

# The Pub Magazine

Your Guide to Ontario's Best Pubs

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## • THE PUB VISITS

Ajax, Essex, Whitby, Stouffville, North York,  
Prince Edward County, Waupoos, Hillier

- Vote for the **BEST PATIO IN ONTARIO**
- History of the **HIGHLAND GAMES**
- **CELTIC NATIONS CALENDAR OF EVENTS**
- **DARTS** "No Bull"
- **SOUNDS OF SUMMER**
- **THE SCOTTISH & IRISH COMPANIES**
- Why do people put **LIMES** in their **BEER?**
- **CANADIAN BREWING AWARDS 2013**
- 2013 Mondial de la Bière. **CELEBRATING 20 YEARS**
- **PUBS AND LITERATURE**
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Bob has worked tirelessly to help clean up the rivers around Guelph. He's a vital member of the River Conservation Authority and the host of The River Dinner fundraiser. There's been a remarkable improvement in the health of the water due to the efforts of all concerned. Here at Creemore Springs Brewery, we also have a great respect for water. Every batch of our beer starts with the fresh spring water that gives us our name.

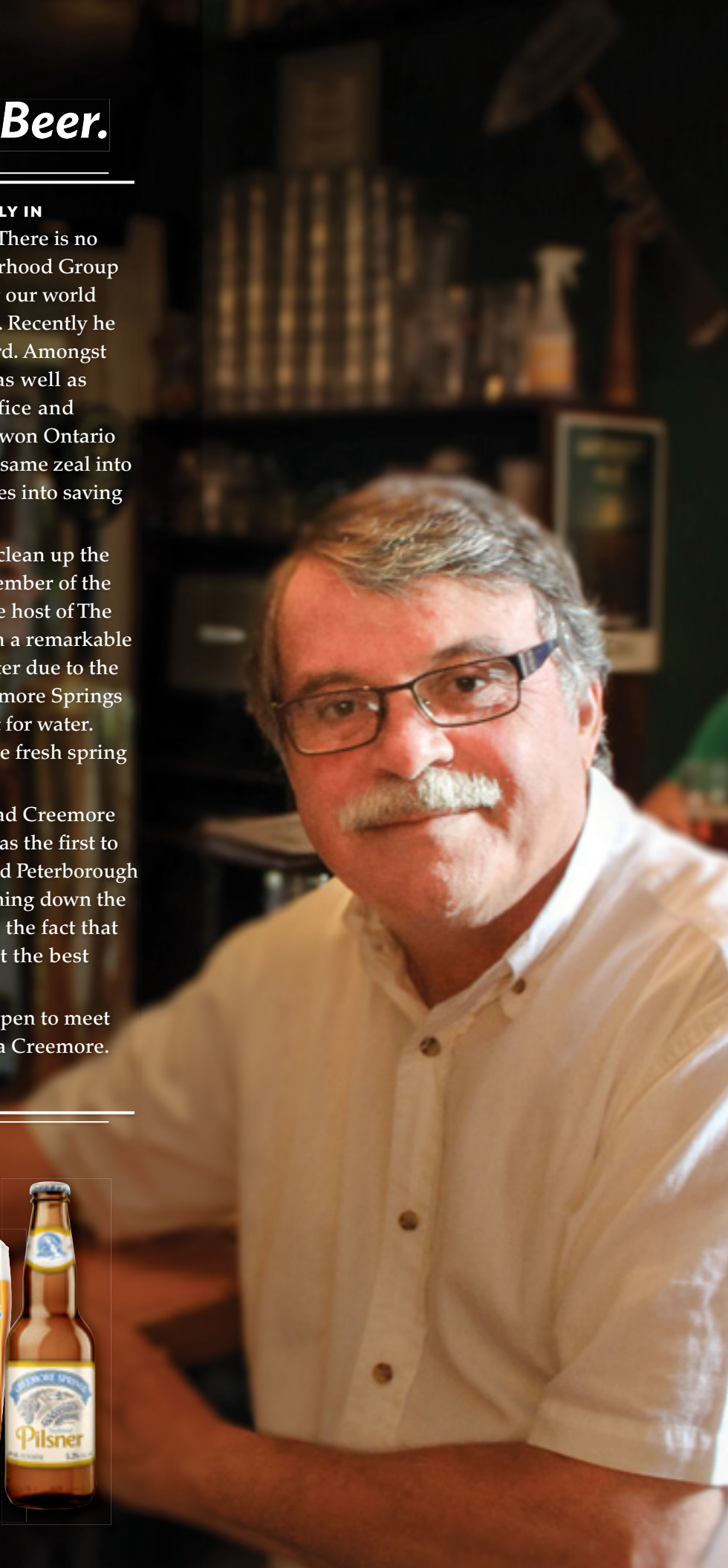
It's no coincidence that Bob has had Creemore Springs beer on tap since 1990 and was the first to introduce our lager to the Kingston and Peterborough areas — with kegs of Creemore weighing down the trunk of his car. He fully appreciates the fact that we make our beer using nothing but the best natural ingredients.

Here's to guys like Bob. If you happen to meet him in one of his pubs, buy the man a Creemore. He's earned it.

---

## Creemore Springs

*What we're made of matters.*



# WELCOME TO ANOTHER EDITION OF THE PUB MAGAZINE

Welcome to another edition of The Pub Magazine, this issue we visit Billy's in Essex, Fionn MacCools in Ajax, the Royal Oak in Whitby and my local pub the Earl of Whitchurch.

The Roving Reporter gives us an update on what he has been up to during the last few months such as enjoying some wine and beers in Prince Edward County.

The rest of the gang are also all here to share their wisdom with you so pull up a stool, fill your glass and welcome to The Pub.

Cheers  
Bill Perrie, Canada's Pub Guy



## Look Who's Pouring'

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Lord Amherst,  
Amherstburg**

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**CANADIAN  
BREWING  
AWARDS  
2013**

**PUBLISHER:** The Beer and Cocktail Show Toronto Limited  
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by Chris Burek

## DIRECTORY OF ONTARIO CRAFT BREWERS REACHES 100



In early March, the Ontario Brewers Directory maintained by Mom 'n Hops' Ontario Beer Guide listed its 100th brewer in the province of Ontario. As of June, the directory now includes 120 brewers, of which almost 100 are now in operation.

The directory strives to account for all craft brewers including nanobreweries, microbreweries, contract brewers, and brewpubs which are currently operating commercially or have applied or intend to operate commercially in Ontario.

Ontario's population of nearly 13 million are demanding craft beer at alarming rates, driving sales that have increased by 575% since 2006, according to the LCBO. In 2011 alone, craft beer sales rose 45% over the previous year the Ontario Ministry of Economic Development and Innovation reported.



The directory can be found at: [www.momandhops.ca/brewery-listing](http://www.momandhops.ca/brewery-listing)

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Glenn, The Roving Beer Reporter

# History of the Highland Games

Highland Games originated among the Scots Celtic ancestors and became a customary part of their life. Events such as tossing the caber and putting the stone, and competitions in playing the bagpipes and Highland dancing formed the core of the festivities, along with footraces, wrestling and tug-o-war, and novelty events such as three legged races or the Best Dressed Highlander competition. Emigration from Scotland dispersed the Highland Games and brought them to North America (where they are often referred to as the Caledonian Games). Given the influence of the SCOTS in Canadian history, it is not surprising that their Highland Games have flourished.

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A Highland Society was organized in Glengarry, Ontario in 1819, but lapsed after "many successful gatherings." More permanent games were established by the Caledonian Club of PEI in 1838. Similar games followed in Lancaster, Toronto, Cape Breton, Montreal and Zorra, and by Confederation in Halifax, Antigonish, Chatham, Ottawa and Vancouver. Within a few years, they were established in many Ontario townships and in Fredricton, Quebec City and Victoria.

In 1880, the St Andrews Society of Winnipeg held the first of its many successful Dominion Day Games at Dufferin Park. The Marquess of LORNE patronized these games and others, as did other Governors General and many famous Scottish political

figures, among them George BROWN and Sir John A. MACDONALD. Former Prime Minister John Diefenbaker carried on the tradition when he visited the 1975 Glengarry Games, appropriately dressed in a kilt.

It became customary to hold provincial track and field championships in conjunction with the Highland Games. The festival has thus undoubtedly helped to produce some of Canada's greatest athletes - eg, Duncan BOWIE, George GRAY and Walter KNOX - who have won international renown. More significantly, perhaps, it has thoroughly permeated Canadian culture (for example, the novels Ralph CONNOR - C.W.GORDON), and Canada is said to have more bagpipes and Highland dancers than even Scotland itself. Canadian Highland Games remain a vivid reflection of the Scottish tradition in Canadian life.



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Glasgow, Scotland - Did you know... That a judge sentenced a woman to eight years in prison for lifting a man's kilt and taking a peek at what's underneath.  
"I wanted to see what they wear under their skirts," said Mary who emigrated from Sydney Australia, six months ago to live in Edinburgh.  
Authorities said Mary, 40 was released from prison in 1999 after serving three years for sexual assault

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# Celtic Nations calendar of events for Ontario

May 25, 2013	Kingston	Kingston Scottish Festival
June 8, 2013	Georgetown	Georgetown Highland Games
June 15, 2013	Cobourg	Cobourg Highland Games
June 15, 2013	Sutton	Georgina Gathering
June 15, 2013	Russell	Russel CelticFest
July 1, 2013	Embro	Embro Highland games
July 5-7, 2013	Almonte	CeltFest
July 5-7, 2013	Kincardine	Kincardine Scottish Festival and Highland Games
July 13, 2013	Haliburton	Haliburton Highland Games
July 19-20, 2013	Cambridge	Cambridge Highland Games
July 19-21, 2013	Orillia	Orillia Scottish Festival
July 26-28, 2013	Uxbridge	Highlands of Durham Games
July 27, 2013	St. Catherines	St.Catherines
Aug 1, 2013	Ottawa	"B in the Park" – Pipe Band Concert
Aug 2-3, 2013	Maxville	Glenngarry Highland Games
Aug 5-9, 2013	Goderich	The Goderich Celtic College
Aug 9-11, 2013	Fergus	Fergus Scottish Festival and Highland Games
Aug 16-17, 2013	Bracebridge	Bracebridge Highland Games
Aug 24, 2013	Almonte	North Lanark Highland Games
Aug 29-Sept 1, 2013	Toronto	National Gymanfa Ganu / Festival of Wales
Sept 7-8, 2013	Toronto	The Beach Celtic Festival

# HIGHLAND GAMES AND SINGLE MALTS

Now that the summer is officially here, there are lots of Highland festivities going on. For sure a visit to a single malt bar should be on your agenda to make your day complete. Three pubs that come to mind would be, if you are going to the Orillia Scottish festival take a trip over to The Dam Pub in Thornbury. Located at 53 Bruce St they boast some 550 single malts, now that's a great selection whichever way you add it up.

In the event you are in Toronto visiting The Beach Celtic Festival you may want to drop in at the Feathers Pub located at 962 Kingston Rd. Toronto. Reid boasts an impressive 420 different bottles of single malt whisky.

Last but not least, if you are at the "B in the Park" – Pipe Band Concert in Ottawa, the place to visit would be The Highlander Pub located at 115 Rideau St. Ottawa. There you will be impressed by over 200 single malts.

When it comes to rare whiskies, there is a large market place and mostly they are imported from Scotland. But for sure, this Roving Beer Reporter will be attending some of the gatherings and will be sampling a wee dram or two.

For the connoisseur, or for those wishing to expand their knowledge of fine single malts, The Feathers offers several whisky tastings, tours and events. Come in any day to try The Feathers flight, which consists of five ½ ounce samplings of the finest selections in their collection.

The pub also hosts whisky challenges where Reid compiles a list of whiskies that guests are asked to taste and distinguish from one another. Reid also invites experts from various distilleries to help host tastings.

Several books on the topic of whisky can be found at the Scottish Company at 2001 Leslie St. Toronto.








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Glenn, The Roving Beer Reporter

# TORONTO BEACH CELTIC FESTIVAL

“ Happy 10th anniversary ”

September 7<sup>th</sup> and 8<sup>th</sup>, 2013

“ There is never too much of a good thing ”

While sitting on the grass in Kew Gardens on Queen Street in Toronto on July 1st 2001, Sandy was deep in thought planning her mother's funeral. Sandy's Mum Jemima had passed away the day before on June 30th.

It was while deep in thought Sandy heard the sound of bagpipes and sadly thought "Mum would love this". And so was planted the seed for The Beach Celtic Festival. A few years later in the Summer of 2004 that seed germinated and with the help of her husband Charles they decided to put on a large outdoor Ceilidh in the very park in The Beach where three years prior, Sandy had heard the bagpipes playing.

