

# PUB

- **A WHISKY TALE**
- **THE PUB CREW VISITS**  
Blue Mountain, Nobleton, Cambridge,  
Chelmsford, Pickering, Bolton, Newcastle,  
Kingston, Whitby, Toronto & Ottawa
- **TOP INNIS & GUNN**
- **PINTS WITH DOUG OGILVIE**
- **SPORTS WITH JORGY**  
James Sharman & "The Footy Show"
- **BOTTOM'S UP WITH TINA HARDT**  
Cattywhumpus, USA
- **THE HAPPY COOKER**  
Rickard's Dark Chicken Pot Party

Winter 2011 • [www.pubmagazine.ca](http://www.pubmagazine.ca)

**The Pub**  
Magazine  
Your Guide to Ontario's Best Pubs  
Available at good  
pubs everywhere!

A ROLLER COASTER OF FLAVOUR.  
IN THE COMFORT OF YOUR OWN HOME.



---

NOW YOU CAN BRING THE PUB EXPERIENCE HOME  
WITH 473ML CANS OF RICKARD'S DARK™.



A PINT OF DELICIOUS

## Well hello fellow Pub Lovers, here we are at Magazine # 3 and the journey through Ontario's best pubs is rolling along nicely

Well hello fellow Pub Lovers, here we are at Magazine # 3 and the journey through Ontario's best pubs is rolling along nicely. This issue we visit some more great places and again they vary from the small traditional pub to the old time tavern. We go to Toronto and catch up with the good folks at Scotland Yard then visit the new 'kilt' on the block, The Caledonian. Then it's off to Pickering to check out the Waterfront Bistro followed by the new Royal Oak in Whitby. We keep heading east and pull into the Snug in Newcastle from there we congratulate the Toucan in Kingston on twenty five great years. Ottawa, we pop into the Heart and Crown group of pubs then mosey way up north to the Crazy Horse in Chelmsford.

We also take a well deserved break at Blue Mountain to visit the great bars there and we pair their food with pints of Creemore, does it get any better than that. It's an issue jam packed with pubs and of course at the bar we find the usual suspects, Peter Bombaci, Tina Hardt, Ken Jorgenson, Paul Ste Marie, Roger Mittag, Karla Wobito and newbies Glenn Jackson and Brian Lyall. Lets not forget Roger Carlsen and his great photography. So sit back, pour a cold one and welcome to The Pub

Bill Perrie  
Canada's Pub Guy



Sharing a pint with Copper Blues owner Paula

Cheers  
Bully Perrie



Photo by Roger Carlsen

## Look Who's Pouring'

When Santa asks Earl Girl Katherine Bell whether she's been naughty or nice, what will she say? Nothing, of course. All she'll need to do is pour a pint, flash her high-gloss smile and fix her sparkling eyes on St. Nick. Trust us, he'll forget the question.

Born in Pierre Fonds, Montreal, Bell may look like an angel, but we all know that she has a wicked sense of humour. In fact, she's so bad that her regulars talk behind her back.

Here's what they say: "No matter what she's going through, it's always, hi honey, hi sugar. She looks you in the eye, and she makes time for everyone."

**Cheers to you Catherine for raising the bar. Let's face it, when those gloome snow clouds blow in, who doesn't want their day brightened with a pint, and a little Light'n'shine Lip Glaze!**

03 • Winter 2011

**On the cover: A Whisky Tale**

Photo by **Roger Carlsen**  
www.rogercarlsenphotography.com

- 3 Look Who's Pouring'
- 4 Industry News. Ontario Craft Brewers
- 4 Industry News. Creemore
- 5 Apés Ski at Blue Mountain with Creemore
- 6 The Firehall Pizza Co.
- 7 Rusty's @ Blue
- 8 Scotland Yard: Worth Investigating
- 10 Pints with...**Doug Ogilvie**
- 11 The Arbour Restaurant
- 12 The Caledonian Pub
- 13 The Duke & Duchess British Pub
- 14 **Top Innis & Gunn.** Chance, Change and Happy Accidents
- 16 The Royal Oak Pub
- 17 Is it all really necessary? By **Roger Mittag**
- 18 **Sports with Ken Jorgenson.** James Sharman and "The Footy Show"
- 20 Crazy Horse Tavern
- 21 **Pub Radio Show.**
- 22 A Whisky Tale
- 24 **Bottoms Up by Tina Hardt** Cattywhumpus, USA
- 26 If This is Thursday Then it Must be Trivia
- 27 Pub Stumpers **Trivia League**
- 28 **World Jazz for Haiti**
- 29 The Waterfront Bistro
- 30 Main Street Station Pub
- 31 Walsh's The Snug
- 32 **Paul Ste Marie.** The Evolving Pub: Catering to the Trends
- 34 **The Bomber Report - Episode #3** Connecting the old fashioned way...
- 36 The Toucan & Kirkpatrick's
- 37 Bill Perrie: 2499.....1 to go
- 38 **Brian Lyall.** Heart and Crown Irish Pubs
- 42 **The Happy Cooker with Tina Hardt** Rickard's Dark Chicken Pot Party



**PUBLISHER:** Trader's Forum Inc.  
**BILL PERRIE:** Canada's Pub Guy, Editor  
**TINA HARDT:** Bottoms Up with Tina Hardt  
**PETER BOMBACI:** The Bomber Report  
**DANNY SCOTT:** Entertainment  
**KEN JORGENSON:** Ken Jorgenson Sports  
**PAUL STE MARIE:** The Wino's are Here!!  
**KARLA WOBITO:** Pubs & Bars  
**BRIAN LYALL:** Our Man in Ottawa

**SERGE TOTSKY:** Design & Production  
**ROGER CARLSEN:** Photographer  
www.rogercarlsenphotography.com  
**ADVERTISING ENQUIRIES:**  
905.760.7694 • lillie@pubmagazine.ca  
**DESIGN & PRODUCTION:**  
905.760.7694 • design@pubmagazine.ca  
**WWW.PUBMAGAZINE.CA**

www.facebook.com/pages/The-Pub-Magazine/129459307103045

## Ontario Craft Brewers Launch New Mobile App

Finding your favourite Ontario Craft Beer is now swift and simple with the new beer locator app from OCB. The app which can be downloaded free of charge, will help consumers find the nearest retail store that sells specific OCB brands.

**Basic functions include:**

- Choose a beer brand to get more detailed information or specific tasting notes.
- The Find Beer button locates stores selling the beer.
- A map shows the retailers closest to you who are carrying your selected brand. Zoom out to see more locations.
- The finders location appears as a blue disc. Red pins indicate the LCBO and green pins indicate The Beer Store.



"Ontario Craft beer is closer to your fingertips, and your lips, than ever before," says Gary McMullen, chair of Ontario Craft Brewers. "With over 150 brands to choose from, consumers can discover a world of quality and flavour with a quick touch of a screen."

For more information about the Ontario Craft Brewers visit [www.ontariocraftbrewers.com](http://www.ontariocraftbrewers.com)

## Creemore Springs introduces, for the first time ever, a variety pack just in time for the festive season.

Creemore Springs introduces, for the first time ever, a variety pack just in time for the festive season. The limited edition 'Creemore Collection' includes two (473ml) cans of **Creemore Springs Premium Lager**, **Creemore Springs Traditional Pilsner** and **Creemore Springs Traditional urBock**.



The variety six pack is a great way to discover and enjoy the full spectrum of different flavours, aromas and colours of the classic lager style. In addition to the variety pack the seasonal urBock is back and available in the 473 ml can at select LCBO stores. The traditional 6 pack bottles are available at select Beer Stores. "After 13 years of brewing this traditional dark German lager, Creemore is proud to now offer this delicious beer in our traditional 473 ml individual cans just like our other products" says Karen Gaudino, Director of Sales and Marketing.

Creemore Springs was established in 1987, it is one of Ontario's original craft brewers. The brewery is located in a century old hardware store on the main street of the Village of Creemore. Visitors are welcomed with beer tastings, brewery tours, a charming beer store and small town hospitality. For more information on the brewery check out the website at [www.creemoresprings.com](http://www.creemoresprings.com)

Photos by Roger Carlsen



## Après Ski at Blue Mountain with Creemore

Blue Mountain Village is a wonderful place to relax after a day on the adjoining slopes and the bars featured here are the perfect places to go for great food and a refreshing pint of Creemore. When the day and night is done the Blue Mountain Resort is your home away from home with lovely modern yet rustic rooms featuring large gas fireplaces that can be lit with the touch of a button. Only a couple of hours from Toronto the perfect getaway is closer than you think.

Copper Blues was the first bar to open up in the Village on February 2002. The semi circular patio looks out over the events plaza and here you have the best seats for the annual Elvis festival or any other entertainment that the Village puts on. The patio has plenty of heat lamps for maximum outdoor enjoyment and it's not unusual to see a large group enjoying the brisk outdoors and a drink after a few hours skiing. The beautiful circular sit down bar is a great place to enjoy a chat with new friends and share ski and snowboarding stories. The bar has a nice selection of single malts and a varied wine list.

The large dining room caters to many appetites which are enhanced by the wonderful aromas wafting throughout from the open grill kitchen. Casual dining at its premium best.

Photos by Roger Carlsen



**Copper Blues Bar & Grill**  
Phone: 705 446 2643 • [www.copperblues.com](http://www.copperblues.com)

## The Grand Lamb ...or...Chop 'til you Drop

The Alpen beer-garden atmosphere of Copper Blue's outdoor patio, complete with mushroom heaters and snow banks stuck full of ski-poles, is one of the Village's top off-the-slope stops. For a more formal approach to après-ski dining, the circular bar and dining room promise to satisfy any and all athletic appetites. Two items instantly soar off the menu as the ideal meal for a Creemore Springs Lager. Sear-meister Mike Day likes the lamb. Roasted then finished expertly over the fire, Day grills a diamond pattern into three garlic, rosemary and Panko-encrusted chops.

After a well-deserved rest, they're propped up against a creamy peak of mashed potato, and served with buttery sautéed vegetables and a rich, dark grainy mustard glaze. Restauranteur Paula Zubek (who has faithfully carried Creemore Springs since 1994) knows that their "snow-stopper" is a Seafood Appetizer Platter for Six. Mounded high on an oval turkey tray, Alaskan King Crab legs, two Caribbean Lobster tails, two jumbo garlic shrimp skewers, sautéed sea scallops and Louisiana-style mussels come garnished with grilled lemon pucks, rosemary and pea sprouts. Justifiably, the waitresses walk this dish around the long way through the tables, because the presentation sells itself.



*Brewed with all the Best Stuff.*



162 Jozo Weider Blvd., Blue Mountains, ON L9Y 0V2 • Phone: 705 444 0611 • www.firehallpizza.com

Designed in the style of an old village fire hall complete with a brick interior and red roll up fire hall doors the Firehall Pizza co. is a fun place for kids and adults alike. The staff all wear firefighter uniforms and more than one person has asked if they truly are firemen.

The patio wraps around the side and back

of the bar and has a great view of the village pond. The long sit down bar has many fire department emblems embedded along the top and the draught taps are actual fire hydrants and an extinguisher. Fire hoses drape along the ceiling to add to the authenticity. The Firehall hosts a very busy Sunday night jam that is at-

tended by many of the other village bar employees. Bartender Jamie says that the village is getting busier every year as more people start to become aware of all the the village has to offer. Busiest ski time is when the kids are out of school for their Christmas break. A very laid back place with friendly staff and great pizzas.



## Since the house is on fire let us warm ourselves ~ Italian Proverb. Sweet... ~ Californian Proverb

The last run of the day should lead you somewhere hot and cold. It should be relaxed, cozy, friendly and full of frosty libations. This is why the Firehall Pizza Co. has become a popular anchor point for both après-skiers and emergency services pros. That said, basking in the glow of a 500F (plus) pizza oven with a full Creemore lager still presented one modest challenge: which one of twenty flirty pizzas would make a good late night mate for this fresh, flavourful pint. Pizza Chef, Ronnie Murray and Manager,

Richard Fairburn built three thin-crust contenders: the "Meat Head" (pepperoni, bacon, Italian sausage and mozzarella); the "Spanakopizza" (basil pesto, spinach, feta and goat cheeses, garlic and caramelized onion); and, the "Hollywood Bollywood" (sweet curry sauce, mozzarella and asiago cheeses, caramelized onion, chicken, mushrooms, hot banana peppers). All to say, every pizza we tried was money. This kitchen "gets" how to layer-in flavor and draw enough moisture from their homemade dough to produce a crispy, caramelized crust. Yet, while Creemore's direct fire-brewed beer is technically a lager, she can strut her stuff like an ale. Seductive suggestions of caramel and honey will seek culinary counterpoint, and when she finds it - watch the sparks fly. We were all blown away by the chemistry between Creemore Springs lager and the hot and sweet "Hollywood Bollywood". The curry sauce also picks up on the beer's fruitiness. This Italian-inspired, California-style pizzeria has definitely been inducted into the PubMag's Hall of Flame.

Photos by Roger Carlsen



The Bucket Brigade



One can ski right off the hill and onto Rusty's patio, which has a great view of the Blue Mountain. The smell from the 10 ft smoker on the patio permeates the hill all day, an aroma that draws you in. Rusty's is the premier spot in the village for entertainment and here you can catch live acts and disc jockeys most nights of the week. The patio is open every winter weekend so you can hitch up your skis and settle back and enjoy the view.

Inside, the bar holds over 300 patrons and it is not unusual to see most of them on the large dance floor enjoying the best of local bands. During the busy Elvis festival Rusty's bring in many tribute acts again attracting large crowds. There is a long sit down bar and a smaller sit down bar that opens up on busier nights for maximum service. On special occasions many well know disc jockeys are flown in by sponsors from such places as New York and L.A., when Rusty's throw a party they throw it big. Great food and great times, what a way to end a day on the slopes.

## Rusty's @ Blue Phone: 705 .445. 2718 www.rustysatblue.com



Chefs Jerry Barber and Steve Perin got the boot. And not just once, three times. They're priceless, these Texan trophies - a 2nd for brisket, 3rd for chicken and 8th for ribs. The two-time Ontario Chili champions invest about \$10,000.00 to haul a 36-foot motor home to the lone start state for invitation-only BBQ cook-offs.



Photos by Roger Carlsen

And every time Rusty's 'Q-crew smokes their competition (and we're talking real BBQ royalty, who live and die by their secret rubs and techniques to keep meat moist) the ROI is straightforward: credibility, and a confirmation that they know what they're doing. Chef Barber recommends their award-winning rack - St. Louis-cut, 12-bone trimmed apple-smoked pork side ribs - as the perfect complement to a pint of Creemore lager. When the ribs arrive, they not only look damned sexy, but are "a few fingers tastier than finger-lickin' good".

The brown sugar in the rub instantly finds a kindred spirit in the malty sweetness of the Creemore. It's pure B'-harmony!!! Also, don't be shy. Give the brisket a try: the bark is as wicked as the bite.





# SCOTLAND YARD: Worth Investigating

by Karla Wobito. Photographer: Alexandra Delory



When making plans for a great night out, choosing the right destination may take some investigating, but when your choice is the Scotland Yard, what you will end up discovering is a wonderful pub to add to your favourites.

In the heart of Toronto, Scotland Yard is a haven for those seeking an alternative to the congested crowds, pricey menus and posh attire that can often be found in big city hot spots.

