

THE
magazine

THE PUB



**WIN A CAMERON'S
BREWING V.I.P. CASK
PARTY**

Summer 2011 • www.pubmagazine.ca

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

EVERY ORANGE SLICE SHOULD BE SO LUCKY.



THERE'S A LOT OF FLAVOUR IN A PINT OF RICKARD'S WHITE®.

THIS UNFILTERED BELGIAN-STYLE WHEAT ALE IS BREWED WITH MILD HINTS OF GROUND CORIANDER AND ORANGE PEEL, WHICH CREATE A LIGHT SPICINESS THAT ENDS WITH A REFRESHING, SMOOTH FINISH.

TOP WITH AN ORANGE SLICE AND SERVE WITH LIGHT FARE LIKE SEAFOOD OR SALAD DISHES.



A PINT OF DELICIOUS

Welcome Pub Lovers to issue # 5!

Welcome Pub Lovers to issue # 5. In this issue we visit more great pubs and share our adventures with you. So far it has been a great patio season and we sat on some of the best this past month or so, especially the large patio at the Watermark Irish pub at Toronto's Queen's Quay. We visit our first cowboy pub in the village of Hill-sburgh and get Irish for a day at Windy O'Neill's in Blue Mountain and again at Donaleigh's in Barrie. I go on a pub crawl with the good folks of Jack's Pub in Kingsville and Karla celebrates her German roots in the Musket. The town of Fergus shows us that it has some of the best pubs in Ontario as well as an amazing Highland Games.

We have news of an amazing contest from Cameron's brewery that fans of cask ales will love. It's all good my friends, so pull up your favourite stool, grab a cold one and welcome to The Pub.

Cheers

Bill Perrie, Canada's Pub Guy

*Cheers
Billy Perrie*



Look Who's Pouring'



Marcie has been bartending for over seventeen years now and she barely looks a day over 25, this mother of two boys loves the business, especially the social side of the job.

Marcie has been with the Roast of Sharon since the day they opened and as the day bartender she has become quite the favourite among the crowd who call the pub their local. An infectious laugh, speedy service and an ability to solve the daily crossword puzzle with the lunchtime patrons, Marcie is the perfect bartender.

When not pouring pints Marcie loves to play video games especially Call of Duty. Her favourite music is heavy metal especially the band Metallica. Movies of the Sci-Fi and action type are her number 1 choice with the Terminator series ranking right up there.

Burgers and pizza are her favourite food and rye is her drink of choice, she even has a trademark drink she makes at the bar, popular with many customers and that is the Marcie Drink consisting of rye, diet Pepsi, water and lime served in a half pint glass.

Next time you are heading up north, pop in to the Roast of Sharon on Woodbine Avenue near Newmarket and say hi, Marcie will make you welcome and you will certainly leave with a smile and a finished crossword.

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Canada's First Microbrewery Launches in Ontario Granville Island Brewing Proudly Introduces its Award-Winning English Bay Pale Ale



Toronto, ON - Canada's original microbrewery announced today their plans to bring their award-winning flagship ale, English Bay Pale Ale, to Ontario this summer. Known for its West Coast inspired flavours, Granville Island Brewing (GIB) is excited to offer this high-quality, premium craft brewed beer to local beer enthusiasts.

"We are very excited to launch Granville Island Brewing in Ontario," says Vern Lambourne, Granville Island Brewing's brewmaster. "The craft beer scene here is booming and we think local beer drinkers are going to love our premium, all-natural West Coast Ales. Our first offering, English Bay Pale Ale, is a great example of what we have in our beer line-up. It has a smooth, mild flavour brimming with West Coast flavour and a caramel malt aroma. With a delicious taste that finishes with dry roasted, light hop bitterness, this is the perfect craft beer for kicking back with friends and family while grilling up a feast."

English Bay Pale Ale is the recipient of numerous awards over the years, and most recently won Gold at the 2011 World Beer Championships organized by the Beverage Tasting Institute. This winner tastes especially great when paired with your favorite grilled meats. GIB recommends sipping on English Bay Pale Ale while enjoying a freshly made Angus beef burger and side of fries. The mild caramel malt flavour of this brew also brings out the sweetness in succulent pork tenderloin.

Established in 1984, Granville Island Brewing was founded on the principles of the Bavarian Purity Law of 1516. Over the years, GIB has translated what those intrepid German beer makers were doing back in the day, and put a modern spin on it. "Though our process is inspired by the Law, we don't let it limit our imagination. What we've learned from it is to use high-quality and

natural ingredients, and a strict brewing process. No additives or preservatives are used in making our beer." Said Brewmaster Vern Lambourne.

English Bay Pale Ale is available in select LCBO stores throughout Southern Ontario at a cost of \$12.95 for a six pack of 341ml bottles. English Bay Pale Ale will also be available in draught at select on-premise accounts.

For more information on GIB, visit www.gib.ca or www.facebook.com/granvilleislandbrewing or follow us on Twitter at www.twitter.com/itsgoodtobehere.

ABOUT GRANVILLE ISLAND BREWING (GIB)

Established in 1984, Granville Island Brewing (GIB) is Canada's first microbrewery offering a variety of award-winning beers which are brewed in BC. GIB is dedicated to handcrafting only the finest premium unpasteurized beers that are all-natural and brewed to provide consumers with the ultimate tasting experience.

In celebration of its West Coast heritage GIB names each beer after iconic Vancouver locations that embody the local lifestyle. Names for the famed beach, seawall and surrounding community, English Bay Pale Ale will be the first of Granville Island Brewing's West Coast inspired ales to be launched in Ontario. For more information, visit www.gib.ca

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IT'S GOOD TO BE HERE.



OUR FRIENDS AT THE BEER STORE ARE CAUSING QUITE THE BUZZ WITH THEIR FACEBOOK PAGE, BECOME A FAN AND FIND OUT WHAT ALL THE FUSS IS ABOUT

ON THE COVER:

The cover picture was taken at The Staircase in Hamilton.

The Staircase houses an intimate 67 seat live theatre that brings you up close and personal to the performers. Housed in a Heritage building that was once home to Hamilton Hydro, The Staircase is a fascinating cultural epicentre for the performing arts.

The theatre is named after the spectacular cast iron spiral staircase that is the centre piece of the main building. The Staircase has a wonderful little bar that serves award winning Cameron's brands on tap. A place dedicated to all art forms amidst an intimate and caring environment. For more details on this fascinating theatre and upcoming events please check them out at www.staircase.org

The Staircase is available for rent, whether it is for a yoga session or a cd release party, it will be an occasion never forgotten in this one of a kind surrounding. Call Colette at 905 529 3000 for all the details.



Creemore Springs Brewery Introduces the First-Ever Made in Creemore Locavore Lunch – Rounding out the Copper Kettle Festival Weekend – August 27th & 28th

(CREEMORE, ON) Creemore Springs mixes all the right ingredients for an unforgettable weekend in the country. Since the Brewery began in 1987 in a beautiful century old building on the main street of Creemore, the folks at Creemore Springs have strived to be the leaders in the craft industry, taking great pride to make beer the old fashioned way.

In the year 2000, Creemore Springs started the **Copper Kettle Festival**: an old-fashioned street party and a small celebration of all things a hundred years behind the times, the beer, the Brewery and the town. Since it began, the one day event has attracted more than 35,000 people to the village and gets bigger and better and draws more visitors every year.

One can poke about the town, enjoy the morning's Farmers' Market or Classic Car Show, take a tour of the Brewery or stop in one of the many quaint shops along Mill Street. Kids of all ages can head down to Mad River Park to enjoy some good old fashioned fun with live music, children's activities, a beer garden and a variety of food choices. Entrance to the event is free and continues rain or shine from 12pm to 6pm on Saturday, August 27th.

Recently, Creemore Springs was awarded a Celebrant Ontario Grant as part of the Ministry of Tourism and Culture's overall plan to support more than 220 festivals and events across the province. The goals of the grant are to increase programming of the festival, attract visitors from further afield and increase overnight stays in the area. This year, the folks at Creemore Springs are proud to expand the festival into two days, creating the first ever **Made in Creemore Locavore Lunch** on Sunday, August 28th.

"We were honoured that our Copper Kettle Festival was recognized and awarded the Celebrate Ontario Grant," says Karen Gaudino, Director of Sales and Marketing at Creemore Springs Brewery. "Our goal is to provide visitors a range of exciting and unique opportunities to more deeply experience the rich culinary offerings of Creemore and the region on Saturday, August 27th and Sunday, August 28th."

The **Made in Creemore Locavore Lunch** will feature headline chefs - Michael Stadlander (Eigensinn Farm/Haisai), John Higgins (George Brown Chef School), Anthony Walsh (Canoe), Anthony Rose (The Drake Hotel), Paul Boehmer (Boehmer), and Hiro Yoshida (Hiro Sushi) – who will team up with local chefs, Michel Masselin (Chez Michel), Carol & Steve Sperandeo (The Old Mill House Pub) and Don Akehurst (The Sovereign).

Set in Mad River Park, the lunch will begin at 2pm. One may enjoy a lazy, Creemore-centric afternoon, starting with appetizer stations followed by a five-course feast worthy of the world's finest restaurants.

With the help of the 100 Mile Store in Creemore, all of the day's ingredients will be sourced using the best local suppliers and growers and each course will be paired with the finest selections of Creemore beer as well as a favourite Ontario wine or two. And, best of all, a portion of the proceeds will support the Canadian Chefs Congress and the Eager Beaver Scholarship Project, both of which reinforce the passion and integrity of Canadian Food Culture.

The **Copper Kettle Festival** is open to the public and food and beverages will be sold throughout the afternoon. Tickets for the **Made in Creemore Locavore Lunch** are \$150 (includes HST) per person and will be available online soon.

The village of Creemore is located an easy 90 minute drive from downtown Toronto and about 25 minutes south of Collingwood and the Blue Mountain Resort.

For more details about the **Copper Kettle Festival** or ticket information about **Made in Creemore**, please email thefolks@creemoresprings.com or call 1 800 267 2240.

ABOUT CREEMORE SPRINGS

Established in 1987, Creemore Springs is one of Ontario's original craft brewers, taking great pride to make beer the old fashioned way. Brewed in small batches, in an open flame copper kettle with local spring water, the finest barley malt, imported noble hops and select yeast. No additives, no preservatives, no pasteurization and no compromises. Just good old fashioned pure, natural beer. That's why consumers seek out our four distinct beer styles at fine establishments everywhere. The brewery is located in a century-old hardware store on the main street of the Village of Creemore, ON. Visitors are welcomed with beer tastings, brewery tours, a charming beer store and small town hospitality.

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www.creemoresprings.com



BEER BOUTIQUE. 21 Lyn Williams Street, Toronto



The Beer Store recently opened a new concept Beer Store known as The Beer Boutique in the trendy Liberty Village area of Toronto. The new store features over 200 brands and is geared towards consumers who like to take their time while shopping for regular or newer brands. Red brick, high ceilings and wooden casks add to the laid back experience of the new store. TBS president Ted Moroz states that this is a new and exciting direction for The Beer Store and one he hopes to see expand to other urban centres in the future. Check it out next time you are in the area.



ZENGO takes the basic Bingo format and adds an entertaining, educational and enjoyable twist. Mix one part chance, one part knowledge, add a cash payout to each game's winner ... and stir! ZENGO is suitable for virtually any type of venue. It is ideal in bars, pubs, restaurants, cafes or clubs, and can be played by groups of individuals, pairs or small teams.

PlayZengo.com | 866.512.7246

By offering ZENGO weekly, you can fill your venue, sell your own products, entertain your clientele, fund the ZENGO events and donate proceeds to local charities. What could be a better investment?

The Earl of Whitchurch

It's a sad day when your local pub burns down, myself and many of the regulars have been meeting at different bars around my home town of Stouffville. Like lost sheep we sit and try to fit in while missing the preferential treatment we always get from our favourite staff at our own little pub.

Don't get me wrong the staff at the other bars have been great but it's not the same. A big thank you to the girls at Boston Pizza and Stakeout for putting up with us. To Scott and the gang at The Earl, can't wait until that Open sign flashes again.

The Earl interior suffered severe smoke and water damage when the patio went up in flames in mid June.





Fergus. Scotland..... Without The Airfare



The town of Fergus in the heart of Wellington County is home to the Fergus Scottish Festival and Highland Games, held annually since 1946 this festival is one of the biggest festivals celebrating Scottish culture in North America. Over 30,000 visitors come to enjoy the sights and sounds. Modern and traditional Celtic music along with marching pipe bands, heavy events and highland dancers will keep you mesmerised and entertained. This year's festival will be held **August 12 - 14**. For more details on the festival go to www.fergusscottishfestival.com

The town of Fergus itself is like being in Scotland, all the street names have Scottish overtones as well as large granite buildings reminiscent of the likes of Aberdeen and Edinburgh. It's a great place to visit when in town for the festival or any time of the year.

The main streets have an array of wonderful stores and of course like Scottish towns many great pubs. The Pub Crew visited Fergus and had a grand old fashioned pub crawl, here are our stories.



Fergus Pipe Band at the Goofie Newfie

GOOFIE NEWFIE PUB

105 Queen Street West, Fergus, ON

Tel: 519 843 4483
www.goofienewfie.ca



View From The Patio

beef. The pub has a popular karaoke night every Thursday and live entertainment every weekend.

The warmer months see musicians on the very busy patio. Daily specials abound and there is always something going on at the bar. Ten taps to choose from and there is a pool room to the back. Child friendly with a kiddie's menu and crayons on the tables.

The Goofie Newfie has become a Fergus tradition for many visitors looking for a good old east coast feel and warm welcome.



Now here is a pub you don't find every day in Ontario. This place is a shrine to the good folks out east and the bar reflects the warmth and friendliness of the ROCK. Along the boardwalk to the entrance takes you by a patio with stunning views of the fast flowing Grand River many feet below.

The pub itself is painted in bright colours that one would find on many seaside homes in the maritimes. There is even a little Newfie village painted on part of the interior walls. Newfie figures and boats adorn the place and for a moment you do actually feel that you could be in some little pub in St. John's. The food is also spot on with plenty of great choices such as seafood chowder, maritime mussels, cod and chips and a traditional Newfie supper with salt





D's Annual Father's Day Golf Tournament
 Sun. June 19th
 \$90/Person Includes...
 18 Holes Plus Cart @ Belwood
 Bus Transportation To/From Course
 3-Course HOME MADE Dinner
 Tons of Prizes • Goodtimes • Great Food
 You Could WIN a \$10,000 BFG!

D's Sports Bar & Grill

120 St. Andrew Street West, Fergus, ON Tel: 519 841 3749

This family owned and operated bar is well known in town for its wonderful homemade meals.

Indeed all the items on the menu are made from scratch. Even mom gets in the kitchen and creates her own Romanian favourites such as delicious cabbage rolls. As the name suggest D's



Take 'em Dry...

- Cajun
- BBQ
- Parmesan Herb
- Lemon Pepper
- Thai
- Salt & Pepper
- Roasted Red Pepper & Garlic

Get Saucy...

