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Welcome to another edition of The Pub Magazine

Welcome to another edition of The Pub Magazine, we have many wonderful pubs to share with you once again. We travel to Wingham, Bayfield, Goderich and North Bay among other places in search of more great locals. We end up in jail in Cobourg and discover Stratford is far more than just theatre. We visit the new Six Pints Beer Academy in Toronto and learn that school is not all that bad after all.

So my friends, pull up a stool and grab a pint for the Pub is now open

Cheers
Bill Perrie, Canada's Pub Guy

*Cheers
Billey Perrie*



Look Who's Pouring'



Bethany Unionville Arms Unionville

08 • Fall 2012

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Next Issue we visit Brew Pub On The Grand in Fergus and Jester's Court in Port Perry, we also say hello to Tim Spears, the ultimate Alexander Keith's fan.

Support Your Local Pubs, Cheers!



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Magners Pear Cider

We all know that craft beer sales are on the up and up, which is great for all the hardworking and devoted micro brewery staff and admirers. Another segment which is growing by leaps and bounds is cider. Not so long ago the lcbo shelves may have had a maximum of four brands to choose from but that has all changed. Cider sales have escalated over the last three years and now almost every pub has a cider tap, this has not gone unnoticed by the big guns who have dived into the cider market chasing that extra tap.

Molson now has Strongbow and Labatt has released an Alexander Keith's version of the apple nectar. Magners has taken a foothold in the Canadian market also, a cider that was the number one draught cider in the U.K. Magners has now released a pear cider into the market, pear ciders are also very popular in the U.K. This refreshing alternate summer drink goes down real easy especially when poured over plenty of ice.

The big question is, can ciders like the Magners Pear Cider remain popular all year round and the answer is a definite yes. Taste is not seasonal and this cider certainly has a unique crisp pear taste to make it a year long favourite. Something different to add to your shopping cart, Magners is available in 500ml cans and is distributed by the Premium Beer Company.



Cameron's Win Again

In the recent U.S. Beer Open Championship held in Atlanta, the Cameron's brewing crew came through again as they picked up prestigious awards once more.

Over 1650 beers representing 65 different breweries had entered and Cameron's picked up three medals, two gold and one bronze.

In the German Lager / Pilsner category the Cameron's Lager won Gold.

In the American Cream Ale category the Cameron's Cream Ale also won Gold.

In the Doppel / Strong Bock category Cameron's Deviator won Bronze.

Well done to Cameron's for showing the world that Ontario brewers are among the best.

CAMERON'S BREWING CO.



BOB AND JIM ENJOYING A CAMERON'S AT POLO FOR HEART





is a great place to spend an evening but for those who like something different there is the jail museum downstairs, here there is a fascinating insight to life behind bars with many artifacts and stories from the jails history.

Down in the cells there are another two rooms for large groups or private functions, many parties have been held here amidst the cell blocks and bars. In the old exercise yard there is now a giant projection screen and the pub holds weekly movie nights out there in the summer. The bar has a large leafy patio with plenty of shade. Excellent food with Scottish themed names such as McDuff's Beef and Stout Stew, Kilt Coconut Shrimp and Kintyre Crab Cakes.

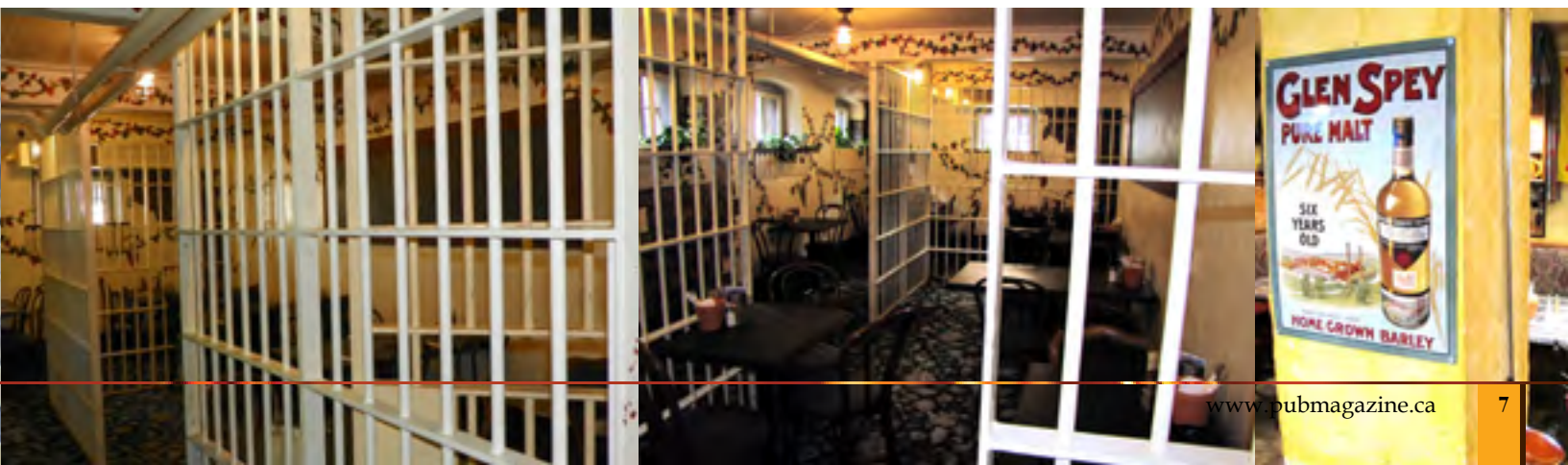
The staff are wonderful and will gladly share the history of this grand old building with you.



Hayley and Christine

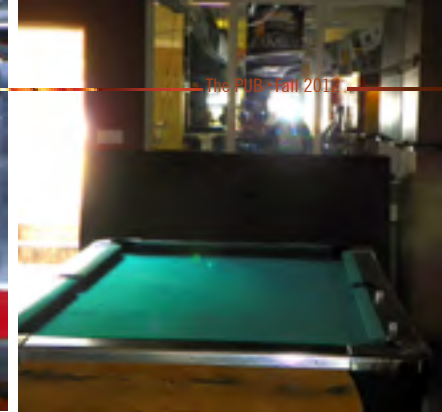
MacAllisters
 77 Albert Street, Cobourg
 Phone: 289 252 1913 • www.macallisters.ca

This Scottish themed pub is located in what was once the Cobourg Jail. Now the King George Hotel, MacAllisters is the cozy little pub on the main level. The sit down bar faces you as you enter and bench seating is to the left while a narrow hallway leads off to the right with three small cozy booths. There is a games room complete with pool table and two lovely rooms that are perfect for larger groups such as sports teams' one is the Wood Room and the other the Sand Room. The pub itself





Glenn, The Roving Beer Reporter



The Kilt & Harp Pub

2046 Danforth Ave., Toronto
Phone: 647-345-8837

The second new pub to open on the Danforth is The Kilt and Harp Pub. Upon opening its doors on March 7th and with a definite flavour of Ireland, owners Mervyn Wallace and Wei Wei have done an amazing job of rejuvenating this area.

The Kilt and Harp Pub is located at 2046 Danforth Ave, in Toronto just west of Woodbine on the north side which is in this Roving Beer Reporter's neighbourhood. There are no Irish pubs in this area, so it didn't take long for the word to spread around the local community. The pub was especially busy through June when the Euro Cup was in full swing, however "The Luck O' The Irish" didn't happen this tournament, I'm told it was the work o' the little people but there's always next time. All the Irish favourites are on tap, and guess what? They have Fosters just in case "Aussie" drops in for a cold one. Other favourites include ciders, three in total, Magners, Strongbow and now Foundry cider on tap and in cans, which were close to being sold out when the Ireland games were on.

The Kilt and Harp now have a patio hand crafted by master craftsman Mervyn who designed and built the interior also. The patio is a welcome addition to the pub now that the summer is here. The pub will also have a games room soon equipped with dartboards and a pool table. So if you are a dart team and are looking for a local pub to play out of, Give Mervyn a call, he will be more than happy to accommodate you. They have four large screen TV's and can receive most channels to watch your favourite games. The Harp and Kilt have a great kitchen with all the pub favourites on the menu, so if you are in the neighborhood, drop in and check out The Kilt and Harp Pub and say hi to Golden Girl Carla.



Pouring beer Carla and Mervyn (Owner)



Joe With 2 plates home made Penne Pasta

The Kilt & Keg Pub 1162 Danforth Ave, Toronto

It's always a welcoming site to see a new pub open but to see 2 new pubs open on the same street WOO HOO!!! Several months ago I was driving along the Danforth and as I got to about Greenwood I saw a sign "The Kilt and Keg". "And I think to myself, what a wonderful world". This Roving Beer Reporter will have to check this pub out.

Located at 1162 Danforth Ave, just west of Greenwood on the north side, you will find this cozy new watering hole equipped with dartboards and a pool table. Being from the old country, I really enjoy a game of darts while having a pint or two. Owners Mervyn Wallace and Wei Wei have put a great deal of effort into making this pub a definite place to visit and for sure a place you will want to return to.



