

The Pub Magazine

Your Guide to Ontario's Best Pubs

Fall 2013 • www.pubmagazine.ca

• THE PUB VISITS

Port Colborne, Pickering, Stouffville, Toronto, Guelph

• Ontario **BREWERS DIRECTORY 4.0**

• **SAINT ANDREW'S DAY**

• Canada, **THE FALCON HAS LANDED**

• MMMmmm WARM BEER

• **SOUNDS OF SUMMER**

• A History of **SHUFFLEBOARD**

• **CRICKET** "OWZAT"

• **FIGHT NIGHT AT** "WILD WING"

• Fight Night at **WILD WING**

• **BEST BAR NONE** Ontario

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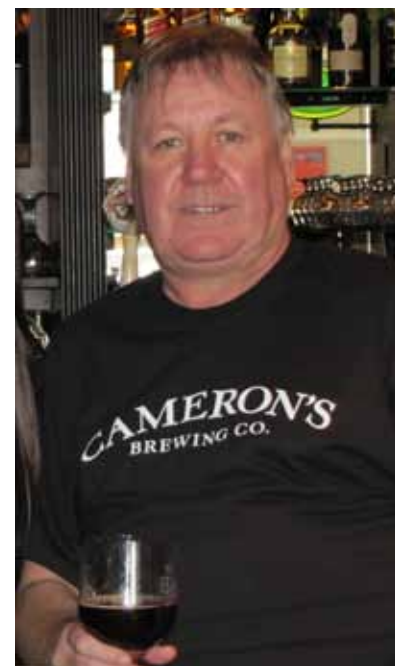
WELCOME TO ANOTHER EDITION OF THE PUB MAGAZINE

Welcome to another edition of the Pub Magazine, in this issue I visit Canalside Pub in Port Colborne, Port in Pickering and check out the new kid on the block in my home town of Stouffville, the King's Landing. Our Roving Reporter Glenn brings us back tales of the little Newfie pub fondly called Scrummies. Ample Annie makes an appearance along with the Tudor Arms.

Welcome to the Pub my friends, pull up a stool, pour yourself a cold one and enjoy.

*Cheers
Bill Perrie, Canada's Pub Guy*

*Cheers
Billey Perrie*



**Michaela
brü Restaurant
Oakville**



- 3 Look Who's Pouring'
- 5 Industry News. PEI Brewing Company
- 6 Neau's Oktoberfest 2013
- 8 Ontario Brewers Directory 4.0
- 10 **Canada's Pub Guy.** Ample Annie's
Glenn, The Roving Beer Reporter
- 12 Toronto Beach Celtic Festival 2013
- 14 A History of Shufflerboard
Canada's Pub Guy
- 16 Port Bar Dining Room Patio
- 18 Canalside Pub
- 20 King's Landing Bar & Grill
Glenn, The Roving Beer Reporter
- 22 Saint Andrew's Day
- 24 Scrumdelicious Gerry's Newfie Corner
- 26 Canada, The Falcon Has Landed
- 28 Len Duckworth's Fish & Chips
- 30 MMMmmm "Warm Beer"
- 32 Souns of Summer
- 34 The Tudor Arms
- 36 **Cricket "OWZAT".** In memory of Frank
Pollard 1927 - 2011
- 38 **Ken Jorgenson.** Fight Night at Wild Wing
- 40 **The Pub Radio Show.** 102.7 fm
- 43 **Best Bar None.** Ontario
- 46 **A game for every crowd!**



5



6



8



10



12



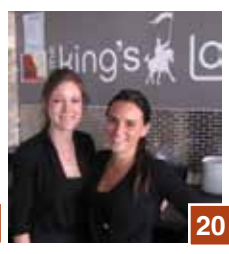
14



16



18



20



22



24



26



28

28



30



32



34



36



38



40



43



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September 18, 2013

PEI Brewing Company - Hello BC!

PEI Brewing Company had just recently announced that their product is now being shipped and sold in Alberta. Now, they are even happier to say that their product is now being sold as far West as it can go, British Columbia! Sir John A. Honey Wheat, Island Red Ale and Beach Chair Lager are now being listed in various private and public liquor stores in Vancouver, Whistler & the Lower Mainland.

Mike Steer, President of the BC agency Stanley Road Imports is ecstatic about the PEI Brewing Company's move into the BC marketplace, "It's a great feeling to be able to promote such an amazing product in one of the most successful craft beer markets in Canada. PEI Brewing Company brands are now being displayed on the floor of retail stores in Whistler, Vancouver Island and throughout the Lower Mainland."

Jeff Squires, President of the PEI Brewing Company is also thrilled to be shipping their product to Western Canada. "As a company we have found that many people are aware of our beer in other parts of North America, but because of our location, our beer is harder to access. Being in various private and public liquor commissions we are able to bring fans what they wanted, but still crave more. Not only are we bringing beer to other parts of Canada we are also promoting the Island and what the smallest province can produce, world class craft beer."

PEI, New Brunswick, Nova Scotia, Alberta and British Columbia now all have Gahan Beer and Beach Chair Lager products on shelves in both private and public liquor stores. Please watch for the release of other PEI Brewing Company's world-class award winning brand over the next few months in British Columbia!

October 16, 2013

PEI Brewing Company - Bob Lawrence has joined the team as VP of Operations

Bob Lawrence Joins PEI Brewing Company as Vice President of Operations Prince Edward Island Brewing Company is pleased to announce that Bob Lawrence has joined the team as VP of Operations at its new location at 96 Kensington Road, Charlottetown, PE.

Lawrence's extensive background includes over seventeen years in senior level Biotechnology and Food & Beverage management experience including over ten years in quality management in a brewery environment. Bob's proven ability to building cost-efficient and effective processes as well as his contributions to the brewing world makes him a fantastic addition and a valuable asset for the PEI Brewing Company team. "We are extremely pleased to add Bob to our consistently growing staff here at the PEI Brewing Company," says PEIBC President & CEO Jeff Squires. "He brings with him an expansive resume and a wealth of knowledge in all sectors of Brewery and Production manage-



ment. He is a great compliment to our already tremendous staff."

Lawrence attended the University of Alberta, earning a Bachelor of Science degree with a specialization in Microbiology. He also received an International Diploma for Brewing and Malting from Siebel's Institute in Chicago, IL and is also a former Local chapter President of the Master Brewers Association of the Americas (MBAA).

The PEI Brewing Company is a brewer and distributor of all natural craft beer products brewed in Charlottetown, Prince Edward Island, Canada. They represent their own line of products and the Gahan line of craft beers. PEI BREWING COMPANY beers is sold in fine restaurants and pubs, in all PEI Liquor Commission outlets across the Island, and are also available in New Brunswick, Nova Scotia, British Columbia and Alberta.

Please visit www.peibrewingcompany.com for additional information on purchasing locations.

Media Contact: Jeff Squires, President - PEI Brewing Company. jsquires@peibrewingcompany.com, Phone: 902-629- 2739



Beau's Oktoberfest 2013 Raises More than \$75,000 for Charity

Photos by Greg Kolz.

VANKLEEK HILL – (October 8, 2013) Beau's All Natural Brewing's 5th annual Oktoberfest, the brewery's signature fundraising event, raised more than \$75,000 this past weekend in Vankleek Hill, bringing the five year total raised to \$242,000. The event was attended by more than 12,000 revelers during the two-day celebration of Bavarian culture, craft beer, independent music, and artisan food.

The charities benefitting from the 2013 edition of the event follow past years' selections of organizations that fit Beau's ethics of environmental, social and local community. This year's charities included:

- Canadian Canoe Foundation – Develops watershed-health education projects that culminate in youth leadership canoe trips
- United Way Ottawa – Improve lives and build community by engaging individuals and mobilizing collective action
- Kiva – Connects people through lending to alleviate poverty
- Just Food – Works towards building a vibrant, just and sustainable food system in the Ottawa region
- Rethink Breast Cancer – Supports young



adults concerned about or affected by breast cancer though education and research

- Ottawa Community Skateboard Association – Works to build more efficiently designed skateboard parks
- Vankleek Hill Cougars – Junior ice hockey team based in Vankleek Hill
- Vankleek Hill Agricultural Society – Supports and promotes the local farming community

"The Canadian Canoe Foundation is thrilled to be the recipient of a \$25,000 dollar donation from Beau's Brewery," stated Patrick Henry, Founder and President of the Canadian Canoe Foundation. "This generous support will be directed to our 2014 National Paddling Week contest, which will see one youth from each of Canada's 13 provinces and territories join us on a seven-day environmental education canoe trip adventure. Special guest on the trip? Kathleen Edwards! A big thanks to Beau's."

Beau's co-founders Tim and Steve Beauchesne were also recognized with a surprise award this weekend from the United Way. The Community Builder Award recognized Beau's as "helping to build a stronger, healthier, and safer community for all of us." In





In addition to the award, Beau's will be added to the Wall of Inspiration located in Ottawa City Hall. The Wall of Inspiration is described as being a visible reminder to residents and visitors of the enduring commitment that individuals and organizations have made to Ottawa.

"Beer tastes best when you can feel good about drinking it," shared Beau's co-founder, Steve Beauchesne. "I love that our little brewery has such generous and enthusiastic fans and that we can help our community by throwing a party," he added.

Evening entertainment at Oktoberfest featured award-winning and renowned independent artists Walter Ostanek, Kathleen Edwards, Sloan, The Sadies, Young Rival, The Mahones, The Balconies, and Rich Aucoin. Bavarian and seasonally inspired creations were also available from more than 20 Ontario restaurants, while activities like the stein-hold struggle and spouse-carrying race tested attendees' endurance and strength.