- Mild, Medium, Hot, Suicide
- Honey Garlic
- Smokey BBQ
- Sweet Thai Chili
- Jerk
- Butter Chicken
- Mango Jalapeño
- Citrus Tequila
- Sweet & Spicy
- NY Butter
- Hawaiian Pineapple
- Curry Madras
- Bullseye Guinness

is the place to go in town to watch the games, the booths are called Box Seats to make you feel right at home when watching the big event such as UFC title fights.

Downstairs has a pool table, dartboard and two large screens to suit more sports fans. The bar sponsors many local teams and encourages families to come back after the game. D's supports many local charities including Big Brothers and Sisters and are very community involved.

The bar boasts ten taps that include the local Charles MacLean Pale Ale. Tuesday and Thursday is the night to try any one of twenty five flavours of wings as they are on special both days. D's is a sports bar with a nice pub feel, a place where hospitality and good food are served up in a family friendly way.

Sundays & Wednesdays
 Kids 12 & Under Eat FREE
Sundays & Wednesdays
 Kids 12 & Under Eat Free
 * 1 child meal & 1 adult entree
 * Child meal includes Small Scoop of Van Ice Cream





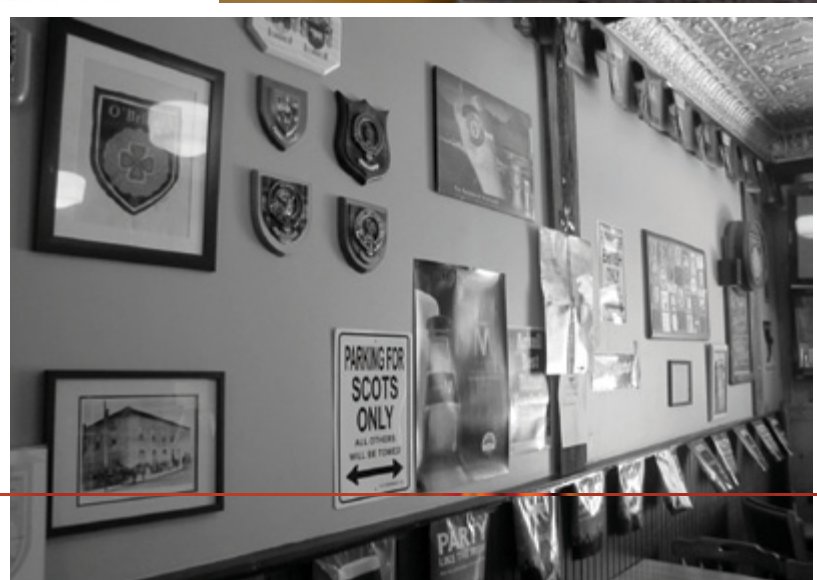
O'BRIEN'S TAP HOUSE

216 St. Andrew Street West, Fergus, ON, Tel: 226.383.4483

Rob and Rebecca O'Brien took a trip to Boston and visited many of the popular Irish style bars there to get some ideas as to what their place should look and feel like. The end product was O'Brien's, a great little pub in the heart of Fergus.

A long bar runs down one side of the room with a well stocked gantry and large O'Brien's bar mirror behind it. The place has plenty of Irish photos and family crests on the walls and many customers have brought in flags from their own countries of origin to add to the decoration. O'Brien's is a real local pub with many regulars having their own personalized pint glasses carefully stored behind the bar. The bar has thirteen taps including Rickard's Red and Dark and also the popular Strongbow cider. A hearty Irish stew and a homemade Shepherd's pie are in house favourites along with the Montreal smoked meat on rye sandwich.

Music is a big part of the pub with open mic sessions every Thursday and live entertainment on Saturdays. Kristin behind the bar is a local recording star with her latest single getting airplay on KICX FM. There is even a guitar hanging on the wall that anyone can pick up and play if they want. A great little party pub with a fun attitude.





Sarah pours one of the many drafts at the Breewhouse



The Brew House

170 St. David Street South,
Fergus, ON, N1M 2L3
Tel: 519 843 8871

This beautiful building with its unique stone masonry dates back to 1851 and sits on the banks of the Grand River offering spectacular views from the bar, a guest room and of course the patio. The bar itself offers 18 draught taps that include many craft beers including Mill St products, Wellington S.P.A. and Waterloo Dark.

A main dining room with original stone walls and bygone day photographs and portraits add to the old world charm that is the Breewhouse. Another room with slate top tables and wooden floors acts as extra dining space and again compliments the Victorian feel of the pub. The menu is very varied and creative featuring the likes of Pita Pizzas and Curried Chicken Enchiladas. Sunday features a Chef's choice roast dinner with all the trimmings. The excellent wings are on special every Tuesday.

Entertainment is twice a week on the patio, weather permitting and during the cooler months a popular songwriter's night is held indoors.

There are two cozy rooms at the pub to stay over in, the aforementioned river view room and the MacHaven suite. A perfect spot to enjoy a weekend visit to Fergus.





THE FERGISSON ROOM PUB The Breadalbane Inn

487 St. Andrew Street West, Fergus, ON, Tel: 519 843 4770
www.breadalbaneinn.com

The luxurious Breadalbane Inn and Spa is home to the Fergusson Room Pub, this pub opens up to the street in the summer and has a wonderful street side patio perfect for people watching.

Just outside the entrance to the pub stands the awesome wooden figure of a Highlander and his broad sword standing guard. The long narrow bar from the entrance stretches down to a dining area at the back lined with plenty of large booths. Plenty on tap, that includes the award winning Charles MacLean Pale Ale and Fuller's ESB.



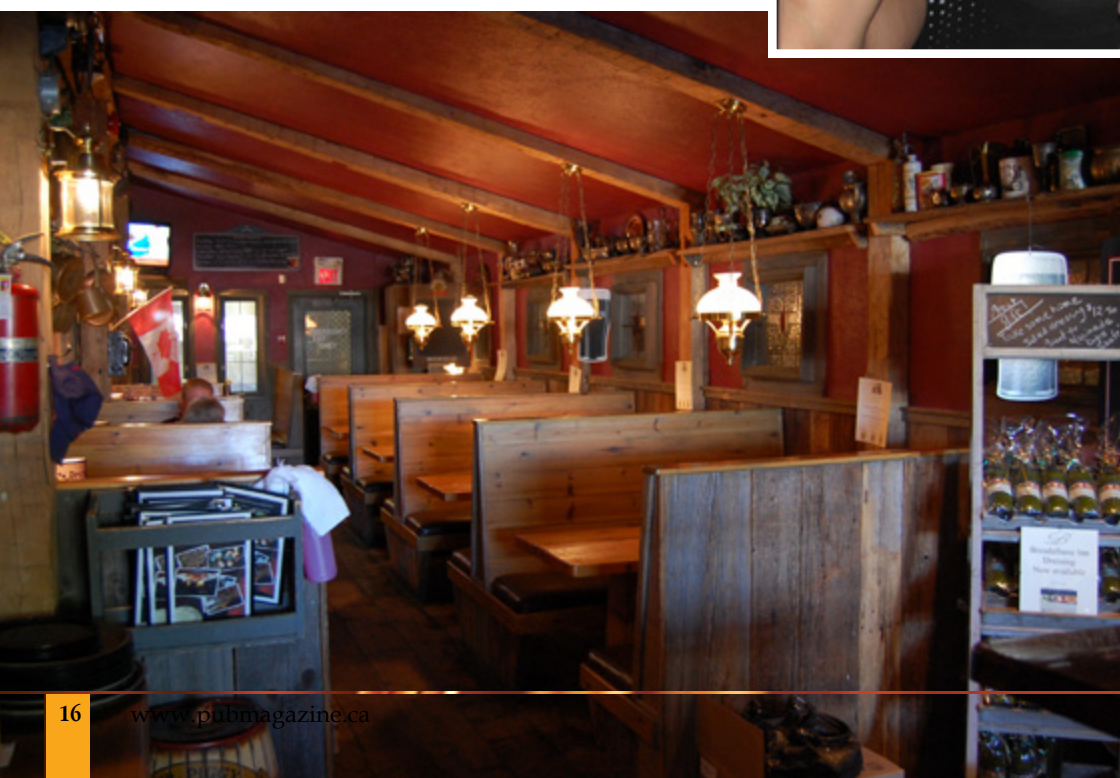
Amanda



The food at the bar is a step up from the norm and indeed the pub now calls itself a gastro pub, a term that suits it to a tee. The steaks and burgers are from a local farm and are hormone and additive free, the burgers are the best in the area and the staff are constantly told that they are the best customers have ever had.

Other in house favourites are the Highland Pie and the Jumbo wings that are available in over a dozen flavours. It's a great bar to take a break in after walking and shopping the busy main street.

Warm and cozy in the winter and bright and breezy in the summer, the Fergusson Room Pub is a great addition to the Inn with plenty on tap and what may possibly be the best burgers in Ontario.



On Guard



THE MORRISSEY HOUSE

359-361 Dundas Street, London, Ontario, N6B 1V5
Tel: 519 204 9220 • www.themorrisseyhouse.com



Built in the 1880's The Morrissey House adds a touch of splendour and character to the downtown London scene. This two storey building has grown in popularity as a destination spot since its opening two years ago. The pub offers a wonderful selection of beers that truly represents the growing Ontario craft beer market. On tap the likes of Mill Street Tankhouse Ale, Black Oak and Smash Bomb Atomic are featured along with many rotating craft choices. The fridge holds a further seventeen different Ontario breweries in bottles and cans.

The bar area is to the right and divided into two sections, the front area opens up to a large bright dining room that overlooks the streetside patio. Part of the charm of the rooms is the Victorian feel contrasted by the warm blue and burnt orange decor accented with modern art by local artists. The left of the bar is made up of three rooms where you will find entertainment on occasions throughout the colder months, these rooms can also be booked for private parties. Apart from the great beers available the Morrissey has a growing single malt selection whose bottles fill the large gantry behind the bar.

Owner Mark Serre calls his place a 'local' pub, a home away from home for his many regulars. Surrounded by condos many of his clientele can indeed walk to the bar and for those who cycle Mark has installed a bike rack outside. However the word is out about the cozy pub on Dundas and many people are



Owner Mark



Jaime

coming in from far and wide, a visitor from the States popped in and told the staff that he had made a special trip to the bar having heard about it from a friend. The craft beer world is a tight knit group of beer lovers who eagerly spread the word when a pub caters to their eclectic tastes and it seems The Morrissey House fits the bill.

The food is top notch at the pub also with many great daily specials and home made soups. The pub also like to spice things up and has a collection of international spices to add heat and flavour to such specials as a hot jambalaya.

Fish and chips are an in house favourite along with stir fries and a fabulous braised lamb shank.

The wings are on special on a busy Tuesday night while Mondays are reserved for the trivia lover as the weekly pub quiz is hosted then. The large patio out front seats over sixty people and draws envious looks from passing traffic and pedestrians.

The Morrissey House is a wonderful local pub with so much charm and character along with great beers and food that once visited you will wish it was your local pub.





Watermark Irish Pub



207 Queen's Quay West, Toronto, ON
Tel: 416 214 2772
www.watermarkirishpub.ca



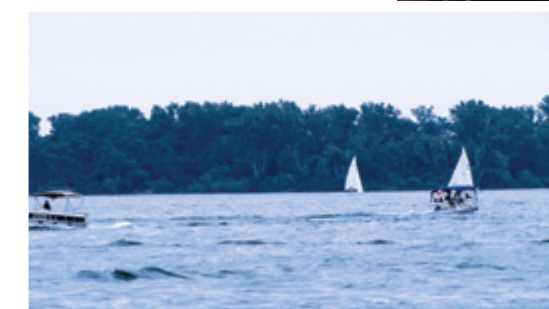
Many might say that the view from the Watermark patio is the best in the city and indeed they might be right. Centre Island sits across the channel while cruise ships and sail boats glide gracefully by. The main patio itself is quite spectacular with its own full service bar and the ability to cater to almost 200 people.

A sidewalk patio lets you watch the large party boats come and go with excited revelers hollering and waving. If the outdoors is too much for you then don't worry as the bar has another patio which sits in the Queen's Quay shopping plaza's courtyard. Inside the Watermark, the pub has a very traditional feel. The sit down bar area is up a step or two to the left with plenty of bar stools and high top tables. An impressive well stocked gantry looks like it came out of a fine old Dublin hotel. At the bar one can choose from twenty taps with the likes of Rolling Rock, Labatt 50, Kronenbourg and Mill St Organic on draught.

A sun room offering more great views is at the front of the pub while a passage way leads to the back dining area, here you will find high bench seating along the wall to the left and plenty of tables to watch the boats and the busy sidewalk by the windows. A rear room features a fireplace and a small library section, a very cozy corner indeed.

The menu has many sections including the popular Pub Fare that includes Irish Stew and a tasty Guinness steak and mushroom pot pie. The bar does a great weekend brunch and there is many daily food and drink specials such as Thank Guinness its Friday with the famous stout on special from 3p.m. to 7p.m.

A great place to stop by when visiting Harbourfront or an even better destination when one is looking for a premier Irish pub in downtown Toronto.





Spearhead Brewing Company Pours Its First Pint



TORONTO – May 30, 2011 – Something new is brewing in Toronto: **Beer Without Boundaries™**. Unique, all-natural, unfiltered beer brought to you by Spearhead Brewing Company. On **June 17, 2011**, this local, family-run, craft brewery begins pouring its first pints at more than 30 establishments in Toronto, Guelph, London and Muskoka.

Spearhead Brewing Company was founded by Dimitri van Kampen, a Toronto-born beer geek and foodie who wanted to create bold, distinctive beer that would get people thinking differently about the world's most popular alcoholic beverage. Like fine wine, great beer should be savoured, not sucked back in the bottle. Great beer can complement and contrast the finest foods and turn an ordinary meal into a feast. "At Spearhead," said van Kampen, "we want to create exciting beer that challenges traditional style categories and people's perceptions of beer."

Ontario craft beer is the fastest growing beer segment with a 46 per cent increase last year compared to overall beer sales that rose only 4 per cent.

Ask for a Spearhead at your local. As of June 17th, we're in more than 30 fine establishments including Allen's, Betty's, C'est What?, Bar Volo, The Rhino, Cloak and Dagger, La Palette, The Victory Café, Castro's Lounge, The Burger Bar & Tequila Tavern, Smokeless Joe's, Bryden's, The Dizzy Gastro Sports Pub, The Rebel House, Gambrinus Bistro & Café in London, The Griffin Gastropub in Bracebridge, The Local in Barrie and North Restaurant in Gravenhurst.



A lawyer by trade, van Kampen's true passion is craft beer and, in particular, the extreme brewing movement that has taken the United States by storm over the last decade. A few years ago, he discovered home brewing and started dreaming up beer recipes using non-traditional ingredients like fruit and spices to create beer with complex, unanticipated flavours. "When making our beer," said van Kampen, "we don't want to fit in. We want to stand out. We don't want to conform to expectations. We will always test our imagination and the imagination of our customers."