The beach Celtic Festival was 'born' in 2004 in honour and appreciation of her Mum, "Mima" Sutherland Graham. As well as her late Father, Donald Arthur Graham. Donald was born and raised in the Beach so what better place to celebrate his Celtic roots.

As popularity has grown for this event, Sandy is pleased to announce that this year will be the 10th anniversary. This will be a two day event Saturday 7th and Sunday 8th of September.



The Celtic Festival has fast become a Beach Tradition and the neighbourhood welcomes every one every year to join in this celebration of Celtic music, vendors, food and fun.

Sandy Graham-Robertson, as creator of this event is proud to have both roots in Edinburgh and Glasgow, Scotland and also proud to be a first generation Canadian. Sandy who is from Montreal, is the daughter of a Highland Dancer Mima Sutherland and Sandy's Grandfather Donald Sutherland was the Pipe Major of the Black Watch of Canada in WW2.

Her Grandfather was sent from Scotland to Canada as a Quarrier child or what was known as The Home Children. Sandy was brought up to be proud of her heritage and between Charles and herself, they are raising

two boys Graham and Ian with the knowledge of their wonderful heritage.

Sandy's brother Don Graham is proud to be a producer of The Beach Celtic Festival. His earliest musical memories are of listening to his mother play piano and being included at the Bleury



Street Armouries when his Grandfather Pipe Major Donald Sutherland would rehearse with The Black Watch of Canada. The songs, Pipes and the Mist and The Calling of the Clans are a tribute to his family's heritage.

Charles Robertson is a world champion Highland Dancer, retired military officer with the 48th Highlanders of Canada. His parents, Grandparents, Aunties and Uncles all originally were born in Scotland. He truly is a Highlander in his blood and his heart.

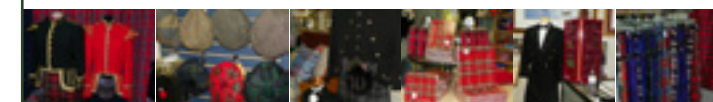
A special thank you and mention to the board of volunteers, whom without them this would not be possible. Lenny Stoute, Joan O'Hanley, Don Graham, Rory Sinclair, Joanne Carroll, Gillian FitzGibbon, Alan Lacosse, and last but not least, radio show host and M.C. Hugo Straney. Special thanks go to the Gilchrist Cavanagh Irish Dancers and Scottish Bold Step Dancers for their yearly appearance.

This is truly a family event steeped in history, heritage, tradition and talent. Here at The Beach Celtic Festival, no matter whether you are Scottish, Irish or Welsh. Whatever your Clan, whichever your Tartan, you are truly welcome at this family event.

For further information contact Sandy Graham  
beachceltic@sympatico.ca or go to their  
website [www.thecelticfestival.com](http://www.thecelticfestival.com)



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Glenn, The Roving Beer Reporter

# DARTS

## “NO BULL”

The game of darts has been around for hundreds of years. There are several theories as to how the sport originated, one such theory was that warriors between battles would throw short spears at an upturned barrel. As the competition progressed a more defined target was used, which led to a slice of a tree as the target. The natural rings of the tree proved perfect



for scoring purposes, as did the radial cracks which would appear as the wood dried out.

Cold weather forced the sport indoors, which led to using shorter spears or darts. As the game caught on, a basic set of rules were adopted and more and more people started playing the game. Soldiers, country folk and even nobility tried their hand.

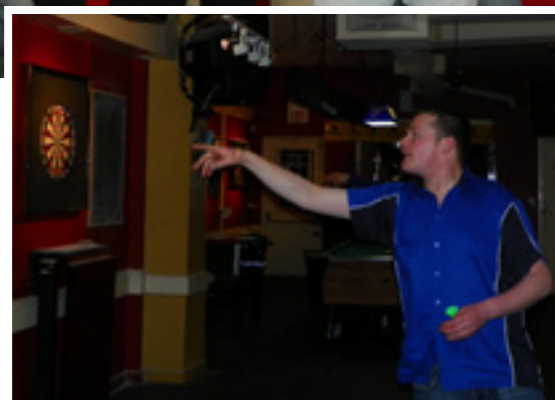
It was said that in 1530 Anne Boleyn gave Henry V111 a set of “darts” of Biscayan fashion, very ornamented. The Pilgrim Fathers were said to have played darts on the Mayflower (1620), using the end of a wine barrel as a “board”.

The sport of darts is unique in a number of ways, the equipment required to play is reasonably inexpensive, a relatively

small area is required to play and no special clothing is required. Gender, age physical strength and size almost have no effect on a player’s ability to do well. All these factors combined make darts the popular game it is today

The dart itself became more standardized through time as the game turned into a general pastime. The barrel of the dart was typically a piece of wood about 4 inches long with a metal point at one end and feathers at the other. It was an American that patented a folded paper flight in 1898, and the all metal barrel was patented shortly afterwards by an Englishman in 1906. It was around this time that a numbering system on the dartboard was devised and accepted.

About this same time, a throwing distance was introduced as the game was becoming more popular in pubs. It is said that the first throwing distance was determined by placing three beer crates end to end from a brewery called Hockey and Sons (which supplied beer to the Southwest of England). Each of the crates



was three feet long, making the distance from the throw line to the board nine feet. Over a period of time, the beer crates were reduced to two feet, and four crates were placed end to end making the distance (eight feet). The eight foot distance was the standard for many years and is still used in some pubs today.

The phrase (toeing the hockey) is said to have originated by using the Hockey and Sons beer crates, and the toe line is still called the “hockey”, but now it’s spelled oche and is pronounced without the “h”.

As the popularity of the game of darts grew, more and more pubs introduced the game. In 1908 however, a decision was made to declare darts was a sport. This decision was made by the

Magistrates in Leeds, England. At that time “games of chance” were illegal in pubs. A pub owner called Foot Anakin challenged the decision after he was accused of operating a game of chance and prosecuted for allowing darts in his pub. Foot argued that the game of darts was indeed a game of skill and not a game of chance and obtained permission to set up a dartboard in the courtroom.

It was said that Anakin threw three darts in the 20 and invited any magistrate to do the same. The challenge was accepted, however the court officials were unable to duplicate Foot’s shot, thus proving that darts was indeed a game of skill; the case was dismissed. The years following saw the game of darts become more popular and as a result, more and more pubs had dartboards.

The years following saw challenges between different pubs and later, pub leagues and tournaments were introduced. In 1927, The News of the World, a British Sunday newspaper, instituted its first tournament. Originally confined to the local London area, the event drew a large number of participants, and due to its success became a national competition after World War 1. This event grew into one of the most prestigious international titles in sport, but was suspended in 1990. After returning in 1997 was restricted to players in the UK.

The first accepted rules of play were introduced in 1954 by The National Darts Association of Great Britain (NDA) The NDA together with various county groupings, began holding English national competitions in 1957. The British Darts Organization (BDO) was formed in 1973 by Olly Croft and largely contributed to various county associations and development of international events In 1978 the BDO organized the Embassy World Professional Championships, one of the biggest events in darts.

In 1976 the BDO was very instrumental in setting up The World Darts Federation (WDF), which was formed by representatives from 15 countries to promote the sport of darts on an international basis. Today the WDF is comprised of the national darts organizing body from each of 49 member countries, representing six continents.

Other tournaments have been established to further promote the sport: The Asia Cup, open to WDF member nations in Asia. The Europe Cup, open to European nations. The Pacific Cup, open to Pacific Rim nations including the US. The WDF maintains an individual ranking system for members based on participation in more than 30 regional, national, and world events staged by the organization itself and its member organizations.

The American Darts Organization was formed in 1978 under the guidance of Tom Fleetwood and is the only governing body of darts in the United States recognized by the WDF (1977) The organization was chartered with 30 local member clubs, representing approximately 7.500 players. Today, more than 300 associations, representing some 75.000 players in all 50 states, Guam and Puerto Rico, are affiliated with the ADO. Every player has the opportunity to compete to represent the US throughout the ADO playoff program. Almost 300 tournaments a year are sanctioned by the ADO.

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For this Roving Beer Reporter, a game of darts wouldn’t be the same without a beer. I have over the years played in several leagues and competed in tournaments both in Canada and the US. Although the basics of the game have remained the same for many years, dart leagues and venues have changed considerably and with good cause. Cost is a big factor with most sports and activities, and what used to be a working man’s game certainly has escalated in price.

Travelling from one end of the city to the other was common practice in the early eighties. But the price of gas and beer has changed all that. To be able to just travel to the pub down the street, have a few beers and a couple of games of darts is a lot simpler than involving a lot of travelling. Between house leagues, which are becoming more popular and local street leagues, this is now the trend and I believe will be around for some time.

Probably the busiest pub on the Danforth for darts is The Kilt and Keg just west of Geenwood. Most Sunday afternoon’s Winter or Summer you can drop in and get a game of blind draw doubles, Tuesday nights is the MTADL and Thursday nights is the Danforth league.

The winners of the Tuesday night league this season were The Gravediggers (Kilt and Keg) runners up were Dart Fathers (Remark Bar and Grill). The winners of the Thursday night league were The Darters (Kilt and Keg) and the runners up were (Right wing Bar).



Glenn, The Roving Beer Reporter

# BEER GUYS

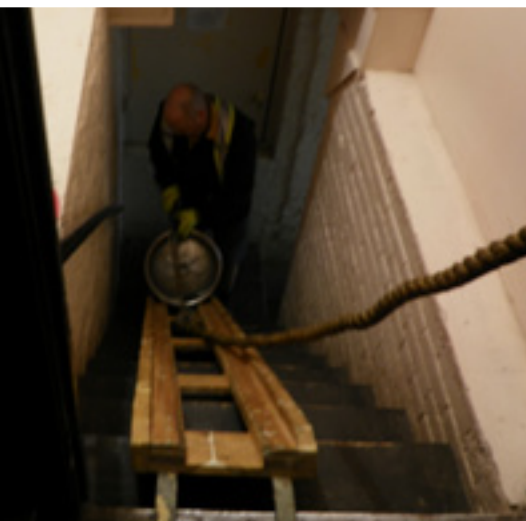
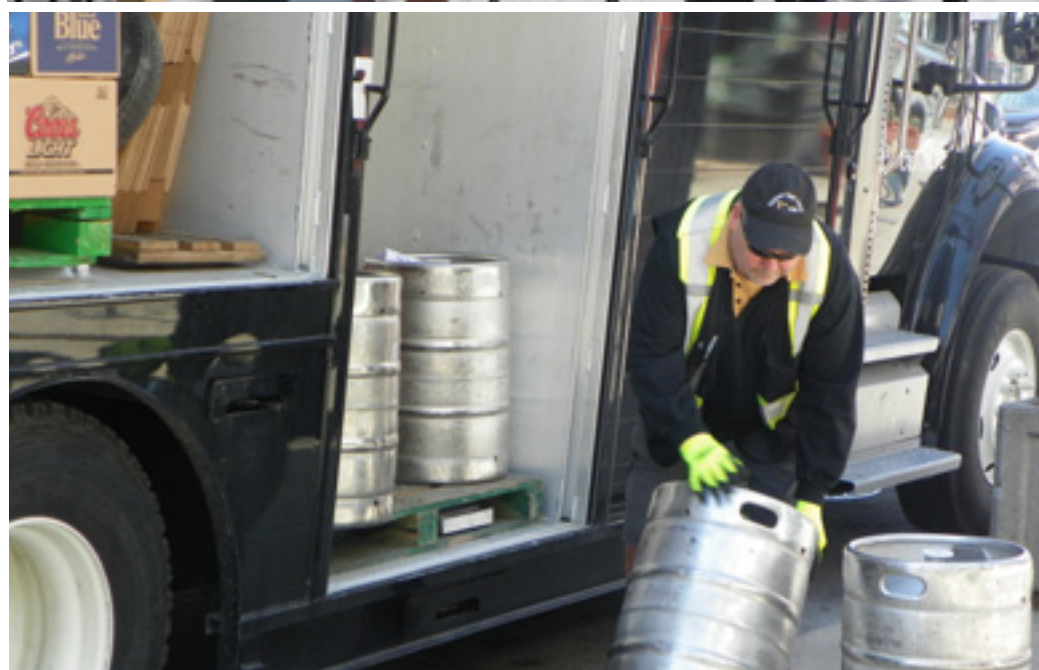
Have you ever been in your local pub having a beer and some - one yells "Beer Guys". Is that music to your ears, better than any tune on a juke box, that's for sure. On my rounds I get to see and talk to a lot of Beer Truck drivers, and I'm amazed at some of the conditions that they have to endure to make sure your beer gets delivered.