A block away from Union Station, in the core of the city, one might expect to find a flashy bar with a long line up and \$15 glasses of Pinot Noir rather than a traditional British tavern selling bangers and mash paired with a \$5.00 pint.

Take in a breath of Toronto's heritage while strolling past the picturesque buildings on the Esplanade and you will find yourself standing in front of the green and gold sign that reads "Scotland Yard." This classic and cozy pub has been in business for over a quarter century, and once you step inside, it's not hard to see why.

Anyone and everyone can be found enjoying themselves at Scotland Yard; the crowd could not be more diverse. In one corner of the pub, two Leaf fans proudly sport their jerseys, while across the room a husband and wife in suit and shawl discuss the dynamic plot line of the play they just watched at the Sony Centre for the Performing Arts. At the bar, staff members

mingle with a group of regulars who they now know by name. In one booth, four girlfriends muse over their college years, while at the table beside them, a group of students are just starting theirs.

"It's a friendly place," explained Ken Yee, one of Scotland Yard's General Managers. "The staff are friendly, it's good value and we have really good home cooked food like Shepherds pie and fish and chips. It's nothing fancy, it's just nice and what you're expecting. Value-wise for a downtown pub, I think the pricing is very fair."

When it comes to fair pricing, the pub's menu and weekly deals speak for themselves. Try Scotland Yard's Guinness Stew served in a Yorkshire pudding bowl with Guinness braised sirloin steak and vegetables for only \$12.00. Another great choice for \$12.00 is the pub's Butter Chicken served in a creamy tandoori tomato sauce with a side of basmati rice, yogurt and naan bread. For dessert, try the \$5.00 Crème Brûlée Cheesecake.

To wash it all down, grab one of Scotland Yard's great drink specials. On Mondays the Scotland Yard offers \$3.00 domestic bottles and on "Wet Wednesdays" you can buy select pints for \$5.00. Come in on a "Martini Thursday" and you can sip on select 2 oz. martinis for only \$5.00 each.

The bar offers a selection of 13 different beers on tap, including selections from local microbrewers such as Mill Street and Steam Whistle.



Drop in for a beer, some lunch, or just to watch the game -- the doors to the Scotland Yard are open from 11:00 a.m. to 2:00 a.m. on Monday to Friday, and on Saturdays and Sundays the pub has an early opening time of 9:00 a.m. for their \$6.00 weekend breakfast special.

"We always have sporting events on the TVs and big screen. Soccer, Leafs, Raptors, etc.," explained Devon Winn, who has been bartending and serving at the Scotland Yard for close to six years. "Dart boards are always full in the evening and we get a regular crowd at the bar for NTN Trivia (an interactive trivia game)."

Not only does this pub have great beer, great food and a great atmosphere, it also has a great staff and owner, Peter Hnativ.

"The owner is very fair, he's a good person, he's a family-oriented person and he treats all the staff with the utmost respect," expressed Ken.

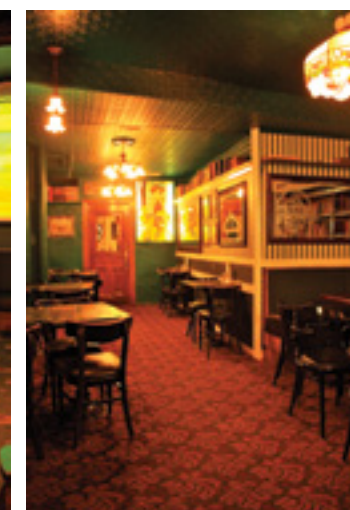
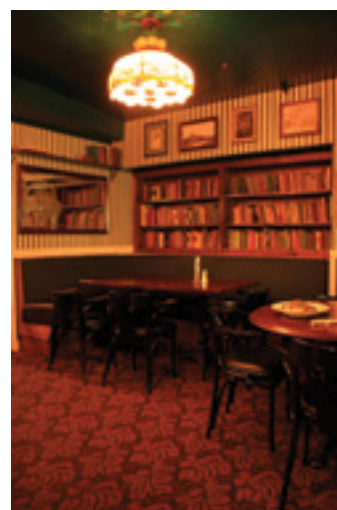
"The staff are happy because the owner treats us really well and he puts no pressure on the managers."

With a cheerful and welcoming staff, customers are bound to enjoy themselves when visiting Scotland Yard.

"It's like going over to your friend's place for a drink," explained Devon. "We have a very small staff so over the years (the regular customers) get to know us very well. We are all great friends. You can go to the Yard on any given night and know that someone will be there to have a drink or two with."

For anyone ever feeling lost or overwhelmed by the city, Scotland Yard is always a place where you can feel at home.

**Scotland Yard is located at: 56 The Esplanade, Toronto, ON  
Phone: 416-364-6572 Visit: [www.scotlandyard.ca](http://www.scotlandyard.ca)**





# Pints with Doug Ogilvie

## General Manager of Draught Services

by Bill Perrie

### **Q. How long have Draught Services been in business?**

A. Draught services came into being in 1947, then called The Equipment Service division of Brewers Warehousing, it was put in place to protect the integrity of the brewers products being served at licenses' across southern Ontario. The division's main objective was providing line cleaning, service, installations and ensuring that the public got their draught the way the brewer intended. It remained The Equipment service Division until 1973, when the name was changed to Draught Equipment Services so as to better identify with the services provided. Although the name had changed the service continued at 1,800 licensed outlets, cleaning and maintaining 4,500 draught lines. Today Draught Services (we shortened our name in 2002), provides service to 6,500 licensee's and maintains 50,000 draught lines annually.

### **Q. How long have you been in the draught business Doug and what changes have you seen over the years?**

A. I have been in the draught business for over 20 years. I started with Draught Services in 1989 as a temporary part time employee working in the stockroom, progressed to field technician in downtown Toronto and Kitchener, Waterloo until 2002 when I moved into the office to pursue a field manager post. From 2009 until present I have been the division manager of Draught Services. I will never forget my initial interview with the stock room manager at the time telling me that the temporary position would never develop into a full time position, Thanks Clive!

There have been many changes over the years, the conversion of golden gate kegs to sak (Single aperture keg) style barrels, beer towers with televisions in them and beer metering systems that send you an email when a pint is not rung into the point of sale. But Bill, some of the changes I've seen that stick with me are the number of draught lines installed in today's pubs and bars and the dispense font or tower evolution. When I started as a field technician a licensed establishment that had four lines of draught was a big account. In today's world many of our installations dwarf that number with many exceeding 24 lines, giving the consumer plenty of choice when they are ordering a pint. Draught dispense towers have changed

greatly over this period of time as well. Early on, draught was poured from faucets positioned under the bar out of sight from the consumer. In today's world there are hundreds of different designs, shapes and sizes of dispense towers available. The draught tower today is an important marketing tool for the pub owner and the brewer to use to bring awareness to there particular brand. Utilizing energy efficient LED lighting, embossed or etched lettering, and super cold technology, the draught towers of today stand out and pour an awesome pint of beer.

### **Q. How many customers do Draught Services have?**

A. Draught Services has approximately 6,500 regular licensee customers in Ontario, large brewers in /out of province, import distributors, and industry related dealers across Canada and the United States. Draught Services works hand in hand with all brewery quality teams to ensure all standards are met within the industry from line cleaning chemicals to tower interior components.

### **Q. How much of the province do you cover?**

A. Our 34 service reps cover from Windsor to Ottawa to Parry Sound. Although Draught Services is based in Ontario, we have ventured beyond our borders and have done work in the U.S. and in the United Kingdom.

### **Q. How many people work for Draught Services?**

A. We have a great team at D.S. all the personnel make it a pleasure to work there. At present we have 47 employees in various departments, 6 office staff, 7 warehouse employees, 31 service representatives and 3 fulltime draught system installers.

### **Q. Is it true that draught now outsells bottled beer in Ontario?**

A. Yes, draught represents 52% of the licensee domestic sales in the province of Ontario, and if we added the imports into the equation we would see that percentage rise considerably. Draught volume has had its ups and down over the past several decades, at one time falling to 23% of licensed sales, but through the new millennia draught volume has grown and remained steady at around 50%.

### **Q. What other services do you offer bars, other than cleaning and maintaining lines?**

A. Draught Services offers many different products and services, such as complete dispensing systems, keg racking, glass door fridges, under bar refrigeration, beer metering/measuring devices, too many to list Bill all can be seen on our web site at [www.draughtservices.ca](http://www.draughtservices.ca).

If you are a pub / restaurant owner reading this article and you feel your draught system doesn't perform the way you'd like it to, please give us a call and we'll send out a qualified service technician to audit your dispense system no charge and give you the straight goods on what it needs so you can attain the full potential of your draught system.

### **Q. Do you offer any products for the home consumer.**

A. Yes we do, Draught Services stocks a home consumer self contained draught dispenser called the "Tap and Serve" and a fridge conversion kit for the do it yourselfers. Also, for that once a year keg party we offer a variety of manual and electric pumps. We also have customized under bar refrigeration coolers and draught dispensers for media rooms and home theaters.

### **Q. What are the long term goals for Draught Services.**

A. Our long term goals are to continue to be the number one supplier of service, line cleaning and installations for the licensees in Ontario. We want to always set the standard for the industry in our market and beyond. In 2011 we will introduce a flex service schedule for our customers to help them attain the most from their draught systems. Our customers are the number one priority for Draught Services and will continue to be so in the future.

### **Q. What is the contact information Doug.**

A. We can be found on the web at [www.draughtservices.ca](http://www.draughtservices.ca), via email at [draught@thebeerstore.ca](mailto:draught@thebeerstore.ca) in person at: **2923 Portland Dr. Oakville, ON, L6H 5S4** or contact us by phone at **1-800-668-4718**



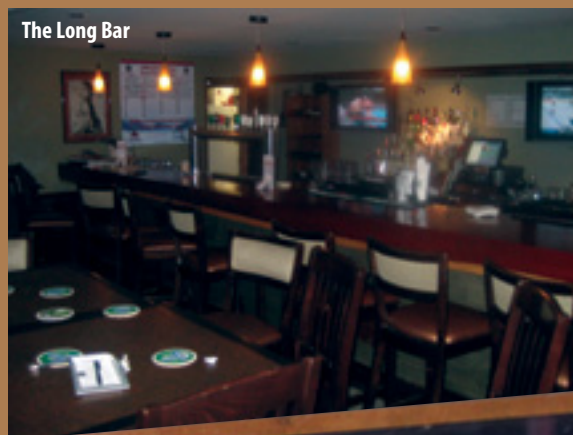
**RESTAURANT**

# The Arbour Restaurant

13775 Hwy # 27, Nobleton, ON  
Phone: 905 859 4445  
[www.arbourrestaurant.com](http://www.arbourrestaurant.com)



Vanessa



The Long Bar



Upstairs at The Arbour

Just passed the town of Nobleton on the east side of Highway 27 you will find the Arbour, this restaurant with its downstairs 'Under The Arbour' bar is fast becoming known for its live music, indeed you will find many well known jazz artists and up and coming country stars playing here.

With the bar being only an hour from Toronto it is a great intimate concert destination. The main level restaurant is casual dining at its best, a great room for private parties or for one of the concert dinner shows. This room opens at 6p.m. The downstairs bar is a cozy little place with low lighting and pot lights adding to the atmosphere. A long sit down bar runs the length of the room and many high top tables take over the central area.



A large window looks out onto what is probably one of the best patios in York Region, this large patio at the back off the bar looks out onto fields and mature trees, a true piece of country. In the summer on the patio stage you will enjoy many of the fine bands that play at the bar including many Juno award winning artists.

Inside the bar has live entertainment every Thursday and Friday evening.

Under The Arbour has a dozen taps including Creemore, Grolsch and Sapporo.

Daily food specials are from 5p.m. - close and a popular happy hour Mon - Fri has food and drink specials. So for the best in entertainment such as the likes of Jack De Keyzer, Marshall Dane and some of the best tribute artists out of Toronto check out the Arbour.

For entertainment line up and details please go to [www.arbourrestaurant.com](http://www.arbourrestaurant.com)

Don't forget the great patio in the summer.



Photos by Roger Carlsen

# THE CALEDONIAN

There is a new kid on the block at College and Ossington and he is wearing a kilt. The Caledonian opened its doors a few months ago and is fast becoming a favourite place for those who love good food and a nice single malt, not to mention the friendly Scottish service.

Owner David has put blood sweat and tears into this pub as he almost built the whole bar himself. The wonderful Sugar Maple bar top was milled at his own island cottage as well as the rest of the solid Maple that abounds throughout. A large gantry stands proudly behind the bar displaying all kinds of wonderful Scotch's. Plenty on tap as well though and of course the fridge is always well stocked with Innis and Gunn, that wonderful Oak aged beer from Edinburgh.

The food is excellent and includes many traditional Scottish dishes such as Haggis fritters, Scotch eggs and a wonderful cheese plate with an all Scottish cheese selection. The in house favourite though is the fish and chips, which have to be the best in the area if not the city. Speaking of fish there is a large Pike on the wall which was caught in a Scottish Loch on December 3<sup>rd</sup> 1911.

The bar has a back room snug with a large corner fireplace, what better place for sitting back with a nice Scotch and a newspaper. The bar has regular entertainment such as the sweet sounds of jazz every Wednesday. The back patio is a wonderful escape from busy College Street and will no doubt become the place to go on summer days and warm nights. David's wife Donna is from Huntly in Scotland and is the perfect host to enhance your taste of Scotland experience.

A great new addition to the scene and one that will have you thinking about a trip overseas in your future travel plans.



**The Caledonian**  
856 College Street,  
Toronto, Ontario  
Phone: 647.547.9827



900 Jamieson Pkwy • Cambridge • Ontario • Phone: 519.654.2224 • [www.dukeandduchess.ca](http://www.dukeandduchess.ca)



by Garnet Irving

## Step through the doors, and across the Atlantic...

The city of Cambridge has a rich history of great pubs, going well back to when the city was simply the three communities of Galt, Preston, and Hespeler. But its one of Cambridge's newer pubs that is making its mark amongst the local pub-goers. Open since November 2007, the Duke and Duchess pub has quickly found its loyal crowd amidst this blue-collar town. It was the second venture for pub owners Billy Fatkin Sr., his wife Desi Fatkin, and Ted Connolly; they were already running the Duke of Wellington pub in Waterloo. Both pubs were doing so well that the ownership group followed up their success with the opening of the Williamsburg Arms a year ago in Kitchener, and they have now just opened their fourth establishment, the Embassy in Waterloo. I think I smell a road-trip!

Bright and airy, the Duke and Duchess pub has a large dining area with an array of seating arrangements; booths lining the walls add some intimacy, there are bench seats for larger groups, and there are tables for regular family settings. But the heart of this pub, truly the heart of any good pub, is its bar. Just inside the main doors, the Duke and Duchess bar area sits nicely raised a few steps above the main pub floor. The square-shaped bar is accessible on three sides for seating, and there are also some adjacent cruiser tables for those who wish to sit up in the bar area and look down into the dining section. The décor is very traditional, and will not disappoint those who seek the true pub experience. The colours are deep and rich and there are many wood accents that provide a rustic warmth.

One highlight however, is the fantastic and extensive collection of soccer scarves from football teams around the world that are mounted everywhere in the pub. If you search long enough, you will find your favourite team – and likely its arch-rival too! With all of the teams and countries represented in the scarves you can tell the pub is home to many folks who come in to watch all the big soccer games on the many big-screen televisions around the establishment. Indeed, entering the pub itself you get the feeling everybody there is a regular. The mood is one of feeling like you belong there. Kids are

laughing as their parents eat, and a light chatter hangs over the crowd along with the gentle clinking of glassware. And the staff is friendly and engaging at every turn.

