and there is also a weekly dvd night for fans of classic music concerts. Tony and Jeff took over the pub in the summer and have truly transformed the place into a vibrant and inviting bar.

Executive chef Barry Kocsis has brought his Montreal experience with him and this reflects in the menu with such great features as Montreal smoked meat sandwiches, gourmet burgers and poutine. Of course there is a large section of traditional fare with the likes of curries and fish and chips.

A large patio to the side of the pub hosts live music in the summer.

CASBAH

18 Huron Street, Collingwood, ON
Phone: 705 293 0483
www.casbahbar.com



Liam and Andy

With a garage style interior of brick, high ceilings and an open concept plus a laid back vibe romantically reminiscent of Liverpool's famed Cavern Club the Casbah is Collingwood's answer to the best party in town.

No Beatles here though but plenty of references to the world's most famous anti band The Clash. A copper topped bar at the far left corner overlooks the rest of the large room with spacious booths and long tables. The focal point is the stage which sits in a corner by the front windows. An eclectic mix of bands bring the best of Rock, Country, Blues and Rock a Billy to the

club and now and then lovers of Motown will have their own special night as top class disc jockeys spin the soul classics. The menu is Southern style with chili, gumbo and burritos among the favourites. The best of southern bourbons line the gantry also, such as Maker's Mark and Woodford's Reserve.



The Casbah is one big party room and it is common to see long line ups at the weekends.

The walls of the club are covered in Rock and Roll memorabilia including Clash album covers and an area devoted to the late great Joe Strummer. Owners Liam Wills and Andy Roth work hard and long at making this venue work and are always coming up with new ideas and themes such as a Speakeasy night where dressing up from the twenties is a must.

Check out the website for the ever changing and impressive event lineup.





Beaver and Bulldog

195 First Street,
Collingwood, ON

Phone: 705 446 9711

www.beaverandbulldogcollingwood.com

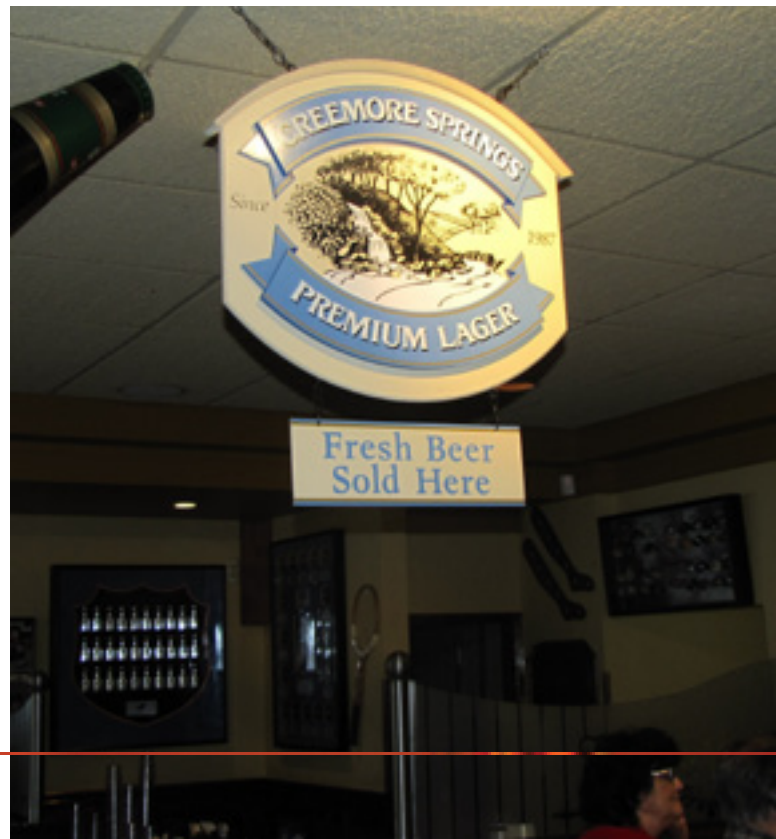
The fusion of Canadian and British ideals, food and drink have created the Beaver and Bulldog sports pub and wingery. A popular spot on the busy main thoroughfare this bar has been treating visitors and locals alike to great wings and draught selection for many years now.

Open concept with an island sit down bar in the middle of the room, booths line one side while long bench seating takes up another two walls. A step up in the far corner takes you in to a couple of small snugs with two tables in each. 14 taps grace the bar so no shortage of choice there. The menu consists of a variety of sections including Bulldog burgers, gourmet sandwiches, pastas and entrees that include such great choices as chateau cut rib eye steak and a delicious wild caught sockeye salmon. Many people though, when they think of the Beaver and Bulldog think about the wings. 20 great flavours of wings that many will say are the best in town. You can choose from such styles as hickory smoked, pepperberry and a popular Balti curry. The famous wings are on special every Tuesday night.

The large street side patio is a great place to watch the holiday traffic as it heads up to Blue Mountain or many of the Georgian Bay towns. So if you are a fan of both Canadian and British bars why not check out the best of both worlds, the Beaver and Bulldog, the evolution of the Pub.



Sara



The Huron Club

94 Pine Street, Collingwood, ON

Phone: 705 293 6677

www.thehuronclub.ca



Ryan



This lovingly restored heritage building was once a captain's club, frequented by the many ship captains who sailed their vessels in and out of Collingwood.

Many years later it now houses one of the finest restaurant bars around and in honour of those seafaring gentlemen the original name of The Huron Club remains. This bar has three distinct areas on the main floor, two tastefully decorated dining rooms and the bar area with its imposing gantry. The sit down bar is at the end of the lower level main floor and a small stage is by the window, here there are plenty of high top tables especially by the large windows. 8 draught taps and an amazing collection of unique wines, each one coming with its own story thus enhancing the wine of your choice experience. The bar has live music five nights a week and also hosts a popular Sunday lunchtime jazz and blues session. Juno nominated band the Erin McCallum trio are just one of the well-known acts that grace the stage. An old lamp was found during the renovations and it now sits on the stage, passersby know when that light is on then live bands are in the house.

A brick clad fireplace is at the centre of the main dining room adding to the charm along with the warm burgundy colours and natural brick interior. Upstairs a function room is available for large groups.

Lamb shanks, Braised ribs that fall of the bone and fresh trout and pickerel are just some of the items on this wonderful menu. Local produce is used when possible and all dishes are prepared from scratch. The Huron Club is the office after the office as many local businessmen make their way to this upscale bar after regular working hours. A wonderful place to experience quality food, good beers and a bottle of wine with a story to tell.



Ken Jorgenson

SPORTS *with Jorgy*

THE NHL JOURNEY OF KRIS KING

The 2011-2012 NHL season is now well under way, the veil of cynicism has amazingly yet to drop for the mighty Leafs Nation, and the crisp winter weather appears to have finally arrived. The new hockey season has ushered in not only the return of the NHL to Winnipeg, but also some controversial new changes to the rules and regulations to the ever-evolving league. When the opportunity for an interview with NHL Vice President of Hockey Operations, and former player, Kris King arose; I found the occasion to gain valuable and knowledgeable insight from both a player's and league official's perspective too great to turn down. The Pub Magazine's cagey skipper, Bill Perrie, brought us together for a nosh and a pint at Stouffville's Boston Pizza recently to talk about all aspects of Kris King's NHL experiences.