At my local which is on the Danforth in Toronto, the first challenge is that there is never a parking spot big enough outside the bar. So the truck driver usually has to park some distance away from the pub. This particular day was the day after the second biggest snow storm to hit Toronto. Well, you can only imagine the mounds of snow left by the snow plough on the side of the road.

Although there is always someone willing to hold the pub door open when they get to the door with the beer, this particular day it just happened to be me. Again, to repeat myself I was amazed when I observed the Beer Guys at work unloading the kegs of draught off the truck a hundred feet away and having to heave them over the snow and then haul the kegs through the slush and ice to get to the door.

Well, you would think that was the hard part over, "wrong". Now they have to manhandle the kegs and sand cases down a flight of old wooden stairs, using a ramp and ropes for safety reasons and turn at the bottom and go down three more steps. All this is done with nerves of steel and the strength of a Spanish bull. The return trip, it is easier to carry the empty kegs says John L'Estrange who has been with the Beer Store since the early eighties. John along with his partner, Mike Todkill, have a combination of over 50 years years delivering beer not just in Toronto but throughout Ontario.

I notice a lot of times a bar owner will ask when you deliver the beer, "Could you drop a couple of cases of this behind the bar and a keg of draught upstairs for the cooler to help me out." This must add time to the delivery I asked Mike. "Yes and no Glenn, we get to know lot of the owners on a first name basis, so we pretty much know their schedule and what beer they're getting, so we're a little ahead of the game when it comes to that aspect".



I asked Mike what he did for relaxation at the weekends and he spends much of his time at his cottage fishing and water skiing. John also has a cottage where fishing takes up a lot of his time off. John also likes to hop on his wife's Harley XL Sportster and just cruise, another great way to relax.

I asked Mike if the stubby would ever make a comeback. "Not so sure about that Glenn, if you are a fan of the stubby you can still get Red Stripe in one."

Bottom line is though that no matter what shape the bottle, these guys will get it delivered to your local pub, come rain or shine, earthquake or tsunami. So next time you see the beer guys-grab a door, move some tables, they deserve it.

# KOKANEE KEN

How many of you have ever given a thought to how beer gets to the beer warehouse... Whether beer is shipped from abroad by boat, or simply arrives from another Province, the final trip to the warehouse is by truck.

While making my rounds through Durham Region recently, I stopped in at one of my favourite pubs in Ajax, The Red Lion. I couldn't help notice a guy drinking Kokanee. Kokanee was introduced to Ontario in the late ninety's. I tried it just after it was introduced and really liked its mild taste. When it was introduced, the brewery in Creston British Columbia boasted that it was made with pure spring water.

The Red Lion sells Kokanee to one special customer named Kokanee Ken. Ken is a trucker from Alberta who pops into the Red Lion twice a month for his Kokanee fix while in Ontario. Ken has put a few million miles on his truck moving beer from out west to Ontario.

Ken says. "Kokanee is a big seller out west and has always been my favourite beer, you don't see it much in Ontario bars and that is why I am glad I found the Red Lion, I feel like a regular in here."

Cheers to that Ken.





**Carl Milroy** is a certified sommelier and self-certified wine buff, whose passion for all things wine lead him into a career in the wine industry for the past 10 years. He has had the pleasure of travelling to wine regions all over the world including Australia, Chile, Argentina, Niagara, Italy, France and Spain

# SUMMER SIPPERS

Here are a few refreshing wines that are great for summertime. As the weather warms, and we all come out of hibernation, there is nothing we crave more than our favourite drink and a bit of sunshine. Hence the birth and popularity of the patio. Revered by Canadians who spend much of the winter pent up inside, we flock in droves on that first hot day of spring, to the licensed outdoors.

As the summer approaches you need to have your patio furniture wiped down, condiment holders ordered and seasonal staff ready to go. "If you open it, the people will come". Your beer line-up is (for the most-part) already set. Time to turn your attention to wines and look to shake up your wine list to better reflect that seasonality (Canadians drink more heavier, robust reds in the winter, more whites and lighter reds in the summer). Sure you'll always have your big Shirazs, Cabs and Malbecs but the warm weather also calls

for a lighter touch, something that doesn't overwhelm the palate and can be enjoyed in the heat. Lighter wines are leading the trend in wines right now, as witnessed by the growth of Pinot Noir and Moscatos.

For instance Pinot Noir is the leading grape varietal by trend, in Ontario across all regions of the world. Moscato is the leading trend in the US and the LCBO last year followed suit by listing a wave of new Moscato offerings. In that regard, below are a list of appealing wines that meet several criteria; they are quality wines from a respected producer; they are available at the LCBO; they are budget friendly and work into that 'sweet spot' from wine-list cost-perspective (under \$15 retail) and most importantly they taste good and appeal to a wide variety. From looking at the trends of what is hot (Moscato), what is selling (Pinot Grigio, Sauv Blanc) and what is not (Gewurtztraminer) we are able to recommend some real pub-friendly wines.



**#216960. Segura Viudas Brut Reserva Cava.**

Retail \$14.25. If your wine list has room for a sparkler then I would definitely recommend this one from a leading Cava maker. Toasty and dry and perfect for mixing as well.

**#272609. Las Mulas Sauvignon Blanc.**

Retail \$12.95. This stunner from Torres Chile, follows the lead of producing exceptional Sauv Blancs from Chile. Showing amazing tropical fruit (lots of grapefruit) it is noteworthy that this wine is also certified Organic (a big trend right now)!



**#2881. Pisse-Dru Beaujolais.** Retail \$12.60. Fresh strawberries emit from this classic region. Beaujolais can be wonderful to sip on or with a salad. Can be served chilled as well.



**#279547. White House Wine Co. Vidal/Moscato.** Retail \$12.95. Jump on the Moscato trend and the Go Local trend with this aromatic offering from the Speck Bros. Huge tropical notes of candied peach and lychee permeate from the nose. It's a sweet wine, but not too sweet owing thanks to nice Ontario acidity and a touch of effervescence. Amazing on its own or perfect with spicy dishes; think Thai,



**#272344. Entwine Pinot Grigio.** Retail \$14.95. So hot is Grigio right now that it puts Paris Hilton to shame. Virtually any PG on your list will do well but this is a nice example and budget friendly. People tend to like this style as it's crisp, light, not too offensive and brimming with citrus and honey notes.

**#265991. Le Parisien Pinot Noir.** Retail \$12.95. Classicly French with the iconic Eiffel tower on the label, don't judge a book by its cover. This is a great, easy drinking Pinot Noir that lies between tradition 'northern French style and those fruit bombs from California. Perfect

**#270926. Henry of Pelham Baco Noir.** Retail \$14.95. Ontario's signature varietal and one of the most diverse wines I've ever head. This shining example comes from the benchmark for Baco; if you ever try one this is the one to try. Soft, luscious and fruity, with ultra smooth tannins, high acidity and a touch of earthiness. Great on its own or will match with almost any food. Perfect with burgers.





Glenn, The Roving Beer Reporter

# Sounds of Summer

Now that Summers here, it's time for all the familiar sounds that go with it such as the sound of a great pint of draught being poured, to the familiar sound of a bottle cap being twisted off. Typical patio sounds would include an umbrella being put up to make sure you and your drink keep cool to the pop of a cork from a nice bottle of wine.

But there's one sound that you won't mistake whether you are on the patio or at the bar of your local pub and that's the sound of a motor cycle. That to me is the true sound that summer has arrived.

Motor bikes have come a long way since I rode my first BSA 250cc. At the tender age of 16 and being bullet proof, I had my first experience of kick starting a motor bike. Most young riders today have probably heard of the "good old bikes" of yesterday with kick starts and all, but hey, even I have to agree that the push start rules.

But riders' alike tend to agree that there's no better feeling than the freedom and the roar of being on a motor bike. No matter if you ride a Harley, Honda, Ducati, Yamaha, Triumph, Enfield or even BSA the freedom of the open road is magical.

As a bike enthusiast from way back, there's nothing I enjoy more than the sound of a motor bike and a ride in the country. In Canada, you can only ride for a short time through the summer and even then, it will depend on the weather. I have from time to time seen a hardy rider on a clear day through winter or late fall, but for the most part, bikes are a summer time activity.

On a recent trip to Oshawa's Bull Dog pub, I was checking out their draught selection, and there it was, that sound, not one, not two but at least the sound of a half dozen or more motorcycles. If you ride, this is music to your ears. I was forced to suspend my beer tasting and had to go take a look, this is only April 6th



I'm thinking. I looked outside to see a great group of women riders, and minute's later I had the pleasure of meeting with the group known as the "Durham Divas".

This was a small group just out for a ride as the weather was too good to miss. As I mentioned earlier, ride while you can. After speaking with Lori, I quickly learned a little history about the Durham Divas.

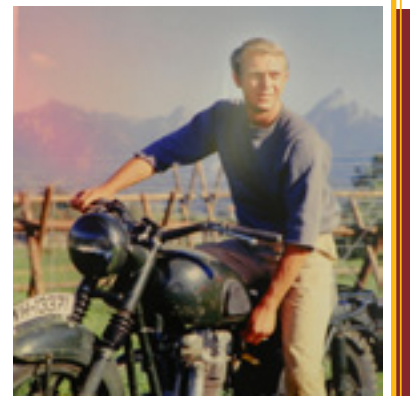
The Divas was started in 2004 by Sylvia Spice with about 12 members, and now have over 60. Sylvia started the club as she realised there were many women riders in the area. In May 2006, Sylvia was on a bike trip to Myrtle Beach when she passed away. The Divas have always had a charity ride for women and children's causes and after Sylvia passed they dedicated the ride to her. Sylvia's ride is open to all riders.

Each year they choose a different charity, this year it will be The Grandview Children's Foundation. The ride is a poker run and will start and finish at The Bull Dog Pub. They are having a band, door prizes a show and shine with awards and the best poker hand. The ride will be about 150 kms. The route has to be confirmed but more information can be found on the website [www.durhamdivas.ca](http://www.durhamdivas.ca)




600 Grandview Drive South, Oshawa, ON  
**905-436-1476**  
[www.thebulldogpub.net](http://www.thebulldogpub.net)

## BIKE TRIVIA QUESTION



In the 1963 movie "The Great Escape" there is a scene where Steve McQueen is trying to escape on a motorcycle.

1. What make of motorcycle is it?
2. What year and model is it?

Answer on page 68





Glenn, The Roving Beer Reporter

# The SCOTTISH COMPANY

The Scottish Company and The Irish Company are two for the price of one. Both companies are located at 2001 Leslie Street just south of the 401; the first shop on the east side.

The Scottish Company was established last century way back in 1995 when we had a very different Mayor of Toronto. For the past eighteen years the Scottish Company has worked hard to keep Scottish traditions and heritage alive and well served in the GTA.

With kilt-making and bespoke tailoring done in shop, no task is too great. Manufacturing jackets and kilts for the Toronto Scottish Regiment, the 48th Highlanders, the 25th Battalion and numerous Legions and other pipe bands keep April and her staff very busy.

Another major service the shop provides is a full Highland Dress rental department for weddings and special occasions. With eighteen years of experience and thousands of weddings on their books, the company takes great pride getting involved in your plans and dreams. From a lucky horse-shoe to a wedding gown, a leather Prince Charlie Jacket and vest to engraved shot glasses and of course your own family tartan kilt, bridal sashes, ties, flags and banners, the Scottish and if you are Irish companies can make it happen for you.

On days when you hunger for an old familiar taste from back home, at least one third of the shop is taken up with all sorts (liquorice) of food and special treats. Scotch pies, square sausages, Ayrshire bacon, black pudding, mealy pudding and haggis etc.

There is just too much to tell you about, so why don't you visit the web site [scottishcompany.com](http://scottishcompany.com) and see for yersel or better still, drop into the shop.

Hope to see you soon.

April & Bill.

Tel: 416.223.1314 [www.scottishcompany.com](http://www.scottishcompany.com)



April



Black Stewart / Grampian Blue / Scottish National Green



Susie working on a doublet Toronto Scottish Regiment

# The IRISH COMPANY

The Irish Company is inside The Scottish Company, sounds magic but it isn't. The Irish and Scots have so much in common it's hard to tell one from the other.