As our party of four arrived we all gathered up at the bar, parked ourselves in front of the many taps and settled in. My brother-in-law Steve, and my wife Lillie, each had a smoothly drawn Guinness while I opted for and ice-cold Kronenbourg. My sister Janine, being the responsible one driving, stuck with the soft-drinks. Also featured on tap were Sam Adams, Moosehead, Harp, Boddingtons, Smithwicks, Kilkenny, Carlsberg, Stella, Keith's, Keith's White and Red, Bud, Bud Light, and Blue. They also offer Mill St. Organic as their 'local' choice. Bar Manager Sean kept our glasses happy while we took in the atmosphere and charm, and shared some laughs.

Eventually hunger set in so we moved to an adjacent cruiser table to eat, with Steve wondering aloud if he couldn't just talk to us from the bar. Well, he is Irish... The menu at the Duke and Duchess offers a great selection of hot and cold starters to choose from. We had the four cheese dip with pita bread, and the battered mushrooms. The two appetizers were more than enough split amongst the four of us. The main courses on the menu consist of variety of standard pub fare, some traditional British dinners including bangers and mash and shepherds pie, and a wide selection of curries to try for those seeking more exotic flavours. For our main courses, we had liver and onions, steak and mushroom pie, haddock and chips, and pork schnitzel on a bun. The portions were generous, the service efficient, and the food delicious!

General Manager, Billy Jr. was a gracious host to us, dropping in now and again to share a joke and ensure we were having a good time. All in all it was a great experience, a wonderful friendly pub, and we are sure to visit again.

The Duke and Duchess British Pub is located at 900 Jamieson Pkwy, just north of highway 401 at the Townline Rd exit, making it convenient for locals and out-of towners alike. They are open seven days a week, including a breakfast service on weekends that starts at 9am. There is also live music every Friday and Saturday night. Details can be found on their website: [www.dukeandduchess.ca](http://www.dukeandduchess.ca)



# Top Innis & Gunn

## Chance, Change and Happy Accidents

In 2003, Madonna was having dinner at the Ivy, a posh restaurant in Covent Garden. And yet forty top food and drink writers were far more interested in what Executive Chef Mark Hix was up to in his private room upstairs. He had created a stunning menu designed to show off the potential of a sweet, oaky beer called Innis & Gunn. By taking their launch straight to the top, Dougal Sharp made a “very bold statement.” This black-tie attention, typically reserved for the cotillions of new wines or spirits, was unheard of for a beer. But then Innis & Gunn isn't a typical beer. That same year, it would win gold medals in two categories, then go on to clinch the Supreme Champion title at the 2004 International Beer Competition. In turn, celebrated chefs such as Gordon Ramsay, Heston Blumenthal and Mark McEwan would also champion the beer's suitability for pairing with fine food. Not too shabby for a product that was brewed to be poured down the drain.

Dougal Sharp, the Managing Director of Innis & Gunn is in Canada to talk about his beer. He has the seriousness and eloquence of an academic, but a temperament that has also been seasoned by time spent in the company of those passionate about food and drink. There is pride in his voice, but never ego. There is authority, but also humility; and, a genuine gratitude for the opportunity to have worked and learned from so many talented people around him.

He was 13 when his father, Russel, led a management buyout of an ailing brewery in Edinburgh, Scotland. Founded in 1869, the Caledonian, or “Caley” as it's affectionately called, is a Victorian red brick brew house that has weathered years of both sun and storm.

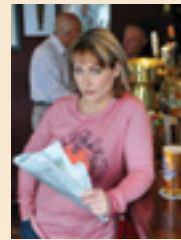
It was here that the two Sharp brothers,

Dougal Gunn and Neil Innis would watch their father bring Deuchars IPA to market, win countless awards, and in doing so, financially resuscitate the brewery. Unsurprisingly, the sons of the President of the Caledonian Brewery wouldn't need a paper route for pocket



money. The Caley had floors that needed sweeping. There were barrels to be washed and rolled, and walls in dire need of fresh paint. Eventually Dougal began heading out with the “lorries” - or beer trucks - and assisting with the brewing process. It would seem that his career was *fait accompli*. Done deal. Here were his father's footsteps; all he had to do was tread lightly. Still, Dougal had other plans. He left Edinburgh to attend Sheffield University where, for four years, he was happy

By Tina Hardt  
Photography by Roger Carlsen



to ponder things like *movement at a speed of 2.99792458x108 m/s in a vacuum*. He would, in fact, have liked to become an environmental chemist, but the phone kept ringing.

“On the day that I graduated, the brewery burnt down and a huge part of it was destroyed. The Technical Manager had also resigned. So dad called and said, ‘look, you know we're about to start rebuilding the brewery. We're in trouble, and I could really do with some help.’”

Six weeks into the rebuilding, Russel gave Dougal the brewing file and said, ‘you might want to look through this.’

“I was baffled at first. After a while I became very excited because I'd always loved to cook and if you're interested in flavor, brewing is another way to express that.”

Sharp began reading everything he could find about brewing, familiarizing himself with the theory behind it. He was finally encouraged to formulate test batches. After some trial and error, and admittedly a lot of bad beer, “Uh – mistakes and stuff that we just threw away,” they started producing really good beer.”

How Dougal distinguishes good from bad beer lends insight into his break-away success as a brewer.

“A good beer is balanced, and a balanced beer should have sweetness, bitterness and citrus character; it should have aroma, and a mouthfeel, which is the weight of it in your mouth. At some point in its flavor profile, a balanced beer should have a malty flourish with no obvious spikes in flavor. I'm not saying that's wrong. That's what they want to do. We take the same approach that great malt whiskey companies and wine houses do. There is no such thing as an extreme wine or spirit. We want to make our product delicious; but it must be balanced.”

Dougal recognizes that there are fewer raw materials used in brewing than in cooking, but what that limitation has taught him is that you have to be fastidious about the quality of those raw materials. In fact, any great chef or cook would approach their cooking the exact same way.

“Once I'd taken over the brewery, we started working with the growers in the field. We had our own Scotland growers producing a special variety of barley for us. Not only would that translate in terms of quality and consistency, but also flavor. We did the same with hops. We went out to the hops fields of Slovenia, and then imported only the very best from specific growers. Nobody was doing that in the brewing industry at the time. Now, any brewer could have done this. But they didn't. We did.”

Even as the head brewer at Caledonian, Dougal hadn't completely abandoned hopes of returning to University. That was the plan, at least. But in 2002, distiller William Grant & Sons wanted to produce an Ale Cask Reserve Scotch Whiskey. They had approached Caledonian Breweries to formulate the beer that would season the inside of oak barrels, after which it would be removed and replaced with their whiskey. Many other distilleries had tried this before but none of them had succeeded in getting the desired finish, ostensibly because they were using standard beers.

Dougal solved the problem with an inspired solution. “We thought deeply about it. I looked at what other finishes seemed to work, and with scotch whiskey the biggest finish was port or sherry. So we wanted to brew a special beer with those characteristics. It was classic Scottish strong ale, very smooth very malty with quite a lot of sweetness because we wanted the fermentation to continue in the barrel.”

“It was great,” recalls the hale and hearty Scotsman, “because they bought thousands of barrels from us, and I thought no more about

the beer.” Until, of course, he got the call. It was Friday afternoon.

“This guy from the distillery was saying, ‘You're not going to believe what's happening here. The guys that are emptying the barrels are saying that the beer is delicious, and they don't want to throw it out.’”



Eventually, a sample was sent back to Edinburgh, and put to the taste panel. “I didn't tell them what it was, says Dougal. His beer-X scored 9 out of 9, an astounding evaluation considering that the same year, Deuchars IPA (the beer that would go on to win, among other awards, the 2002 CAMRA Supreme Champion Beer of Britain) hadn't received the same unanimous rating. This was a very big deal.

“I said well, *holy shit*; we've got to do something about this. And believe it or not, our family company wasn't interested. So, I phoned up William Grant and Sons and said you should really do something.” And Dougal left it at that, focusing instead on leaving to complete his MBA. However, on his last day, the Business Director at Grant & Sons called to ask Dougal what he would do with this beer. Dougal did a presentation for their Executive Board, stating that it would be a great export product with possible opportunities in the UK. But four words would bring everything into perspective: *the flavour is unique*. Two weeks later, the Chief Executive of Marketing to Scotland got back to him and asked, “How much money do you need?” Grants offered to set Dougal up with a company and assured him that his only concern was to bring the product to market.

“I thought about that for one microsecond,” says Dougal leaning forward in his chair, “and then accepted.”

In its first year, Innis & Gunn sold 40,000 cases. This year they sold just fewer than 600,000 cases which, in the global beer market, is still considered tiny. But that's OK. Dougal knows that his beer lends itself to a certain occasion. The maturation of the current Innis & Gunn beer occurs in barrels that have been used for bourbon. They are broken up shipped to Scotland, used once then are sent to the whiskey industry. Hailed as the malt whiskey of beers, Innis & Gunn has been carefully crafted for sipping, savouring and enjoying. It is an entirely different moment.

The introduction of the Innis & Gunn glass only emphasizes the experience.

While it seems a little, well, snooty to swirl a glass of beer before plunging a flared proboscis into its depths, it's well worth the growing pains. The glass is designed to allow key constituents to shine through. Innis & Gunn want the flavours of oak to be strongly evident in both the taste and the nose. The taper at the neck of the glass serves to concentrate those characteristics so that you're drinking through a lovely band of aroma. As the glass is tilted, if you sniff the top edge of the glass, you'll get more oak and some of the stronger malt; in the middle, toffee and citrus notes; and at the bottom edge, it's the light, pretty vanilla character.

Innis & Gunn Original (6.6% ABV) in bottles has been sold in Canada since 2005 and we're their biggest export market. If however, you prefer Blondes, Innis & Gunn have a lightly oaked beauty that is 6.0% ABV, and an excellent choice to take home to mother. There is also a Limited Edition called Canadian Cask (7.10% ABV). “We sourced Canadian whiskey barrels and used them to make a special beer in the run up to Canada day. We did it as a thank you for our Canadian drinkers,” says Dougal, “because Canada is our biggest export market, and I'm very grateful.”

# The ROYAL OAK



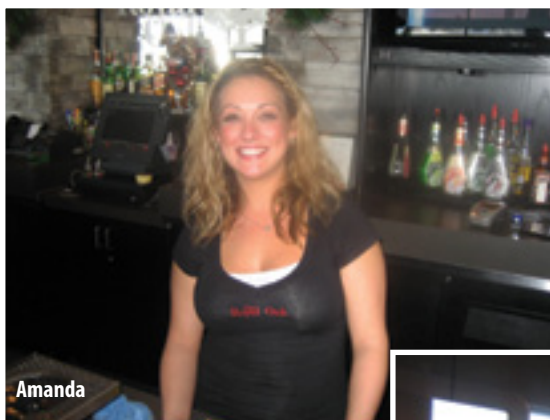
There are twelve Royal Oak bars in Ottawa and for thirty years this group of traditional style pubs have been among the most popular drinking holes for the people in the capitol.

Royal Oak number thirteen however has now become a lucky number for the good people of Whitby. This Oak is the first to venture outside of Ottawa and hopefully we will see more in other parts of the province. The bar opened this past summer and is already becoming a busy 'local'.

When you enter the front door there is an area to the left with three large comfortable booths, to the right is another area complete with stone clad fireplace and bench

are placed strategically around the bar and blend in well with the dark wood décor. A large screen is pulled down on the back wall but only during major sporting events. The bar has 18 draught taps including Fullers ESB

The food at the Oak will keep you coming back again and again, the menu is large and varied and includes home made pot pies, a Guinness 3-onion soup, plenty of healthy sandwiches and wraps and an amazing Lamb Vindaloo. The wings are on special Monday and Tuesdays and London Pride battered fish and chips are the popular Friday choice. After the main course you can always have the Reese's Peanut Butter pie for a delicious dessert. The Oaks are well known for their knowledgeable and friendly staff and the Whitby Oak is no different. What they say in Ottawa they can now say in Whitby "Meet you at the Oak!"



Amanda



and Mill Street Tankhouse Ale. Entertainment is twice a month on the patio during the summer and once a month during the winter usually to commemorate a special occasion.



The Fireplace

seating. Straight ahead and up a few steps and you are at the bar.

Here you will find a long granite topped sit down bar along with seating and tables.

On the main level high top tables line the large windows overlooking the patio. The back of the room is open concept with large booths, bench seating and another stone clad fireplace. Televisions



'Large comfy booths

**304 Taunton Road East,  
Whitby, Ontario  
Phone: 905 620 1009**

# Is it all really necessary?



Roger Mittag, the Professor of Beer

Blind faith is not really all it's cracked up to be! For example, we used to believe exactly what our doctors and lawyers told us. Why? Obviously, they were professionals who were experts in their field. It was all about respect. Nowadays, we know that a second opinion is important if not necessary. After all two heads are better than one. **Knowledge, Thomas Jefferson told us, is power.**

How does all this rhetoric apply to the beer industry? Draught beer continues to decline in volume year after year and I firmly believe a lack of education and knowledge is to blame. It has become quite apparent to many beer industry insiders that many publicans aren't taking the time to understand the subtle nuances of profitable draught business. It all stems from poor draught systems and moves on to staff training. Technology has changed quite a bit in the past 20 years and draught principles that worked then are no longer a viable alternative.

The problem – either the beer companies don't know or they haven't taken the time to advise their customers. Secondly, we have companies starting up that are installing and providing line cleaning services with very little formal training and certification. Those two things mean that when a new draught system is required, the publican is taking the word of the installer – no second opinion is necessary since cost is the only factor that matters.

When the draught system is not working, bartenders and servers take it upon themselves to correct the issues with improper pouring techniques. This results in the customer getting a poor beer experience. Top that off with the belief that beer should be poured to the top of the glass and we have the makings of a shrinking draught beer segment.

**Beer should have foam on it.** Why? It looks good for one. Secondly, it releases some of the carbonation that fills us up and leaves a bitterness that should not be there. Thirdly, it protects the beer from oxygen which will flatten the beer and make it taste papery. Fourth, it keeps the beer alive and carbonated underneath the head. Fifth, it is proven that you can drink more when poured with foam. Responsibly more ....but more.

## Steps to take for great beer

1. Check your draught beer. It should pour flawlessly each and every time. If not, your draught system is letting you down. It could be the gas mixture or the fact that your equipment is not up to date.
2. Beer should not go flat near the end of the keg. This is a myth. Flat beer is directly proportional to using the wrong type of gas. Ideally, you should be going through a keg a week to maintain quality and freshness.
3. Pouring techniques are generally learned from other bartenders and most of what I've seen is downright wrong if not deplorable. A normal pour includes at least 2-3 ounces of foam and should only be poured once. The art of pouring draught beer is really very simple but we are making a mess of it.
4. Clean your lines. 30-40% of all draught lines are believed to be infected with bacteria and that directly leads to a poor draught experience if not a direct switch to bottles or cans.

**Finally** – this is all about knowledge and education. Ask the tough questions and demand more of your bartenders than ever before.

