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Welcome once more fellow Pub Lover's to The Pub Magazine

In this bumper issue the crew travel far and wide to bring you some more great pubs.

We pop into The Old English Pub in Gananoque, sip a pint or two at Murphy's Law in Toronto, try the wings at Sticky Fingers in Barrie and Paul cracks open a bottle of wine at the new Miller Tavern on Bay St. The Scottish pub McGugan's is next on the pub crawl followed by trips to Fenelon Falls, Madoc, Walkerton, Orangeville and Newmarket.

We tell you about our very 1st Barrie Beer Fest happening this June and take a trip down memory lane with a Playboy Bunny. It's not all about the beer as my Stouffville friends and I invade Henry of Pelham for a great day of wine tasting.

We bring you our Pub Lover's Choice Awards so please take some time to vote for your favourite bar.

All of this and lots more so pull up a stool and relax, it's opening time.

Cheers
Bill Perrie, Canada's Pub Guy

Cheers
Bill Perrie



Look Who's Pouring'



Aly From King Henry's Arms in Richmond Hill

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On the Front Cover: A group of regulars enjoying a drink at the Roast of Sharon Village Pub. This fine bar is located at 18947 Woodbine Avenue, Sharon. www.roastofsharon.com

Cover photo by Roger Carlsen



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Colla-BEER-ation HogsBack Brewing teams up with Ashton Brewing for local Brews

Ottawa's **HogsBack Brewing Company** is proud to announce an agreement with the **Ashton Brewing Company** which will allow HogsBack Brewing to create and brew special small batch limited edition and seasonal styles of beer locally in the Ottawa Valley.

"Ottawa has been very supportive of our Vintage Lager" says Paige Cutland, co-owner of HogsBack Brewing Company, "Now working with Ashton Brewing Company we will have the ability to create other special and unique beers to tempt the taste buds of Ottawa's craft beer drinkers and to also make these beers locally."

HogsBack has recognized the quality, care and at-

tention to detail in the beer being brewed at Ashton Brewing Company and thought that they would make great partners in this colla-beer-ation.

Art Hodgins owner of Ashton Brewing Company said "The gang at the brewery are looking forward to participating in this venture with our friends at HogsBack, and making beers for them that will make us all proud".

The brewing process has begun on the very first batch of HogsBack's limited edition series and will be available in April for all to enjoy coinciding with HogsBack's second anniversary.



ONTARIO'S LOCAL BEER LOVE-IN!

**ONTARIO CRAFT BREWERS (OCB) ANNOUNCE THIRD ANNUAL ONTARIO CRAFT BEER WEEK 2012
JUNE 17-23, 2012**

www.ocbweek.ca

The third annual 'Ontario Craft Beer Week' launches on Father's Day, running from June 17 - 23, 2012 throughout the province.

The annual week-long, beer-themed salute to Ontario's small, independent brewers celebrates the burgeoning local craft beer scene, exposing consumers to the fun and fresh quality of Ontario's homespun brews.

Hosted by 29 OCB member breweries, hundreds of beer-themed, grassroots events will be held throughout the province in breweries, pubs, restaurants, event venues and service clubs from Cambridge to Van Kleek Hill and Muskoka to Niagara.

The festival continues to grow in size and scope and promises plenty of unique beer-tasting opportunities. OCB is also pleased to announce that Amsterdam and Steam Whistle have joined the festivities this year.

"We're aiming for the biggest and best Ontario Craft Beer Week yet," says **Anetta Jewell of Great Lakes Brewery and co-chair of Ontario Craft Beer Week 2012.** "There's no better way to kick off summer than with a province-wide beer festival that opens up a world of Ontario craft beer to consumers."

Highlighted under a banner theme of "Your First Time", this year's festival will focus on newbies and naysayers, encouraging people to try new local beer flavours, styles and brands and report on their experiences using social media like Facebook, Twitter, Foursquare, etc.

Events will be listed on the Ontario Craft Beer Week website under the following themes:

- 1) Craft Beer & Dad
- 2) Craft Beer & BBQ
- 3) Craft Beer & Cheese
- 4) Craft Beer & Chocolate
- 5) Indie Beer & Indie Culture

- 6) Casks & One-offs
- 7) Meet the Makers
- 8) Brewery Collaborations
- 9) Craft Beer 101

"OCB breweries are working together to make this a great event and we have some amazing collaborative events and beers brewing already," says **Steve Beauchesne of Beau's All Natural Brewing Co. and co-chair of Ontario Craft Beer Week 2012.** "Our passionate brewers look forward to sharing the love of good beer (and food) with adventurous folks open to exploring new tastes and experiences."

Events throughout the week include tasting opportunities at pubs and restaurants, craft beer 101 courses, beer and food/cheese/chocolate matching, meet the brewer, pub crawls, collaborative/competitive brewing, indie beer & music appreciation, and much more.

Many of the OCB members will kick off the week with Father's Day celebrations at their breweries or on premise with local licensee partners. In Toronto, the week is bookended by such large scale gatherings as the Toronto Wine & Spirits Festival, Beach BBQ & Brews Festival at Woodbine Park and the week finishes up with SESSION 99, A Craft Beer Festival at 99 Sudbury.

Last year's Ontario Craft Beer Week saw 23 breweries hold 120+ events in 25+ towns and cities across the province.

First round of event listings will be posted on May 1st, 2012 at www.ocbweek.ca or visit www.ontariocraftbrewers.com

Any interested parties with event ideas or requests should contact their local brewery or send an email to info@ocbweek.ca.

"We hope to attract visitors from outside of Ontario," says Jewell. "With its rich brewing history and culture, Ontario is becoming an increasingly popular tourism destination for those interested in discovering craft beer, visiting local breweries and experiencing beer cuisine."





CREEMORE SPRINGS BREWERY TURNS 25 - with a Transatlantic Collaboration Altbier

On August 25, 2012, the Creemore Springs Brewery located in the quaint village of Creemore in the Southern Ontario countryside, just an hour and a bit's drive from Toronto, will celebrate 25 years of brewing. This may not be a big deal by international standards, but it sure is a major milestone in the world of craft beer brewing. To celebrate the event, the brewery is launching a collaboration beer. They will partner with one of the oldest brewpubs in Düsseldorf, Germany - Zum Schlüssel, renowned for making the Altbier style. Brewing strictly lagers for the past 25 years, this will be Creemore's first venture into brewing an ale. "Zum Schlüssel is a perfect partner for us to collaborate with, they have been brewing Altbiers for about 160 years. This is a rare style, not often seen outside its' local market of Düsseldorf" says Karen Gaudino - Director of Marketing "We are fortunate to have an expert partner to collaborate with." The brewery will launch the beer in August during their anniversary month and are expecting a visit from the owner and brewmaster of Zum Schlüssel to help launch the beer. Beer fans are encouraged to experience the Creemore brewing journey starting February 23rd, when the brewers first land in Europe, through select social media channels.

When a brewery with Creemore Spring's demanding orientation is looking for a special beer to make for a 25th anniversary celebration, it naturally searches for a traditional brew that is rare, refined, and definitely out of the ordinary. While lagers are the brewery's hallmarks, Creemore Springs' brewmaster Gordon Fuller, and his head brewer Bryan Egan, knew that there were also several rare and delicate ales being brewed in Germany, especially in the lower Rhineland. The oldest and most venerable among these is the Düsseldorf-style Altbier. This ale is indigenous just to the city of Düsseldorf, and it is brewed almost nowhere else. It is an exceptionally clean-tasting, copper-colored ale with a finely balanced, noble hop bitterness and a rich, almost nutty maltiness. In the finish, it impresses with gently lingering hop aroma. The unique character of the Altbier stems largely from the special yeast with which it is fermented. Altbier yeast ferments the beer very slowly at a very low temperature. After fermentation, Altbier, unlike normal

ales, is matured and mellowed for several weeks close to the freezing point. In other words, in the cellar, Altbier is treated more like a lager than an ale. The name Altbier is clearly fortuitous for this beer style, because it means "old beer," an allusion to the brewing techniques in Europe that date from before the introduction of lager-making in the 19th century.

We know from Roman scribes that the Germanic tribes in the region around Düsseldorf already brewed beer, almost certainly ales, when the Roman legions arrived in Germania in the first century AD, and brewing has never stopped there since. This makes Altbier, with its forerunners in antiquity, arguably the oldest continuously brewed beer style in the world. Clearly, making an authentic Altbier was just the challenge fit for a Creemore Springs birthday brew! But it would not have done for the Creemore Springs brewers to just read about the beer and then improvise on their own. To make a truly authentic version, they knew they had to go to Düsseldorf and be allowed into a real-life Altbier brewhouse. They also needed a sample of the authentic Altbier yeast strain for them to propagate in their home brewery. Working with known Altbier Specialist Horst Dornbusch, Creemore invited the historic Zum Schlüssel an original Düsseldorf Altbier brewpub to participate in the collaboration project.

Zum Schlüssel, which has been an institution in Düsseldorf since 1850, is located in Düsseldorf's old town of narrow cobble stone streets and charming medieval half-timbered houses in a building that was first mentioned in documents in 1632. Today it is run by the Gatzweiler family whose members have been in the brewing trade since the year 1313, only 25 years after Düsseldorf received its city charter!

To learn more about the Altbier style they'll be bringing to Canadian beer fans, join Creemore Springs on Facebook at <http://www.facebook.com/creemoresprings> or read the brewmasters' blog at <http://creemoresprings.tumblr.com>

Creemore Springs Brewery
139 Mill Street, Creemore,
Ontario, L0M 1G0
Karen Gaudino, 1-800-267-2240

"PATIO SAISON" BEER ARRIVES IN APRIL: Stay Tuned for Details

Snappy new beer from Beau's All Natural will Spring Up on 30 Patios across Ontario on the first day in April forecast to be +18 degrees C and Sunny

OTTAWA — (Mar. 19, 2012) Beau's All Natural Brewing Company is turning the decision-making over to Mother Nature when it comes to the release date of a new Wild Oats release. The beer, called "Patio Saison" will spring up on licensed patios in Ottawa, Eastern Ontario and Toronto on the first day in each region after April 1 forecast to be at least 18 degrees C and sunny. With the warm weather Ontario has already received so far in March, patrons can expect to ring in Patio Saison pretty early in April.

"We wanted to celebrate the return of patio weather with something unique this year, and thought it would be fun to launch a beer in different cities and multiple patios, based on the local weather forecast," says brewery co-founder Steve Beauchesne. "Being able to sit in the sunshine and



sip a beer with friends after being cooped up indoors all winter is worth a bit of hoop-la, we thought," adds Beauchesne.

The saison style beer has its origins in the Walonia region of Belgium. Traditionally this beer was brewed to slake the thirst of farmhands during harvest time, so it makes a perfect companion to the warmer weather. At 5.9% abv, the crisp and refreshing ale displays peppery notes in harmony with citrus zest, intriguing floral aromas and a pleasant clove flavour. It has a snappy taste and a dry finish.