Also, unlike some breweries that filter their beer and carbonate it using CO₂, Spearhead Brewing Company brews "real beer" meaning that it is unfiltered, non-pasteurized and naturally carbonated so that all of the beer's flavour remains where it's supposed to be—in your glass.

To make his dream a reality, van Kampen enlisted Tom Schmidt, a brewmaster with over 30 years' experience. "For our first beer," said van Kampen, "I wanted to come out with an aromatic, hoppy West Coast pale ale and brew it Hawaiian style—with pineapple. After numerous test batches, Tom perfected our Hawaiian Style Pale Ale. It's just the way I imagined: bold, hoppy and refreshing, with notes of citrus and zest. It's like aloha in a bottle."

Spearhead joins the ranks of Ontario craft breweries that are spiking sales with their delicious hand-crafted beer. According to the LCBO,

About Spearhead Brewing Company

Founded by Dimitri van Kampen in 2011, Spearhead Brewing Company was born out of a passion for real beer and a dedication to brewing Beer Without Boundaries™. At Spearhead Brewing Company, we refuse to adhere to the limitations set by traditional style definitions. We strive to transcend the perceived boundaries of beer and explore beer's unlimited potential. Using non-traditional ingredients and brewing methods, we make all-natural craft beer that is so distinctive and delicious it cannot be judged by ordinary standards. Spearhead beer is currently available on draft at fine establishments. We hope you enjoy drinking our beer as much as we love dreaming it up and making it for you.

To find out more about Spearhead, visit spearheadbeer.com or follow us on Twitter: @SpearheadBeer or on Facebook: Spearhead Brewing Company

To arrange an interview, contact:
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(647) 938-6005
karen@spearheadbeer.com

Recently Spearhead competed against 37 other breweries at Session 99 craft beer festival, and won the best brewery award. Not long after that Spearhead also competed against 47 other beers at West 50's Beerstock and won the "Best in Show" award.

The debate rages on — MACRO VS. MICRO



Roger Mittag, the Professor of Beer



There's a wonderful thing happening in Canada – the rebirth of beer and with it resurgence in brewing. We now have more breweries across this great country than we did prior to prohibition. This is very good news for any beer lover and where better to find great beer than in a pub.

Now, we get to the great debate. There are quite a few folks who are poo-pooing the large brewers and the beer they produce. Honestly, there's a beer for everyone and just because these beers don't fit into the palates of those folks doesn't make them bad. In reality, the national brewers (macro) do a fantastic job of producing beers with lighter flavours and it is simply because they have the technology and equipment to be able to produce consistently good beer. After all, lighter tasting beers are prone to show flaws quicker than full bodied ales.

Then there's this thing about 'craft' beers. In the United States, there is a craft beer designation and it is based on volume of production. The interesting thing here is that the ceiling keeps moving to keep some of the big 'micro' brewers in the segment. Now, Sam Adams and Sierra Nevada are still considered to be craft brewers. It's funny really because if we took those brewers and located them in the Great White North, they would probably be considered to be macro, national brewers simply because of volume.

Handcrafting indicates that you are taking the time to put your personal stamp on something. In beer, we often confuse small batch, micro brewers with craft brewing. But here's something to consider: if a brewer like Labatt or Molson makes a small batch seasonal brand, does that qualify them to be considered a craft brewer? Or – if a micro brewer decides to utilize technology and moves to a computerized, modern brewhouse, does that make them an 'industrial brewer'? You can see just how confusing this can get.

For me, it doesn't really matter where the beer comes from. What I look for in a beer is consistency and balance. It needs to be the same from batch to batch and from one city to another. Furthermore, as a beer drinker who enjoys sessionable beers, I need a brewer who knows how to balance the proportion of malt sweetness and hop bitterness. Too much of one reduces the amount of that beer that I can ultimately consume.

Lastly, the debate includes a concept that indicates local is best and on this I would agree. Any beer (macro or micro) that is produced locally (could be municipal, provincial or national) is going to be fresher than an import and my friends, that is not up for debate. Beer does not travel well generally. It does tend to oxidize over time and the closer you are to a brewery, the fresher your beer will be.

So, my suggestion is to stop raging the war between small and large breweries. The reality is that beer is good and the socialization that comes from beer drinking is wonderful. Let's embrace the greatness of beer and celebrate with our friends.

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 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**



Owner Don



Best wings in Barrie

The recently opened Donaleigh's has fast become a favourite hang out in Barrie's downtown core. Large open concept pub with a long sit down bar to the right.

An impressive gantry bordering the large Donaleigh's mirror is reminiscent of the grand Irish pubs from yesteryear. Opposite the bar are a couple of large booths and for those who like to watch the world go by there are plenty of tables by the front windows. 16 taps to choose from including Muskoka Mad Tom IPA, Sapporo, Steam Whistle, Okanagan Pale Ale and of course the big Irish four of Harp, Kilkeny, Smithwicks and Guinness.

The menu features many creative choices such as an Irish whiskey salmon and Limerick lamb tacos.

The wings come in a variety of flavours and are always fresh never frozen.

Certified Red Seal chef Carol Smith prepares all the items from scratch using only the finest in local ingredients.

The bar has live entertainment on Wednesday night and also folk and Celtic fusion at the weekends, check out the website or Facebook page for details. When on Facebook press the Like button for a chance to win a dinner for two at the pub.

The pub has become so busy that another bar has been opened downstairs for overspill, here you can enjoy a game of darts or book it for your own private pub party.

As publican Steve Ricalis says "We focus on three important focal points, great food great service and a great atmosphere."

If all of these points appeal to you then you are in for a good time at Donaleigh's.



DONALEIGH'S Irish Public House

28 Dunlop Street East, Barrie, ON
Tel: 705-252-7733
www.donaleighs.com





SUBLIME

by Karla Wobito, photos by Alexandra Delory

- Sun?... Check.**
- Pool?... Check.**
- Swim suit and towel?... Check.**
- Beer?... Che... Wait, beer??**

Yes, beer, believe it or not, can now be the perfect drink to sip on even when sporting your brand new suit. With Molson Canadian's new 67 Sublime, the term "beer gut" might as well disappear from your vocabulary. This delicious innovative brew from Molson is only 67 calories per 341 ml bottle. At the Molson Canadian 67 Sublime launch party I was shocked to learn that this new low-cal citrus beer is about half the calories of other popular summer cocktails. To break it down even more, check out the calories in some of these favourite summer drinks:

- **Mojito – 169 calories for a 6 oz. glass**
- **Gin & Tonic – 180 calories for a 7 oz. glass**
- **Rum & Coke – 193 calories for a 7 oz. glass**
- **Vodka Cranberry – 214 calories for a 7 oz. glass**

Molson Canadian 67 Sublime is a deliciously refreshing beer that will help you to embrace the bikini season rather than dread it. Steve Stradiotto, a Molson Coors Canada Brewmaster, and creator of 67 Sublime, expressed that the Molson brew meets two huge new consumer trends: flavoured beers and health and wellness. By marrying the two with a perfect lemon and lime balanced flavour, Molson Canadian 67 Sublime was born.

Molson Canadian describes their beer as a premium light beer with the following tasting notes:

Molson Canadian 67 Sublime is specially brewed with two-row malted barley, a touch of wheat, four different varieties of hops, and a hint of natural citrus flavours to provide a refreshing combination of lemon and lime.

Pub Magazine guest photographer Alexandra Delory and I were invited to pair the new beer with a three course dinner at the 67 Sublime launch party at Toronto's Easy and the Fifth restaurant. Each portion of our mouth watering dinner was prepared to perfectly compliment the 67 Sublime. Our meal started with a mixed greens salad with fresh peaches and a lemon vinaigrette (Yum!). Next, we were presented with a choice of either grilled chicken breast marinated in Molson 67 with Sublime chicken jus, or pan seared salmon with lemon caper sauce (And I got to try them both! ...Drool...). Last on the menu, (wait for it...) we were served (Yep, mouth is starting to salivate) a dessert of lemon blueberry cheesecake with citrus berry compote (DELICIOUS). All three dishes went down wonderfully with the light and tasty pairing of Molson's new brew.



Molson Canadian 67 Sublime started rolling out across Canada in April and is now available nationally in 6 or 12 bottle packs (\$11.50 for 6, \$20.95 for 12). The release of Molson's 67 Sublime is just another sign that summer is finally here. The snow is gone, the sun is out, and hopefully your coolers are full. Whether you enjoy it lying on the beach, laughing on the patio, or lounging by the pool, Molson's new citrus low cal beer is truly what its label says, Sublime.



The Beer Store

TO OUR VERY VALUED CUSTOMERS IN THE LICENSED ESTABLISHMENTS THROUGHOUT ONTARIO

At The Beer Store we are very proud of our efforts to work alongside UFCW Local 12R24 in raising funds to fight Leukemia, Lymphoma and all blood cancers. Thanks to the efforts of over 2,800 volunteers we raised over \$1.2 million dollars this year and all of this will go to the fight against blood cancers through the Leukemia and Lymphoma Society of Canada. We also want to thank you, our very generous partners in the hotel, tavern, pub, and restaurant businesses who donated generously to our cause. Your donations and your help are very much appreciated. We know that our collective efforts are saving lives and on behalf of Local 12R24 and The Beer Store, we most sincerely thank the following customers for their donations.