For those not in the know, Kris spent a rugged 14 seasons in the NHL with the Detroit Red Wings, N.Y. Rangers, Winnipeg Jets, Phoenix Coyotes, Toronto Maple Leafs and the Chicago Black Hawks. Over 849 regular season games he amassed 66 goals and 85 assists along with over 2000 penalty minutes! King was drafted 80th overall (4th round) in 1984 by the Washington Capitals, and it was assumed that the only way he would be playing in the NHL would be if he fought his way in. Surprisingly (or not so for those who have met him), his long career was not that of a fighter or goon, but one of a very well respected, hard-hitting team player with wonderful leadership abilities. Unless a player can contribute significantly to a team's success, they will not stick around for long. Kris King was well known for his tenacious pursuit of the puck and the puck carrier, his eagerness to do the hard work along the boards and in the corners, and yes, his ability to drop the mitts and give his team a boost when needed. All in all, a great team guy and a reliable top six forward. His journey to the NHL began, however, just like that of countless others - on the frozen ponds of small town Ontario.

It was in the town of Hornepayne, about 400 km north of Sault Ste. Marie, that Kris's future career was born. Playing on outdoor rinks in -25° weather was joyful and a love of hockey was cemented further when 9 year old Kris met his hero Darryl Sittler at a local hockey banquet.

"He was such a great guy", King fondly remembered, "he talked to us and chatted with the parents and seemed so down to earth. I remember his hands seeming to be so huge! I think it was at that moment that I decided I really wanted to become a pro." King's abilities, work ethic and dedication, learned from his parents and coaches, brought him to the Peterborough Petes of the Ontario Hockey League and his eventual NHL debut with the Red Wings. "I was drafted by Washington, but eventually signed with the Wings, playing for their AHL team in Adirondack". When asked if he remembers his first NHL game, King laughed and told the story. "We were playing in Rochester and I got the call to go up to the big team. They put me on a flight to Detroit, but my

equipment didn't get there with me. The Red Wings equipment manager provided me with some gear, but the only skates that would fit were old tube skates!" Nonetheless, Kris's first taste of the NHL brought him several other firsts; "I scored my first goal, the puck bounced off me in front of the net and bounced past the goalie", which turned out to be future teammate Glen Healy. "I also got into my first NHL fight". In effect, King was one assist away from a "Gordie Howe hat trick" in his first NHL game, an omen for the future.

While his tenure in Detroit was a fairly short one, his career began to take off in New York, scoring 11 goals and 14 assists (and adding 154 penalty minutes) during the '90-'91 season. King's time with the Rangers was one of his fondest hockey memories for the opportunity to meet and be coached by Roger Nielsen, a true legend of the game. Before joining the Toronto Maple Leafs in 1997, King served with distinction as the Captain of the Winnipeg Jets, a sure sign of both his leadership abilities and things to come. I was curious about his favourite places to play, and King quickly offered up "Maple Leaf Gardens, especially because of the seat colours, the old Chicago Stadium, and in Edmonton, for some reason I always seemed to score there!" For a different reason, King added that Winnipeg was probably his favourite. "It is a smaller city, everyone lived within 15 minutes of each other so it was easier to get together, unlike in Toronto or Chicago. As captain, I made three mandatory events per week for the players to allow us to come together and bond". This also included "kids" evenings where the players got together with the children to allow the wives to go out and bond as well.

After the '00-'01 season with the Chicago Blackhawks, King decided to hang up the blades and retire. For the vast majority of players, this is where the NHL journey ends. For Kris King, after a short intermission, it was just the beginning of the second challenging phase of his NHL experience. Like many former players, King did a little TV commentary and analyst work, but he felt the desire to do something else. Two seasons of hosting "Full Contact Fishing" helped fill the void; I bet fishing is even dearer to King's heart than hockey, but there was a

definite desire to get back into some kind of hockey role. King noted that he was "hanging around the house for four months like a small puppy with nothing to do, just waiting for someone to open the door and take him out," and even joked, "I think my wife called Colin Campbell at the NHL office and talked him into giving me a job!" I suspect that the truth lies in the fact that two very senior league executives, Colin Campbell (King's coach in Detroit) and Mike Murphy, his coach in Toronto, recognized what so many others also see; Kris King's leadership, integrity and hard work ethic would be a valuable addition to the NHL Operations staff. Kris King, the former King Clancy Memorial Trophy winner (1996), awarded to the NHL player who best exempli-

fies leadership qualities on and off of the ice and who has made a significant humanitarian contribution to his community (through several charities), found a new home in the NHL, eventually becoming Vice President of Hockey Operations.

King's work for the NHL has involved player liaison work, supervising "premiere event" games such as the outdoor classics and European sited games, as well as participating in several league studies. Today, however, his main role with NHL Operations is as a supervisor for the league's video operations room, located beside the Air Canada Center in Toronto. The video operations room is a converted conference room on the 10th floor containing a bank of computers, audio and video recording equipment and walls covered by hi-def television screens. It is the base of operations for a small team of dedicated hockey people who serve as an "eye in the sky" for the referee, and assist in making the call on video replays and communicating with the referees throughout the game. King was kind enough to invite me up to the "war room" for a visit before the Winnipeg Jets v Maple Leafs game earlier this season for a quick look see and private tour. The operations center can be staffed for as many as 14 simultaneous games, with technicians able to talk live with the referees and review videos for each game. On this night there was only one game on the schedule, but when I casually commented that he was in for a slow night, King looked aghast at me, rapped his knuckles on the table and said, "don't say that!" I forgot how superstitious many athletes can be. "It's funny, you can have a night with 10 or 12 games and not have a single review, and then you can have a night with only a few games and have three or four reviews and a couple of shootouts at the same time. There is no rhyme or reason to it." This night turned out to be quiet indeed, with only one instance, a Leafs goal that bounced out off of the net camera, where King let the referee know that he made the right call in allowing the goal. Kris King seems to be very happy and has adjusted to his new role in the NHL with ease. But this is not always the case.

Many professional athletes (in all major sports) seem to struggle when transitioning to a post-playing life, not all find that transition as easily as Kris did. I asked him about this and was surprised by the frankness of his reply; "It is very difficult and very intimidating when your playing career is over. For many years, even before you make it to the pros, you have a very structured life and schedule. Someone hands you your plane ticket or hotel room key, you have a structured practice and game schedule with team meals and meetings. You are really only a part-time dad to your kids due to the tremendous amount of travel required to do your job. And then it's over just like that while you are still relatively young, without necessarily a ton of job skills." When asked what the NHL is doing to help its players with this transition, King indicated that the NHL Alumni Associations are becoming more aggressive in helping players focus on a post-career life, a plan that is endorsed by both the league governors and the players association.



NHL situation room

Being in the position to observe the many changes and technical innovations that have occurred in the NHL over the time spanning his early playing days and the game today, I asked what King feels the biggest changes to be; he laughed and said "there seem to be so many, the video and game analysis technology is a huge difference especially with video replay. The league



Kris King with the Pub Guys

really wants to make the right call whenever it can. Player's equipment has also changed a lot, especially the goaltenders equipment, although it is difficult to get that horse back into the barn. There needs to be a balance for protection and technology that gives the goalie an edge with ridiculously over-sized gear. The league is working hard there." King also added that the privacy and personal lives of the players have become affected by the rise of the internet and social media has increased the spread of gossip and (mis)information. "It's tougher for the player's out there today, an innocent photo or video captured on a cell phone camera can be taken out of context and get the player in trouble."