Patio Saison will not be sold through the brewery or online, but instead served by the glass on the following 30 patios across Ontario, sometime in April, based on local weather forecast for +18 and sunny:

TORONTO: The Rhino, Cloak and Dagger, Bar Volo, Victory Café, La Societe, Bryden's, Grapefruit Moon, Smokeless Joes, Burger Bar, Rebel House, The Local, Bellevue Café, Ceili Cottage, The Only Café, House on Parliament, The Brain, Stout Irish Pub

OTTAWA: Heart and Crown Preston, Heart and Crown Byward, Lieutenant's Pump, Arrow and Loon, Irene's, Whispers

EASTERN ONTARIO: Barley Mow (Almonte), Beau's Brewery & Windsor Tavern (Vankleek Hill), Cheshire Cat (Carp), Schnitzels (Cornwall)

CENTRAL ONTARIO: Elements (Peterborough), Trattorio Gusto (Port Hope), Kingston Brewing Co. (Kingston)

Those who are curious to know when Patio Saison will launch on a nearby patio this April can watch the Beau's website (www.beaus.ca), which will be tracking and updating local weather forecasts to predict when Patio Saison will be announced in each region, and a formal announcement will be made the day of.

ONTARIO MPPS VOTE FOR THEIR FAVOURITE ONTARIO CRAFT BEERS



Members of the Legislative Assembly of Ontario joined members of Ontario Craft Brewers® to celebrate the great taste and success of the Ontario Craft Beer industry. The annual tasting event held at the Queen's Park Legislature was hosted by Hon. Dave Levac, Speaker of the Legislative Assembly of Ontario in cooperation with Ontario Craft Brewers.

Ontario MPPs and Queen's Park staffers tasted a selection of craft beers from breweries across the province and cast their votes in favour of the craft beers to be highlighted at the Legislative Assembly for 2012-2013.

WINNERS/CATEGORIES:

Golden Lagers, Pilsners & Light Beer: **King Pilsner, King Brewery**
Refreshing Ales: **Neustadt Scottish Ale, Neustadt Springs Brewery, Ltd.**

Amber Lagers, Ales & Honey Beer: **TIE: Cameron's Auburn Ale, Cameron's Brewing Company and Old Credit Amber Ale, Old Credit Brewing Company, Ltd.**

Malty Dark Lager or Ale: **Cameron's Dark 266, Cameron's Brewing Company**

Bold Flavored Ale, Stout or Porter: **Dead Elephant Ale, Railway City Brewing Company**

Wheat Beer & Specialty: **Nickel Brook Green Apple Pilsner, Nickel Brook Beers**

Speaker's Selection: **Muskoka Mad Tom IPA, Muskoka Brewery**

Twenty Ontario Craft Breweries poured their hearts out for well over 350 government members and staff who paired their samples with delicious hors d'oeuvres and crudités featuring Ontario ingredients supplied by Saffron Catering and Ontario cheeses served by Three Blind Mice.

"Queen's Park staff look forward to this annual opportunity to taste the beer and food made right here at home," says Speaker Levac. "Ontario Craft Brewers produce great top quality beer and stimulate much needed economic benefit for our province."

BEAU'S All Natural Brewing is a small, family-run company founded in 2006. BEAU'S brews interesting, tasty beers using the highest-quality organic ingredients, and local spring water. A member of the Ontario Craft Brewers, BEAU'S is a recipient of numerous international awards for brewing excellence, including a GOLD medal at Mondial de la Biere in Strasbourg, France, two GOLD medals at the Canadian Brewing Awards, as well as "Best Craft Brewery in Ontario" and "Best Craft Beer in Ontario" at the 2011, 2010, 2009, 2008 & 2007 Golden Tap Awards. BEAU'S was also chosen by CAFE as the 2010 Canadian Family Enterprise of the Year. BEAU'S signature fundraising event, Oktoberfest, was selected as a 2011 finalist for Best Ontario Culinary Tourism Experience. BEAU'S flagship and seasonal beers are available at LCBO locations throughout Eastern Ontario, as well as Kingston, GTA and Hamilton. BEAU'S entire line of beer is certified organic by Pro-Cert Organic Systems Ltd.

For more information, please contact:
Steve Beauchesne, Beau's All Natural Brewing Co.

10 Terry Fox Drive, Vankleek Hill, ON K0B 1R0

Toll-free at 866-585-BEER, (613) 678-2799 regular business hours,

(613) 676-2337 for deadlines/beer-mergencies

<http://www.beaus.ca>

"Our industry grows bigger and better each year," says Gary McMullen, Chair of Ontario Craft Brewers and President of Muskoka Brewery. "Ontario Craft Brewers are proud of our premium quality products and our growing industry. With Ontario's support, we can continue working together toward our goal of being a North American centre of excellence for craft brewing."

The new beers, to be highlighted in the Legislative Dining Room and at other Queen's Park venues, are brewed in local communities throughout the province, including: **Barrie** (Flying Monkeys Craft Brewery), **Baysville** (Lake of Bays Brewing Co.), **Bracebridge** (Muskoka Cottage Brewery), **Burlington** (Nickel Brook Brewing Co.), **Cambridge** (Grand River Brewing), **Etobicoke** (Black Oak Brewing Co. & Great Lakes Brewery), **Guelph** (F&M Brewery & Wellington Brewery), **Port Credit** (Old Credit Brewing Co. Ltd.), **Neustadt** (Neustadt Springs Brewery),



Niagara-on-the-Lake (Niagara College Teaching Brewery), **Nobleton** (King Brewery), **Oakville** (Cameron's Brewing Co.), **Picton** (Barley Days Brewery), **St. Thomas** (Railway City Brewing), **Toronto** (Amsterdam Brewery, Mill Street Brewery, Steamwhistle Brewing) and **Van Kleeck Hill** (Beau's All Natural Brewing Co.).

BARRIE BEER FEST

JUNE 15-16, 2012

BARRIE CURLING CLUB
175 Essa Road, Barrie, Ontario, L4N 3L2



Tickets & info at:

www.barriebeerfest.com

Promo Code OS2012



This June is going to be hopping, especially in Barrie on **June 15th & 16th** as The Pub Magazine unleashes the very 1st Barrie Beer Festival. Beer Lovers are in for a treat as we present some amazing breweries. Carlsberg, Molson and Innis and Gunn will join many of our wonderful local craft beer companies such as Cameron's, Mill St, King Brewery, Lake of Bays, Hogsback, Flying Monkeys and Creemore. North American Craft will be there with a multitude of great beers also. Keep checking the website to see who else is on board.

Food will be made available by the well known Barrie establishment Sticky Fingers Bar and Grill with their award winning wings and burgers.



Music by one of Canada's best loved bands 3MDM will certainly have the crowd dancing as they rock the joint with their repertoire of great songs.

It's going to be fun and also what a great way to check out new beers.

For ticket information and show times please check our website at www.barriebeerfest.com





Trinity Irish Pub

75 Consumers Road,
Whitby, ON
Phone: 905 430 1808
www.trinityirishpub.ca

This large open concept pub has a wonderful square sit down bar in the centre of the flagstone covered floors. Here you will find many draught choices to satisfy all tastes, Innis and Gunn, Fullers London Pride and Thornbury cider along with a couple from award winning Mill St. Brewery.

One section has a large banquet table perched on wooden kegs, reminiscent of medieval times. Smaller booths and high top tables are scattered throughout the large pub providing cozy nooks for those who like quieter areas.

For those who like a seat by the fire and serenity to read a book while sipping on a pint, the lovely Whiskey Lounge will provide just that. This well decorated room can also be used for small private functions or meetings for up to thirty people.

A large iron chandelier is a wonderful ornamental addition that proudly proclaims that the Trinity is indeed Earth, Rain and Fire.

A large menu has a great Pub Fare section that includes cottage pie, lamb curry and a satisfying Irish fry up. Daily specials such as pie and pint Thursdays, wings on Tuesdays and the chef's special on Friday are becoming very popular while the word is also spreading about the weekend brunch. Live music every Thursday and Friday.

A good selection of Irish whiskies and the aforementioned draught selection along with good wholesome food will have you visiting Trinity again and again.



Introducing Cameron's Rye Pale Ale

Our beer lovers have been asking us to craft a pale ale, so we did!

Cameron's answer to IPA is RPA or Cameron's Rye Pale Ale. Cameron's newest release for pale ale lovers is inspired from both British and American interpretations of India Pale Ale beer styles.

Who said rye is only used to make pumpnickel bread? It's also used in pale ales and the result is a spicy, dry, quenching beer, Cameron's twist on the ordinary. This glorious hazy orange-amber brew with a well-constructed white head has an up front citrus aroma followed by a complex malt body with a hint of peppery rye which releases earthy floral British hop flavor on the finish.

Available at Cameron's Retail Store and select licensees throughout the province.



CAMERON'S BREWING CO.



The Dark Side of Cameron's

The folks at Cameron's are on a Dark Lager Crusade to spread the word about their award winning 266 lager. Dark lagers resemble stout or heavy ales but their body is consistent of that of regular lagers, the unique dark colouring is from extended roasting of the malted barley.

Cameron's Dark 266 has won Gold at the Ontario and Canadian Brewing Awards, not bad for a beer that was originally brewed as a one off for a client.

It is crafted with lager yeast and imported dark malts. The finish is crisp, refreshing and surprisingly light with a fantastic flavour, complexity and a wonderful lacy head.

This beer is also great to cook with and the popular Stout Irish Pub in Toronto uses it for their signature fish and chips dish.

Pick up your Dark Side at a Beer Store or LCBO near you.

Pints with Anthony Farnell

Global Weatherman, Local Beer Drinker

by Bill Perrie

Canada's Pub Guy Bill Perrie recently sat down with Global Television's Chief Meteorologist Anthony Farnell to talk about.....Beer naturally.

Q. First question Anthony and I am sure many people would like to know the answer to this one. What's the forecast for Patio Season.

A. It's not going to be as hot this year, just a little cooler to make sitting outside all the more enjoyable.

Q. When you are in your local pub enjoying a pint do you ever get people 'heckling' you regards the weather especially if it was a cold rainy day.

A. It happens all the time, goes with the territory I guess. It's all harmless banter and never anything I have not heard before.

Q. You are from Montreal Anthony, what's the difference between the bars there and here in Toronto.

A. It just seems to be more laid back in the Montreal bars, maybe more of a European culture I guess and so many different brew pubs.

Q. Are you a fan of craft beers.

A. Absolutely, in the past six years or so that I have been in Toronto, I have seen an explosion in the craft beer industry, it's great for beer drinkers to suddenly have so many local choices.

Q. Do you have a favourite Toronto watering hole.

A. I like many places but do tend to hang out more at Fynn's of Templar Bar on King Street West.

Q. You are in more than 200,000 living rooms every week night, you must get recognised a lot.

A. I do and it's funny because people talk to me as if they really know me, they ask how my dog is, how I enjoyed my vacation and such. It's a real good ice breaker.

Q. How did you get started in the weather business.

A. I was around 8 years old when I got the weather bug and

when the big ice storm hit Montreal in 1998 I was fascinated and knew that this is what I wanted to do as a career.

Q. You work the late news during the week also, do you still manage to get to the pub after work.

A. You bet I do, it's tough playing catch up but I do my best.

Q. I guess the weekend is when you can really relax and get out and enjoy all that Toronto has to offer.

A. It certainly is, I am discovering new places all the time, the city is growing on me and with such a wealth of great bars it's a lot of fun as well.