The Members of Barleyment and Beau's Homebrew Competition received an unprecedented 182 entries from across Canada. Jared Carlberg of Winnipeg, Manitoba was the winner of the Judge's Choice with his "Goat of Mendes" Doppelbock, and has won the grand prize of brewing a full-sized batch of beer at Beau's. The People's Choice winner was Joe Rancourt with his "Death Dealer" Rye IPA.



Beau's 2013 Oktoberfest by the numbers:

- \$75,000: Amount of dollars raised for charity
- \$300,000: Amount spent on local businesses for Oktoberfest goods and services
- 66,000: Number of glasses of beer served
- 12,000: Number of attendees
- 400: Number of kegs tapped
- 55: Number of casks sampled
- 17: Number of people submerged in dunk tank of beer
- 1: Number of wedding ceremonies performed



On September 13, **Mom 'n Hops Ontario** went live with our **Ontario Brewers Directory 4.0** - the province's most current, complete and comprehensive listing on all microbreweries, nanobreweries, brewpubs, and contract brewers!

This most notable update to this version is the ability to fully sort and filter the directory based on almost any criteria.

Travelling? Pick the cities you're going through and find out what brewers are there and who you can visit for a tour or pick up a growler. Quickly list all brewers that offer growlers in Ontario. Filter by microbrewery, nano brewery, brewpubs and contract brewers. Show all the brewers in your city. List all the brewers that sell through the LCBO, or The Beer Store, or have a retail store... Endless options!

If you see anything missing, outdated, or incorrect, please let us know as always!

Help us get out the word! We're still working towards becoming Ontario's household name in Ontario craft beer info.

www.momandhops.ca/brewery-listing



Ontario Brewers Directory 4.0

5 Paddles Brewing Co.	Whitby, ON	Brick Brewing Co.	Waterloo, ON
Amber Brewery	Markham, ON	Brimstone Brewing Co.	Ridgeway, ON
Amsterdam Brewing Co.	Toronto, ON	Broadhead Brewing Co.	Ottawa, ON
Arch Brewing Co.	Guelph, ON	Bush Pilot Brewing Co.	Hastings County, ON
Ashton Brewing Co.	Beckwith, ON	Cameron's Brewing Co.	Oakville, ON
Bamboo Beer Co.	Stoney Creek, ON	Cassel Brewery Co. Ltd.	Casselman, ON
Barley Days Brewery	Picton, ON	C'est What?	Toronto, ON
Barnstormer Brewing Co.	Barrie, ON	Cheetah International Brewers Inc.	Toronto, ON
Bayside Brewing Co.	Erieau, ON	Cheshire Valley Brewing	Toronto, ON
Beau's Brewing Company	Vankleek Hil, ON	Church-Key Brewing Co.	Cambellford, ON
Bell City Brewing Company Inc.	Brantford, ON	Clock Tower Brewpub	Ottawa, ON
Big Pants Brewery	Merrickville, ON	Collective Arts Brewing	Toronto, ON
Big Rig Brewery	Ottawa, ON	Cool Beer Brewing Co. Inc.	Etobicoke, ON
Big Smoke Brewing Co.	Toronto, ON	County Durham Brewing Co.	Pickering, ON
Big Sound Brewing Co.	Rosseau, ON	The Covered Bridge Brewing Co.	Stittsville, ON
Beer Academy	Toronto, ON	Creemore Springs Brewery	Creemore, ON
Bellwoods Brewery	Toronto, ON	Denison's Brewing Co.	Toronto, ON
Beyond the Pale Brewing Co.	Ottawa, ON	Double Trouble Brewing Co.	Toronto, ON
Black Creek Historic Brewery	Toronto, ON	Duggan's Brewing	Toronto, ON
Black Oak Brewing Co.	Toronto, ON	The Exchange Brewery	Niagara-on-the-Lake, ON
Block Three Brewing Co.	St. Jacobs, ON	F&M Stonehammer	Guelph, ON
Boshkung Brewing Co.	Haliburton, ON	Flying Monkeys Craft Brewery	Barrie, ON
Blue Elephant	Simcoe, ON	Forked River Brewing Co.	London, ON
Brave Brewing	Guelph, ON	Gananoque Brewing Co.	Gananoque, ON

Gateway Brewing Co.	Trenton, ON	Old Flame Brewing Co.	Port Perry, ON
Georgian Lanes	Parry Sound, ON	The Olde Stone Brewing Company	Peterborough, ON
Get Well Nano Brewery	Toronto, ON	The Only Cafe Nanobrewery	Toronto, ON
Grand River Brewing	Cambridge, ON	Pepperwood Bistro & Brew House	Burlington, ON
Granite Brewery	Toronto, ON	Perth Brewing Co.	Perth, ON
Great Lakes Brewery	Toronto, ON	The Publican House Brewery	Peterborough, ON
The Griffen Gastropub	Bracebridge, ON	Radical Road Brewing Co.	Toronto, ON
The Hamilton Brewery	Hamilton, ON	Railway City Brewing	St. Thomas, ON
Heady Brew Co.	Toronto, ON	Ramblin' Road Brewery Farm	La Salette, ON
Highlander Brewing Co.	South River, ON	Royal City Brewing Co.	Guelph, ON
Hockley Valley Brewing Co.	Orangeville, ON	Rurban Brewing	Cornwall, ON
HogsBack Brewing Co.	Ottawa, ON	Sawdust City Brewing Co.	Gravenhurst, ON
Hogtown Brewers	Toronto, ON	Shacklands Brewery	Toronto, ON
Hop City Brewing Co.	Brampton, ON	Shed Brewing Co.	Dundas, ON
House Ales (barVolo)	Toronto, ON	The Ship Nanobrewery	Hamilton, ON
Indie Alehouse Brewing Co.	Toronto, ON	Side Launch Brewing Co.	Collingwood, ON
Innocente Brewing Co.	Kitchener, ON	Silversmith Brewing	Niagara-on-the-Lake, ON
The Kingston Brewing Co.	Kingston, ON	Skeena Brewing Co.	Perth, ON
Junction Craft Brewing	Toronto, ON	Sleeping Giant Brewery	Thunder Bay, ON
Kensington Brewing Co.	Toronto, ON	Snowman Brewing	Toronto, ON
Kichesippi Beer Co.	Ottawa, ON	Spearhead Brewing Co.	Toronto, ON
Kilannan Brewing Co.	Owen Sound, ON	Split Rail Brewing Co.	Manitoulin Island, ON
King Brewery	Nobleton, ON	Square Timber Brewing Co.	Pembroke, ON
Lake of Bays Brewing Co.	Baysville, ON	Stack Brewing	Sudbury, ON
Lake of the Woods Brewing Co.	Kenora, ON	Steam Whistle Brewery	Toronto, ON
Lake on the Mountain Brewing	Prince Edward County, ON	Stratford Brewing Co.	Stratford, ON
Left Field Brewery	Toronto, ON	Strathroy Brewing Co.	Strathroy, ON
Liberty Village Brewing Co.	Toronto, ON	Stock Pot Ales	Ottawa, ON
Lion Brewery Restaurant	Waterloo, ON	Stouffville Brewing Co.	Stouffville, ON
MacLean's Ales	West Grey, ON	Syndicate Restaurant & Brewery	Niagara Falls, ON
Mad & Noisy Brewing	Creemore, ON	Taps Brewhouse & Grill	Niagara Falls, ON
Mad Hatter Brew Co.	Ottawa, ON	Thames House Brewing Co.	Chatham, ON
Magnotta Brewery	Vaughan, ON	The 3 Brewers Kanata	Kanata, ON
Merchant Ale House	St. Catharines, ON	The 3 Brewers Oakville	Oakville, ON
Mill St. Brewery	Scarborough, ON	The 3 Brewers Ottawa	Ottawa, ON
Mill St. Brewpub Ottawa	Ottawa, ON	The 3 Brewers Toronto	Toronto, ON
Mill St. Brewpub Toronto	Toronto, ON	Tracks Brewpub	Brampton, ON
Motor Craft Ales	Windsor, ON	Turtle Island Brewing Co.	Ottawa, ON
Muddy York Brewing Co.	Toronto, ON	Trafalgar Brewery	Oakville, ON
Muskoka Brewery	Bracebridge, ON	Triple Bogey Brewing Co.	Toronto, ON
Neustadt Springs Brewery	Neustadt, ON	Waterloo Brewing Co.	Waterloo, ON
Niagara College Teaching Brewery	Niagara-on-the-Lake, ON	Wellington Brewery	Guelph, ON
Niagara Oast House Brewers	Niagara-on-the-Lake, ON	Walkerville Brewery	Windsor, ON
Nickel Brook Brewing Co.	Burlington, ON	Whitewater Brewing Co.	Foresters Falls, ON
Northwinds Brew House & Eatery	Collingwood, ON		
Old Credit Brewing Co. Ltd.	Mississauga, ON		
Old 4th Brewing Co. & Hop Yard	Glengarry, ON		

More info at: www.momandhops.ca/beer-listing



by Bill Perrie



AMPLE ANNIE'S Bar & Grill

219 Silvercreek Parkway North, Guelph, ON
Phone: 519 836 1179

For over 19 years Ample Annie's has been providing good food and entertainment for the people of Guelph and after being in business for that length of time the bar regulars have become more like family.

