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- **TREKKING AND TASTING**
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SUMMER TIME.....and the living is easy

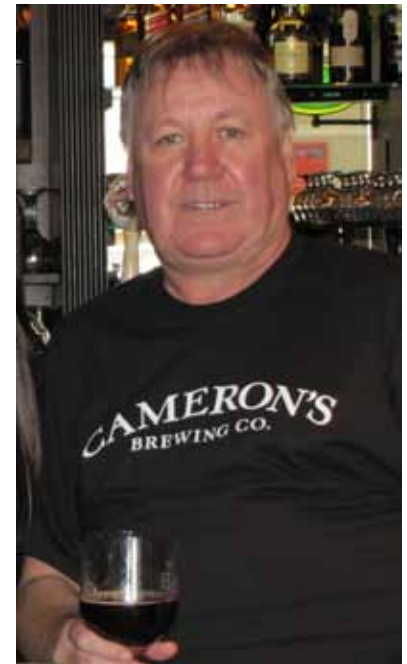
Welcome to our summer edition fellow pub lovers, we have a bumper issue for you to enjoy. Read about Canada's oldest pubs and some brand new ones too.

Glenn lets us know about some Highland festivals among other stories and we welcome back Carl, Mallorie and Leanne. Jorgy had a tough assignment when he paid the Argo cheerleaders a visit, inside he tells us just how fit these girls really are.

I had a wonderful trip to Brooklin for a chat with the good folks at 1847 Wine and Beer Bistro. It's all good my friends so pull up a stool, grab a cold one from the fridge and relax because it's summer time and the living is easy.

*Cheers
Bill Perrie, Canada's Pub Guy*

*Cheers
Billy Perrie*



Nikki
Lord Amherst, Amherstburg

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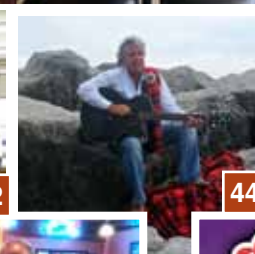
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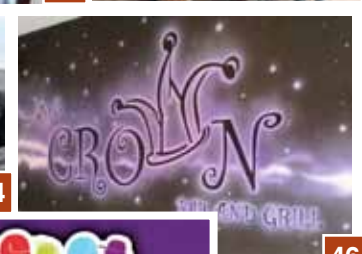
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Introducing the Second Release in Cameron's Brewmaster's Selection Four-Pack Series

Includes two new beers, and free music from some of Toronto's best indie bands

Oakville, ON - June 4, 2014 - Cameron's is kicking off Summer 2014 with a refreshing new line-up of beers in the second release of their Brewmaster's Selection Four-Pack Series. This limited-time release includes two of Cameron's year-round offerings plus two of our award-winning seasonal beers, available for the first time in a 341ml bottle.

Cameron's Brewmaster's Selection features our newly released California Sunshine APA (American Pale Ale), a sessionable, and golden-hued ale with hints of honeydew melon, guava, orange and lime. It also features an interesting twist on the classic Bavarian 'maibock' with Cameron's Rye Bock, a unique golden-orange German-style lager brewed using Hallertau hops to create a hint of floral aroma.

Also featured in the Brewmaster's Selection is our Cameron's Rye Pale Ale, a fan-favourite and an Ontario and Canadian Brewing Awards winner for the third year in a row. Our RPA is made with a combination of seven different floral British and pungent American hops, supported by a large bill of five character malts. This excellent roster is complemented by the timeless classic, our award-winning Cameron's Lager. This European-style lager is brewed using the finest 'noble' hops, and aged cold and long to create a crisp, refreshing flavour.

Since beer and music go hand in hand, we're proud to say our beer fans will be able to enjoy the new Brewmaster's Selection Four-Pack while sampling more free music downloads. The free music download from the Julian Taylor Band in our first Brewmaster's Selection release was so popular, we decided to up our game and partner with four bands from the Toronto music scene. With this release of our Brewmaster's Selection come free downloads of hit singles from LEH-LO, Tyler Ellis, The Julian Tay-

lor Band, and The Cameron Brothers Band. We're thrilled to partner with these talented local musicians to give something special back to our loyal craft beer fans.

Stay tuned for more brewing innovation from Cameron's. For a taste of what's to come, check out our monthly Cask Night celebration or try some of our draught-only specialty beers that are on rotation every two to three months at select licensees.

Cameron's Brewmaster's Selection Four-Pack is now available in limited quantities at the LCBO (SKU 385914) and our retail store for \$10.50. Check out Cameron's website to learn more and www.lcbo.com for availability. Contact the LCBO Manager or Beer Ambassador to order it for your local store.

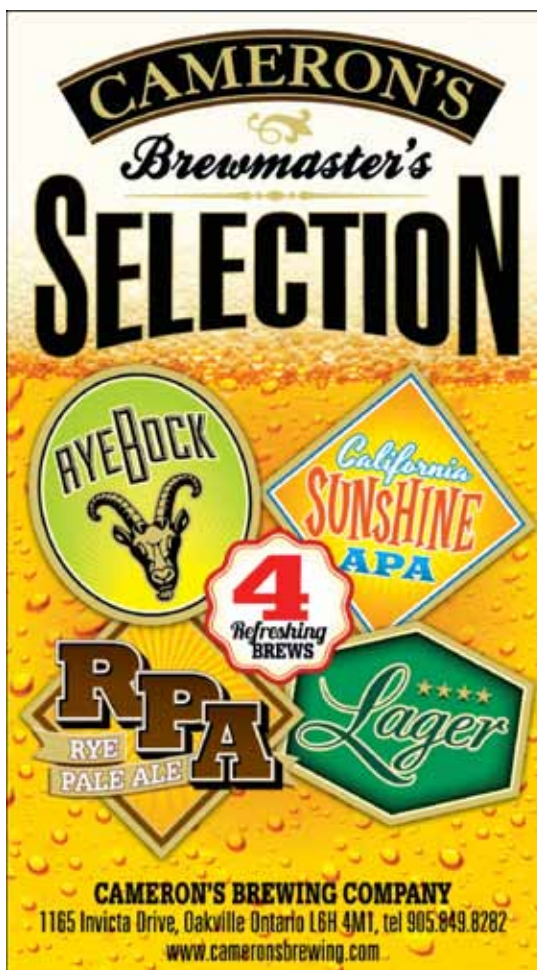
About Cameron's Brewing Company

Cameron's Brewing Company is an award-winning, family-run craft brewer based in Oakville, Ontario. Cameron's is committed to brewing beer of exceptional taste and quality. Its brewing experts relentlessly pursue the development of new styles and the perfection of its classic ales and lagers using the world's finest all-natural ingredients. Cameron's award-winning products have been recognized over 100 times at local, national and worldwide brewing awards. So far in 2014, Cameron's has been recognized at the Ontario Brewing Awards for its Rye Pale Ale (RPA) and Oak-Aged Deviator Doppelbock. Cameron's is currently available at The Beer Store, LCBO stores and on tap at many bars and restaurants including Dora Keogh, C'est What, Cameron House, Against the Grain, An Sabin House, Drums 'n Flats, BRU, Riverside Inn, The Bier Market, The Pour House Murphy's Law, O'Finn's Irish Temper, Zander's etc.

For more information about Cameron's availability call the Brewery at 905-849-8282, drop by our retail store at 1165 Invicta Drive in Oakville, or visit www.cameronsbrewing.com.

Please also follow us on [Facebook.com/cameronsbrewing](https://www.facebook.com/cameronsbrewing) and twitter.com/cameronsbrewing

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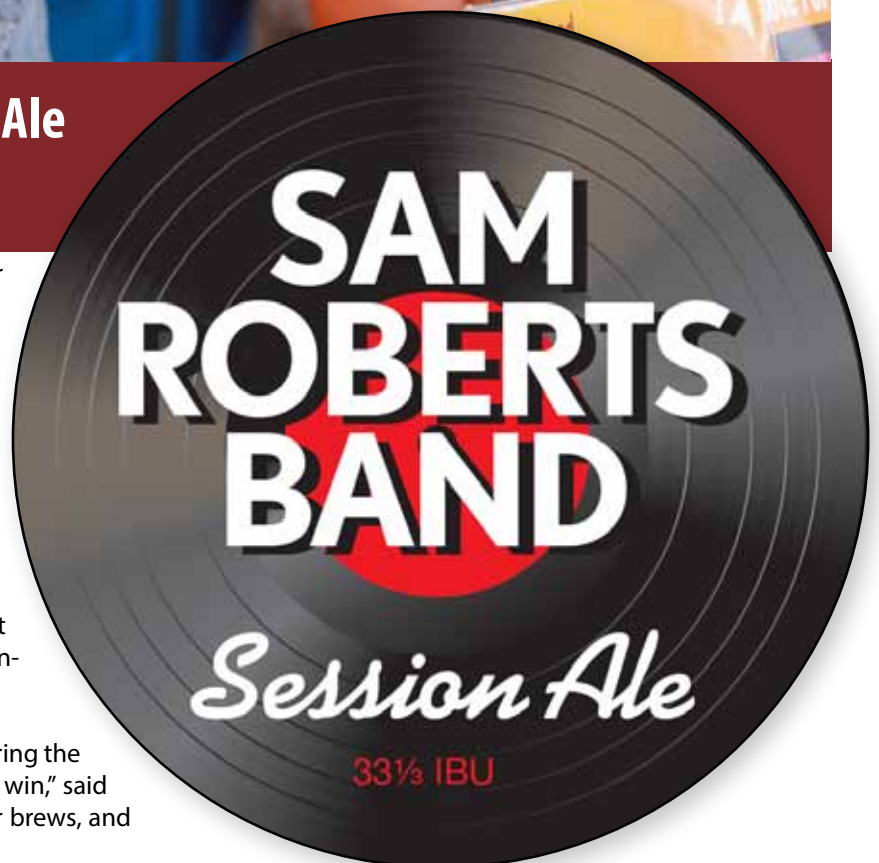
Sam Roberts pouring the first pints of Sam Roberts Band Session Ale at the Spearhead booth

Sam Roberts Band Session Ale Hits Number One

Canadian rockers Sam Roberts Band have another number one hit. This time, it's with beer. These multi-Juno Award winners are long-time beer lovers and now first-time brewers who have teamed up with Spearhead Brewing Company to create Sam Roberts Band Session Ale, a rocking blend of English and American ale characteristics.