Jimmy a regular at the keg on the patio



Bartender Elaine Chen serving a pint

They have a good selection of draughts on tap including the best pint of Fosters in Toronto according to "Aussie" one of the regulars and if you enjoy a beer on the patio, you will enjoy the latest addition to the pub, a patio. Oh! Did I say latest addition, I stand corrected, Mervyn's latest addition to the bar "is the bar". The other bar was way to small and so after several week's hard work and with the help of master craftsman "Aussie" the bar was completed and installed. After changing the name in December, residents in the area were skeptical as to what was going to happen next. Now some five months on, many of the residents in the area are regulars at the pub. They have a mixed crowd of drinkers and there are no age groups per say, everyone is welcome. This pub has been transformed back into what it used to be "a friendly neighbourhood pub".





Glenn, The Roving Beer Reporter



Bonnie pouring a pint

The Fossil & Haggis Pub

790 Military Trail , West Hill
Phone: 416 281 6959 • www.fossilandhaggis.com

Probably one of West Hill's best kept secrets is this unique pub "The Fossil and Haggis". It was designed to have the combined flavour of a British and Canadian pub and is located in a small plaza just south of the 401 on Military trail. This pub has been there for thirteen plus years and is a favourite meeting place for the after work crowd. Although the pub looks small on the outside it has a cozy bar and lounge area with a games room and 3 pool tables.

Owners Kingsly and Jude have maintained a local and cozy pub atmosphere and your first impression will be that you are in the right place when you see their selection of 22 drafts on tap including all your favourite imports and domestics. They have a varied selection of pub food including great chicken wings with a variety of sauces. Other food favourites include



Regular Eddy

you can't sing, you'll have fun. Check their website for details. Televisions are located throughout the bar and games room for your viewing pleasure, so you can watch all your favourite sports on the big screen. They also have free Wi-Fi and computer games are also available.

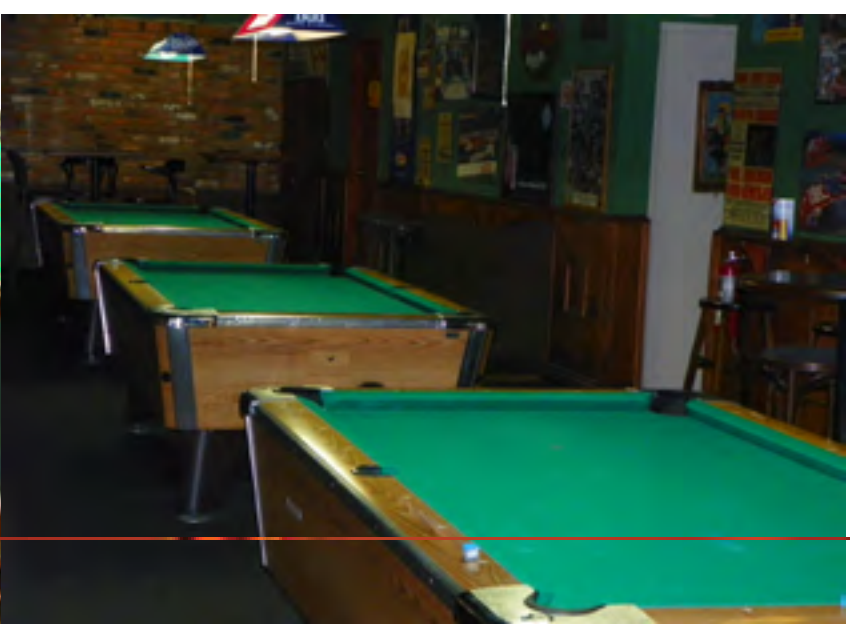
As I mentioned earlier, this pub has been in business a long time and this Roving Beer Reporter remembers when it opened its doors. "I wonder how many other fellow drinkers can also remember". Why I'm mentioning this is because for those drinkers who can remember that far back, you will probably remember "Bonnie" who bartended there for years.

Bonnie Raines has been in the hospitality industry for some years and has always worked in bars in the Highland Creek/West Hill area. Over the years a lot of people have got to know her from the different bars and pubs she has worked in.

Well guess what!!! She's back. No kidding... Fellow drinkers, Bonnie will be working at The Fossil and Haggis as from the beginning of July. Nothing has changed by the way, you will still pay for your beer and as usual the abuse will be free. So drop by and have a beer with Bonnie for old time's sake. Cheers Bonnie.



Betty and Bonnie





Glenn, The Roving Beer Reporter

The Cat and The Fiddle

38 Covert Street, Cobourg, Phone: 905-377-9029

In the middle of June this Roving Beer Reporter found himself in Cobourg checking out some pubs as usual and one that stands out to this day is The Cat and The Fiddle. I can remember way back in 1985 when this pub opened its doors for the first time and up until then, Cobourg didn't have a pub to speak of. There are a lot of Brit's in Cobourg, so this pub was destined to be a success from day one.

I can actually remember opening night, a couple of friends and myself headed out from Pickering which is about 50 minutes away. We always enjoyed checking out new bars especially if they had imported beer. Imported beer started to become very popular in Canada in the mid 70's and there wasn't a lot of choice back then. So when owners Eira and Barry Jones opened The Cat and The Fiddle, they had two firsts, the first British pub and the first pub to sell imported beer in Cobourg.

Several years prior to opening The Cat and The Fiddle, Eira worked as the head chef at The Feathers on Kingston Road in Toronto. Eira has always been very creative in the kitchen and as a result of her creativity has had several write-ups in such publications as the Toronto Star, Toronto Life and Flair Magazine along with appearing on the Andy Barry radio show on Friday nights. Eira's creations continue at The Cat and The Fiddle with Sunday Brunch 11am to 2pm and they serve a very good Eggs Benny as well as a Salmon and Crab Benny.

Other favourites include a London Grill, eggs, bacon, bangers, steak, fritters, grilled toms and mushrooms. Eira is still renowned for her homemade soups and creativity, but don't take this Roving Beer Reporter's word for it, take a trip to Cobourg and make a day of it. Check out the marina and waterfront just minutes away, and work up an appetite then head over to The Cat and The Fiddle. Be sure to taste some of their many drafts they have on tap, and take in some rays on their patio while you are there.



Barry Jones



Located at 38 Covert Street in Cobourg, The Cat and The Fiddle is located 60 miles east of Toronto, about an hour ride on the 401. Go south on Division Street. Although a small pub on the outside, they have an upstairs room to cater to parties and receptions. Be sure to call for information.



Eira Jones





Glenn, The Roving Beer Reporter

SNARLYZ CLOSES

It's always a sad day for this Roving Beer Reporter when a pub closes. On June 29, Snarlyz in West Hill closed their doors for the last time.

The bar itself has been there for decades located at the corner of Manse Road and Kinston Road West Hill and through the years has had several names, but was known as Snarlyz for almost five years. A favourite gathering spot for many regulars and a true neighbourhood bar, which will be sadly missed. I think Hank Williams Jr. sang it best "There's a tear in my beer" and I am sure there were a lot of tears in a lot of beers on June 29 that final day.

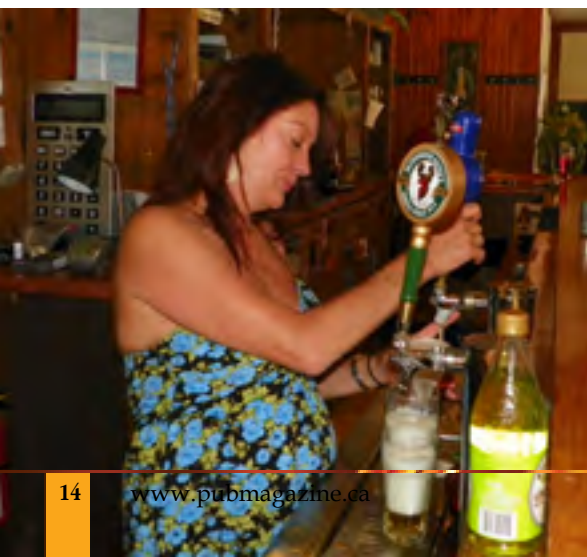
So where will the regulars go now? Bonnie Raines, West Hill's favourite bartender informs pub magazine she will be bartending at The Fossil and Haggis on Military Trail so the regulars won't have far to travel.



Rita and Bonnie



Keith and Merv





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Hobby Horse Arms

37 Main Street North, Uxbridge, Phone: 905 852 6126
www.hobbyhorsearms.com

Built in the 1860's as a hotel, this grand old heritage building was moved from its original location in 1981 and wheeled through town to its present location on Main Street. The lower level houses a small traditional style pub. Here you will find a rustic charm with the likes of original support beams, a central fireplace and hearth and a small cozy snug.

The sit down bar is in the far corner just behind the staircase and here you will find an assortment of craft beers on tap such as Mill St's Cobblestone Stout, Tankhouse Ale and Muskoka's Summer Weiss. The gantry is home to over 150 brands of whisky including many fine single malts, a Scotch lover's dream. The appetizer menu features selections such as Baked Brie and an Artichoke, Cheese and Spinach dip.