**Prud'homme™ Beer Certification** has taken hold. This unique beer education program (created in 2009) is finally started to garner some attention. At the end of 2010, an estimated 250 Beer Enthusiasts will have graduated. There is interest in further understanding and appreciating beer from Newfoundland to British Columbia. This to me means that we are finally on the threshold of really dedicating a new direction to beer and the art of brewing. In 2011, I will be introducing some very unique additions to the Prud'homme program, one of which will include the ins and outs of draught beer systems. Also, I will also be launching a new version of Prud'homme that will be accessible to everyone across Canada. Stay tuned sometime in March 2011 for this exciting announcement.



As the year slowly comes to an end, I have but one wish – that we as consumers of beer are able to enjoy a wonderful beer experience. So raise a glass of your favourite beer and toast the glory of beer with a friend.

Cheers

*Roger Mittag is the Professor of Beer and founder of Thirst For Knowledge Inc., Canada's leading beer education company. He can be reached at [rmittag@thirstforknowledge.ca](mailto:rmittag@thirstforknowledge.ca) and you can share your thoughts with him on Facebook at Thirst For Knowledge Inc. or you can follow him on Twitter under the Bierprofessor.*



Ken Jorgenson

# SPORTS

with Jorgy

## JAMES SHARMAN AND “THE FOOTY SHOW”

Any follower of the beautiful game, be they a die hard fanatic or casual soccer fan, should be familiar with the outstanding program “The Footy Show”, which airs several times a week on The Score TV. For those who have yet to experience this one-stop shop of soccer information, I suggest that you tune in to one of the most informative, comprehensive, and fun sports programs available on TV today.

James Sharman, who anchors the program along with Kristian Jack and Sid Seixeiro, was kind enough to join me for lunch recently to talk about the show and the state of the “football” world in general. I was especially appreciative that he was able to make the time available as he had just been blessed with the birth of his first child, a beautiful baby girl whose first words will probably be “Liverpool F.C.!” As we sat down at **The Black Dog Pub** (is there a more awesome staff anywhere?), James explained that he was actually happy to get out of the house for a brief respite from the crying, wailing and soiled diapers of his newborn child (boy, did he ever pick the wrong lunch companion!).

Sharman, originally from Sevenoaks, England, moved to the Toronto area with his family as a sixteen year old in 1990. He attended Ryerson University and in 1997 graduated with a Media Arts degree, and immediately secured an internship at the fledgling Score TV. “I wasn’t really trained or comfortable as an on-air personality”, he explained, “I was mainly involved in production and other off-camera work, but I learned more about the industry in that first year of internship I think than in all the years since.”

Eventually, the management at The Score noticed that “he had a funny accent and must know stuff about European sports”. This led to Sharman providing the voice-overs for two minute International Sports World segments dealing with some of the more obscure yet entertaining sports of Europe such as wife carrying races in Finland, hurling, caber-tossing and chasing giant rolling cheese wheels down steep hills. The segments eventually expanded to ten minutes and in 2002, Sharman pitched the concept of a half hour football show to his boss. The rest, as they say, is history. “One of the high points of my career was getting to work with and learn from the late, great Brian Budd those first several years. He taught me so much, helped me learn the ropes and become comfortable on-air, and most importantly stressed that our main role is to entertain the fans.”

Perhaps more than anything, that is the key to the ongoing success of “**The Footy Show**”. Every week, the show offers up a complete and comprehensive review of all the week’s soccer action from all of the major competitions around the world. More than just stats and highlights, the show provides an incredible amount of information, insightful commentary, behind the scenes scoops and honest (sometimes brutally so) opinions, all presented in a casual atmosphere. “We wanted to make the show feel like a bunch of friends sitting in a pub talking about soccer, using humour and our in-depth knowledge to keep the fans entertained.” The program is entertaining indeed, and yet all of the major issues seem to get discussed in great detail without skipping a beat. When I commented that the panel always seemed so relaxed and the show itself comfortably casual, Sharman laughed and

explained that it requires hours and hours of research and preparation for each half hour show which “seems to flash by in a frenzied few minutes”.

Part of the success of The Score is that it allows the personalities of the on-air talent to shine and provide the programs with unique “character”. Soccer fans are well known for their, shall we say, “passion”, and “**The Footy Show**” often provides some brutally honest opinions and potentially inflammatory commentary; “I do receive a lot of hate mail”, Sharman added, “mainly due to the tribal nature of many football supporters and their extreme loyalty to their club or country. But they have to understand that any criticism is directed at the player and not their team or country of birth. I don’t hide that



“I’m a Liverpool supporter, but I don’t push it on-air. We have to be fair; believe me I am my own harshest critic.” I assured him that that wasn’t necessarily true; “I’m sure he has many far worse critics out there!” “We try to treat all the clubs fairly and honestly at all times, but sometimes we do have negative things to say, it’s just the nature of our business. The fans today are so smart and so wired in to the reality of the game that it wouldn’t be possible to do otherwise.”

This is a point best illustrated in the multi-media depth of the show. Sharman proudly pointed out that “we are truly a multi-platform program, with the TV show being the base, accompanied by our various blogs, twitter posts, pod-casts and radio show to maintain the interest of both new and old fans, many of whom are extremely tech-savvy. I think that Toronto FC is coming to realize

just how adept at social networking their fan base can be, with the recent fan protests they experienced.”

It is this modern approach and marriage of the old and the new technologies available that helps keep “**The Footy Show**” current and a must watch for fans. And yet, it was one of the most low-tech approaches to the show that really drew my attention during the recent FIFA World Cup – Subbuteo! A table soccer game from the seventies, subbuteo involves flicking round-based soccer players around a felt pitch using a relatively gigantic ball and a goalie on a stick! As a youth, I spent countless hours playing the game and then lo and behold, there it was on The Score! Sharman laughed, explaining that he and Kristian Jack felt it was an easy and authentic way to break plays down and illustrate player formations and set plays. To me, it was one of the most charming and successful innovations I’ve seen on TV in years.

From these moments, the Formation Geek segment on “**The Footy Show**” was born, which uses the subbuteo set on a regular basis to highlight this information. “We also get to play when the cameras are off”, he added.

As the show itself has morphed and changed over the years, I asked Sharman about what he feels are the biggest changes that the sport itself has undergone over the years. “There just seems to be so much off-field drama these days, with the Wayne Rooney saga just the tip of the iceberg. These young men suddenly have so much money that they become isolated, can’t relate to or seem to respect the fans, and who seem to thrive in the spotlight, which can lead to some poor behaviour and increased media attention. There are still some players, such as Ryan Giggs, who excel while keeping their lives



private, but so many seem to fall into that trap. The financial troubles of some of the big clubs (such as his beloved Liverpool) are also surprising, as is the increased parity of the English Premiership. The top four are no longer necessarily a foregone conclusion. The ability of clubs such as Blackpool (whose entire payroll is less than some superstars) to compete on a weekly basis is also a great story to follow. Of course the Champions League is always full of drama and incredible action too. And politics within the sport and the federations are never too far from the scene as well”

After so many years on The Score, I wondered what the highlights of his career have been. “Without a doubt, it was the opportunity to interview Pele. The greatest player to have ever played; he was so humble and down to earth, a pleasure to deal with and a real gentleman too”. We both came to the conclusion that Pele had in fact also out-acted Sylvester Stallone in the classic WW II soccer film Victory, but then again, who didn’t? “Another highlight was when I travelled to New Zealand for the show to meet the All Blacks (New Zealand’s feared national rugby team) and interviewed Tana Umaga, Anton Oliver and some of the others. They were very cool guys and it was a great opportunity to visit an awesome country and score a real coup for the show”.

It turns out that James Sharman is quite the rugby fan and as we sat chatting his beloved England were in the process of thrashing the Wallabies of Australia. A former back row player with the Irish Canadians Rugby Club in Toronto, “I played with the second XV at times – very poorly!”, it’s clear that he is a real sports fan in the true sense of the word. Cricket, baseball, snooker and other sports have all held his interest at one point in time. Surprisingly, Sharman also became a big hockey fan (I had to make sure it was the “ice” and not “field” variety) upon his arrival in Canada, “I wish I would have learned to skate, it’s such a great sport”.

It is this real enthusiasm, knowledge and passion for soccer and the sports world in general that is apparent in his work on “**The Footy Show**”. I have been a fan of the show for many years and it was truly an honour to meet and interview James Sharman for The Pub Magazine. I recommend that you all tune in to “The Footy Show” (Sun. 8:30 am, Wed. at 6 and 10 pm, Thu. at 12:30 and 3:00 pm, and Sat. at 4:30 pm followed by a Serie A game). Check out [www.thescore.ca](http://www.thescore.ca) for more info or log on to [twitter.com/jamessharman](https://twitter.com/jamessharman) for regular tweets. I guarantee you’ll be both informed and entertained.



A first class British Pub with a mature clientele, friendly and knowledgeable staff that are second to none.

Where you are a stranger here but once

Mondays - 60¢ Wings in Pub Room after 6pm

Wednesdays - Enjoy the sound of our House Band, “The Marc Joseph Band”

Thursdays - Smoked BBQ Ribs in our own Monster smoker

Fridays - A delicious variety of fresh fish features

Saturdays & Sundays - Brunch 11:30-2:30pm

Sundays - Home Cooked Dinners Prime Rib - Turkey - Meatloaf after 4pm

87 Island Road, Toronto, ON M1C 2P6

[www.BlackDogPub.tv](http://www.BlackDogPub.tv) [bark@blackdogpub.tv](mailto:bark@blackdogpub.tv)

416-286-4544



On Tap Near You!

To find Steam Whistle Pilsner in your neighbourhood, or for information on brewery tours, visit our website at [www.steamwhistle.ca](http://www.steamwhistle.ca)

# CRAZY HORSE TAVERN

3560 Errington Street.  
Chelmsford, Ontario  
Phone: 705 855 4542

This old style tavern is one of the few left in Ontario that still captures the bygone days of the small town bar. Starting off as 'The Welcome Hotel' over sixty years ago the place was taken over by John "Bert" Laberge in 1972, he then renamed it the Crazy Horse in 1984 although many old timers still call it the 'Welcome'. John's son Lou looks after the place most of the time now but John still pops in now and again to keep an eye on things.

The tavern sits in a long rectangular building and the sit down bar runs almost the length of it making it one of the longest in Ontario. The tap handles like many rural taverns stick out of the back wall but unlike many small town bars the Crazy Horse has won many awards for volume sales, indeed even being the number 3 beer selling bar in the province in 2002.

weekends the Crazy Horse is the place to be to listen to some of the best country rock bands around while Wednesday has a very busy karaoke night. Sunday is a rather unique day and is the busiest day of the week, the bar hosts free food Bingo, here players go head to head for prizes of food, everything from jars of pickles to frozen entrees. The bar itself has no kitchen but has an adjoining restaurant called 'Starvin Marvin's' who serve up the best breakfast in town along with hearty portions of main pub fare. One can still order from the bar and your meal will be brought through, specials include all you can eat spaghetti on Mondays and fish and chip Fridays.

The staff at the Crazy Horse have been working at the bar for many years, "It's a great place to be" says Jocelyne, "I came here for a part time job thinking I would be here a few months and now thirteen years later I am still here and loving it".

The regulars at the bar are a mixed age group and very proud of their 'local', to them it is the hub of the community and it is here where they catch up on the news of the town. The bar belongs to the local dart and pool leagues and has six boards and two tables. The

The Crazy Horse is a piece of Canadian history that reflects a time when all small towns had the local tavern where people went to after work to catch up on the daily news. I feel that the Crazy Horse will be a part of this history for many years to come.



Lou pours a Cracked Canoe



The Isotopes in Concert



The long bar zigzags across the room





# The Pub Radio Show

When my garage starts piling up with cases of empty beer bottles, I know one thing is going strong: The Pub Radio Show. kidding...here it is:)

When my garage starts piling up with cases of empty beer bottles, I know one thing is going strong: The Pub Radio Show is back on the air! After taking the summer off, the second season of the show hit the airwaves this past September with its usual assortment of great guests, musicians and of course, beers.

Bill Perrie was behind the microphone again hosting the one hour show, but this season he has help. Tina Hardt and Karla Wobito from the Pub Magazine are now regular contributors to the show, each having their own segments.

Season two got off to much the same start as season one did: with a visit from the Scott Roskar, the owner of the "Earl of Whitchurch," coincidentally the closest pub to the The Pub Show's studios in Stouffville. Scott popped in to discuss what has been happening at the Earl over the summer, namely its busy patio, baseball league and what's new on tap.

Also joining Bill in September were Gavin and Erin from the "Crown and Firkin" in Whitby and Miles Crowder from "Main's Mansion" in Markham. Both are two very busy pubs in the summer with a great selection of beers on tap and food on the menu.

September featured some of the best beer we've had on the show starting with Nickelbrook's 'Green Apple pilsner'. The following week we were blessed with two 'Beers of the Week.' Well's IPA and Red Stripe, one of Jamaica's finest exports. Each of them wetted Bill and myself's palette as we looked back over the past year's highlights.

The September 25th show featured Executive Producer and founder of "World Jazz for Haiti," George Rondina. "World Jazz For Haiti" is a double CD of 23 original songs benefiting the disaster relief effort in Haiti. George told us about the making of the CD, including the

recruitment of some great talent such as David Clayton-Thomas, Holly Cole, Guido Basso, Jane Bunnett and John McDermott, and the CD release party at Hugh's Room in Toronto.

Other September guests included Glenn from 'Keys to Us' and Megan from Emerald Hills Golf Club in Stouffville.

If 'Red Stripe' and 'Green Apple Pilsner' were great ways to try and hang on to summer, then there was no better way to greet autumn than with 'The Great St-Ambrose Pumpkin Ale.' Barry Pletch of McAuslan Brewing paid a visit to the studio on October 9 with enough for everybody. Mixed with pale and caramel hops and a hint of ginger, it really does taste like pumpkin!

Singer Mike Edwards made a return visit to



Guest Ted Moroz, president of The Beer Store at our Christmas in Creemore special



Nic Rennie from Innis & Gunn



World Jazz for Haiti Producer George Rondina



Denis Martel, talented singer and musician



Rusty The Beaver

the show in October and this time he brought harmonies. He went through numerous covers but the highlight was after the show when Mike and Richard serenaded the crowd at the Earl from our table.

The radio show regulars had November 13 circled on our calendars all month. It marked the return of Nic Rennie and his wonderful Oak aged 'Innis and Gunn' beer. There was barely enough room around the table to discuss their new 'Highland Cask.' Bottles of 'Rum Cask,' 'Blonde' and 'Original' also made us all very happy. 'Innis and Gunn' is truly one of the Pub Show's favourites.

Glenn Jackson



The same November show also featured the very talented Denis Martel who performed a few songs in tribute to the late Kenny Maclean of Platinum Blonde.

The true highlight of the second season of the Pub Radio Show was our visit to Creemore Springs in early December to record an episode. Just west of Barrie Ontario, the beautiful town of Creemore is home to one of the country's most famous breweries. With the snow falling and the Creemore Santa Claus parade passing us by on Main Street, we had one of the busiest hours we've had in the show's history.

Ted Moroz, President of the Beer Store, dropped by for his third visit to the show and he was not short of topics. He chatted about the one billionth returned wine and spirit bottle to the Beer Store which occurred in the afternoon of December 13th and future expansion plans.

Karen Gaudino of Creemore Brewery chatted about the brewery's history in Creemore and the impact it has had on the region. Even though she was a bit reluctant, we even got her to sing the Creemore theme song! Thank you Karen for the great beer and the great hospitality.