Brian Burke and Mary McGugan



Adrianna



G.M. Brian Michael enjoying a fine whisky



The Roving Beer Reporter Glenn

McGugan's
 1058 Gerrard Street East, Toronto, ON
 Phone: 416 901 9859 • www.mcgugans.com

McGugan's Scottish pub opened its doors this past January and already they have established themselves as the premier bar to go to in the area. Classic Scottish fare and a wonderful selection of beers that include many local craft selections has given this classy 'wee' pub a kilt leg up on the competition. The bar boasts an impressive and growing single malt collection for those who like to partake in the Scottish elixir.

A warm burgundy and brick interior welcomes you to the front bar area, here the sit down bar is to your left and backed by an impressive gantry stocked full of whisky bottles. A large window with a ledge for your pint looks out onto the busy street, a great place for people watching. To the rear of the bar area is the entrance to the dining lounge, a cozy intimate room with a couple of booths by one wall. Here large portraits of pipers and other Scottish scenes adorn the walls.

The food is classic fare made to very high standards under the watchful eye of co-owner and executive chef Brian Burke. Scotch eggs are fast becoming favourites along with haggis balls and authentic bridies. Wing lovers won't be disappointed either as the wings are delicious. Lunch menu contains such items as burgers and sandwiches and the dinner choices have a great variety of dishes ranging from Duck sandwich to Lamb shank and a hearty Ploughman's. On the weekend McGugan's opens early for a popular breakfast brunch. The beers on tap include some great Ontario offerings such as Beau's Lug Tread, Flying Monkey's Hoptical Illusion and Mill St.'s Tankhouse Ale and of course Innis and Gunn provides the Scottish element on tap.

The staff at the pub are very friendly and wear their kilts with pride. Owner Mary McGugan has been in the restaurant business for quite a while but has finally realised her dream of opening a Scottish pub to remind her of her heritage. Mary still has many relatives living in the Highlands of Scotland. "It's in my soul" says Mary.

So if you are in the east end of Toronto and are looking for good food, good drink and a touch of Scottish hospitality then why not pop into McGugan's and have a wee dram and a pint, you'll be glad you did.



Ivan, the bartender
Photo by Signe Langford





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by Claude Lefebvre

Wow! What an insane start to the quarter as we were recently approved by the Lcbo for the following brands: Duke Cider – 6 pack cans \$10.95 (Kelowna, BC), Kensington Brewing Co – Augusta ale \$2.50 per 473ml can (Toronto, Ontario), Spearhead Brewery – Hawaiian style pale ale \$13.95 (Toronto, Ontario), Hogsback Brewing Co – Vintage Lager \$2.60 per 473ml can (Ottawa, Ontario), Black Oak Mix 4 Pack - \$11.95 (Pale ale, Nut Brown, Summer Saison and 10 Bitter Years – Which won “Best Imperial Pale ale at the Canadian Brewing Awards in 2011). We were also approved for our own label: Double Trouble Brewing Co – Hops & Robbers IPA - \$2.65 per 473ml.

We launched our 1st sponsored event with The Loose Moose in downtown Toronto on March 15th. We featured all our craft brands from our portfolio and managed to land a rotating tap that would feature 4 seasonal taps from the following breweries that we represent: Black Oak, Hogsback, Wellington, Spearhead, Kensington Brewery and Denison’s. This will be a people’s choice award going out to a brewery feature every 90 days at The Loose Moose in Toronto. Another solid account that is stepping up and supporting craft beer as we are also pouring our own brand on tap and moving a ton of Hops & Robbers IPA.

We will also be featuring Tree Brewing Co – (Kelowna, BC), at the Lcbo as a Spring Feature. Double Hop Head IPA, Black IPA, Heffeweizen, Raspberry Porter and Dapplebock. Will all be featured in select stores here in Ontario for 90 days at the Lcbo. This was built on the huge success for Double Hop Head IPA and Hop Head as the reason why the Lcbo wanted to feature more brands from the BC beauty. We will also be adding Thirsty Beaver Amber ale to Self-Serve Beer Stores starting in May 2012.

Well, we have more coming down the pipeline as we will be expanding and adding another two reps on the books by summer. Toronto West will be filled so we can get more beer on tap and we will be adding a person in Ottawa to bring home more craft beer offerings to this region and Craft Beer supporting city. This is exciting not only for Craft beer, but for the individual who is willing to test their boundaries with more brands coming from your local and Canadian market.

Good things are brewing here in our own backyard!

Cheers!

Claude Lefebvre
 North American Craft
 Facebook: North American Craft





Dockside Bar & Grill

12 Water Street • Fenelon Falls • ON
Phone: 705 887 6983

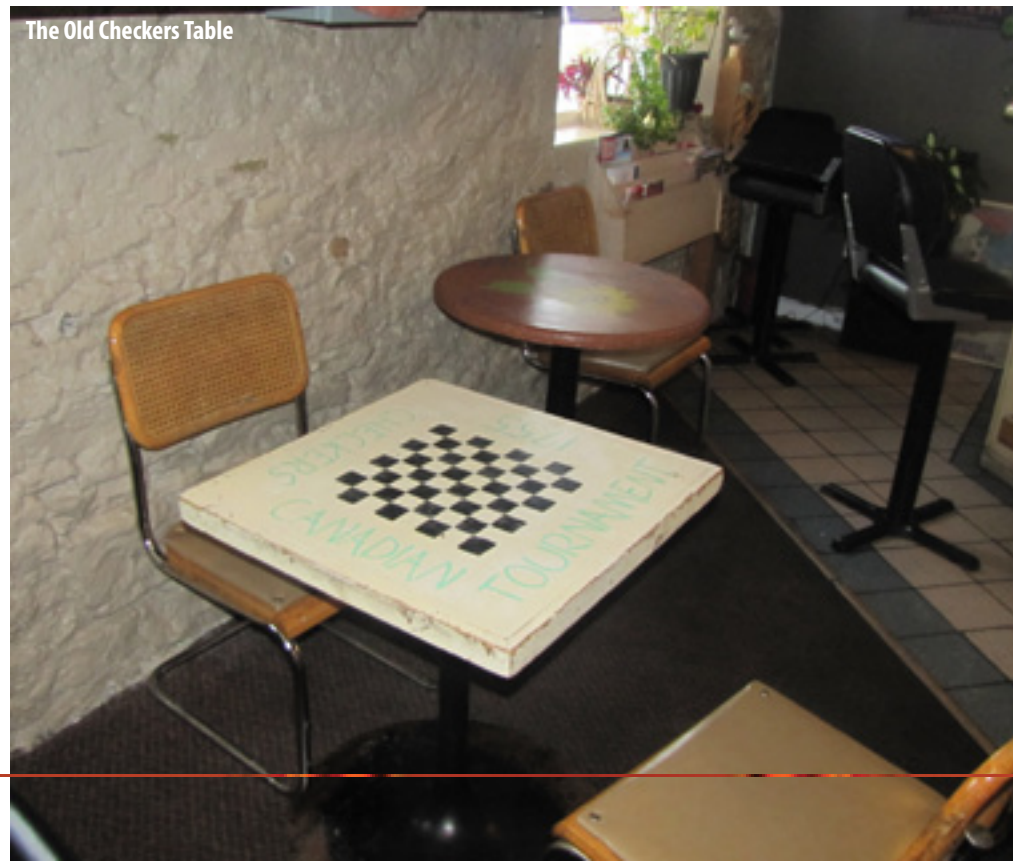
Lock 34 in Fenelon Falls is one of the most travelled on the Trent-Severn waterway, many stop at the town of Fenelon Falls to take a break and get their feet on dry land again. The town is a very popular summer time destination for boaters and cottage bound city folk. Right at the Lock is a perfect reason to make a stopover, the Dockside Bar and Grill.

This small bar has a somewhat open concept with the dining area sweeping down to the right and the small sit down bar is to the left. Central to the room is a large bench booth, which is perfect for a hungry group. The bar's food is wholesome and mostly made from scratch especially the very popular burgers, which are on special every Tuesday. The wings are becoming more and more famous every day and the Wednesday wing special sees a packed house and frequent line ups for a seat. Fish Friday and a delicious Prime Rib steak on Saturday's compliment the varied menu with something for everyone.

The bar opens early for breakfast daily. Dockside is also seeing more and more people in the winter as they are located at the end of the snowmobile trail and are a welcome stop for cold and hungry riders. The bar offers six beers on tap for those who want to quench their thirst after a hard day at 'sea'. Entertainment is periodically so check in with the Dockside facebook page for upcoming events. A warm and friendly little place that makes the visit to the Falls that bit more special.



Owner Jay



The Old Checkers Table





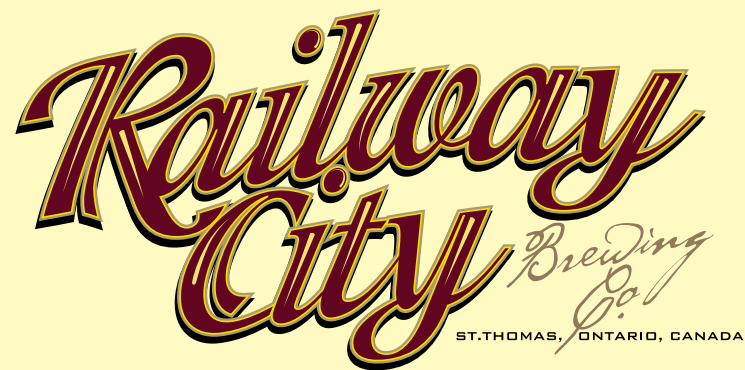
Al and Paul



A Growler of The Good Stuff



Pick Up A Shirt While At The Brewery



I'll Have The Dead Elephant Please

St. Thomas, known as the Railway City is now home to a brewery of the same name.

The folks at Railway City Brewing Company are a passionate bunch who believe in the creation of excellent beers brewed in small batches and the best ingredients.

The brewery has four year round staples and produce a variety of seasonals. Using as much local product as possible in the brewing process such as local Elgin County cascade hops and Ontario malted grains, Railway City wants to bring you the best of what the area has to offer. Seasonals such as Honey Brown Mild and Hoptoberfest use local honey and apples respectively.

The brands available are the Iron Spike trio consisting of the Blonde, Copper and Amber. The Blonde has a medium body with a sweet fruit finish and is nicely balanced by moderate hopping. The Copper has a medium/full body, it is creamy with a lasting fruity and a lingering hoppy aftertaste. The Amber is full bodied with a nice balance of creamy grainy fruitiness and a sharp hops bitterness.

The flagship brand for Railway City and the one that has created quite the buzz in the Craft Beer industry is the 6.8% Dead Elephant Ale. This unique Pale Ale has become very popular to those who like a distinct hop flavour to their beers. You can find this beer on tap along with the Iron Spike brands in bars from Windsor to Ottawa.

Dead Elephant is a complex full bodied golden pale ale with a pleasant lingering hop finish.

The guys at the brewery have been working hard to get the word out along with the beer, they are now in over 100 lcbos and the pub count is growing weekly.

A tour of the brewery is recommended if you are ever in the area, here you will see and feel the passion that goes into the making of these fine beers. Even the labels are put on by hand.

The Dead Elephant and Iron Spike Blonde are now available in 473 ml cans at select lcbos.