During his career, King was respected for being a "tough guy" and a solid team player. The NHL has bravely made some significant changes to the rules, specifically regarding hits to the head and for protecting players in vulnerable positions. This straddles a very fine line between good, aggressive hockey and recklessness. I asked him how he thought these changes were working out so far; "The NHL is fortunate to be run by people such as Colin Campbell, Mike Murphy and others who are real traditionalists. They truly believe that our game is great and doesn't need to be changed too much, but player safety is a major concern. There have been a few hiccups, and Shanny (league disciplinarian Brendan Shanahan) has made a few calls that have ruffled a few feathers, but these changes are a learned thing. The smart players, the good players, will figure it out and will be quick on the learning curve. They will adjust without taking the aggression out of the game. Those who don't adjust will find themselves suspended and looking for work." This brought up a final question, that of the future, or role of fighting in hockey. I figured there was no one better to ask! "We don't like the staged fights, the real fans don't like them, the players don't really like them and the league doesn't like them." King went on, however, to indicate that that doesn't mean there is no role for the legitimate hockey fight. "Hockey at the highest level is a very fast and very intense game. There are some real deep rivalries in this league that have generated a tremendous amount of animosity between teams and even between some players. Without a release valve, these feelings can boil over and become dangerous. A good hockey fight is sometimes what is needed for the game to continue safely. That is just my personal opinion though". As a fan, I cannot disagree with his opinion on that score.

I didn't know what to expect when I sat down with Kris King other than what I remember from watching him play. I was most curious to find out how he was able to rise so quickly to an important position with the NHL, and came away very impressed by his professionalism and good nature, traits which have taken him far from the outdoor rink of Hornepayne, Ontario. But, maybe it is because of what he learned on that rink that has helped him succeed on his journey through the NHL. All I know is that the league is in good hands.



Glenn, The Roving Beer Reporter

NO MORE BEER DOWN THE DRAIN

No more lost beer. Probably a bar owners worst fear is "how much beer am I losing". For bar owners with a big volume of draught, this is an ongoing problem. Well, just how much beer are you not getting paid for? I was tasting the beer at one of my local watering holes just to make sure it was the correct temperature, when I met Michael Valencic. Michael is the owner of Toronto Hospitality and he was installing his DM5 Draught Meters. Curiosity got the better of me so I started asking questions on how this small device would save a bar owner money.

"Well Glenn, after 20 years in the business, I have heard every complaint from the bar owner about losses, the main complaint was "how can I control my draught beer? that's when I saw the opportunity to design a simple, inexpensive draught count meter." It took several attempts before Toronto Hospitality came up with a real time Digital Display Draught Meter. So Michael, what exactly does the DM5 do? "That's simple Glenn, it counts beer period. If there is any difference between the cash register and the DM5 meter at the end of the shift, the bartender is accountable." Bar owners and readers can see the meters working online at www.torontohospitality.com

So Michael I asked, "Where is your market place?" Glenn he replied, "We have installations in both big and small business such as Boston Pizza, Wild Wings, Swiss Chalet, Golf Courses and hundreds of small pubs.



Michael Valencic bringing in the beer



Meters counting being poured real time

Michael states that on average you would get 80% from a keg of draught, which means somewhere you lost 20%. If the bar owner is the only one pouring the draught, they will know how many they sold.

The problem arises when you have multiple servers behind a bar. It's very easy for a bartender to over look entering a draught. Could be the keg is a frothy keg, this happens quite a lot especially after your beer delivery just arrived and kegs need to settle. But if a bar ran out of a particular draught and they need to hook up the keg straight away, then they risk losing 2 1/2 pints of draught due to spillage. It's very easy for a bartender to be distracted by this.

So according to Michael, whatever way it's lost, if it does not get entered its dollars off your profit line. I then spoke with a good friend and bar manager Jim Beard. Jim, has over the years, worked every position and every shift in this industry. Jim enlightened me to some of the ways you can lose money just on spillage. The most common is when the draught is frothy and the pourer just keeps pouring and tipping the glass to get rid of the foam. If that same pourer does that every time they poured a draught, you could lose as much as 4 large draughts per shift. If a bar has a draught that's not selling, each time it's used it's always going to be frothy. Again you will see the pourer tipping the glass to get rid of the foam.

Hours of operation can effect beer flow, for example if your bar closes at midnight and you open at mid day the following day, that's 12 hours the beer is sitting in the line. You can guarantee the first pour of the day will be frothy. If your bar closes at 2am and re-opens at 11am the following day, your first pour will be frothy but you won't waste as much because the beer has only been sitting for 9 hours. Jim is not saying that bar owners should change their hours of operation to avoid this problem, but it's little things like this that add up to create a bigger problem, It does not sound like a lot, but those 3 hours make a big difference.

Another way you can prevent gas build up in beer is to have your bartender at the end of the day turn off the beer gas. You need beer gas to pump the beer through the lines, if your beer is left standing with the beer gas still on, the beer will take on a percentage of the beer gas which will result in frothy beer.

I then asked Michael more questions such as does the temperature play a part in foaming? Michael informed me that it certainly does and the perfect temperature for draught beer is between 36 and 38 degrees farenheit and that should be maintained.

Some older establishments have older cooling units. The simplest way to know the temperature inside your cooler is to have a thermometer inside. Simple, but a lot of bar owners do not have one. Often with older units, cold air can escape because a door fastener is worn and the cooler door won't close properly. While we are on the subject of doors, bar owners should check the thermal insulation around the cooler doors. Again with older units, cracking of insulation around the doors is going to allow cold air to escape. A thermometer is a cheap device that will give you all this information.

Michael then told me about his draught meters. The meter is installed inside the beer cooler, one meter per line. It can be installed before or after the fob, "flow of beer." The flow of direction is in the bottom and out the top. The fittings come standard 3/8". This meter is powered by a 5v d.c. power supply.

This meter can also be used to measure liquor, wine and pop. The DM5 is a very simple device that can be calibrated to count ounces or pints. Of course the big question a bar owner's going to ask is what is the cost to install a draught DM5 meter? The cost to install one meter is \$229.00 and it takes about 20 minutes to install.

Here are some figures to support the installation of a draught meter.

LIQUOR			DRAUGHT		
Liquor Price	Drinks per day	Yearly loss	Draught Price	Drinks per day	Yearly loss
\$4.50	1 Drink	\$1,638.00	\$6.50	1 Pint	\$2,372.00
\$4.50	2 Drinks	\$3,285.00	\$6.50	2 Pints	\$4,745.00
\$4.50	3 Drinks	\$4,972.00	\$6.50	3 Pints	\$7,117.00
\$4.50	4 Drinks	\$6,570.00	\$6.50	4 Pints	\$9,490.00

These figures are quite incredible but the meter will save these amounts and lead to

NO MORE FREE BEER!

NO MORE OVER POURING.

NO MORE LOSSES

Michael states from experience that the meter will pay for itself in 28 days.

If you would like to know more about cost saving meters please call Michael at 905 712 4131



Michael and Cleo pouring a draught



Installing the draught meters



Glenn, The Roving Beer Reporter



Samantha

People travel from far and wide to savour one of his specialities which is the Roast Beef Dip. This simple yet very filling lunchtime favourite starts with Prime Rib Roast Beef cooked to perfection, sliced the only way it should be and piled high on a fresh bun. This is definitely one of the pubs favourites. The dip and a variety of soups are cooked fresh daily and are sure to be a big hit now that the colder weather is here.

Other favourites include a hearty plateful of Fish and Chips and Montreal smoked meat sandwich. A lot of places have smoked meat

sandwiches on their menu but Dennis prides himself on bringing the smoked meat straight from Point St Charles Montreal.

To compliment the "home cooking" the pub has 6 draughts including Guinness on tap, always cold and always fresh. Beer prices are the best in town guaranteeing a big turnover and a fresh pint every glass. Bottled beers include all the domestic favourites and they also stock Kokanee beer from British Columbia for Go Go Kenny. Kenny, a truck driver from Edmonton Alberta, has been known to exceed the speed limit from time to time to make sure he gets a cold Kokanee at "The Red Lion Pub".