The bar itself consists of two large areas, one is the bar area with the sit down bar to your left as you enter while the rest of the room is made up of dining tables and comfortable corner bench seating. The other room is the games room complete with darts and three pool tables, pool is very popular at Annie's and it's free on Thursday and Sunday's.





Ann

Every Wednesday the games room is busy hosting the local pool league.

The bar shows all the Leafs games including Leafs t.v. on their many screens including a 70" big screen.

Everyday the bar has tallboy specials along with pitcher and wings deals. The wings, voted the best in town, are also on special Thursday and Sunday's when you can buy a lb and get a lb free.

The burgers at Annie's are all homemade and you can get one with a pint for a special price daily.

Ample Annie's has been voted Reader's Choice best bar in Guelph year after year along with best pool hall and best wings.

Friday nights is karaoke night with Anita Smith who has been getting the regulars up to sing for nearly 18 years.



Linda, Tia and Ann

Saturday night is dance night with DJ Steve.

A local bar with great food and 'ample' portions that mirror the name.

When in Guelph pop in and try the wings or the burger with fresh home-cut fries, you'll be glad you did.



Glenn, The Roving Beer Reporter

TORONTO BEACH CELTIC FESTIVAL 2013



The Toronto Beach Celtic Festival celebrated its 10th anniversary in September

As you can see by the pictures, a good time was had by all who attended this year's Celtic Festival. Despite the little rain on the Saturday everything ran like clockwork thanks to Sandy Graham and her tireless crew. A surprise visit from singer Lawrence (Larry) Gowan who signed more than just a few autograph's. Larry who is from Glasgow spent the day socializing with fellow countrymen and generally having a good time. Through his career, Larry has been both a solo artist and the current vocalist and keyboardist for the band Styx

The feature singer for the event John McDermott was very well-received. John Charles McDermott was born in Scotland and immigrated with his family to Canada. As the story goes John recorded an album of Irish and Scottish ballads as a 50th wedding anniversary gift for his parents. Also on hand to sing was Don Graham. Don Graham is also one of the hard workers that made this all possible.

For more pictures and update please visit their website at www.thecelticfestival.com





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John McDermott



Larry Gowan



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Glenn, The Roving Beer Reporter

A HISTORY OF SHUFFLEBOARD

Shuffleboard has a long and very colourful history, which originally dates back to England (specifically the pubs and palaces of England) nearly five hundred years ago...

Shuffleboard in its earliest form was known as a game called shove-groat, which saw players slide coins across a table for position, marks and points. It was the 16th century and the game was played by the aristocracy, peasants, the young and the old. Drinks, money and other offerings were wagered on these games and William Shakespeare even referenced the game in Henry 1V, having Falstaff quote: "Quoit (i.e. throw) him down, like a shove-groat shilling..."

The game evolved later in the 16th century and was known more widely as shovelboard/shoveboard.

Popular in Tudor times, shovelboard was played by the English upper classes on enormous narrow tables as long as 30 feet (9 metres). Royalty and other upper class citizens had beautiful tables made for the game. A more elaborate system of scoring was developed. Markings on the table determined the points that were awarded to coins that came to rest in certain areas. Some games continued using coins, while other shoved metal weights down the table, attempting to get them as near to the other end of the table without falling off.

One early reference to shove-board's place in high society is from the Royal Privy Expenses of 1532 which show that King Henry V111 lost 9 pounds to Lord William at shovelboard. Despite its popularity and place among the elite, the game grew in popularity with the lower class in pubs and taverns across the country.

It wasn't all smooth sailing for this addictive game though – the King banned his people from playing this and most recreational games at the time, because he deemed it was a distraction for military men and a time waster for peasants who were spending more time in the pubs and taverns than at work.

By the 1800's shovel-board had been abandoned by the aristocracy and nowadays, shovelboard tables are confined to museums in England.

The game was re-launched in the mid-1800's and early 1900's though, when British colonists brought the game to America. It was during this time period when beautifully handcrafted shuffleboard tables began to make their appearance. Southern Cross Shuffleboard Tables draw their traditional look and prestige design from some of those original tables.

Shuffleboard was a hit in the USA throughout the 1900's, earning as much respect and popularity as no limit poker has today. Shuffleboard merited ink on the sports pages and fans followed their favourite players to tournaments in New York and New Jersey. The first shuffleboard on USA's west coast was installed in a California pub around the same time.

Prohibition put a damper on the game during the 1920's. When taverns were shut down, so were many shuffleboard tables. During the Great Depression, many restaurants replaced dining tables with shuffleboard tables to attract customers. People didn't have the money to eat out, but they would come down to the restaurant for a game of shuffleboard. Many shuffleboard leagues formed during the Depression years.



Karen



Shuffleboard made a solid surge in popularity during World War 11. Troops passed through east coast seaports by the hundreds of thousands. These men played shuffleboard in the taverns and USO clubs.

After the war, they took the game home with them to all parts of the country.

The intrinsic appeal of the game – skill, diversity, competitiveness, availability to young and old, strong and disabled, the serious game, the fun game, offered the kind of release needed in those turbulent years.

As shuffleboards popularity grew, so did demand which largely dictated the size being reduced from 32 feet in length to 28 feet and then later to 22 feet in length being more manageable for shipping. Other lengths of shuffleboards start at 9 feet, 12 feet, 16 feet and 18 feet, so whatever your space availability, there's a size that will suit.

The weights have changed over the years from the original goat to heavy brass to now modern day streamlined stainless steel. Sand used to speed up the boards, evolved into fine corn and silicone waxes, which are still used today.

So, where can you get to play a game of shuffleboard? Shuffleboard is very popular in the Maritime Provinces, so being The Roving Beer Reporter, I have noticed the trend where East Coasters drink, you will probably find a game of shuffleboard. Just within walking distance for me, there's a small pub called Scrumdelicious. When I say small, they are licensed for 19 inside and 6 on their patio.

But hey, does size matter, not in the least according to Tammy, one of Toronto's more skilled players. Scrummie's being a very small pub they have a small 10 foot bank shuffleboard. On occasion, some of the regulars trip around to the Toronto Naval Club where they have a much larger straight table.

There is a lot of strategy to this game and as you can see by some



of the pictures. If you were playing at the Naval Club, they have a ship's Telegraph which coach Karen is demonstrating. Slow or full speed, this can be described as the home advantage. But not to be out done, we have a picture of Leanne at Scrumdelicious with her crystal ball who can predict who is going to make a good shot, definitely a home advantage.

Other home advantages include which wax to use on the table surface. At Scrummies they have two choices # 5 which is a slow wax and a # 2 which is a lot faster.





by Bill Perrie

PORT

BAR DINING ROOM PATIO

1289 Wharf Street, Pickering
Phone: 905 839 7678
www.portrestaurant.ca

Situated overlooking Frenchman's Bay in Pickering, this upscale bar may very well have the best patio in Ontario. Boats sail in and out of the harbour with many pulling up to Port for a bite to eat and refreshment.

The large patio has a central fire pit and a terrific view of the Bay, an experience enhanced at sunset.

The large bar area has stone tile floors and large comfortable booths that line the picture windows overlooking the lakeside. High top tables make up the rest of the room while the sweeping sit down bar is backed by large impressive gantries displaying the finest in single malts, bourbons and tequila.

The bar carries a selection of craft beers on tap including Mill St's Tankhouse and Beau's Lug Tread, in bottles and tall boys you will find Railway City's Dead Elephant and Stouffville Brewing Company's Red Falcon.

The two tiered dining room has an array of booths featuring comfortable leather chairs. A floor to ceiling wine rack highlights the room while more windows give another incredible view of the Bay.

The menu at Port features a host of inspirational dishes such as orange soda pop bbq beef ribs and a shrimp and scallop carbonara.

Steaks are a popular feature including a wonderful rib eye. A weekend brunch includes a Chef's omelette that is seasonally inspired and a great deal on double Caesars.

The staff at Port know their wines and beer and will gladly assist in your choice with dinner

Port is certainly worth the visit with excellent views, food and drink and also great customer service.



Lindsay





by Bill Perrie



Canalside Pub

232 West Street, Port Colborne
Phone: 905 834 6090
www.canalside.ca

The Canalside Pub overlooks the Welland Canal right at Bridge 21, this is the lift bridge that allows the large tankards passage through the canal.

It's an awesome scene from the roadside patio to watch these large vessels cruise by.

The street that the pub sits on has many unique gift and home decor stores, a charming setting to a Port Colborne visit.





Amanda



Greg and his famous Pepper Shaker

The pub on entry has a long narrow room leading up to the small sit down bar. Dining tables line the walls on both sides of the polished hardwood floors. Fitting in with the area, the pub has a nautical theme that includes many pictures depicting the history of the canal. The bar's front windows open up to the patio allowing for a nice summer lake breeze.

The bar carries a variety of craft beers and the tasting trays come in the shape of a wooden ship.

Menu choices include an Angus steak burger, a very popular Cuban pulled pork and local Lake Erie Perch.

The bar has two large suites where guests can stay upstairs. Canalside also owns a quaint kitchen gift store next door.

Every Thursday popular entertainer Will Rowe plays a mixture of southern rock and original tunes.

A great little spot with good food, an excellent beer selection and a view if you are a fan of the big ships.



