

# The Pub Magazine

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## Boston Pizza



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# WELCOME TO ANOTHER EDITION OF THE PUB MAGAZINE

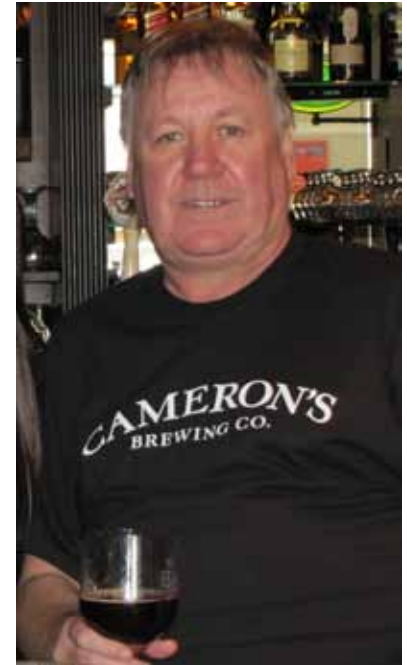
Cheers to those who managed to get away and escape parts of this long cold winter and an even bigger Cheers to those who stayed, shivered and still made it out to their local pubs. Soon it will be our short patio season and publovers will enjoy every minute of it.

Remember the first one to complain about the heat has to buy a round. In this issue we visit the Belvedere Cookhouse in Pefferlaw, the Wooden Nickel in Beaverton and also pop into the Boston Pizza, Stouffville in honour of the 50th anniversary of the chain.

Lots more pubby stuff to enjoy as well so pull up a stool, pour a cold one and enjoy.

Cheers  
Bill Perrie, Canada's Pub Guy

*Cheers  
Billey Perrie*



# Look Who's Pouring'

**Kristy from  
Karla's Roadhouse**



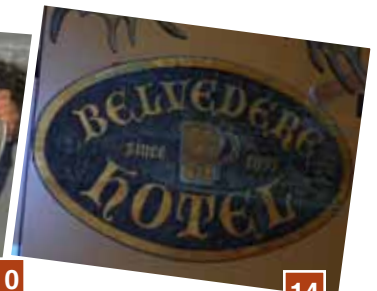
Photo by Roger Carlsen: Co-owner Susan Acton Campbell surrounded by many of her Boston Pizza Stouffville staff



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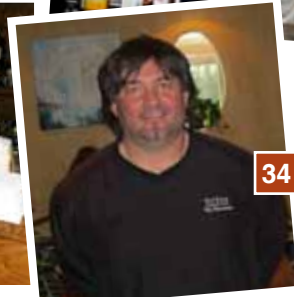
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January 9th, 2014

## Grand Opening of the new PEI Brewing Company's Culinary Event Space and the launch of the Fathers 2014 Commemorative Beer Pack

(Charlottetown) - Thursday, January 9th, 2014 marked the Grand Opening of the PEI Brewing Company's Culinary Event Space and the launch of the Fathers 2014 Commemorative Beer Pack. Both were celebrated in PEI 2014 fashion with magnificent local music, delicious local food and great craft beer.

Speaking on the new Culinary Event Space was Kevin Murphy and Chef Michael Smith. Kevin stated, "This space will showcase the bounty of culinary delights that PEI has to offer, while also offering an alternative event space with a sought-after size and ambience." Chef Michael Smith added, "I applaud the Murphy Group's vision and initiative. This incredible space will help solidify PEI's world class reputation for unique culinary experiences, and is a much needed asset for the entire tourism industry."

will provide new and exciting unique experiences and will serve as a prime location to showcase Island chefs, musicians and artisans."

The PEI Brewing Company is pleased to be the official brewery of the PEI 2014 celebrations. It has partnered with PEI 2014 Inc. to release the Fathers 2014 Commemorative Beer Pack and take part in the grand opening of the Culinary Event Space.

Jeff Squires, President of the PEI Brewing Company, was on hand to speak about the new Fathers Commemorative Beer Pack, "This new 4-pack will be shipped to PEI, New Brunswick, Newfoundland and Ontario Liquor Commissions to showcase the world class products we can produce here on the Island, while celebrating with the rest of Canada, our sesquicentennial."