A Hobby burger and Creemore beer battered fish and chips are main course favourites with many customers claiming the fish to be the best in town. The Shrimp and Scallop pasta is delicious with jumbo shrimp, large scallops, roasted red peppers and onions all tossed in a lemon cream. Upstairs is a small wine bar, perfect for a private dinner party. The pub also caters to special events either on premise or off site. A piece of Uxbridge history in a beautiful garden setting.



The Albion Hotel

1 Main Street, Bayfield

Phone: 519 565 2641, www.thealbionhotel.com

Originally the general store built back in 1840 an addition was added in 1856 and The Albion Hotel was born. The building still retains its regal stature with its two tiered classic veranda.

The bar is good old fashioned hospitality set in a days gone by environment complete with the original cherry wood bar. A dining room is to the left and upstairs are four quaint and comfortable rooms for those who wish to stay the night. The food at the Albion is a wonderful mixture of local and traditional favourites, fresh fish from nearby Lake Huron to racks of lamb and shepherd's pie. Thursday is wing night and every Friday is a very popular all you can eat fish and chips special.

Owner Kim Muszynski is a keen biker and throughout the months of May, June, July, August and September a very busy Bike Night is held at the bar every Tuesday.

For over 150 years, thirsty travelers have enjoyed the comfort and the service of this wonderful country hotel set in one of the most beautiful areas of Ontario. Here's to the next 150.



Gray



Colby



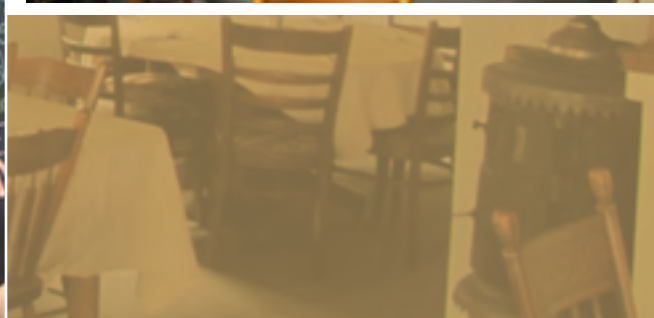
Joe



The Girls



Dining Room





Anchor Pub Listowel

128 Wallace Avenue, Listowel
Phone: 519 291 9494, www.anchorpub.ca

This sister pub to the Anchor in Wingham has the same small town local feel where everyone knows each other and it's a home away from home. The long sit down bar is at the rear of the pub and has five large booths directly opposite. There are thirteen draught taps that include Newcastle Brown and Bass Ale along with the popular Strongbow cider.

The front of the pub is a large garage door window that opens up to the street and by this door is a section made up of large comfy couches. The menu has all the Anchor favourites including burgers, crispy southern fried chicken on a kaiser and a popular BBQ pulled pork sandwich. Monday is wing day and the burgers are half price every Tuesday. Live entertainment every Thursday evening features the best in local talent including the well known duo Jim 'N Tonic. Karaoke is twice a month, call the pub for details.

For those who like a game of arrows, two dartboards are available in the dining area. Friendly staff and good service make the Anchor a pleasant little pub to spend an hour or two in.



Stephanie



Popular Entertainers Jim N Tonic



Amanda



Anchor Pub Wingham

289 Josephine Street, Wingham
Phone: 519 357 4111, www.anchorpub.ca

The sit down bar at the Anchor is at the rear of the room and one step up from the main dining area, one side of the bar area has four large booths while dining tables make up the other side.

From the bar you can enter the covered side patio with many large picnic tables.

The front dining area has long bench seating and several booths and one section at the front has two large comfy couches by the window. The Anchor has twelve draught taps including Rickard's Red, Boddington's, Rolling Rock and Steam Whistle. The menu features a large burger section, all home-made and hickory glazed. For the big appetite try the Big Ben, a whopping 12 oz. burger. Sunday is a very popular day when fish and chips are on a two for one special, a great deal. The wings are on special every Monday. Live entertainment is on Thursday evenings.

A nice little pub with small town friendliness and service. The Anchor has a sister pub in nearby Listowel.



Chuck's

BURGER BAR



Where the Magic Happens

Chuck's Burger Bar

194 Locke Street South, Hamilton
Phone: 905 525 1000, www.chucksburgerbar.com

The best burgers in Hamilton by far, not only is the food amazing but at Chuck's the beer selection is awesome too. Three Ontario craft beers on tap at all times, at the time of my visit they were Mill St. Organic, Steam Whistle and Beau's Lug Tread. Then there are twenty six different choices in cans and bottles, co-owner Chris Preston is a beer lover and loves to try as many different styles as he can on his travels. The choices include many international brands such as Tusker from Kenya and Koningshoeven Triple Ale from Holland. Ontario is well represented too with Red Cap, Mill St and Trailhead included in the mix.

The burger bar is small and always busy, the open kitchen at the far end of the room allows you to see and smell the delicious and unique burgers being made. An L-shaped bar runs along the right side of the room while high top tables line the opposite wall. The staff are friendly and very knowledgeable about the menu and the beers on offer. The burgers are all made in house and are 100% meat with no fillers or binders added. The incredible choices are many such as the Cuban Super Burger, which is cajun spiced Angus beef, Jensen's cheddar, grilled thick cut peameal bacon, Chuck's sauce and a sunny fried egg. There are also Turkey, Bison, Venison and Lamb burgers to choose from also



Mallorie



Chris



and lets not forget the Guilty Pleasure burger, which is a ground bacon patty. The bar also sells a variety of poutine and even Turkey wings.

It's a great little spot on the trendy Locke street and if you love burgers and beer then this is your newly found hidden gem.



Ruth and Leah



Crow's Nest

115 Prospect Street, , Newmarket

Tel: 905-953-8776 www.crowsnestnewmarket.com

If you like history in a pub, this is the place for you. The Crow's Nest was originally a meat shop, which opened in 1923. The owner at the time provided a swimming pool outside of his shop for local children to have a swim on hot summer days. In 1963 it became Van's Fish and Chip Shop. The Cove was located there for many a year but moved to Davis Drive. (I visited the Cove also as mentioned in this column)

The tradition of great Fish'n`Chips at this location carries on to this day. In 1998, a new owner decided to turn this historic building into a pub. The current owner, Doug Denike took over in 2007. One of the most amazing features of this pub is that in 14 years they have had one turnover of staff...that means the same staff are still here since the customers first arrived. This is a very traditional



British style pub. They close at 11:00pm and they do not have televisions, which is perfect if you want a quiet meal and enjoy conversation. They also have an upstairs room that you can hire out for private functions (apparently where the aforementioned butcher resided). They have 17 beers on tap...7 domestic and 10 imported.

Their food is well known throughout Newmarket. Monday is Wing Night, Thursday and Saturday is Rib Night and of course Friday is Fish and Chips (going back to Van's and The Cove days). Prime Rib is served every Sunday at 4:00pm. Let's not forget their wonderful homemade soup offered on a daily basis. Don't go to the Crow's Nest to watch a game for they are THE traditional Pub in the truest sense. Great food, great beer and most importantly, great people.



The Olde Angel Inn Niagara-on-the-Lake

Photos and Story by Laura MacEachern

Every so often, you enter an establishment and feel something. Sometimes it is a welcoming feeling, sometimes it is something else. Walking into The Old Angel Inn in Niagara-on-the-Lake gives you both.

John Graves and Prince Edward, the father of the future Queen Victoria among others.

There is a local legend dating back to the 1820s of a Canadian officer who was killed at the



Situated on a side street off the bustling main tourist area, The Olde Angel Inn is one of Ontario's oldest inns. "Step through our doors and back into history," is their adage and this establishment truly lives up to that. Small but unique, the establishment is believed to have been founded as The Harmonious Coach House around 1789. Niagara-on-the-Lake was then called Newark and was destined to become the first capital of Upper Canada. On the night of a momentous Act being passed which outlawed slavery (the first such law enacted anywhere in the world) it is believed that the Assembly for Upper Canada celebrated at The Olde Angel Inn.

Inn during the American invasion of May 1813. Captain Colin Swayze delayed joining the British retreat in order to rendezvous with his true love. After being surprised by American soldiers, he hid in an empty barrel in the cellar only to receive a fatal wound by bayonets used to prod every possible place of concealment. The ghost of Captain Swayze is believed to walk the Inn at night, perhaps in longing for his love. There have been local reports of noises coming from the dining room, rearranged place settings, noises from the inn rooms and other unexplained circumstances. The legend tells that his ghost will remain harmless as long as the British flag flies over the Inn, a precaution prudently taken by the proprietor.