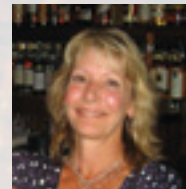
No visit to Creemore would be complete without a guest or two from nearby Blue Mountain Resort. Kelly O'Neill, public relations specialist of the resort, gave us a rundown of the entire seasons worth of activities, vacation packages and the great New Year's Eve plans they have. Kelly Lemanyck of "Rusty's at Blue Bar and BBQ" also dropped in and gave us the history of Rusty, the giant Beaver. You will have to visit to find out more!

Carol from "The Old Mill House Pub," which is right next door to the brewery, and her son Marcello filled us in on their first year running the pub. Marcello closed the perfect day in Creemore with some great acoustic tunes on his guitar.

It's been a fun filled three months for the Pub Radio Show and the best is yet to come. You can catch the show on WhiStle Radio, 102.7 FM in the Stouffville area Saturdays at 4:00pm and repeated on Monday nights at 8:00pm. Outside the broadcasting range, you can hear the show online at [www.whistleradio.ca](http://www.whistleradio.ca)



Steam Whistle the official Pub Radio Green Room Beer



**Stephanie Price**  
The Dam Pub  
Thornbury, ON

# A Whisky Tale

I had the pleasure of meeting Bill Perrie, editor of The Pub Magazine, last summer when he visited us at The Dam Pub, nestled in the village of Thornbury Ontario. We chatted while Bill enjoyed our traditional Haggis, Neeps and Tatties and a frosty pint of Stella. We discussed whisky at length and I said to Bill that I would be happy to write an article on whisky to share with his readership. I have spent some time in Scotland over the years, studying & working in the world of whisky. Mentors Jim McEwan, Master Distiller of Bruichladdich, Martine Noet, well known whisky and food critique, and George Grant Jr. of Glenfarclas were a few of my teachers. Whisky knowledge is one thing, but what strikes me the most is the incredible passion that these folks possess.

## What's the difference between single malt, vatted and blends?.

Single malt whisky is made from only one type of malted grain and distilled at one particular distillery. Single malts are traditionally made from barley cultivated near the distillery concerned, although there are some single malt rye whiskies. Most single malt whiskies are distilled using a pot still. Single malts are typically associated with Scotland, though they are produced elsewhere including Ireland, Japan and India.

A vatted whisky also called pure malt-is one of the less common types of Scotch: a blend of single malts from more than one distillery and with differing ages. Vatted malts contain only malt whiskies-no grain whiskies-and are usually distinguished from other types of whisky by the absence of the word 'single' before 'malt' on the bottle, and the absence of a distillery name. To qualify as a Vatted Malt, the mixed single malt whiskies are matured in the barrel for 1 year, after which the age of the vat is that of the youngest of the original ingredients. A vatted malt marked "8 years old" will include older whiskies, the youngest constituent was 8 years old before vating. Bruichladdich is well known for their vatted malts.

Blended Scotch whisky makes up over 90% of the whisky produced in Scotland. Blended Scotch whiskies contain both malt whisky and grain whisky. They were initially created as an alternative to single malt whiskies which were considered by some to be too harsh. Master blenders combine the various malts and grain whiskies to produce a consistent "brand style". Notable blended Scotch whisky brands include Bells, Dewar's, Johnnie Walker, Whyte and Mackay, Cutty Sark, J&B, The Famous Grouse, Ballantine's and Chivas Regal.

There are six regions within Scotland that produce whisky. Speyside being the largest and home of more than half of Scotland's distilleries. Speysides are essentially sweet whiskies. They have little peaty character, although some have a hint of smoke. Their striking characteristic is reminiscent of flowers and fruits. They can be highly perfumed: scents of carnations, roses, violets, apples, bananas, cream soda and lemonade have all been discovered in Speyside malts. They take maturation



in sherry-wood well and can be rich and full bodied, medium and light-bodied.

The offerings from the Highland and Island regions are a mixed bag. Although the Highlands have fewer distilleries, geographically it is the largest region. The tastes and aromas vary from one coast to the other.



The west Highlands may have a whiff of smoke and a mild phenolic flavour, but much less than their southern cousins from Islay. Oban is a good example. The central highland whiskies are generally lighter bodied and sweeter than the eastern Highlands. They are malty, smooth, medium bodied with slight smoke. Glenturret, Aberfeldy, Blair Athol and Scotland's smallest distillery Edradour are located here. The ever famous Dalwhinnie is on the very north end of the Highlands and was originally called Strathspey. South of Aberdeen and to the east is where to find the richer, toffee and citrus notes such as Glendronach and Royal Lochnagar. Delicate whiskies hail from the north with spice and traces of salt, likely influenced by the North Sea air is home to the furthest northern distillery in the world, Highland Park. Scapa also belongs to the Island region situated on the mainland of Orkney just a half a mile south of Highland Park. A drier finish is a common factor within the Highland and Island regions.

The Lowlands typically have a dry finish, which makes for a lovely after dinner whisky. The dryness comes from the malt itself, not from peat. Lowlands tend to use unpeated malt, and this also lends a certain sweet fruitiness to the flavour. Their nose is subtle, and tends to be grassy or herbal, with grain and floral notes. They say the Lowlands offer a brandy like flavour to a blended whisky. Try an Auchentoshan or Rosebank to experience the wonderful flavours of this region.

Campbeltown whiskies are traditionally full-flavoured and full-bodied. Known for the deep flavour and for their slightly, salty west coast finish. They can be referred to as "The Hector of the West", the deepest voice in the choir. This tiny region of only two distilleries, Springbank and Glen Scotia is compared to 'sea mist' characteristics.

Last but certainly not least, the whiskies of Islay are the opposite of the Speyside characteristics, tending to be dry and peaty but with the smoke, there can be gentle, mossy scents, and spice. The southern Islay distilleries, (Ardbeg, Laphroig and Lagavulin), produce powerfully phenolic whiskies with aromas of tar, smoke, iodine and carbolic. Bowmore, in the middle of the island, shares these characteristics but is not quite as powerful, as does Caol Ila. Bruichladdich and Bunnahabhain are lighter and much less smoky. All Islay's have a dry finish, the southern ones with quite a bite. I dare you to pair an Islay whisky with anything chocolate.

Whisky and water go together. The idea of adding a little spring water is to bring the alcohol in your whisky to 40% (the perfect whisky they say). It will smooth away the alcohol bite and clear the way for the flavours master distiller intended. I like my whisky neat, but more often I'll add a little water to open it up when the alcohol is heading towards 50%. Just think if you're a true Scot, we will always go for the cask strength....it's like getting two bottles for the price of one! Here's an interesting note....one side of our nose is stronger than the other, check and see whether you are left or right nosed on your next dram.

You don't have to spend a lot of money to have a great whisky, and the whisky doesn't always have to be old for it to be enjoyable. Edra-



A fresh cut pile of peat that I helped dig on Islay Sept 2009



Action shot! Me actually digging peat in the bogs same date. This was the week I spent working and studying with Jim McEwan, Master Distiller of Bruichladdich at the whisky Academy. Sept 2

dour's Ballechin of the Highlands with an unusual twist of heavy peat is a good example of a fantastic young whisky of 3 1/2 years. But Bruichladdich's latest release of the 5 Year Octomore Orpheus Edition 2.2 at 61% and a peat count of 140ppm is definitely one of my favourites. Not to say that I would turn down a 1953 Glenfarclas! One last whisky tidbit....when a whisky is young you will feel the initial zing on the front or tip of your tongue. When you enjoy a middle aged whisky 12, 15, 21 or so years you should feel it in the middle of your tongue and the older whiskies will tickle the back of the tongue.

As many of you know, January 25th is Robbie Burns Day. (born 25 January 1759 - died 21 July 1796) A Scottish poet and a lyricist, Burns is widely regarded as the national poet of Scotland, and is celebrated worldwide. This is one of the biggest celebrations of the year for Scottish pubs. If you

want to try a true Scottish experience, find a local Scottish Pub in your area, and join them in their celebration on January 25th. In Scottish Gaelic the word for 'cheers' is slàinte mhath, meaning 'good health'. (It is pronounced as 'sloanca vaa'). Try it out the next time you are at your local pub raising a dram.

Here's to the heath, the hill and the heather, the bonnet, the plaid, the kilt and the feather!

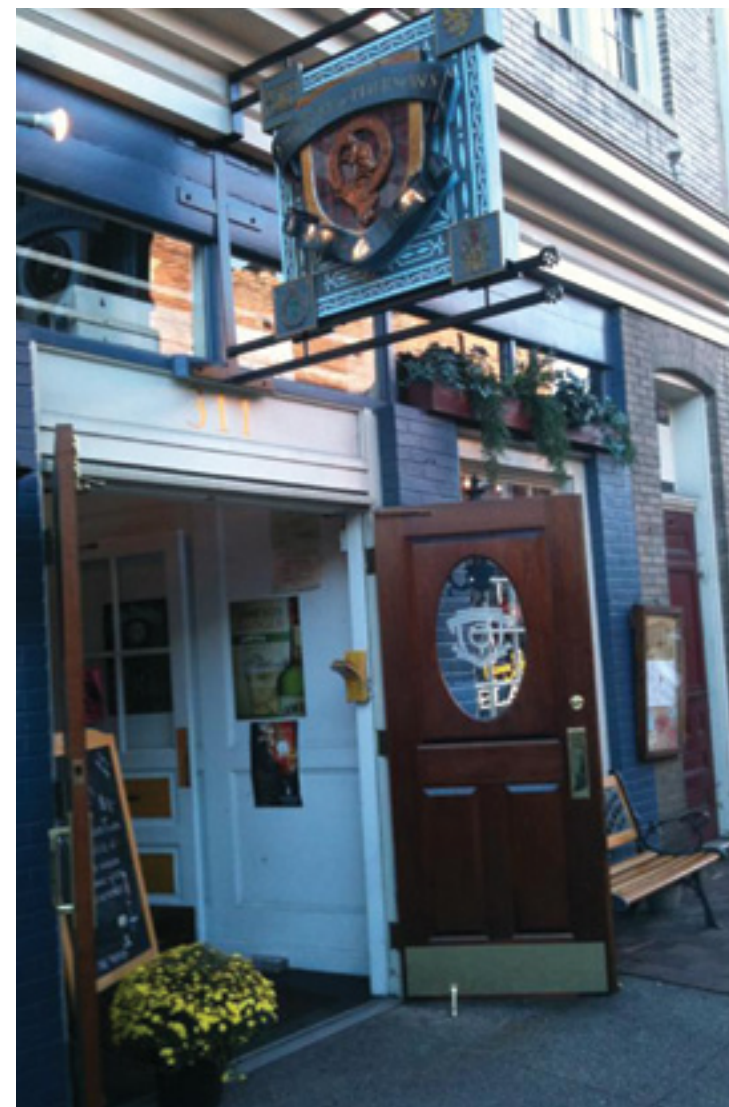
Slainte Mhath!  
Please enjoy responsibly.

**Stephanie Price**  
The Dam Pub, Thornbury, ON, N0H 2P0  
519-599-2110, 519-477-9709 • stephanie@thedampub.ca



Bottom's Up with Tina Hardt  
Holiday Snaps by Tina Hardt

# Cattywhumpus, USA



**Cattywampus.** What a word. I have no idea what it means, really, or if I've even spelled it correctly. I can only guess at the definition from the context in which I've heard it used: "What a cattywampus!" And so, it rapidly became my pet word in South Carolina, particularly during an excursion to historic Savannah, where if not for a wee Scotsman, the day would have been a complete and utter *cattywampus*.

Let me explain. I have two very good friends in the US. They've travelled the world together and by now, are very much on the same page in terms of what they want to see, eat, drink and do, and consequently, what I will want to see, eat, drink and do. They have, *bless their hearts*, decided to take me to Savannah for a tour of 429 Bull Street, the magnificent Italianate home of the late Jim Williams, the wealthy bon vivant played by Kevin Spacey in the film "Midnight in the Garden of Good and Evil." Williams, as a point of interest, was known for a few things. He had a formidable private collection of 18th century odds and sods, paintings and furnishings – and a magnificent bar; and, he shot a man in his study in 1981 (but was eventually found not guilty.) These days, he also has a gift store. Of course he does. Did I mention that we're also here to do a little *light* shopping?

At the risk of sounding ungrateful, I adore my friends, but, like Vikings in foreign lands, they become drunk with a brutish quest for acquisition. Wild-eyed and heavily armed with credit cards, they park the longship and immediately begin amassing booty: scarves, pots, baubles and books. No store remains unacked. I am fairly certain that there is a sign erected in their honour in each of Savannah's four famous Squares. It reads: *A furore crazy-ass Feminae libera nos, Domine.* (Free us, o Lord, from the cruel fury of the Shopaholics.)

My weary eyes scan the shop signs down the tree-lined avenue, and my breast heaves in the hope that one will soon read: *Land-shark Beer*, but it's always the same: Antiques. Lighting. Art. Papier. House Tours. More antiques. Now I can whinge with the best of them, but I choose to behave, to curb my lack of enthusiasm and gurgle appreciatively over Cloissonie vases. That is until my belly stages its own insurrection, filling the moldering room with angry sounds.

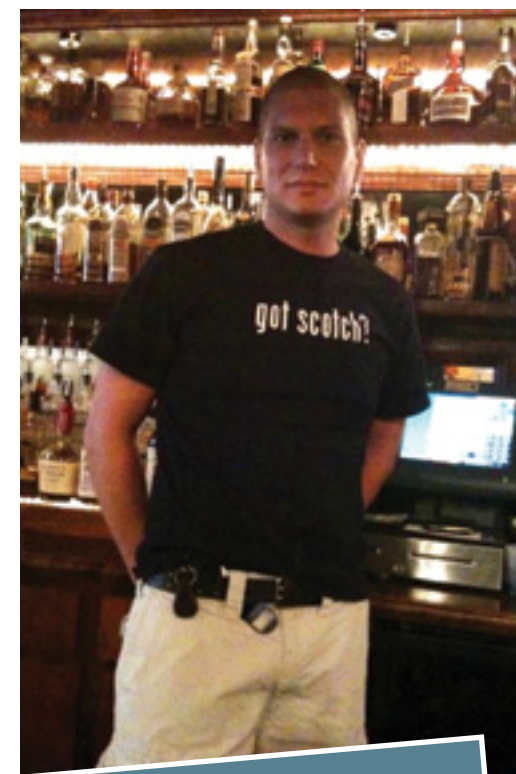
"Y'all must be hungry," observes the rake-thin shopkeeper. "Why Paula Deen's restaurant is just –"  
"Whaa-?!", I snap eagerly.  
"– Thank you," say my friends, but *bless their hearts*, they already have the perfect place to stop before we start on the two hour drive back to Summerville.  
"We're taking her to Gryphons, they coo. She *has* to see that place. She *will* love it."