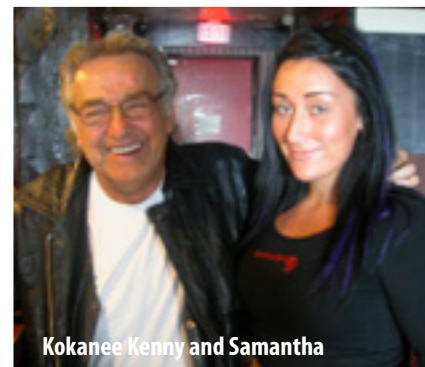
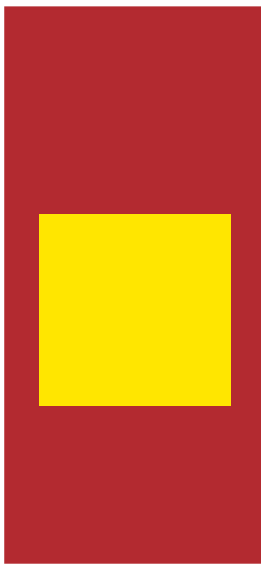
Red Lion Pub

44 Hunt Street, Ajax, ON, L1S 3M2
Tel: 905. 426.3245

Upon arriving at the Red Lion Pub, my first thought's are "they're making a movie here". The bar area is like a pub you would see in a movie set in the sixteenth century. All that was missing was a highwayman or two. Absolutely authentic beams in the ceiling as well as uprights supporting the bar are complimented by original barn boards and white plaster on the walls.

The building dates back to late 60's, early 70's and is believed to be the oldest pub not only in Ajax but in the Durham region. Many of the older resident's in the area will remember it as "The Royal Scot" and it was the place to go for lunch. The new owner, Miriam James, assures me that it will once again be the place to eat, not just for lunch but for dinner also. Miriam, who has been in the hospitality industry for several years, picked up a lot of her cooking skills from her mother Pearl, who recently passed away. Pearl, who many believe invented the phrase "home cooking" would be proud of Miriam today, especially seeing her behind the bar of her dream, will be sadly missed by all.

"Good food is the key to having a successful pub" says Miriam, "I have gone to great lengths to make sure we have the greatest staff, starting with bartenders and servers, a big smile and "it's great to see you again" is the simplest thing to do and yet it's the most effective." Chef Dennis Legault who is from Montreal has been in the industry for 35 years and has already built up a steady clientele eager to try his tasty meals.



Kokanee Kenny and Samantha

The pub's second golf tourney on October 8th was a huge success. A good time was had by all who participated. Lots of prizes and draws and as usual and Dennis went all out on the 3 course dinner "Well done Dennis".

The bar will be featuring live bands every Saturday night through the Fall and Winter and Karaoke every Friday night. Call 905 426 3245 for the entertainment line-up. For a small Pub The Red Lion has a great line up of BIG BANDS.



Best Fish and Chips in Town





Mike Williams, Premier Brands, serving selections of Innis and Gunn

BEER TASTING WITH INNIS AND GUNN

by Dave Kenny
Photos by Laura MacEachern



A beer tasting opportunity brought The Pub Magazine back to the beautiful town of Fergus. New owners of a pub, now re-branded as The Brew House On The Grand, invited us to partake in a beer tasting and food pairing. Beer selection of the day was the offerings of Innis and Gunn of Edinburgh, Scotland, distributed in Canada by Premier Brands. Canada is the top export market for Innis and Gunn.

Flavours of choice included Original Oak Aged, now available on tap, plus bottled brands Blonde and Rum Cask (my personal favourite). All brands are available at LCBO locations across Ontario. Chef Amit Kukreja paired the brews with a selection of menu items including a stuffed yorkie, spinach dip and Thai Sweet Chili chicken wings.

Premium Account Manager, Mike Williams, explained that Original was actually discovered by accident. A local distillery was looking for a beer to flavour barrels. Rather than dispose of the "used" beers, distillery employees began drinking it and saving it for their own consumption. The brand was born.

Innis and Gunn continue to experiment with different recipes and barrels including a special release Canada Day beverage using Canadian Whiskey barrels.



Mike Williams with Brew House On The Grand owners Kathryn Brasch and Jim Silburn



Mike & Roberta Enjoying a previous issue of The Pub



Scotty Evans enjoys some Innes & Gunn at the Beer Tasting



Spicy Thai wings, Spinach & Cheese dip and Stuffed Yorkshire pudding - Paired perfectly for Innes & Gunn



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Local Foods, Local Beers, Local People... Make The Fat Duck Your Local

By Laura MacEachern, photos Laura MacEachern

The Fat Duck Gastro Pub located in Guelph's busy south end, is a welcoming venue for any stop. The Fat Duck provides a wide array of offerings tailored to your specific desires. As one of the first Gastro pubs in Ontario, they produce several tiers of approachable dining experiences everyday – from 'casual-mingle' to custom-designed dining affairs and business luncheons, the choice is yours. Offering an exclusive private function room, a huge patio, intimate pub room, and an open dining room area, both the pub connoisseur and the one-stop visitor, will find everything they are looking for.

The Fat Duck sources local ingredients and products for food and beverage that always impress, and showcases the wealth Ontario has to offer. The appeal is driven by a passion for the freshest and most honest quality available in terms of edibles & quaffables, according to the website (<http://fatduck.ca/>). Owners Simon Mochan, and Rose Roberts, Executive Chef Tim Halley, and Head Chef Matthew Bird pride themselves on the pub's focus on local foods and made "in house from scratch" delectables. In Simon's words, "we have something for everyone", including a great kid's menu and a delicious array of exquisite desserts. Whether it is pub fare such as nachos or wings, or a spot to take the family for a bite to eat, The Fat Duck will be sure to please.

The Fat Duck, which just recently celebrated its 5th anniversary, is an ideal setting to view a wide range of sports and this is apparent as you look at the memorabilia throughout. The pub also boasting the honour of being the home pub of the 3 time Guelph Pub Darts Champions. Featuring 4 high definition large screen televisions, including one that swings aside to reveal dartboards, there is always a game on – soccer, hockey, horse racing, rugby, etc. Mochan loves to have the crowds cheering as their favourite team scores, but even more so if soccer is on. As one of the very few Cardiff City soccer fans in the city of Guelph, Mochan is readily in front of the screen during those games, challenging the opposition fans in good natured fun.

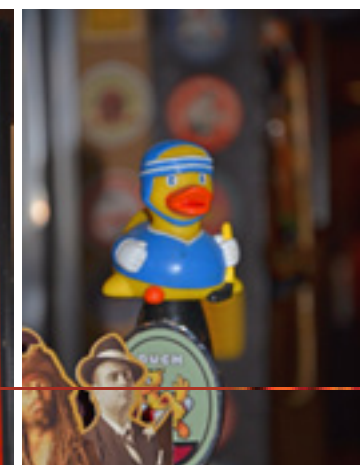
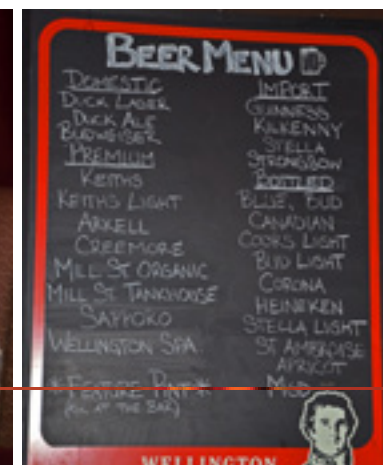
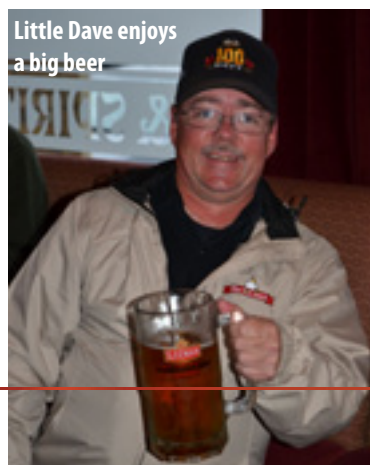
Of course, the best way to cheer on your favourite team is with a pint and The Fat Duck has 15 beers on tap to choose from. Featuring local beers as Mill Street, Wellington, Creemore, Sleemans and their own "duck lager" and "duck ale" (produced by Better Bitters in Burlington) any beer connoisseur's tastes can be reached. When you walk in the door of the Fat Duck, locals and strangers alike are greeted by the staff with a smile.