SRB Session Ale launched June 13-14 at Session Craft Beer Festival where it was awarded Best Collaboration Beer in the Collaboration Nation competition. Other contenders included the Beau's/Margaret Atwood Summer Gruit and Mill Street/July Talk's Conversation California Common Beer.

Sam Roberts and the band were at the festival, pouring the first pints of SRB Session Ale. "It's a great honour to win," said Roberts. "I had a chance to sample some of the other brews, and the competition was fierce."



***SRB Session Ale is now available on draft across Ontario and is coming soon to the LCBO.
For availability, visit www.srbsessionale.com***



Highland Games 2014

Sounds of summer that our readers may like to enjoy can be heard at The Highland Games.

Now that summer is well underway, one of the sounds that is very familiar at Highland Games is of course the bagpipes. Although the history of the bagpipes dates back to 1000 B.C. and several countries have laid claim to their invention, it is an unmistakable sound at any Highland Games. Here is a list of Highland Games that will be taking place throughout the summer.

- | | |
|------------|--------------------------------------|
| July 4-6 | AlmonteCeltfest |
| July 4-5 | Kincardine Festival & Highland Games |
| July 18-19 | Cambridge Highland Games |
| July 18-20 | Ennismore Shamrock Festival |
| July 18-20 | Orillia Scottish Festival |
| July 20 | St Catharines Feis |
| July 26-27 | Uxbridge Highland Games |
| Aug 1-2 | Maxville Glengarry Highland Games |
| Aug 4-7 | Goderich Celtic College |
| Aug 8-10 | Fergus Scottish Festival |
| Aug 15-16 | Bracebridge Highland Games |
| Aug 16 | Windsor Rose City Feis |
| Aug 23 | Almonte Highland Games |
| Sept 6-7 | Toronto Beach Celtic Festival |
| Sept 13 | Innisfil Celtic Festival |




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Glenn, The Roving Beer Reporter

A Brief History of BEER

As Roving Beer Reporter, from time to time I am asked "where did beer come from? Who invented it"? Many a fellow drinker have commented in the past "beer must have come from England or Germany, what with Coronation Street and the October fest, you guys seem to be always drinking."

Well I did a little research and wrote a few interesting facts, so read on, here's a Brief History of Beer.

Beer was the first alcoholic beverage known to civilization however who drank the first beer is unknown. Historians theorize that humankind's fondness for beer and other alcoholic beverages was a factor in our evolution away from society of nomadic hunters and gathers into agrarian society that would settle down to grow crops (and apparently drink). The first product humans made from grain & water was beer.

4000 BC In the Middle East the Sumer people were fermenting a form of bread to make a fermented pulp which had an intoxicating effect - a "divine drink".

3000 BC The Babylonians had up to 20 different types of beer. The early beer was cloudy and unfiltered and was usually drunk through a straw to avoid drinking the solids from the brew, which could be very bitter.

1550 BC The Egyptians were also keen brewers. Beer and malt has been found buried in the tombs of the Pharaoh's to provide sustenance for the afterlife.

100 AD Beer was extensively drunk throughout the Roman Empire. The Romans preferred wine and introduced grapes into


much of the Southern part of the Empire including the South of England. The local inhabitants tended to drink beer. Beer from this time had to be consumed fresh, was served cloudy and would have produced little or no foam. To aid its taste and keeping properties bitter herbs and spices may have been used.

In the middle ages the largest brewers were the monasteries. The refreshing beer made a welcome break in a very austere lifestyle and could still be enjoyed during times of fasting. Monks soon acquired a taste for ale and records show that in some monasteries consumption up to five times a day was allowed.

From 1000 AD most beer was bittered with wild herbs such as hog myrtle (*Myrica gale*) often supplemented with lemon balm (*Mellisa officinalis*), borage (*Boragio officinalis*), St John's wort (*Hypericum perforatum*) or elderberries (*Fructus sambuci nigrae*).

The introduction of hops are mentioned in records in Germany as early as 822 AD but their shoots may have been used like asparagus tips. Certainly Hidegarde of Bingen, writing around 1150 said that hops added to beer 'reduced purification' caused by spoilage organisms. The addition of hops slowly spread throughout Europe reaching Britain by the middle of the 15th century.

The Reinheitsgebot of 1516 the world's first food ingredient regulation in the German Purity Law or Reinheitsgebot which was first introduced in the Munich area in 1847 and extended to the whole of Bavaria in 1516. It later included the rest of Germany. The law stipulated that beer could only be brewed from water, hops and malt - the use of yeast would come later, after



it had been identified as the organism responsible for fermentation.

The Free Mash-Tun Act (1880). Malt was first taxed in Britain in 1660 and the legislation prohibited the use of other cereals in brewing. This purity act continued until it was repealed by William Gladstone in 1880 and replaced by tax on the sugar content of the wort prior to fermentation. The repeal followed a bad barley harvest and pressure from the colonial sugar growers to allow sugar cane to be used in the beer. The new law enabled "the brewer to brew from what he pleased and have a perfect choice of his materials and methods". The predominant beers of the day were dark, quite sweet and malty - and often served at different alcoholic strength - strong ale, medium ale and weak ale made from different extracts of the same brew.

Favourite Recipes

Nearly every culture developed their own version of beer using different grains. Africans used millet, maize and cassava. The Chinese used wheat. The Japanese used rice. The Egyptians used barley. However, hops the main ingredient in modern beer beverages was not used in brewing until 1000 AD.

Beer Traditions - The Honeymoon

4,000 years ago in Babylon, it was an accepted practice that for a month after the wedding, the bride's father would supply his son - in - law with all the mead or beer he could drink. In ancient Babylon, the calendar was lunar - based - on the cycle of the moon. The month following any wedding was called "honey month" which evolved into "honeymoon". Mead is a honey beer and what better way to celebrate a honeymoon.



Glenn, The Roving Beer Reporter

12 oldest pubs IN CANADA

Well. Now that summer is here and the weather is warmer it's a good time to travel. The beauty of summer is we get to visit more pubs, especially if they have a patio.

I personally love to travel, and being the Roving Beer Reporter I get to visit a lot of new pubs - although not as many as Bill Perrie. I thoroughly enjoy visiting new pubs. Having said that, some of my research recently has led me to highlight some of Canada's oldest pubs, no matter where you live in Canada, whether you live in Nova Scotia, British Columbia, Quebec or Ontario if you like to travel and drink beer, please read on. In the event you are visiting in B.C. the first pub you really should visit is Six Mile Pub.



Six Mile Pub (1856) 494 Old Island Highway, Victoria B.C.

The oldest pub in British Columbia, Six Mile Pub did close during prohibition, but it was the original tavern of the Parsons Bridge Hotel and opened in 1855. It was popular with British soldiers at the nearby Esquimalt naval base in the late 1800's. The sprawling building has a pretty Creekside patio, several large rooms with dark wood and stained glass accents.

The food is better-than-the-standard pub fare, with locally sourced ingredients-though you'll still find burger options and the requisite hearty British entrée's. It showcases B.C. micro brews and even has a "brewed within six mile's"

section of its drink menu. Stay a while and sample a few.

For more than a century, weary travelers have stopped at the pub to rest and quench their thirst before going on their way. A beautiful pub and definite must see when in Victoria B.C.

Garrick's Head Pub (1867) 69 Bastion Square, Victoria, B.C.



Nestled in the beautiful and historic Bastion Square, the Garrick's Head Pub has been a local fixture since 1867. In the days when Judge Mathew Begbie presided over the local court house, customers are welcome to linger around our wood-burning fireplace to warm away the cool days and nights. Although it is summer, it does cool down at night, a nice place to be with a cold one.

The outdoor patio overlooks the square and is a fantastic spot to enjoy the sun and watch the crowds go by. A neighbourhood favourite, Garrick's Head is a lived- in pub with a good selection of microbrews and food of the burgers, steak pie and fish and chips variety.

It's the second oldest pub in B.C. in existence, after Six Mile Pub and one of the oldest pubs in Canada, with a beautiful bar and a large selection of draught beer to choose from. The travelling time between these two pubs, is about an hour but for sure take your time, enjoy the scenery.



The Split Crow (1749)

1855 Granville Street, Halifax, N.S.

Although it hasn't always operated from the same location or under the same name, The Split Crow has been a Halifax mainstay in some form or another. Since the mid-18th century, making it arguably the oldest pub still in existence in Canada.

Originally at Salter and Water Street's, it was the recipient of the first liquor licence issued then in New Scotland, to John Shippey, for a tavern he called The Spread Eagle and that became a meeting house and Inn frequented by sailors. Choice of beer in the early years was limited, but today The Split Crow is a casual tavern with a great selection of draughts with frequent live music and weekday lunch specials.

More than 250 years later, the Halifax - based Split Crow is expanding, now with new locations across Nova Scotia. The Split Crow continues to proudly serve mariners and travelers from around the world and nearby, the tradition continues.



L'Auberge Saint Gabriel (1769)

426 Saint Gabriel Street, Montreal, Quebec.

North America's first Inn, built in 1688 became home to one of North America's first public houses in 1769. Today, the institution has become a mecca of Quebec gastronomy and one of the most fashionable destinations of Montreal nightlife, combining modernity and conviviality.