The robust historical significance of this establishment does not end there. The Inn was badly burned during the war of 1812 and was re-built in 1815 by John Ross who named in the Angel Inn in reference to his wife. On occasion, the Inn served as a "billet" for British Officers on Colonial Duty and is thought to have hosted many historical figures such as the first Lieutenant Governor

Current owners and Inn-keepers, Nancy Penman and Barry Williams have owned The Olde Angel Inn for 7 years. Their daughter, Stephanie, welcomes guests as they arrive, whether it is for a quick pint of ale and astounding food, or as guests in one of the 5 rooms of the Inn. The



Roving beer reporter Dave, enjoys a pint



Scott Overton and Greg Swierz (from Toronto and Branford respectively) sample a few of the many drafts



Found in a corner, this photo of George Best, Northern Ireland soccer legend, graces the wall

rooms of the Inn are suited to the historical significance of the Inn and named as such: Colonel's Suite, General's Quarters, Sweethearts Room, etc.

The pub is exactly what this roving beer reporter looks for in a pub: a variety of beer on tap, amazing food, outstanding service, and historic charm. The Olde Angel Inn boasts 24 beers on tap. The 14 domestic drafts, which include a series of "Angel" beers brewed by Amsterdam, are provided by such large names in the industry as Steam Whistle, Creemore, Upper Canada and Mill Street. The 10 imported drafts featured are from Carlsberg, Tennants, Guinness, and Kilkenny. The Inn also has 10 different bottled beers to select. Additionally, the owners boast a wine list of 17 wines to choose from, most of which are from local vineyards in the Niagara area. Pub aficionados and families alike will be delighted at the assortment.

The rustic wooden beams provide that English pub feeling and take patrons away from the outside world, if only for a short time. Patrons looking for a pint of ale, may question the bar staff of the varieties and small "samples" are given. During my visit to the Inn, I asked the question, "What is the tap on the end?" The response perfectly illustrated the charm of the locale. "Oh.... That one! That's American beer." With a pause came the whisper and a

giggle "It's just water".

And the food.....wow! With staff favourites of fish & chips, steak, onion and Guinness pie, and baked chicken curry, every taste will be indulged upon. To compliment the food, the Olde Angel Inn may entice you with desserts such as crème brule and angel apple crumble. Hosting a Sunday Roast Dinner in the winter and live music each Wednesday through Saturday, the Olde Angel Inn is always full of activity.



Staff favourite Baked Chicken Curry - WOW!

If the history, ambiance and selection of delectable foods do not entice, the charm of the staff shall. Everyone is greeted with a smile and upon leaving someone from behind the bar thanks each visitor for coming. During a recent visit to the Inn, a souvenir pint glass was given to some first-timers to the pub as they were moving to the area in the near future. Stephanie spent time outlining the features of not only the Inn, but also of the surrounding area's attractions, locales and sites.

The Olde Angel Inn is the epitome of a great pub. Year after year, decade on decade, guests and travellers have feasted and rested at the Inn. This tradition continues two centuries later. Maybe it was Captain Swayze greeting me that gave me that feeling. Thank you Captain Swayze!





AROUND YORK REGION WITH SHEILA K.
Photos by Andrew Smith 289-221-3150



Baldwins Steakhouse & Bar

124 Wellington Street East, Aurora • Tel: 905-727-8282, Ask for Bobby
baldwinsrestaurant@rogers.com

On a balmy July evening, I took a walk along Wellington Street East in Aurora as far as the Train Station to sample the delights of Baldwin's Steak House and bar. Before entering, the sound of music was in the air along with the aroma of mouth-watering food. I figured this place would be a perfect choice for such a hot evening.

The building was originally a Mill, three storeys tall and built with red brick, a great location with ample parking and an out-door patio with 25 tables. The walls are abundant with

historical photos and the lofty interior has a balcony where the live acts perform. There are plenty of interesting features throughout this charming century building. The bar has an adjoining restaurant which is fine dining and can also be booked for private functions.

The bar has its own menu and offers fare to suit all tastes.

Baldwins has live music nights and karaoke, check the website for details. I talked to many of the regulars at the bar and all of them had the highest praise for their local.



King Henry's Arms

15570 Yonge Street, Aurora • Phone: 905-726-4433 • www.kinghenrysarms.com

Around York Region
with Sheila K.
Photos by Andrew Smith
289-221-3150



Thursday at the Arms is Lou Moore night. Lou has been playing every Thursday here for over 8 years. I thought I would go check out his set. A large crowd was already in attendance before Lou started, I guess they don't want to miss anything. I chatted to Lou and he told me that he started playing guitar at 4 years old. Lou loves to entertain and especially likes the crowd to sing a long, which they certainly did the night I was there. Lou told me his influences are Stevie Ray Vaughan and Eric Clapton. Lou frequently has guest artists join him on stage, so if you are ever in Aurora on a Thursday night pop by King Henry's and see a class act in action.

The other attraction of King Henry's is the food. The menu has many great selections such as fajitas, Yorkshire pudding and delicious curried fries. The bar has an extensive selection of draught beers and the servers know a thing or two about cocktails. Owner Andy Petterson makes sure that the bar offers and serves nothing but the best of service and quality.

King Henry's Arms also has live music nights on Saturdays.





Around York Region
with Sheila K.
Photos by Andrew Smith
289-221-3150

The Cove Bar & Grill

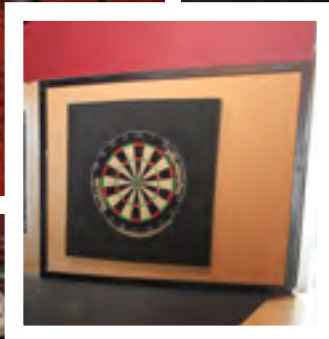
735 Davis Drive, Newmarket, ON

Tel: 905-853-1440

www.thecoveinfo.com, see us also on Facebook & Twitter

The Cove is a bright naturally lit bar with a down-to-earth welcoming atmosphere. Located on the busy Davis Drive in Newmarket, this bar has plenty of parking. The bar has billiards and darts as well as large screens for the sports fans. The bar has several theme parties throughout the year such as Super Bowl and a Corn Roast.

The Cove has a great daily special on fish and chips at a cost of only \$5.00, which is served with an amazing batter recipe that has been tried and tested for over 35 years. Wednesday has a great wing special with eight flavours to choose from. The weekend also has a popular \$5.00 steak on a bun special. The Cove has been a Newmarket favourite for many years and has gained a large loyal clientele. A great place to visit with friendly service and excellent food. Perfect for large groups also.





by Claude Lefebvre



Summer is coming to an end and what a fantastic season for great brands launched. We started with our own label: Double Trouble – Hops & Robbers (Extra Delicious IPA), Kensington Brewing Co – Augusta ale (American Pale ale), Hogsback Lager (Vintage lager), Wellington Brewery (Re-brand and re-launch of the entire family including Imperial Stout) as well as Spearhead Hawaiian Style Pale ale – (Hoppy un-filtered Pale ale infused with Pineapple juice). Thirsty Beaver Amber ale from Tree Brewery has made it's way into select: Self Serve Beer Store in Ontario and a Canadian Cider called Dukes from Kelowna, BC. We are set to launch Green Flash West Coast IPA from San Diego and Bard's Gluten Free beer in the next two weeks. That will have been 9 new brands launched in the past 3 months and we have more up our sleeves! All these brands mentioned with the exception of Thirsty Beaver can be found at the Lcbo.

One of the brands that was launched at the Lcbo this past summer was my very own label that was founded with my long time friend Nathan Dunsmoor. We started working on the bottling line almost 15 years ago at KLB and always spoke about our own label one day. Double Trouble Brewing – Hops & Robbers IPA was launched at the Lcbo in mid June and now we are in over 285 Lcbo's after a short period of time. Hops & Robbers has been launched in: Manitoba, Alberta and we will be producing in BC very shortly. Vic from Up Front Bar & Grill has been a recent supporter of Hops & Robbers and now carries this full time on tap. Be sure to swing by at this legendary bar (Good Will Hunting & Fever pitch) were filmed here. Vic is the proud operator of this great bar that offers amazing burgers and ice cold pints of all sorts of draught beers. 106 Front St. E in Toronto is where you can find Vic engaging with consumers and slinging a cold pint of beer!

During our 18 months of representing brands here in Ontario we have been asked a number of times about gluten free beers. We decided to investigate and see which beer would be

the best to compliment our portfolio and found: Bard's. Bard's is an American Lager that is the original Sorghum malt base beer. There are no corn syrups or rice in this product and actually tastes like a beer. We launch this in early September and this will be available at the exclusively at the Lcbo. Product will retail at \$12.95 per 6 pack bottles.

Well, we just landed another contract roughly 45 minutes ago that will be coming out to market and this style of beer has not been listed as a general list as of yet. We will be bringing more beer to you next Summer with a big focus from Ontario and BC.

We hope you may continue supporting local and North American Craft!

Claude Lefebvre – Owner / Operator
315-624-2469

Cheers!
Claude Lefebvre
North American Craft
Facebook: North American Craft



Vic with Hops & Robbers





by Mallorie Edward

Cures What Ales Ya

“It is true that even then it was known and acknowledged that many were greatly injured by it. But none seemed to think injury arose from the use of a bad thing, but from an abuse of a very good thing”

Abraham Lincoln

I am here to state on the record that I think beer has been suffering from an undeserved bad reputation! Thankfully I have reasonably high hopes beer is a cause people are already getting behind. Guinness has been telling us for nearly a century that it “Is Good For You”. Though their depiction of humans and animals skillfully accomplishing tasks is no longer politically correct the base message is still relevant: there are more than superficial benefits to a couple pints.