In recent years, a collection of tartans were designed to represent the counties of Ireland. These tartans have become very popular as they are quite different from the usual Scottish tartans. Using the muted colours of the country side and lakes, the tartans are unique. Check out our website [irishcompany.ca](http://irishcompany.ca) to see samples of the tartans.

Of course Ireland is famous for its fashionable sweaters, jackets, coats and let's not forget hats. The Irish Company stocks Lee Valley Grandfather Shirts, Carraigdonn Sweaters, Fisherman out of Ireland classic sweaters and cardigans, Mucross House scarves and Hanna Hats from Donegal.

Bill was telling me the first time he met the folks from Hanna Hats at the Dublin trade fair, there were four generations of the family were working and selling their famous hats.

As well as clothing, the shop has the finest jewelry from Solvar, Boru, Amethyst Designs and the James Trading Group.

The James Trading Group brings me to Guinness and the fact that The Irish Company is an official distributor of Guinness products. No not the drink, all the other stuff. Rugby shirts, t-shirts, glassware, wall plaques, metal signs, mirrors, you name it. If it has the Guinness name on it, The Irish Company can get it for you.

They also stock my favourite Barry's Tea as well as Bewley's Tea.

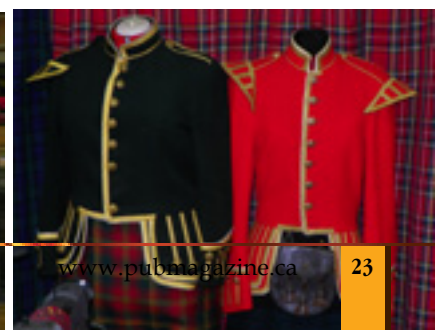
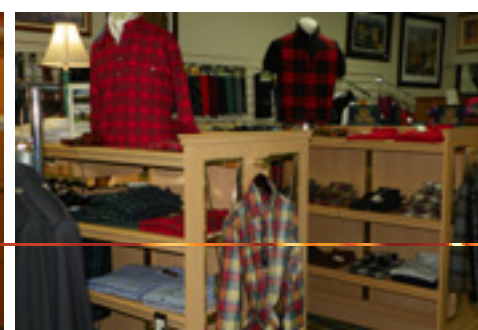
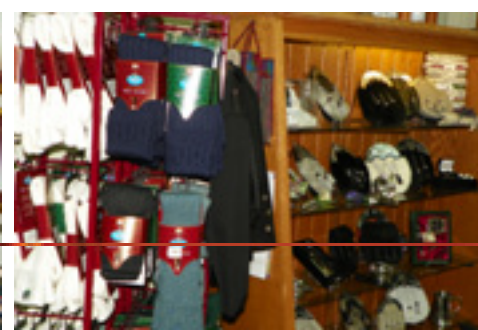
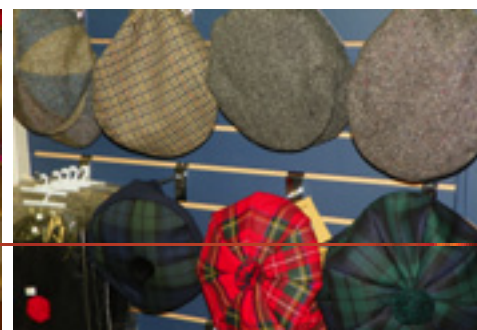
Here is a well kept secret, the Irish Links Irish links they stock in the freezer are made right here in Ontario and taste exactly the same as the ones that used to come from Belfast. That's part of the magic at The Irish Company.

Come visit The Irish Company and feel the magic for yourself.

Tel: 416.331.9999 • [www.irishcompany.ca](http://www.irishcompany.ca)



Irish National Kilt





**Mark Berger** is a professional cycling coach, a beer lover and a director in the newly formed Stouffville Brewing Company

# TRIPLE CROWN BAR & GRILL RESTAURANT

1252 Lawrence Avenue E., North York

Located just off the Don Valley Parkway on Lawrence Ave E, the Triple Crown Bar and Grill has been under the same ownership now for over 14 years. Owner Emilio Anagnostopoulos takes great pride in his establishment, frequently circulating throughout both the bar and dining areas to ensure his customers are being looked after. Named after one of horse racing's most treasured prizes, the Triple Crown boasts a menu modeled after the event such as the 'Starter's Gate, Exactors, Winner's Circle and the Final Stretch.

The Bar area is split into 2 sections – a games room equipped with pool tables and video games as well as a similar sized area on the opposite side with 20 large screen TV's, where customers are encouraged to throw their empty peanut shells on the floor. The two areas combined seat 140 patrons and are home to several sports teams and, recently, a local cycling club (D'Ornellas Cycling Club) who frequent the pub and rehydrate following their indoor cycling classes just around the corner. With 16 beers on tap, including a couple of micro brews, no one goes thirsty. The staff are always attentive, friendly and polite. Elizabeth, one of our waitresses, knew every name in our group of about 15 people within a week of meeting us as well as each of our favourite menu items.

Every night offers a different special with Wednesday night wings being a local favourite. Appetizers are all half price from 4 – 6 pm and wings are also half price after 9 pm each evening. Our regular Thursday night group have never been disappointed with the food. Ample portions at very reasonable prices. From succulent lamb chops to amazing thin crust pizzas, the meals are five star!



Emilio

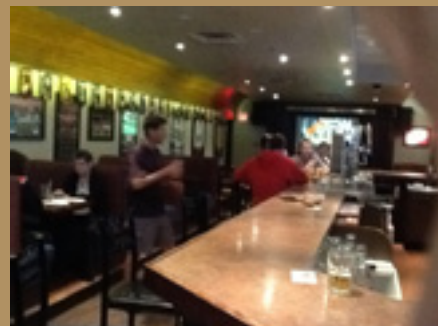


Bartender Chris



The main dining lounge offers a quieter, more intimate ambience for families, large groups or parties with seating for 160. A huge outside patio, with seating for 80, has it's own bar area and is shielded from Lawrence Avenue with a noise dampening row of hedges and trellises. During the summer months it is a popular hangout for numerous sports teams and game fans.

Next time you are in the area drop by for a pint. You won't be disappointed!



# Why Do People Put Limes in Their Beer?

In a recent conversation with John L'Estrange, "one of the Beer Guys", I asked him, "why do people put limes in their beer"? John briefly explained, "it's all to do with the colour of the bottle". A better explanation can be read by going to Devil's Canyon Brewing Company. Cheer's John. This is what I found. Very interesting!

Answered!

By Daniel Curran on May 5, 2010 in General Beer News

Celebrating Cinco de Mayo with a "beer" and a wedge of lime? Awesome! Have you ever stopped to ask yourself where the whole lime thing started? I know, you put it in yours because you "like the taste" – we'll get to that later.

Here are two explanations that are often cited as the reason people started putting limes in their beer:

1. Rust: Mexican beer bottle caps would get rusty and the lime would wipe it away or clean the lip of the bottle.
2. Flies: Rimming the lip of the bottle with a lime would keep flies away.

Both of these explanations are false.  
Ready for the truth? Here we go:

Beer has three major enemies – Light, Air, and Time. We are interested in light. Sunlight breaks down beer.

Put a pint of your favourite beer in a glass and leave it for 30 minutes on a hot day. You will notice that it starts to smell stale – and rather quickly at that. It smells like a skunk. Lucky for us, that is the exact scientific term explaining what just transpired – the beer skunked.

To combat this, you may have noticed that the majority of beers come in brown or green bottles. This prevents the sunlight from getting to the beer and skunking it. Unfortunately, coloured glass is more expensive than clear glass: and guess what colour the bottles are for the beers you put limes in? Yup. Clear.

So sunlight skunks beer. What to do!?

Ready?

According to Corona, (NOTE: THAT'S FROM CORONA ITSELF) the reason for the lime is that, "Corona is bottled in clear glass, and before our modern methods of refrigeration and transportation, the opportunity for spoilage from exposure to sunlight was increased. Therefore, the lime technique began as a measure to mask the skunky aromas caused by spoilage."

So to paraphrase: "Our product spoils. We know it spoils, and we have taught people to put fruit in their beer to mask the fact that that it is actually spoiled."

Think back. You were young. It was trendy. You thought you were being sophisticated ... C'mon, we all fell for it.

The difference is that now we know the truth. Just like someone putting ketchup on a fillet mignon without tasting it first would be met with gasps from the foodies around him, every time someone pops some fruit in their beer a beer fan dies inside just a little bit.

Now there will be of course be those who counter with, "But I like the way it tastes. I'm not being fooled, I like the taste!" Ok ... If you like fruity flavoured beers there is a whole world to choose from.

Craft breweries are constantly experimenting with styles and tastes. If you want a fruity beer by all means bottoms up! However, the fruit essences should be imparted to your taste buds based on the ingredients that the brewer used: Special hops, certain types of yeasts, maybe even some actual fruit!

To add fruit to a beer without even tasting it is an insult to any brewery that takes pride in their product.

Back-of-the-napkin calculation: This whole lime in the beer façade started about 30 years ago. Hopefully people will share this article and educate others who are discovering the variety and quality of craft beers. One would hope, wouldn't they?







# GREAT MINDS DRINK ALIKE

You get the most out of beer when you know what went into it. At the Beer Academy we educate, entertain, demonstrate, share and explain. From grain to glass, we celebrate how every aspect of beer is remarkable and delicious. It's a place where beer knowledge is shared, glasses are raised and thirsts are satisfied.

## VISIT OUR CRAFT BREWERY

Join us to sample fresh, artisanal-style beers available on-tap at our Tasting Room Bar or for a private Tasting Tour of the Brewery.

## TAKE SOME BEER HOME

Our Tasting Room & Retail Shop features a range of hand-crafted artisanal brews, freshly bottled on site and available to take home in our specialty growler and quart bottles.

## BOOK YOUR EVENT

With 9,000 sq. ft. of events space, our Events Team can make your next social or corporate event as lively and refreshing as a well hopped IPA or as warm and inviting as an imperial stout.

To book a tour or event, drop us a line at [events@beeracademy.ca](mailto:events@beeracademy.ca)

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Bernie at home with some of his paintings



by Bill Perrie

## The Royal Oak

1-617 Victoria Street West, Whitby, ON  
905 493 8700 • www.royaloakpubs.com

Following the success of the Royal Oak on Taunton in Whitby, another has opened up in the southern part of town and that can only mean good news for Durham pub lovers.

The Oaks are an established part of Ottawa's social life and it's exciting to see the group grow in this part of the province.

This latest Royal Oak is certainly impressive with a contrasting dark wood and grey stone interior. The long marble topped bar is up a few steps and overlooks the large dining areas. A long bench is opposite the bar and allows for a great view of the gantry televisions. The dining area has many booths especially by the large windows overlooking the patio and adjoining park.

Plenty on tap and one can ask for the Royal Oak beer passport, then when you have tasted 20 around the world beers you qualify for a limited edition t-shirt.

The menu is large and varied and includes home made pot pies along with a selection of burgers, wraps and a curry corner that features a popular spicy beef Madras.

The Jamaican jerk chicken and the Royal meat loaf are two of the top choices on the main course section.

Every June the bar has a very busy Lobsterfest followed by an equally popular Ribfest in November.

The Oak features entertainment on a weekly basis and also special occasions.



Hayley



This pub is new to the area but has already picked up a Readers Choice award as the best pub in Whitby. Owner Matt Cardwell says the response to the two Whitby Oaks has been so tremendous that expansion is a certainty.

Cheers! to that Matt.



# CASTLES AND PUBS

Newmarket artist Bernie Salter has two passions, soccer and painting.

Originally from Bexley England in the Greater London Area, Bernie played and coached soccer for many years in the Newmarket area. At 81 he is slowing down just a little to enjoy his other hobby of painting. Bernie loves to paint castles and pubs, seeing there are not many castles in York Region he has amassed a growing collection of watercolours featuring neighbourhood bars.

If you would like to have an original and unique painting of your bar then why not give Bernie a call, you can send him a picture and he'll do the painting from that.

Bernie can be reached at 905 895 7403.



Crow's Nest Newmarket



# The Pub Radio Show

## IS BACK



**Good news Pub Lovers. The Pub Radio Show is returning to the airwaves in August.**

A weekly show highlighting pubs, beer and musical guests. If you would like the chance to co host or showcase your product or bar then please drop your host Bill Perrie a line at [bill@pubmagazine.ca](mailto:bill@pubmagazine.ca)

The show will air on Whistle Radio 102.7 Stouffville and can be heard live every Saturday evening at 7p.m. or on demand at [www.whistleradio.ca](http://www.whistleradio.ca)

Join the Pub Radio Show on Facebook for guest details.