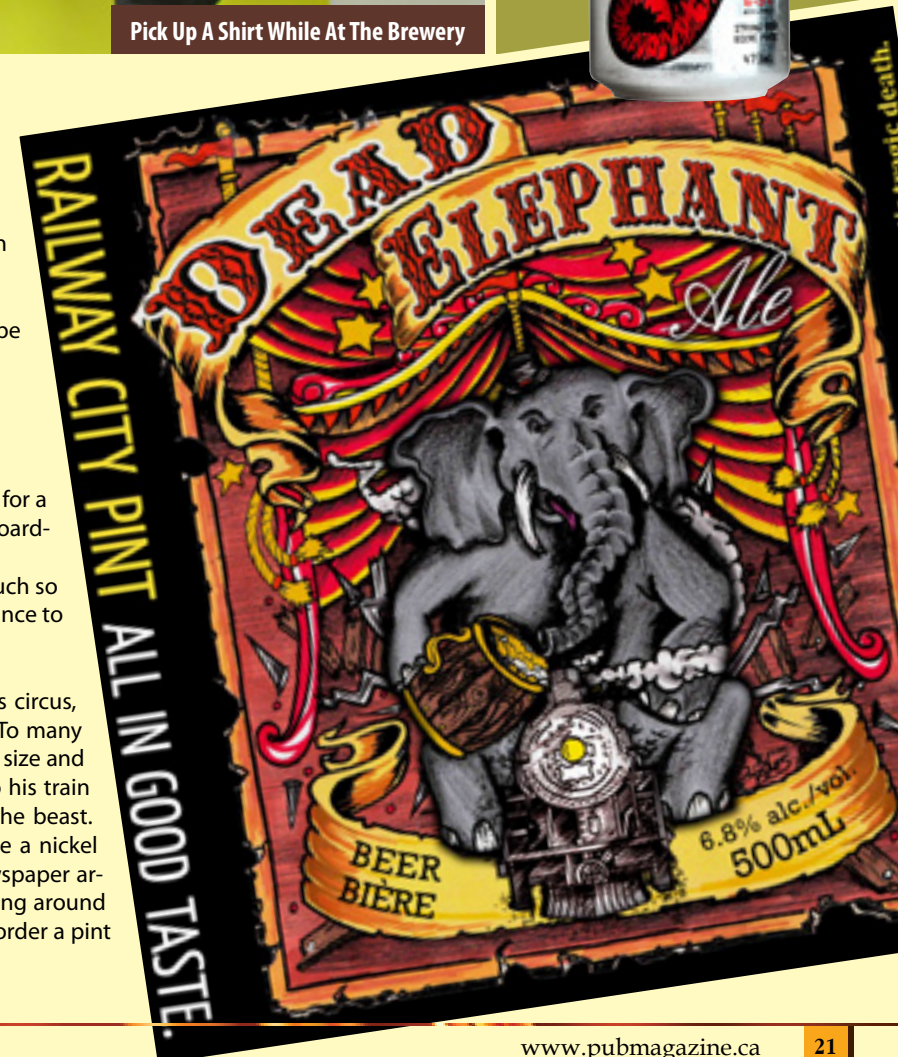
Look for Railway City brews at a bar near you, it could just be your new favourite.

What's in a name

Many would think that Dead Elephant is a very strange name for a beer, some quirky marketing decision that was voted on in the boardroom or over a pint or two at the local.

In fact the name is a very big part of St. Thomas history, so much so that there is a statue of an elephant standing stately at the entrance to the city.

Back in 1885 P.T. Barnum was in town with his world famous circus, the main attraction of this circus was Jumbo, the gentle giant. To many this was the one and only elephant they would ever see and it's size and gentleness amazed people. Sadly as Jumbo was being put into his train carriage for the night a passing locomotive struck and killed the beast. Forever on the look out for enterprise, Barnum charged people a nickel to have their photo taken with the dead animal. There is a newspaper article from the event that depicts several hundred people standing around Jumbo, a true entertainer even in his demise. So next time you order a pint of Dead Elephant, raise a glass to the memory of Jumbo.





CRAFT BEER MOVEMENT IS ALIVE AND KICKING!

by Lisa Dunbar

The thriving 'Craft Beer Movement' here in Ontario is here to stay!! But... surely... you don't need us to tell you that!

Real beer lovers used to have to travel south of the border to find a variety of unique brews made by small, craft breweries. But those days are quickly fading!! 2011 was a great year for Craft Beer in Ontario, with many brewers really challenging beer enthusiasts with a variety of unique brews (IPAs, Cask Ales, Super-bitter brews... and so much more!).

One might even suggest that we can say goodbye to the beer drinker that would consistently choose one 'go-to' brand of beer, and drink it both at home and when dining out... and say hello to today's increasingly savvy and adventurous beer drinker!

Beer lovers today have expanded their repertoire, and they want choice. With a desire to make new choices on a regular basis, they are keen not just for new and different styles but for unique beer experiences and an opportunity to learn about the beer they are drinking (ie. learning about how the beer was made, which foods it would match well with and whether or not it was brewed locally).

In Ontario, Canada's most competitive alcohol/beverage market, the number of beer choices at retail can sometimes prove overwhelming. As a result, many beer lovers turn to their local breweries, pubs and restaurants as a source for knowledge, and consistent exposure to new 'trial' opportunities.

Consumer appetite for craft beer, combined with this thirst for knowledge, and ongoing desire to 'try new' have provided great opportunities for restaurant and bar owners to deliver an element of education, and the coveted 'unique beer experience' that today's beer drinkers crave! There is a growing trend in the marketplace for restaurant owners to provide their employees with more 'formal training' on beer as well.

Signs that beer education is relevant to today's beer drinker and to restaurant and pub owners alike:

- OCB Pub & Restaurant Listing
 - The Ontario Craft Brewers (OCB) maintain a live listing of pubs and restaurants where beer lovers can find their brewers beer on

a consistent basis <http://www.ontariocraftbrewers.com/Licenses.php?type=brewery>

- The Ontario Craft Brewers (OCB) 'Beer Locator' App – on Itunes and Blackberry is a tool that will help beer lovers find their favorite breweries and beer across Ontario <http://www.ontariocraftbrewers.com/StoreLocator.php>
- Consumer Access to Brewing Education
 - Prud'homme Beer Certification <http://www.beercertificate.ca/>
 - The Beer School <http://www.thirstforknowledge.ca/beer-school.html>
 - Six Pints Brewing opening "beer education" centre in Toronto
 - The facility, which will have the capacity to brew 1,500 hectoliters of beer at a time, will be a place where consumers and people in the business of selling beer, such as restaurant and bar operators, will be able to learn about craft beer.
- Craft Beer Events continue to grow in numbers... and have a 'cult-like' following with consumers:
 - Ontario Craft Beer Week (www.ocbweek.ca)
 - Toronto Beer Week (www.torontobeerweek.ca)
 - Cask Following: CASK! seeks to improve the availability, selection and quality of cask ale in Toronto, and ultimately across Ontario (<http://casktoronto.wordpress.com/>)
 - Take over the Tap

What is it about Craft Beer that is so appealing?

Local production, great taste and quality are at the forefront of the today's craft brewing industry. Craft Brewers brew in small batches, using only all natural, pure ingredients (no preservatives), while maintaining authenticity and traditional brewing styles. These attributes combine to allow breweries the flexibility to brew a variety of styles while delivering the freshest product possible. This is what distinguishes craft brewers within Ontario's competitive beer marketplace.

What sets a craft brewer apart in Ontario's beer marketplace is simply:

- An unwavering dedication to product, taste, and variety
- Small batch, single purpose brewing
- Local innovation
- Low carbon footprint (support for '100 Mile Diet')
- Accessible owners and brew masters, and
- The passion of the people behind the craft.





THE PUB MAGAZINE PRESENTS
THE 1ST ANNUAL PUB LOVER'S CHOICE AWARDS

Everyone has a favourite pub, it might be the food, the draught selection or even a great bartender. The Pub Magazine wants to know your favourite. Help us pick the Pub of the Year.

**Send your votes to bill@pubmagazine.ca
Or tell us on our Facebook page.**

We will ask again for Pub Lover's to vote in our next issue (Summer - Fall) then announce the winners in the Fall edition.

Here are the categories:

- Favourite Pub
- Favourite Sports Bar
- Best Patio
- Best Draught Selection
- Best Entertainment
- Best Food
- Best Wings
- Best Fish and Chips
- Best Server Male (bartender or waiter)
- Best Server Female (bartender or waitress)

Cheers!





Mary behind the bar at Gracie's



Mary at the Playboy Club

I continued with my lifelong passion serving the public and was employed by the Ottawa public library for 20 years.

A new bar called Grace O' Malley's opened (incidentally in the same spot as a former Nepean library .) I was sorely tempted to apply for one of the advertised positions, I had always had a hankering to work behind a bar!

However, as I had no serving experience and I was not in the age group they were aiming for I settled for becoming a regular customer instead!

We knew that we were considered regulars when fellow customers and bar staff alike, dubbed us the library ladies!

Throughout my life I have been a fan of improving myself, regularly enrolling for continuing education classes. I have pursued many avenues of interest, and one time I decided to take the bar tending course at Algonquin college where one of Gracie's owners, Shawn Dawson was involved in the program.

As graduation from my bar tending course drew near, I jokingly mentioned that now that I had acquired my credentials, they might wish to avail themselves of my talents and hire me as a bartender! The rest is history!

Here I stand almost 10 years later-- a part of the Gracie's family, having built lasting relationships with dozens of my regulars from our little community and our network. I consider myself more than a purveyor of alcohol, one of my greatest joys is to introduce a newcomer to the Gracie's crowd. I am also a psychologist, a marriage counsellor, a friend, an information provider. I try to be pretty much something to everyone! Where else can someone get such services and a cold beer under one roof!

A bar is not just a place to buy food and drinks, it's somewhere to find a friendly face, an attentive ear, to relate stories and tell a good joke, to discuss all the latest news, wherever you come from and at whatever age!

The beer of course is important, but what makes Gracie's such a fun place to be are the characters that make up this tableau of family and community.

Come join us!

Slainte

Mary

Grace O'Malley's is located at 1541 Merivale Road Ottawa

At the roulette wheel



A Former Playboy Bunny and Current Bartender Mary Sharina Chats To The Pub

As I look back and consider my working life, I can't help reflect that at some point in time I was destined to end up in the bar industry.

I have worked serving the public since I left school. This love affair commenced at the tender age of 18 when I started work at the London Playboy Club.

On the first day, when over 100 or so would be bunnies showed up for orientation and training a gentleman in a dinner jacket and bow tie walked down the middle of the room announcing that one side would be cocktail bunnies and the other would be casino croupier bunnies. I was on the croupier side. As I tell people, it had nothing to do with math, just where I happened to be standing!

This training stood me in good stead to the present day, it has been the foundation for delivering superior customer service.

The years that I spent at Playboy, being exposed (in more ways than one) to people from every walk of life, including the rich and famous, gave me the confidence and skills to interact and hold my own in any public situation.

After Playboy, my career in the casino industry took me around the world-- working for the Shah of Iran on his private island Kish, and on cruise ships that sailed to exotic destinations.