I am certain nearly everyone has experienced the following phenomena: out for a couple drinks with some friends after work, that first sip of a beautifully foamy pint seems to help release a day’s worth of stress and anxiety. By the end of the first round this morning’s meeting, deadlines, and thoughts of how desperately your house needs a cleaning have begun to drift from the forefront of your concerns. This is not to say that the beer is helping those problems to go away, but it certainly does help put things in perspective and hopefully even drum up a good belly laugh with your friends. And there it is, the first genuine health benefit to beer - its connection to laughter, which has been medically proven to help improve blood flow, essentially helps to work towards better general cardiovascular health. It has been shown that a regular consumption of a moderate amount of beer can be linked to an increase in vitamin B6 which works against heart disease. To cover both sides, it is accepted that greater than moderate drinking actually puts the cardiovascular system at greater health risk. This scientific finding does not, however, excuse the use of bad puns.

Far too much negative attention has been directed at the magic elixir itself and not at the abuse of it. At its very base beer is born from

from a truly natural and organic process of fermentation. The process itself actually creates some and breaks down other nutrients into more manageable processable forms for the human body to absorb. This may explain why in Bavaria beer is legally defined as a staple



food. For many ancient societies the most efficient way to get uncontaminated drinking water was beer. The preparation, or love that has gone into beer from the beginning has helped to ensure it is only crafted from the cleanest, most sterile water possible. During the medieval ages where such epidemics as the Black Plague threatened everyday existence and unsanitary conditions abounded purified drinks such as beer were incredibly valuable. Some beers are more beneficial than others when it comes to breaking down nutrients. The live yeast cells in unfiltered or bottle conditioned

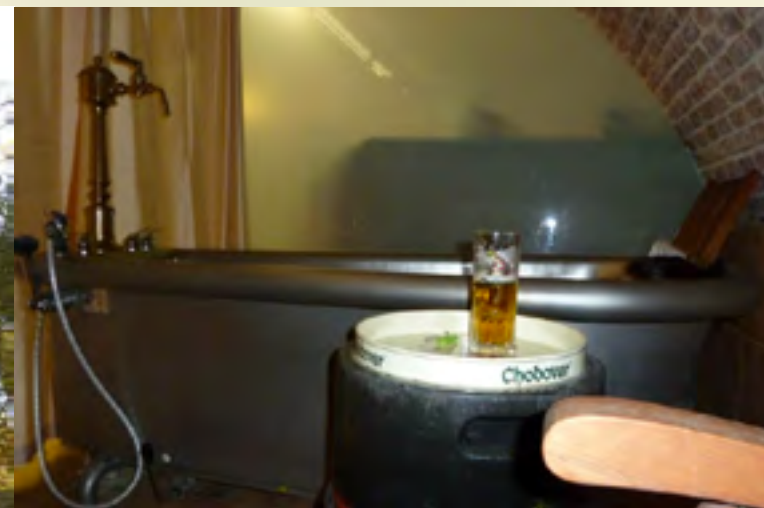


beers are better able to breakdown and assimilate nutrients available within the beer.

If you were to compare beer to other alcoholic drinks a glass of wine a day is an accepted remedy for many woes and ailments one might suffer but is it really the best beverage from ones overall health? Thankfully the Dutch tackled that question in 2000, they compared men having four glasses of either red wine, beer, spirits, or water to accompany their dinner. The beer drinkers were shown to have a 30% higher build up of that trusty heart disease combatant B6 in their bodies.

The exciting world of science also has explored the benefits of beer on the human brain. In 2001 a lab in Rome designed and conducted a study to assess the connection between the regular moderate consumption of beer and mental decline due to aging. The results of the study showed an impressive 40% lower risk of impairment in those Italians who regularly drank more beer. The moderate drinking was shown to help improve memory, problem

been adopting beer and its ingredients as elements in treatments they offer. There is in fact a restaurant/brewery/spa in the Czech Republic called Chodovar which has been operating as a brewery since the 13th century that offers a therapeutic soak in a bath tub full of beer. According to the management this treatment is supposed to fight against the effects of old age. Not to worry there is a separate raised tap available to top up your pint as well. In London there are spas using all four of the main ingredients used to make beer in various forms of hair and skin treatment. Malt, barley and hops are all making their way into the popular world of natural therapeutic therapies. Barley alone is found to offer high sources of vitamins such as B1, B3 as well as selenium, iron, magnesium, zinc, phosphorous and copper, which help to keep ones skin and body healthy. Hop flowers were initially utilized in beer for their preservation value, but for centuries they have also helped people fall asleep. The flowers themselves have traditionally been stuffed into pillows to be used as a natural sleep aid. In local developments the University of Western Ontario has actually been looking into the many uses of hop flowers. Their research



solving and reasoning ability. In yet another study the University of Illinois showed that men with two pints of beer under their belt compared to sober peers solved 40% more brainteaser problems at a 15% faster rate. This seems to explain the trend towards brilliant trivia nights at the pub. There is a counter argument that drinking beer may temporarily hinder connections between brain cells, but worry not provided that we are still talking about moderate drinking the minimal damage is generally able to repair itself. As was found in the cardiovascular studies more than moderate drinking has been found to work in direct opposite to cautious consumption.

Not to worry all the fun and benefit of beer is not limited to our internal workings. Many high end spas around the world have

shows that hops are helpful in preventing illness, they act as anti carcinogens and antioxidants. Both of which have a positive effect on the entire cardiovascular system as well as bones and the brain.

All of this is not to say that beer is the most healthy of beverages, I hope some of this science has helped to reshape the way some people look at their next pint. It is unlikely an all beer diet is going to be the next fad but it is good to know a bit more about a drink so many of us enjoy reasonably. And who knows some of this trivia may help out at a quiz night one of these days.

Cheers,
Mallorie



HOW WE DO IT

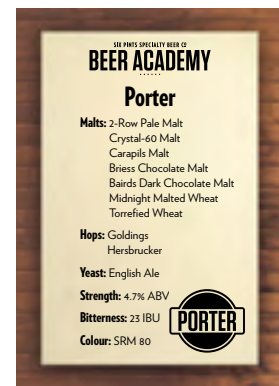


THE BEER ACADEMY

www.beeracademy.ca

Craft beer sales are rising as more and more independent bars switch over to accommodate customers who are asking for something different. There are many drinkers out there who know their beers and can discuss the style of the beer they are drinking, at length, after one sip. There is however a lot

more drinkers that do not know what makes a beer an ale, lager or a stout or how the brewing process works. These are the people who would love to try something new but end up making the familiar safe choice just in case. Well good news fellow beer lovers as there is now a place where you can learn what makes beers different in an environment that is both educational and laid back. Welcome to **The Six Pints Specialty Beer Co. Beer Academy.**



The Beer Academy is located at 75 Victoria Street in downtown Toronto and has its own small batch craft brewery and tasting room along with



beer experts who will gladly explain the finer points regarding the world of beer. The Beer Academy is not only a fact finding beer facility though as one can book a Brewmasters Dinner for a private event or corporate function, here one can learn about beer and food pairing, expertly prepared and presented by brewmasters and a master chef.

The Beer Academy is a state of the art event centre fused with the comfort and ambience of a large traditional pub. When one hires this unique space everything including all beer related glassware are available, which makes The Beer Academy a wonderful place to launch a new beer especially for the small brewer who does not have the space for a presentation.

The heritage building has room for 300 if used as a stand up mixer and can accommodate 100 for a seated dinner. As part of your event package the informed event staff can arrange for your guests to have a brewery and tasting tour as well as a culinary brewing tour.





The Beer Academy is also a retail store, check the website to see what is on draught or available for take out in bottles or Growlers. Check back frequently as there is always something new being brewed, whether it is a seasonal one off or a time tested favourite, the brewmasters excell at creating brews that excite and differ from mainstream choices.

So whether you are a novice or an enthusiast, The Beer Academy is a school worth attending and remember no-one fails when the subject is BEER.

Created through the national partnership of Granville Island Brewing and Creemore Springs Brewery the Six Pints Specialty Beer Company is a group of beer enthusiasts on a mission to promote the love of beer across Canada.





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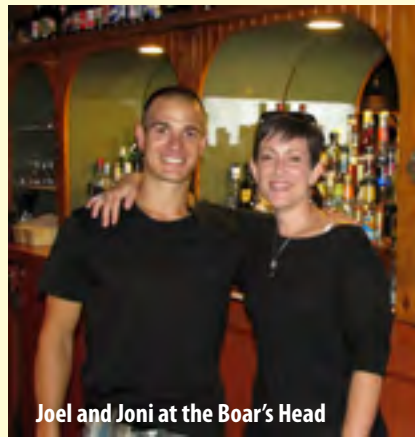


I don't know too much about Stratford except for the fact that it's well known for its theatre festival, so when I asked my good friend Doug Blaine, a Stratford resident, if he could recommend a good bar for my upcoming new book he informed me that the town was full of good bars so what particularly was I looking for. He went on to say that Stratford was home to such diversity when it came to bars and to prove it how would I like to go on a Stratford Saturday night pub crawl. Always up for the challenge I agreed and arranged to meet Doug at his home. Doug had the route and the list of bars all figured out and the great thing was that they were all within walking (staggering) distance from each other.