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## NEXT ISSUE

the Pub Guy visits  
**WALKERS BREW**  
in Brampton



[www.facebook.com/pubmagazine](http://www.facebook.com/pubmagazine)



by Bill Perrie



# Billy's Pub and Grill

305 Talbot Street North, Essex, ON  
519 776 7094 • [www.billyspubandgrill.com](http://www.billyspubandgrill.com)

Billy's was once known as Billy Boston's Beverage and Billiards and when present owner Doug Kalapos and his wife Jenn took over they decided to keep the name Billy's as that was what the bar was popularly known as.

Doug made the transition from pool bar to a cozy pub that has now become more well known for serving local food and drink.

Indeed most of the food is made from scratch including hand packed burgers and fresh cut fries, even the buns are hand buttered and grilled.

A long sit down bar with a large impressive gantry looks over the rest of the bar which includes seven large comfy booths and a decorative stone clad corner fireplace.

Out front is a covered patio while out back another patio over-

looks the beach volleyball courts. During the warmer months the pub hosts nightly volleyball leagues.

When teams sign up they receive Billy's Beach Cards which entitles them to food and drink specials. The courts are licensed so no need to be thirsty during the games.

The menu contains homemade 1/2 lb burgers with enough varieties to suit all tastes as well as many excellent daily specials. The bar also has a value late night menu that includes such choices as poutine and chicken chips.

On tap are 14 craft beers such as Railway City, Steam Whistle, Muskoka Cream Ale and local Walkerville brews. Billy's has sample draught trays so you can try different types or you can look at the beer 101 drink book which explains and describes the beers available.



Billy's is a gem of a bar with wonderful staff and hands on owners who are ambassadors of great food and drink. Certainly worth the visit and when you do bring your flip flops and shorts as you just might find yourself enjoying a game of beach volleyball.



by Mallorie Edward

# HOP

Zeus, Apollo, Calypso, Sterling, Chinook, El Dorado, and Nugget are among the hundreds of varieties of hops growing all over the world. The female hop flower is a key component in the brewing of beer. Hops add either a bitter taste, or lend to the overall aroma of the brew. A few varieties even do both! An especially hoppy beer like an India Pale Ale will have strong smells of citrus; commonly adding an aroma of grapefruit or lemon. The hop plant is a root system base. Hops can live for twenty five years in some conditions and grow upwards of thirty feet. During peak growing season hops could grow up to a foot a day! These hearty plants thrive in various parts of the world including Australia, New Zealand, England, Germany and Canada. The vines require involved trellis systems once they begin sprouting in early spring. By autumn the cone like flowers of the hop vine are ready to be harvested. Hops were a lucrative crop for many farmers for decades, but in the recent past just as the beer industry has undergone many changes so have the farming practices. Hop farmers have played an important and varied role in Canadian farming history from the early pioneer days to now, I contacted a couple present day hop farmers to get their opinion on their roles within the industry.

During the 1800-1900s hops were a valuable crop in large parts of Ontario and British Columbia. The German and English pioneers of Canada's early days brought with them their home-lands hop farming and brewing traditions. Ottawa Library and Archives have records of the first brewer to settle in the area, an Irishman Ralph Smith. Resident farmers quickly picked up on the growing habits of one of the key ingredients for beer, and hops became a flourishing cash crop in the Ottawa Valley area. Hops tend to require a minimum 120 frost free days to reach full harvest, which allowed hops to be a lucrative crop in some regions for decades. Unfortunately for Eastern Canadian hop farmers in the early 1900s their fields were devastated by powdery mildew, the west coast was thankfully free from the disease. By the 1960s the beer industry was being dominated by macro-breweries and industrial farming, eventually pushing out all small scale hop farming competition across Canada. In the last decade or more there has been a social conscious shift towards more locally and organically sourced produce and products. People are wanting to understand



Hop field work in the Ottawa Valley

how and where what they consume is grown and made. This along with the craft beer revolution has reinstated a demand for locally grown Canadian hops by microbreweries over the entire country. In the winter of 2007/2008 a warehouse fire destroyed a substantial portion of the worlds hop supply which led to a sudden jump in prices all over the world. Many farmers made note and looked into harvesting their own hops to supply the growing micro and home brewing resurgence. As the craft beer industry continues to grow so does the market to supply it. I spoke with a couple farmers involved in this growing end of the industry, Rebecca Kneen and Shane Eby.

Rebecca and her partner Brian MacIsaac opened up their sustainable brewery in January 2000. Their property produces 80-90% of hops needed for their brews as well as their own grains which may be used both for brewing and then later as feed for livestock. With all sanitizers and cleaners used on site require little to no treatment after use to be reintegrated into the treatment system. They are also a draught-only facility thus eliminating any packaging. Their website describes how the farm is working towards a zero waste system, saying "with the farm and the brewery totally integrated to the benefit of both." I spoke with Rebecca about how she got started in the hop farming and home brewing and home farming industry.

**When you decided to build and run a hop farm with an onsite brewery how did you get started?**

We started our brewery as a certified organic on-farm operation. We



Flowers!

swiftly discovered that the only organic hops available were from New Zealand - and long before the 100 mile diet was conceived, it seemed to us to be ludicrous to be shipping hops literally from the other side of the globe. So we decided to grow our own. This led to a rediscovery of a method for growing hops small scale and organically, which led to the production of our Small Scale Hops Manual. This was funded by the Investment Agriculture Foundation and is available for free on our website. By 2004 there were a growing number of other craft breweries in the province, and it was our hope that brewers would be interested in buying local hops to create a real local flavour.

**Locally sourcing hops is a great environmental motivation for breweries but how does it affect the taste of the beer?**

Growing our own hops allows the brewer complete control over varieties, as well as a strong understanding of the agricultural factors that drive hops quality. This enables us to be prepared to manage bad crop years as well as taking advantage of great years. It also means we can wet-hop (adding fresh hops to the fermentor to enhance flavor or aroma) our beers more easily, we can feature new varieties or use

small amounts of new hops with greater flexibility. We use only whole hops, which reduces the need for pelletizing equipment for the farms involved, as well as reducing the amount of processing suffered by the hops before they get to the brewery. We preserve lupulin (a powder from the flowers of the hop plant, a sedative) quantity and quality by handling the hops as little as possible

**You mentioned that a free copy of the Small Scale Hops Manual is available for download on your website, what other resources have you put together to help the growth of the industry?**

We do our best to help other growers make links to their local breweries to establish their own markets. Over the years we have held workshops for brewers on how to buy direct from farmers, for farmers on how to grow, and for farmers on how to sell to breweries. This covers everything from growing high quality hops to packaging and choosing varieties. We are pleased that a number of other breweries across the country are now becoming certified organic, or are at least using organic ingredients. There are also more on-farm brew-

eries starting. Big Spruce in Cape Breton, Nova Scotia is a great example.

I contacted another hop farmer supplying the growing demand for locally grown hops, Shane Eby. The Hamilton based urban farmer has combined his passion for organic farming and a delicious beer into a lucrative business. Shane shared his experiences getting started in commercial hop production.

**How did you decide to become involved in the hop growing industry in Ontario?**

I didn't grow up farming but after university and some years working in environmental non profits I started operating an organic market garden growing vegetables, herbs and cut flowers. But I also liked growing other plants and fruit trees and berries, and... basically I really liked growing lots of things. I would often run through ideas of how to commercialize some of them and beer popped into my head one day, and I started to think about the value added aspect of it and its agricultural components ... barley/malt and hops came up and I started to look a little more at hops and it kept going.

**What sort of measures did you have to take to get your business started? What sorts of costs are involved, and how did you establish relationships with the breweries to buy your hops?**

Setting up a hop operation is not easy - it is very involved. The hop yard can cost roughly \$15,000 per acre to set up, money for plants, trellising, irrigation, and processing equipment that is needed to handle the crop after it comes out of the field. With these high set up costs, growers need a few acres to try and earn back their investments - 10 to 20 to 40 to hundreds of acres are very typical. The costs add up fast just to get started. The crop is also perennial and can be in the ground for decades. Hops have a long term involvement.

I've managed my 1/3 of an acre on my own and with the help of a few great friends who volunteer with me. I sold my commer-



Hop Pellets

cial harvests to Nickel Brook brewery in Burlington and to home brewers from Hamilton, London and Toronto. I contacted the brewery and let them know I was growing and asked if they'd be interested in the hops. I also helped establish the Ontario Hop Grower's Association and this helped some of the home brewers find me.



Modern day hop trellises

### Do you home brew yourself?

I don't do any home brewing but it's on my list of things to set up soon. I visit quite a few breweries now and ask lots of questions, talk hops, etc - all good fun.

As the Canadian beer industry continues to grow and expand there is a push towards locally produced goods and hop farmers like Rebecca and Shane are at the forefront. People can become involved to varying degrees, with more informational resources and more supplies available the industry is growing. Whether it be growing a couple dwarf vines in your own yard for home brewing or more involved projects geared at supplying the demand of the growing craft beer industry the opportunities for hop farmers in Canada are growing!!

For more information on the beer and work of Left Field Farms go to [www.crannogales.com](http://www.crannogales.com) Left Field Farms also sells their hop rhizomes (the hops root systems) to start up growers, but pre orders must be placed quickly, this years crop is already sold out!

Shane's partner Kelly McKinney is also very involved in the local farming community running Sprout Summer Growing Camp, helping kids grow in the flourishing green spaces of the city, for more information go to [www.sproutcamp.ca](http://www.sproutcamp.ca)



Looking for a great band for your special pub night then look no further than these 4 lads who play great music and songs from the likes of the Beatles, The Rolling Stones, Kinks, Zombies and much more.

For more info and contact details go to [www.thebritishinvasion.ca](http://www.thebritishinvasion.ca)

# TODD FOWLER

## Beer Academy Brewmaster



Beer is made with four all-natural ingredients: water, malted barley, hops and yeast. But did you know that water is the lifeblood of beer and brewing...beer is 90 - 95 % H2O after all! To make great beer you need to start with great water.

### WATER FACTS:

Brewers use between on average 3-10 volumes of water per volume of beer brewed.

Water is used in many ways in the brewery and brewing process. For example, we add water directly with our milled grains to make beer (Product Water).

We also use water to clean and sanitize our brewing vessels and equipment, to wash bottles, cans and growlers, and to clean beer lines (Process Water).

Water is also used to transport heat energy around the brewery in processes such as heat exchange to cool beer after boiling and heat water to make the next batch of beer, to make steam, etc. (Service Water).

Breweries are becoming more efficient in water usage and recovery. The goal of every brewery should be to make more beer with less water.

### WATER CHEMISTRY & INFLUENCE ON BEER STYLES:

Breweries historically are developed as close as possible to sources of fresh water (e.g. springs, rivers, lakes). In fact, water helped to define many beer styles because of the mineral content of the water sourced in the region from where the beer is brewed.

Water chemistry, pH, alkalinity, hardness (i.e. the amount of minerals dissolved in water), flavours and aromas all have a direct impact on the brewing process, yeast metabolism and beer flavour.

Water that contains more than 200 parts per million (ppm) of dissolved minerals is classified as "hard water". If the dissolved mineral content is below 200 ppm, that water is considered to be "soft water".

Brewers can add Brewing Salts (e.g. CaCl2, CaCO3) to adjust the mineral content and pH of brewing water that has been filtered to remove impurities and odours (e.g. Chlorine, Fluoride).

Water that has been purified and filtered and used directly as product water in the brewing process is referred to as "Brewing Liquor".







Ken Jorgenson

# PUBS AND LITERATURE

"With neither kith nor kin in England I was therefore free as air; or as free as an income of eleven shillings and six pence a day will permit a man to be. Under such circumstances, I naturally gravitated to London, that great cesspool into which all the loungers and idlers of the Empire are irresistibly drained. Alarmed at the state of my finances I was standing at the Criterion Bar when someone tapped me on the shoulder; it was young Stamford, my old dresser at St. Bart's....." I am trying to solve the problem as to whether it is possible to get comfortable rooms at a reasonable price", I said.

"I know a fellow who is working at the chemical laboratory at the hospital. He was bemoaning himself this morning because he could not get someone to go halves with him in some nice rooms which he had found, and which were too much for his purse"

"By Jove"! I cried, "If he really wants someone to share the rooms and the expense, I am the very man for him".

This casual meeting of two long lost young men at the long "American style" bar at the Criterion made that establishment famous around the world, because of Stamford's referral. When Dr. John H. Watson said he would be happy sharing room with the unknown man, Stamford cryptically replied "You don't know Sherlock Holmes yet".