The view from the patio



A Nautical Theme



by Bill Perrie

King's Landing Bar & Grill

5946 Main Street, Stouffville, ON • Phone: 905 591 7200

Stouffville's new kid on the block is proving to be a very popular addition to the fast growing town's bar and restaurant line up. Modern and bright furniture designs are complimented by dark polished wood floors. A row of large booths line the front windows while bench seating is available for larger groups at both ends of the bar.

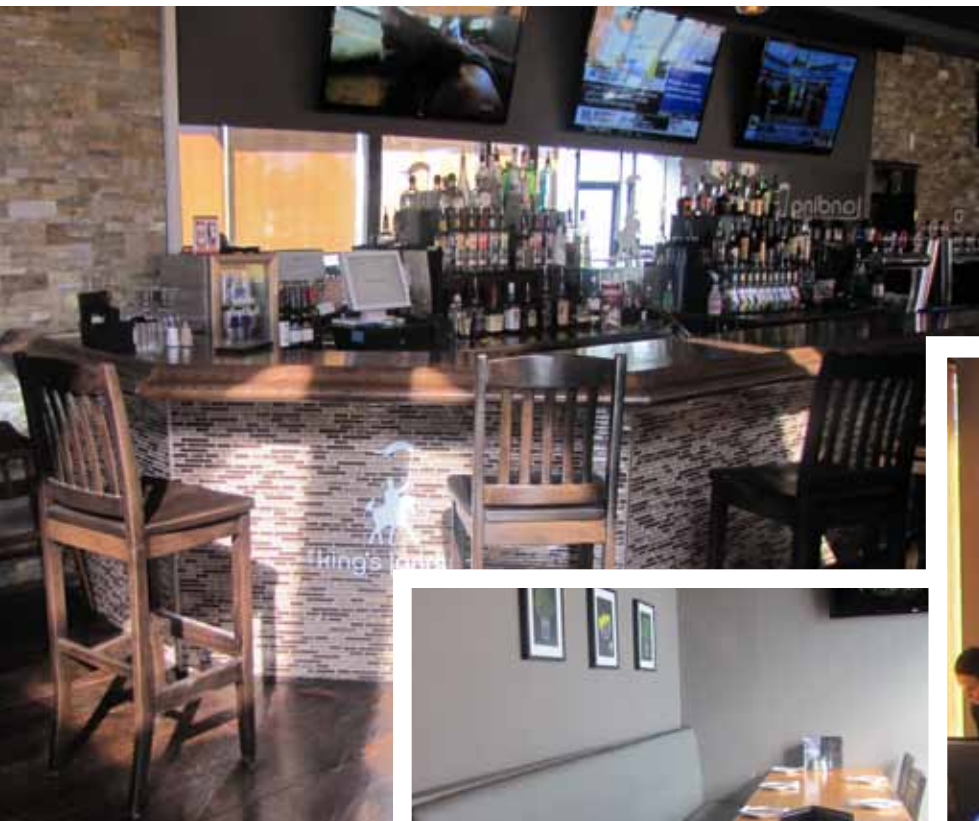
Tables for two take up the centre of the room while the impressive sit down bar sweeps along the top half of the restaurant. The mirrored wall behind the bar adds an extra dimension to the room.

The food at the King's Landing is receiving great reviews around town and it is not unusual to see a line up for tables during the dinner and supper hours.

Fresh dough pizzas are made in house with plenty of varieties to choose from while the sandwich and wrap section contains the likes of pulled pork and a popular 6 oz NY striploin. The burgers are 100% Angus certified chuck and are also made in house.

Main course dinners along with the appetisers and salads selection contain many inspirational choices.

Stella Artois and Shock Top are two of the draught selections while local beer Red Falcon is available in tall boy cans.





A beverage menu contains a good selection of cocktails and martinis along with the wine choices.

Hi definition screens behind the bar keep the sports fan happy while enjoying the good food and service at the Landing.

Owner Justin has been in the business for many years and knows the importance of keeping the customer satisfied. It seems to be working too judging by the reviews and the line ups.

Great little spot that is definitely worth the visit.



Jess and Justin



Ashley and Deanna





Glenn, The Roving Beer Reporter

SAINT ANDREW'S DAY

Scotland's patron saint, St Andrew

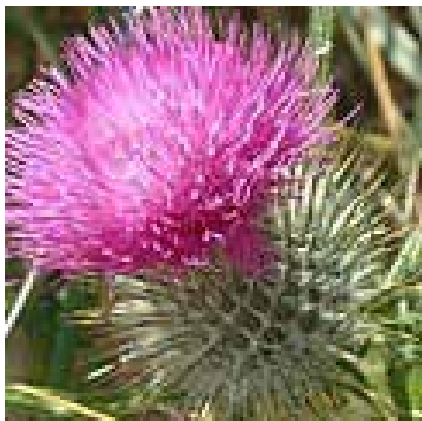
Not much is known about the life of St Andrew or exactly how he came to be the patron saint of Scotland but he was believed to have to have been a fisherman and one of Jesus's first Apostles.

He was sentenced to death by crucifixion by the Romans in Greece, but he requested to be crucified on a diagonal cross as he felt he was not worthy enough to die on the same shape cross as Jesus.

Legend has it that relics of the saint were brought from Patras in Greece to Kinrymont in Fife in the fourth century by St Regulus, following his shipwrecking off the east coast. The church at Kinrymont subsequently became the cathedral of St Andrews and developed into a major centre of medieval pilgrimage.



Another version relates that in the ninth century, the Pictish king, Angus Mac Fergus, adopted St Andrew following the appearance of a saltire in the sky immediately before his victory at Athelstaneford .



Records show that St Andrew was probably the patron saint of Scotland by the year AD 1000. In 1286, the Seal of the Guardians of Scotland bore, on the obverse, a representation of St Andrew on his X- shaped cross. In 1390, St Andrew was the first used as a national symbol on a coin of the realm, a five - shilling piece minted in the reign of Robert 111. The diagonal cross on which St Andrew died also features on Scotland's national flag.

St Andrew's day falls on 30 November and is a bank holiday in Scotland, with many organisations enjoying a day off and events taking place across the country to celebrate St Andrew's Day in a patriotic fashion. The last few years have seen many more events taking place across the country with a number of Scotland's historic attractions allowing free admission for the day

The Scottish Company is your one stop shop for all your needs for St Andrews Day. Custom made Kilts and Kilt rentals are available along with full Highland Dress rentals for weddings and special occasions. With eighteen years of experience the company takes great pride in getting involved in your plans. The Scottish Company also stock imported foods from back home to help celebrate St Andrews or indeed any other occasion where you need those special foods like Ayrshire bacon, black pudding, Scotch pies haggis etc.

For more information contact April or Bill at 416-223-1314 or visit their website at www.scottishcompany.com



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Apart from Whisky Scotland is famous for its fresh water lochs (lakes) – there are over 600 square miles of them. One of the most famous is Loch Ness where the mysterious monster is said to lurk in the depths of the water. It is also famous for its clans, kilts, medieval castles, as well as poetry and songs of Robert Burns. Theatre lovers come from around the world for its famous theatres festival.

Famous people of Scotland include Walter Scot, Robert Louis Stevenson, Arthur Conan Doyle, David Hume Sean Connery and comedian Billy Connolly. Famous musicians of Scotland include Annie Lennox, John McDermott, Travis, Simple Minds and Lawrence (Larry) Gowan with the band Styx.

Other interesting facts, Scotland's capital city Edinburgh was the first city in the world which had its own fire – brigade. Edinburgh like Rome, was built on seven hills. Until 1603, the King of Scotland became also the King of England ruling both countries. Scotland's Anthem is the Flower of Scotland and their national animal is the Unicorn.

There are about 18 different Scottish breweries in Scotland and with titles such as Dragonhead Stout from Orkney, Sheepshagger from Cairngorn, Bitter & Twisted or Old Engine Oil from Harviestown Brewery, I'm tempted to go look see if they have them on tap in Toronto.



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† Times vary by location. All of the promotional double offerings are also available as singles at half the double offering price. * Ask your server for which beers qualify for special price. Plus applicable taxes. Cannot be combined with any other offer or promotion. Fionn MacCool's is a registered trade-mark of Prime Restaurants Inc. Used under licence by its licencees. © 2013 Prime Restaurants Inc.

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There are two Scottish pubs in Toronto should you choose to celebrate in true Scottish form. There is the Caledonian on College St and McGugan's on Gerrard St at Jones Ave. Both pubs have a good selection of Scottish beer and ale on tap and of course a good choice of Scotch Whisky.

However if you are a connoisseur of Scotch Whisky, or for those wishing to expand their knowledge of fine single malts, You may want to celebrate at The Feathers. 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 Feathers located at 962 Kingston Rd in Toronto. Happy St Andrews Day.



Glenn, The Roving Beer Reporter

SCRUM DELICIOUS GERRY'S NEWFIE CORNER

In Pub Magazine, you get to read about all kinds of pubs but we seldom get to read about our most easterly province Newfoundland. Now there are not a lot of east coast bars in Toronto, but for sure if you are in the east end of Toronto and you would like some of that renowned east coast hospitality, drop in at Gerry's Newfie corner.

Owner Gerry Dunne whocameto Toronto from Saint John's Newfoundland in 1987 runs a very basic pub in true keeping with Newfoundland tradition. A simple menu consisting of Gerry's world renowned Homemade Soup and Sandwich or Homemade Sandwich and Soup are the delicacy's of the day, and for sure if you just got off a fishing boat, you would be looking for some good home cooking too.