Knowing how many bars I have been in, Doug said even I would be impressed by this eclectic mix of watering holes. We shall see I thought.

ONE NIGHT IN STRATFORD

Our first pub **The Boar's Head** is on the main floor of the historic Queen's Hotel in downtown Stratford, the bar is more of a traditional English style pub with plenty on tap including a beer that I had thought was extinct, Old Vienna. Doug's girlfriend Sherry and their friend Henroy joined us for this epic adventure.



Joel and Joni at the Boar's Head

Owner Jay sat down with us and told us the history of the building as well as menu details and upcoming events. There was a collage on the wall depicting many of the regulars' this memory board was updated regularly by bartender Mel. A couple of pints here then it was on to a place called the Belfry. This was a place that I could never

have imagined. The **Belfry** was upstairs in a beautiful church that now housed one of the nation's top rated restaurants aptly named The Church restaurant. With saintly statues and nooks and crannies adding to the heavenly ambience along with its own version of the award winning Church Restaurant food, this was a great place to impress someone, a real touch of class with a relaxed comfortable feel and a wonderful local and international wine list. I could have sat here all night and soaked up the ambience of this unique bar set in the rafters of this wonderful old church but Doug had other ideas, it was time to move on. Our third bar was **Bentley's**, a bar with fifteen

taps that included locally brewed Stratford Pilsner, Bentley's has two long sit down bars that sit



Mark and Brenda from the Belfry



Boar's Head



The Belfry



Belfry Interior



The Gang at Bentley's



opposite each other in the centre of the main pub area and divided by a large double sided well stocked gantry. Bentley's like the Boar's Head also has accommodation, a wonderful way to enjoy a night out without going too far at the end of the evening. As well as the two long bars the pub had many large booths throughout. Bentley's menu has a great selection of burgers and pasta but the night was still young and we were on a mission.

Next stop was across the street to bar number four, this was a pizza place with a little pub in the basement. **Pazzo** was the name of the establishment and it was a rather trendy and new age bar.



Amanda, Stefanie and Marissa at Pazzo



Pazzo

Bartender Stefanie was in fine form as she held court behind the bar and told me a bit more about the place while skillfully serving her customers. Pazzo is in the oldest cellar in Stratford and is also the home of the best thin crust pizza for miles around, maybe even the whole of Ontario. The bar also had the local Stratford Pilsner on tap, always good to support local brews. The Pilsner and pizza are on special every Friday evening. Now it was time to go next door to our next pub aptly named **Down The Street**. This bar is fast becoming the in place for theatre goers, visitors and locals alike and let's not forget the actors themselves. A menu that offers both local and organic foods and paired with a growing list of local wines all served up by friendly staff, the pub pulsates character and energy. Owner Susan Dunfield was on hand to say hello between rushing here and



Down The Street

there making sure her patrons were all doing ok.

I was beginning to like Stratford and could have stayed here all night but we were not finished yet, not by a long shot. Next we crossed the main drag to **Molly Bloom's**, a very busy Irish themed bar. A band was playing and the place was packed, service was great considering how busy it was. We managed to find a table in the back bar area and sat and listened to the live music, Molly Bloom's claims to be

Stratford's live entertainment destination and judging by the crowd, including the long line up to get in, I guess there was no disputing that. The night was getting on but there was no rest for the wicked as we headed off to our next place, this bar was called **Foster's**. Foster's is actually a boutique inn with a trendy cocktail bar that also served many great local beers such as Wellington's, one of my favourite breweries, everyone loves a Wellie. The long sit down bar was busy with an eclectic crowd of theatre people and locals. The atmosphere was very friendly and it had a trendy Manhattan feel. The Wellies were going down fine but we were not finished yet. Doug had one more place up his sleeve and it was a piece of Stratford history. The **Dominion House** was an old tavern/hotel that had been a licensed premise since the late 1800's, it had the old horseshoe style bar and was very busy, the bartender Alyssa was fantastic, always on time with a drink and yet still able to share in a conversation with her many regulars at the bar. A band was playing some great old songs and I could see why Doug liked this place, there was nothing fancy here, just a bunch of people enjoying their local, great music, a wonderful bartender and from what I heard it also serves the best wings in town. For old times' sake I had a pint of O.V. It had been a long night but one I will never forget, I had to hand it to Doug, he had been right. Eight bars all so different and yet all shared one common thing, the ability to make people feel welcome.

Thanks Doug, Sherry and Henroy, till next time Cheers!



Molly Bloom's



Foster's



Alyssa at the Dominion



Foster's very own Caveman

Boar's Head

161 Ontario Street, Stratford, ON

Tel: 519 271 1400, www.queensinnstratford.ca

The Boar's Head is part of downtown Stratford's well known Queen's Inn, a 32 room hotel that has been a landmark since the mid 1800's. The pub has original support beams and wooden floors with a large Z – shaped sit down bar. A small dining area is three steps down from the main pub floor and two cozy booths are by the windows looking out onto the large street-side patio. An additional room has more dining tables and also a couple of dartboards. The bar has eighteen



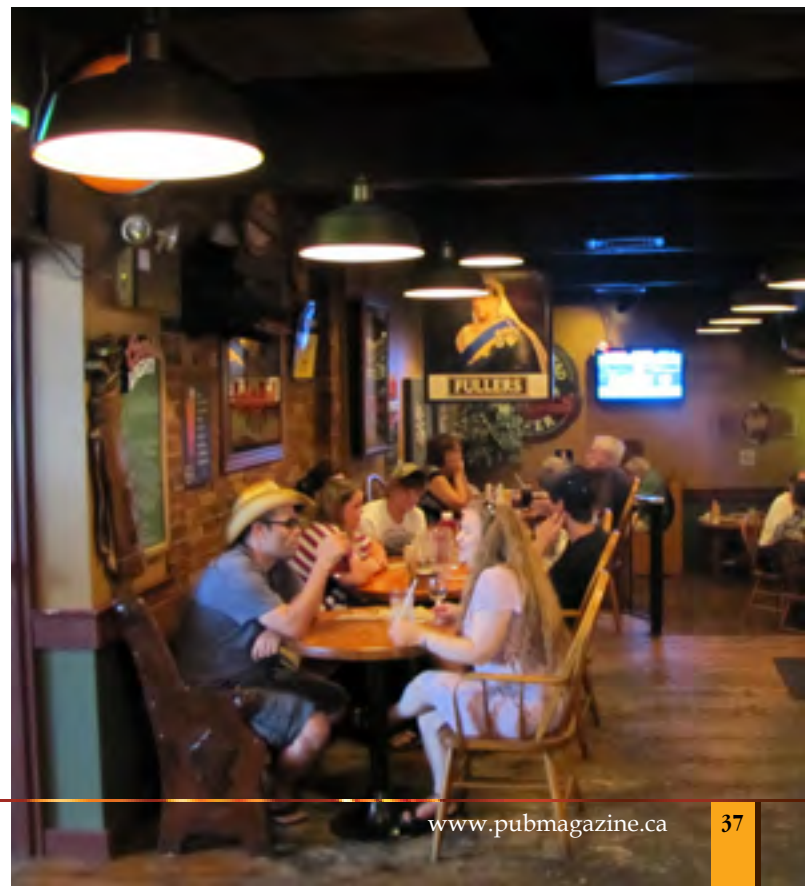
Innkeeper Jay



Doug & Sherry

draught taps that include Newcastle Brown and local favourite Old Vienna. The menu features some excellent choices for the game lover with the likes of Wild Boar chilli and a Wild Boar burger along with plenty of comfort food such as home- made lasagna and daily pot pies. Wednesday night is a full house when the wings are on special.

The bar has entertainment every Friday night and the upcoming line up can be viewed on the pub's website. A Boar's Head looks out over the bar keeping an eye on the festivities. A great little pub with friendly and energetic staff, a must visit when in Stratford.



Hawgs Breath

896 Queen Street. Kincardine • Phone: 519 396 6565

Situated in a 1902 building that once housed a tailor shop, Hawgs Breath has been a favourite hangout for the past 16 years for both locals and travelers alike. Three large wooden gantries stocked with various liquor bottles and an ever growing single malt collection make a great backdrop to the long sit down bar with its unique tiled mosaic countertop. At the bar you will find 17 draught taps pouring the likes of Samuel Adams, Flying Monkey, Creemore and Steam Whistle. Peanuts are free at the bar and of course they don't mind if you throw the shells on the floor. There is a brick interior in the bar while the dining area has a warm maroon décor.

Two four seater high top tables are in the middle of the room between the bar and dining area.

The pub has its very own Statue of Liberty, which keeps an eye



on the proceedings from a corner in the dining area. Southern style food has become very popular at the bar such as pulled pork sandwiches and one salad, the Chicken-Melon Feta has now become regionally famous with people driving quite the distance to order it. A busy spot with plenty of character.