Cue history. To this day, the Criterion is mobbed by fanatical Sherlockians wishing to leap into the pages and connect with their hero, even commemorating that famous chance meeting with a plaque mounted on the front of the building. And while Holmes & Watson visited many pubs during their pursuit of villains and criminals, most were fictional, albeit based on those experienced by Sir Arthur Conan Doyle.



Ian Rankin, creator of the brilliant Inspector Rebus, brings the city of Edinburgh to life through its many, many pubs. Originally making up the pubs, Rankin realized he was making unnecessary work for himself, so moved Rebus into real-life locations. His (and Rebus') favourite pub is The Oxford Bar, and fans of his work can still find Rankin sitting there enjoying a pint of Deucher's IPA with a dram of whiskey. Rankin has named some of the regular characters after friends and bartenders at the Ox, and even "the rudest barman in Scotland", named Harry in fiction and real-life. Says Rankin, "Harry bought the pub from former owner John Gates, so he can't really afford to be so rude to his clientele these days, though he still makes the effort for me on occasion". Rebus also finds the time to visit Kay's Bar, the Abbotsford, the Royal Oak, the Sheep Heid Inn, Sandy Bell's, the Bow Bar and even the Last Drop Tavern where the last of the public hangings were held. For those stout and hardy enough, a pub crawl through Rebus' Edinburgh is a daunting task indeed. There are now Rebus walking tours of the city, and fans will often stop off at the Oxford Bar to see if Rebus still drinks there. "One old lady

was told that I was reading a newspaper in the back room", Rankin said, "She approached me, but then asked for proof. She reckoned that Harry had been setting her up for as practical joke. I couldn't be Ian Rankin because I didn't look like Rebus. I showed her some ID but I'm still not sure she was convinced".

Toronto resident Peter Robinson's Inspector Banks plies his trade in the fictional Yorkshire town of Eastvale, where the pubs are also fictional, but has him visit Toronto in The Hanging Valley to follow up on some clues. The Wheat Sheaf Tavern and Scarborough's own The Feathers feature proudly and prominently in that particular novel, with Inspector Banks enjoying a few pints of Creemore!

Real pubs are ever present in the world of literature, from the finest novels to modern pulp fiction. In James Joyce's Ulysses, a day in the life of Leopold Bloom is spent walking and pondering through the city of Dublin. The protagonist finds himself in the Larry O'Rourke Pub, the Brazen Head, Hedigan's, Barney Kiernan's Pub and Burke's Pub. Many of these establishments were patronized by writers for many, many years, including such luminaries as Joyce, Jonathan Swift, Brendan Behan and Patrick Kavanaugh. At the other end of the scale, Irvine Welsh has the lads from his riotous Trainspotting indulge their habits at the Volunteer Pub (the Volly), home to the worst toilet in Scotland! In 1984, Winston Smith longs for some quiet time at The Green Tree, free from the prying eyes of Big Brother.

Writers have had a nasty reputation for imbibing copiously and frequenting the finest (or lowest) purveyors of alcohol. Hemingway, Joyce, Faulkner and Kerouac were famous patrons of drinking dens, often writing at a quiet table or busy bar. Charles Bukowski became famous for his drunken antics, studiously relived in his poetry and novels. Kingsley Amis, the original angry young man, eventually purchased the Rules Restaurant so that he could no longer be kicked out for his acts of drunken debauchery. Their favourite haunts have become famous because of these literary connections. Without the beer from these taps, the debate round their tables, the fights outside their doors, some of your favourite novels may not have been written. JRR Tolkien and CS Lewis would often be found in the back room at The Eagle & Child



Pub in Oxford, England. Under its low ceilings and over room temperature beer, Lewis shared his first draft of The Lion, the Witch and the Wardrobe. The Vesuvio in San Francisco was home to many beat poets in addition to Henry Miller, Jack Kerouac and the enigmatic Dylan Thomas. Not to be outdone, La Closerie des Lilas in Paris has a patron list that includes Emile Zola, Oscar Wilde, Ernest Hemingway, F. Scott Fitzgerald, and Umberto Eco. Hunter S. Thompson and Norman Mailer could be found guzzling cocktails at New York's White Horse Tavern, where Dylan Thomas took his last drink. No Irish writer worth his salt could avoid McDaid's Pub on Dublin's Harry Street, where Kavanaugh, Flynn O'Brien, Austin Clarke, Anthony Cronin, Liam O'Flaherty and J.P. Dunleavy would drain the taps dry.

The pages of our favourite novels are littered with pubs and bars, taverns and cafes, beer and whiskey, bottles and kegs. Whether integral to the story, or just a place mentioned in passing, these wonderful establishments allow us



to connect with our literary heroes, to experience what they experienced and see what they saw. The pub itself can be a source of inspiration, a catalyst for the creative spark required by the potential author, and a fantastic resource for character development.

And so, take note of that person tapping away at their laptop in your favourite pub. They just might be creating the next great novel!

The PUB Readers



Fox and Fiddle York Mills



Kerry on a patio in Whitby



Ramone riding to the beer tent when he found out Cameron's was on tap



Krista and friends in Thunder Bay



by Bill Perrie



# Fionn MacCool's

36 Kingston Road East  
Ajax, ON, Phone: 905 619 9048

The large dining area is to the left upon entry and the inviting pub is to the right. The large impressive sit down bar is in the middle of room while three large tables line the window overlooking the patio. A cozy little corner snug adds to the character of this traditional style pub and high top tables line the front windows. A high partition separates the bar from the dining area. The dining room itself is made up of large comfy booths and tables on a classic hardwood floor. Sections to fit large groups or plenty of nooks and crannies for those wanting a more private visit. A large stage is at the back of the room and here you will find live entertainment every Thursday, Friday and Saturday.

Alternate Wednesdays a popular open mic night is held.

The bar has 17 draught taps to choose from including Erdinger, Shock Top and Foundry's Cider.

The food is excellent at Fionn MacCool's and the menu is varied enough to suit all tastes. The Sunday Brunch is fast becoming the talk of the town with nine delicious offerings that include the 'Morning Burger' a 1/2 lb prime rib burger that is topped with bacon, cheddar cheese, tomato and an egg, sunny side up.



Owner Emanuel



Melessa

From 4p.m. on Sunday the bar features a carvery.

The bar has many fine daily specials such as a pie and a pint Monday's and Craft Addict Thursday's.

Plenty of events throughout the year including the best St. Patrick's Day bash in town.

Check them out on Facebook for daily features and entertainment.



Glenn, The Roving Beer Reporter

Well fellow beer lovers, the Summer is almost here and recently on my travels, this Roving Beer Reporter found possibly Ontario's best kept secret. For sure if you enjoy travelling to unique places, read on. I will give directions how to get there later, but the first thing you will notice upon arriving at this wonderful little pub is the absolute beauty and serenity of the place.

Owners Christiane and Vasco De Silva have been in business here for 27 years, and this a typical husband and wife operation, although as the season gets warmer, they will be hiring extra staff.

The first thing I noticed is, there were only 3 draught taps and upon closer examination, I didn't recognize any of the draughts. I was enlightened by Christiane as to what the flavours were. Barley Days Brewery Loyalist Lager, Waupoos Cider and Barley Days Wind & Sail dark. All three are best sellers and go well with selections on their menu. They also carry two house special wines, Long Dog and Del Gatto which are favourites with visitors from the U.S.

## The Duke of Marysburgh Pub & Bistro

2470 County Rd 8, Waupoos, ON, Tel 613-476-8991  
[www.dukeofmarysburgh.com](http://www.dukeofmarysburgh.com) • [email@dukeofmarysburgh.com](mailto:email@dukeofmarysburgh.com)

Some tasty specialities you might want to try are Pork Kebabs, Tandoori Chicken in a pita envelope, Bangers in a Baguette with onions or a Duke Blues Burger. But for sure if you are a fish lover, you have to try Christiane's home-made Paella.

At the Duke of Marysburgh Pub & Bistro, they use only locally grown produce to prepare their food combinations, all are served with traditional British pub hospitality.

The Duke is close to some of the best sightseeing attractions in the County. In addition to being located in Waupoos, the Duke is just minutes away



from the Waupoos Marina, and close to the County's original winery, the cider house, La De Dah Studio Gallery and the prize winning 5th Town cheese factory.

Prince Edward County has a unique and culturally rich Empire Loyalist history. The County is a haven for talented artists, craftspeople & musicians who give the County a real sense of creativity and fun.

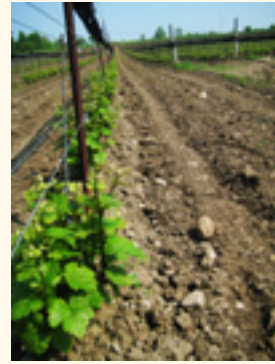
While sitting on the screened patio on a Friday or Saturday evening, you can listen to blues, grassroots and originals featuring "Vas" played under a starlit Waupoos sky. The County is a favored destination for musicians who are inspired by their surroundings to create that unique County sound.

The Duke of Marysburgh Pub is situated in a beautiful location next to apple orchards, vineyards and sunflower fields where you can't help but relax to the soothing sounds of singing birds.

So how do you get to this wee piece of heaven. There are 3 major exits on 401 whether you are going east or west. 522, 543 and 566. Whichever you take go south and you will arrive eventually at Picton. At Picton take 8 to 8A, turn left and in 2 minutes you are there.

Vintage car groups, motor cycle groups and even boaters from Syracuse across the lake enjoy this unique piece of heaven. So now it's a secret no more, ride, drive or boat and enjoy the hospitality of The Duke of Marysburgh Pub & Bistro. For further information go to their website, there's a map you can print out. Cheers!





Glenn, The Roving Beer Reporter

# Hillier Creek Estates

46 Stapleton Road, Hillier, Ontario, K0K 2J0 • Tel: 613-399-5114  
www.hilliercreekestates.com • kim@hilliercreekestates.com



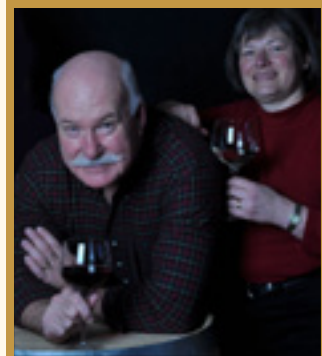
Probably one of the sweetest sounds you will here through the summer is the sound of a cork being popped from a bottle of wine on the patio.

On my trails just recently I made a visit to Hillier Creek Estates Winery. For sure, probably the busiest area for wine would be the Niagara Region, but you have to explore other areas and I am so glad I did.

Hillier Creek Estates Winery really isn't that old. In the fall of 2000, Amber and Kemp Stewart purchased the property that is now Hillier Creek Estates. Though the property had not been inhabited for 15 years, the land had quite a bit of history, tracing the roots back to the Loyalist days of the County.

The land had originally been granted to Dr. Latham, a British army surgeon serving in the United States during the War of 1812. He is noted as being the first inoculator of the smallpox vaccine. Dr. Latham never resided on the property, but instead lived and died in Kingston.

For generations, the land was recognised as the Stapleton Farm, and the adjoining road still carries that name. The property is now best known locally as the Badgley farm, it had been a thriving, mixed farm with crops, dairy and animals. After the passing of George Badgley, Lois Badgley fostered 24 teenagers and the



Owners, Kemp Stewart and Amber Stewart



Winemaker Adam Kern



Badgley children planted the blue spruce tree adjacent to the barn in his honour.

The barn, now used as the winery, cellar, and tasting room is estimated to be over 160 years old. The original barn was built directly on the ground. After its purchase by the new owners, it was necessary to raise the barn in order to complete renovation and restoration. A cribbing system was used to hold and suspend the barn, alternating timbers four inches at a time.

Upon raising the barn, it was discovered that there were two underground streams, which necessitated the building of a 9000 gallon cistern below the deck. The finished foundation stabilized the structure in 2008, and the barn was completed in 2009.

Hillier Creek Estates, in its current state, is a farm winery comprised of 50 acres; 24 of which are planted with Gamay, Pinot Noir, Chardonnay, Riesling, and a newly planted Vidal.

Hillier Creek, in its short existence has already won medals at an international Wine Competition in Finger Lakes, as well as four bronze Arvevino awards in 2009, and six Arvevino awards in 2010.

I personally thank Woodrow, Kimberly and Adam for the tour and the education at Hillier Creek, and urge our readers go visit this wonderful vineyard. There is a lot to see in Prince Edward County, put this on your list of places to visit this summer. Further information visit their website.

Cheers...