Now into their 10th year, Gerry'sNewfie Corner is without a doubt the smallest pub I have been to in Toronto. With a li-

enced area of 19 inside and patio area for 6, cozy is the best word to describe this one of Toronto's best kept secrets.

As The Roving Beer Reporter I have been to a lot of small pubs but the Littlest Bar I have been to is in Boston and is called "The Littlest Bar". Since I was there it has been re-located, but its licence originally was for 8 and if you were one of six in the bar, it was crowded.

And so, if size matters, you will feel very at home at Gerry's Newfie Corner. With a staff of 3 and that includes Gerry, you are guaranteed personal undivided attention. In keeping with Newfoundland tradition there is a shuffleboard and from time to time they have tournaments. For sure you won't want to miss out on a tournament, even if you can't play, come down for Cliff's world famous Beans "n" Pork.



Leanne



Kevin, the Moose



Cliff's world famous pork & bins

SCRUMDELICIOUS Gerry's Newfie Corner

2408 Danforth Avenue, Toronto, M4C 1K9 Phone: 416-690-6794

As far as beer goes, the only beer you won't find is draught, the bar just isn't big enough both for volume and space. Gerry however has a great selection of bottled beer including some imports.

Probably the best selling import at Gerry's is without a doubt Screech!!!

Screech as most east coasters know has been around since the 1700's. As to how it became known to be Screech is another story. It is said that a visiting American serviceman was taking advantage of Newfoundland hospitality and was offered a drop of rum. Seeing his host toss back his shot did the same.

After turning various shades of colour and getting back his breath let out a howl that awakened not only the dead but also fellow servicemen who came rushing to his aid. Upon enquiring "what on earth was that ungodly screech?" The unconcerned Newf



Leanne predicting, who's going to win

who had answered the door simply replied, "The screech?" Tis the rum, me son.

So now you know how "Screech" got its name, be sure to try a taste when visiting Scrummies and drink a toast to "Kevin the Moose", Scrummies mascot.

Cheers Kevin...



Gerry



Cliff



Glenn, The Roving Beer Reporter



CANADA, THE FALCON HAS LANDED

On July 20th 1969 a crackled message was transmitted by Neil Armstrong from Tranquility Base on the Moon that was heard by the world, "Houston, the Eagle has landed"...

I can remember that day as if it was yesterday. But as of September 1st 2013, The Falcon has landed in Canada, The Red Falcon to be more specific. As The Roving Beer Reporter I get to try different flavours of beers and ales on my travels. But just recently I was at one of my local pubs and I was introduced to Red Falcon Ale. At first glance I could see it had a full bodied colour and was expecting a full bodied flavour, but I was very surprised at how lite the flavour was. To be perfectly honest, I am a pilsner lager drinker myself and I remember back in the 90's when a Red Ale was introduced to the market place and I was given a sample. Almost the same impression full bodied colour but it did have a full bodied taste.

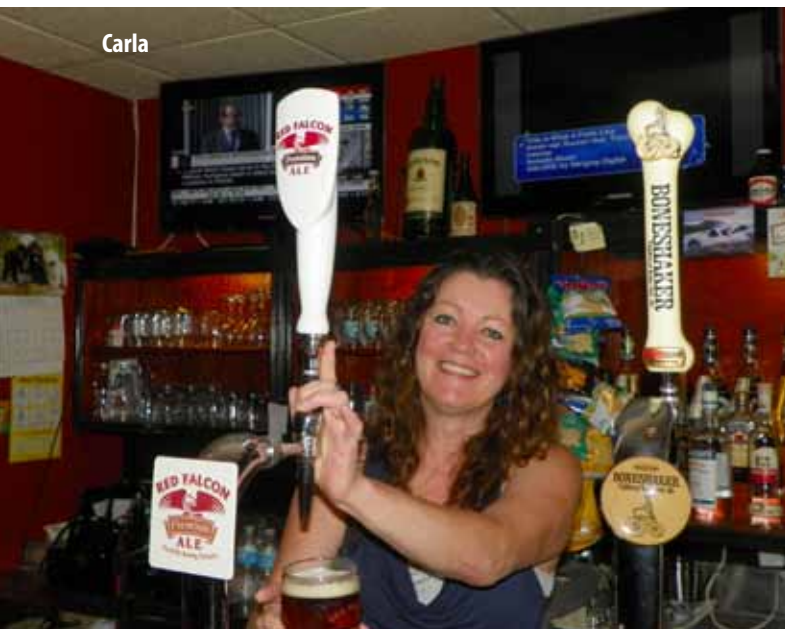
Having a few beers when I get through my day is where I am at when it comes to having a beer. At my local there are several people who only have one beer for the reason that some beers are full bodied, that's why I feel Red Falcon will work because of its lighter taste. After talking with Merv Wallace the owner

of The Kilt & Harp, his thoughts were much the same as mine and that his customers who like Red Ale will enjoy a couple of Red Falcon Ales while enjoying the lighter flavour.

The Kilt and Harp located at 2046 Danforth Ave. In Toronto and is the first pub on the Danforth to stock this Premium Ale. It is available on draught and in Tall Boy cans. When ordering a draught you will have your drink poured into a Red Falcon glass which is important. At the bottom of the glass is a picture of a Falcon which is etched into the glass. The reason for this is it helps with the carbonation of the drink. Thanks to both Rob and Diana at The Bartending School of Ontario for educating me on that topic. There is a picture on this page of this actually taking place. I am also told that the best temperature to serve Tall Boy cans is between 1 & 3 degrees and to be kept on ice when and where possible.

Cheers fellow rovers, see you at The Harp...

Carla



Joe trying Red Falcon

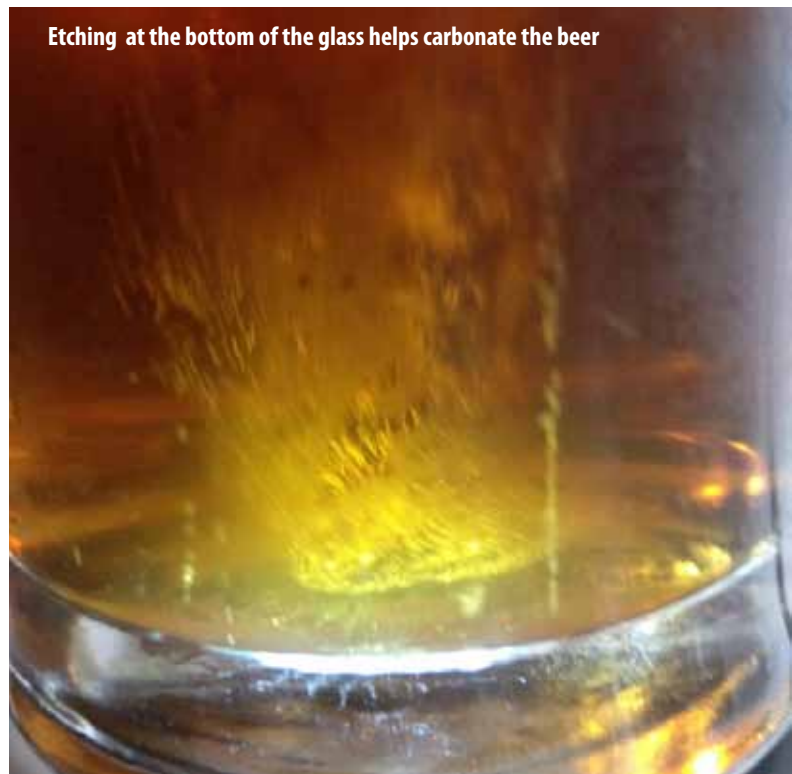




Red Falcon Premium Ale



Etching at the bottom of the glass helps carbonate the beer



Merv Man C. 10 Man U. 0



Jorge Hooking up Red Falcon's line



Glenn, The Roving Beer Reporter

Len Duckworth's Fish & Chips Est. 1930

2638 Danforth Avenue, Toronto. 416-699-5865



When it comes to fish and chips, this Roving Beer Reporter is very fussy. Since arriving in Canada in the mid 70's, I have tried many fish and chip shops mostly on hearsay that their fish and chips were the best. But I have to say, I always went back to Len Duckworth's on the Danforth.

A column I wrote in the summer edition was about a Ploughman's Lunch. Typically this dish can be found in just about any pub in the British Isle's, but to this RBR fresh is the key word. Fresh, light, tasty and crispy and you will have my full attention. But before we get too far, here is a little history about the Danforth.

For the residents in the Main and Danforth Avenue area, Len Duckworth's Fish and Chips is one of the oldest businesses on the Danforth. But here are a few other facts on the Danforth.

First settled in the 1800's as Coleman Postal Village at the crossroads of the Danforth, which was a concession road, and Dawes Road. Improved for horse traffic when railways were built in the mid-19th century and named after Colonel Asa Danforth, an American contractor.

The Grand Trunk Railway had a railway yard east of Main between Danforth and Lakeview – now Gerrard – and built a station (York) to serve locals. The village grew and was incorporated as the Village of East Toronto in 1888. Centred on Main Street and extending down the lake, the village was elevated to a Town and shortly afterwards annexed to the city of Toronto in 1908.

Trivia question: part one of two. There is only one bank to ever declare bankruptcy in Canada, what was the name of the bank?

In 1918 the Prince Edward Viaduct connecting Bloor and Danforth was opened. Cost in today's money, \$32,000,000.

Street car tracks linking Bloor and Danforth Avenues were extended to the Luttrell Loop, a streetcar terminus for the Bloor – Danforth, Gerrard and former Coxwell streetcar routes.