As we walk they explain that Gryphons was originally a turn-of-the-century apothecary with marble counters and dark wood and antique glass. When we arrive at the corner in question, they point out a bench. It's a famous

bench. They tell me that Forrest Gump sat here waiting for his bus. Somehow, this makes me thirsty. And hungry. Maybe they will have shrimp on the menu. *Shrimp is the fruit of the sea. You can barbecue it, boil it, broil it, bake it, saute it. Dey's uh, shrimp-kabobs, shrimp creole, shrimp gumbo. Pan fried, deep fried, stir-fried. There's pineapple shrimp, lemon shrimp, coconut shrimp, pepper shrimp, shrimp soup, shrimp stew, shrimp salad, shrimp and potatoes, shrimp burger, shrimp sandwich....*

And that - that's about it, until we enter Gryphons, and I get a good look around. Isn't this fabulous?" they ask. As much as I would love to answer, I can't. The truth is that I have developed mild bronchoconstriction. My palms are sweaty and my kneecaps hurt. I feel badly, but I am temporarily unable to comment on the high ceilings or the tiffany lamps. And, as much as I would like to, nor can I zoom in on the solicitous Southern ambiance. Why? Because there is TOO MUCH FRICKIN'TEA in here.

When my voice returns, it's frail and full of cracks. I calmly tell them about a charming Southern joke that goes something like this: If you're in Atlanta, they ask about what business you're in. When in Augusta, they ask your mother's



maiden name; When in Macon, they ask what Church you go to; but, when in Savannah, they ask what you want to drink. And then I make it perfectly clear: "When they finally, at very long last, get 'round to asking me that question, my answer sure as heck won't be: "Make mine an oolong...!"

As a festive holiday maker, when it comes to selecting a place to relax, have a meal, shoot the breeze, and, most importantly, take in the local colour - characters, language and lingo – I have a pretty good idea of where I do not want to be: a *tearoom*. To the best of my recollection, tearooms are UNLISCENCED establishments full of lacquered-hair women nibbling on silly sandwiches while discussing how to dispose of their husbands with a hatpin. My friends (both married with a sizeable hat collection) follow a very nervous waiter to the espresso bar.

It is, at this very point, that I take a powder. That's right. I bolt. I craft an excuse: "I have, errr and darn-it-all, left my wallet in the book store." They tell me to turn left, then right, then head straight through the square. I turn right, then left, then rely heavily on

my internal GPS (Global Pub System) to lead me through the cobble-stoned back streets to a place where I can untangle my ganglions and salvage the remains of the day.

Bingo. That place is Molly MacPherson, the only authentic Scottish pub in Savannah, Georgia. And it's what every good pub should be, a monument to Southern, Northern, Eastern and Western hospitality, a home away from home, no matter where your home is. There is a fire in the hearth, divine smells coming from the kitchen and a strapping young Scotsman in Savannah who, *bless his heart*, is about to ask me a very important question: "What do you want to drink?"

I order an Innis and Gunn. He has five left in his fridge. Well, I can only take this as a sign that I am in the right place, though at a weird time. I swallow a cold mouthful of ambrosial flavor - oak, vanilla, orange and caramel - soft as a sigh and yet bracing, like a long walk on the loch. With my next sip, I prepare to run recklessly through the heather when my phone vibrates so violently that I wonder if the bar's been built on a fault line.

"What is that?" drawls ma wee Scotsman.

I hand him an Abe Lincoln and change and reply, "I dunno. But it sure sounds a lot like *cattywampus*..."

"I dunno. But it sure sounds a lot like cattywampus..."





# If This is Thursday Then it Must be Trivia

By Bill Perrie

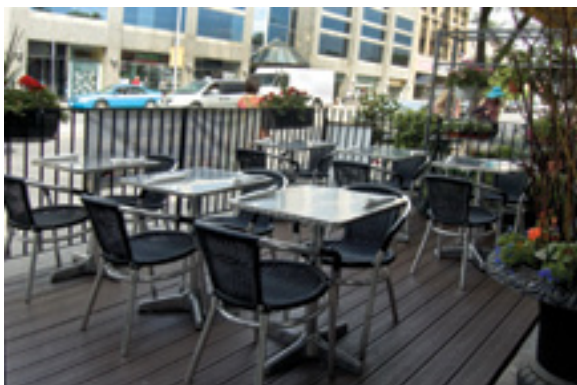
I had been invited by my good friend Kim Wood from PubStumpers to join her at Kramer's Bar and Grill on Yonge at Davisville for a first hand look at their trivia night.

It was a Thursday night and the place was packed. I quickly realised that over 80% of the bar crowd were here for the trivia, I was impressed. Quiz master Amanda picked up the microphone and a hush fell over the room, people hung on her every word as she stated the first question, then the huddle begins as team mates lean over whispering their thoughts on what the answer might be. Questions are varied and range from sports to showbiz, there is also a music round where a cd plays and teams have to guess the song title.

Team sheets are at every table and participants fill in the answers. People are laughing and having fun, there is a sense of camaraderie at each table, especially when a high five goes out to a fellow player who knows the answer to a fairly difficult or tricky question.

A PubStumpers trivia season lasts twelve weeks and each quiz night is around two hours long

Kramer's has been doing this every Thursday since April of this year and G.M. Kim Bartley says it is a great boost to business. The team at PubStumpers provide the bar with all the tools they need, all the bar has to do is provide the host. The



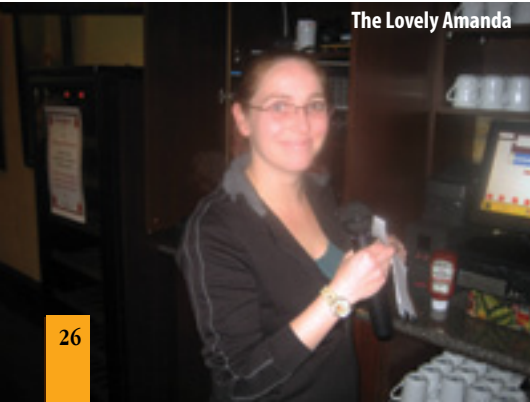
PubStumpers crew have been doing pub quizzes since 2004 and have it down to a fine art. It certainly looked like a very fun, social and interactive evening, a great way to spend the night at the local without getting immersed in television or trying to shout over loud music. If you would like to find out more about quiz nights in your area or have a PubStumpers trivia league at your bar please visit [www.pubstumpers.com](http://www.pubstumpers.com) or call 866 512 7246.

## About Kramer's

Kramer's is at 1915 Yonge Street in Toronto opposite the Davisville subway. It is a warm and inviting place with plenty of dark woods and contrasting colours. The bar has plenty on tap including Steam Whistle, Mill Street and Rickard's White. The bar has an upstairs lounge which is available for private parties and a wonderful rooftop patio. Wing night is every Monday and during the popular trivia Thursdays the best burgers in the area are on special. A traditional roast beef dinner is the must have at weekends. For more details on this great local pub check them out at [www.kramers-barandgrill.ca](http://www.kramers-barandgrill.ca) or become a fan on face book.

Great news for sports fans. PubStumpers is excited to announce the launch of On The Ball, a new trivia game for sports enthusiasts which will launch in the winter of 2011.

The Lovely Amanda



PubStumpers Kim Wood





**WANNA BOOST  
YOUR BOTTOM LINE?  
IT'S A NO-BRAINER.**

## Trivia Questions:

1. What secular holiday, celebrated on December 23<sup>rd</sup>, was introduced in a popular TV sitcom and includes "airing of grievances" amongst its practices?
2. In the original 1984 version of *Band Aid's* "Do They Know it's Christmas?", who sings the very first line of the song?
3. Which city played host to the very first Winter Olympics in 1924?
4. On February 2, 2007, what bizarre colour was the snowfall in Omsk Oblast, Siberian Federal District, Russia?
5. The visitation of the Magi (a.k.a. the Three Wise Men) to the baby Jesus is commemorated by what holiday?
6. Juno Award winner Darrin O'Brien is better known by what seasonally appropriate stage name?

For quiz answers, visit [www.PubStumpers.com](http://www.PubStumpers.com)

**ORDER YOUR TRIVIA LEAGUE-IN-A-BOX NOW!  
QUOTE THE FOLLOWING PROMOTIONAL CODE AND RECEIVE  
\$100 OFF YOUR FIRST PUBSTUMPERS SEASON: PM31122010**

**866.51.BRAIN  
www.PubStumpers.com**

Photos by Roger Carlsen



Last September photographer Roger Carlsen and myself were invited down to Hugh's Room in Toronto to witness first hand the World Jazz for Haiti CD launch. The creative production team of George Rondina, George Koller and Jesse Capon had compiled a 23 track album featuring many well known artists who had gladly given their time and talent to feature on this collaboration.

Net proceeds from the disc go to the Canadian Red Cross Haiti Earthquake Fund. The night was a sell out and the likes of Holly Cole, John McDermott and the Mike Janzen Trio entertained an ecstatic crowd who were witnessing history in the making.



John McDermott

A great evening for a great cause. If you would like a copy of this wonderful collection of jazz/pop infused tunes then please visit [www.worldjazzforhaiti.com](http://www.worldjazzforhaiti.com)



# The Waterfront Bistro

**DINING • BAR • PATIO**



Great view of the Bay

Overlooking Lake Ontario's Frenchman's Bay the Waterfront is a perfect spot to enjoy spectacular views from the upper deck patio while having some great food and a cold beer.

It's not all about the summer though as this bar has wonderful specials and excellent entertainment throughout the year. It is fast becoming the 'place' to go for music lovers as the Waterfront, in conjunction with 'Music By The Bay', hosts well known Jazz and Blues acts in their upstairs banquet room, check the website or Facebook page for upcoming concert listings.

The main floor has an open concept bar area with a central marble topped sit down bar. This casual dining area has a corner fireplace and large windows for maximum views and light. To the left of the bar is a more formal dining area with dark woods and a large wine rack to add to the atmosphere. The bar has something different going on everyday such as great food and drink specials, there is mussel Mondays, comfort Tuesdays and date nights where two can dine at special rates.

The Waterfront has live entertainment on the main level every Friday and Saturday, mainly an acoustic set, making it a perfect background setting for your wine and dinner.

The food at the Waterfront is excellent and one can savour such dishes as 'Snapper fillet, pan seared and topped with a tangy mango and pineapple salsa served with rice and seasonal vegetables. There is rack of lamb, filet mignon and lobster. The bar also has a substantial pub fare section that includes fish and chips, wings and burgers. There are nine taps at the bar including Steam Whistle and Strongbow cider.

The Waterfront Bistro is a great place to visit, whether it's for the sterling view, the wonderful menu or great entertainment.



**The Waterfront Bistro**  
590 Liverpool Road, Pickering, ON  
Phone: 905 420 2020  
[www.waterfrontbistro.com](http://www.waterfrontbistro.com)



Stella please Anissa



The formal dining room

# Main Street Station

39 Queen Street North,  
Bolton, Ontario  
Phone: 905 857 1481



The Comfort Zone



The Grand Piano



**M**ain Street Station has been an institution in Bolton for many years and this past summer it was taken over by well known operator Jerry Cicchini. Jerry has been in the bar business for many years and knows a thing or two about operating a good pub. Jerry closed the place down for renovation and re-opened in September with a revamped look.

The bar is open concept with a beautiful Oak sit down bar stretching down the right hand side. The opposite wall has many large comfortable booths and an open dining section takes over the middle floor. As you enter the bar a lower level to the left is a true 'comfort' zone with large leather couches by the front window. The pub has a street side patio which is perfect for people watching on the busy main road and another patio is to the side where you will find a Cabana bar and plenty of shade.

The bar has entertainment every Thursday and Friday in the form of well known pianist Michael Keyes who has the place hopping with his singalong style. The grand piano takes pride of place at the back of the room. Live bands appear every Saturday evening. The food at Main Street Station is a great mix of North American and world dishes such as Balihi Coconut Shrimp, Red Thai chicken penne and the in house favourite are quite possibly the best burgers in town. Lets not forget the chicken wings as Jerry knows a thing or two about great wings and these are on special every Tuesday night.

On tap there is Amsterdam's Big Wheel and Samuel Adams among the draught selection. If you find yourself heading north through Bolton then stop in at Main Streets for some wings and a pint, you'll be glad you did.







## WALSH'S THE SNUG

One of these places that are few and far between when searching for that 'great' little pub that you wish every small town had. Newcastle is lucky that it has such a wonderful little pub with old fashioned hospitality, great food and lively entertainment.

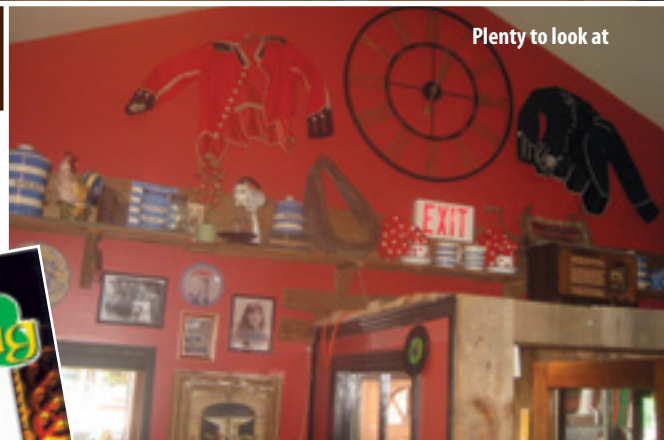
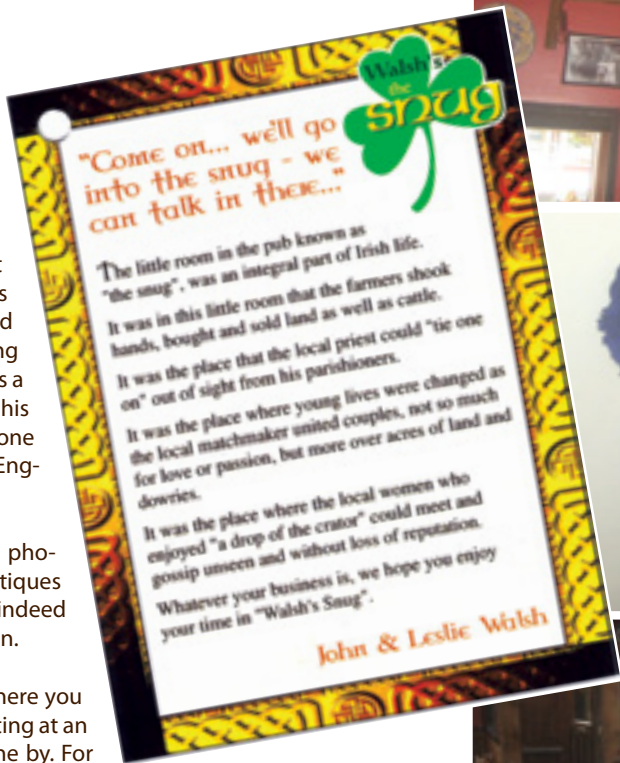
The Snug is also the right name as this bar is at once welcoming and cozy. The room has bench seating along one wall and a couple of large booths along the opposite wall, a small sit down bar is to the right with comfortable oversized bar stools. In the centre of the room is a large banquet table where neighbours meet neighbours for the first time or friends get re-acquainted. It's a lively place and one feels at home and a sense of belonging from the get go. Owner John Walsh knows a thing or two about the pub business as his family have been in the trade for over one hundred years starting in Ireland and England.

The walls are covered in wonderful old photographs depicting Irish themes while antiques and bric a brac adorn the many shelves, indeed it would take all day just to take them all in.

A small area is a step up at the back where you can look over the rest of the pub while sitting at an unique hand crafted table from days gone by. For such a small bar the menu is quite large and varied. The appetite section has such items as breaded mushrooms and bacon wrapped scallops. A 'Come in for yer Dinner' section has many hearty meals such as Chicken Pot Pie, Chicken Curry and a popular Guinness Stew.