Auberge Saint - Gabriel features a restaurant, lounge, banquet facilities, catering and a nightclub. Montreal is renowned for its food, hospitality and nightlife, so be sure to have this beautiful Inn on your "I gotta get there list". They have an excellent selection of beer and wine.

The Inn was a private home for some time in the 19th century, but was restored to an Inn in 1914. Today the bar - restaurant is a swanky hot spot serving charcuterie and chateaubriand, but the original stone - wall architecture has been very much preserved and worked into the chic modern aesthetic.



Chateau Lafayette (1849)

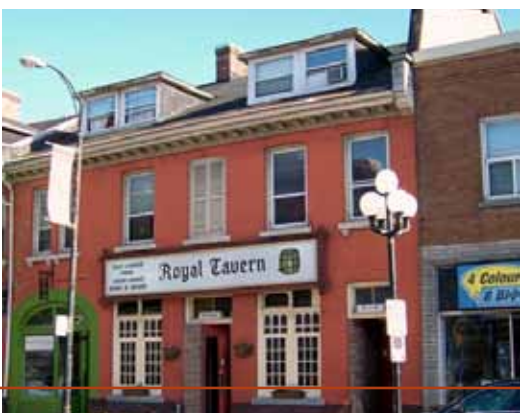
42 York Street, Ottawa, On.

The Laff, as it is known, is older than the city of Ottawa itself, it has had many names over the years beginning with Grants Hotel in 1849 and was apparently a brothel at one point. After several name changes over the years, it became Chateau Lafayette in 1936.

The Chateau has lived many highs and lows in history including John A. Macdonald frequenting the pub while visiting Ottawa. Many famed persons have graced the pub with their presence over the years, including Dan Aykroyd and

the ever elusive William Hawkins.

Its sign out front is the oldest neon sign in Ottawa. The well - worn pub has live bands and open mic nights, a dart room and board games. They have an excellent line up of draughts and pub fare. A definite "have to see pub" while visiting Ottawa.



Royal Tavern (1851)

344 Princess Street, Kingston, On.

Canada's first Prime Minister John A. Macdonald was a regular at the Royal Tavern in the 19th century when Kingston was the capital of the province of Canada and a glass of whisky here cost 5 cents. The tavern is a bit disheveled these days, but when in Kingston a visit to this historic pub is a must. For John A. Macdonald historians, this tavern is a definite must see.

There are lots of interesting and historic remnants such as their 1880's stove, ceramic whisky jugs and an official document of sale signed by Macdonald, who owned the property until 1856.

While visiting the Royal tavern, be sure to sip your beer slowly in this homely atmosphere, as this tavern is laden with small pieces of history that you might miss if you are not careful. If you listen closely at the Royal Tavern, you can hear John A. Macdonald delivering one of his political speeches. A great selection of beverages on tap, but the price is up slightly from 5 cents.



Prince George Hotel (c.1809)

200 Ontario St., Kingston, On.

This large stone building holds its own on a streetscape that was the centre of action when Kingston was the capitol of the United Province of Canada. Next door is the magnificent City Hall and immediately across the street sits the original K&P Railway Station (now the tourist information office). Not too far from both the Queens and the Royal, all three are historical must see.

Not much is known about the history of this waterfront tavern and former hotel, except that it was built around 1809 and it has had a bar on site since it opened. Being adjacent to a shipyard, it was a popular place for sailors to visit when a beer rather than rum was in order.

Today, three bars are housed on the ground floor or limestone, reputedly haunted Prince George Hotel building (no longer a hotel) : the British - style Old Speckled Hen, a martini lounge (Montes), and Tir Nan Og, one in a Canada - wide - chain of polished Irish - style pubs.



The Queen's Inn (1839)

125 Brock Street, Kingston, On.

The city of Kingston is a former trading post dating back to 1673 and by the mid - 1800's it was the most populous community in Canada, so it's no surprise that it houses several of Canada's oldest bars. The Queen's Inn, which dates from 1839, housed a pub - in the current sports bar - that is believed (by the current owner) to have started serving pints shortly after the Inn itself opened.

Some of the original brick walls still remain in the on - site pub. There's a great selection of draughts available and the menu is very casual serving

burgers, wings, fries etc.

Established in 1839 by Wolfe Island businessman Martin Staley, the Queen's Inn is one of the oldest continually operating Inns in Canada and is located in the heart of Kingston's historic downtown. Along with the Prince George Hotel and the Royal Tavern these three historic pubs are within minutes of each, would make for a small historic pub crawl.



The Black Bull (c.1833)

298 Queen Street W, Toronto, On.

The property was originally purchased by Peter Russell, for whom the nearby Peter Street was named in 1798 and was initially used for farming. According to Robertson, the first landlord of the Black Bull hotel was a Mr. Mosson, between 1886 and 1889. The Building was later bricked and expanded.

Although it may not have been in continuous operation (details are fuzzy), The Black Bull has stood in the same spot since serving a pint in either 1833 or 1838. Its official opening date is also somewhat uncertain.

At one time a farm building, the tavern was a wood structure until the late 1800's, when the brick walls and mansard roof were added. These days, The

Black Bull is a casual hangout that's popular with riders and an after work - crowd, the pub has a good selection of draughts and is always packed in warm weather thanks to the huge sidewalk patio.



The Wheat Sheaf Tavern (1849)

667 King Street W., Toronto, On.

Possibly the oldest bar in Toronto in continuous operation, The Wheat Sheaf has the rare distinction of never having had a name change. Like most taverns, it was a bar/restaurant and hotel and may have been a one - time gathering place for soldiers at Fort York.

The bar until 1969 was a men only establishment and the masculine level still remains high. The heavy wooden tables, a reminder of days gone by, are kept busy with guy's congregating around them to drink beer and watch sports on their many T.V's, two of man's best activities, again a good selection

of draughts and a huge menu-of appetizers.

The Brit-style pub with its large patio is an instant hit now that the summer is here, larger pubs with patios work well in the downtown area. Just two blocks west and three blocks south there is the Black Bull, literally within walking distance, what better way to spend an afternoon in Toronto.



Mansion Tavern (c.1828)

5 William Street, St. Catharines, On.

Built in 1806, the Mansion House originally a private home, as per its name - became a hotel and pub in the late 1820,s (the exact date is unknown). Its Canada's longest running licensed bar. The Mansion House restaurant/pub is a historical landmark in downtown St. Catharines.

In 1859, a fire raged through downtown St. Catharines, and caused significant damage to the Mansion House. During the re-building, the name changed a number of times, until 1868 when it was re-named the Mansion House.

Today it's a venue for local bands and is a relaxed atmosphere pub that serves standard pub food. On tap, there is a good selection of draughts and a good selection of wines also. So while travelling through Canada's wine district, mark this tavern down on your map as "must see". While visiting, grab a bite to eat a glass of beer and soak in some of St. Catharines heritage in Canada's longest running licensed tavern.



The Olde Angel Inn (1789)

224 Regent Street, Niagara-on-the-Lake, On.

The Old Angel Inn has been in near-continuous operation since 1789, experiencing only a small hiccup when it burned to the ground during the war of 1812. It was re-built in 1815 in the same location, but 223 years, give or take a few, is not too shabby.

Originally the Harmonious Coach House, the Angel Inn (so named in 1815) is today a charming place to spend the night in this charming Victorian town. The atmosphere is very casual and the menu is varied with hearty steak-and-kidney pie with Yorkshire pudding or something simple like bar snacks.

The bar has a wide range of draughts on tap and again a good selection of wines too. The Old Angel Inn is a must to see when travelling through the Niagara region. Many a traveller has feasted drank and rested at the Inn, and this tradition continues two centuries later.

Well fellow drinkers and travellers, I hope you enjoyed the read on the twelve oldest pubs in Canada. If you have a favourite pub that has a story to tell, please contact us at through our website www.pubmagazine.ca happy trails, enjoy the summer. RBR.



Glenn, The Roving Beer Reporter

I woke up one morning and said “I am never going to have another drink”.

Those are the very words that Brian Mulroney used in 1980 and told a CTV documentary in 2007.

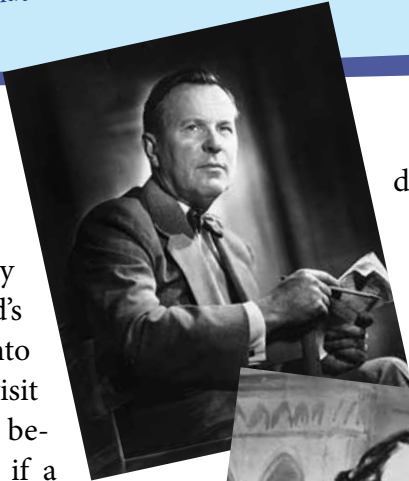
Sound familiar?

With all the controversy just lately over the Mayor of Toronto Rob Ford’s visits to a bar, I did a little research into who in public office doesn’t indeed visit the bar after a hard day. I am a firm believer that after a hard day’s work, if a drink is in order - go for it.

In 1955, Lester Pearson, then Canada’s secretary of state for external affairs, became one of the first western diplomats to visit the Soviet Union, which was then undergoing a period of mild liberalization following Joseph Stalin’s death.

Midway into the visit, the Canadian delegation - which included diplomat George Ignatieff, the father of the future Liberal leader was invited to the “dacha” (cottage) of Soviet Prime Minister Nikita Khrushchev.

Soon, the Canadians found themselves locked into a pitched vodka standoff with the communist leader. The Russians proposed endless toasts - mercilessly refilling the Canadians glasses with pepper vodka as soon as they had been



drained.