Laura and Brian





Jack Tennant's British Gastro Pub

786 Lakeshore Drive, North Bay
Phone: 705 495 4114 • www.jacktennantsbritishpub.com

Jack Tennant's was originally a fine dining establishment that had been in business since 1994, owner Jack Tennant decided to change to a pub in order create a more social side to the business and build a regular clientele. To his credit the change has worked really well and now Jack Tennant's is a busy bar known for its classic pub menu and draught selection. The menu has a mainly British theme all prepared on premise by Jack himself. Classics such as shepherd's pie, bangers and mash and an excellent fish and chips are among the many dishes featured.

The long sit down bar faces you when you enter and the dining room down to the left looks out onto the front patio. A large fire-place is central to the dining room and British military prints cover the walls. Entertainment at the pub is on a regular basis, please check the website for details. A varied selection on tap such as Newcastle Brown, Tennent's lager and the wonderful Belgian beer Delirium Tremens, which was voted the best beer in the world at the 2008 World Beer Championships. The pub has a busy wing night every Wednesday and plenty of daily specials. Jack Tennant's, great comfort food and a good beer selection, well worth the visit.



Rob



The Man of Yorke

**11 Mill Street East, Tottenham
Phone: 905 936 4486**

Black beams and posts give this little pub an old English feel along with the Tudor style exterior.

Three large booths line the right hand side wall while the small sit down bar is in the far left corner. The two large windows at the front of the pub each have their own booth and are very popular lunch time spots Soccer scarves are hung proudly from the beams, each depicting a favourite team of the many ex pats who call this pub their local. Twelve draught taps include London Pride and Tennent's lager. The menu features traditional pub fare such as Yorkshire dips, beef curry and the best fish and chips in town.

The pub has a nice courtyard patio outback. Bluegrass jam sessions are held every Monday evening



Reading The Pub while waiting on a pint

and it is not unusual to see as many as twelve players in one session. A section of a wall in the bar is dedicated to all things Scottish, homage to bar owner Jane's heritage. If you visit Tottenham make sure you take a trip on the historic South Simcoe steam train and of course have a pint and a bite in the little local that is The Man of Yorke.



Since 1896 the hotel Bedford has sat majestically in Goderich's unique town square. The main floor is home to Paddy O'Neill's, an open concept bar and restaurant. The bar is made up of booths, bench seating and dining tables in two large rooms, which are divided by three arches.

The long sit down Oak bar is the focal point of the pub and reflects the splendour of this grand hotel. The bar has a large patio out front with seating for fifty where you can watch the bustle of the busy square. The menu features many great choices such as baby back ribs, rotisserie chicken, beef kabobs, the best wings in town and because of the proximity to Lake Huron a good selection of fresh fish dishes. Entertainment is on special occasions such as the annual St. Patrick's Day bash. Goderich has come back from the devastating tornado that ripped through town in 2011 and is a place well worth visiting especially when you can spend an hour or two in Paddy O'Neill's, where hospitality and good service are always on tap.

Paddy O'Neill's

92 Courthouse Square, Goderich

Phone: 519 524 7337

www.hotelbedford.ca





Riverside Inn Pub

7497 Hwy 35, Norland
Phone: 705 454 1045 • www.riverside-inn.ca

This rustic old Inn sits on Hwy 35 and looks out onto the Gull River. The Inn, built in 1912, has plenty of charm and wonderful character. The small bar area is to your left and log covered walls let you know you are in cottage country, two large easy chairs face the stone clad fireplace and there is a warm laid back feel to the room. To the other side of the building is the dining room and out front and down one side is the large patio.

The Riverside has built up a reputation for great food, the menu is large and varied and changes every six weeks to keep it fresh. Hosts Jamie and Margy are two of the hardest working people in the business, Jamie runs the kitchen while Margy looks after the front of the house. Butter chicken with naan bread, delicious home-made crab cakes and pulled pork on a hoagie are just some of the many choices available, the portions are large so it's not surprising to see many take out bags heading back to the cottage. On tap are award winning Cameron's Cream Ale and Cameron's Lager.



If you have never stopped here on your way north, check it out next time, the food will amaze you.





The Schomberg Pub & Patio

226 Main Street, Schomberg • Phone: 905 939 7151

This unique pub sits atop a small incline on Schomberg's quaint Main Street. This century home has plenty of character including a sloping floor in the main bar area. The pub once had the distinction of being the smallest in Ontario but has since spread to other rooms to accommodate the growing number of clientele. The bar is well known for its wonderful patio with mature trees, a babbling brook and a flowering back garden. The patio is the place to be in the summer as many excellent local acts entertain there on a weekly basis.



A front room called The Wine Cellar has many high top tables, a central fireplace and wine racks on the wall while another lounge has a large window booth and dining tables. The pub has karaoke on Wednesday, live music on Thursday and Fridays and a country rock disc jockey on Saturday.

The menu features a large app section and excellent main courses such as Lemon Sole, Bourbon Steak and a build your own Pizza. Monday and Thursday are wing nights and drinks are on special every Tuesday. A true country pub with a lovely patio.





Unionville Arms

189 Main Street, Unionville
905 470 8831 · www.thearms.ca

Unionville's Main Street has to be one of the most picturesque in Ontario, plenty of century homes, curio shops and restaurants. It is also home to one of the best pubs in the province, the Unionville Arms. The Arms has been the local gathering place since 1989 and attracts more and more patrons every year. The food and the ambience along with great staff make it a place where one visit is not enough. The small sit down bar at the far end of the room is where you'll find the regulars, chatting about their golf game or sharing a laugh or two. The main dining area is a couple of steps up from the bar and four large booths line the central wall. A separate sports lounge called the Annex is where you will find a collection of soccer scarves and team photographs adorning the walls along with many flat screen televisions.

A large side patio with plenty of shade is a busy lunchtime spot while a smaller street-side patio outside the Annex is a great place for people watching. Historical Unionville is portrayed through many framed photographs in the dining area. Monday is wing night and Sunday is a prime rib dinner with Yorkshire pudding special. The menu is large and varied with something for everyone. A Unionville tradition well worth the visit.



The Grey Goat

74 Main Street South, Newmarket

Phone: 905 898 0418

This famous old York Region pub had closed its doors for a little while, much to the dismay of the regulars who had enjoyed the Goat's hospitality since 1982. New owners have since come in and done wonders with the place. The leafy patio, which looks down onto Main Street, has been redone and is now the best in town. Inside the new look Goat still retains its comfortable pub feel and the regulars are all back along with many new customers. The bar has twelve beers on tap including Kronenbourg 1666, Granville Island Pale Ale and Tennent's lager. Upstairs the pub has a function room complete with its own bar, a great place to hold a birthday party.

Entertainment is every Saturday night and on special occasions such as St. Patrick's Day. Owner Ross has brought his expertise in and has revamped the menu to reflect the success of other bars that he owns. The Goat is a wonderful pub with plenty of century home character, great staff and patrons who are happy to have their little pub back.



Keavney and Jimmy



Dawn and Katie





Rooftop Wine in the City

by Paul Ste Marie

The city is a concrete jungle, and after seeing the sights and walking the streets of downtown Toronto the only thing on your mind might be the comfort and quietness of your own backyard. However, should you be in the beautiful and prominent Yorkville area just uptown, you have found one of the largest rooftop patios in the city that truly makes you feel right at home, assuming your home has beers on tap and an extensive wine and spirits list!

sauvignon (Chile)!"These three wines certainly bring some versatility and balance to a list by really giving it some depth and uniqueness and with 50 by the bottle selections and the newest and latest martinis, it's no wonder the patio is always full of friends!

To compliment these wines and martinis is a menu that ranges from their signaturespaghetti, spring rolls and curries all the way to one of my new favorites their calamari! The venue is truly has a place for every occasion

Standing at the patio and looking around you cannot help but feel like you are out of the city and on your own deck! So what is the success of Remy's ...Keep it trendy and fun with a patio under the stars away from the city streets.

For more information or to book your next event visit www.remys.ca or follow them @patiounderthestars.

PAUL'S WINE PICKS

A bit of a change from our basic red and white wine picks this issue, as I have found a gem in the lcbo that provides the wine lover both affordability, and good quality right from Argentina. My white wine pick is the TRAPICH SPARLIKNG EXTRA BRUTthat is an unusual blend of chardonnay, Semillon and Malbec, that makes for a fresh, easy drinking zesty choice with a rounder and less dry finish that I was very pleased o discover. The price to quality ratio is reason enough to try it, and even better if you have some fish or creamy fettucini to pair with it.

On the other side of the spectrum I am looking classic, earthy, fruit forward, well balanced and a wine that always over delivers. The CHAPOUTIER RASTEAU, Cote du Rhone is simply a dynamic wine from one of oldest vineyards in France. With its red currant, black currant and raspberry notes this is your perfect wine when serving beef or lamb as the nights get a little cooler.

Remember to open new doors to wine regions and varietals from around the world by trying some great wine at your local restaurant or lcbo, and as always love life with a great glass of wine!