The PEI Brewing Company's Culinary Event Centre is located at 96 Kensington Road in Charlottetown, PE and is available for any type of function. From conferences to weddings, concerts and staff parties, the PEI Brewing Company can accommodate any group in a beautiful, alternative setting.

"The new Culinary Event Centre is a welcome addition to the Island's overall tourism product," said Minister Henderson. "One of our best features as a tourism destination is our ability to offer a wide variety of unique Island experiences. This new centre

"We are very happy to be partnering with the PEI Brewing Company," says Executive Director of PEI 2014, Penny Walsh McGuire. "The coming year offers a wonderful opportunity to showcase a unique Island product to the thousands of visitors expected throughout 2014."

The Fathers 2014 Commemorative Beer Pack includes the Blueberry Ale 1864, the Coles Cream Ale branded Premier George Coles, the signature Sir John A's Honey Wheat Ale and Colonel John Hamilton Gray representing the Brown Ale.

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by Bill Perrie

# HAPPY BIRTHDAY



# Boston Pizza

Boston Pizza has come a long way from its humble beginnings in Edmonton 50 years ago, the restaurant has grown into the largest sports bar chain in Canada with over 350 locations.

Once renowned for its excellent pizza, Boston Pizza now offers a fully diverse menu with a selection of burgers, steaks, ribs and pasta along with many other items to suit all tastes. If you are really hungry, try the delicious Pizza Burger, just one of the many new additions to the menu.

Here at the BP in Stouffville the large bar area is to the left as you enter. A dozen or so large HD screens are placed strategically all around to allow maximum viewing from any seat. The bar area is a great place to watch any game with a large group of friends as there is a seating capacity available for over 80 sports fans. One of the groups who frequent the bar are the Retired Canadian Hockey League who play on Tuesday mornings at the local rink. The group number 20-25 players and like the fact that they can all sit together after their game. Check them out at [www.rchl.org](http://www.rchl.org)





Members of the Retired Canadian Hockey League

**Boston Pizza**  
1060 Hoover Park Drive  
Stouffville, Tel: 905 640 2869

The bar's daily drink specials are written on the large board behind the long sit down bar. The walls of this location are covered with many framed and signed hockey sweaters including a couple belonging to co owner Keith Acton, an NHL coach and a past Stanley Cup winner.

The Stouffville location sponsors many local teams and organisations and hosts many after game parties.

Plenty on tap and a good selection of red and white wines along with a large offering of cocktails. For the non drinker Boston Pizza is pleased to offer Starbucks coffee.

In the summer months the bar hosts many patio parties complete with disc jockey and prizes.

While each Boston Pizza works hard to offer the same high quality it is people who make bars worth visiting frequently and it is certainly true that the management and staff at this location go the extra mile to make your visit enjoyable.

Boston Pizza, not just a pizza place anymore. Happy Birthday BP.



Rick and Saj





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Glenn, The Roving Beer Reporter

# NO MORE BEER DOWN

No more lost beer. Probably a bar owners worst fear is “how much beer am I losing”. For bar owners with a big volume of draught, this is an ongoing problem. Well, just how much beer are you not getting paid for? I was tasting the beer at one of my local watering holes just to make sure it was the correct temperature, when I met Michael Valencic. Michael is the owner of Toronto Hospitality and he was installing his DM5 Draught Meters. Curiosity got the better of me so I started asking questions on how this small device would save a bar owner money.

“Well Glenn, after 20 years in the business, I have heard every complaint from the bar owner about losses, the main complaint was “how can I control my draught beer? that’s when I saw the opportunity to design a simple, inexpensive draught count meter.” It took several attempts before Toronto Hospitality came up with a real time Digital Display Draught Meter. So Michael, what exactly does the DM5 do? “That’s simple Glenn, it counts beer period. If there is any difference between the cash register and the DM5 meter at the end of the shift, the bartender is accountable.” Bar owners and readers can see the meters working online at [www.torontohospitality.com](http://www.torontohospitality.com)

So Michael I asked, “Where is your market place?” Glenn he replied, “We have installations in both big and small business such as Boston Pizza, Wild Wings, Swiss Chalet, Golf Courses and hundreds of small pubs.