Boldly meeting each Soviet invitation, the Canadians coped with nausea, choked back bile, and by evenings end, Pearson would proudly report, the Canadian delegates left with “heads up, with fixed determination, and without any assistance”.



Sir John A. Macdonald, of course was renowned for his drinking, He vomited during campaign speeches, downed tumblers of gin during parliamentary debates and drunkenly lit his London England hotel room on fire while hashing out the final terms of British North America.

Most notoriously, as the pre-Confederation Minister of Militia, Macdonald was said to have been in midst of a particularly severe bender as Irish nationalists streamed over the border during the Fenian Raids.

Nevertheless, by the time the last spike was driven on the Canadian Pacific Rail-



way, the elder statesman had sworn off his binge - drinking for good.

Prime Ministers John Diefenbaker, Alexander Mackenzie, Bill Bennet and Pierre Trudeau have all largely kept the PMO dry. In 1972, Mr. Trudeau even gave an Alberta crowd this then - radical quote: “if the country goes down the drain, it will probably be much more likely to be caused by alcohol than drugs.”

Brian Mulroney did not get the job until after he swore off booze entirely. After the boy from Bai - Comeau lost the 1976 PC leadership race to Joe Clark. He spent the rest of the decade drunkenly denouncing Mr. Clark to anyone who would listen.

Then in 1980, “ I woke up one morning and said I am never going to have another drink”. Mr. Mulroney told a CTV documentary in 2007.

Self - professed non - drinkers will down the occasional glass of claret, sherry and even a glass of champagne on New Year’s Day. No election campaign is complete without candidates posing with a full pint of beer.

In May 2011, only minutes after Prime Minister learned he had received his much - coveted parliamentary majority, he had a bottle of celebratory champagne

thrust into his hands by jubilant staffers. Self - described as “not much of a drinker,” Mr. Harper popped the cork - and then passed it on. He reluctantly took a swig after it had circled around the room, but received only a mouthful of bubbly.

Meanwhile, across Canada that same morning, there were dozens - if not hundreds - of Tory, Grit, Bloc, NDP and Green politicians who woke up with some kind of hangover.

One thing is for certain, whether it’s City Hall or Parliament Hill, people work incredibly hard. So what if some choose to drink incredibly hard.

In the nation’s capital, there are at least 40 pubs, taverns and bars within easy walking distance of Parliament Hill. Here are Pub Magazines top 10 pubs closest to the hill, that are frequented by politician’s.

Brixton’s pub 210 Sparks Street, The Cock & Lion Pub 202 Sparks Street, Parliament Pub 101 Sparks Street, D’Arcy McGee’s 44 Sparks Street, Sir John A Pub 284 Elgin St, Fox and Feather 283 Elgin Street, Earl of Sussex 431 Sussex Drive, Metropolitan Brasserie 700 Sussex Drive, HY’s Steakhouse & Cocktail Bar 170 Queen Street, Highlander Pub 115 Rideau Street.

Just by dropping in any of these pubs on any given day you will probably meet someone from Parliament Hill, maybe even Rob Ford.

Cheers RBR



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Ken Jorgenson

SPORTS

with Jorey

THE SCOTS INVADE MARKHAM

It felt like an invasion in Markham this past week; with large, uniformed men tearing about in organised formations, drones flying above to record their every move and foreign accents aplenty calling out instructions. As it turns out, it was just the Scottish national rugby team who set up their training base at the Austin Drive home of the Markham Irish Canadian Rugby Club for the week prior to their match with Canada at BMO field on Saturday, June 14.

The Scottish team held several training sessions that were open to the public, and many people took the opportunity to get up close to the players and observe how a top level squad trains in preparation for an international match.

Technology was ever-present, with video camera booms and flying drones providing live feeds of all the action to the “backroom boys”, and Director of Rugby Scott Johnson (Australian) and Head Coach Vern Cotter (New Zealander) directing the on-field action of the entire squad. The drills were concise and run at high tempo, with non-starting players and coaching staff bustling about to provide support. The organization was incredible to watch as the team seamlessly moved from warm up to team skills work to unit skills and back to game preparation.



Doug & Andrew Seed



Lineout practice



Hitting the bags



British & Irish Lions players Richie Gray, Stuart Hogg, Sean Maitland and Kelly Brown led the troops with captain and scrum half Greig Laidlaw at the helm during these training sessions which were a joy to watch and offered up many new ideas for local coaches to employ at practices of their own.

Brothers Doug and Andrew Seed, visiting from Penicuik, Scotland were on hand to watch their countrymen prepare for the Canada match. In the GTA by coincidence as part of a men's field hockey tour, the pair were quite thrilled to see the Scottish team up close. "I'm not too familiar with the sport as it's a bit too rough for a wee man like myself, but it's always good to support a Scottish team away from home", offered older brother Doug. "It's scary how big and fast they are; I think I'll stick to field

hockey". Andrew was also impressed by the pace of training noting, "there's not a lot of lollygagging going on out there. It's going to be tough to get some souvenir signatures on my balls". The brothers had both secured tickets for the game which they predicted would be won comfortably by the Scots.

And speaking of the game, played in front of almost 19,000 supporters at BMO field, Scotland ended up winning by a narrow 19-17 margin. Scotland avoided a shock defeat after a dubious 76th minute red card to Canadian Jeb Sinclair for a phantom elbow to the head of tackler Ruaridh Jackson, prevented Canada from kicking the possible winning penalty points. It was a card that stunned both the crowd and media alike and a disappointing way to end a physical but fair game.



Canada on the move



Glenn, The Roving Beer Reporter

The Corner House Irish Pub

1801 Gerrard Street East, Toronto. 416-901-6750

Well fellow beer connoisseurs it's always good news when a new pub opens, and coincidentally this new pub is very close to where I live, so for sure they will be seeing a lot of me. The long wait is over and the Corner House Irish Pub is now open. Located at the corner of Gerrard Street and Bowmore Road in the city's east end, what owners Kris and partners thought was going to be a walk in the park, turned into something very different. The partners started the project about a year ago and while many locals were in favour of the Corner House opening, there was much red tape and many hurdles to overcome. But for sure the wait was well worthwhile. Kris and Becky Potts along with Trevor and Geraldine Love will be working partners in the pub. Kris along with his brother also own Norsemen Construction Co. did all the re-modelling themselves, and what a splendid job they did.

From the solid wood floor, the fireplace in the corner a beautiful long bar and exposed beams, this certainly does remind me of home. Although small on the outside this neighbourhood pub will cater to a cozy crowd.

The Potts family members who came from Ireland, first settled in Canada in 1913, indeed some of the pictures on the walls are of family members.





The brother's, co-own the Corner House with a couple from Donegal, Ireland and with a staff of ten will manage the pub. There will be two chef's taking care of the kitchen and with their combined twenty year's experience in the food industry, this kitchen will just be rocking.

The menu will consist of some old country favourites such as Guinness Irish stew, chicken pot pie and my personal favourite fish and chips. Other pub favourites will include chicken fingers, burgers and chicken wings. On weekends the pub will be serving a full Irish breakfast.

The bar has a selection of six drafts including Guinness, Sleeman's, Creemore Springs, Steam Whistle and Harp Lager, so there is definitely a flavour of Ireland here. The pub will be having live entertainment on weekends so drop in when you are in the neighbourhood - you will be pleasantly surprised.

RBR





Glenn, The Roving Beer Reporter

Sounds of Summer

Well summer could not have arrived soon enough for this Roving Beer Reporter. After one of the coldest winters on record and probably the wettest spring that I can remember, summer's finally here.

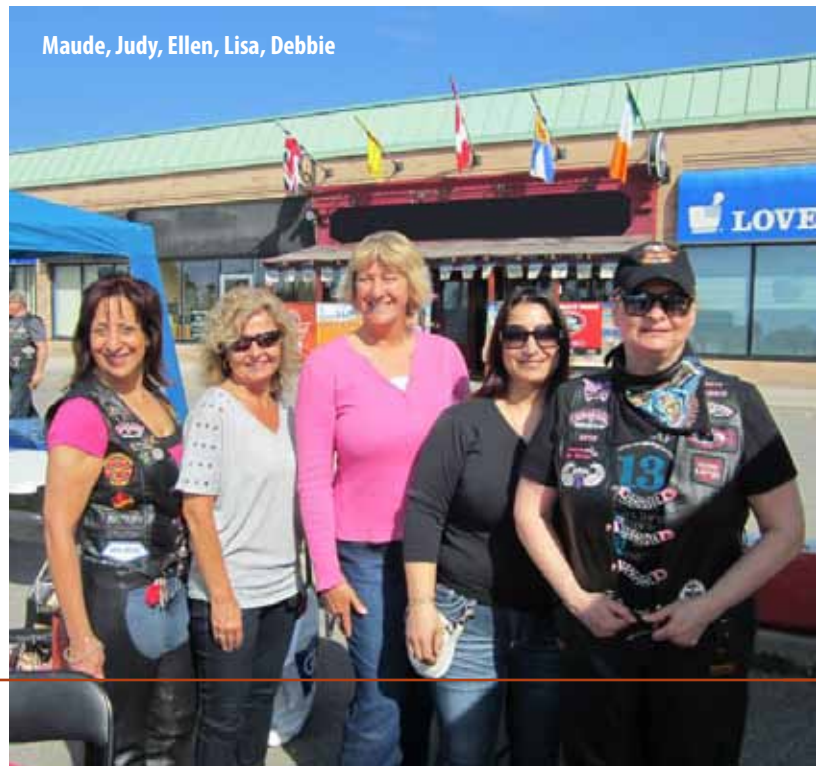
I feel patios are going to do well this summer after a cold, long spring. Typically pubs open their patios May 19-th for Victoria Day and this year was no exception. Temperatures were in the 20s with very little wind making for a comfortable pint on the patio. Although Queen Victoria never actually visited Canada, several Royals have visited Canada and this Victoria Day we had The Prince of Wales Charles and the Duchess of Cornwall Camilla.