The wings are a secret in house recipe and are on special every Thursday night. For the big eater there is the Irish Mixed Grill that contains two eggs, bacon, sausage, three lamb chops, fried mushrooms and fried tomatoes served with Irish Soda bread. There is even an Irish pizza called Paddy O'Pizza, a thin crust with a corn beef and roast potato topping. Sunday is a very busy day with the 'All you can eat' brunch starting at 9.00 a.m.

Many customers come in for the brunch and to watch their favourite show 'Coronation Street' at the same time. The bar has a lively Celtic session every Saturday night and an open mic evening on Tuesdays. Another Ontario hidden gem that once discovered will never be forgotten.



Plenty to look at



Go Leinster



The Busy Snug

28 King Avenue East, Newcastle, Ontario  
Phone: 905 987 1961 • [www.walshssnug.ca](http://www.walshssnug.ca)



Paul Ste Marie

# THE EVOLVING PUB: Catering to the Trends

With more competition looking to serve our endless thirst for a cool pint, a glass of wine or something to eat while watching the game, it is no surprise that pub owners have really started to listen to their clientele and change the way they operate their business. Pubs these days are no different than restaurants, lounges and clubs, as they too have to cater to the public and fight for business. If restaurants and clubs are all enhancing their wine lists to appease the growing demand for unique wines, there is no reason why pubs alike should not be adding wines from different countries, varietals and vintages to their lists.

This is precisely what I found as I took my own test and walked into a bar on King

St. West, to meet friends for an after work drink. I looked around as I entered the pub and found a cozy pub with a good amount of tables, booths and stools, yet modern with neutral colours, and sleek bar taps, all the while maintaining that irreplaceable Irish pub feel. Situated in the middle of trendy King Street in downtown Toronto, a street encompassed by lounges, clubs, upscale restaurants and wine bars, I find myself here at a traditional looking pub, with a modern spin. The wine list! They have taken a concept that has always worked and adapted it to what can only be termed as "the evolving pub"!

The question I was left with as we ordered a different glass of wine each; is who was re-

sponsible for such "evolution"? The chance to sit down with manager Robin Wynn was a chance to see from the inside how Fynn's of Temple Bar was adapting to all the current trends, demands, and peoples attitudes who now seek their pub for more than just beer.



**Q. How has the pub/restaurant industry changed over the years?**

A. It has been a bitter sweet change for the industry. In one aspect pubs have had to pull up their socks to provide quality and atmosphere, because mainstream media has brought to life the culture of food and wine and, inspired people to be more adventurous, but also more selective and opinionative. This holds pubs accountable to what they are providing to customers, and in today's changing industry wine is a growing demand to be met. Pubs therefore have to meet their guests demands and wants in the middle with what is feasible with the end goal always to meet the customers needs.

The down fall continues as pubs feel the hit from the adventurous people who are staying in to entertain guests with food and wine as more sources are readily available for them in the inspired do it yourself era we are in.

**Q. Why have you chosen to diversify your wine list?**

A. recognizing changing trends in the mar-

ket place, due to the media bringing food and drink consumption to the forefront, we have really listened to people inside our restaurant who want something challenging. With the media helping on educating of food and wine it has opened the door for us to diversify our wine list with some new world, old world, light to full body wines with a realm of complexities and prices.

**Q. What is the demographic of those drinking wine at your pub?**

A. The demographic is really diverse making it challenging but fun at the same time to create a wine list. We see young scholastically minded people as well as those 10 to 20 years into their careers, so it's really about finding something for everyone. As everyone has a different budget we created a list with a nice variety without having a book that is 10 pages in length. The beauty of a wine list is you can reshape it as new wines are introduced, or certain varietals become more popular than others, making it easy to appease our customers.

**Q. Have you catered your food menu to pair with your wines?**

A. What we have done is play them off each other or complement them to each other. In doing so we have decided to change the wine list to reflect tastes and wants of clientele but also reflect the complexity of the menu. We have taken the average gastro pub, brought it up a notch and added a twist.

**Q. Do you still get clientele looking for a house wine? Or are they ordering by varietal?**

A. There are two kinds of people, the wine



educated who know what they want or can pick out a great wine, and those who are not sure what they want, how to approach the choosing of a wine and are usually a little intimidated. They are the ones who may ask for a house out of simplicity or price, but some simple questions from the server can identify what they really want. But most are now educated enough to ask for a certain varietal, blend or even vintage.

**Q. Do wines on your list, that are also found at the LCBO help or hinder business?**

A. Wine lists today are being challenged by consumers to provide them with something unique and distinctive. However the LCBO offers just that with wines from all over the world, with completely different characteristic, complexities, prices and qualities. In addition to complement those who are adventurous and want to try something different restaurants are offering different sizes, 3oz, 6oz or 9 oz pours so you can order a wine you maybe are not sure of, but are not stuck with a full glass if it doesn't agree with your preferences.

**Q. Yes, or No, Do pubs alike need to adopt this attitude to survive?**

A. YES. It is necessary for all pubs to evolve, as the media, marketing and peoples demands to wines have changed, therefore so do the pubs that serve the people.

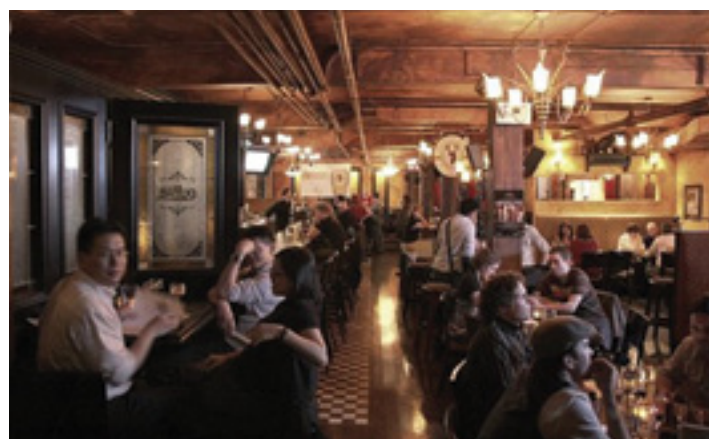
It is not difficult to create a modern day wine list, with the help of the LCBO and some of your own research. Think small when it comes to the amount of wines you want on your list, but think big when choosing the varietals (types of grapes) on your menu. The big 5 these for your reds are cabernet sauvignon, malbec, merlot, shiraz and pinot noir. For the whites you can get away with having a pinot grigio, sauvignon blanc, chardonnay, reisling and for those undecided the always popular white zinfandel. Now you have your MUST HAVE WINES, where to start with the finding the right one for your pub. I will make three recommendations to get the wine swirling. If you are interested in the most popular grape varietal of the year then you have to go with the largest exporter as well. TRAPICHE from Mendoza, Argentina is situated at the foothills the Los Andes and is home to 125 years of premium grape growing on its 1000 ha of vineyards, producing an array of wines for all occasions

At the other end of the vine is the old world of French wines. But before you can dismiss this great wine, take a good look and more importantly a swirl and sip of Georges DuBouef's HOB NOB Merlot! The name alone makes you want to open up this bottle, meaning, "To drink together, taking turns toasting one another". This wine is packed with ripe plum, blackberry and hints of licorice, with a soft and velvety finish. The key to making a wine list is

appealing to as many peoples palates (tastes) as possible, and this wine makes a lasting impression on everyone who gets in view of this revolutionary French wine.

To balance out the pub wine list it is great to have some big white wines for those who appreciate the pinot grigio, chardonnay or sauvignon blanc to name a small percent of the more than 5000 types of grape varietals available in the world. The gem that I have found in our local LCBO is from Germany and goes by the name of Carl Reh Kabinett Reisling. This 100% reisling is as you might have guessed on the sweet side of the residual sugar scale (0 = dry, 1 = off dry, 2 = sweet). This is a 2 on the charts but comes across as a 1 due to its great sugar/acidity balance. This Mosel wine is a complexity of minerality, fruit characteristics and is only 8% alcohol giving it a unique flexibility with food pairings with spice, salt or bitterness.

To evolve or not to evolve, that is the question? Well here is a simple answer. EVOLVE! Everything in life has and will continue to, so you can be a leader now or a follower tomorrow, but nevertheless you will evolve for the betterment of your business, the pleasure of your customers and piece of mind that you have all the tools to succeed. Join the wine side of life. The vineyards of vines are endless and the weather is better when drinking with friends. Cheers to all.





Peter Bombaci

# Connecting the old fashioned way...

The Pub is a special place. It's a place where people connect on a daily basis whether for business, to cheer on their favourite sports team, to fight or champion a cause or just to gather with family and friends for a holiday, story or update.

The funny thing about connecting today is that many people have increasingly counted on the electronic world for their means to stay connect to one another. From hours spent on Facebook, Twitter or other social media sites to endless emails, texts or BBM's that are intended to drive the human need to connect. One has to question whether this is really staying connected or if it is a synthetic and artificial way of fulfilling one of the most basic human needs as laid out by Maslow's 1943 paper on The Theory of Human Motivation. As was laid out by Maslow (yes I am paraphrasing like a good pub follower should), after the most fundamental human needs of food, water and shelter are fulfilled, one of our next biggest needs is to connect. To feel like we are a part of something bigger, to feel like people like us and to feel like we are part of a larger community. We all have those relationships that we can count on from our past which we can maintain until we gather face to face once again, but to suggest that today we can build a "relationship" with someone through social media is one that I think we should all question.

So why this discussion about social media and connecting and what does it have to do with the pub? Well, because the pub plays a larger role in our society that many overlook

as they pop in to catch their team, have a bite to eat or grab a pint. The pub is the connecting spot. It is the place that feels like a second home with the warmth of a fireplace, chatter, comfort food and usually a staff that make you feel welcome, taken care of you and plays the role of occasional therapist. It is the place where those synthetic relationships are confirmed or denied. It is the place where you can see if your new "friend" is stuck on their Blackberry or iPhone during your entire conversation or looking you straight in the face when you are in the heat of connecting. The pub makes it real.

I have never been able to build as strong a relationship with someone over a boardroom table, on a street corner or even at my beloved coffee shop. It is the opportunity to toast a pint, to share one's food or sit in a relaxed atmosphere for an extended period of time that allows one to increase the bond, to understand the others beliefs, their purpose or their passions. I am sure there would be some who would suggest that it is the alcohol talking and I am sure there are times when it has got the best of me or my friend, but for the most part it was about truly taking the time to connect.

So what does all of this mean? It means that there is a reason that your local pub never seems to close. Likely, many places in the neighbourhood have come and gone, but the pub always remains. It doesn't mean that the pub does not need to deliver the fundamentals of the business, but if it does, it will be rewarded with loyalty, regulars and people who always drop in when they are in the neighbourhood. These people are looking for a place to connect and I think there is no place better than the warm and comfy surroundings of your local pub. Go and enjoy my friends. Summer will soon be here and patio

season will take us to the great outdoors once again. In the meantime, enjoy your local pub; enjoy the warmth of the surroundings and the true comforts of home.

Cheers,  
Bomber

*Pete Bombaci is a 21 year veteran of the hospitality and beverage alcohol industry who has worked in a variety of roles from doorman to management in the restaurant industry, and from sales to brand management in beverage alcohol category. His passion is to create*

*memorable customer experiences in the hospitality industry. A native of Toronto, Pete enjoys partaking in all aspects of hospitality industry, but has a special love of the Pub and its role in Canadian market.*



I have always beloved that in business or in life the opportunity to share a beverage (usually a pint of one of Canada's finest) or break bread (anything on a pub menu will do for me) is what takes any relationship to the next level.

# The Beer Store



**Sign up for B-mail and you could WIN \$100 The Beer Store Gift Certificate**

**CLICK HERE FOR BEER**

**Visit us at [thebeerstore.ca](http://thebeerstore.ca)**



### The Toucan & Kirkpatrick's 76 Princess Street, Kingston Phone: 613 544 1966

For twenty five years the Toucan and Kirkpatrick's has been billed as two world class pubs under one roof. The town's most popular spot for sports fans and students alike.

The lower level is the Toucan and here you will find a narrow room that opens up to a dart area and stage at the back. The sit down bar runs down the right hand side and it's standing room only most nights. The Kirkpatrick is the upstairs bar and was named after the first mayor of Kingston who was himself an Irishman, the large gantry was designed by one of the owners Art Robinson. The building has held a liquor license since 1874 when it was the Beaver Hotel, this license was the 38th to be handed out in Ontario.

The Kirkpatrick's has an upper lounge level which is perfect for birthday parties and get togethers.

A courtyard patio to the side of the Toucan is open as long as the weather allows and here you can watch sporting events on the outdoor screen. A very traditional style bar that is reminiscent of an old Dublin pub it is no wonder that St. Patrick's is the busiest day of the year, which also happens to be the pub's anniversary. 2011 will see the pub celebrate twenty five great years.

The food at the pub is a mixture of traditional and North American with a variety of fresh meat pies baked daily. The wings are on special Sunday, Monday and Tuesday. The legendary students breakfast on Sunday is very popular and it is not unusual to see five hundred breakfasts served in a couple of hours. The pub has plenty on tap and a big favourite is Labatt 50, which is also sold in quarts.

Entertainment every Monday night by the funky house band Ghetto Xpress and on the weekends either live bands or a disc jockey entertain. A Kingston institution that will be around for many, many more years to come.



International Rugby Shirts



The Kirkpatrick's



# 2499.....1 TO GO

By the time the next issue rolls around I will have enjoyed a pint and a bite to eat in my milestone 2500th pub, where will it be ? To that I have no answer, I have many options but have not made the decision yet. I guess we'll find out the answers and the reason for my choice in the next Pub Magazine. This issue I'd like to reflect on the incredible journey that brought me to such a momentous figure, I did not set out to visit as many pubs as I could in my quest for great locals and hidden gems, indeed it was for my first magazine 'The Tankard' that I ventured away from my beloved Grey Goat in Newmarket.

I travelled around the GTA looking for Guinness signs figuring it must be a 'pub' if it has a Guinness sign. I must admit the first bars I covered were all traditional style pubs, blame that on the fact that I had only just got off the boat myself. Of course nowadays I tell everyone that a good pub is anyplace where friends meet and share their stories over a beer and a bite. It could be that old style traditional bar or maybe even your neighbourhood Boston Pizza. People make bars not furniture or multiple draught taps.

Of course it is always nice to have a selection of import beers and an even special treat if the bar carries many of our fine provincial micros but in the end it's the company you keep that will win you over in the end. The Tankard was short lived but well enjoyed by pub lovers, it was a time before computer technology really took off, when people had things couriered where now you just press send. I met many great people in these early days and they all thought that my visiting bars to write about them was a dream vocation.

After a year or two I realised that many of these places deserved to be in a book so I approached a publisher with the idea that a 'Pub Lover's Guide to Ontario' was a must have in this blossoming pub period. To my total astonishment he agreed, thank you Jim, and I set out on an even bigger quest across the province. I must be honest and say I never strayed far away from the 401 not knowing at that time that many of the best little pubs were hiding in small towns far from the beaten track. People looked at me as if I was daft when I said I was visiting them to put them in my new pub book, "how much ?" they would ask and I would tell them that it was a guide book and there was no cost. Many thought that it was a ploy to get a free beer and some wings, which did come into the equation many times. I gained more respect and validity when the book came out and surprised everyone by becoming a best seller. Now I truly had the best job in the world.