Meters counting being poured real time

Michael states that on average you would get 80% from a keg of draught, which means somewhere you lost 20%. If the bar owner is the only one pouring the draught, they will know how many they sold.

The problem arises when you have multiple servers behind a bar. It’s very easy for a bartender to over look entering a draught. Could be the keg is a frothy keg, this happens quite a lot especially after your beer delivery just arrived and kegs need to settle. But if a bar ran out of a particular draught and they need to hook up the keg straight away, then they risk losing 2 ½ pints of draught due to spillage. It’s very easy for a bartender to be distracted by this.

So according to Michael, whatever way it’s lost, if it does not get entered its dollars off your profit line. I then spoke with a good friend and bar manager Jim Beard. Jim, has over the years, worked every position and every shift in this industry. Jim enlightened me to some of the ways you can lose money just on spillage. The most common is when the draught is frothy and the pourer just keeps pouring and tipping the glass to get rid of the foam. If that same pourer does that every time they poured a draught, you could lose as much as 4 large draughts per shift. If a bar has a draught that’s not selling, each time it’s used it’s always going to be frothy. Again you will see the pourer tipping the glass to get rid of the foam.

Hours of operation can effect beer flow, for example if your bar closes at midnight and you open at mid day the following day, that’s 12 hours the beer is sitting in the line. You can guarantee the first pour of the day will be frothy. If your bar closes at 2am and re-opens at 11am the following day, your first pour will be frothy but you won’t waste as much because the beer has only been sitting for 9 hours. Jim is not saying that bar owners should change their hours of operation to avoid this problem, but it’s little things like this that add up to create a bigger problem, it does not sound like a lot, but those 3 hours make a big difference.

Another way you can prevent gas build up in beer is to have your bartender at the end of the day turn off the beer gas. You need beer gas to pump the beer through the lines, if your beer is left standing with the beer gas still on, the beer will take on a percentage of the beer gas which will result in frothy beer.



Michael Valencic bringing in the beer

# THE DRAIN

I then asked Michael more questions such as does the temperature play a part in foaming? Michael informed me that it certainly does and the perfect temperature for draught beer is between 36 and 38 degrees farenheit and that should be maintained.

Some older establishments have older cooling units. The simplest way to know the temperature inside your cooler is to have a thermometer inside. Simple, but a lot of bar owners do not have one. Often with older units, cold air can escape because a door fastener is worn and the cooler door won't close properly. While we are on the subject of doors, bar owners should check the thermal insulation around the cooler doors. Again with older units, cracking of insulation around the doors is going to allow cold air to escape. A thermometer is a cheap device that will give you all this information.

Michael then told me about his draught meters. The meter is installed inside the beer cooler, one meter per line. It can be installed before or after the fob, "flow of beer." The flow of direction is in the bottom and out the top. The fittings come standard 3/8". This meter is powered by a 5v d.c. power supply.

This meter can also be used to measure liquor, wine and pop. The DM5 is a very simple device that can be calibrated to count ounces or pints. Of course the big question a bar owner's going to ask is what is the cost to install a draught DM5 meter? The cost to install one meter is \$229.00 and it takes about 20 minutes to install.

Here are some figures to support the installation of a draught meter.

LIQUOR			DRAUGHT		
Liquor Price	Drinks per day	Yearly loss	Draught Price	Drinks per day	Yearly loss
\$4.50	1 Drink	\$1.638.00	\$6.50.	1 Pint	\$2.372.00
\$4.50	2 Drinks	\$ 3.285.00	\$6.50	2 Pints	\$4.745.00
\$4.50	3 Drinks	\$4.972.00	\$6.50	3 Pints	\$7.117.00
\$4.50	4 Drinks	\$6.570.00	\$6.50	4 Pints	\$9.490.00



Michael and Bonnie pouring a draught



Installing the draught meters

These figures are quite incredible but the meter will save these amounts and lead to

**NO MORE FREE BEER!**

**NO MORE OVER POURING.**

**NO MORE LOSSES**

Michael states from experience that the meter will pay for itself in 28 days.