- Ajax**
Alliston
C.W. Coop's
Crabby Joe's Tap and Grill
Harwood Arms
Red Lion Pub
Shoeless Joe's
Swiss Chalet
- Aurora**
Aw Shucks Seafood
Baldwins Steak House
C.W. Coop's
Crabby Joe's Tap and Grill
East Side Mario's
Filly & Firkin
Graystone's Tavern
Jersey Bar & Grill
Joia Ristorante
Royal Canadian Legion
St. Louis Bar & Grill
St. Andrew's Valley Golf
Tom & Jerrys Bistro
- Barrie**
Bowlerama
Fran's Rest
Kenzington
Mansion Nightclub
Pizza Hut
Players Cookhouse
Port of Barrie Rest.
Sticky Fingers Bar & Grill
Wild Wing West
Beamsville
Butcher and Banker
Olympia Restaurant
- Bolton:**
Allegro Fine Foods
Boston Pizza
St. Louis Bar & Grill
Bracebridge:
Crabby Joe's Tap and Grill
- Bradford**
Trophy Case Rest.
Brampton
All Star Bar & Grill
Azores Club Bar
- Brampton**
Brant Artillery
Brewsters Roadhouse
Crabby Joes Tap & Grill
Crown and Anchor
Don Cherry's Sports Grill
Embassy Grand Convention
Frigate & Firkin
Il Cavaliere Banquet Hall
Kelsey's Restaurant
Keltic Rock
Mandarin Rest
Montana's Cookhouse
ReJeanne's Bar & Grill
RJ's on Crysler
Royal Canadian Legion
Seens Deli & Grill
Spot One Grill
Wild Wing
- Burlington**
Brooklyns Bar and Grill
Burlington Golf & Country Club
(Members)
Clancy's Fine Foods
Local Eatery and Refuge
QB's
Ye Olde Squires
- Caledon**
Wild Wing Bolton
- Caledonia**
Cornerstone
Wiggies Pizza & Wings
- Cambridge**
East Side Marios
Fiddle & Firkin
Fifty's Deli & Rest
Grand River Hotel
O'Briens Bar & Grill
Old Marina Restaurant
Campbellville
Mohawk Motor Inn
Cayuga
Royal Canadian Legion
Cayuga
- Collingwood**
Admiral's Post Pub
Beaver & Bulldog
Boston Pizza
East Side Marios
Empire Grill
Kelsey's Rest
Molly Bloom's Irish Pub
Normie's Bar & Grill
Royal Canadian Legion
Swiss Chalet
- Concord**
Fontana Garden Banquet
Hazelton Manor
Paradise Banquet Hall
- Cookstown**
Cookstown Pub
- Cornwall**
Bojangles
Corner Pub
Lola's Pub
Lola's Pub
Schnitzels European Flavours
- Dundalk**
Dundel Golf Course
- East Gwillimbury**
Boston Pizza
Ladle Rest
- Fergus**
Fergus Brew House
The Goofie Newfie
- Guelph**
Bobby O'Briens
Cutten Club
Frank & Steins
McCabes Irish Pub
Red Papaya Thai
Shakespeare Arms
Sleeman Centre
Tapper's Alley
Turtle Jack's
Victoria Park East Golf Club
Victoria Park Golf Club West
Vinyl Jimmy Jazz
Woodlawn Bowl
Woolwich Arms & Arrow Pub
- Hagersville**
Old Lawson House
Royal Canadian Legion
Hagersville
- Hamilton**
Dizzy Weasel
The Keg
- Hanover**
Kings Pearl
RCL Tilbury
- Hillsburgh**
Duke of Hillsburgh Tavern
- Keswick**
McCluskey's Bar and Grill
- Kitchener**
Jack Astors Bar & Grill
Montana's Cookhouse
Prime Bar-B-Q Rest
Williamsburg Arms
- Lancaster**
RCL #544 Lancaster
- London**
Arkona Fairway
Boston Pizza
Clutchies
Crabby Joes
LDN Music Club
London Police Asso
RCL
Roxly Diner
Swiss Chalet
Tillsontown Soccer
- Markham**
Britannia Pub
Major Milliken Pub
- Massey**
Sauble River Golf
- Milton**
Albatross At Granite Ridge
Bumphrs Resterant
Greystones Golf Club
Ivy Arms
Shoeless Joe's Rest
- Mississauga**
Abbey Road Pub
Admiral Inn
Applebee's
Black Horse Pub & Grill
Boston Pizza
Boston Pizza
Braeben Golf Course
California's Rest
Canyon Creek Chop House
Clarkson Pump
Colossus of Rhodes
Coopers Pub
Cudas Tap & Grill
Delta Meadowvale Resort
Doolin's Pub
Earls Rest.
Freds Bar & Grill
Hiltton Garden Inn
Host Fine Indian Cuisine
Kelsey's Restaurant
Mandarin Rest
Master Steaks Rest
Mississauga Golf & Country
Club
Mississauga Grand
Montana's Cookhouse
Montana's Cookhouse
- Montfort Van Mills**
My Apartment
Ontario Raquet Club
P.K. Creek Bar & Grill
Papa Guiseppe's
Pavillion Royale
Pump House Grille
Pump On Rathburn
Renaissance by the Creek
Ro'n Doc's
Shoeless Joe's Rest
Snug Harbour Seafood
Stage West Hotel Theatre
Sweet Cheeks Bar & Grill
Ten Restaurant & Wine Bar
The Crooked Cue
The Franklin House
Tropicana Rest
Tu Casa
Turtle Jack's
Waterside Inn
Winner's Edge Sports Bar
- Murillo**
Wilson Retail Partner
- Newmarket**
Bigwigs Billiards
Cachet Rest. & Bar
Casey's Bar & Grill
Crow's Nest Pub
Kelsey's Rest
Mandarin Rest
Milestone's
St. Louis Bar
Swiss Chalet
Tom and Jerry's Bistro
- Niagara Falls**
Double D Bar and Eatery
- Oakville**
Alice Fazooli's
Crsuders Rugby Club
Druy Martini
Hamptons Restaurant
House of Wings
Kings Arms
Milestone's Rest
Montana's Cookhouse
Niblick
Otello's Banquet
Otello's Special Events
Palmero Public House
Philly McNastys
Pic-A Deli
Royal Windsor Pub & Eatery
Shakers Tap & Grill
Tin Cup Sports Grill
Wild Wing
- Orangeville**
Bluebird Restaurant
T.J. Hanger Sports Grill
- Orilla**
Kelseys Restaurant
Montana's Cookhouse
Tux II
- Ottawa**
Georgetown Sports Pub
Greensmere Golf & Country
Club
J.N. Pizza
Luke Hart Triple Five Eight
Pasticceria Gelateria Italiana
The Orange Monkey
- Ottawa (Hunt Club)**
East Side Mario's
- Parry Sound**
Lost Channel Lodge
- Penetanguishene**
Royal Canadian Legion
Salle Paroissiale
- Peterborough**
Heron Landing Golf Course
- Port Carling**
Lake Joseph Club
- Richmond Hill**
Allencourt Rest. Fish and Chips
Montana's Cookhouse
Tom and Jerry's Bistro
Turtle Jack's
- Rockwood**
Wildwinds Golf & Country Club
- Sault Ste Marie**
Churchill Bowling
Studio 10
Top Hat
- Sharon**
The Roast of Sharon
- Shelburne**
Royal Canadian Legion
Shelburne Golf Club
- Spanish**
Water Falls Lodge
- St. Catharines**
Buffalo Wings
Loyal Order of Moose Lodge
Pitcher's Bar and Grill
Relax Restaurant
Royal Canadian Legion
- Stouffville**
Boston Pizza
Sturgeon Falls
Knights of Columbus
Laurentide Golf
- Sudbury**
Loyal Order of Moose
Rhythm & Cues
Royal Cdn Legion #503
- Thornhill**
Le Parc
Swiss Chalet
- Thunder Bay**
Black Pirates Club
Centerfolds
Elk's Lodge #32
Lappe Variety Store
Naxos
Neebing Roadhouse
Newfies Pub
Shoreline Hotel
Slovak Legion
The Bar
- Timmins**
East Side Marios
ONR Railway
- Toronto**
- Abbot Pub and Fare
Academy of Spherical Arts
Adelaide Club
Alice Fazooli's
Amadeus Rest
Aura
Axis Gallery & Grill
Badger & Firkin
Balmy Beach Club
Bar Wellington
Barberian's Steak House
Barrotes Rest
Baton Rouge Rest
Bellwood Rest
Bistro 990
Bota Fogo Bar & Café
Bottom Line Rest
Brant House Rest
Brockwood Ave. Pump
Bull & Firkin
Burgundy's Restaurant
Café Diplomatico Rest
Charlotte Room
Churchhouse and Firkin
Clinton's
Cobra
Commuters
Courtyard by Marriott
Crocodile Rock
Crown & Dragon Pub
Devil's Martini
Dolce Social Ballroom
Duff's Famous Wings
Duke of Richmond Pub
Dupont Bistro
East Side Mario's
Eden Trattoria
Eggspection Eaton Centre
Elephant & Castle Pub
Faema Caffe
Fionn Maccool's
Fionn Maccool's
Fomo
Four
Fox and Fiddle
Gabby's Bar and Grill
Gabby's King Street West
Goose & Firkin
Graduate Student Lounge
Hell's Chicken
Hemmingway's Rest
High Park Club
Hilton Garden Inn
Hilton Toronto
Holiday Inn
Hooters
House of Parliament
House of Te
Hyatt Regency
Irish Rose Pub and Rest
Irish Shebeen
Jack Astor's Bar & Grill
Jekeyl & Hyde
Jersey Giant Rest
Jerusalem Rest
Jesters on Yonge
Joe Badali's Ristorante
Joey Don Mills Grill Lounge
Keg Steakhouse
Kelsey's Rest
Kelsey's Restaurant
Kingsview Sports Bar
Kramer's Bar & Grill
London Tap House
Longest Yard Rest
Loose Moose Tap & Grill
Maison
Mansion
McSorley's Saloon & Grill
- Menalon Rest
Milagro Restaurante Mexican
Mitzi's Sister
Montana's Cookhouse
Montecassino Hospitality
New Acor Sports Bar
North York Veterans Social Club
O Lagar
Olde Yorke Fish & Chips
Oliver & Bonacini
Pantages Suite Hotel
Park Hyatt Toronto
Parts & Labour
Peter G's Bar and Grill
Pheasant & Firkin
Piazza Manna
Pickle Barrel
Pier 4 Restaurant
Polson Pier
Rectory Café
Red Lobster
Red's Bistro & Bar
Right Wing Sports Pub
Rockwood Grass
Royal Canadian Legion
Ruth Chris Steakhouse
Sammy's Student Exchange
Scallywags
Scruffy Murphy's
Shoeless Joe's
Shoes Sports Saloon
Smockey Joe's Café
South of Temperance
Southside Johnny's Bar&Grill
Spoke Club
Squirrel's Rest.
St.Louis Bar & Grill
Sultan's Tent & Café Morocco
Swiss Chalet
Tessie McDaid's Irish Pub
The Bam
The Carlu Corporation
The Court House
The Done Right Inn
The Ossington
The Ritz Carlton Toronto
Thompson Toronto
Toronto Marriott
Tryst
Ultra Supper Club
Underground Garage
Vero Trattoria
Vertical Rest and Bar
Wayne Gretzky's
Westin Bristol Place
Weston Sports Bar
- Vaughan**
Dublin Gate
Hilton Garden Inn
Marcellos Pizzeria
St.Louis Bar & Grill
Terrace Banquet Centre
Wasaga Beach
Beacon Wasaga Beach
Boston Pizza
Wild Wing
Weland
Handlebar Hanks
Whitby
Royal Hotel
- Windsor**
Players
RCL 12
Red Lobster
- Woodbridge**
Woodbridge Bowl



Nikki and Conor



Plenty of booths

WINDY O'NEILL'S

170 Jozo Weider Blvd, Blue Mountain, ON
Tel: 705 446 9989 • www.windyooneills.com

If you close your eyes while sitting at the bar at Windy's you would seriously believe that you were sitting in a bar in Dublin or elsewhere on the Emerald Isle. Not only are most of the staff from across the great divide but the owners hail from there too so they naturally know about Irish hospitality. In the heart of the increasingly popular Blue Mountain village resort the pub sits in the middle of the Village square where you can watch the visitors amble past on their way back to their condos or cars or maybe they have just got here and are visiting the many shops.

Best bet though would be that they are in a holiday mood and are looking for good food and a good pint and a chance to let their hair down and listen to some excellent live entertainment. Well people, Windy's have all three and not only music on the weekends but every night of the week, as they say, no-one parties like the Irish.

The large rectangular bar takes centre stage in the middle of the large pub and here you have the choice of 22 taps. International brands such as Carlsberg and Stella as well as Muskoka Cream Ale from Bracebridge sit side by side and don't forget Ireland's own Magners cider. Tables and booths surround the bar on three sides while the front of the pub opens out to the large patio, here is the place to watch people go by and keep your eyes open for Elvis as he has been known to make an appearance or two in the area. There is a small bar right on the patio catering to the outdoor crowd whether it's the height of summer or a chilly November, you will find customers enjoying the great outdoors, the patio has a large wishing well on it that doubles as a heater in fall and winter.

A stage is to the right of the bar when you enter from the patio and offers a great view from most vantage points. At one end of

the bar is the Hurling room, great for small groups or just to sit by yourself with a book and a pint. Here you have framed hurling sweaters signed by the teams they represent. One poster actually tells you the Irish invented Ice Hockey and how it is derived from their national sport of Hurling. Downstairs another full service bar in the Wicklow Room serves up acoustic nights in the winter and has its own loyal following who treat it as their own little pub.

The menu boasts some of the best steaks and burgers around and are excellent value for your money. Plenty of local ingredients are used and all the pies are homemade. The seafood chowder is a very popular dish and the bar's authentic Irish soda bread seems to go with everything.

If Blue Mountain is on your visit list make sure you crossover to the Irish side, you'll be glad you did.



The Wishing Well



Plenty to choose from



Cheers!



Canada's Pub Guy and Maurice the owner



The Hurling Room



Seat by the fire maybe



The Duke of Hillsburgh Tavern

Family Restaurant & Bar

1 Anne Street, Hillsburgh, ON
Tel: 519 855 1778 • www.thedukeofhillsburgh.ca

To many people if you start the name of a bar with Duke of something then you must be a traditional British pub, especially if you know the owner is Scottish and possibly brought up with traditional Duke pubs in his old world neighbourhood. Well never judge a book by its cover or a bar by its name. Owner Archie Kirkpatrick grew up like many of us watching cowboy films on a Sunday afternoon. Archie watched them with his grandfather who just happened to be a big John Wayne fan. To Archie these are wonderful childhood memories and his Duke is no pretender to the throne but the big man himself John Wayne. The whole tavern is a shrine to him but the western theme really works, it's refreshing and different. A large mural of the Duke leading a horse is the backdrop to the central stage in the dining area. The small sit down bar is at the top of the room and through to the left is a sports lounge with three dartboards to accommodate the dart teams who play out of the Duke.

The pub has a dozen draught taps including Sapporo and Upper Canada Ale.

The back patio has a real country feel to it as it is adjacent to a very large green lot, patio parties are common place with live entertainment periodically. The bar also has karaoke nights and Theme Saturdays not to mention the popular jam sessions.

The menu is a mixed fare with many western references, plenty of excellent choices such as ribs, pasta and great wings that are on special every Wednesday night, don't forget to try the curry especially if you like them hot.

The Tiffany style shades hanging over the tables and the corner gas fireplace also make it a nice stop in the colder months. It's a real friendly little bar with good customer service and small town hospitality, a great place to dismount and tie up the horse and go get yourself fed and watered.



The Duke



A few of the regulars



Lil' Cowpoke



Bailey



The dining room



Tiffany style lamps



Cozy Fireplace



The Sports Lounge

Jack's Gastro Pub

31 Division Street South, Kingsville, Ontario
Tel: 519 733 6900 • www.jacksdining.com

In the beautiful town of Kingsville among the tree lined streets and wonderful Victorian houses you will find a total gem of a bar called Jack's Gastro Pub. This is the type of pub that you wish was in every small town and village. A great bunch of regulars and two hands on owners with a passion for serving great food and offering a wide variety of beers on tap and in bottle. The pub is in an old home that dates back to 1898, this certainly adds to the character and charm of the bar. A street-side front patio lets you know that you have found the place while another patio is used year round, enclosed in the colder months then opened right up for the busy summer.



A few of the regulars

Kingsville is a destination spot for bird lovers as the town is on the migratory route and is close proximity to nearby bird haven Pelee Island. Many of these bird watchers take time out of their hobby to visit Jack's for one of their many daily specials and to enjoy a local craft beer or two. The town also attracts visitors who enjoy the many stores and curiosity shops that abound in the downtown core.

The dining area of the pub is to the left when you enter and another room is on a slightly upper level at the back, this is the 'Tasting Room' where *Jack's Beer Club members meet on a regular basis to try new products and chat about their favourite subject.

The small cozy pub area is to the right, a great little room for sitting back and soaking in the atmosphere while lis-



Stay The Night

tening to the regulars chat about their day. Jack's has four draught taps that include Rail City Pilsner, a local craft beer and plenty of bottle choices such as Wellington

Dark and Mill Street Organic.

Upstairs the pub has three lovely decorated guest rooms, a perfect way to end an evening of dinner and drinks at the bar.

The food at Jack's is excellent and very varied, local meats from the town butchers and local produce are used as the main ingredients. Fresh fish from nearby Lake Erie such as Pickerel and Perch are popular menu choices especially on Fish Frydays.

The burgers have become an in-house favourite and the pub features different styles on a weekly basis. To compliment the food Jack's has

a variety of local wines as the area is a popular wine destination with many great wineries in the area.

If you fancy a Caesar then try the many varieties at the pub such as a whisky Caesar served with a pickled egg or the tequila Caesar, all are served in a large Mason jar.

It's a beautiful area to visit and Jack's is a wonderful pub to stop in while you are there, hosts Trevor and Kim Loop will extend a welcome that will make you feel at home. Jack's, country comfort and gastro dining doesn't get any better than this.

**See article on Jack's Beer Club on the next page*



Jack's Beer Club

THE TAPS OF KINGSVILLE



Members of The Beer Club

I was lucky enough to be invited by the members of Jack's Beer Club based in Jack's Gastro Pub to join them on an old fashioned pub crawl through the streets of Kingsville. I had never been to Kingsville before so the walk would be an adventure for me over and above the beer quest.

Jack's Beer Club are a group of beer lovers who meet at the bar every month to taste and talk about Beer. Now and again the club will embark on a field trip and this day it was the Pub Crawl.

We all met at Jack's at 7.30 in order to get our evening's tasting notes and also to meet and greet with a glass in hand.

About thirty of us were gathered in the bar when the order was given to 'march'.

Our first destination was the Mettawas Station, this lovely bar sat alongside a nature trail and had a beautiful patio, here we were to try the Okanagan Pale Ale, clear and copper coloured, fruity on the palate and hearty in hops with a nice round finish.

The next port of call was the Main Street Grill and Ale House, a wonderful old building with plenty of history. Here our tittle of choice was Sleeman's Cream Ale, the award winning flagship beer of Sleeman Brewery. Our tasting notes told us to expect a rich golden hue, slightly fruity aroma of pear or apple and medium bodied.



Our Expert Derek



Our next Pub



Arriving at our first Pub



Mettawas Station

I was beginning to enjoy this trip but don't get too comfortable as we are off again, this time to Vern's Tap and Eatery to enjoy Steam Whistle Pilsner, a beer I know only too well as it is our green room beer at The Pub Radio Show studio. A quick check of the tasting notes told us to look for a distinctive hop aroma, a golden colour, tasty malt flavour with a clean and crisp finish.

I felt like I had known my fellow Beer Club members a lot longer than the three or four hours we had been together, this was fun.

Finally we ended back at Jack's Pub for a beer I had never tried before, Shock Top Belgian Style Wit, an unfiltered Belgian style wheat ale. This one had a slight citrus aroma, a cloudy golden colour, hints of banana and a slight bitter finish.

We all sat chatting about our evening and what beers had appealed the most to us, it had been a lot of fun and I think more bars should start their own Beer Club.



Enjoying the Cream Ale

A big thanks to Trevor for the invite, to the many new friends I now have in Kingsville and to our Beer Guide Derek Bilokraly. Cheers!