One of the more familiar sounds of summer of course are motor cycles, although I did see a few hardy riders out during early

spring most riders will wait until the warmer weather before going for their first ride of the year. Typically riders do not need a reason to go for a ride, but when it comes to fund raising riders are usually first whether it be a ride for sight or a ride for cancer research, they will be there.

Last year I did a story about the Durham Divas and I chose to do a follow up story as this is their 10th anniversary of the club. This year marks the Durham Divas 8th Annual Sylvia's Ride – a ride held in honour of their founding President Sylvia Spice who passed away in May of 2006.

This year they had 76 riders and 11 passengers register for the ride and the weather could not have been better. This was a poker run with stops at



Maude, Judy, Ellen, Lisa, Debbie



Ellen, Karen, Maude, Darlene, Janice, Judy

1. Tim Horton's Port Perry
2. Omemee Beach, Omemee
3. Butter Tarts n' more, Bethany
4. Clarington Cycle, Hampton and
5. The Bull Dog Pub, Oshawa.

The charity chosen this year was the Grandview Children's Foundation as was last year and a total of \$3.800 was raised for Grandview Kids.

Events after the ride included a show and shine with prizes for 1st, 2nd, and 3rd, raffles a 50/50 draw, a silent auction and live entertainment by The Wave. All in all a Great Day, a Great Ride and a Great time was had by all.

RBR

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Glenn, The Roving Beer Reporter

Old Flame Brewing Co.

135 Perry Street, Port Perry, ON, Tel: 289-485-2739



Successful entrepreneur Jack Doak's dream of a craft brewery became a reality in early June this year when he finally opened the doors for business. "Opting for the Port Perry location was accidental," says Jack. After deciding on starting a brewery he wanted to buy the old fire hall in Newmarket where he lives. Unfortunately, the town was dragging its feet on closing the deal.

Old Flame turns out to be an appropriate name for the brewery now housed in the historical Ontario Carriage Works. The Carriage Works has taken a beating over the years. Built in 1874 it burned down a few years later and was rebuilt in 1894 as a two storey brick building. It caught fire again in 1951, prompting the second storey to be pulled down. Several businesses have used the building over the years the most recent being the LCBO in 1979.

After taking on this commitment, Jack painstakingly revived the old building to its grand former self. During the project, several original structural features were discovered including century old masonry and old burnt beams from a historical blaze. The reuse of existing features like store front windows and stately carriage doors gives the brewery a warm and friendly atmosphere.

The hand crafted atmosphere is paralleled only by the quality and taste of their hand crafted lagers and ales using time-





honoured methods which are made in small batches using premium hops, grains and only the finest yeast strains.

When visiting the brewery, you will be greeted by the friendliest staff waiting to welcome you. They currently have six taps ready for you to sample. Flavours include Old Flame 'Blonde' – Helles Style Lager, Old Flame 'Red' – Vienna Lager, Old Flame 'Brunette'– Munich Dunkel Style Lager and 'Perry Loved Mary' a West Coast Style IPA. After extensive tasting, my flavour was the Blonde.

Between buying the property, renovating it and starting the brewery in the 5000 square feet space, Doak says the venture will top out between \$1.5 and \$2 million.

The local council and heritage committee couldn't be happier that the run down circa 1970's façade and finish of the LCBO store will revert to something more fitting with the rest of the structures in the historical zone.

While in Port Perry, this is a must see and taste venue. You can book a party tasting or just drop by and fill up your growlers. Jack is confident you will enjoy your visit to the brewery and will find an Old Flame craft beer that's truly worth remembering. Cheers!

For more information or if you have any questions please contact Jack at events@oldflamebrewingco.ca or call 289-485-2739. RBR





by Mallorie Edward

Trekking and Tasting

A Year ago I took a big risk and went on an adventure of a lifetime. Beer has long been my passion, and I am very fortunate to be living in Southern Ontario amongst a vibrant thriving craft beer scene. But the more I sampled and learned about our brewing traditions here the more I wondered about the history and tradition of the golden drop.

So I quit my job, pack my backpack and spent a few months trekking around Europe seeking out tradition surrounding the brewing and of course enjoying of a couple of beers. I did some basic research into the beer scene happening in every country I was visiting, but as with most adventures some of the best experiences happened by chance. These are the highlights from the first half of my adventure.

Chapter One Italy

Not a country known for its beer craftsmanship my investigation into beer culture in Italy led me to discovering the world of Baladin. Started in 1986 in rural Piozzo, Cuneo as a pub with well respected import beer selection run by an eccentric beer geek named Teo Musso. Within 10 years time the pub had begun producing and serving Teo's own experimental home brews. By 2000 the demand for Baladin's incredibly crafted range of beers was so much that they were forced to





expand offsite. Each brew was dedicated to either Teo's wife and children; Isaac a Belgian inspired blanche for Teo's son and Nora an Egyptian ale for his wife or to commemorate a special event; Super a Belgian strong ale was the first beer to be bottled by the brewery. Teo has not looked back since, the brewery is still located in Piozzo but they have opened brewpubs in Turin, Rome, Milan and most recently New York City where they serve a wide range of solidly crafted beers and modern Italian cuisine.

One warm summer evening armed with a notebook and a few Italian phrases I set out for the Turin Baladin Brew Pub. I walked into a colourful vibrant open space playing classic southern blues rock, I felt immediately that I was in the right place. The very first person I met upon arrival was Mister Teo Musso himself.

We spent the next couple hours chatting and sampling the majority of his lineup of brews, having essentially led the charge for the craft beer revolution in Italy he had some fantastic tales to tell. Something he and most others Italians I met on my trip held in high regard was food, and in Teo's case beer made specifically with food in mind. He explained to me that despite the global fascination with hoppy beers

these days he shies away from them as he finds they can easily overpower more subtle flavours on ones plate. The more we chatted and drank the more food came out for us to sample, perfect light snacks to be paired with the complex balanced beers we were working our way through. While there I tasted Esprit De Noel a collaboration Teo did with Villa Rosati distillery in Neive, the beer is aged three years in oak barrels creating an incredibly uniquely smooth and light golden brew which despite its colour offered up stronger flavours of chocolate and earthiness. As a souvenir of the experience I left with Teo's top two recommendations, Open Rolling Stone, from their lineup of open sourced home brew range inspired by the music the magazine chronicles. It is spicy and gritty, brewed with a unique blend of peppers for a special kick. Wayan named after Teo's daughter, a Belgian spiced saison brewed with 5 cereals and a 9 spice blend to give it a light and refreshing bite. Both of which are stored tightly in my cellar awaiting a special occasion!

During my time in Italy I sampled many other fantastic locally crafted beers from some great inventive breweries, others of note were Birra Dell'Eremo from Assisi and Hop brewpub in Milan.



by Leanne Hayes

CRAFT BEER LOVERS UNITE!

(Leanne Hayes June 2014)

It's finally summer in Toronto and Margaret Atwood is making beer. Yes you heard me right! Highly acclaimed writers and activists Margaret Atwood and Graeme Gibson have teamed up with the family run craft brewery Beau's to create a unique and savory brew to raise

Steve was there representing his entire immediate family, some in-laws, cousins and a host of friends who run this award winning, organic and totally

do it yourself brewery. After a glass of the toothsome refreshing Noo Broo I had to ask, "How does one slosh a new libation into the over saturated multibillion dollar market of inebriation?"

The Beer Store is a pay to play operation. Owned by Molson and Labatt's there is something of a conflict of interests to promote your product in store. Until your brew is well known enough for people to walk in and ask for it the "pay pr store" and prohibitive listing fees make it difficult for the little guy. All the same Steve

says their flagship Lug Tread is doing O.K. in the beer stores. Now the L.C.B.O. is a different animal, the beer gets in on its own merit after jury process, lab tests and tasting sessions. If you can offer a good brew and a decent marketing strategy the L.C.B.O will give helpful advice and support.

You can buy Madaddamite's Noo Broo online from Beau's All Natural Brewing Co. or visit their brewery and retail outlet in Vankleek, Ont. At 10 Terry Fox Dr. For more info email ohyeah@beaus.ca

funds for the Pelee Island Bird Observatory (PIBO). Inspired by the botanical alchemy of Atwood's Maddaddam Trilogy, this ambrosial gruit leapt out of the world of fiction into the better brew houses and pubs of Ontario. Gibson and Atwood collaborated with Beau's brew master Jordan Bamforth to come up with an herbal formula on a malt backdrop that will rock your patio party. The Maqui berries added post fermentation gives this gruit a rich, lively flavor and at 5.2% alcohol she packs a punch.

When I heard about it I thought "I've got to get me some of that Maddaddamite's Noo Broo". The quest led me to The Ontario Craft Beer Festival launch at Dundas Square in downtown Toronto where I met the affable and charming Steve Beauchesne.

I look around and see that over a thousand people have paid the entry fee and are filling up the square to sample the wares of the 30 craft breweries being represented here today at Griffin Session Collaboration Nation Toronto.



RAILWAY CITY • BLACK OAK
RED RACER • HOGTOWN



STEVE BEAUCHESNE • SPEARHEAD
• DUKES • SPEARHEAD LCBO AWARD



KENSINGTON • MR RICK AND THE BISCUITS
JUNCTION • LAKE OF BAYS



I wander over to Railway City Brewing Co. out of St. Thomas to try their Dead Elephant Ale, a tribute to Jumbo who was in town with P.T. Barnum's circus when he charged an oncoming train and lost. This 6.5% robust I.P.A. has a jumbo taste with a subtle grapefruit note that tickles the taste buds.