The area was developed through the 1920's and 1930's as a streetcar suburb along the Danforth. Most of the housing to the north and south of the Danforth date from this period. In 1921 the Ford Motor Car Company built an assembly plant for Model T and Model A cars, east of the Luttrell, south of Danforth.

The buildings are still there – Shoppers World. During WW2 it was a munitions plant too.

Trivia question: part two. There were originally 18 branches of this bank, only one of the buildings remains to this date. Where is it located?

Ford moved to Oakville in 1953. AMC then took it over for a few years. In 1962 Shoppers World was developed by Peel Elder on the car assembly property – one of the very first enclosed Shopping Malls in Canada. Eaton's was the anchor with other retailers such as Marks & Spencer and Koffler's Drugs, which took its name today – Shoppers Drug Mart – from Shoppers World, Danforth.

In 1966 the Bloor - Danforth subway line opened from Keele to Woodbine and in 1968 streetcars were retired.

Trivia question: A clue, for residents in the Main and Danforth area, this building is now an optical store. **Trivia answers on page 45**

Duckworth's Fish and Chips first opened their doors in the fall of 1929 by Jack and Edith Duckworth. The business was later passed down to their son



1937



2013



Len and his wife Helen who later passed it down to their children David and Deborah. After three generations, the tradition continues. Len Duckworth was born in Manchester England 1911 and was a motorcycle enthusiast and enjoyed racing. Len came to Canada in 1928 at the age of 17.

That very same year, The Dominion Steel and Coal Corporation (DOSCO) was built and opened for business in 1930. DOSCO was one of the largest private employers in Canada during the 1930s - 1950s. Imagine the lineup for fish and chips!!!

Len Duckworth's oldest employee is Dave Prendergast who first started working there when he was 16 years old. Dave started as a chipper and has worked there for 34 years.

Earlier in this story I mentioned fresh and that is the difference between Len Duckworth's fish and chips and other places. So many times you see other places where they have bags of frozen French fries and there is a world of difference in the taste. When it comes to potatoes at Len Duckworth's, they peel on average 35 x 50lb bags of potatoes a week, now that is a lot of potatoes.

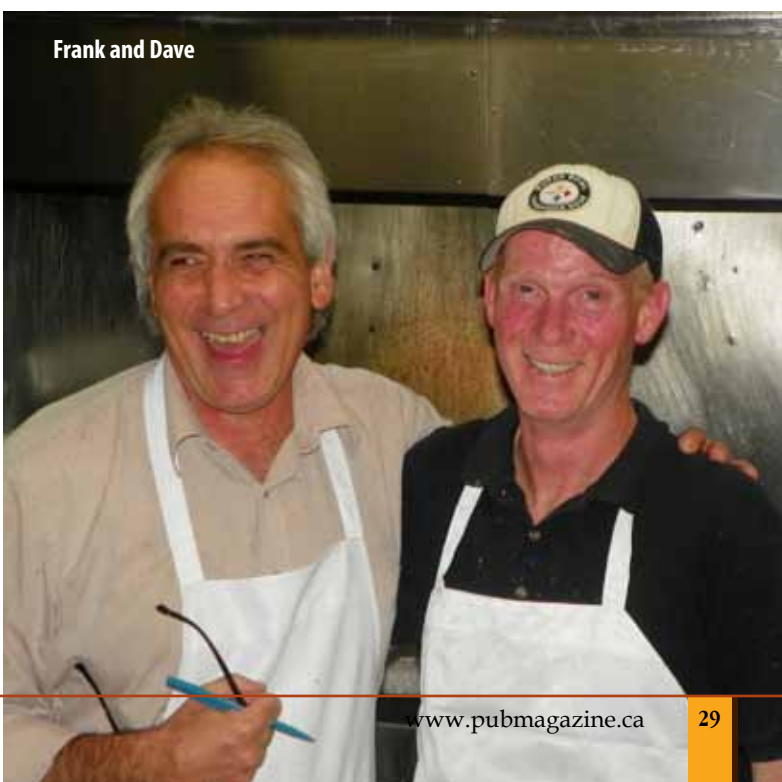
When it comes to fish, they have a variety of 4 kinds Halibut, Sole, Haddock and Cod. They also have Shrimps and Scallops, again as fresh as the day it was caught. Their fish is shipped in weekly from Canada's Pacific coast. Whichever fish you choose will be battered in their secret recipe batter and deep fried to a golden brown.

But to this Roving Beer Reporter, fish and chips would not be the same unless you have bread and butter. Again Len Duckworth's have their bread delivered fresh daily.

So if you are looking for fresh, light, tasty and crispy, you just simply have to try Len Duckworth's fish and chips.

Len Duckworth's Fish and Chips is open Mon to Thurs from 11a.m. to 8 p.m. Fri 11 a.m. to 9 p.m. and Sat 11 a.m. to 8 p.m. For reservations and delivery service which is available from Wed to Sat, please call 416-699-5865.

Other Duckworth Fish and Chip shops are located 2282 Kingston Road and in Orillia at 750 Atherley Road.





Glenn, The Roving
Beer Reporter

MMMMMMMMMMMM. "Warm Beer"

Well now that the summer is almost over, I wonder how many of our readers had the misfortune of being served a warm beer. Being the Roving Beer Reporter, I get to sample many different beer products all over Ontario. But without a doubt being served a warm beer on a hot summer day has to be the worst.

I decided to write this story after having a cold beer with some friends while watching a Jay's game. One of the guys got served a warm beer and asked if he could exchange it for a cold beer. The server took hold of the bottle and replied "that's the right temperature, there's nothing wrong with that". Well, so much for the customer being right. Another person then picked up their bottle and gave it to the server and said "This beers been on the table for ten minutes, and it's colder than the one you just took out of the refrigerator". The next remark was "well there must be something wrong with the fridge".

Many times in the past if a customer has a problem with their beer, be it flat, warm, whatever, the server is only too happy to exchange it. But for some reason, this summer has been rampant for warm beer.

I am reminded from time to time about warm beer. Coming from the old country people have a chuckle when they remind me about England being noted for warm beer. My first experience going into a pub was in 1965. I was not only of age to be in the pub let alone having a half a pint of beer. The pub was called The Windmill and it was in Stratford upon Avon and their draught was pumped up from their cellar. If anyone has been to the Old Country and been in a cellar, they will know that a cellar is a damp and cool place. To this day, The Rovers Return on Coronation Street still pump their beer up from their cellar.

I remind people from time to time about the difference between a cellar and room temperature. I'm no wine expert, but I hear that red wine should be served at room temperature. Many pubs I go in have their red wine on display usually on a shelf behind the bar. There is a significant difference in the temperature between room and cellar temperature those few degree's make all the difference.

It was shortly after my first visit to a pub that a friend introduced me to Heineken. Now this is a lager and I was told that pilsner's and lagers should be served chilled. I was amazed at the difference again what a few degree's in temperature made to that drink. I was pretty much sold at that point and I was only going to drink chilled beer from then on.

beer from downstairs and puts in a fridge upstairs that doesn't work to warm it up. I told him it would be cheaper for him to unplug the fridge downstairs and save electricity... He agreed with me and unplugged the downstairs fridge, my friend just laughed. To say the least she is now working at another bar, and yes they have cold beer...

In North America, we serve our beer like "revenge". The colder the better. So the question is why are you drinking a beer? Is it for the social aspect, did you just finish your outdoor chores on a thirty plus degree day or are you pairing it up with a nice juicy steak? Next question! Do you want to taste the beer, or is it just for thirst. If it's just for thirst, you don't care about taste, you just need a cold drink. When really cold, the palate



Now I have at least four friends who insist on having their beer warm, actually room temperature. To this day without fail I can be in a certain bar on a Friday at noon and the phone will ring, and the bartender will take four beers out of a case and put them on top of the refrigerator for one of their regulars who usually drop's by at 3pm. It basically comes down to taste and temperature and we are all different. So for bartenders who have every base covered why they are serving warm beer simply beats me.

Probably one of the funniest warm beer stories I heard through the summer was in a bar in Toronto. A friend had asked me to drop by as this was her first day on the job. She went to the fridge and got my beer and as soon as I picked up I asked "did you just stock the fridge because this beer is warm" to which she replied "no, all the beer is warm, his refrigerator isn't working". I basically left at that point and wished her all the best. On my second visit to that pub, the owner was there and I made a comment on the beer temperature, to which he replied "it costs money to fix the fridge, my fridge downstairs works". So now try and picture this, he takes cold

becomes too numb and the little nuances of the taste is lost. Not really for the connoisseur. Anywhere between 1 and 8 degrees Celsius, ideal. If it is for the social aspect, and not really drinking to get drunk, but want to be social, you are probably holding that beer in your hand for a little bit longer than the guy who is power drinking to get drunk or his buzz on. Holding a beer in your hands really does warm up the beer a lot quicker, which does in my opinion make it a little more difficult to drink because it's warm and changed in taste. Still, ideal temperature would be between 2 and 9 degrees Celsius. Coldest temperatures means less carbonation is released and less taste. Pairing up with food, stone cold is not ideal. Lagers and Pilsners 2-9 degrees Celsius. Ales around 7-11 degrees Celsius. Stouts anywhere between 8-13 degrees Celsius. Just a general outline.