The bar area of this establishment is adorned with long benches with tall bar tables, allowing for interactions between patrons. The large etched windows allow the natural light in, yet also provide privacy to passersby's as it is located in a busy strip mall. The restaurant portion of the pub offers both table and booth seating. Dinners are served by candle light in a quaint setting, with no annoying view of the kitchen. Windows along the restaurant side face onto what local claim is "the best patio in town". A variety of events are hosted throughout the summer on this patio, including a hypnotist, who this girl got a first hand taste of his vocation for. On a warm summer's night, there is nothing better than being in a packed pub, filled with plenty of friends, lying on the patio as the hypnotist tells you to sleep deeper and deeper. Many new friends were gained that night! The patio seats (licensed) 72 and there is rarely a warm night in the summer, that it is not packed – especially when the live bands are playing.

But don't think all the action takes place in the summer! The cooler fall and winter months are home to open jam nights, team parties, and a warm spot to take the edge off. The specialty coffees and delectable sweets offered can warm even the coldest hands and the atmosphere in The Fat Duck is enough to warm the frostiest of hearts.

The three owners philosophy of warm service, first-rate quality, & more than pleasant surprises for the palate are all paired under one roof with a fat duck looking down to welcome you. As the website states, and I can attest to be true, "Life is rich..... and simple pleasures even richer, so visit up soon and relax in our house, amongst new friends and the ones you brought with you."

210 Kortright W, Guelph, Ontario, Ph: 519.827.0533, www.fatduck.ca





The Stinking Rose

26 Bridge Street West
Campbellford, ON
Phone: 705 653 0001

If you like the intimacy of a small pub and micro brews then The Stinking Rose just might be your new favourite local. With seven taps all pouring Ontario craft brews including nearby Church Key brewing products this pub is one of these rare finds in small town Ontario. The food is also local and made on premise, everything from chicken salads to bison burgers. Check out the chalkboard for the daily specials.

One wall is covered with hanging musical instruments such as a guitar, banjo and a strumstick and any patron is quite welcome to pick up one and start playing. Music is a big part of the pub's make up and you will find live entertainment here from Wednesday to Sunday inclusive. Wednesday is Whisky Wednesday hosted by Ted Tizzlard and Sunday nights are a popular jam session. The acts that play at the pub come from all over Canada, bands from Calgary and Newfoundland find their way to The Stinking Rose, such has the reputation of the little pub grown in the last year or so.

With a capacity of only 29, it is a great room for being up close and personal with the artists.

The small pub room has trivia pursuit on all the tables for those who wish to amuse themselves or partake in a friendly game.

The pub is very involved in community projects and hosts many events throughout the year, please check out their Facebook page for details.

The Stinking Rose is owned by well respected brewer John Graham of Church Key fame.

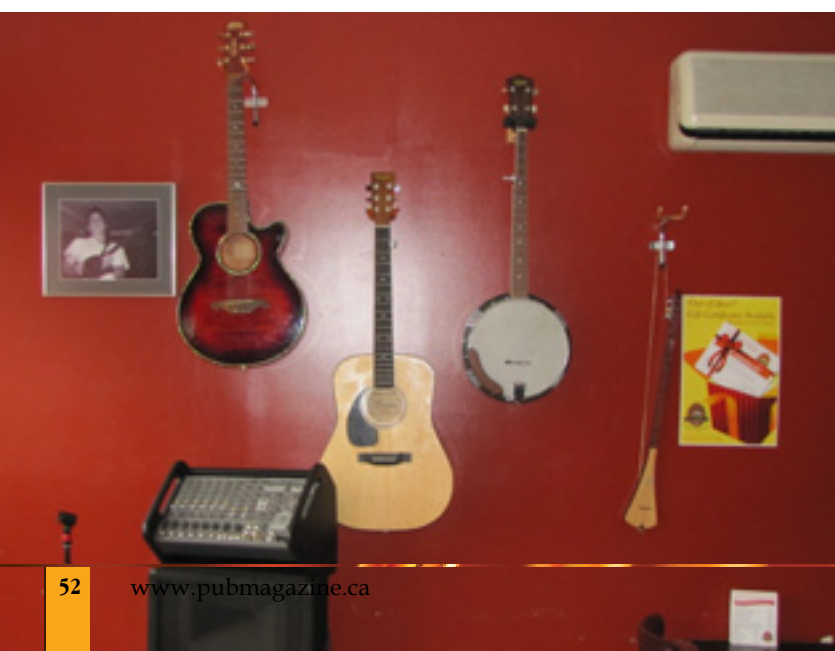
When at the bar one has to try the award winning Northumberland Ale.

The seven taps are frequented by many guest breweries throughout the year in order to bring the best of Ontario to the patrons.

It's a small pub with great tunes and great beer and once visited along with the name it is one you wont forget.



Agnes





Matthew George

Charles Maclean: ONTARIO CRAFT BREWING MASTER

When Pub Magazine asked if I could write an article about Maclean's Ales, and Owner/Brew-Master Charles Maclean, I was a bit hesitant. Since January of this year I have been casually working at Maclean's Ales, so in essence they were asking me to write an article about my employer. I wondered how I would write an objective piece without seeming like I was "kissing-up" to the boss. Is writing that he makes fantastic beers something another writer would say or is it my subjective opinion based on the fact that Charles Maclean appears on my cheques? Would informing people that Charles is considered one of the forefathers of the Ontario craft brewing scene appear to be truthful or an over-exaggeration? Then, over the course of a pint of Maclean's Pale Ale, it came to me: Interview the man! Allow him, in his own words, to explain who he, and Maclean's Ales, is all about. But first, allow me to provide a bit of history on Charles Maclean, the man who would become an Ontario craft brewing master.

In the late 1970s, Charles, like most Brew-Masters, found his passion for beer by way of home brewing. Not content to stay in his basement, Charles found himself in London, England, working in a bar that specialized in cask ales (also referred to as Real Ale). The following year Charles landed his first brewery job at Godson's Brewery, also in London.

Charles moved back to Ontario a couple of years later, becoming the president of the Toronto chapter for the Campaign for Real Ale (CAMRA) at a time when Toronto had less than 50 members. In 1984 Charles became a partner and first Brew-Master at Wellington Brewery in Guelph, leaving the Toronto chapter of CAMRA with over 200 members.

Three years after helping Wellington Brewery get started, Charles sought new challenges and started buying and selling brewing equipment, as well as becoming a brewery consultant, which Charles still does to this day. He also worked at many brew-pubs in Mississauga, London and Toronto before heading back to Guelph in 1995 to help start a new company, F&M Brewery.



Charles Maclean



Charles cleaning mash tun while wort boils in copper kettle

Besides a stint or two at other breweries, Charles has remained at F&M since its beginnings, though his capacity is now as consultant and contract brewer, mainly brewing his Maclean's Pale Ale.