If you would like to know more about cost saving meters please call Michael at 905 712 4131



Glenn, The Roving Beer Reporter

# AZ BAR

## Beer and Cocktail Technology:

From time to time as The Roving Beer Reporter, I have to keep up with the latest technology in the hospitality industry and who better to consult with than Michael Valencic from Toronto Hospitality.

The last time we met, Michael gave me a complete update from installing to pouring on Draught Meter's. For our readers who missed that article in the Winter/Spring 2012 edition, we have published the story again in this issue.

For sure if you own a licensed establishment or are looking to open one, you will certainly want the most up to date technology equipment and Toronto Hospitality have the solutions to increase your profits.

AZ BAR have been in business for twenty years, but as of two years ago underwent a re-structuring curve to better cater to industry demands. Michael has been involved with the company for six months now and is taking the hospitality industry to new levels. No matter what size operation you have, there is a system in place for all your needs. From Cocktails to Beer, from Beverage Dispensers to the junior station AZ BAR has it all.

For the establishment with a high volume in cocktails, Michael strongly recommends The Cocktail Tower. It is a fast and

efficient way to prepare cocktails in just seconds dispensing up to 60 different brands and mixing up to 16 brands per cocktail recipe while also dispensing juice and soft drinks.

For the bar owner with high volume of draught beer, Michael recommends the Draught Beer Dispenser. It's the only beer head on the market with an integrated flow meter. This tower will monitor the quantity of draught poured and comes with 4 programmable portion sizes and dispenses Draught Wine similarly.

For the smaller bar operators the AZ Junior is a control station that will control up to 100 different brands and will store employee identification. It also comes with 4 programmable portion sizes and can also control Draught Beer, Wine, Juice and Soft Drinks.

For dispensing beverages, Michael's choice would be the AZ Gun Dispenser. It certainly not only speeds up your operation but simplifies it at the same time. This unique hand held device dispenses up to 18 brands of liquor, soft drinks or juices and has a customized keyboard to suit your needs. Again a choice of 4 programmable portion sizes, this easy to use beverage dispenser operates the same Back Bar System as the Cocktail Tower.

Michael strongly suggests for the larger bar operators, the AZ-200, this will certainly add a complete range of sophisticated



peripheral devices to meet your needs: Draught Beer Dispenser, Wine Dispenser, Cocktail Tower, cash Drawer, printer & Pole Display, Juice and soft Drink Interface and POS Interface.

The AZ-200 is a programmable keyboard and a point of sale (POS) system. Controls up to 255 different brands and 255 different cocktails, manages all your price specials (Happy Hour, Ladies Night, etc.)Manages a choice of 4 programmable portion sizes, and comes with software for easy system configuration and management that includes a powerful report generator with real-time inventory control.

After talking with Norm Peer the owner of Karla's Roadhouse in West Hill Toronto, I was told that before installing the AZ System, he was losing about \$750 in sales every 2 weeks. This coupled with the system he had in place totalled about \$1500.00 a month in loses. After the initial cost of about \$4,500 Norm explained that the system pays for itself in about 3 months.

I personally have seen over pouring, spillage and forgetting to enter sales in pubs and bars. But when the final tally is made, it's the bar owner who is out of pocket. With this system in place,



Michael and Bonnie

each server takes a reading after their shift and everything goes back to zero for the next server. Any overage/loss is charged back to the server. Each new employee is shown how to operate the system and are fully aware of operations says Norm. Having an educated bar staff is the only way to run a business.