But everyone is different, so whatever the customer wants, the customer gets! And yes, the customer is always right, contrary to popular belief. Welcome to the SERVICE industry. Learn more about this and customer service at The Bartending School of Ontario. Part-time classes available. 416-466-7847 or www.bartendingontario.com



Glenn, The Roving Beer Reporter

Sounds of Summer

Well fellow riders, as the summer comes to end many will still be looking for that last nice day to get out one last time on the bike. There are a few hardy riders that will put on the extra layer and ride into early winter. Of course the down side to riding at that time of year is it might be cold when you set off, but when the weather changes to rain, a motorcycle is not a great thing to be on.

There were several show and shines going on around the city through the summer. I found myself going to The Tara Inn's first of many show and shines on August 10th. The Tara Inn is located at 2365 Kingston Road and there's ample parking. The event was very well put together and organized by John Hannah. The event went over really well and the weather was great all day, which is always a plus for a show and shine. A huge crowd was in attendance with lots of nice bikes shined up for the day.

The show got started at 2pm with the first of two bands Valerie and the Dream Catchers. Their style was a soft rock which everyone enjoyed. They played until about 4.30pm in the afternoon, when Tommy Rockers Classic Rock Show took over and played until 7pm. If you have never been to the Tara Inn Irish

Pub and Restaurant it's easy to find and is located on Kingston Road just west of Midland Avenue on the south side in Toronto's east end. There is a traditional Irish flare both to the pub and the restaurant which offers a nice selection of traditional Irish food as well as pub food and in the bar a great selection of imported beers as well as domestic flavours.



The choice of food on this occasion was mostly bar snacks which everyone enjoyed. When it comes to food on the patio, smell always sells and for sure this Roving Beer Reporter was front and centre. My choice of the day was a hamburger and it was great and you guessed it, I had to go to the bar and have a nice pint of draught to help digest it. I know what you are thinking, the things I have to do for this magazine.

Later in the day, they had a selection of draws for door prizes which ranged from gift certificates to a mini beer fridge. The 50/50 draw was won by Wilfred Thorne who donated his \$120 back to the fundraiser which was for the Cystic Fibrosis Foun-



2365 Kingston Rd. Toronto, ON, M1N 4E7
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...ation. The winner of the Kim Mitchell/Earl Johnson guitar was Kinga, who's boyfriend spent \$80 on tickets. Congratulations to all the winners! A total of \$1600.00 was raised for this very worthwhile charity

John Hannah has been organizing these events for a few years now. John's choice of ride is a 99 Harley Soft Tail which he has been riding for a number of years.

Although organising these events can be very time consuming, comments John, but they are very rewarding especially when you see the bikes rolling in. As you can see by the pictures there were all kinds of rides and a good time had by all. Cheers John.

In closing I would like to welcome High Performance to Pub Magazine. Owners Wade and Karen opened their doors for



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business on May 1st this year and are located at 2205 Kingston Rd. in Toronto's east side. People familiar with the area should just look for where Kingston Rd. and Danforth split and they are on the south side.

High Performance Motorcycle Repairs have 30 years of experience in the business and service all makes and models. From tune-ups to complete restoration, repairs to custom builds, Lenny their head mechanic guarantees all work done and can pick up and deliver bikes. High Performance are also dealers for parts and accessories for all motor cycle makes and models.

Now that winter is closing in fast be sure not to leave it until the last minute for winter storage, Storage space is going quickly so give Karen a call 647-827-9485 to reserve your winter storage.



Glenn, The Roving Beer Reporter

1822 Whites Road, South Pickering, ON, L1V4M1 • Tel: 905-839-8387 • www.tudorarms.ca

The Tudor Arms

Pickering's oldest pub "The Tudor Arms" marked their 20th anniversary in July this year. It certainly doesn't seem like 20 years has gone by since The Tudor Arms first opened their doors. Located at 1822 Whites Road in Pickering, not only the oldest pub in Pickering, but the most well established pub.

The Tudor Arms is without a doubt Pickering's oldest pub. Recently I was quizzed on what defines a pub to have the title "the oldest pub". Well the way I was told is if a licensed establishment keeps the same name, that will entitle that establishment to one day be the oldest. A better example would be the Wheat Sheaf Tavern in Toronto is Toronto's oldest pub merely because it has never changed its name. There are much older licensed establishments in Toronto, but over the years have changed names.

The Tudor Arms is a haven for soccer enthusiasts now that the season is well under way especially on Saturdays and Sundays when the British soccer league games are being played. There is not a bad seat in the pub as there are T.V.'s surrounding the bar area and a very large screen T.V in the corner. While enjoying the games, enjoy a pint of draught from one of their selection of 16 including imported beers, Guinness, Caffreys, Hobgoblin Heineken Strongbow, Newcastle Brown and many more.

Owner James Pollard has a basic menu with all the pub favourites including Fish and Chips. Specials include Burger Tuesdays and 50 cent Chicken Wings every Wednesday.



Melanie





The Tudor has all the U.F.C fights and there are always specials on Leafs Saturday games and N.F.L Sundays. If you enjoy a game of pool while enjoying a beer, there are two pool tables so there is no waiting. The pub also has six dartboards and have their own in house dart league every Wednesday night starting in October. For more information contact James.

Pickering has grown huge over the last three decades. This Roving Beer Reporter can remember when there were only six licensed establishments in Pickering, now there's probably "a hundred and six"!!! But the Tudor Arms is the place to be for that traditional British pub atmosphere. Whether you cozy up to their "L" shaped bar for a beer and a chat or you are with friends and you shoot some pool, you will enjoy your stay at the Tudor Arms.

Cheers...





Glenn, The Roving Beer Reporter

Cricket

“OWZAT”

This story written in memory of Frank Pollard 1927 - 2011

Several years ago, this Roving Beer Reporter lived in the Pickering area. Although there were lots of pubs in the area, by far my favourite was and still is The Tudor Arms. Located north of 401 at 1822 Whites Road, the Tudor is haven for soccer enthusiasts.

It was on one of those dull and cloudy days, “perfect beer weather” that I decided to drop in for a pint and watch The Birmingham City v Wolverhampton Wanderers game. As usual, the Tudor was very busy, so busy in fact the only seats available were at the back of the pub. But that was fine they have a really big screen T.V. and so there isn’t a bad seat in the pub.

I was seated at a table where the topic of the day was “cricket”... A room full of soccer fans and the topic was cricket. Well it sure got my attention. As I was growing up, not only did I play cricket but I went to several cricket games at the Birmingham City Cricket Club in Edgbaston. This club dates back to the 1890’s and can seat 25,000 people and is regarded as one of England’s leading stadiums. Lots of good players have past through that club, three that stand out are Gary Sobers, “Firey Freddy Truman” and Ted Dexter.

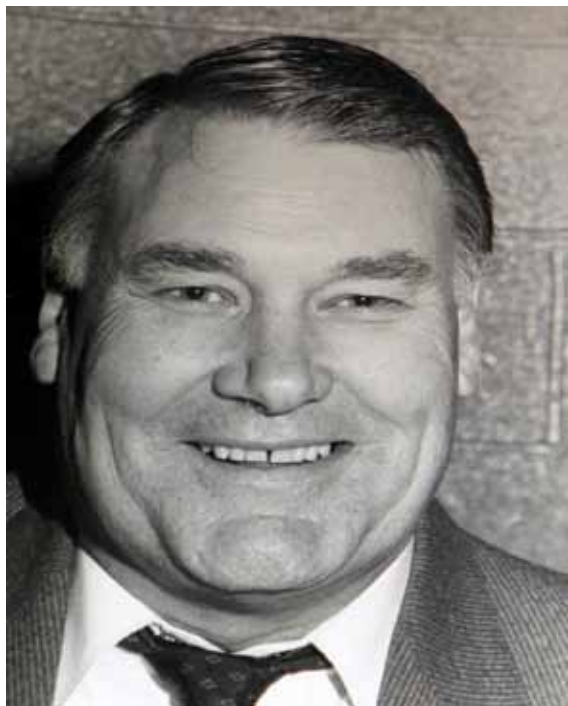
It wasn’t too long before Frank and I were talking cricket, which was just as well, Birmingham City were getting beat pretty bad by Wolverhampton.

After a couple of beers, Frank went on to tell me that he was James’s father and that his son owned the Tudor Arms and continued to elaborate on his cricket experiences in Canada.

Frank was born 1927 in Rhyl North Wales and later moved to England where he lived in Twickenham. As a boy growing up, he enjoyed playing soccer and rugby as well as cricket. Frank soon learned his passion for cricket though and concentrated on being a bowler. Frank was in his early twenties when his family moved to Canada in 1950. Shortly after arriving in Canada, Frank developed another passion, hockey. But Frank’s true calling was indeed cricket and helped form the Maple Leaf Cricket Club and later joined the Toronto and District Cricket Association. Later Frank joined The Victoria Park Club of which he was a co-founder in 1954. Frank served continuously for 25 years with the club and was one of six life members.

Victoria Park celebrated their 50th anniversary with a party in 2004 which Frank attended.





So what is cricket and how is it played? A game of cricket is very similar to a game of baseball except for cricket players don't have gloves and there's a different set of rules. Teams bat in successive innings and attempt to score runs, while the opposing team fields trying to get the other team out.

After each team has batted an equal number of innings the team with the most points wins.

A cricket field is roughly elliptical field of flat grass ranging in size from about 100 – 150 yards across bounded by an obvious fence or lines.

EQUIPMENT NEEDED

Cricket Ball – Hard, core and string ball, covered with leather.

Cricket Bat – Blade made of willow, flat on one side, humped on the other for strength.