I ultimately ended up in Canada, married to a CBC cameraman Tom, whom I met in London, England. We have one son, Michael.



What to wear



What a cute little Bunny



Mary the dealer



by Karla Wobito

Murphy's Law Irish Pub

Murphy's Law: Whatever can go wrong, will go wrong. I found the name of the pub to be quite ironic on the evening that I was visiting this Irish establishment for my first time. It had been a long day of work, followed by the recurrent honks and wheel gripping that come along with highway rush hour traffic. My printed out Map Quest directions were starting to fail me, and well, would you look at that, my gas tank was almost on empty. I had discovered that city driving was most certainly not one of my fortes, and had encountered a short-lived scare when I thought that I had backed into another car (thankfully, I had not). By the time I had parked, the wind was gusting, the temperature was frigid, and the spitting rain was just the icing on the cake. But there it was - Murphy's Law Irish Pub. I had made it. When I walked in, the servers were smiling, the drinks were flowing, the laughs were prominent, and the sight and aroma of delicious food was instantly calling my name. Whatever could go wrong, and in my case, what was going wrong, was soon forgotten.



Murphy's Law is a traditional Irish pub located in the heart of the lower beaches area in Toronto. Celebrating their 11th birthday this May, Murphy's Law is one of FAB Concepts Inc.'s 12 unique locations specifically designed for its neighbourhood (some of Murphy's sister pubs include Brazen Head, Watermark, and Foggy Dew Irish Pub).

The Irish heart of this pub is evident throughout. The food, music, and drinks, all have a little touch of Irish inspiration.

On my visit I was lucky enough to be present for Murphy's Law Perfect the Pour - Guinness Competition.

"The competition is between bartenders who attempt to perfect the pour of a Guinness pint," explained Brian Robbie, a General Manager at Murphy's Law. "The bartender must also add a little bit of their own flair into this to attempt to be the Murphy's Law champion."

The four competitors poured their hearts out to impress the two judges from Diageo (supplier of Guinness) in order to move on to the next stage of the competition. The next stage would be held at the Wa-

termark Irish Pub on March 21st where winning bartenders from Murphy's Law and its sister pubs would compete for a chance to win a trip to Ireland, sponsored by Guinness.

The Murphy's Law bartenders told stories, jokes, and as best they could, followed the six steps in pouring the perfect Guinness to win over the judges (see steps below). In the end, bartender Evan Prendergast stole the show when he sang an Irish melody that silenced the crowd, after pouring a pint of Guinness that was close to perfection.

During the event, complimentary appetizers and Guinness samples were handed out while Irish classics were being played by the talented musician Greg Barry.

At one point of the night, the crowd was silenced again when a woman at the bar sang a rendition of Tura-Lura-Lural (That's an Irish Lullaby) that was almost haunting.

On any given day, Murphy's Law is sure to showcase its Irish charm with its choice of Irish pub menu classics and 13 beers on tap including Harp, Smithwicks, Alexander Keith's, and of course, Guinness. The menu features items such as Chicken & Leek Pot Pie with tender chicken braised in Harp lager with root vegetables, topped with a flaky rosemary puff pastry for \$12.99, as well as their Pulled Beef Dubliner with Guinness braised pulled beef, smothered in a Smoky Guinness BBQ sauce, with Dubliner cheese on a toasted garlic and herb ciabatta bun, served with au jus for dipping for \$13.99.

"Murphy's Law is a neighbourhood pub that is warm, friendly and inviting to all," says Brian. "Come in for some great Irish fare for dinner or enjoy some late night music with a pint of Guinness. We have the only roof top patio in the [beaches area] so the countdown is on until summer!"

A number of lucky customers were able to skip the wait until summer to enjoy the pub's patio when it was opened with a heated tent to



celebrate St. Patrick's Day. The pub also featured a special St. Patrick's Day menu with items such as Potato & Leek Soup, Lamb Sausages, and Homemade Sticky Toffee Pudding, as well as some specialty Irish drinks such as the Black & Tan - Guinness floated over Smithwick's Ale, and the Irish Flag - Crème de Menthe, Bailey's Irish Cream and Brandy. The pub had a seven day celebration starting from March 12th to March 18th with beer samplings, whiskey samplings, complimentary snacks, and lots of live music.

The Irish heart in Murphy's Law is not only evident, but contagious. The concept that whatever can go wrong, will go wrong is hard to consider as your problems, like mine, seem to be left at the door. The weather outside might be unpleasant, the roads might be crowded, but inside of Murphy's Law Irish Pub, whatever will go wrong can wait.

**Murphy's Law is located at 1702 Queen St. East Toronto, ON, M4L 1G6
Tel: (416) 690-5516 Email: info@murphyslaw.ca**

Six Steps to Pouring the Perfect Guinness:

Step One: The Glass

The bartender starts by selecting a dry, clean, Guinness branded glass.

Step Two: The Angle

The glass should be held at a 45-degree angle under the tap. The tap faucet should not touch the

glass or beer. If you just hold it straight under the faucet, you'll get a big block of bubbles and a fish eye.

Step Three: The Pour

Let the beer flow nice and smoothly into the angled glass and fill it up three-quarters of the way.

Step Four: The Head

Let it settle! On the way through the faucet, the beer passes through a five-hole disk restrictor plate at a high speed, creating friction and bringing out nitrogen bubbles. The bubbles are agitated now - they can't go back into the solution, so they flow down the interior sides and back up the middle. They build this wonderful, creamy head on top of the pint.

Step Five: The Top-Off

Once it settles, you want to fill up the glass and top it off. You allowed it to settle, you created a domed effect across the top of the pint, and now your head is looking proud over the glass. That's the perfect vision of the perfect pint!

Step Six: The First Sip

You drink with your eyes first. Your perfectly settled pint of Guinness is presented to you with the Guinness logo facing you. The cosmetic look of the pint is critical to the Guinness experience.

www.Murphyslaw.ca





In a city of sports franchises, Toronto is home to the beloved Maple Leafs, Blue Jays, Raptors, Argos and the TFC making it a city painted from top to bottom in history. So when looking for a pub with a great history and an incredibly bright future, I jumped at the opportunity to speak with Robert Montgomery of the new Miller Tavern location at 31 Bay Street.

Sitting down at the restaurant with Robert Montgomery, Manager, and Mixologist extraordinaire, he speaks highly about the proud history of the Miller Tavern and its newest addition to the family, **The Miller on Bay**. "These two locations sit at exact opposite ends of the city, which was exactly a one day's horse ride back in the 1850's. "John Miller built the original Miller Tavern as a pub and accommodation for those who jumped off a boat and made the one day horse ride to the Mills down in 'Hogs Hollow' says Robert. The original Miller was built in 1857 and stands today as a mature, well rounded restaurant with excellent food and drink, not to mention a killer patio during the summer! As for the new Miller on Bay, it is situated on the ground floor beneath one of the cities newest condos, feet from the water front and only a block south of the ACC, this corner location directly beside The Fox on Bay is ideal for the numerous offices, hotels near by and the sports fans of the Maple Leafs and Toronto Raptors year round.

The first time I saw the inside I was very much taken back to be honest as I was expecting less. But on the contrary, The Miller on Bay brings you more than you could ask for! From when you walk in the door, till the time you leave, Robert and his team heighten the experience of service and bring with it a unique, friendly and professional flare for your visit. With plenty of seating for a casual drink or sporting event the pub offers a fantastic beer and wine selection along with a specialty cocktail menu courtesy of one of the best mixologists in the country, Robert himself.

Having bartended for 19 years, and being at the forefront of mixology in Canada and the world for that matter, his unique recipes categorized as "Manhattan's, Lost..Forgotten or Stolen, and The Bartender's Ketchup" is reason enough to visit this pub and try an award winning cocktail.

One of my favourites to date is the **Vieux Carré**, a "Rienhouse rye, Remy Martin V.S. cognac, Martini Rosso vermouth, Benedictine, Angostura bitters and Peychaud's bitters.

For those looking to dine, the Miller on Bay offers the true dining experience of a fine restaurant without the pretentious prices or atmosphere. "The menu is trendy and inspired by philosophy of having excellent food that compliments the wines and drink list along with the ambience of the pub" notes Robert. My favourites include, the Ahi Tuna Crudo with sundried tomato vinaigrette, pickled ginger slaw, or Porterhouse Steak loaded baked potato, or even the Roast Cornish Hen with smoked bacon pilaff, garlic pan jus, and the list goes on and on.

This new concept is a perfect blend of your traditional old boys club, mixed with modern luxury and a rustic simplicity. With its marble pillars, plush burgundy leather booths and white marble bar top, the new pub has been a success since its door opened in January of this year. Rustic looking wood floors add to the warm feeling as the textures and colours make you feel like you are at home, or at least the home you wish you had!

The Miller Tavern has a blood line in the streets of Toronto from "Hogs Hollow" to the city's hustling waterfront on Bay Street. A pub that goes above and beyond the standards of food, drink and service and brings to life the experience we are all looking for in our favourite pub! Check out the website that has links to the entire menu to entice you even more, and pictures to draw you in. www.themiller.ca/Bay/main.html



by Paul Ste Marie

Paul's Quarterly Pick

Just in time for summer patio season and all the warm weather, is a new wine I have anxiously been waiting to write about. This new white wine is not only from a hot area for wine growing, number 4 in the world, but is also the most popular white varietal in Canada at the moment.

The name of this brand new pinot grigio is Montevina, and comes from the North Coast of California. This Napa County white is a well balanced crowd pleaser, with its bright colour and crisp finesse. Its touch of sweetness from start to finish and fantastic nose comprising of pear, tangerine and citrus with hints of grapefruit and floral notes make this the new pinot grigio of the year. Its crisp and refreshing finish makes it an ideal summer sipper, and if that was not enough, it can handle spicy Asian fare too!

Seeing as I am a lover of white and red, as all things in life need balance, I have selected another new release to recommend from the world of South American wines, more specifically the gorgeous country of Argentina. Situated in the rain shadow of the Andes Mountains to the west, Mendoza benefits from a dry climate and high average temperatures creating a recipe for incredible wines. Irrigation is provided by the various rivers which cross the region, including the Mendoza river itself, which runs down from the mountains. The wine of choice is the, Trapiche Broquel Malbec. For all the meat lovers, itching to turn the heat up on BBQ season, this bold, intense, big and juice red is the perfect fit for your tender steak and ribs. Black cherry, blackberry, coffee and leather make up the bouquet and the complexity really shines thru. The palate is loaded with ripe blackberry flavours and a splash of tart cherry. Rich, silky tannins give it a big mouth feel and the finish lingers on until you pour your next glass.

Have an excellent start to your summer with your new favourite wines, and as always Enjoy Life and Drink Responsibly.





Sticky Fingers Bar & Grill

199 Essa Road, Barrie, ON
705 721 8793
www.stickyfingers.ca

One of Barrie's best known bars, Sticky Fingers has worked hard over the years to build up a loyal clientele. With great staff, plenty of draught choices and consistent winning of numerous Readers' Choice awards, the hard work has paid off. The building is unique due to the fact that it is shaped like a lighthouse, making it easy to spot. Inside, the bar is a large open concept design with the long sit down bar slightly to the right and facing you.