Flying Monkey out of Barrie has 10 gustable beers on tap, some with up to 10% alcohol. Their main crowd pleasers today are Anti Gravity, Citrus Mistress and an experimental Chocolate Manifesto beer that has the fans raving. My next stop is the Kensington Brewing Co. where I had a glass of the prodigious Watermelon Wheat Beer. Wow, this is a beer for me! It has the subtle, light, refreshing taste of summer. Like all the beer here today you can go to their website and find out what bars and restaurants are serving it and where to buy it retail.

I'm getting a little high but I can't stop now. I'm having the enticing Breakfast Porter from Indie Ale who have their own restaurant and retail store at Keele and Dundas west. Nicklebrook out of Burlington have recently purchased the Lakeport facility in Hamilton and will be adding some new experimental flavors to their menu. I had their exquisite Headstock I.P.A. One of the ten tasty items on tap. At the Black Oak Micro Brewers out of Etobicoke, I had a delectable wheat beer made with organic heirloom golden yellow beets. Yes it is as good as it sounds.

Stepping up to the Grand River I lost my head over their Ex-ecutioners Ale and their mouth-watering Pumpkin The Barley Days Brew-ery out of Picton fea-tured their piquant Deli King, a spicy dark rye lager and their Czech pilsner made with spar-king wine yeast.

Spearhead won today's collabora-tion nation con-est with their palatable Sam Roberts Band Session Ale. The prize is a listing in the L.C.B.O. I really enjoyed their Hawaiian Style Ale. A pale ale with a splash of pineapple.

Its last call and I fin-ish with a s t u n n i n g taste from Sawdust of

Gravenhurst. Their

Always Take The Weatherman's Advice has a ton of hops and a touch of rhubarb. Niagara College had stu-dents from their brew master program featuring their own ale First Draft. I met a lovely rep from Canada Kegs and Packagingj they've got everything from kegs to cans.

I wish I could have covered all the offerings here today. From the Micro Breweries, the food trucks, the Ontario Craft Beer As-sociation, Griffin Gastro Pub, Chantlers Environmental Services to the classy security of Northwest Protection, everyone worked so hard to get the beer safely into the hands of thirsty consum-ers. .

If you want to sample some of these fine brews try Dukes



NICKLEBROOK • BEAU'S • BARLEY DAYS
NORTHWEST SECURITY • INDIE ALEHOUSE • GRIFFIN

Now Hogtown is a veteran co. on the scene with beer in 120 L.C.B.O. locations. I tried the stupefying German style Kolsh which I loved and their frothy 6.8% I.P.A. hop Hog-wild. Red Racer Brewers was next with their saporific India Red. This little company has recently expanded into a massive build-ing so expect a lot more to come from these fine purveyors of sassy spirits. Time to climb aboard the Junction Craft Brewing Co for a sample of the Brakeman session ale. Another distinctive offering to this delightful afternoon. You can find their Conduc-tor's craft ale at the L.C.B.O or stop in to the tap room at their nano brewery in Toronto's west end.

Refresher Bar and Grill who have 35 craft beers on tap at Yonge and Gerrard in T.O. If you're on the Danforth my local watering hole The Kilt and Harp has 8 craft beer on tap and their own collaboration with Cameron Brewery called The Kilt and Harp Lager, a thirst quenching sparkling beer that tastes much like my beloved Heineken!

If you want to support the migratory birds of Canada ask your local bar to order some Mad-daddamite's Noo Broo!

CHEERS!



CROWD SCENES
SAWDUST CITY BREWING - NIAGRA COLLEGE



HAPPY CONSUMERS





by Carl Milroy

Fanny Chadwick's

268 Howland Avenue, Toronto, ON, M5R 3B6 • Tel: 416-944-1606

www.fannychadwicks.ca • @FannysToday, facebook.com/FannysToday

If you ever find yourself in mid-Toronto, definitely check out Fanny Chadwick's. Located on the corner of Dupont St. & Howland Ave, sandwiched in between Spadina ave and Davenport this spot is conveniently centered in the city, on the north end of the Annex.

A benefit of their location is that it is close to many parks and other top attractions. By day, you can stop by Wychwood Barns, the Spadina House Museum, and Toronto's infamous Casa Loma, or by night try out Dish Cooking studio or the Tarragon Theatre- these latter two being only a block away.

While previously known as a neighborhood spot for weekend brunch, it has evolved into so much more. Owner Sarah Baxter has taken 'FC' in a new direction. She has opened up a beautiful patio on the west side that oozes coziness. A serene setting amidst the hustle-bustle of the city for sure it is now one of the premier places in Toronto to grab a beer without the typicality of the traditional pub setting.

Mrs. Baxter is a big proponent of all things local, including the great, Ontario craft beers. Aside from the great line-up of local craft beers, she also participates in a paired tasting for Ontario Craft Beer week, each year. You can find such brands as Steamwhistle, Grand River Brewing, Muskoka, Beaus, Junction, Kensington, & Duggans to name but a few.

The wine list reflects the efforts on the food side, offering those hard-to-find wines from smaller producers that you don't see in the LCBO. Many are local and almost all are from small, family owned vineyards. A wide variety of regions are well represented, offering something for everyone. Stand-outs are the Blazon Pinot Noir from the oldest operating winery in Lodi and Purato- a certified Organic Nero D'avola.

On the culinary side of things, terms like "made in house" are not just lip-service here. It is the attention to detail that really puts the food over the top here. Everything- and I mean everything- is made in-house. Things you wouldn't ordinarily find such as ketchup, relish, peameal bacon, and even the clamato juice in the caesars and the sodas are all made from scratch. Perhaps that is why they have such loyal employees and customers alike.

Highlights from the food menu include the Triple Decker Grilled Cheese (\$12.50) made with st. pauline and gouda cheeses, jalapeño and caramelized onion on





sourdough with a grana padano crust. Or for dinner, try the Carne Asada (\$18.00). An 8oz. skirt steak topped with pico de gallo, served with mixed beans and frites. To be noted is that they use only naturally raised meats and poultry from local, ethical farmers sourced through Close to the Bone. The Farm Fresh eggs are from small flock pastured hens from Green Meadow Eggs. All of their Fish and Seafood are Ocean Wise certified and sourced through De La Mer. Our Artisanal Cheeses are from Mennonite farms and sourced through Art of Cheese.

So if you are looking for a new spot for lunch, for dinner or just for a cool pint on the patio, Fanny Chadwicks could be your new spot.





Ken Jorgenson

SPORTS

with Jorey

THE TORONTO ARGONAUT CHEERLEADERS THE HARDEST WORKING TEAM IN TOWN

They are ever present at any Toronto Argonaut football game; performing on the sidelines, interacting with the fans in the stands and stadium concourse, and always working hard to help create the perfect game atmosphere. They are the Toronto Argonaut Cheerleaders, whose primary game day functions are, incredibly, outshone by the amazing work they do off-field with their community education programs and countless public appearances.

I had the distinct pleasure recently to chat with three wonderful members of the Argonaut Cheerleading squad; cheer captains Jess and Jackie, and their incredibly energetic Head Coach Jorie. All three were very generous to take the time from their hectic schedules to talk, and were all fantastic ambassadors for the football club; but as I quickly learned, this is par for the course with this team! It is a year-round job, with promotional appearances and community program work occurring almost daily. In fact, up to 80% of the cheerleaders work schedule is in the community.

Jorie, a talented dancer and choreographer, has been coaching the team for several seasons after many years of experience as an Argo cheerleader herself. She gave me the rundown on what they look for in selecting squad members. "We're looking for not just strong dance skills, we're looking for excellent interpersonal skills and a well-balanced life style too, with fitness as a part of life. Our team members will have had a strong education, have a full-time occupation or be currently involved in ongoing studies. Current and former cheerleaders have been lawyers, chiropractors, teachers and accountants. This balance of amazing qualities is required to be an Argonaut cheerleader". There are currently 33 members of the Toronto Argonaut cheerleading squad; 25 dance team members and 8 on the promotions team, who interact with the crowd off of the playing field, and engage in game day promotions, announcements and pre-game mingling with the fans. No matter the role, all Argonaut cheerlead-

ers are held to a very high standard.

Jorie, herself, sets the bar pretty high. Aside from her work with the Argos, she has been a VJ on BPM TV, Canada's first dance channel, is a very active dance teacher, has choreographed many award winning routines for other organizations, conducts dance workshops, and has also started up her own event-staffing company! It is obvious that this music & dance lover, who loves to coach and teach, is perfect for the role. "Being a cheer-

leader became part of who I was".

Jorie's energy and enthusiasm has obviously rubbed off on all of the team, if Jess and Jackie are any example. Jess has been an Argo cheerleader for seven years, with the past four as a dance team captain. Having danced her entire life, with a love for discovering new music, she originally emailed about a possible try-out after seeing some Argo cheerleaders at



an event for a local radio station. "They were all so confident and beautiful and I decided I wanted to be a part of that group". The rest is, as they say, history. Having dabbled in acting as a teenager, Jess currently works as a television traffic reporter, but would like to get involved in acting again in the future. "Cheering for the Argos has really helped with my confidence, which has also helped with my professional career". She is most proud of the opportunity that being an Argonaut cheerleader has to promote strong and intelligent women in the community and in schools.

This belief is also echoed by promo captain Jackie, a four year veteran, for whom the overall experience of cheering for the Argos "has really helped build my confidence and made me strive to be a role model for young women in the community". Originally from the Philippines, Jackie also grew up with a love for dancing. Talented on and off the field, she currently works as the Digital Media Coordinator for Canada's National Ballet School. Jackie also assists the Argonauts out with their digital media and videography. This self-described "tourist at heart" enjoys the adventure of travel, exploring cities and learning about their culture.

Toronto Argonaut cheerleaders typically get together for training twice a week, where they work on their routines and choreography.