When Charles opened Maclean's Ales in West Grey, Ontario in January of 2009, his goals were very simple: To make great beer and have some fun... and a bit of money! Now, two and a half years later, Charles and I sat down for a chat and a pint of Maclean's Pale Ale.

Matthew George (MG): Looking back at what your initial goals were when you stated Maclean's Ales, do you think you have achieved them yet?

Charles Maclean (CM): Yes and no. I think I'm making great beers, but to be honest I'm getting tired of working seven days a week. I need a bigger brewery. Going larger would actually cut down on the amount of hours in the brewery. Plus I'd be able to hire part-time help and would be able to delegate more. I'd like to be able to work 4 days a week; to be able to go to the cottage or work in my woodworking shop.

MG: Right now you are brewing in a one hectolitre (100 litres) cooper kettle, making Maclean's Ales the smallest commercial brewery in Ontario. If you were to expand, how large would you like to be?

CM: I'm not sure yet, but I'm looking at a five hectolitre system.

MG: How many different beers do you make?

CM: I have ten brands total. The goal was to do a seasonal every month, except in the summer where I would concentrate on just Maclean's Pale Ale and Maclean's Farmhouse Ale. Initially when I set up I wanted to do mostly bottles but the pale ale has been so popular on draught that I've been unable to do as many specials as I would like.

MG: Describe your beers and brewing philosophy.

CM: I'm trying to put out what I think is the best of each style. I did a lot of research and history in the different styles so I had a good feel for what each style was, in my opinion, and what I wanted to achieve. Except for my Farmhouse Ale, all my beers are traditional British styles of ale. My beers tend to be malty and reasonably well hopped, and well balanced. Balance is the key to great beer. Anybody can add lots of hops. Someone once asked me if I was going to make a super hoppy beer that would make them puke and they could only drink one, and I said 'No, I'm going to make a super good beer what will make you want to drink six!'

MG: What is the history behind Maclean's Pale Ale?

CM: I first brewed Maclean's Pale Ale at Hometowne Brewery in London, Ontario in 1993. When Hometowne closed I brought the recipe with me to F&M, where it's still produced to this day. I think there was a six month gap where it was not on the market. I also make [Maclean's Pale Ale] at my own brewery, which can lead to some confusion. The pale ale brewed at my brewery is available in 500ml bottles through my retail store and select LBCO locations, as well as bars and restaurants in Bruce and Grey Counties. The pale ale brewed on contract by F&M Brewery is available in 341ml bottles through their retail store, as well as bars and restaurants to the south of me.



MG: What made you decide to make a non-British style beer [Farmhouse Ale]?

CM: People that like my Farmhouse, most of them don't like my other beers, at least not enough to buy them again. But then again, people that like my other beers don't really like the Farmhouse that much. Of course, some people like everything I make, but I do have this divide between [the Farmhouse and the rest], that's why I created the Farmhouse in the first place: I knew there was going to be a market for those not used to more flavourful beers, plus I wanted to use local hops, which I do in the Farmhouse.

MG: What's next for Maclean's Ales?

CM: The numbers tell me I have to get bigger. I could sell ten times as much beer as I can make right now. I don't do any sales; people come to me. I would like to finish the front of the retail store, and put a proper bar in there. And I would like to have stock on hand. As of right now I do tend to run out quite a bit. That's why many of my customers have learned to phone ahead before they come over, to make sure I have some beer on hand.

MG: Finally, what is one piece of advice you would give someone like me who is interested in learning how to make great beer?

CM: Part of the mastery of the art of brewing is subtlety with complexity. Delicious flavours that combine and marry well; a symphony of flavours. When I was in England there was an expression called "more-ish", that is, to make beers people can drink more than one of. I think anyone getting into the industry today needs to master each style before they start to experiment. Like I said, anyone can add a lot of hops to a kettle, but can they create a balanced beer that everyone can enjoy? To me, that is what brewing is all about.



Brands



Pale Ale bottles to be filled



Tour



by Paul Ste Marie

STRONG ROOTS MAKES BAR WELLINGTON A LANDMARK TO VISIT

Walk into the past and enjoy the present moment! This neighbourhood bar is situated in one of the most popular and busy centres of downtown Toronto, yet sitting on the patio you would never know it! Located on the street corner surrounded by office buildings new and old, the Thompson Hotel, many restaurants and the beautiful Victoria Memorial Park this quaint two story pub is home to friendly staff, a traditional atmosphere, and food and beverage offerings to quench all palates and thirsts

History and authenticity are the foundation to **Bar Wellington** and owner Richard Parrott and Manager Ginger Hunt, took the afternoon to fill me in on what has made "The Welly" a destination for locals and visitors to Toronto for the last 20 years.

"We have always strived to give our customers the best of everything, whether it's our food menu, our beer and wine selection and always the best service," states Richard.



Whoever said a pub is just for beer drinking and pub fare, surely wasn't referring to the cornerstone of Wellington and Portland street. This 1882 building is one of the last remaining original structures on Wellington as the landscape has rapidly changed from a quiet street with businesses and other restaurants, to a condo swelling neighbourhood filled with city life and non-stop activity. It was 20 years ago that owner Richard Parrott, purchased the building moving Bar Wellington to this new location in 2006 and starting a new chapter to the pubs history. From there it has only been success and expansion for the Bar as last summer they expanded their pub to the neighbouring house that now completes the offering available with a formal dining room with dark woods and plush leather chairs and benches, making it the ideal place for any occasion on the list. "We have had numerous wedding receptions, charity events, Christmas parties, and of course St. Patty's, Alexander Keith's day", notes Ginger as the three of us sit by the big front window over looking Wellington Street.



This is a far cry from the once upon a time Portland Grocery store that the building was originally used for, and in fact during renovations of the newly acquired second half of the Welly, the original Grocery Store sign was found and restored, now mounted proudly on the wall in the dining area feet from where we sit.

When I asked Richard about the changing times and how Bar Wellington has changed, he was quick to answer as he has always been more of a leader than a follower. "The restaurant/bar business has evolved tremendously and more so the consumers over the years. They have a greater knowledge of food and wine pairings, imported beers and good value, so to keep with the trend we have always committed to having a variety of great wines and beers at a good value and in turn in house prepared foods that complement these beverages." It is apparent that consumers demand a great experience when shopping around for their "go to" pub, and another key to the Welly's success is the attentive and approachable staff that seem to be smiling even as we approach the winter months! The reason for these smiles Richard explains is our mentality here. "A great story to our success was having former CEO, Steve Smith of West Jet eat regularly in our pub and write in a blog about how the staff are challenged to be their own boss and take ownership in their workplace, just like the structure West Jet has found success with". It has always been a destination that welcomes all walks of life, and has that down to earth feel like you are at your own bar or backyard patio.

You can feel it as you walk in the front door, the warmth of the pub, the authenticity and eclectic surroundings of wood floors, a big solid wood bar and of course Ginger welcoming everyone with a smile! When I asked Ginger about the wines, she had loads to say as they consider their wines to set them apart from the average pub.

"Wines are one of the many specialties that compliment the well versed beer list at this "upscale pub" The wine list perfectly suits the style of the pub with a concentration of consignment wines, giving clients a unique experience not found at the LCBO, while maintaining the great value!"

Two of the most popular to date are the Mendoza Heights – Cabernet Sauvignon from Argentina, and from Italy the Bertoliolo pinot grigio. "Over the years the industry has certainly changed as has the clientele, and in doing so we have met the demands of the public by giving them what they want, which follows suit with our pub concept as an upscale pub with unique offerings." Proclaims Ginger with a smile.