Back to Jack's



Off to Vern's



Patio



Tricia

The Niblick Pub

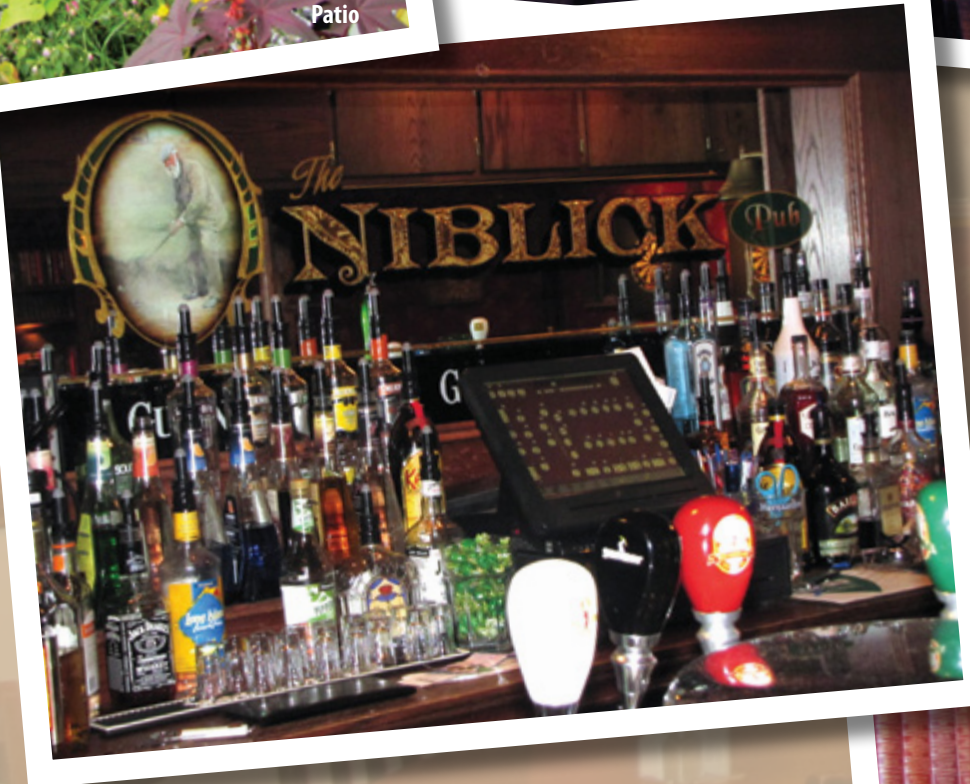
1011 Upper Middle Road East
Oakville, Ontario
Tel: 905 815 9632

The Niblick in the Upper Oakville Shopping Centre is as traditional a pub as they come. Red upholstery and Axminster style pub carpet makes the bar look like it belongs in some London suburb, which is a good thing in these days of modern bars and fast food restaurants.

The large dining section has many traditional features such as wall lined bookshelves and an area with a cozy fireplace. The long sit down bar runs up the left of the pub and here you will find an impressive 29 taps including local award winning Cameron's lager as well as Mill Street Tankhouse Ale along with international selections

such as Fuller's London Pride and Carlsberg. Dartboards are on the far wall and a Golden Tee is at the end of the bar. The pub has many large screen tv's strategically placed for maximum viewing and never taking away from the pub feel and atmosphere.

The patio upfront looks like it belongs in the country, a wonderful area to sit back and enjoy the summer with plenty of blossoming plants and hanging baskets,



Cameron's anyone



a credit to whoever planned and put it together. One upper area even has privacy with vines covering the fences on all sides.

The food at the pub is a major draw for many in this busy area, only certified Angus beef is used and the burgers are second to none. The menu is a great cross section featuring Pizza's and Pasta as well as traditional pub fare. Popular choices include chicken and leek pot pie, bangers and mash and for all the Scots out there mince and tatties. Another favourite is the number one curry dish in the U.K. chicken Tikka Masala.

The pub has a Poker for Points night every Monday and the bar is packed on Tuesdays for a very well attended trivia night. Owner Jim Service is no stranger to the pub trade and has built a business based on customer service and good food, many of the staff have been there from day one with Jim and so have many of the regulars.

The Niblick golf club might be a distant memory but the Niblick pub is alive and kicking and doing better than ever.



Summer in Creemore

Great little bars and restaurants, the weekly farmers market and of course the Copper Kettle festival, an annual beer festival run by the brewery to celebrate the town and the beer. So much to do in the beautiful town of Creemore this summer and when you do check out these three places for creative cuisine and a pint of your favourite Creemore brand.



Brewed with all the Best Stuff.



Dining Room

Sovereign Restaurant

157 Mill Street, Creemore, ON

Tel: 705 466 3006 • www.sovereignrestaurant.ca

This grand old hotel built in 1878 has been a restaurant since 1979 specializing in Hungarian food. Present owners Don and Angela have retained the Hungarian flare while also adding new dishes to appeal to all palates. Don, whose uncle owned the Sovereign, worked in the kitchen doing dishes many years ago before plying his trade in other restaurants. Now he and his wife work hard at retaining the Victorian elegance of the place while creating a family friendly environment. Two large dining rooms cater to a full house most weekends as word has spread about the authentic dishes served here.

Some even say that the Beef Gulyas is not only the best in Ontario but quite possibly North America. Another popular choice is the Traditional Hungarian Wooden Platter, this incredible feast is a combination of a cabbage roll appetizer, a selection of wiener schnitzel, pork tenderloin, beef tenderloin, traditional smoked bacon and Hungarian sausage served over dollar chips and tangy salads. A mouthwatering feast that has to be seen to be believed. The Sovereign also has a great steak and seafood selection.

Live entertainment is held every Thursday, please check out the website for details.



Angela and Don



Fireplace Corner



Traditional Hungarian Platter

The Old Mill House Pub

141 Mill Street, Creemore, ON
Tel: 705 466 5244
www.theoldmillhousepub.com

This lovely village pub is the perfect place to relax and take a break from shopping when visiting Creemore. All three Creemore brands are on tap and one can raise a glass to the brewery which is just across the street. Milly the bear greets you when you enter and you can head to the sit down bar to the left or grab a table in the dining area to the right. The back patio is a very popular spot and here you can sit at a table or maybe on a tractor stool that owner Carol hand painted herself.

The pub is well known for its wings and these are on special every Thursday evening.

The menu has a good mix of North American fare including homemade AAA burgers and tasty fresh cut fries. Other choices include a large selection of sandwiches and wraps and a very popular Creemore battered fish and chips. Kids are in for a treat as the Kids menu has all their favourites such as Mac and cheese, hot dogs, fish and chips, animal buddies and pizza.

A collection of emergency service badges graces one wall and the number of them keep growing as visitors drop them off from all over Canada. Entertainment is periodically but sometimes Marcello, a very talented musician, will pick up his guitar and break into a song or two.



Bar



Marcello



Tractor Seats



Milly



Chez Michel
 150 Mill Street, Creemore, ON
 Tel: 705 466 3331 • www.chezmichel.ca

Born in Normandy and raised in Provence, Michel Masselin has brought his wonderful expertise to the town of Creemore and shares his talent with those lucky enough to visit Chez Michel. His wife Elinor and friendly staff welcome diners to this little French country restaurant with its classic French cuisine and superb wine cellar.

A small charming patio lets you know you have arrived at Chez Michel.

An intimate wine bar is to the left and a bright dining area is to the right, the colours reflect Michel's native Provence to give it an authentic European feel. Out back Michel has his own vegetable and herb gardens to ensure local freshness at its best.

Appetizers include Baked Brie with caramelized onions and Cumberland sauce and Mixed greens with Portobello mushrooms, goat cheese and a warm poppyseed vinaigrette. Delicious entrees such as Confit of duck with ginger and orange sauce and a very popular Filet Mignon au Poivre. Check out the daily specials, which may include fresh lobster, veal filet and a catch of the day. Fall offerings such as venison and bison are seasonal favourites with Michel's special touch. Choose a nice bottle of vintage from the wine cellar to accompany your dinner,

A touch of France right in Creemore.



WIN A CAMERON'S BREWERY V.I.P. CASK PARTY



Roger Carlsen Photography

Pub Magazine and Cameron's Brewery have teamed up to present to all pub and beer lovers the ultimate Cask Ale Contest. The contest is called **MY CAMERON'S BREWING MOMENT** and winners will receive an incredible **V.I.P. Cask Party**.

A luxury stretch limo will pick up six winners and their guests from the Toronto/Oakville area and whisk them away to Cameron's Brewery where the brew master will present them with a cask ale that has been brewed just for them. One of the lucky winners will get to tap the cask. All of the winners will get to experience a "day in the life" of a Brew Master, including tasting Cameron's lagers and ales freshly from the fermentation tanks.

Then it is off to Oakville's premier pub The Niblick for a Brew Master's Dinner with a seven course meal with each course prepared with and served with one of Cameron's delicious brews. Then it's off to the newly renovated Holiday Inn Oakville for a nightcap and VIP accommodations. The winners will stay the night and then be brought back to Toronto (or their starting point in Oakville) in the morning.

HOW DO I ENTER ??????????

Simple, send us a picture of yourself enjoying a **Cameron's Brewing** product... bottle or draught... you might be in a bar, at a friend's house or having a BBQ. Put a caption to the picture and describe your **CAMERON'S BREWING MOMENT**, include your friends in the picture if you like, get creative!!!

A panel of judges will pick five winners who can then invite a guest with them. You must be 19 years or older and you will need to make your own way to the Toronto/Oakville area. A sixth winner will be selected by popular vote on facebook. **Please send your Cameron's Brewing Moment to one or all of: bill@pubmagazine.ca or promotions@cameronsbrewing.com or [facebook.com/pubmagazine](https://www.facebook.com/pubmagazine).** Cut off date is September 30th 2011 and the V.I.P. Cask Party is Saturday, October 22nd 2011.

Good Luck! It is going to be a LEGENDARY night!!!!



Cameron's President Bill Coleman enjoying a Cameron's Brewing Moment



Roger Carlsen Photography



Roger Carlsen Photography



Roger Carlsen Photography



Ken Jorgenson

SPORTS *with Jorgy*

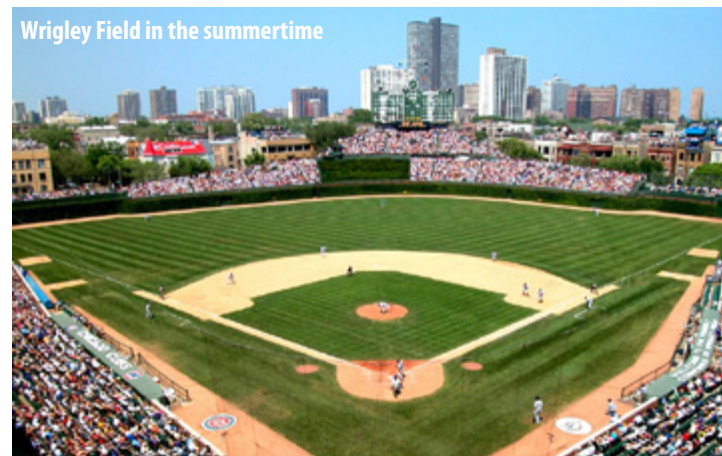
THE DOG DAYS OF SUMMER - TIME FOR A ROAD TRIP!

For sports lovers, the dog days of summer are upon us once again; a period of stagnation and inactivity that reduces many of us to sedentary lumps on the beaches, patios and barstools of this fine province. The sports world can only offer up a tiny fraction of its regular distractions as so many of the premiere sports are currently inactive - where are you NFL, English Premier League and Heineken Cup? Why have you forsaken us? The Stanley Cup is now just a distant memory, and the NBA is potentially lost for a year.

As a lifelong baseball fan, the Blue Jays may offer a brief respite, but without the true atmosphere of a real major League experience (I've been in libraries noisier than the Rogers Centre during a baseball game), it is a pale reminder of what summer once had to offer. MLSE have somehow managed to sap the spirit and enthusiasm from even the most diehard MLS and Toronto FC fans by offering up a product that has miles to go just to become mediocre. The Women's Soccer World Cup, over way too soon, was fantastic, as long as you weren't cheering for you know who (rhymes with Canada), and only served to whet the appetite for more of the same.

So what is there for a sports fan to do?
Road Trip!!

A classic and proven way to combine travel, sports and maybe even a beer or two into a brief period of frenetic activity. A trip to Chicago was just what the doctor ordered! There have been many classic stadiums in professional sport, but the friendly confines of Wrigley Field are truly iconic. From the ivy covered outfield wall to the hand operated scoreboard and rooftop seats, this stadium (built in 1914) is one of my favourites. The seats may be narrow and kind of uncomfortable, the facilities somewhat dated and in need of an update, but the atmosphere and beauty of this home to the Chicago Cubs is second to



Wrigley Field in the summertime

none. In all my travels to sports events around the world I have never found a place that evokes the colours and sensations of summer more



Louisville's entertainment district

so than Wrigley Field. The wonderful greens of the grass and outfield walls, the red clay of the infield dirt, and the impossible blue of a cloudless sky are magnificent on their own, but add the atmosphere of 40,000 frenzied baseball fans and the ballgame becomes a near religious

experience. Instead of sacramental wine, the pre-game ritual involves \$4 pints at "Cubby Bear", a massive warehouse bar across from the stadium, where the congregation masses before flowing out of the cool bar and into the bleacher seats, basking under the summer sun. And so it was this time too!

The game, a 3-1 victory for the Cubs over their cross town rival White Sox was made even more enjoyable by some awesome ballpark food and an endless supply of cold beer. A post game "pubcrawl" to Harry Caray's Tavern, the Bull & Bear and Jimmy Fig's (amongst others) and meeting some of the most informed sports fanatics in the world was a fantastic way to end a fantastic day. The next morning, however, wasn't quite so wonderful - I guess I'm just getting old!

But that is what the Road Trip is all about - having fun, enjoying the games, experiencing an atmosphere not found at home, meeting new people and living to tell the tale, or at least the parts you can remember. I have been fortunate in being able to participate in a number of sports-related road trips over the years, sometimes with friends and sometimes solo, and have come up with a **list of my 10 favourites / recommendations:**

- 1. The Olympics:** even if for only an event or two (summer or winter) it could be a once in a lifetime opportunity and you'll meet so many amazing people
- 2. The Kentucky Derby:** the most exciting two minutes in sports and Louisville's Entertainment District will knock your socks off
- 3. An NFL game and the real "Tailgate" experience:** it's amazing how serious some people take their football and their BBQing!
- 4. The Highland Games:** whether it is in Scotland or at one of Ontario's many versions, the food, beer, music and strength events are

truly awesome (btw the 2011 Fergus Highland Games are August 12-14)

- 5. Golf Holiday:** getting away with some friends and your clubs, avoiding alligators and getting sunburned is a rite of passage; just make sure to lie about your scores upon returning
- 6. The World Cup:** whether it's soccer, rugby, cricket, or whatever else that interests you - don't miss the chance to see the best, at their best and be part of the international extravaganza
- 7. Calgary Stampede:** your head will feel like it got kicked by a horse even if it didn't
- 8. The World Junior Hockey Championship:** affordable tickets, awesome atmosphere, and the opportunity to see the stars of tomorrow before they become famous and ignore you (it's in Alberta in 2012)
- 9. NCAA Football Game:** so many great teams just across the border - 100,000 maniacal fans can't be wrong
- 10. The Grey Cup:** the CFL is actually pretty entertaining and Grey Cup week is usually pretty fantastic too!