Wickets – There are two wickets – Wooden structures made up of three stumps topped by a pair of Bails.

Stumps – Three wooden posts 1 inch in diameter x 32 inches high and pointed at the bottom and are hammered into the ground. The two outer Stumps should measure 9 inches across and the third centre. The Stumps have grooves at the top for the Bails.

Bails – Two wooden cross pieces which sit in the grooves atop the adjacent pairs of Stumps.

There are two teams of 11 players each.

One game of cricket can last any time from an afternoon to several days.



Unlike baseball, in the game of cricket there are some unusual names and titles. For instance, if you were in a pub and you bowled the barmaid over, you might get a free beer. In the game of cricket, if you bowled "a Maiden Over" you would have prevented the batting team from scoring any runs. You are not likely to see a Gully, Slips or a Square Leg in a pub, but they are positions on a cricket ground.

From time to time, I have seen a Silly Mid Off in a pub or two, but in actual fact a Silly Mid Off is a fielding position close to the wicket on the off-side, square of the of the Batsman and often a favourite target when Frank was batting. There has been a time or two when I have been stumped, but in a game of cricket getting Stumped happens when the Wicket Keeper collects the ball and knocks off the Bails before the Batter can get their Bat or any part of their body grounded behind the Batting Crease. Last but not least, if you are batting a Sticky Wicket, you have got yourself into a difficult or embarrassing problem or situation. I think we have all batted a Sticky Wicket from time to time.

Cricket in Canada is definitely a summer time game but for sure around the world where there are warmer climates, cricket is played year round.

In closing, Frank Pollard will truly be missed by family and friends and definitely the cricket community. So Frankafter you have bowled your next "Maiden Over" and you are headed to the Tudor Arms in the sky, I just ordered you an Export, "cheers Frank".



Ken Jorgenson

Fight Night at

WILD WING

I am sometimes amazed at how well certain distinctly different things can combine to form a truly great partnership, one much greater than the sum of their parts. These amalgamations appear everywhere in our modern experimental society. For instance; the mixing of peanut butter with chocolate, once viciously mocked for its adolescent audaciousness, is now considered to be a classic melange. Where would we be without champagne and caviar, Starsky & Hutch, and finally; Jack Daniels with, well, even more Jack Daniels. Not a world I'd want to live in that's for sure!

Wild Wing restaurants have taken one of the greatest, perhaps, combinations of all time; Beer & Chicken Wings, and thrown in a healthy dose of Mixed Martial Arts (MMA) fighting for good fun. Not in a Hunger Games style fight to the death to get fed way; but in a sports fan, great place to watch the fights, kind of way.

With over 90 locations across Ontario, Wild Wing have established themselves as a great purveyor of good food, cold beer, great staff, and fantastic, friendly

service with a Sports Bar atmosphere to make you feel right at home. Having visited many locations while earnestly conducting research, I found myself enjoying not only the wings (dozens of varieties to choose from), but the crowds of knowledgeable sports fans who come to eat, drink and enjoy the many sports offered on TV in the company of other like-minded people. It is a fantastic place to go to

enjoy "the game". Soccer, football, baseball, hockey; name the sport and you'll probably be able to watch it while enjoying some of the best service around. With many televisions set up around the open restaurant section and several more at the bar itself, there isn't a bad seat in the house when it comes to sports viewing. Pop in and give Wild Wing a try, you'll be pleasantly surprised I'm sure.

But their specialty, when it comes to sports for Wild Wing,

is their promotion of MMA, particularly the UFC. The Saturday night UFC cards always ensure a full house of loquacious, cheering fight fans eager to witness the latest and greatest bouts on offer from arguably one of the fastest growing sports on the planet. Having become somewhat of a regular at the Wild Wing located at Kennedy Commons (11 William Kitchen Rd.) in Scarborough, it has become the logical place for me to go on "fight night". The beer is cold, the atmosphere friendly, and the staff are always superbly professional and helpful. No matter the outcome of the fights, you will be guaranteed to enjoy the experience. While some fight cards may ultimately be better than others, the UFC always offers up a series of fights to whet the appetite and surprise even the most diligent of fans. The recent UFC 165 (held on Sept. 21 in Toronto's ACC) featured arguably the greatest Light Heavyweight Championship title fight in history! This fight, with Jon "Bones" Jones edging out the challenger Alexander "the Mauler" Gustafsson in five brutal

rounds of back-and-forth battle, highlights why MMA has become so popular in a crowded sports marketplace. The fans at Wild Wing were going nuts with each and every punch, kick and take-down. It was absolute pandemonium in the ring and this was reflected by the fans at the bar. The popularity of fight night at Wild Wing is simply a result of the great customer service experience and the popularity of the sport itself. But what makes MMA so popular?

Since its early days, when MMA was begun as a small project

by a jiu-jitsu crazed Brazilian family, the sport (and ensuing rules) has evolved and expanded to become one of the biggest new sports on the planet, and one of the most entertaining. There are a number of reasons why this has happened. Initially, it is the combination of all of the various martial arts available in the world that drives the interest. The concept of bringing the best from every culture, the most refined techniques and specialized knowledge, and applying them all to the ring (or octagon) is extraordinarily intriguing and daring in concept. The in-



credible strength, dedication, training and power of the athletes is inspiring; and for the most part (with a few notable exceptions) the spirit of respect and sportsmanship between the fighters themselves is fundamental to the sport's success. Wide scale acceptance of the sport, however, did not come instantly. There is a real fine line between the lovers of MMA and those who merely see it as a painful circus of ugly, human cockfighting, not worthy for public consumption.

At its core this dramatic emotional response is what makes the UFC and other MMA ventures so primal and powerfully attractive. There is something about pitting two humans against each other in combat that brings out their inner essence. There is nowhere to hide in MMA. The fighter will be revealed for who he or she really is, whether they want it to be or not. The fan of MMA can feel this visceral connection to the fighter. Such a base level of involvement, just like the connection to the protagonist in a book or movie, ensures the popularity and success of the sport.

The popularity of MMA is also fueled by the many great characters involved in the sport. Colorful personalities make for exciting promotion and a huge impact on the sport's growth. Fedor Emelianenko brought a cult following to MMA, and played a big part in changing the perspective of the sport. Quiet Perfectionists like Canada's Georges St. Pierre are examples of one end of the MMA prism, while brashness has often been exemplified by others, such as Quinton "Rampage" Jackson. There are likeable fighters and detested villains throughout the MMA world, and a whole gamut of warriors in between. Another fun ingredient of the sport is the wholesale buy-in of entertaining nicknames. No simple addition of a "Y" to the last name of the athlete will suffice, MMA fighters go for gold with their nomenclature. Where else could you find characters like Joey "the Mexecutioner" Beltran, Giva "the Arm Collector" Santana, and Kotetsu "No Face" Boku? Probably in the buffet line up at the UFC Christmas party next to "The Korean Zombie" Chan Sung Jung, Mauricio "Shogun" Rua

and Lorenz "the Monsoon" Larkin! You have to give them credit for creativity.



Nicola, Victoria and Hilda from Wild Wing

But excitement in MMA events is unlike that at other sports events. There is the hype and buzz associated with spectacle, but there is also something more - a genuine effort to entertain the spectator. A performance bonus is paid in the UFC to fighters who not only win, but win in an exciting fashion. The experience for those watching is taken into consideration in an effort to provide the best possible value to their bread and butter. MMA is opened up for the fans; the curtain is pulled aside so the inner workings can be seen and the reality of

the sport often becomes a source of inspiration. It is somehow accessible for the fans, this balance of ingredients that work together to make the MMA followers feel a part of the action. This engenders an involvement for the fans beyond the norm of other sports. The ability to gain such an in depth view of everything within the sport is an invitation to grow along with it.

The fight night experience at Wild Wing (or wherever it is watched) extends beyond the fights themselves. Conversation between the bouts can often be almost as entertaining as the fights themselves, with opinions, outrage and commentary flying about in a frenzied manner. Like boxing, MMA fights are reliant on judge's scorecards, which can result in controversy and confusion. This too is a part of the fight fan experience, as strangers will bond and come together and interact easily through common interests. Surprisingly detailed debates will spring up regularly to resolve "what if" or "who would win" scenarios, with expertise sold for the price of a fresh pint or a pound of wings. There is something special about the communal enjoyment of a shared sports viewing experience. The social interactions, friendships and associated entertainments make it well worth the effort. I encourage you all to give the MMA experience a try. At least as a spectator, that is.



Until next time,
Jorgy

The Pub Radio Show



The show is in full swing after the new series premiered in August.

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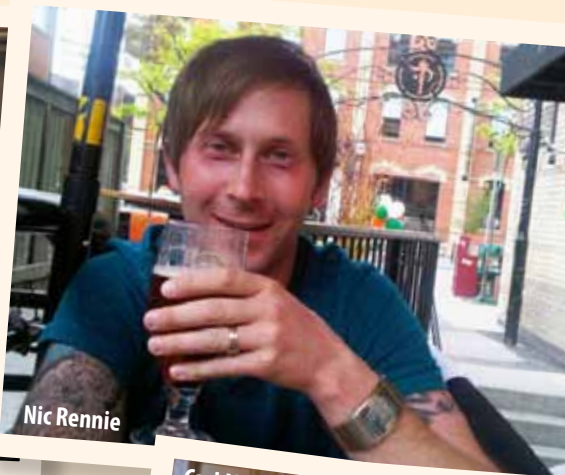
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