Although the city is full of pubs and food offerings, there is something to be said about Bar Wellington and the roots they have kept so strong over the years. Everyone speaks of "the good ol' days," and how great they were, and I see this at The Welly. It is a traditional pub with an upscale approach to their menu and a concept that appeals to everyone looking for great service and a home-like feel right in downtown Toronto's backyard.

Paul's Quarterly Pick

Wino's and pub goer's are in for a treat with my wine choices this issue as I look to find the best value at the LCBO. In finding these gems I looked at each wine tasted each wine blind only knowing the price of



the wine as a test to see the true character. In doing so I found a best seller in both Canada and Australia, that also sits at the least expensive mark within its category. The **McGuigan "Black Label" Shiraz, Australia**, is a value priced under \$10 bottle that exceed all expectations and has you going back for a second and third glass. Its medium bodied, black cherry with a touch of mint aromas and soft finish make it a perfect Monday to Thursday wine at your favourite pub! On the flip side I did not to look too far in finding a wine that still Wow's me on first sniff! This wine is grown in vineyards near the Pacific Coast in the Aconcagua region of Chile, located on hillsides at 100 to 300 m (328-985 ft) above sea level. This region is ideal to say the least for this **Errazuriz Estate Sauvignon Blanc** that is vibrant with fresh grassy, citrus and green apple notes that leave you with a refreshing finish, all for under \$12.

Till next issue, Challenge yourself to try a new wine each time you go to your pub or the store! Stay thirsty, and drink responsibly.

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CAMERON'S CONTEST WINNERS

Photography by Roger Carlsen

What a day!

The winners of The Pub Magazine and Cameron's Moment contest had a blast this past October 22nd as we all met up at the Holiday Inn in Oakville on Argus Road to start our day.

The Holiday Inn staff treated the winners like true v.i.p.s and soon we were all getting acquainted in the hotel lounge, drinking of course, a few Cameron's. It was a fun group and everyone was excited and looking forward to the day. Next step the limo picked up the group and we headed over to the brewery, here we tried a delicious cask ale and were given the grand tour before a few games of beer pong. More Cameron's at the brewery bar then it was off to the Niblick for a seven course meal paired with Cameron's.

The food at the Niblick was exceptional, main courses included Halibut and fries, a tender filet mignon and of course jugs of Cameron's. The service at the pub was excellent and again we were all treated like v.i.p.s. The last stop was to the Royal Windsor bar in Oakville for a few night caps before heading back once again to the hotel for sleep or for the more energetic ones a few Cameron's in the room.

Many thanks to Bill Coleman, James Edgar, Aaron Kesselman and the rest of the Cameron's team for the wonderful hosting, a team as classy as their beer.

Kudos to the Niblick Pub for the great food and wonderful service and to Bonnie Anderson and her team at The Holiday Inn who certainly showed us that hospitality at the finest level is alive and well in Oakville.

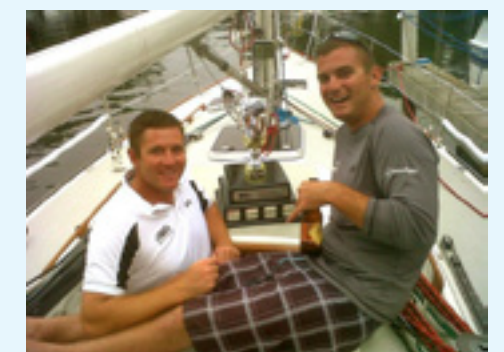
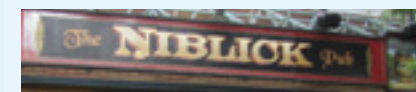
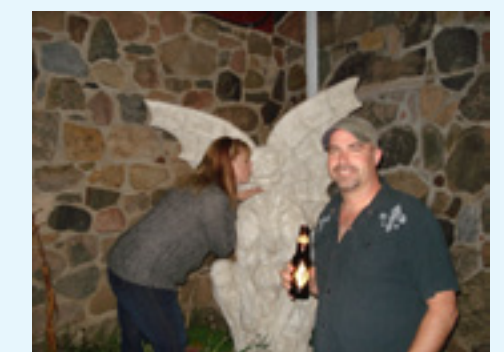
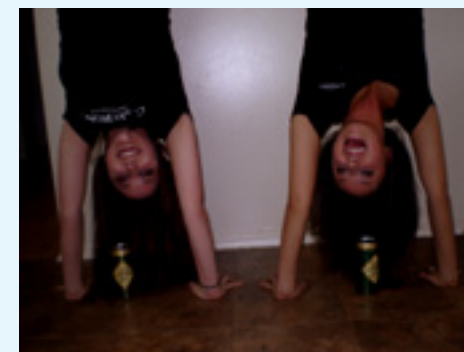
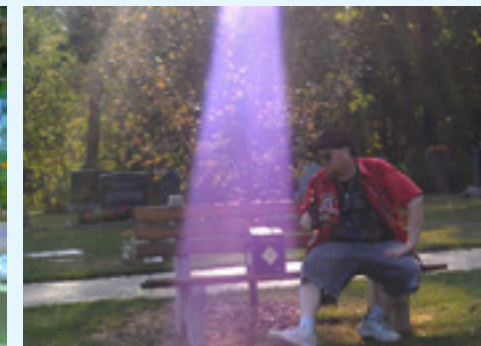
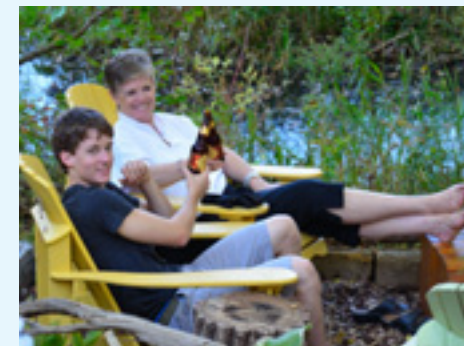
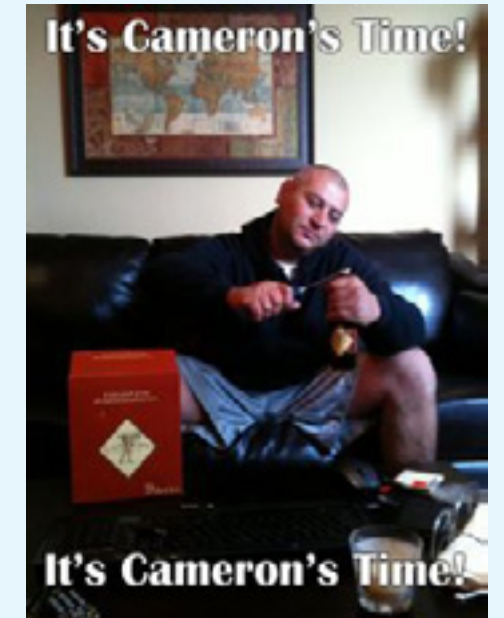
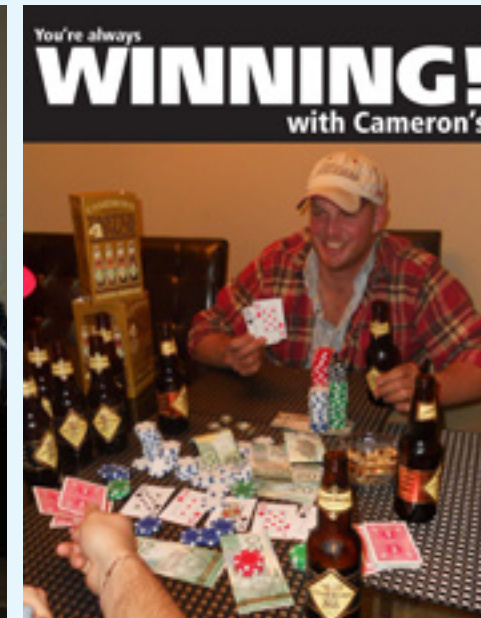
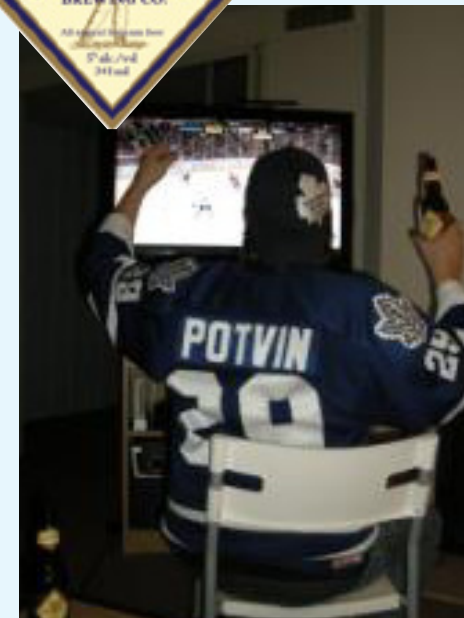
Limo service was provided by Anthony of Genesis Limo, true V.I.P. transport.