The restaurant on your radar is the long standing REMY'S, located at 115 Yorkville Ave, Toronto.This 30 year old staple has been for its lifetime the largest rooftop patio in Yorkville and for much of that time the largest in Toronto hosting 250 people outside and 100 inside. The rustic, traditional and very laid back restaurant offers a flip flop welcome environment to just kick back on and have the great staff look after you. When looking to dig deeper into the success and story of Remy's, I spoke with owner Gerald Lorenzetti and Rob Tersigni the assistant manager for the past 25 years. "The success of Remy's has always been its laid back, comfortable and very approachable environment that has an audience of clients from age 5 – 65. The staff and service are always there to please the customers whether they are looking for one of our many beers on tap, wines by the glass or exclusive cocktails, we have a drink that suits everyone's tastes." When I asked Rob, what his best selling wines were this summer, the answer was immediate. "our best sellers are exactly what is hot right now all over Toronto, with customers demanding the new and very popular Montevina pinot grigio (California) as the go-to white wine, and for the red wine lovers it has to be the either the Hob Nob pinot noir (France) or Errazuriz cabernet

including the office parties that accommodate groups from 20 – 100 and provide the full five courses, cocktail party and food platters of your choice. The food and wine extends into the winter months as well with a new look, Remy's has changed its formal dining room on the main floor inside to a very open and comfy space. From the gorgeous wooden tables, the traditional cocktail bar, to the very diverse menu, this is a hot spot for summer and winter guests alike.



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ASK THE BEER EXPERT

Q: Why are there so many different styles of glassware? Does beer benefit that much from a specific glass?

A: Yes, beer absolutely benefits from specific glassware. Glasses of different shapes, sizes and thicknesses etc. are created to promote the intrinsic characteristics of a beer style while sustaining the ideal environment to exemplify that specific style's best characteristics. Generally speaking, ales are to red wines, as lagers are to white wines. Robust, full flavoured ales have ample aromatics emanating from the beer so broad mouthed glasses will allow for those aromas to simply ooze out of the glass.

Most ales are best served at cellar temperatures (7-12 Celsius); so short, bowled glasses like a snifter will rest in the palm of your hand where you can decide how much extra warmth you'd like to apply to coax out the rich flavours within. Lagers, on the other hand, have a more subtle flavour profile and their aromatics will benefit from a bit of focus, so a tall, narrow glass will channel those aromas as the beer travels to your palate.

The slender shape requires a grip only from the tips of your fingers so your hand won't warm the beer too quick either. A beer's colour is not dependant on it being an ale or an lager, but brilliant clarity and carbonation of golden to amber styles will always look glorious in a tall glass, whereas darker,

opaque beers will look cozy and inviting in something a little bit more compact. There are no absolutes in beer but these simple guidelines will help you discover how the right glass can bring out the best in your beer.



Justin Lamontagne
Beer Sommelier at the Beer Academy



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The bar features entertainment Wednesday to Sunday. The Coach and Lantern is also one of the most haunted pubs in Canada, with staff and customers reporting various sightings.

This pub is full of charm, the staff very friendly and the food is excellent. When you visit this pub make sure to take your camera.





Ken Jorgenson

SPORTS

with Jorgy

TALKING HOCKEY WITH KEITH ACTON

I'm always eager to sit down with someone, have a few pints and talk about hockey; so when the opportunity arose to meet up with Columbus Blue Jacket assistant coach Keith Acton, I was more than happy to oblige! With over 15 years chalked up as a player in the NHL and a further 15 as an NHL coach, I was greatly looking forward to the wealth of hockey experiences, from two distinct perspectives, that he had to offer.



Behind the bench

Acton was gracious enough to host me at the popular Boston Pizza Restaurant & Sports Bar that he co-owns in Stouffville, where he was born and raised and still resides. So with a pint in one hand and a pen in the other (interspersed occasionally with a pint in each hand), we sat and talked hockey.

Many Pub Magazine readers will most remember Keith Acton as a long time assistant coach with the Toronto Maple Leafs, where he served ably from 2001 – 2011. Having recently left the Leafs organization, Acton is very excited to be joining a very experienced coaching staff in Columbus, Ohio.

"We have a young, dynamic team with proven goaltending and a solid young defense. Our team speed is above average – it's hard to defend against speed and speed will help to cover up mistakes." Acton, along with assistant coaches Craig Hartsburg and Dan Hinote, and head coach Todd Richards, feels that the enthusiasm and positive expectations expressed by the local community are not without merit. "The NHL is a very competitive league, there are no great dynasties anymore and the competition level is very close. With cornerstone players anchoring the squad and good player development, we are very close to reaching the next level of success."

Having coached for 10 years in the high-pressure environment and centre of the hockey universe that is Toronto, I was curious about the biggest change he would feel moving to the relative backwater of Columbus. "Columbus is actually a very good hockey town – the fans are passionate and the atmosphere is exciting. As for the experience in Toronto, I learned very early that you can't allow outside pressures to influence what you do. It goes beyond developing a thick skin. I was very privileged to work with the wonderful Pat Quinn in Toronto, who was a great

influence. He is a very smart guy and had a great relationship with his staff and team."

Keith Acton was drafted by the Montreal Canadiens in 1978 after a very solid junior career with the Peterborough Petes of the OHL, where he put up over 120 points in two consecutive seasons. After a few seasons on the farm with the Nova Scotia Voyageurs, Acton was called up for good to the big club for the 1980-81 season, scoring 15 goals and adding

24 assists as a rookie. Considered one of the best face-off men in hockey and blessed with great speed, Acton was the prototypical third line checking forward, hard working, determined and very willing to hit and be hit. It was his offensive skills that led him to promotion to the first line, centering superstars Guy Lafleur and Steve Shutt. As a sophomore he put up big numbers, scoring 36 goals and 52 assists for 88 points in 78 games!



Keith Acton

"I was very privileged to have played with those great players in Montreal. I joined the Habs when they were still managed by Sam Pollack and coached by Scotty Bowman. They had excellent systems in place and the level of desire, dedication and commitment to winning that existed throughout the entire organization was incredible. Players played with fear – the fear of not meeting and living up to those expectations."

Ten games into the '83-'84 season, Acton was traded to the Minnesota North Stars, becoming a valuable player and team leader. He joined the Oilers during the '87-'88 season, and by the time he ended his playing career

in '93-'94 he had added stints in Philadelphia, Washington and Long Island to his resume. Playing over 1000 NHL games is a rare feat, and Acton accumulated 226 goals, 358 assists totaling 584 points and one all-star appearance in a very well respected, hard earned playing career. As with many successful NHL players, it was an internal fire that lit the way to his professional success. "I was always very driven and determined. In my own mind, even as a child, I always thought that I could be an NHL player. I didn't broadcast it, but that was the goal and I was able to make it happen, no matter how many people told me that I was too small to play." Acton reminisced fondly of some of the early influences in his career, "I had a lot of breaks along the way, including some truly great coaches. Jack Watson and Bob Hazard, who

were my pee-wee and bantam coaches in Stouffville were wonderful. Playing street hockey and skating on backyard rinks, being free to experiment and try out new moves, to really have fun was invaluable to my development."

It became very obvious that beyond a deeply felt love of hockey, Keith Acton is a true student of the game, and has always, naturally, worked hard to improve his hockey knowledge. It is when he is talking about the men who have influenced his career (both as a player and coach) that he really opened up. I got the sense that the experience of his association with some of the true greats of the NHL was one of the highlights of his career, right up there with winning the Stanley Cup in 1988 with the Edmonton Oilers. "I was truly fortunate to have played for the New York Islanders during Al Arbour's last year as coach. I may have had coaches who were better at individual aspects of the job, but Al was the best overall coach I ever had the privilege of playing for. I actually took notes almost every practice, my last as a player, because I knew I wanted to stay in the game when my playing career was over." While playing in Philadelphia, his GM, Bobby Clarke, recognized that the skills and dedication Acton exhibited as a player would translate seamlessly into a coaching role. When Keith Acton hung up the blades on his playing career, he immediately re-entered the NHL as an assistant coach



Keith Acton & Ken

with the Flyers. Four years on the Philadelphia bench, followed by two with the New York Rangers led him eventually to his long term role with the Leafs and his new stint in Columbus.

After 30 years in the NHL, Acton is aware there have been some major changes in the way the game is played and coached. "Equipment and technology aside, especially for the goaltenders, some aspects of the game have stayed the same, but many have changed. There is so much more structure, systems and emphasis on fitness; the game is more robotic and there with less natural flow. In

the 70's and 80's there was much more flexibility in building an offensive attack, about 50% came from free-flowing play. Nowadays, most of the attack comes from quick transitional play and from aggressive checking."

Nevertheless, for somewhat as passionate about hockey as Keith Acton, whose desire and determination has taken him from the backyard rink to the upper echelon of the NHL, an on-going position in the National Hockey League is the only place he'd like to be. It was a real pleasure talking to you Keith. Thank you for the time. And the beers!

Until next time,
Jorgy



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