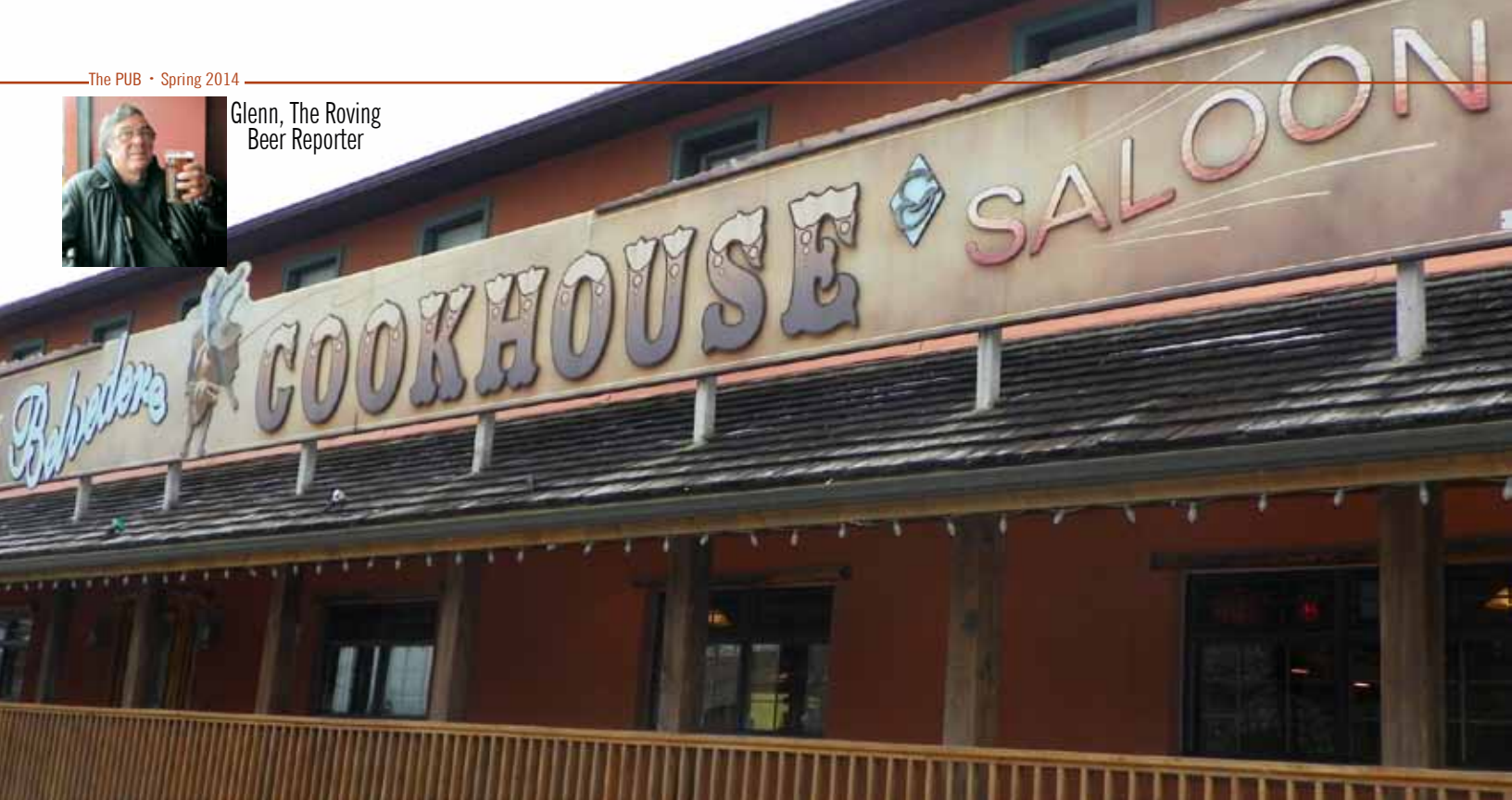
For more information on draught systems and the AZ Bar go to [www.torontohospitality.com](http://www.torontohospitality.com) or call 905-712-4131 and ask for Michael. See business card in the Pub Marketplace in magazine.

**See website for more information [www.torontohospitality.com](http://www.torontohospitality.com)**





Glenn, The Roving Beer Reporter



## The Belvedere Cookhouse & Saloon

**249 Pefferlaw Road Pefferlaw ON, L0E 1N0**  
**Phone: 705-437-1202**

Being the Roving Beer reporter I get to visit all kinds of drinking establishments throughout Ontario. I have had drinks in Pub's, Bar's, Sports Lounge's, Roadhouses you name it I've drank there. But I have to be perfectly honest I have never had the pleasure up until recently of going to a Cookhouse Saloon.