Glenn, The Roving Beer Reporter



# WAUPOOS CIDER

## The County Cider Company & Estate Winery

657 Bongards X RD. Waupoos, ON, K0K 2T0 • Tel: 613-476-1022  
www.waupooscider.com • jenifer@countycider.com

Cider is a drink that is becoming more and more popular in pubs and bars everywhere. In my local in Toronto, The Kilt & Harp, there is a group of cider drinkers who have been known to drink the place dry.

For the most part, cider that is sold in pubs and bars are imported varieties and there are a lot to choose from.



This Roving Beer Reporter's background is Old Country, and as I travelled around England one of the better ciders I found was in Somerset. I actually saw the first pint of draught cider poured in Somerset, up until that point, I thought cider came in bottles.

Just recently while roving around Prince Edward County I was introduced to Waupoos cider while visiting The Duke of Marysburgh Pub & Bistro. It was a pleasant surprise as I am normally a beer drinker. But apparently some of the best orchards in Ontario are in Prince Edward County.



Jenifer Dean, Winemaker



Grant Howes, Cidermaster

## A brief history about Waupoos Cider

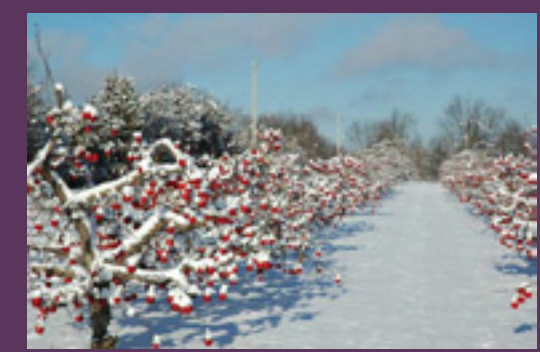
The County Cider Company is located on Ontario's Island of Prince Edward County, most famous for the giant sand dunes and golden beaches of Sandbanks Provincial Park.

Following the American Revolution of 1776, the Township of Marysburgh – home to the County Cider Co. – was one of many established for the settlement of United Empire Loyalists. Named in honor of Princess Mary, a daughter of King George 3rd, it became home to a small group of disbanded German mercenaries under former Lieutenant Baron Von Reitzenstein. This party, numbering about 40 persons, was one of the earliest German – speaking groups to settle in Ontario.

By October 1784, they had begun to clear and cultivate the land. Henry David and his wife Elizabeth were among these early settlers and it was in 1830, that their son Conrad David, was given title to the lot which the County Cider Co. now calls home.

Today, the 1832 Conrad David House is an area landmark. Set on the brow of the Waupoos escarpment, the stone house is an excellent example of Regency Cottage architecture. Next door, the property's picturesque 1832 stone barn houses the County Cider Co.'s tasting room and retail store. Visitors are invited to take advantage of the million – dollar view of Lake Ontario from their patio and enjoy a cold, refreshing cider and a light lunch.

The family farm has been producing apples since 1850 and is located in the township of North Marysburgh. A region renowned for its breath taking views of Lake Ontario. No tour of Prince Edward County would be complete without a visit to the County Cider Company, offering educational tastings and an unparalleled vista of some of the most scenic landscape in the region. The County Cider Company is a must see destination. Cheers...





Glenn, The Roving Beer Reporter

# PLOUGHMAN'S Lunch

Go into just about any pub in and around the British Isle's for a taste of British food and you are likely to see a Ploughman's Lunch on the menu. But what is a Ploughman's Lunch?

Most certainly, it is not for the faint hearted as it can often contain cheese, pickles, sometimes even a slice of meat pie as well as a slice of bread. But to this Roving Beer Reporter, a Ploughman's Lunch with all these goodies has to have chutney, mmm, but it has to be homemade chutney, in fact, all the ingredients for the perfect Ploughman's Lunch have to be fresh. Bread, pie, cheese and the pickles have to be homegrown also.

So where do you buy fresh today. I guess I'm as guilty as the next person when it comes to going to the local store and seeing what they have on special. But this isn't about convenience or food that is on special, it's about fresh and homegrown.

While on my travels in Toronto recently, I was in need of a coffee break when low and behold, there was this amazing aroma of fresh baked bread. To me, there's nothing better to wake up your taste buds. I looked up at the sign "Celena's Bakery".

When it comes to coffee, pretty much any coffee will do, but this store had their own brand of coffee. I had to wait a while but glad I did. While waiting, I looked around to the rear of the store where the baker was busy baking bread and to my amazement, they had shelves just piled high with homemade chutneys, jellies and preserves.

As I am putting the cr me and sugar in my coffee, an employee brings out more homemade goodies. My curiosity got the better of me and I had to ask, "do you actually make your own chutney in store?" Yes was the reply, "actually I have been making my own brand of chutney and preserves for about 20 years", says John Cambridge, the owners father. "I have been retired for three years now, so I help my son Richard and his wife Celena out in the bakery, and make chutney and preserves".

Richard Cambridge who is the baker bakes seven different recipes of bread daily, including Sour Dough, Baguette's, and Croissant's. Richard's day starts at 4.30am every day except Monday when they are closed for the day. After the bread is baked, Richard starts baking the other goodies and delicacies they offer which include Home Baked Meat Pies, Cornish Pasties and a host of Cakes and Pastries.

Celena's Bakery is located at 2036 Danforth Ave. Toronto. When you need that special something baking, call Celena or Richard at 416-425-2895 or visit their website at [www.celenasbakery.com](http://www.celenasbakery.com).

Of course for this Roving Beer Reporter, a ploughman's lunch just wouldn't be complete without a beverage. I had business in Prince Edward County recently, so while I was there, I made a point of visiting The Duke of Marysburgh Pub in Waupoos and

to my amazement they only had three draughts on tap, Barley Days Lager, Barley Days Wind and Sail Dark and Waupoos County Cider.

Well only because I had a driver with me this trip, I tried all three and each of the flavours we're unique. I later went to visit a The Black River Cheese Company in Milford, Ontario, there I tasted the different cheeses they make and age. My personal favourite was the Maple Cheddar, although they have ten others in store. REAL CHEESE: Better taste and better for you.

Further on my trip, I went to Hillier Creek Estates Winery, where I got the grand tour "thanks Woody" and got to taste some wine too, "I know what you're thinking, this job can be very demanding", but someone has to do it. Of the three wines that I tasted, my preference was the Riesling 2010 VQA.

So to summarize my preference for a Ploughman's Lunch would be fresh bread and pickled Mango Chutney from Celena's Bakery. Maple Cheddar Cheese from Black River Cheese Company and my choice of beverage would be Barley Days Loyalist Lager. If I were to recommend a wine it would be Hillier Creek Estates Riesling 2010 VQA, very smooth and I would also recommend Waupoos County Cider if you have that slightly sweeter palate.

This is a very simple lunch and can be very enjoyable with the right food and beverage. To see other recipe's, google ploughman's lunch. Enjoy, cheers...





Glenn, The Roving Beer Reporter

## Barley Days Brewery

13730 Loyalist Pkwy, Picton, ON, K0K 2T0  
info@barleydaysbrewery.com

Just recently, this Roving Beer Reporter had the pleasure of visiting Prince Edward County. I was actually on other business at the time, but my curiosity got the better of me when I was passing a sign for a Brewery that said 'Barley Days Brewery, if you enjoy new flavours, you have to try this one'.

On my travels later that day, I got my chance to try their product at a pub called The Duke of Marysburgh Pub & Bistro in Waupoos. I was so impressed I just had to put some words down for you, our readers to enjoy.

### Their History

Barley Days Brewery beers and labels are made to honour the people and the proud agricultural heritage of Prince Edward County.

The revolt of 1775 – 1783 in the British colonies of the Atlantic seaboard was the single most important event leading to the settlement of Prince Edward County. About five hundred Loyalists came in the first wave. The settlers faced huge challenges in this new land but, because of their hard work, subsequent generations prospered.

The latter half of the nineteenth century (1860 – 1890) brought new wealth to Prince Edward County. Bay barley, reputed to be the best malting barley available, along with hops, were grown in the County and exported across Lake Ontario to breweries in the United States. Farming, shipbuilding, and shipping flourished and this period became known in local history as "The Barley Days".

### Their Labels

Many Barley Days labels feature the paintings of Prince Edward County scenes by renowned Canadian artist, Manly MacDonald (1889 – 1971).

MacDonald grew up on a farm in Pointe Anne, Ontario, just east of Belleville. His semi-impressionistic style captures rural scenes of farms with livestock, mills, rivers and lakes.



Manly MacDonald studied art in Buffalo and Boston and at the Ontario College of art. He was founding member of the Ontario Institute of Painters, and taught at the Ontario College of Art from 1946 to the mid-60's.

### Their Brewer – Alex Nichols

Alex came to Barley Days Brewery in 2009. Alex has a Bachelor of Science in Microbiology from the University of Guelph and a Master of Science in Brewing and distilling from Heriot-Watt University in Edinburgh, Scotland.

His move to Prince Edward County represented a chance to take charge of a brewing operation, and bought him closer to friends and family near Kingston.

Growing up in the area, Alex has an appreciation for local agriculture, which has helped him source ingredients and products, like hops, cherries and locally-produced oak barrels.



Alex Nichols

### Brewery Tours

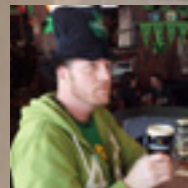
Barley Days welcomes the public behind the scenes at the brewery every Saturday afternoon, from 12 to 4 pm. The tour includes beer samples and lasts approximately 20 minutes. If you are coming with a group of four or more, please call ahead. 613-476-PINT (7468). There may be a charge for larger groups.

### Where to Find Their Beer

All their beers are available at the brewery. Our two main ales – Wind and Sail Dark Ale, Harvest Gold Pale Ale, and our seasonal Cherry Porter are available at selected LCBO locations. For further details on where to find our beer, please go to the website [www.barleydaysbrewery.com](http://www.barleydaysbrewery.com) and click on where to buy. But for this Roving Beer Reporter, The Duke of Marysburgh Pub & Bistro is the number one place, unique flavours in a unique setting. Cheers...







by Troy Kirkby

# LEGENDS TAPHOUSE & GRILL



## Legends Taphouse & Grill

1084 Rest Acres Road, Paris, ON  
519-302-7000 • [www.legendstaphouse.com](http://www.legendstaphouse.com)

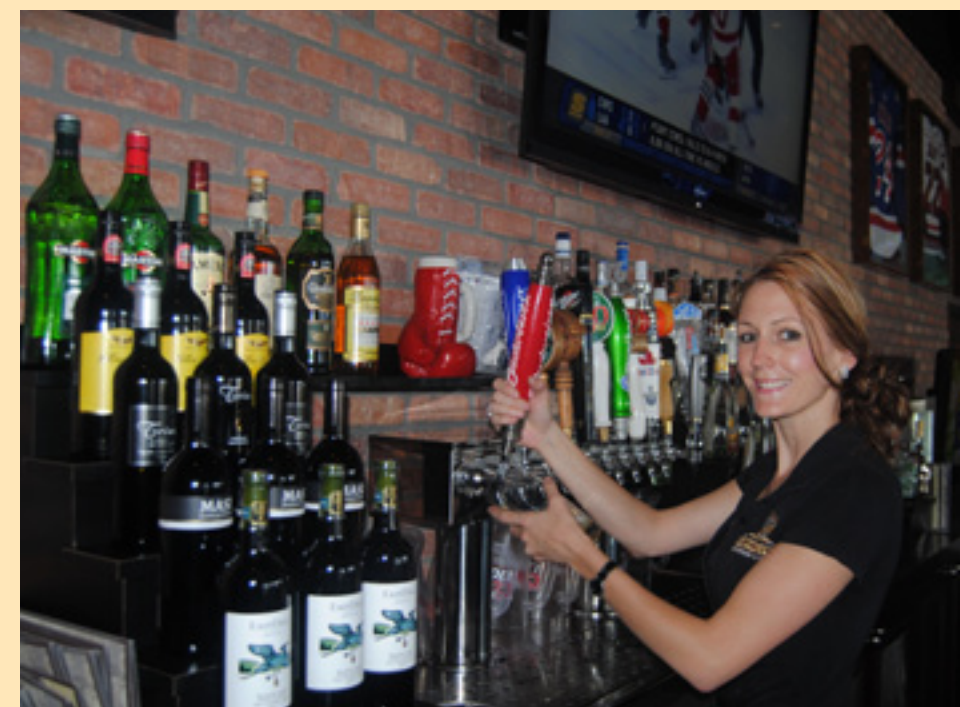
Since their grand opening in September 2011, Legends Taphouse & Grill has become a popular gathering place for fans of both sports and food alike. The bar and lounge are spacious and feel comfortable thanks to the thoughtfully designed, multiple seating areas. For those sunny summer days there's a large patio just off the main dining area.