But what is involved on a typical game day? For the players, a three hour game will involve approximately 12 minutes of actual playing action, divided roughly evenly by the offensive and defensive teams. Cheerleaders, however, start rehearsal three hours before kickoff, and are working hard on the sidelines and in the stands non-stop throughout the entire game. Their job is not done at the final whistle either, as they quickly move off to the official post-game party for even more promotional work.

It is this drive and dedication that unites this tight-knit team into a family of sorts. The camaraderie and shared connections enable the cheerleaders to trust each other and help each other get through the tough moments (glitches or miscues in music, etc.) and laugh it off when things go wrong. They hold a Cheerleader Boot Camp at the beginning of each season to bring the new team together to share some laughs with a (usually) hilarious Rookie Talent Show.

It is team bonding such as this that helps the cheerleaders with their very important community education work. For Jorie, Jess and Jackie, there are two programs that are especially near and dear for them. The Argonaut's Huddle Up Bullying Prevention Program, so important for today's youth, also contains Huddle Up & Make The Call, a gender based violence program for young women between the ages of 5-18. Just listening to Jess and Jackie describe their experiences with this program is inspiring to say the least. Their obvious commitment and desire to improve people's lives through interaction and discussion of their own experiences is both heart-warming and admirable.

Jackie described the first time she went to speak at a Toronto school. "I was so nervous to speak in front of a crowd at first, and I wasn't really sure that I was getting through to them. But then some of the kids came up and spoke to me about how similar their experiences were to my stories. It was just so rewarding to help them and let them know that they were not the only ones going through it. They weren't alone".

Jess also shares the similar experiences with the Huddle Up program. "It's not just physical violence; with the girls especially, we can focus on social bullying too. We can help them build confidence in themselves".

This is a common theme that continually arose in my conversations with the three Argonaut reps. Being part of the cheerleading squad has helped them gain confidence and in turn



Jess, Jorie & Jackie

has allowed them to work hard at promoting strong, independent and intelligent young women in the schools and community.

Another education program close to their heart is the Argos Junior Cheer Program. Led by the Toronto Argonaut cheerleaders, the Junior Cheer program strengthens individual talents and abilities with an unforgettable experience in a non-competitive group atmosphere. The young ladies in this program learn the basic fundamentals of

cheerleading and dance, performance skills, and they also get the unique opportunity of performing in front of tens of thousands of people, an experience that is unforgettable. The concept of this program is to promote physical fitness, self-esteem, and team work.

Again, Jess loves having the young girls train and bond with them on the field. "It's so great to help build their confidence level up. Some of the Junior Cheerleaders have even gone on to make the real Argos cheerleading team!"

Curious about their favourite moments or events as an Argo cheerleader, Jorie, Jess and Jackie all named the 2012 Argonauts Grey Cup win and the week leading up to the 100th Grey Cup as their fondest memory. "The whole week of events leading up to it and the energy at the Roger's centre itself was unbelievable", Jorie remembered. "It was a truly emotional and Canadian experience. It was an unreal week!"

Jackie agreed, especially enjoying her work in the stands where she had the opportunity to meet and speak to Canadians from across the country. "I'll never forget speaking to two women, one from western Canada and one from Quebec, who originally met at a Grey Cup many years ago and who reunited for this game. It was such a great experience".

As a long time football fan, I have always enjoyed the sideline performances of the cheerleaders at the games. I don't think I ever realized just how much effort and dedication goes into making those performances happen, how much they help to build up the whole game atmosphere and experience. Most importantly, I never realized just how much important work they freely do off of the field, in our schools and

community, to offer guidance and assistance to those who truly need their help. For this, and all the other great work they do, I proudly say "three cheers for the cheerleaders!"

Thank you Jorie, Jess and Jackie!
Until next time,
Jorgy



Jess & Jackie - Argo Cheer Captains



Double Trouble Brewing

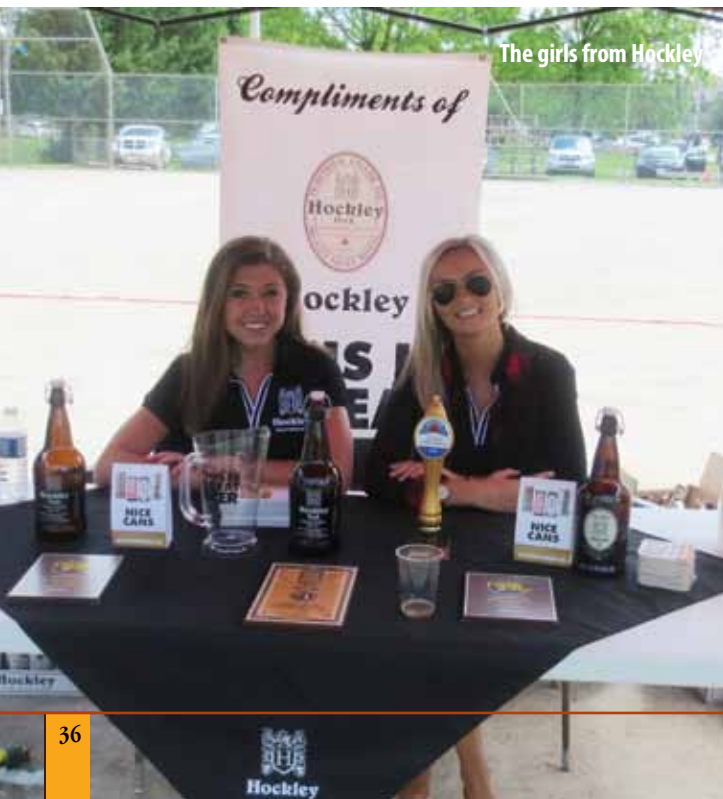


by Bill Perrie



On June 14th of this year, the township of King, put on its very first craft beer festival. The event was a tremendous success. Ontario craft breweries were out in force along with a half dozen or so award winning food trucks.

A great day was had by all and many can't wait until next year. Here are some pictures from the day.



The girls from Hockley



John Graham from Church Key



Stouffville Brewing Co.



Flying Monkeys Brewing Co.



Arch Brewing Co.



The guys from King Brewery



The private room for 35



by Bill Perrie

1847 Wine and Beer Bistro

45 Baldwin Street, Brooklin • 905 425 9463 • www.1847bistro.com

Established in June of 2013, this elegantly laid back restaurant offers a wonderful menu with local flair and boasts a great selection of Ontario craft beers along with an array of Canadian and international wines.

The building consists of two large rooms, one houses the bar area, which has a unique sit down bar hand built by local Amish craftsmen from trees grown on co-owner Catherine's very own tree lot.

At the back of this room is an original bank vault that is now home to a very popular dining snug. On the door of the vault are the signatures of people who worked in the building, some dating back to 1914.

The adjoining dining room can be booked for private parties complete with its own sliding barn door.

Out the back a large patio with seating for up to 50 is where you will find the Sunday entertainment playing from 11a.m. - 2p.m.

The bar frequently holds beer dinners as well as a Hopscotch night, this night includes pairing beer and single malts with dishes created by executive chef Melissa.

The menu uses local ingredients as much as possible and all are made on premise.

Steaks are popular at 1847 along with the Halibut dish and a huge lunch favourite is the Croque Monsieur, a sandwich with

Co-owners Brett Barnett & Catherine Smith





Executive chef Melissa

Virginia ham, egg sunny side up and mornay sauce with Swiss cheese on rye bread.

The bar just acquired a smoker and are offering succulent take aways for locals and cottage goers.

A large beer menu features many craft choices along with international favourites.

The bar rotates its taps often throughout the year so that there is always something new to try.

The bar will be hosting its second annual beerfest on the last weekend of September.

Check out 1847 on Facebook or their web site to see what's new at this busy bistro.

1847, a casual approach to fine dining and well worth the visit.



Danielle





Glenn, The Roving Beer Reporter

The Wee Tartan Shop

177 Queen Street, Port Perry, ON
905-985-6573 • www.thewee tartan shop.com

Meet the Highlander

If you thought the Highlander was Sean Connery... take a second look, he's Stewart Bennett, another Scot indeed. Born in Scotland, Stewart came to Canada when he was 9 years old. The love of his home land is deep in his blood. He grew up in Winnipeg and moved to Ontario in 1979, but he's Scottish through and through.

His four daughters are highland dancers, which meant attending Highland Games across Canada and the United States. He was on the committee to create the Highland Games in Uxbridge and was active in that role for 13 years. Stewart is a dancer himself with the Highlands of Durham Scottish Dancers in Port Perry. And along with three other singers, Stewart shares the music of Scotland in a group called Claidh-mor, performing throughout Ontario. For some great music, check out their CDs.





Stewart opened The Wee Tartan Shop in Port Perry in 1999 and it is truly his passion. He's certainly brought a little bit of Scotland, in fact the British Isles to Port Perry. In 2009, he added a second shop in Bobcaygeon Ontario. His mission is simply "When only the best of the British Isles will do". There's no question it's been a formula for success... A passionate, strong-willed, talented Scot running a shop that deals with all things British. You feel you are in Scotland.

Stewart regularly goes to Britain to visit vendors and choose just the right items for the shop. He is also a master tour director and often leads tours in Scotland. His love for his homeland is evident in how he describes the country, shares the history of the Scottish people and with what he shows you while in Scotland. Yes, there's a distillery or two on the list. No surprise there, eh? He knows the country, the castles, and the small towns to visit. He knows where to take his guests to have the most memorable vacations they'll ever have.

When it comes to British traditions, Stewart and his staff help brides and grooms from engagement to wedding day. Rings, gifts for the bridal party, the bride and groom and kilt rental for your entire bridal party-no matter their size - Stewart can and will make it happen. Pipers, Scottish food, Scottish décor... Just ask Stewart or his staff... They know weddings.