Rugby World Cup - with Springbok legend Nas Botha

For those who enjoy a fine pub, any road trip is an opportunity to explore those offered in places never travelled before, whether in Canada, the US or overseas, and more importantly, the opportunity to meet new friends and relax so hard that you'll need a real vacation to recover!

Until next time,

JORGY



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Mixed Nuts

Up Yer Kilt Pub

284 Orenda Road
Brampton, ON
Tel: 905 451 KILT (5458)

Up Yer Kilt Pub as the name suggest has very strong Scottish ties and like Scottish pubs it is the hub of the community, a true neighbourhood bar with a loyal clientele who are more like family than patrons.

The bar has different home made food specials everyday such as shepherd's pie, roaster wings and lasagne. The pub hosts four popular golf tournaments a year and there is always something going on for the regulars.



Conrad and Jason



The Regulars

The pub is narrow with a long sit down bar running down the right hand side. Long tables with bench seating run along the opposite wall. the tables are unique as their bases are real tree trunks. The tables are not the only unique thing in the pub as the whole place is like a museum with many interesting prints and artifacts in abundance.

The walls also have many kilts hanging on them to add more Scottish flare. There is a small area at the back that seats four. A large screen at the front of the pub pulls down when the big game is on especially the soccer as many of the regulars hail from the old country. They dont miss any goals either as more televisions are in the wash-rooms.

Ten taps behind the bar including what many consider to be the best pint of Guinness in town. Entertainment on Fridays and live bands every Saturday including the very talented Mixed Nuts. At the bar under a glass case is another collection of interesting stuff such as a stamp collection from the 1920's.

The Up Yer Kilt scooter is parked outside on the small patio and every once in a while people spot owner Conrad whizzing off to the liquor store for supplies on it. Up Yer Kilt Pub is a true community pub and Conrad who has been in the business for over 25 years wants to expand the concept, so if you would love to be the landlord of a Scottish style pub like Up Yer Kilt please give him a call.



Harp & Crown Pub

300 Kingston Road, Pickering, ON

Tel: 905.509.6565

Web: www.hcpub.com



For fifteen years this traditional style pub has been a favourite haunt for pub lovers in Pickering. Twenty six draught taps make for a great selection that will surely suit all tastes. Rolling Rock, Rickard's Red and Mill Street Organic are just a few of the choices available. Pitchers are on special every day while tall boys are on special every Thursday. The sit down bar is in the centre of the pub and an area to the right is perfect for dart players as this room houses four boards. A dining area to the left has a cozy fireplace section while many more tables are to the front of the pub. The bar has many daily specials and the wings are on special every Sunday and Monday, on Wednesday and Friday during certain hours the menu is an amazing half price. A great deal on Sunday nights when the pub puts on a great prime rib dinner with all the trimmings for only \$9.95



Danielle



The bar hosts popular karaoke nights on Wednesday and Sunday evenings and there is a jam session every Thursday, so strap the guitar on and make your way to the pub. Live bands play on Friday and Saturday nights. There is always something happening at the Harp and Crown, later this summer the bar has a boat cruise for all those interested and an annual golf tournament, please call the pub for more details.

The pub is very close to The Rouge Valley so what better way to end a day walking through beautiful scenery than a visit to the Harp and Crown for some dinner and a pint or two.



CAMERON'S SUMMER

Ever wonder what a craft brewery gets up to in the summer, well wonder no more. A Cameron's Brewing Summer. The folks at Cameron's Brewing Co. have been on the road this summer spreading the good word about their award winning beers.

Here are some of the events they attended.



At The Royal Canadian Yacht Club on Toronto Island, here President Bill Coleman is tending bar.



Polo For Heart. Cameron's was the official beer for this long running charity held in Gormley this past June.



Cameron's was also the official Beer Sponsor at the 2011 World Doubles Squash Championships held in the Toronto area recently. Here winning finalists Team Canada, Hewlitt and Keating are drinking The Beer of Champions.



In June, the Cameron's Crew were at the Beach BBQ and Brews fest at Woodbine Park This was the perfect kick off to Ontario Craft Beer Week. Brand Ambassadors Andrew and Megan give the thumbs up.



Cameron's are an official sponsor of the Royal Winter Fair, here the band at The Hitching Post stop to take a break.



At the Toronto Wine and Spirit Festival at its new location on Polson Pier



Craigleith Ski Club where Cameron's donated to the downhill racing team cause.

These were only a few of the events that Cameron's were proud to attend.



The Old Newcastle House Taps & Grill

119 King Avenue West, Newcastle
Tel: 905 987 4200
www.theoldnewcastlehouse.com

by Glenn Degenkolb

Upon entering the building there's a porch area that is very popular for lunch or dinner because of the way it's situated in relationship to the patio. It overlooks the patio and because of the large windows the porch area is very light, this area is perfect for large groups. After passing through the porch, you enter the "old house" which is now the bar/dining area. The first thing that impacts you is how cozy it is. The sit down bar itself seats about eight and the dining room about twenty.

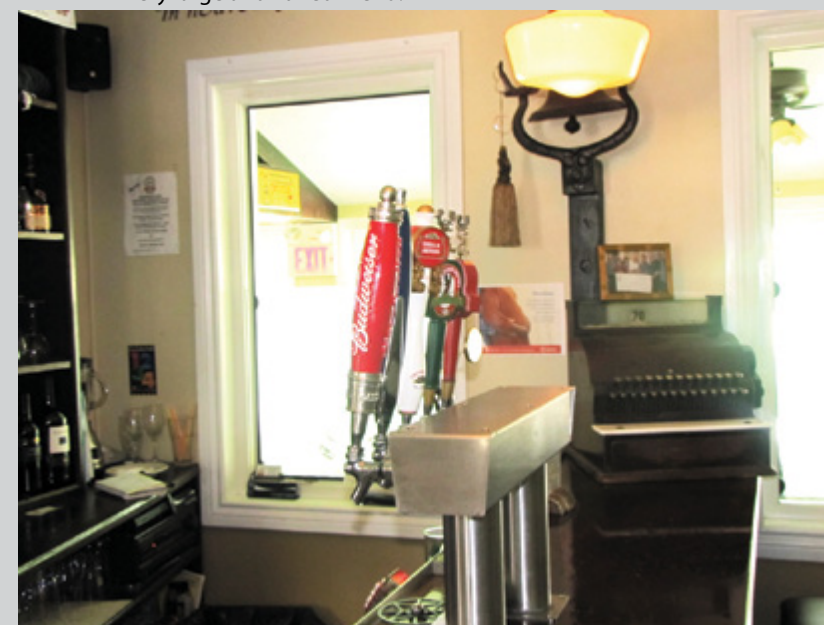
Kevin, who is not only the owner but the head chef, tells me that people ask him what they are, a pub or a restaurant. He describes that it is whatever you want it to be and to many it is the local pub with great food.

The Old Newcastle House dates back to the 1840's and was built as a cobbler's place.

Daily lunch and dinner specials including amazing burgers that are homemade using local organic beef. Kevin also uses local produce in a variety of dishes, for a small pub it has a very large and varied menu.



Michelle



On a recent trip through eastern Durham Region, I just had to stop at this beautiful old house in the village of Newcastle called "The Old Newcastle House Taps and Grill". What drew me to this establishment was the quaint white picket fence. I mean let's be honest, where can you find a white picket fence in a downtown core! The front garden has been recently transformed into a beautiful brand new patio and the owner, Kevin Adams, tells me that it is the only licensed patio in the village. I could just picture myself on a warm summer evening, the sun going down and having a nice cold beer on that very patio. OK....two beers.

Located at 119 King Avenue West, "this is the main drag" through Newcastle, you think it would be noisy. Just the complete opposite in fact, the volume of traffic is limited during the day. Weekends the bar is a popular spot for car cruisers and bikes to stop by for a bite to eat. The sun sets on the top of the nearby hill making it a very picturesque place.



Wednesdays have wing specials all day and night while kids get to eat free on Tuesdays.

Thursday nights are for the ladies and live entertainment plays Friday and Saturdays.

Check the website for band details.

The bar runs several events throughout the year such as an upcoming golf tournament on September 11th and a well anticipated 3rd anniversary party on October 1st, the same day as the Newcastle Fall Festival.

Bartender Michelle is organizing an upcoming Boat Cruise on Lake Scugog, please call the bar for details.

The slogan for the bar is "Newcastle's Best Kept Secret". I think that now the secret is officially out





The Portly Piper pub in Ajax has it all, great food, live music, big screens, friendly staff and over twenty taps to choose from. The pub continuously wins annual 'Eat Smart' awards and recently Readers Choice awards for Best Pub and Best Sports Bar.

The menu is vast and varied with many sections that include numerous choices, the appetizer section contains cajun shrimp, crispy calamari, stuffed potato skins and deep fried breaded pickles among others. Soups and salads with many daily specials and healthy choices and of course Pub Fare with the likes of steak and mushroom pie, bangers and mash and toad in the hole. Something for everyone especially lovers of chicken wings as the bar is well known for having what maybe the best wings in town.

They come in a choice of over a dozen flavours including lemon pepper, sweet chili and pineapple curry. These award winning wings are on special every Tuesday and Thursday all day.

The pub sponsors many local teams including their own pool and dart teams and are always on the lookout to sponsor more.

Entertainment at the Piper is the best in local talent every Friday and if you are a fan of country then Saturday night is for you.

The pub has a long sit down bar up a few steps central to the room and then a line of booths run along the wall to the right. In each booth sports fans have their very own flat screen to watch the game while having dinner. A pool room is up at the back of the bar, while two dartboards are to the left of the pub.

The bar is the perfect spot for large parties as the pub can cater for up to 235 people.

The Portly Piper Pub has been an Ajax tradition for many years, pop in and say hello.



Portly Piper • 235 Bayly Street West, Ajax, ON
Tel: 905 426 9535 • Web: www.portlypiperpub.com



Erin



Pints with Josh Rubin, Toronto Star Columnist

by Bill Perrie

The Pub recently had the pleasure to sit down and chat with well known Toronto Star columnist Josh Rubin.

Q. How long have you been writing about beer and related topics for the Star.

A: I started my What's Brewing column 5 years ago, after my predecessor Jon Filson recommended me for the job.

Q. What has been the biggest change you have seen in the beer business?

A: I think people are starting to wrap their heads around the fact that beer can be a lot more than a simple refresher (not that there's anything wrong with that either, mind you).

Q. You write about many craft beers, is this an exciting time to be a small brewer?

A: Absolutely. Craft brewers in Ontario are starting to get a lot more creative than they were even a few years ago, with everything from their beer to their marketing. And there are a lot of new brewpubs opening up, which I'm always delighted to see.

Q. Do you have a favourite beer?

A: Not to be coy, but it really depends on the weather, and what I'm eating. But I've got a special weakness for Trappist ales (especially Rochefort), and I've got several vintages of Thomas Hardy in my cellar.

Q. Do you think pubs should carry more craft beers?

A: It would be nice to see them at least carry one or two. I think the tradition of a guest tap is a good one. They can consider it market research if they like. They might be surprised to find it can drive sales, too.

Q. Do you consider yourself to be a beer snob?

A: Not at all. If I'm at a party, people will ask if I want a beer, but they'll say 'I know this beer probably isn't fancy enough for you, but...' I never ever turn down a beer offered in friendship.

Q. Do you have a favourite pub?

A: There are so many great ones out there, but I owe a special debt to the Granite and Ron Keefe, because that's where I first tried cask ale. The Trout in Oxford, England is also everything a pub should be – great local food, wonderful beer, a lovely setting, and especially, happy people.

They're right on the river, and it's just lovely.



Photo credit Theresa Ebden

Q: If you ever stopped writing about brewers and beers would you like to be in that business?

A: No doubt about it. They're some of the most passionate, creative people around. It's got to be a fun business to be in, because they're sure not doing it to get wildly rich.

Q: What next for Josh?

A: Well in September, the Oxford Companion to Beer is being published by Oxford University Press. I was fortunate enough to be asked by Brooklyn Brewery brewmaster Garrett Oliver, the editor in chief, to contribute several entries. As I've said to a few people, being a newspaper guy, I'm used to seeing my work appear in print the next day. For this, it's been months since I submitted it, so I'm pretty excited about seeing the final product.

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www.perfectpint.ca



Perfectpint Randy, Rick and Doug of Perfectpint

PerfectPint

Perfect Gas for a Perfect Pint

Connect the gas to your draught system and turn it on for worry free pints, if only it were that easy, but it can be when the team at Perfectpint are involved. Randy Gaudet was a one man show and servicing Grey Bruce county several years back but his expertise and knowledge of beer gases soon became more well known and the company has now expanded to over a dozen employees today. Randy and his team just don't drop off gas cylinders, they help set up and assist in sharing the knowledge to ensure the perfect pour.

Perfectpint now services bars and restaurants all over Ontario and will even supply all gases for your home bar. Beer gas is a mix of nitrogen and CO₂, and the mix has to be right and consistent from top to bottom

of the cylinder. Recently Doug Fines joined the company and brought his health care experience to ensure that the beer gas industry was up to his high medical standards. Well known draught technician Rick Neill has now brought his considerable experience to Perfectpint and the company will now look after all your draught concerns, whether it's your home kegerator or a full system for your bar or restaurant the team at Perfectpint can do it all.

For more info on the company and how you can learn more about your gas system please check out www.perfectpint.ca The guys are passionate about their work and want to ensure that the end product is just like what their name says, a Perfectpint.



KEYS TO US

Professional Designated Drivers

Drinking and driving has never been a good idea, in fact drinking and driving is a deadly combination. Driving when your ability is impaired by alcohol or drugs – is a crime. One drink can reduce your ability to: concentrate on the driving task, anticipate potentially dangerous situations while you are driving and react to them appropriately. The more alcohol you have in your blood, the more trouble you have judging distances and reacting correctly to avoid a hazard. Your vision may also become blurred.

The tragic loss of a young nephew who was killed in a traffic accident caused by an impaired driver was an event that made Lionel and Myrna Lachance and Glenn Willchuk take a closer look

After a great deal of thought, they came up with the idea of creating an “On-Call” service that would provide people with a professional designated driver, a driver who could be hired to drive people and their vehicles home safely. And so it was from that idea that “KEYS To US” started.

The business that started in 1996 is now into its fifteenth year and has its head office at 650 King St E., Suite 218 in Oshawa, Ontario. They can be reached by calling 1-800-439-0339 or by email at info@keystous.com.

“KEYS TO US” is currently providing their “On -Call” service in Durham and York Regions but I’m told they have plans to expand the “On-Call” service in the near future to encompass the entire GTA once they open up in Toronto and Peel Region. Note however that for a small surcharge they will do “Out of Service Area” pick ups like Toronto and Mississauga now if clients are travelling back to one of their current service areas.

at why some people choose to drink and drive. After lengthy research they discovered that the main reason that people were choosing to drive impaired, was simply because they did not want to leave their vehicles behind.