Calling all sports fans! You'll love the 16 huge flat screen TV's ensuring there's a variety of events on at all times. The walls are adorned with pro sports team jerseys, goalie masks, images of famous sports playing fields and other memorabilia.

Have a close look at their extensive menu as it features at least one local dish from every city that hosts a National Football League team. If you can manage to finish "The Fridge" (pictured) you'll be "Da-Man" or "Da-Wo-Man"! Wing nights are incredibly popular and there are 15 different flavours to choose from. Quench your thirst with one of their 12 domestic and import draught taps.

Owners Todd and Jenn's passion for sport doesn't end with Legends. They are co-owners of the Paris Mounties, a Junior C hockey team that plays in the Niagara district league. They also sponsor local baseball, soccer, hockey and football teams. Giving something back to their community is an integral part of their business philosophy.

Next time you find yourself in the Paris area be sure to drop in and experience the great food, drink, atmosphere and service.





by Troy Kirkby

The City of Montréal is multi-cultural, architecturally and politically historical, an important thread woven into the Canadian tapestry... it is also home to Mondial de la Bière, the largest beer festival in North America. If ever there was an imbibing event that beer aficionados must include on their bucket list, then this is it.

# 2013 Mondial de la Bière CELEBRATING 20 YEARS Montréal, Quebec [www.festivalmondialbiere.qc.ca](http://www.festivalmondialbiere.qc.ca)

My pilgrimage began many years ago as this was my third visit to the beer festival, having ventured twice before in my previous career as the Publican of The Spitfire Arms Alehouse in Windsor, Nova Scotia. My Maritime connections remain strong so three of my friends, Laurie, Karen and Tanya from Halifax met me in Montréal to "see what I was going on about".

The 2013 event moved to a new venue, the Palais Des Congres to celebrate its 20 year anniversary and organizers were expecting 80,000 to 100,000 visitors over



the five day celebration. According to their official Facebook page they had 102,000! That's not a festival, that's a city! Entry to the city of beer is free, that's a good thing. However it's far from a bargain as the tasting coupons were a dollar each and each product sample of 3-4 ounces ranged from as little as two up to as many as six tickets. I love beer so I didn't attempt to calculate the price of a pint.

Over 500 different beers, meads, ciders and other beverages were available including 229 never before seen beers at the 20th anniversary festival. With so many choices it was challenging to pick or stick to any particular style but the Brutopia Chocolate Stout (6.1%) and Hopfenstark Postcolonial IPA (6.5%) were just two of the many exceptional products I sampled over several hours. The diversity of foods was impressive from deer, kangaroo, bison and wild boar to the quintessential Montréal smoked meat sandwich, pretzel, Quebec artisanal cheeses and pastries.

It's not just about sampling, there are daily information sessions with topics ranging from brewing techniques, professional tasting courses, beer and food pairing, cooking with beer and other industry related topics.

The Mondial de la Biere is a world class event in a world class city. That being said, I was informed about another Mondial beer festival taking place this November...in Rio de Janeiro, Brazil. Now all I have to do is convince Bill that The Pub Magazine needs to go International!

Cheers!





by Troy Kirkby

On April 17th nearly two dozen Ontario craft breweries, local chefs, beer afficiandos, foodies and local food activists united for the sixth consecutive year during The Brewers Plate fundraiser held at the Barbara Frum Atrium at the CBC building. Proceeds from the evening were donated to "Not Far From The Tree", an organization that harvests fruit from urban trees and distributes it to local shelters and restaurants.

My impression of the event was overwhelmingly positive – a who's who of brewing in conjunction with talented local chefs serving up a diverse

# 2013 Brewers Plate Toronto, Ontario

[www.brewersplatetoronto.org](http://www.brewersplatetoronto.org)

and delicious variety of Ontario's agricultural bounty. I believe in sustainability, buying, eating and supporting local while maintaining a global perspective – the Brewers Plate checks all of those boxes.

While there are dozens of other events throughout the province showcasing our craft beer and regional food movements, the Brewer Plate something special and unique. Check out their website for more information and to book your tickets for the 2014 event.





by Troy Kirkby



## Ramblin' Road Brewery Farm

2970 Swimming Pool Road  
La Salette, ON 519-582-1444  
[www.ramblinroad.ca](http://www.ramblinroad.ca)

I learned about the Ramblin' Road Brewery through an old friend at the Long Point Boaters Association. "Where exactly is La Salette?" was my initial reaction, "...and John Picard is involved... the peanut guy?" My curiosity peaked once I was informed that John had also created a beer incorporating water used to wash their Dakota potatoes...from their EXTREME kettle chip product line. This unique beer is called Dakota Pearl Ale or DPA, I was impressed with its crispness and light earthy flavour while attending the Grandelicious Food and Wine Show in Brantford on May 4th ([www.grandelicious.ca](http://www.grandelicious.ca)).

John is a passionate entrepreneur with decades of product development experience. He's also a patient man...it took several years to finally get approval to open the brewery farm concept. They grow eight varieties of hops on site in the surrounding farmland and these are used in crafting all of their brews.

The brewery originally launched with three brands; Country Lager, Country Ale and Country Pilsner which are available at the brewery store in 6 packs and kegs. Ramblin' Road beer can also be found on tap at select licensees in the Norfolk County area, including the Erie Beach Hotel in Port Dover and The Simcoe Arms pub in Simcoe.

Although the brewery is off the beaten path and takes some effort to find, visitors will be impressed with their retail store and tasting area...not to mention the beers themselves. Once you find yourself the right Ramblin' Road just look for the Canadian flag...it's 20 feet high and 100 feet across! Cheers.





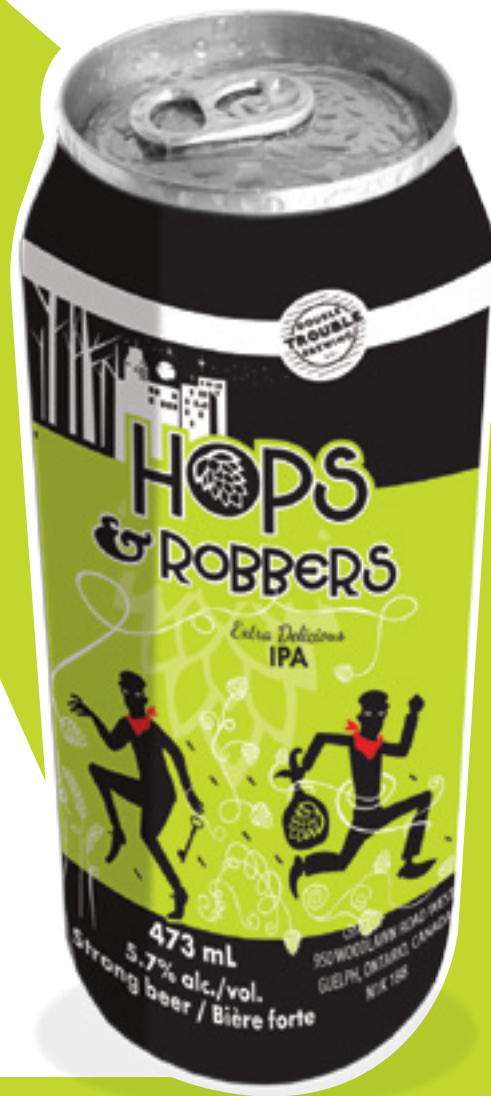
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[www.doubletroublebrewing.com](http://www.doubletroublebrewing.com)

# Where did the customer service go?

So I walked into this bar last weekend, went right up to the bar and grabbed a seat and waited for the bartender to show up. Where is the bartender? Great question. Finally got sight of the bartender, of course the bartender didn't see me being on the phone, I guess there was too much on their mind or just too busy for them to acknowledge my presence. That's o.k.

I really didn't want a drink anyway. So I give them the benefit of the doubt, maybe it's just a bad day for them, or they're just not on point. We all have bad days. So instead of looking down the bar for any new customers or ones that are already there that would like another, they proceeded to start to talk to fellow staff members. Great, getting thirsty here! The couple sitting beside me had some appetizers and two empty glasses of wine, and the two guys at the end of the bar wanted to pay their tab with half full beers. Instead of asking the couple if they wanted a refill on the wine or me if I wanted a drink, the bartender thought it would be best to give them their tab and ask how they were going to pay. Debit, great, now I get to wait even longer for a drink. Still no smile, greeting or even eye contact. So I'm thinking to myself, those guys have already made the sale for the bartender, they aren't



going anywhere till they pay, why wouldn't the bartender try to make more sales

till they pay, why wouldn't the bartender try to make more sales

from customers at the bar? Finally, the bartender made their way down the bar, trying to make eye contact with the bartender but still no luck. The bartender went to the couple and asked if they would like another round, great I'm finally going to get a drink. Because the bartender already knows what they are drinking, I figured they would ask me if I wanted a drink. No luck, not even eye contact yet. What am I, a ghost? I guess the bartender could only do one thing at a time. Bartender brought them another round and took their empty glasses to the glass washer and thought it was best to catch up on dirty glassware. That's it, got out of my seat and left. The bartender didn't even know I was there. No sale and no tip. And I'm not going back. On to the next bar, maybe I'll have better luck.

2 Bartenders checking each other's text messages or games on their phones, the customer was left to wait 10 minutes, The bartender finally approached the customer with just a nod, the customer ordered a Pint of Stella, the bartender poured another brand of draft, served the beer, took the \$20 from the customer, placed it in the cash and returned to the far end of the bar with the other bartender to continue playing on their phones. The customer sat for a moment astounded, then yelled out to the Bartender to get his change.



Do bars have a staff policy in place for these infractions?

Bars and restaurant should follow suit with the best out there, if your cell phone comes out into the dining room or behind the bar, you are fired. This is the customer service industry.

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by Bill Perrie

# The Earl of Whitchurch

6402 Main Street, Stouffville • 905 642 3275

The Earl of Whitchurch is one of these pubs that every small town in Ontario should have. It is very traditional in style and offers a great variety of beers to go along with its made from scratch in house menu. The long sit down bar has nineteen taps that pour a good cross section of craft and imported beers. The likes of Wellington's Arkell bitter and Mill St. Tankhouse ale are joined by Palm from Belgium and Manchester's own Boddingtons.

Polished hardwood floors and high top tables by the bar lead into the adjoining dining room with its corner fireplace and old English parlour feel.

The upstairs dining room also houses the weekend entertainment and Sunday jam session. Some days though you will find the bands on the back patio, weather permitting.

Out back the leafy patio is the best in town and suits those looking for sun or shade.

The Earl is situated right next to the GO train station and is handy for commuters heading home to pop in for a pint or two.

The pub has daily drink specials that include Mill St. Mondays and Welly Wednesdays along with a very popular Caesar Sunday.

The menu has been created by Red Seal chef Maurizio Coticone or Mo for short and contains many traditional dishes along with some new favourites.

The fish and chips would give every other restaurant in town a run for their money as many patrons say they are the best.

Other favourites include a Blackbird pie, which has chicken, leeks, mushrooms and mixed vegetables in a white wine cream sauce with a flaky pie crust.

The appetizers include Welsh Rarebit with field mushrooms and the likes of Scotch Egg all prepared on site from scratch.

Owners George and Leanna are always on hand to welcome patrons with a smile, both have been in the business for a while and understand the importance of customer service.

The Earl of Whitchurch, a cozy local with great food and beer.



Leanna and George



Alexis





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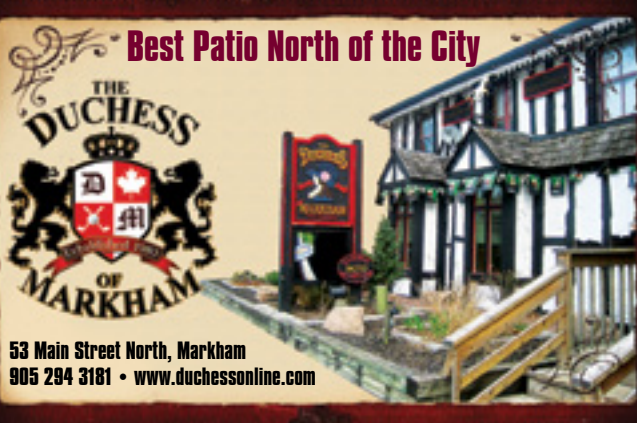
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