Niblick Pub; 1011 Upper Middle Road East, Oakville. 905 815 9632
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Here are a few pictures of a great day.



WINNERS & RUNNERS UP



CANADIANA IN IRELAND

By Mike Kenny

Here is a new twist on the Pub Magazine. Normally, we feature British or Irish Pubs in Canada. What about a Canadian Pub in Ireland? One does exist in Belfast. I recently returned from living over the pond but while I was there, I discovered a Canadian gem that should be made aware to Canadians who travel to Belfast. Rockies Sports Bar is located at the Odyssey Arena, home of the Belfast Giants Professional Hockey Team.

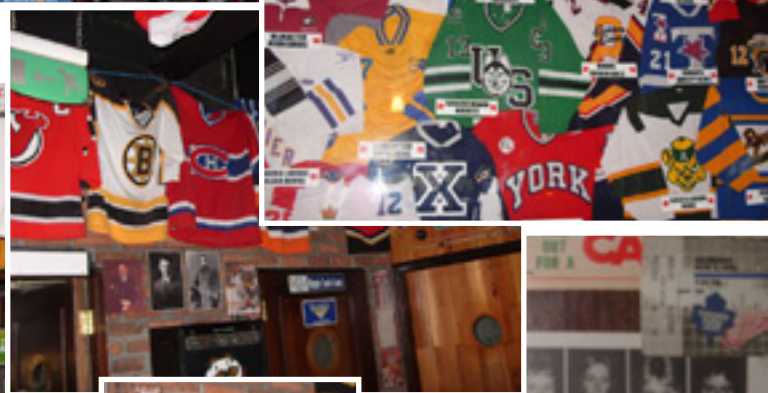
Rockies has been featured in many magazines and newspapers including Sports Illustrated and Our Canada. A few weeks back Breakfast Television's Jennifer Valentyne broadcasted live from Rockies.

Jim Graves the owner, who originally hails from Gimli, Manitoba, was scouted by the Toronto Maple Leafs back in the mid 70's but decided to take his goalkeeping skills to the UK. After a successful career in the UK league, and retiring as Head Coach of the Irish National Team, he ended up opening a Canadian Sports Bar in Belfast. The amount of Canadian sports memorabilia he has accumulated can only be outdone by the Canadian Sports Hall of Fame.

When you walk in the door, you are overwhelmed by the Canadiana. A wall dedicated to Wayne Gretzky, a University Wall where some 50 schools in the country have donated a game worn jersey from various sports (a CIS record) and a whole corner dedicated to this country's second love...hockey (pubs are the first love of course). But the display that amazed me the most was the Irish Wall of North American Fame. Jim has researched Irish born athletes that made it big in North American sports highlighted by Belfast born Owen Nolan.

Rockies is widely recognised as one of the top hockey bars in Europe because it features a display of National Team Jerseys donated from countries around the world from smaller hockey nations like Mongolia, South Africa and Australia right up to the big boys like the USA and of course Canada.

Next year marks the 100th Anniversary of the building of the Titanic and the Irish Tourism Board has planned many events for the occasion. Rockies Sports Bar is located in the Titanic Quarter so if you plan to go to Belfast, make sure you visit Rockies. Go up to the bar and say 'Hey Buddy' Chances are it will be a Canadian named Jim that serves you. More information about the bar can be found at www.rockieessportsbar.com





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Rossy Earle

RICKARD'S DARK BOOZY MAPLE SYRUP & APPLE OATMEAL BUTTERMILK PANCAKES

On the last issue of The Pub Magazine I featured a recipe with beer for a dessert... so why not live dangerously and do a recipe with beer for breakfast?!

Ok, so maybe not so dangerously... I am pretty sure there are some of you who have had beer for breakfast first thing in the morning *wink wink*

I toyed around with a couple of versions of this syrup since sometimes dark ales can turn quite bitter when you try cooking with them, especially when making reductions which are a much more concentrated flavour.

I have to say I was a little hesitant as I tasted this beer for the first time since I tend to lean more towards white beer and quite often find dark ales and porters to be palate intimidating.

Hints of roasted malt, caramel and maple, not as strong as I suspected it to be. I found it easy to drink, with a sweet mild finish so probably a great introduction into the dark side... of ales, that is ;)

Finally settled on this syrup recipe which turned out to be quite simple & easy to do!

RICKARD'S DARK BOOZY MAPLE SYRUP

- 1 – 473 mL (16 oz) Rickard's Dark
- ¼ cup Brown Sugar
- 2 Tbsp Unsalted Butter
- ¼ cup Maple Syrup (optional)*

Using a heavy bottom sauce pan, over med-high heat, bring beer and brown sugar to a boil while stirring regularly. Turn heat to med-low and allow beer to reduce until mixture thickens to a syrupy consistency, about 35 minutes.

Remove from heat and mount sauce with cold butter until all the butter melts.

This will give your syrup a beautiful velvety sheen.

*I liked the syrup without the maple addition since the brown sugar gave it enough caramel sweetness but adding a splash of maple syrup just rounded the flavours quite nicely.

This syrup also turned out to be quite nice for glazing pork, salmon, tuna or chicken.

APPLE OATMEAL BUTTERMILK PANCAKES

- 2 cups all-purpose Flour
- ½ tsp Cinnamon
- 1 cup quick cooking Oats
- ¼ tsp Salt
- 1 tsp Baking Powder
- ½ tsp Baking Soda
- 2 Tbsp Sugar
- 2 eggs
- 2½ cups Buttermilk
- ¼ cup Butter, melted
- 1 tsp Vanilla
- 1 grated apple

In a large bowl, mix together flour, sugar, baking soda, baking powder, salt, oats and cinnamon.

In separate bowl, beat together egg, buttermilk and melted butter then add to dry ingredients and mix just until just combined. Add grated apple last and mix just enough to incorporate.

Heat a skillet over med heat; brush with vegetable oil. Pour in batter into desired size for each pancake. Cook until edges start to crisp up, underside is golden and bubbles pop on top. Turn and cook for an additional minute or so.



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The Pub Magazine visits many more great pubs including The Cloak and Dagger in Toronto and The Unionville Arms in Unionville.

The Pub Guy has Pints With Anthony Farnell, Global Weather Man and Local Beer Fan.

We chat to Krombacher's Christie Koko about Beauty, Brains, Bikes and Beer.

Until Then Fellow Pub Lovers.....CHEERS!

Next Issue



Anthony Farnell Global Weather Man Local Beer Fan



Krombacher's Christie Koko



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