So what does it cost? Charges for their “On-Call” service are based on distance travelled and usually work out to be just slightly more than a single cab ride home. Standard rates usually begin at \$25.00 for the first 0-10 kilome-

ters, then increase in increments of \$5.00 for each additional 3km segment. Additional surcharges may apply for additional stops, drops or toll roads. The difference of course when compared to a cab is that your vehicle is also taken home with you saving you the added cost of a second cab the next day. Response times may vary depending upon the day and time that you call but typically range between 15-60 minutes. Glenn informs me that their busiest times are Friday and Saturday nights from 11pm – 3am. If planning ahead however they do take reservations, you will however need a VISA or MasterCard.

Planning a wedding, golf tournament, charity fundraiser or corporate party? “KEYS TO US” also offers “Special Event Packages” designed to help social hosts protect themselves from legal liability by insuring their guests have safe alternatives to getting behind the wheel and driving off impaired. This service option involves contracting KEYS TO US to provide a team or teams of designated drivers to be on-site and dedicated to exclusively servicing you and your guests. This service option is currently being offered throughout the GTA. Fees for this service option will vary depending upon the number of people attending, the event location and number of hours that drivers may be required, but packages typically start as low as \$300.00. For more information you can call their Special Event Hotline at 1-866-879-1231 or visit their website at www.keystous.com/party.php and fill out the online form.

From an idea started by Lionel and Myrna, “Keys to Us” now has over 100 Drivers in their organization ready to respond to the between 20 and 120 calls they receive daily. All the drivers at “Keys to Us” are over the age of 25, are fully licensed, carry photo I.D. and are screened for both their driving record and criminal background. They only have professionally dressed and competent drivers who can drive both manual and automatic transmissions. Teams are typically composed of couples so if you’re a woman who might be more comfortable with a female driver all you need to do is ask for a female driver or husband and wife team to be sent.

Due to their expansion, they are currently seeking “Special

Event Drivers” throughout the GTA and part time “Road Drivers” for their “On-Call” service in both Durham and York Regions. Do you like driving and need some extra cash? Why not become a designated driver? To learn more visit their website at www.keystous.com/job.html where you can learn more and apply online.



As of May 1, 2009, even a couple of drinks could mean an immediate license suspension. If you’ve been drinking and your blood alcohol concentration registers from .05 to .08 on a roadside test, you will lose your driver’s license for 3 to 30 days and be required to pay a \$150 Administrative Monetary Penalty. Drivers caught more than once face mandatory alcohol education programs and ignition interlock.

As of August 1, 2010, if you are a fully licensed driver who is 21 and under or a novice driver and are caught with any alcohol in your blood, you will receive an immediate 24-hour roadside driver license suspension and, if convicted, you will face a fine of \$60-\$500 and a 30-day license suspension.

These roadside license suspensions cannot be appealed. Suspensions will be recorded on the driver’s record and visible to vehicle insurance providers possibly resulting in increased insurance premiums.

1-800-439-0339
www.keystous.com



PLEASE DON'T DRINK & DRIVE!
WE GET YOU & YOUR VEHICLE HOME SAFELY



by Karla Wobito, photos by Alexandra Delory

The Musket

**40 Advance Road, Toronto, ON, M8Z 2T4
Tel (416) 231-6488**

Your Deutscher Fussball-Bund jersey is proudly sported on your back. A flowing black, red and yellow German flag is placed firmly in your hand. Most importantly, you have all of the German stats and knowledge that you could possibly retain, just waiting to be released onto the first unknowing bystander who makes the mistake of expressing that your beloved team is anything less than the best. Now, where can you go to demonstrate your devotion and join fellow fans of Die Mannschaft ("The Team")? Unlike fans of teams such as Italy and Portugal, there is no "Little Germany" in Toronto for German soccer-die-hards to gather to watch a game. An English football enthusiast may be able to walk 10 minutes in any direction and find a British pub broadcasting an English Premiere match, but a German soccer fan is not going to have the same luck finding a Bundesliga (German Football Association) game playing at the bar.

Well Deutscher Fussball supporters, if you haven't stumbled upon this German haven yet, you better start planning a visit soon. The Musket Restaurant/pub is a traditional German tavern with German cuisine, German décor, German beer and, if you haven't guessed already from my intro, German soccer.

The Musket is located in the West end of Toronto in Etobicoke at 40 Advance Road. Walking into this pub, the German inspiration can be seen every where you look. Wood paneled walls, German steins above the bar, Weissbier on tap, and lots of schnitzel on the menu. It is hard to believe that when the Musket owners Helmut Enser and wife Joanne Enser first opened their restaurant, it was an Irish pub. After several years of being open, Helmut decided to go back to his Munich roots and change the bar into a German pub in which he named the Musket.

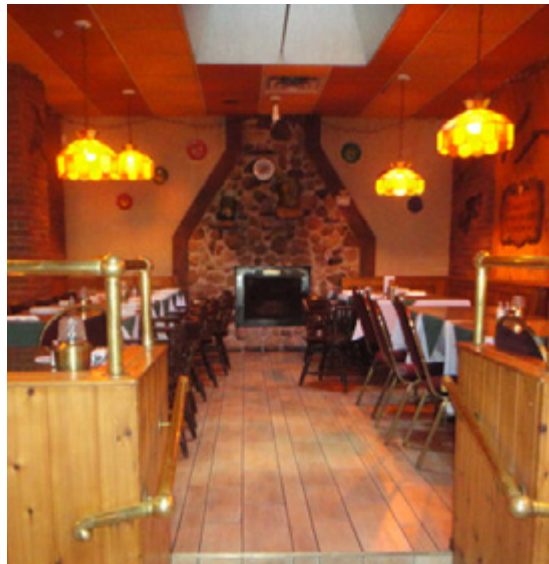
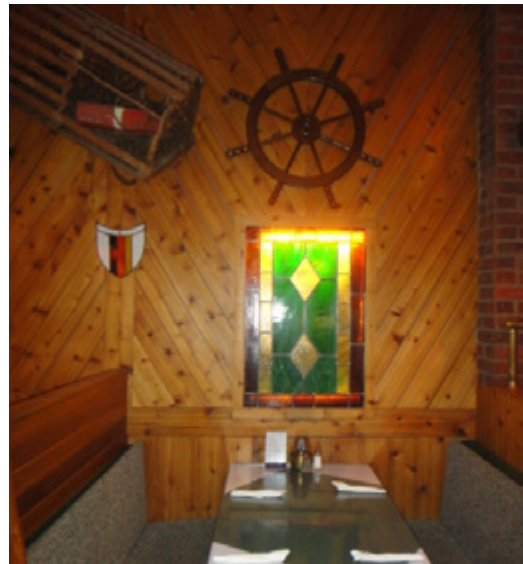
For all German soccer fans, or any pub-goer with a love for German beer and food, The Musket is the perfect stop to try some authentic cuisine, grab a brew, and watch a game. The menu has all of the German classics including Wiener Schnitzel, Goulash Soup, BBQ Pork Hox, Bratwurst, and even, a family favourite of mine, Rouladen (see picture). Today, the head chef of The Musket's kitchen is owner Helmut's son, Richard Enser. The delicious meals prepared by Richard and fellow Musket staff can be perfectly paired with one of the bar's real German beers such as Warsteiner, Hacker Pschorr, Weissbier, and Becks.

A cold glass of any of these German brews will go down wonderfully while enjoying one of the many German soccer games playing at the pub. Bundesliga, World Cup, Euro Cup, you name it, any German game you hope to see will be playing here. Even this year's Women's World Cup, hosted by Germany, drew a noteworthy crowd at the pub.

Through the front doors of The Musket, pictures of fans cheering at the pub in a sea of black, red and yellow are hung proudly on the wall in commemoration of Germany's 1990 World Cup win.

As a German soccer fan, I know how hard it can be to find a place to grab a drink and to cheer on my team with fellow German fans (...other than my father's living room, of course) but now that I have come across The Musket I certainly know where I'll be for the next big game.

***** Euro Cup 2012 starts June 8, 2012 -- Go Deutschland! *****





by Claude Lefebvre

North American Craft was born on January 28th, 2011. I had thought of a concept which would allow me to create an Agency and represent: Independent North American Craft brands here within the Province of Ontario. The concept was simple: Promote and execute retail sales strategy for Breweries that had little representation or wanted to grow through distribution, education and product placement. I spoke with my wife (Jill) about the possibilities of this concept that I had been sitting on for 5 years and she threw the much needed support that I required from her (After all, we became parents for the first time only 4 months prior). I departed my job from a local brewery that had exploded in the market and took the largest gamble in my life and became an Entrepreneur with an idea!

During the first 60 days. I often wondered what I was doing. I was working by myself and slugging it out at retail with larger corporations who have multi million dollar budgets and I was working brands that had little awareness and some still have no sales sheets! One man with an idea and with so many little brands supporting him of this concept! Black Oak (Lcbo & Tbs), Denison's (Lcbo), Stratford (Lcbo) and Paddock Wood (Tbs) all breathed life into this company. After all, we were so small; nobody would pay attention to us right? Each of these Breweries mentioned above have grown by double digits since we assumed their brands back in February.

I started receiving a number of phone calls from larger breweries, craft breweries, bloggers, consumers and magazines so many people were very happy and excited with what I was trying to do with the retail market with craft beer through this idea with NAC. It was overwhelming as I had no clue that an idea could touch upon the imagination and supporters from the industry and consumers in such a positive way. We started gaining momentum with our brands. I quickly saw an opportunity with Propeller and picked up the phone and spoke with the Brewery with the opportunity of growing the brand in Ontario. As it turns out today, Propeller ESB (Lcbo) has grown by triple digit growth in just 4 months and we have capped yet another brewery for volume here in retail within the Province of Ontario!

We contacted Dead Frog Brewery as I had seen there was an opportunity of showcasing the first micro brewery in a mix 12 pack. Suffice to say we



will be selling to the Beer Store and Dead Frog will be released by August to The Beer stores and select Lcbo Combination and Agency Stores in the Province. We are excited to bring you the first BC Micro- Brewery to the Beer Store channel this August with their Summer Mixer pack. We believe Dead Frog will be a great way for consumers to trial Craft beers through a variety of their finest in a mix pack.

Recently we added our first U.S. Craft Breweries with: Brooklyn and Rogue. I firmly believe these are two of the best Craft Breweries in the United States today. I mean, they have consistently been in my fridge for years and I was thrilled with the idea of being able to represent these fine brands at the LCBO level.

We made the announcement on Friday and plan on building these brands with aggressive distribution as there is an endless opportunity with U.S Craft beer within our local market. American Craft brands are growing aggressively in the United States just as Craft beer has exploded in Canada!

Suffice to say, we have added more people over the past 5 months to help me with this idea and concept. I am travelling all over Canada to bring you the consumer a great beer experience and would sincerely love to raise a glass of our finest to each of you who have supported North American Craft from the beginning and those that are reading this article at the moment. Much appreciated for the words of encouragement along the way! And we promise to keep delivering you Craft Beers in the near future!

Claude Lefebvre is the founder and Owner / Operator of North American Craft which is the only Agency in Ontario that focuses on selling: Canadian and United States Craft beer.

Claude Lefebvre has worked for KLB, Unibroue, Sleeman and Mill Street Brewery in various Sales and Management roles in the Beer industry and brings 13 years experience.

*You can follow any updates through his website at: www.northamericancraft.com or on Facebook: **North American Craft.***

The Pub Radio show keeps 'chugging' along on an almost weekly basis and we have had a lot of fun and great guests over the last few months.

Don't forget to tune in to whistleradio.ca on Saturday's at 4p.m. and again on Monday nights at 8p.m.

We love our pubs and we certainly love our beer. Here are a few of the guests who have been on the show recently.

The Pub Radio Show



Claude from North American Craft loves the Pub so much he now writes for us.



Nic Rennie from Innes and Gunn breaks the record for most appearances on the show, now is it him or the beer?



Serge and Brian from BBbarfly in the house



Donna from the Caledonian Pub in Toronto, the only Scottish pub in the city.



My buddy Hugh dropped by the studio to try a Cameron's and meet the guests.



Tonia Hammer from Molson 67 and Sublime.



On location at Cameron's brewery enjoying a wonderful cask ale.



The Royal Oak patio, we had a great show there, here are G.M. Matt Cardwell and co host Karla.

A big thanks as always to our producer Glenn 'Action' Jackson.



The Olde Stone Cottage Pub

3750 Kingston Road, Scarborough, Ontario, M1J 3H5
 Tel: 416.265.7932 • web: www.stonecottagepub.com



There's no doubt in my mind if I played golf, this would be my nineteenth hole. The one thing that all golfers enjoy is the outdoors and for sure they would enjoy a cold one on this patio. This has to be the nicest patio in Scarborough with original stone paving and a hedge for added privacy, a perfect setting to boast about those holes in one you almost had. The game of golf has been around for a long time and so has this amazing property.

Built in 1867 by Jeremiah Annis on a piece of land given to him by his father, this fieldstone farmhouse was later called a Homestead and was frequently used for religious gatherings prior to the construction of the Washington Church. The land was first squatted by the Annis brothers, in 1793, lots, # 15 and 16 lakefront. They eventually secured 600 acres which surrounded the Homestead. Across the Kingston Road is the Washington Church now known as Scarborough Bluffs United Church. The Homestead was commonly called "The Methodist Preachers Home".

Jeremiah served as a Township Councillar, Justice of the Peace, Hotel Licence Commissioner, and was in touch with many prominent figures of his day. He was also a successful farmer and had a fine sense of honour. Jeremiah Annis was born in 1821 and died in 1902 and was laid to rest in the The Washington Church Cemetary

Gone but not forgotten, I'm told by Chris Short. Strange things happen here. Chris who owns and operates The Olde Stone Cottage Pub with his wife Beth tells of strange happenings like footsteps at night upstairs when there's nobody upstairs. Customers have felt someone tap them on the shoulder and from time to time a mysterious vapour occurs across the bar.

Over the years, The Homestead has been many things since being zoned from residential to commercial in the mid 1960's. From chicken in the 70's to an Irish pub in the 80's. The building has gone through many changes over the years but with the addition of games room and extra room in the kitchen which came about more recently. This with the relocation of the bar has made a big difference not to mention the extra drinking area.

The hours of operation are from 11am. until 2am.daily and the kitchen is always open. Food specials include the ever popular chicken wings which are available in a choice of sauces which can be served on the side. Other favourites include Ribs, Steaks and Fish and Chips. Whether you have just finished a game of golf or you just stopped in because you saw our new sign and thought we have to check this place out.

You will be impressed with our selection of 16 drafts on tap which includes 6 imports. We also have a wide variety of coolers which are always a hit in summer time. With a staff of 45 you will be guaranteed prompt and courteous service. We cater to a cross section of patrons. Summer is very popular for students with schools being out for the holidays. We do have a private room for parties upstairs and can seat 45 people. Be sure to call for reservations.