The shop carries products from Wales, Ireland and England... It's where you go to get your Coronation Street or Guinness fix... From fine jewellery to Heinz beans, flake bars, shortbread, to Roast Chicken potato crisps... You can find just about any British food you're looking for at The Wee Tartan Shop. And don't forget clan items... You can even look up your surname and find out what clan you belong to and the tartan for that clan.

Failte means welcome and that's exactly how you'll feel when you visit the shop. The staff are warm and welcoming, and knowledgeable.. And whether you want to shop on-line or come into the shop... You'll have access to the best that the British Isles offers... Right here in Durham in downtown Port Perry.

Visit the website and take a virtual tour www.thewee tartan shop.com





Glenn, The Roving Beer Reporter

HIGH PERFORMANCE MOTORCYCLE REPAIRS

2205 Kingston Road, Toronto. 647-827-9485

High performance is now into its second year and a very busy year it has been. Typically Canadian summers are very short, so to have the sun shine every day isn't going to happen. So making sure your ride is ready to go on the days that are good for riding is a must.

Wade, the owner of High Performance has some 30 years experience in the motorcycle business and they are equipped to repair all makes and models of motorcycles. Along with chief mechanic Bill Jessup and partner Karen, they are kept very busy. Bill has been with High Performance for two years now and with some 40 years in the motorcycle business you will be guaranteed a good job. Whether it's an oil change or a tire change while you wait or a tune-up or repair work the cost is very affordable.

Both Wade and Bill also specialize in custom building and painting so if you are looking to custom build from the ground up, High Performance have the expertise and will help with design right through to paint. Other areas they specialize in are air brushing, restorations and powder coating. In the event your cycle is broken down completely, High Performance has a Motorcycle Towing and Recovery Service also. Their goal is to keep you and your bike on the road...Not in their shop.

As you can see from the pictures, they also have many motorcycles for sale both new and used.

Another service they provide is winter storage, although winter seems a long way off you really have to book early for storage. So whatever your motorcycle needs give Karen a call at 647-827-9845 you will be glad that you did.

RBR





The Beach Celtic Festival

A ceilidh celebration of all things celtic!



Glenn, The Roving Beer Reporter

Well you can never get too much of a good thing and the summer has been great so far. Different events being held throughout Ontario, but one of this Roving Beer Reporter favourites is the Toronto Beach Celtic Festival.

This year the event will be held on September 6th and 7th and again will be held at the beautiful Kew Gardens on Queen Street E. in Toronto. This will be their 11th festival and Sandy Graham promises me this will be a great event with lots of entertainment.

At the time of press, confirmation of all the acts for this year's event wasn't available, however if you go to their website www.thecelticfestival.com you will be able to get the latest news.

The festival itself will not be licensed for alcohol however there are several pubs that you can visit while in the area. At 709 Queen Street at Broadview, there is the An Sibin Pub "a touch of Ireland by the Riverside". They have Gastro Irish Pub Fare and all your favourite pub flavours including Guinness and 14 craft beers on tap. They have live music Sat – Sun and a live Ceili Session on Sundays starting at 4-30pm. Please note, there is construction at Leslie St at Queen, so plan a detour.

If just chilling with a nice Scotch is more to your liking, then a visit to The Feathers located at 962 Kingston Road will definitely work for you. With a selection of over 400 different Scottish single malts to choose from you are sure to find your flavour.



The Feathers also have a selection of 21 imported and micro beers on tap.

Just recently opened at the corner of Gerrard Street E. and Bowmore (just west of Woodbine) there is The Corner House Irish Pub a very cozy atmosphere after a busy day at the festival. They have a selection of six

draught's to choose from including Guinness – Sleeman's – Creemore Springs – Steam Whistle and Harp Lager. While enjoying a cold beverage, be sure to check out there menu lots of traditional dishes.

For visitors from the Scarborough area, be sure to make a stop at the Muckish Irish pub located at 74 Hymus Road (corner of Warden and Hymus) Muckish is a mountain in Donegal Ireland and is a great name for a pub. After being outside in Kew Gardens all day, a patio might be the place to chill. Muckish have a beautiful shaded patio where you can enjoy a pint of Harp – Guinness – Kilkenny or Alexandre Keith's, just 4 of their great selection of beverages.



Last but certainly not least McGugan's Scottish pub located at 1058 Gerrard Street E. (corner of Jones and Gerrard). What makes this pub unique is it is one of only two traditional Scottish pubs in Toronto. All brews on tap are high end imports as well as local and craft beers. Their menu has a great selection of Scottish as well as Canadian flavours, "Scottish fare with modern flair". Be sure to try their Haggis Eggs. The pub has one of the few patio's that has a rooftop view, a must to check out.

While there are other pubs in the area, as the Roving Beer Reporter, these are my personal favourites, while attending this great event, GREAT JOB SANDY. If you have a personal favourite pub please e-mail me glenn@pubmagazine.ca would love to check them out. Be sure to visit our website and check out previous issues of pub magazine. Cheers. RBR.

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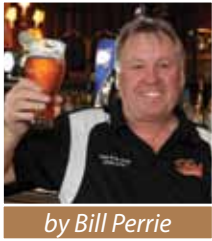
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For more information contact April or Bill
at 416-223-1314 or visit their website at
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by Bill Perrie

The Crown Bar and Grill

9580 Yonge Street, Richmond Hill, L4C 1V6 • Tel: 905 508 1733

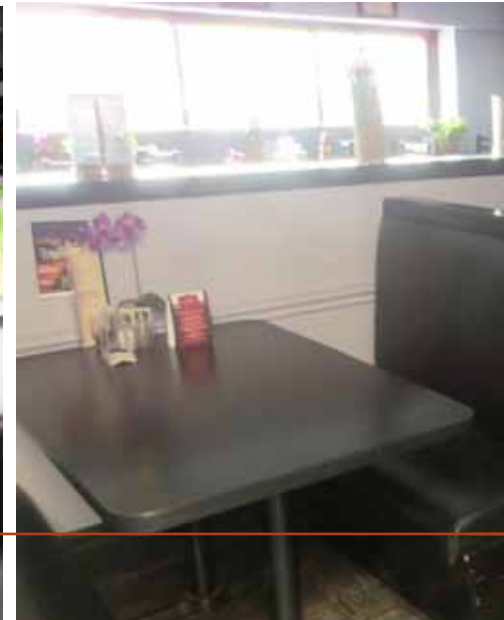
The Crown is fast becoming the place to go for live music in the Richmond Hill area, especially on Friday nights, when well known local bands rock the house.

Sundays are not far behind as a busy open mic session takes over the patio when the weather permits, indoors on cooler days.

A long sit down bar is to the right upon entry and the bar area has a central pool table.

An upper dining area is by the front windows to the left when entering and the adjoining space has three booths and an opposing large group booth.

In between high top tables are central to the room. On the busy nights these tables are taken away to leave more room for the dancers.





A large front patio complete with its own bar is a busy summer spot especially when the grill is fired up for an outdoor bbq.

The menu is large and varied with a good selection of sandwiches and salads. Pulled pork is a popular choice sandwich and a favourite salad is the steak salad with spinach and goat cheese. The chalk board features the daily specials.

The bar features a state of the art Virtuo jukebox which has an incredible choice of over 2 million selections. One of its amazing features is that patrons can download the jukebox app to their smart phones and pick and play songs without leaving their barstool.

On Thursday's the Crown hosts a students night complete with specials and guest disc jockeys.

Give the Crown a call to find out what's going on the next time you are in the area.

*To find out more about the Virtuo Jukebox, check out the ad on page 50



by Mark Berger

BORSALINO DINING LOUNGE

www.borsalinodining.com
4505 Sheppard Ave. E,
Scarborough, Ontario

Located just east of Brimley on the south side of Sheppard, Borsalino Dining Loungestands out as an upscale looking restaurantwith two outdoor patios seating up to 60 patrons in one and 25 in a separate smoking patio. Ample parking on the west side of the building accommodates up to 45 cars. Step inside and you are, at once, greeted by a friendly waitress who directs you either to the dining area to the left or the more casual bar area to the right. Owner Emilio Anagnostopoulos and his brother, Takis, take great pride in their establishment, frequently circulating throughout both the bar and dining areas to ensure their customers are being looked after.

All of the staff have a similar focus on customer service making sure that patrons are promptly attended to in a friendly manner. Former owner of Triple Crown restaurant on Lawrence, Emilio has taken several of the great dishes he served there over to Borsalino. Among the more popular favourites are the souvlaki dinner, succulent lamb chops an amazing thin crust





pizza and mixed grilled meat platter. Every meal I've eaten there is truly a 5 star experience! The ingredients are always fresh and very tasty.

The dining lounge with ample seating is set in a beautiful warm ambiance as the dining tables surround a central fireplace allowing patrons to enjoy an intimate meal with that special person or for families to dine together without disrupting other customers. As described on their website the lounge offers casual dining with fine dining flavor. The walls have several pieces of artwork specifically picked out by Emilio and Takisto add a soft hue to the room. The original woodwork has all been refurbished giving a fresh new look to the interior.



The Bar area consists of an L shaped dining room equipped with several TV's surrounding a seated bar area where the after work crowd can grab a quick pint while catching up on news. The two areas combined seat 180 patrons and are sure to be home to several sports teams during the summer months who will frequent the pub and rehydrate following their activities. With 13 beers on tap, including a couple of craft brews, no one goes thirsty. The staff are always attentive, friendly and polite. Pub choices for quick bites include wings, fried calamari, chili and bruschetta.

The grand opening was April 24th even though they have been open for a month now. Judging by the response so far it is sure to be a busy restaurant. Next time you are in the area drop by for a pint. You won't be disappointed!

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