Television and radio appearances soon earned me the nickname 'Canada's Pub Guy' and it was not long before many people would e-mail me about their wonderful little bar where they lived. Looked like a second book was in the works and to cut a long story short, seven books later here I am writing an article for The Pub Magazine. I'll wait until the next issue to tell you about my pub journey that includes the world record pub crawl, a journey that took 72 days and 28,000 km's not to mention over 300 bars from Vancouver to St. John's. Will I stop after 2500, I doubt it, there are to many barstools I have not sat in yet. 'Till next time

*Cheers  
Bill Perrie, Canada's Pub Guy.*



**You never know who you meet down at the local**



**Great people make great pubs**



**The Clock Tower in Ottawa, one of the few Ontario Brew Pubs**



**The Grey Goat, which sadly closed its doors on Christmas Eve 2010**



**There's the Guinness sign**



Our Man in Ottawa

# Heart and Crown Irish Pubs

Brian Lyall



Welcome to Ottawa and the Heart & Crown Irish pubs headquartered in the Byward Market, whether you want to taste great food, experience great hospitality, listen to or watch great entertainment you'll always be glad you went. They have been in operation since April 1992. Proprietors Larry Bradley from County Tyrone and Pat Kelly from County Galway opened the Heart and Crown a 50 seat restaurant and a 30 seat patio at the corner of Parent Ave and Clarence St.

Never did they realise that the journey starting all the way across the sea in Ireland would bring them full circle to where so many of their fore fathers had settled right in the heart of

the Byward market, success doesn't happen by chance and the hard work paid off when 5 years later in 1997, the company doubled in size when the Snug Pub opened attached to the Heart & Crown, a cozy pub it has welcomed many a weary traveller to its bar.

In 2001, the company quadrupled in size when the Mother McGintey's and Black Rose pubs were added and connected to the other 2 pubs. The Irish Village now stretches a city block in the Historic Byward Market in the heart of Canada's greatest city, Ottawa. The Irish Village (as some started calling it) consisting of 4 pubs now has a capacity of 490 people indoors and when all of the patios are open,

the total capacity is 960 people. 5 patios are all connected internally

In 2004, the Aulde Dubliner/Pourhouse was built, located at 62 William St an authentic two-storey, Irish-style pub with a hand crafted cast iron mezzanine patio over viewing the gateway to the Byward Market.

In the spring of 2007, the pub then acquired a well-known pub in the center-town part of the city, James St. Pub, located on Bank Street in downtown Ottawa. James St. Pub is the ultimate sports bar with the biggest patio on Bank St.

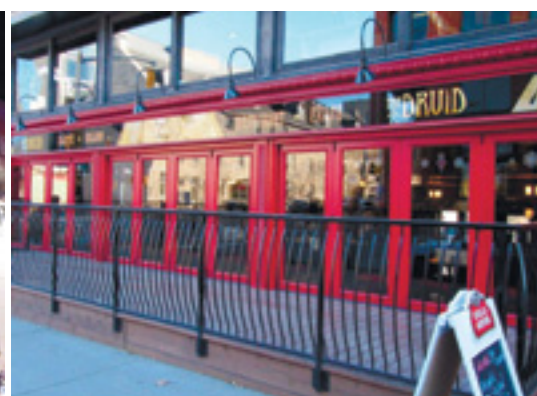


During the winter months of 2007, a long thought out idea turned into reality when ground was broken for a second Heart & Crown. The location is on Preston St. in the heart of little Italy in Ottawa. This pub is sure to compete as one of Canada's most beautiful looking Irish pubs. Lots of time, money and care have been invested in this pub to assist in the building of a brand that has been around for 18 years and will continue to be a strong hold in the pub/restaurant industry in Canada. The pub boasts "Globally infused and Irish inspired" dishes.

2010 not just another decade but expansion with the opening of The Druid located at 115 Parent St just next door to the Irish Village, an intimate Irish Restaurant serving Chops and Cuts,

'A modern restaurant with Old World Inspiration' Not to be outdone 2011 will see the opening of Peter Devine's part of the Irish Village. It will specialize in Fresh Fish and Seafood and have a very rich look and fell The Heart and Crown Irish Pubs are a success and VP of Operations Alex Munro is determined to keep it a success he takes huge pride working for "proactive owners who continue to invest money back into the pubs" and a tremendous, contagious work ethic that feeds the longevity of the company and sees them grow in a tough industry.

Sláinte!  
Ottawa thanks you and we look forward to being part of your continued success



## OPEN?

At the Ontario Craft Brewers, over 25 members brew premium beer with a single, noble purpose: to satisfy your every taste.

Why not discover over 150 of our locally crafted premium ales, lagers, stouts, pilsners and more? Each one is brewed in small batches with all-natural ingredients and no preservatives.

You'll understand when you open one. Look for the OCB seal at the LCBO and The Beer Store.

Discover us at [www.ontariocraftbrewers.com](http://www.ontariocraftbrewers.com)

PLEASE DISCOVER RESPONSIBLY

**Real Ale...  
Real Food...  
Real Friendly!**

Home-made food, hand-pulled cask-conditioned ale, friendly staff, British owned & operated. All set in a century heritage building just 5 miles North of London. Come and see what you've been missing.

**The King Edward Restaurant & Pub**  
13239 Ilderton Road, Ilderton. Tel: 519-666-1991  
[www.thekingedward.com](http://www.thekingedward.com)

**Best Patio North of the City**

**THE DUCHESS OF MARKHAM**

53 Main Street North, Markham  
905 294 3181 • [www.duchessonline.com](http://www.duchessonline.com)

**THE COOKSTOWN PUB Co**

52 Queen Street West, Unit 4 • Cookstown • ON  
Phone: 705 459 2008 • [www.cookstownpub.com](http://www.cookstownpub.com)

**The Earl of Whitchurch**

6204 Main Street, Stouffville, ON  
Tel: 905.642.3275  
[www.theearlpub.ca](http://www.theearlpub.ca)

**Business For Sale**

**The Shepherd's Pub**  
A Unique pub on Mill Street West in Elora.

For more details contact:  
**Peter McIntyre**  
Sales Representative  
519-821-6191  
[pmcintyre@rlproyalcity.com](mailto:pmcintyre@rlproyalcity.com)

**ROYAL LEPAGE**  
ROYAL CITY REALTY

**THE DAM PUB GASTROPUB**

◆ Red Seal Chef - Suzette Gerrie  
◆ Daily Specials ◆ Private Fireside Lounge & Meeting Rooms  
◆ Over 550 Whiskies - Whisky Specialist - Whisky Tastings  
Join us for an evening to remember!

53 Bruce Street South, Thornbury ~ 519-599-2110 ~ [www.thedampub.ca](http://www.thedampub.ca)

**Shutters** **ULTIMATE LAKEFRONT DINING EXPERIENCE**

Built in 1908, this lovingly restored Victorian-style home combines the elegance of its peaceful days with the latest in contemporary luxury

Located in Barrie with a notable view of Kempenfelt Bay  
268 Bradford Street, Barrie. 705.725.4999 • [www.shuttersrestaurant.ca](http://www.shuttersrestaurant.ca)

circa 1879

**LION'S HEAD INN & RESTAURANT**

**DAILY FEATURES including**

- **FRIDAY** English Style Fish & Chips
- **SATURDAY** Prime Rib Dinner/Whitefish

• 4 Cozy B & B Rooms • Outdoor Pub Patio  
• A/C Dining Room • English Style Pub

Open daily 11:00 A.M.  
519.793.4601 • 8 Helen Street, Lion's Head

- Daily Specials
- Kids Menu
- Seniors Menu

**CERTIFIED ESTABLISHMENT QUALITY DRAUGHT**

**BetterBeer.com**

**Attention Owners/Managers**

Think you have the best draught beer in town?  
**Now** you can prove it.

**BetterBeer.com (905) 424 - 4724**

**The Local gastropub**

..where fresh healthy pub grub meets local craft brew in a casual family friendly environment

Scott Connor | 37 Dunlop West @ Maple Avenue | Barrie | L4N 1Y7  
Tel: 705.252.9220 | [www.thelocalgastropub.com](http://www.thelocalgastropub.com)

**The Village Inn** Steak House  
(705) 458-9565  
238 Barrie Street, Thornhill, Ontario, L3N 2Y0

AN OLD VICTORIAN-ERA ESTABLISHMENT ON THORNTON'S MAIN STREET THAT HAS BECOME FAMOUS FOR NOT ONLY ITS CERTIFIED ANGUS STEAKS, BUT ITS FRESH FISH, PASTA AND CHICKEN DISHES. FOR A MORE CASUAL DINING EXPERIENCE VISIT OUR LOUNGE WHERE YOU CAN RELAX AND DINE FROM OUR PUB-STYLE MENU OR OUR REGULAR DINNER MENU.

**Perfect Pint**

Perfect Gas For A Perfect Pint

Beverage Gases, Draft Beer Systems, Sales, Service and Installations

**1-866-358-1094**  
[www.perfectpint.ca](http://www.perfectpint.ca)

**BARRELS OF FLAVOUR**  
**CANADA'S FAVOURITE UK BEER\***

COLOUR: Honey  
NOSE: Vanilla, oak, fruit  
PALATE: Luscious malt and toffee giving way to mellow oak and luxurious vanilla balanced by a hint of sweet fruit.

**OAK AGED LIKE NO OTHER BEER**

PMA CANADA LTD | [WWW.INNISANDGUNN.COM](http://WWW.INNISANDGUNN.COM) | \*SOURCE: ACD DATA

**INNIS & GUNN**  
EDINBURGH SCOTLAND

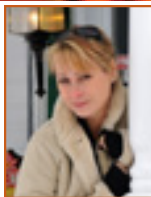
**2 Pint Fridays**  
4 pm to 6 pm

Yes, the most beautiful thing in the world is Irish math.  
2 pints of beer for **\$9.99**  
Guinness\*, Harp\*, Kilkenny\* or Smithwicks\*

**TASTEFULLY IRISH**  
**D'Arcy McGee's**  
[www.primepubs.com](http://www.primepubs.com)  
PLEASE DRINK RESPONSIBLY

Plus applicable taxes. D'Arcy McGee's is a registered trademark of PRC Trademarks Inc. Used under license. © 2010 Prime Restaurants of Canada Inc.





Tina Hardt

If man can walk on the moon, and Hugh Heffner can marry a twenty-four year old, then PubMagers can make Chicken Pot Pie - from scratch! Why not? It's a bright new year, and anything's possible. Simply crack open two cans of Richard's Dark and remember Julia Child's guiding philosophy: *One for me, one for the pot (pie)!* Richard's Dark is a rich and creamy beer with a delicious hint of Quebec Maple Syrup. If flavours had their own day of the week, I think maple would have to be Sunday. It's the Great Canadian Taste that pairs well with hardwood fires, snow days and TV- PJ parties. This recipe is *all* about comfort. Just a thought: Make Saturday. Bake Sunday. The longer you let the filling sit, the more flavourful it will be.

## RICKARD'S DARK CHICKEN POT PARTY

**Yield:** Feeds 2 shut-ins for a whole day of soccer, football and/or "Coronation Street". Can also be served during hockey - or the complete boxed set of "the Tudors". Alternatively, will feed 6-8 people with normal appetites and behavioral routines.

### Ingredients:

- 8 rashers of maple flavoured naturally smoked bacon, (cut in half lengthwise, then dice)
- 3 glugs olive oil
- 3 - 4 chicken breasts, no skin or bone; cut into small bite-sized pieces
- Kosher salt and freshly ground black pepper
- 2 cups Rickard's Dark beer, plus one full can for the chef
- Stock: 4 cups water and 2 Knorr "Homestyle" concentrated chicken stock bouillons
- 1 huge knob of butter split into two big knobs of butter, unsalted
- 3 leeks, sliced (discard dark green woody parts)
- 4-6 cloves of garlic (why not, it's flu season)
- 1-2 chili peppers, minced, or 1 chipotle pepper in adobo sauce, chopped
- 1 splash maple syrup or honey
- 3/4 cup all-purpose flour, plus 1 tbsp for \*\*\* *beurre manie* (see below)
- 1/4 cup 35% cream
- 2 medium carrots, diced
- 4 stalks of celery, diced
- 4 cups of sweet potato, diced
- 1/2 cup minced fresh parsley OR coriander leaves, chopped
- About 10-15 parsley OR coriander stalks, minced
- 1 pkg puff pastry
- 1 egg



Photo by Roger Carlsen

### Now What?

Preheat the oven to 350 degrees F.

- Over medium heat, get a pot or Dutch oven hot; add 3 tbsps of olive oil and bacon. Cook bacon until fat is rendered, and just starting to crisp. Add chicken, salt (not too much) and pepper, then cook until done. Not 1/2-done; not 3/4 done; but done-done. Remove chicken and bacon with slotted spoon and set aside.
- Add the lovely leeks, and cook until soft; Add a big knob of butter. Using a wooden spoon, scrape the bottom of the pot. The leek juice will help lift up all of the sticky bacon-bits. Add garlic, chili, and minced herb stalks and cook for a few minutes.
- Sprinkle the top with flour. Add 2 cups Rickard's Dark, a splash of maple syrup, stir everything together and let cook for a few minutes. Add water and stock bullions. Bring to a boil and let thicken.
- Add carrots, celery and sweet potato. Add chicken and bacon; Reduce to a simmer and cook until vegetables are almost fork-tender. Stir in 35% cream. Turn off heat, and then stir in herb leaves.
- Correct seasoning (add more salt or pepper or hot sauce, if you like); Correct consistency, if need be. If you would like it thicker (and lump-free), make a \*\*\* *beurre manie* (fancy French term for smushing together 1 tbsp each of flour and softened butter with your fingers);

bring back to a rapid simmer, stir in butter and flour and wait for desired thickness.

- **Egg wash:** crack an egg into a bowl; beat it with a fork.
- Prepare individual **oven-proof bowls**. Ladle in the chicken pot pie filling.
- **For the pastry:** Go to your local supermarket and buy it, frozen. Thaw, unravel, sprinkle with some flour. Divide into squares. Using a cookie cutter, cut a maple leaf (or cut 3 slits) into the middle of each square. Brush the edges of each bowl with egg wash, and then place the dough on top. For extra brownie points, take the cutout shape and position it above the hole. Trim the dough to 1/2-inch larger than the top of the bowl. Crimp the dough, folding it over the side and pressing it to make it stick. Brush the dough - and the cutout - with egg wash. Sprinkle with sea salt and cracked pepper. Place on a baking sheet and bake for 40-minutes to 1 hour or until puff pastry is golden brown, your home smells like heaven-on-earth, and the filling is bubble, bubble toil and trouble.

**Cheers - and happy cooking.**

IT'S THE EYE OF THE FLAVOUR STORM.  
INSIDE YOUR REFRIGERATOR.



---

NOW YOU CAN BRING THE PUB EXPERIENCE HOME  
WITH 473<sub>ML</sub> CANS OF RICKARD'S RED®.



A PINT OF DELICIOUS



**CLEAN LINES,  
CLEAN BEER.**

**GOOD BEER,  
GOOD BUSINESS.**

**CALL US TO BOOK YOUR LINE CLEANING.  
905-829-9015 1-800-668-4718**

**draught  
services**

2923 Portland Drive Oakville ON L6H 5S4  
*f:* 905-829-9054 *e:* draught@thebeerstore.ca