Plenty of booths by the front windows, while the bar area is peppered with high top tables to accommodate the busy after work crowd. Sticky Fingers is also well known for live music, if you are a fan of blues, jazz and R & B then this is the venue for you. Well known artists such as Paul James and Jack Dekeyzer are frequently showcased at the bar. Join in the jam session every Tuesday night with Kelly Davies or just come by to listen to wonderful local talent.

18 beers on tap including Muskoka cream ale, Sleeman's honey brown and Rickard's Dark.

The wings on the menu are available in 11 flavours and are said by many to be the best in town. Wednesday nights are extra busy when the wings are on special. The popular burgers are on special every Friday and are all homemade.

The bar is easy access of Highway 400, just take the Essa Road exit and look for the lighthouse on the north side. A great place to stop for a bite to eat when making the long journey north to cottage country.

If you are a fan of good food, great music and service with a smile then Sticky Fingers is as 'Good As It Gets'.

The Sticky Fingers Crew will be at this year's Barrie Beer Fest serving up their award winning wings.



Wings and Caesars



Kathy



Some of the regulars



Glenn, The Roving Beer Reporter

The Edge Lounge

250 Bayly Street West, Ajax, ON
Phone: (905) 426-9692

After 13 years in business, The Edge Lounge in Ajax still has the edge. Owners Ted Pippas and Peter Mavroukas have all bases covered, whether you are out for a casual lunch or after work gathering with co-workers or friends. The Edge offers a unique, comfortable atmosphere you won't find anywhere else in Durham. Cozy up to one of their fireplaces, enjoy your favourite beverage and order something tasty from the casual dining menu. Famous for great wings although there are many other terrific menu items to choose from. Retro lounge and upscale billiard room by day, casual dining spot by evening and popular entertainment destination at night. The Edge Lounge is one of Durham's most versatile and well-loved venues.

And if you are into games, The Edge won't disappoint! While you enjoy a beverage from one of 12 drafts on tap, or one of the many drink specials, watch the action on one of three giant screens or 10 plasma T.V.'s while relaxing in large comfortable chairs or couches. Looking for a little active recreation? Challenge your friends to a game of billiards on one of the Brunswick professional pool tables or give our glow-in-the-dark version of the game a try for a little extra fun.





Old Joe's Cabin

402 Durham Street East, Walkerton, ON
519 507 5264

The Central Tavern in Walkerton was your typical small town Main Street bar, rooms upstairs and the meeting place for travellers and locals alike. No one is sure when this building was first on the scene but many guess it to be the mid 1800's. The building has now been revamped, stripped and brought to a splendour not seen for a long long time.

Owner Michelle Lang has turned this old tavern into a wonderful open concept rustic cabin aptly named Old Joe's after the town's founder Joe Walker and her own beloved grandfather Joe Lang. The Cabin has only been opened a few months but is already the place to go in town. As we all know Walkerton was hit by the ecoli scandal a few years ago and the town took a real kicking, now thanks to people like Michelle and other young business minded like people the downtown core has been revived with a new energy and has brought Walkerton back as the vibrant town it once was.

When you enter the Cabin, there is a large dining area with large booths lining the wall and a couple more scattered around the large floor, the area then opens up to an open space with room for large groups. The far wall has a large stone clad fireplace surrounded by artifacts that you would find in a cozy cottage. The small sit down bar is to the right and here you will find eight beers on tap including Granville Island Pale Ale and a local Nuestadt brew. Behind the bar the beer cooler has its original doors, a real insight into yesteryear.

The cozy lounge is to the right and here you will find leather back chairs and a wonderful assortment of tables, each containing an inlaid centrepiece game



Michelle



Becky



such as scrabble or a local map. Indeed many tables throughout have historical pictures embedded in them and one unique table is covered with pictures of people named Joe.

Old Joe's has a large back patio with an overlooking deck and plans are in the work to have summer-time entertainment in the open air.

The menu is varied with many wholesome choices, the fish and chips are a fast favourite and the word is the hot wings are not for the squeamish.

Steaks and burgers are AAA, the wings are on special every Thursday while Sunday sees a traditional Prime Rib dinner.

Check out the bar's Facebook page for events and specials.

Old Joe's Cabin, the face of the new and revitalised Walkerton.



The Joe Table





Deer Creek



Amy



Sun Lounge

Barley Pub and Eatery

40 St. Lawrence Street West, Madoc, ON
613 473 1800
www.barleypubandeatery.com

Situated in the small town of Madoc, the Barley Pub is a welcome stop for those travelling the busy Highway 7 enroute to Ottawa or Toronto. The pub is in an old Fire Hall that dates back to 1927. Deer Creek flows by and provides a soothing backdrop when having a drink and a meal in the back sun lounge. From here you can watch the Herons fish for their dinner.

The bar area has wooden floors, a brick interior and a central fireplace. 200 year old barn beams add to the rustic charm of this warm inviting little pub. An area to the right of the central sit down bar offers more seating and standing room. Upstairs there is a private room complete with its own kitchen and bar, perfect for a private function.

There is an east coast warmth to the pub as owner Terry and server Laurie are from Newfoundland while Amy the bartender hails from Nova Scotia.

The menu is varied and wholesome and includes such items as liver and onions, feta chicken, east coast taters and Atlantic Cod.

Friday has a very popular seafood platter and the wings are on special every Wednesday while Sunday has a delicious Roast beef dinner special.

Draught taps include local beers from Church Key and Barley Days Brewery.

Owners Terry and her husband Lee have put in a lot of work to create the perfect little pub and it seems to be paying off as they have built up quite the group of loyal regulars.

Entertainment is frequent at the pub so please check the website for details.

The Barley is closed on Mondays.

Next time you are taking a trip via Hwy 7 and are passing through Madoc, do yourself a favour and stop off at the Barley for a welcome break, you'll be glad you did.





Ken Jorgenson

SPORTS

with Jorgy

RAISE A GLASS TO THE VILLAINS

One of the great things about the sporting world is the heroics that sometimes arise and make those fleeting moments truly and eternally special, often remembered for generations. Think of Joe Carter's walk-off homerun to win the World Series for the Toronto Blue Jays, Joe Montana to Dwight Clark, Sidney Crosby's Olympic game winner, or even Al Bundy scoring five touchdowns in a single game for Polk High.

On-field heroics aside, sports fans worship personalities, personas and images that may not truly exist. It is easy for a Tom Brady or Eli Manning to look good when compared to another quarterback such as Ben Roethlisberger, arrested for forcing himself upon a drunk college co-ed in the washroom of a public bar. Even controversial football coach Bill Belichick looks good compared to the genuinely disturbing and bounty-offering Gregg Williams. There is a cautionary tale, however, our heroes should learn while still enjoying the lofty perch provided by adoring fans. It often seems that society likes nothing more than to tear down its heroes, to revel in the downward spiral and collapse of those we used to enthusiastically root for. We also seem to like our villains, to secretly applaud their unwillingness to play by the rules while publicly offering only disdain. For it is the villains of the world that make things interesting, that seize our attention and offer a dark edge to a sport's pre-packaged and sanitized image.

Superman was kind of boring until Lex Luthor came around and spiced things up. It took the sinister Professor Moriarty to bring Sherlock Holmes out of his drug addled doldrums and offer up a challenge worthy of his great intellect. And even Batman had his Robin (I know, I know; but at the very least he was a fashion villain – am I right ladies?). Sports are no different, and there have been a myriad of anti-heroes over the years that have been added to the pantheon of villainy. But to be fair, I will only include those whose misdeeds, criminality and utter disdain for the rules occurred while still active in their careers. O.J. Simpson was justly reviled, but not while active as a football player. And hey, nobody who was that funny in *The Naked Gun* could really be evil, could they? However, the following lineup of miscreants were notorious while still in the prime of their careers, making their sport more interesting, making headlines and helping make the nerds of the sports world look good in comparison. So let's raise a glass to the villains for their colourful contributions to sporting history.

MICHAEL VICK



An unbelievably promising and talented quarterback coming out of college, able to run and throw and create excitement immediately upon arrival in the NFL, his downfall began in 2004 when he was caught on camera stealing a watch from a security guard at Atlanta's Hartsfield Airport. In 2005 he was sued for giving a former girlfriend genital herpes, and fined for giving the finger to his hometown

fans. But it wasn't until 2007 that his notoriety peaked. I guess being sent to federal prison for running, funding and participating in a dogfighting ring will sour the fan base just a bit.

TODD BERTUZZI

Hockey players are generally known to be tough but fair, good competitors who strictly adhere to an "unwritten" code of conduct. When Colorado Avalanche player Steve Moore delivered a questionable hit on one of Bertuzzi's teammates (no penalty, no fine), Moore should have expected to be challenged. And he was, fighting Vancouver's Matt Cooke later on in the 1st period. End of story, right? Well not in Bertuzzi's mind. With one of the most cowardly cheap shots in hockey history, Bertuzzi later followed Moore down the ice, grabbed the back of his jersey and sucker punched him in the back of the head, knocking Moore down to the ice with the following result: three fractured neck vertebrae, a concussion, ligament damage and facial cuts. Also, the end of Moore's career. Bertuzzi was suspended for the remainder of the season but the civil case has not yet come to trial. Hopefully justice will eventually be served.



MIKE TYSON

Mike, Mike, Mike. Its one thing to be a ferocious boxer, feared inside the ring for your incredible power, skill and aura of invincibility – you were truly one of the greatest heavyweight champions of all time. It's quite another to become an unhinged lunatic and menace to society. In the span of a little under a decade, Tyson made news for beating his wife, raping a beauty pageant contestant, threatening to eat opponent Lennox Lewis' children (confusing, since Lewis was actually childless at the time) and famously gnawing off the ear of Evander Holyfield during a fight!!! WOW! How do you do to top that – by getting a cameo role in a big Hollywood film like *The Hangover*. I guess crime does pay.



CONRAD DOBLER

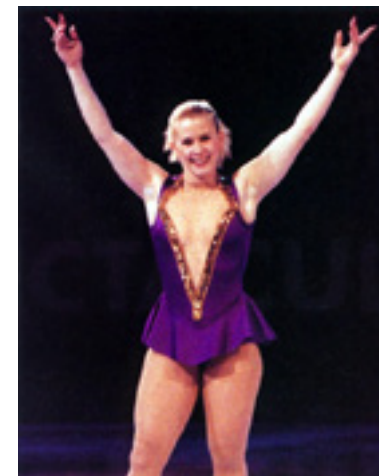
Old time football fans might remember this guy. It is rare for offensive linemen to make headlines, but this guy did and for all the wrong reasons. During stints with the Cardinals, Saints and Bills in the 1970's, this animal was known as the dirtiest player in all of football. He was well known for biting opposing players (the Minnesota Vikings once requested rabies shots before playing against him), kicking, spitting and punching. He didn't care who he hurt as long as he inflicted pain. The NFL made a rule change in his honour – no blocking a windpipe. Dobler was famously (infamously?) quoted, "When I hit a guy, I'll hit him in the throat...he doesn't have any pads on his throat". His cheapest shot, however, came at the end of a 1974 game against the Giants. With opposing teams shaking hands as the clock wound down, Giant player Jim Pietrzak tried to shake Dobler's hand, wishing him good luck in the playoffs. Dobler proceeded to punch him in the throat.