We have live music and a DJ. Thursday – Saturday on the patio through the Summer and starting in September on Fridays and Saturdays we'll be having our big bands again

Summer is shaping up to be busy with a pig roast in August and our golf tourney coming up in September, and don't forget our annual end of summer barbeque on the patio. To keep up to date with our entertainment and other events, go to our website www.stonecottagepub.com or call us at **416-265-7932**.

Anyone for trivia? What heavy metal act shares its name with a 19th century torture device? The De Beers Group. has historically dominated the production and trade of what? Which character on the muppet Show prevented the show from being aired in

Saudi Arabia? For the answers, visit www.pubstumpers.com. This might appeal to the local school teachers in the area who meet here regularly.

We enjoy supporting our community and get involved with sponsoring sports teams and local events. We would be pleased to talk to sports teams and organisers who are looking for a sponsor, give us a call and ask for Chris.

So when you are in the Scarborough Golf Club Road and Kingston Road area in Scarborough, drop in The Olde Stone Cottage and have a cold one. Don't worry if you are at the bar and you feel a tap on your shoulder, it's just Jeremiah reminding you it's your round. Jeremiah drinks draft by the way and so long as it's cold and you are buying, he'll not bother you again.





by Paul Ste Marie

Southside Louie's, The Banknote Bar and The Brunswick Avenue Pump – Meet Mainstream Wine

For most of us the key to our favorite Pub is consistency. Knowing the same great atmosphere, wait staff and bartenders and of course our go-to beverages will be there to greet us! We continue to go to these local spots as they are dear to our hearts and give us a sense of home away from home. We know we can count on these bars to serve us the same quality food and beverages we had years ago and treat us as if we were family.



This consistency is the key principle to the Cristello group and the three gastro pubs they have created over the last 15 years. Places that have their own signatures and therefore their own crowds and regulars but the goal to cater to the people. The one common element that these three pubs share is their versatile wine list and their dynamic beers. With wines flowing from Chile to California and Argentina to Australia the crowd found here is dynamic, yet traditional...young yet mature. With such great wines like Errazuriz

Chardonnay from Chile, Sutter Home White Zinfandel from California and McGuigan's Black Label Shiraz from Down Under, variety is certainly one of the spices they have used to cook up success!

However, one might ask WHY does a pub like The Brunswick Avenue Pump need such an extensive wine list with multiple reds and white to choose from plus a killer tasting sangria?

I sat down with, Sydney Mendlewitz, Manager of THE BRUNSWICK AVENUE PUMP, to get his scoop on the wines they have selected and why they felt the need to expand their wine list over the years.

Q. How would you classify your pub?

A. It is in every sense of the word a multifaceted pub that sees its fair share of dates, dinner parties after work, big sporting events and the late night crowd who are there for the evening to enjoy the variety of beverages including the beers on tap.

Q. Why wine in a pub to begin with?

A. It is all about the people in this case, as it is with most trends in business. This is a pub that has always catered to its clientele and its regulars, so when more and more customers were requesting wines we did not have, we knew it was time to expand and upgrade. The industry has changed, and we were right there with the trend as wine became more mainstream.

Q. Have you ever changed your food menu to pair with your wine?

A. Food has and continues to be number one at the pub. People come here with the intention to eat first and drink second, which says a lot about our atmosphere and menu. The wines selected were chosen to cut fat from food, salt from dishes and match spices with wines. If a glass of wine and some food is what you are looking for, ask the staff as they all have their favorites and know which wines work best with certain dishes.

Q. Since you so cleverly dropped in the "beers on tap", what beers are on tap at the Avenue Pump?

A. We have 16 beers on tap, which include some greats like, Stella, Wellington, Kilkenny and Rolling Rock. Once again, it's just not enough to have only domestic beers available. The industry is an international one, and customers are tuned into the world of beers and what they prefer. It really makes the pub dynamic much more exciting!

Q. Back to Wine! What are your two best selling wine varietals this year?

A. Without question it is the Argentinean Malbec and the Italian Pinot Grigio that people cannot get enough of. Whether it is a trend or a new education of these types of wines, people demand more, and we love to be able to provide!

Q. What is the demographic of your pub?

A. It is really quite large, ranging from 21 to 55 years of age. It ranges from students from the surrounding universities along with people straight from the office or out for a weekend meal and bevvy.

Now that wine has for certain been adopted into every restaurant, lounge, banquet hall, pub and house hold, there is no fighting the trend that continues to climb. Like the big swingers such as The Brunswick Avenue Pump demonstrated to us, there are some wines that people cannot get enough of right now. These wines are the malbec's, white zinfandels and pinot grigio's from their respective countries. There is a ton of selection at your local LCBO, so this comes down to a quality name you can stand behind and great value for your dollar. For instance, a great malbec from Argentina is without doubt from Trapiche. This rich, red coloured wine, gives off notes of cherries and plum, and rounds out on your palate with touches of truffle and vanilla. With 125 years of history in the market and the strongest worldwide presence, it is a winery that exceeds consumers expectations by over-delivering on the quality to price ratio on all their wines.

If you are not quite a red drinker but still want some vibrant strawberry and cherry notes to your wine, look no further than Sutter Home white zinfandel from California. Sutter Home is not only the originators of this pink wine but still the number one selling brand in the US. A wine that pairs almost too perfectly with Thai food, curries and if you want to be adventurous try it with one of my favorites, grilled tilapia.

Till next time my fello winos, continue to enjoy life and all of its pleasures, never shy away from a new wine, and enjoy summer at the favorite pub you call your own.

That being said, I leave you with some patio trivia to test your knowledge!

1. How many grapes does it take to make a single bottle (750ml) of wine?
2. What is the most common grown grape varietal in the world?
3. How many times does the Bible mention wine?

Check out trivia answers on page 78



**WANNA BOOST
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Trivia Questions:

1. After winning a pivotal battle in 1066 AD, what leader commissioned a massive survey of England known as the "Domesday Book"?

2. What actor was knighted on July 5, 2008 wearing a hunting kilt of the McLean of Duart clan?

3. What composer joins Beethoven and Bach in rounding out what are known as the "Three B's"?



4. What letter would come first if you sang a Greek version of the "Alphabet Song" in reverse?

5. What beverage is poured over stout to create a Black Velvet?

6. Since 1952, what country has won more Olympic men's soccer gold medals than any other?

For quiz answers, visit www.PubStumpers.com

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by Glenn Degenkolb

If you have ever been to a pub and seen the bartender create amazing cocktails and wondered how they do that then read on. I had nothing short of an educational visit to The Bartending School of Ontario in Toronto. Starting with founder and owner Victor Miller I learned many things. The first of many questions was why start a bartending school? Well said Vic, it goes back many years when I was actually working in bars in Toronto. Many a time the bar would hire new bar staff and leave it up to me to train them, which is o.k. until the end of the evening when you divide the tips. It's when you realize you are getting the same money and you are doing the training.



Victor Miller

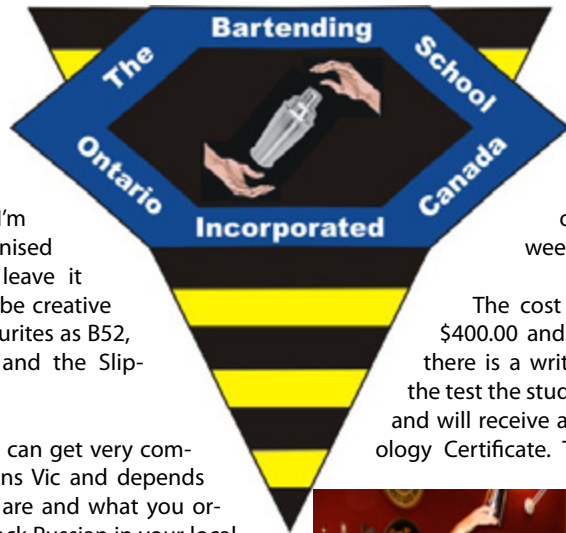
After some prompting from friends and a great deal of thought, Vic decided to start a small school part time to see if there was an interest. It quickly took off and in 1974 he opened his first bartending school just east of Broadview on Danforth Avenue in Toronto. He remained at this location until 1988 when he relocated the school to 744 Broadview Avenue. After another 20 years Vic relocated again to its present location at 2159 Danforth, just east of Woodbine.

Well that's the history lesson, lets get to the drinks. When I inquired as to what were some of the more popular drinks, Vic answered, drinks have pretty much come full circle. You remember the disco era!! Oh those 80's. Well drinks were very basic then,

but after some creativity, shooters became very popular. Bailey's Irish Cream I'm told revolutionised shooters. Ah! leave it to the Irish to be creative with such favourites as B52, Iron Butterfly and the Slippery Nipple.

Mixing drinks can get very complicated explains Vic and depends on where you are and what you order. Order a Black Russian in your local and you get vodka and kahlua, order a White Russian in your local and you get vodka, kahlua and milk. The American version of a White Russian is vodka and white cocoa. There are many different mixes and names and even more different glasses to confuse the new bartender.

A course in bartending lasts for 24 hours and there are ten class time options to choose from. There are regular or progres-



sive day sessions, regular or progressive evening sessions and regular or progressive weekend sessions.

The cost of the course is \$400.00 and after the course there is a written test. To pass the test the student requires 85% and will receive a Bartending Mixology Certificate. The certificate is



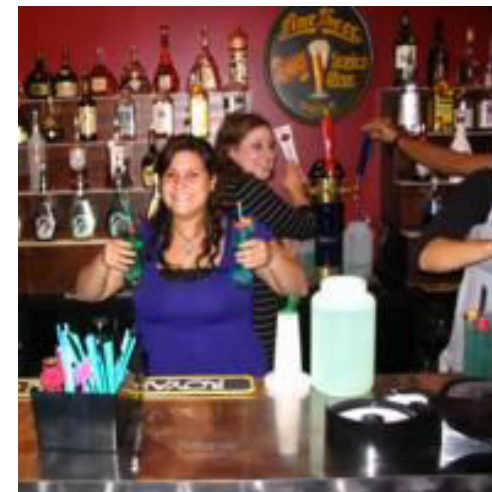
internationally recognised worldwide. People from all over the world attend the school and at the time of writing a student had enrolled from Mexico.

I asked Vic now that we have talked about shooters and cocktails what about beer after all we are a Pub magazine. Vic replied that he has four very experienced trainers who know all there is to know about beer, Diana Roberts, James Shaw, Robert Berry and Linda Evans.

Take the excuses that many bartenders use when the beer is warm, most com-



mon being, "The beer order just arrived and I just stocked the cooler" or "The compressors not working right, so the beers not as cold as it should be".



Whichever way you look at this, the bartender should always inform the customer, we teach the smart bartenders to keep beer on ice until the problem is solved.



We train our students also how to pour a perfect pint of Guinness, there are no parts of bartending we leave out.

When someone applies to the Bartending School what criteria do you emphasize to them is needed. Vic tells me that before they accept a new student, they will make a point to tell them that they do not sugar coat any areas



So there you have it, Vic Miller is known as one of the best if not the best in the business.



Please check out the website or call for more details, if bartending is in your future you will be glad you did.



of the course. Bartending is a serious business and is built around reality. Four other areas we teach are liquor cost control, product knowledge, up selling and how to rotate stock.

The course covers a wide variety of programs from liquor laws to layering shooters.





Brian Lyall

Our Man in Ottawa

Next Issue, join us as our man in Ottawa Brian Lyall checks out the new Firkin pubs, The Firkin and Knight and The Firkin and Flyer. "The Firkin and Knight has only been open a week or two," says Brian "and it is a packed house every night."

He continues. "It's a Firkin invasion as they plan to open eight in total and so far so good." We look forward to hearing about them Brian.





Also, the Pub Crew pay a visit to:

- Lord Amherst in Amherst
- Anchor Pub in Listowel
- Archibald's in Richmond Hill
- Crow's Nest in Newmarket
- Fat Duck in Guelph
- Schomberg Pub
- The Stinking Rose in Campbellford and many, many more.

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**The Beer Must
Get Through**

Photo by
George Johnson

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Rossy Earle

RICKARD'S BLONDE

It's the middle of the year, it's hot, it's humid... it's Summer.

And on hot summer days, some think tall frosty beers, other go for refreshing ice cream.

In my case, I go for both.

I have made Stout Ice Cream before so I thought to experiment again with a different style of beer.

Rickard's Blonde is a German-style Pilsner specially crafted with a unique blend of four hops. It has a very refreshing and flavourful taste with a nice clean finish.

Its floral notes & beautiful golden colour made me think, why not make something sweet with it?

But for those of you who prefer to drink your beer rather than lick it or cook with it, Rickard's Blonde lively hop character provides the perfect complement to white meats and sausages as well as a great pairing for spicy dishes.

This recipe is quite simple & easy to make, even if you don't have an ice cream maker.

RICKARD'S BLONDE HOPPY ICE CREAM

- 4 egg yolks
- ½ cup sugar
- 3 cups heavy cream
- 1 cup table cream
- 1 bottle Rickard's Blonde

Mix egg yolks and sugar in a medium size mixing bowl whisking until pale yellow. Combine creams in a heavy-bottom saucepan and bring to a full boil.

Remove from heat and slowly pour over the sugar mixture, whisking constantly. Return the mixture to the pan and cook over low heat, add beer to custard, whisking frequently, until it thickens.

Do not let it boil or the custard will be ruined.

Once thickened, remove from heat. Pour through a strainer into a mixing bowl set over ice and whisk until cool. Freeze in an ice cream maker according to manufacturer's directions.

As an added bonus, I made some praline beer nuts which I crushed in the food processor & add-

ed to the ice cream mixture at the end while folding lightly, then into an airtight freezer container, leaving at least ½ inch on top for freezing expansion. Cover and place the container in the freezer and allow the ice cream to freeze until firm.

You can also just crush your favourite type of beer nut, peanuts, candies nuts, etc then sprinkle on top of ice cream before serving.

FREEZING WITHOUT AN ICE CREAM MAKER

This simple freezing process is referred to as a "still freezing" method because the ice cream is not stirred continually throughout the freezing of the ice cream mixture.

After chilling, stir the mixture well then transfer to a freezer safe bowl or container. Cover tightly with plastic wrap or an airtight cover.

Place the container in the freezer and allow the mixture to freeze for 2 hours.

Remove from the freezer and beat with a hand mixer or food processor to break up ice crystals that are beginning to form or place & blend well. Cover and place back in the freezer.

Freeze for 2 more hours and then remove from the freezer and beat again. The ice cream should be thick but too soft to scoop.

Pour into a plastic airtight freezer container. Be sure to leave at least ½ inch space for freezing expansion. Cover and place the container in the freezer and allow the ice cream to freeze until firm.



ANSWERS TO PATIO TRIVIA (check the trivia questions on page 64):

1) 300 2) Cabernet sauvignon 3) 515

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RED

The fusion of three roasted malts and brewer's caramel makes this Irish-style ale an ideal pairing with grilled meats and comfort food.



BLONDE

The unique blend of four hops in this German-style pilsner complements white meat and dishes with a spicy kick.



DARK

The hint of maple syrup in this English-style porter is perfect with braised dishes, cheese and a wide range of desserts.





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