TONYA HARDING

The sport of figure skating is well known for its grace and beauty, a real mix of art and sport. That is, until trailer trash Tonya Harding skated in with a bang. After qualifying for the Olympic games, Harding realized that her main competition was fellow American Nancy Kerrigan. With her husband by her side, they

organized a gang of third-rate thugs (who probably couldn't spell "CAT" if you spotted them the C and the A) to take Kerrigan out of the competition by whacking her on the knee with a collapsible nightstick. It didn't take the authorities too long to follow the trail of evidence left behind by the bumbling hit men and make several arrests. Harding was spared jail, for the moment, while Kerrigan recovered to win the silver medal. Tonya set the bar very low, helping the rest of America feel much better by comparison, and eventually added to her curriculum vitae with a wedding night porn video, subsequent divorce, jail time for various offences and several celebrity wrestling and boxing matches. Have to give her credit for originality, and for turning Gillooly into a verb.



TY COBB

This miserable SOB has to top any list of sports villains. Perhaps one of baseball's greatest players of all time, the "Georgia Peach" played with pure hate and rage in his veins from 1905 – 1927, setting many records along the way. He hated everyone, opponents, teammates, umpires and the fans. Also the press, ownership and especially anyone who's skin colour was anything but white. He fought everybody, played dirty (regularly spiking infielders as he slid into the bag) and gave curmudgeons a bad name. He fought a black elevator operator, a black construction worker, a black groundskeeper, and when the groundskeeper's wife complained, he grabbed her by the throat! Once, he jumped into the grandstands to fight a man who heckled him during a game, pounding him mercilessly. Might I add that the heckler was a civil war veteran with no arms! Ty Cobb was truly the epitome of a sporting villain, hated even after his death. Newsday sports columnist Jack Mann wrote in his obituary, "Ty Cobb was a prick. The only difference now is that he's a dead prick."



On second thought, raise a glass to the heroes. They actually deserve it!

Until next time,

Jorgy



Darren the publican

THE OLD ENGLISH PUB

The Old English Pub

124 King Street East,
Gananoque, ON
Phone: 613 382 8008
www.theoldenglishpub.ca

Gananoque, gateway to 1000 islands and now home to one of the best little pubs that this province has to offer. Excellent beer choices and homecooked meals that are definitely worth writing home about. The narrow bar welcomes you with a warm decor and a traditional charm. The dining area is at the front of the pub and large comfortable booths line the wall to the left while the other wall houses a large fireplace gloriously looked over by Sir Winston Churchill himself.

To the back you will find the long sit down bar to your left and a large bench seat area opposite. The bar has a large grand gantry behind it duly stocked with Scotch and liquor bottles.

On tap the pub offers many Ontario craft beers such as **Beau's Lug Tread**, **Muskoka Cream Ale** and **Flying Monkey's Smash Bomb Atomic**. Owner Darren Towriess is a craft beer fan and will eventually see all his taps pouring Ontario beers and cider.

Two taps will be left for a seasonal and a guest ensuring that his customers will always be able to try something new.

Darren has been surprised at how well the pub has taken off in Gananoque and believes that the Old English Pub was exactly what the locals were waiting for.

Traditional English and Canadian fare made on premise with as much ingredients from local farmers as possible has added to the pub's fan base.

The menu includes many pub classics such as fish and chips, bangers and mash and chicken curry. The sausages are made local and are infused with one of the craft beers on tap, the Flying Monkeys Smash Bomb.

Several tasty pot pies such as Buffalo and steak and ale are available while the dozen burger varieties on the menu have to be the best pub burgers in Ontario.

The Old English has live music every Saturday featuring local artists.

The Gananoque area is beautiful and well worth the visit, when you do make sure you pop into The Old English Pub for a bite and a pint that comes with great service and customer satisfaction.





Shelagh



Barb, Donna & Bill



Hugh enjoyed this one

A Trip To Wine Country



by Bill Perrie

There was a day when your local bar would offer 1 house red and 1 house white, take it or leave it. Usually they were very cheap wines and to be fair to the pub owners not many people went to a bar looking for a prime selection but oh! how the times have changed. Wine has become so popular that it has crossed the great divide between restaurant to pub with many pubs even having their own wine list. Now wine lovers' can enjoy the company that the local brings you without sacrificing their preference for a good wine. Many of these wines are from our province and mainly from the Niagara escarpment, some of the better known and most popular are the wines from Henry of Pelham.

A group of us from Stouffville made the journey to the vineyards of Henry of Pelham as guests of Daniel Speck, vice president of sales and marketing.

There is a sense of history when you enter the grounds of the Henry of Pelham estate, the beautiful old carriage building from the 1800's that houses the tasting rooms has not changed much over the years.

Greeting us was Donna Everitt the property manager. Donna led us into the tasting room and told us that we were in for a treat as we were going to be sampling many great wines. Donna explained

the wine process to us in a way that was both enlightening and entertaining, she gave us the history of the land as well as many great facts about the lifespan and varieties of the vines that were growing in the surrounding acres. Each style we tasted was introduced to us with the knowledge of how it came to be, Donna's passion and enthusiasm for the wines was infectious and soon our very quiet crowd was asking many questions and feeling as if we were guests in a friends house. The wines were excellent, my personal favourite was the 2009 Baco Noir Reserve, a wonderful award winning autumn red.

After our very educational and fun session we trooped into the adjoining wine store to purchase our new found discoveries.

As we all went out for dinner in Niagara Falls that evening a loud cheer went out when we discovered that the restaurant's wine of choice was indeed Henry of Pelham.

Needless to say, a few bottles were added to the tab that night.

Many thanks to Daniel and Donna for making our trip to Henry of Pelham so special.

For your own tasting and tour please check out the Henry of Pelham website at www.henryofpelham.com

See you next year!

The Stouffville Crew



Henry of Pelham

1469 Pelham Road, RR#1, St. Catharines, ON
Ph: 905 684 8423 • www.henryofpelham.com

This family owned Winery was founded by the Speck family in 1988 on the Niagara Escarpment. The land was originally deeded way back in 1778 to Nicholas Smith, the great, great, great grandfather of Paul, Daniel and Matthew Speck, the three brothers who run the Henry of Pelham Winery. Nicholas was a United Empire Loyalist who was rewarded with land deeds for his service to Upper Canada. In 1842 Henry Smith, the youngest son of Nicholas, built an inn, tavern and carriage house, which serves as the winery's tasting room and boutique today. When signing for the tavern's liquor license Henry Smith dropped his last name and chose Henry of Pelham instead, maybe a tongue in cheek reference to the then recent British Prime Minister Henry Pelham.

In the 1980's the Speck brothers while teenagers spent many weekends and summers clearing out Henry's original vineyards and replacing with more modern wine producing grape varieties. In 1993 the brothers took over the operation and expanded their parents holdings to a total of 225 acres of forest and vineyard.

Every bottle from Henry of Pelham is 100% VQA Niagara Peninsula grown.

The name Henry of Pelham is now one of the best known of Canadian wines with many award winning selections such their Baco Noir Reserve and Speck Family Reserve 2009 Chardonnay.

The brothers have recently started a new line of wines aptly named Sibling Rivalry all made with the same high standards that one has come to expect from Henry of Pelham.

You can find these great wines at the LCBO as well as many great pubs around the province. Henry of Pelham also deliver free 5 days a week to licensees in the Niagara - GTA area and ship within 2-4 days elsewhere.

For ordering information please contact Jennifer, orderhop@henryofpelham.com



Daniel Speck



Donna Everitt



2nd Beer Boutique Opens

A second Beer Boutique has opened in the historical Distillery district of downtown Toronto.

With wide aisles and almost 300 brands to choose from, it is a beer lover's paradise.

A relaxing shopping experience for those who like to browse while searching for new brands and old favourites.

The Beer Boutique is now another great reason to visit this area. Here's to many more opening.



STILL WATERS VODKA, A CANADIAN CLASSIC

Still Waters Distillery, from Concord just north of Toronto, has been distilling a wonderful single malt vodka that has caught the attention of vodka lovers here and in the U.S. Indeed, this young upstart with a fledgling pedigree has been on the receiving end of numerous awards and great reviews since 2010, not bad considering that 2009 was the year of its inception.

What makes this vodka so different, well maybe because it is made from 100% Canadian malted barley, unlike most vodkas which are usually made from corn or wheat. The vodka is then triple distilled in small batches similar to the way a fine single malt Scotch starts out. It's all hands on using artisan techniques with plenty of personal monitoring using the fine senses of taste, smell, look and touch. The vodka is then chill filtered to ensure a crystal clear finish before bottling.

The end product is a Canadian entity that easily stands up against such vodka giants as Grey Goose and Belvedere.

Founder/Owners Barry Stein and Barry Bernstein believe in the craft of making their vodka by hand in small batches thus allowing each cask to have the highest degree of quality and standard. The attention to detail and the craftsmanship spreads to the bottling and packing, which is again all done individually by hand.

The response to the vodka has been unbelievable and it is hard to keep up with demand.

They are busy shipping to the States and other provinces while in Ontario it is available at their distillery store and should be starting to show up at select lcbo's as of this spring.

Still Waters Single Malt Vodka Tasting Notes

Nose: Hints of malt and a subtle sweetness, a mix of tropical fruits and green grapes.

Taste: Subtle creamy sweetness, soft, fruity roundness with a hint of vanilla.

Finish: Buttery smooth with no burn.

Still Waters are also in the business of limited edition single malt whiskeys, rye whiskeys and corn whiskeys, which will be single cask offerings with numbered bottles. Please check out their website for details.



The Distillery

Still Waters Distillery

150 Bradwick Drive, Unit 26

Concord, ON

Phone: 905 482 2080

www.stillwatersdistillery.com



Barry and Barry, Artisan Distillers

| OUR KIND OF PEOPLE |

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Sure there's plenty of good times and good friends, but it's a job that never ends. After the chairs go up and the lights go down there's still work to do.

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So, cheers to those who serve our beer.



Creemore Springs. It's Just Different Up Here.

Greystones Inn and Spirits Pub

63 Broadway, Orangeville, ON
Phone: 591 941 2235
www.greystonesinn.com

Greystones Inn and Spirits Pub is Orangeville's oldest building. It was originally built in 1850 as a stage coach stop between Toronto and Owen Sound. The Inn has now been faithfully restored to its historical splendour and includes fine dining rooms, the cozy Red Feather Pub, lower level Spirits Pub and a private dining and banquet room on the upper level. If it's fine dining with a five star menu you want then the Inn is the place to go in downtown Orangeville. Or one can relax in the lower level Spirits Pub, which is opened every Thursday, Friday and Saturday evenings. Thursday is ladies night with featured red and white wines, Cosmos and house martinis and large cans of Creemore on special.



Friday and Saturday in Spirits the apps are half price between 5 and 7. A great place to kick back and listen to the live entertainment. The Inn's brand new patio was recently opened with seating for fifty. Check out the wonderful menu and specials on the Inn's website.

A unique building with plenty of history and one or two friendly ghosts.
See you at the Inn!





The Winchester Arms

171 Broadway Avenue,
Orangeville, Ontario
Phone: 519 941 9533

One of the most traditional style pubs in Ontario, the Winchester Arms looks like it was transported from an English High Street. The Arms has been a favourite downtown spot for the people of Orangeville since 1994. General Manager Kerry O'Brien has been there since 1995 and has been influential in building a loyal clientele. Many of the regulars are ex pats who enjoy the coziness and friendliness of their little pub.

Five large booths line the wall to the right while the opposite wall has the sit down bar with long bench seating in between.

Three booths at the front windows look out onto the very busy Broadway Avenue, Orangeville's main shopping corridor.

Out to the back of the pub is a large patio with seating for forty, a perfect place to take a break from summer shopping.

The bar boasts 15 taps including Creemore, Kronenbourg, Old Speckled Hen and Somersby cider.

The menu has many traditional favourites such as fish and chips, steak and kidney pie and popular meat stuffed Yorkie bowls. The wings are on special 3-5 Monday to Friday afternoons and again all night Wednesday.

The 1st weekend in June sees a very busy annual Blues and Jazz festival in town and the Arms gets in on the act by having many performing blues and jazz bands playing in the pub.

The pub also hosts Orangeville's longest running jam session, which is held every 4th Saturday of the month.

Kerry puts out a monthly newsletter to let everyone know about the featured specials and events that are happening.

A busy little bar that has stood the test of time in a town that is forever changing and growing, the Winchester Arms is a great little local with friendly staff, excellent food and is a little slice of Britain right here in Orangeville.





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Stephanie Price and The Dam Pub's 1946 Fleet Canuck

MUSIC, FOOD AND WHISKY

Despite the lack of snow for our skiers, we had a very busy winter season at The Dam Pub. We had some amazing musicians perform such as David Leask, Bobby Dean Blackburn, Greg Wyard, Steafan Hannigan and Saskia Tomkins. St. Patrick's Day was extra special this year. We were blessed with twenty three degree patio weather, green suds, a packed house, and an outstanding 5 piece Irish band from Owen Sound, Scatter the Cats. The biggest celebration was my father, Gord's, 70th surprise birthday celebration. The pub was full of family, friends, plenty of surprises and lots of music. With a little help from our friends, Cape Breton fiddler, Andrea Beaton, North American fiddle Champ Shane Cook, Anne Lederman, and guitarists Brian Pickell and Jake Charron, it was an unforgettable experience for everyone.

Once a month, on the third Tuesday at 7:30pm, I hold a whisky tasting pub side. We enjoy three nips from different regions and pair our famous Chocolate Pate with the last nip while we discuss the nectar of the gods and the distilleries they come from. In March I stepped aside while The Glenlivet Ambassador, Frank Biskupek, led a beautiful vertical tasting event. We sampled the 12 Year, 15 Year French Oak, 18 Year and the grand finale Nadurra 16 Year 54.9%. Chef prepared some fantastic pairings of smoked trout, stilton cheese and of course our Chocolate Pate. Frank had no problem keeping our attention with his wonderful selection of whiskies and his very informative and interesting presentation. Keep an eye on our website calendar for Frank's next visit later this year.

In January we renovated the upper floor opening it up to host House Concerts, appropriately naming the room "Gord's Room". We have created a small scale Hugh's Room type venue where music lovers can enjoy dinner and a concert in an up close and personal environment with seating up to 30 people, offering a variety of music genres at a very nominal \$15. All the proceeds from the ticket sales go directly to the artists. During the afternoon between 3 and 5pm, many of the musicians are offering workshops. It didn't take long to get the attention of some very prominent musicians to set a date to perform in Gord's room. With a couple of concerts under our belt, Andrea Beaton and Jake Charron brought the house down with a Cape Breton Kailee and Anne Lederman and Emily Stam opened Gord's Room with an unforgettable music filled evening. Next up, April 21st, is multi Juno Nominee, Roots Reggae artist, Lyndon John X. In May, Shane Cook and Brian Pickell will be in the house following with country performer Bryson Waind. Then catch the grooving roots, jazz music of Andy and Ariana at the end of the month. In June, all the way from France, the multi tal-



Dad 70th birthday

ented Fraser Anderson, and UK flutist and vocal phenomenon Nuala Kennedy, New York violinist Dana Lyn and guitarist Andy Hillhouse will perform the night after their Hugh's Room gig in Toronto. Of course we still have no cover events on the main floor with Bobby Dean Blackburn and Brooke Blackburn for our special Blues and Jazz night April 27th, guitar heros James Clark Jones for the Victoria Day weekend and Greg Wyard Canada Day weekend. We have just announced world class fiddler, guitar singer songwriter Anne Lindsay for our local Peak to Shore festival July 13th. Anne has recorded and performed with the likes of Blue Rodeo, Roger Daltry, Led Zepplin and Dionne Warwick. You don't want to miss July 21st, when blues sensation, Robin Banks, takes the stage. A local and very popular up and coming band, The Mackenzie Blues Band, will have their CD release party July 28th on the patio. One more big announcement, we are very excited to have Tim Chaisson perform at The Dam Pub. Tim will make his appearance in August. Keep an eye

on our website for all events and dates www.thedampub.ca

I had the absolute pleasure to join The Humble and Fred Radio Show as a guest on April 3rd. Their tagline, "we ruined radio now we are going to wreck the internet". Can you imagine? Me, Humble and Fred doing an on air whisky tasting? It was like ADHD on steroids and herding stray cats simultaneously. The entire experience was over the top energy and a whole bunch of fun. You can tune in to hear the show on their website www.humbleandfred.com by going to the podcast archive. We have invited Humble and Fred to join us at the pub to air a remote show this summer. Now that would be fun!

We have had a new addition to The Dam Pub family and her name is Cristina Micalciff. Cristina's passion is food and she is a recent graduate from George Brown Culinary School. The next step in her career is to apprentice and log the hours to obtain her ultimate goal as a Red Seal Chef. Cristina is passionate, creative, determined and understands food. Cristina made us all proud when she lead her team as head Chef at a recent culinary competition preparing Duck with Pomegranate and Cranberry Coulis snagging first prize and \$1000. Only the best on our team!

Speaking of great Chef's..... The Dam Pub was featured on the Food Networks new show called "You Gotta Eat Here!" It originally aired April 13th. Funny man, John Catucci, hams it up in the kitchen with our Chef, Suzette Gerrie, while preparing four of our recipes that draws people from far and wide. If you missed it, you can watch it from The Food Networks website www.foodnetwork.ca Even more exciting, "You Gotta Eat Here!" has been sold for international distribution. Who knows, maybe one day we'll have our own show.

When you are up in The Blue Mountains this summer, keep your eye to the sky. You never know when you will see The Dam Pub's 1946 Fleet Canuck towing banners across the waterfront and around the mountain. Once a pilot always a pilot, my father Gord, is blessed to be able to still do what he loves most, flying airplanes. Gord's position in the company..... Chief pilot, bookkeeper and fiddler, and boy he does a great job! If you time it right you may even catch him perform an air show in The Dam Pub's Russian aerobatic airplane, the YAK 50, at one of Thornbury's summer events. Never a dull moment around here!

Stephanie Price
stephanie@thedampub.ca
www.thedampub.ca
 519-599-2110



Andrea Beaton & Matthew Gallant performing in Gord's Room



Chef Cristina (on the right), and her winning team



The Dam Pub's famous Bread Pudding



The Monk's Table

1276 Yonge Street, Toronto, ON, Phone: 416 920 9074
www.themonkstable.com



This little pub in the Summerhill district of Toronto is fast becoming famous for being the launching pad for many European beers in Ontario and indeed Canada. The bar only sells European Imports, a brave and very clever move on the part of owner Adam Grant. The place is a haven for lovers of the finer European ales and lager but Adam does not stop there. The food at The Monk's Table is excellent and the bar is always hosting something to entice the beer lovers and the foodies. Adam is a non stop marketing guru for his pride and joy and of course word of mouth helps also.

Many of Toronto's beer writing community hale the Monk's Table as a wonderful innovative bar where there is always something new on tap and always an exciting menu to match.

The place is small, which adds to the intimacy of a place where one can learn more about beers than most places. The sit down bar runs up the right side of the room where one can admire the many unique and different tap handles. The upstairs lounge has its own bar and accomodates much of the overflow on frequent busy nights.

Adam changes the draught choices throughout the year with such featured brands as Innis and Gunn, Fuller's ESB, Hacker-Pshorr Pilsner and Koenigshoeven Trappist Ale.

The menu boasts many great choices such as beer battered Halibut, chicken biryani, filet mignon and succulent pork ribs plus daily and weekly specials.

This July The Monk's Table will be celebrating a different European beer everyday, an exciting project for the bar and an enticing one for the customer.



Adam

Please check out the bar's website to find out about the many great events held there.

When you visit you just might bump into a European brewmaster and find yourself being one of the very first to have drank his beer in Canada.

A visit to The Monk's Table is an experience that all lovers of fine beers and food should put on their bucket list.

Canada's Pub Guy Bill Perrie is at it again, this time travelling the back roads of Ontario to bring you 100 great bars that are off the beaten track. Follow Bill as he takes you into fabulous Hidden Gems that once discovered will become fast favourites.

"This was a labour of love" says Bill. "There are so many wonderful little pubs out there with great food, unique draught selections and plenty of character."

Details where you can get your copy will be posted on the Pub Magazine's facebook page, website and also in the next issue.



Ontario's Hidden Gems



A PUB LOVER'S GUIDE

Bill Perrie

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Next Issue

The Pub Magazine visits many more great pubs including

**The Crow's Nest Pub
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BARRIE BEER FEST



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What is Barrie Beer Fest?

The Barrie Beer Fest is a consumer festival geared towards beer lovers. The purpose of the festival is to allow consumers to try out new brands they might not have had a chance to try elsewhere.

What beer brands will be presented at the fest?

The fest will feature 15 breweries with their brands. For more information please check www.barriebeerfest.com. Brands will continue to be posted as they are being added.

Who can attend? Is alcohol being served at this event?

Anyone over the legal age of (19+) can attend this event. Beer will be served in sample cups, not exceeding the amounts specified by the Alcohol Gaming Commission of Ontario. (AGCO)

What is the cost of admission?

Cost of admission at the door is \$20.

Purchasing ticket online before the fest will save you \$2 (\$18/each)

Purchasing 6 tickets (6pack) online will drop the price down to \$15/each

Please visit us on Twitter and Facebook to find promo codes to reduce online price of individual admission.

Do I need to bring photo ID to the festival?

We will be checking ID prior to letting you inside, so please have a valid government issued piece of ID to prove your age.

How much do samples cost?

Samples will cost \$1 each. Each sample is 4oz. You can purchase tokens available on site to purchase samples with more convenience. (Not having to break large bills, etc.)

I am out of town and would like to visit the Barrie Beer Fest, where can I stay over night?

There are many hotels/motels in the area, please visit the Fest Info section of this site to find affordable hotels near the festival.

Are there any Sponsorship opportunities?

Barrie Beer Fest is a great opportunity to build brand awareness and target your core demographic.

Why sponsor the Festival?

Being a sponsor allows you to:

Build upon existing customer relationships and create brand awareness among new and potential customers.

Gain insight into new and existing customers' product knowledge of your brand by setting up a booth at the festival. Reach targeted customers.

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BLONDE

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