Again on my travels just passing through Pefferlaw there was this huge freestanding building with the name The Belvedere Cookhouse & Saloon. At first glance I could actually imagine horses tied up outside and a piano being played inside with a poker game going on. A truly unique building as you can see from some of the pictures I took.

Before I go into some of the details I would like to share with you our readers a brief history of this wonderful establishment. Originally known as the Johnson Mansion House, the Pefferlaw Belvedere Hotel was originally built as the Mansion House in 1884 by George Johnson . According to Ms. Ruth, Thompson a descendent of the founder of Pefferlaw Captain Wm. Johnson, the Belvedere Hotel was divided in half by a centre hallway and stairway that led to nine bedrooms above. On the main floor to the left of the hallway was the Ladies Sitting Room, with a large dining room for family dining behind. To the right was the Men's Sitting Room, with the bar room and proprietor's bedroom behind. The kitchen



was located at the back of the building behind the hallway and stairway.

During its early years, hotel rooms could be rented for \$1.50 a night and meals were 25 cents. According to Ms. Thompson, one early hotelkeeper made whiskey in the kitchen of the hotel and sold it over the bar for a nickel a glass. Also beds were not always the most downy but they were clean and comfortable. There was no running water!

Owner Nicole tells me that The Belvedere Cookhouse and Saloon was actually established in 1893 and for this writer, this has to be my oldest Saloon story and for sure my first Saloon story. Upon entering the Saloon the first thing to get my attention was the beautiful wooden interior including the stone fireplace which is surrounded by log cabin style wood. There are both tables and chairs and booths for a little more privacy for your dining pleasure.

Their hours are from 11a.m. until close 7 days a week and there is definitely a western theme which means taking it is easy with family and friends for some hot tasty snacks or big grill menu specialities. Monday special is all you can eat Spaghetti, Tuesday is 2-4-1 Fajitas, Wednesday 20% off seniors day, T-Bone Thursdays and fall off the bone Ribs Fridays.

Just passing by for a cold beer, not a problem, bartender Sherry will be more than happy to serve you one of their 8 selections of cold draught, just pull up a bar stool and make yourself at home. For those of you who enjoy entertainment and dancing, there is a large dance floor and entertainment most weekends, best to call ahead to find out who's playing and make reservations.

So when out riding in Georgina County and you hear a bugle playing "come to the cookhouse door", ride on down to The Belvedere Cookhouse & Saloon, tie up your horse and enjoy... Don't forget to hand over your six gun and holster, "folks are real friendly round here". Cheers RBR.



Sherry





by Leanne Hayes

# Irene's Restaurant Pub

885 Bank Street, Ottawa, Ontario • Phone: (613) 230-4474 • [www.irenespub.ca](http://www.irenespub.ca)

Pub Magazine Welcome's Leanne Hayesto our team. Singer/Songwriter, Musician, Artist, Psychic Reader and Bartender, this very talented young lady will certainly add flair and talent to our ever growing publication. Leanne who is originally from Ottawa now lives in Toronto but really enjoys trips back to Ottawa as you can see from some of the pictures she took at Irene's Restaurant and Pub.

After our last publication was released, Leanne who tends bar at Scrumdelicious (Gerry's Newfie Corner) 2408 Danforth Av in Toronto was contacted by a friend who was asked by patrons to Irene's Pub in Ottawa "how did you get a write up in Pub Magazine"? Well, after a few emails Leanne re-assured the patrons of Irene's that when she was in town visiting, she would drop by for a Heineken and do a write up for them. Essentially, if our readers know of a great pub/bar in their town, please call us 905-760-7694 and we would be more than happy to write about your favourite drinking place.

It's a cold Saturday afternoon in Ottawa and I need a Heineken. The snow is piled high along the sidewalks as my brother Buzz points out 3 well-trodden gaps in the snow all leading to

the same door "Irene's Pub". It looks like a lot of traffic for what appears to be a small venue until you step inside and see the long bar leading into a spacious dining area, art gallery and performance space.

Established in 1983 Irene's is a fixture in the Glebe. What's new are Alex and Kara-Lee Golota who took ownership of the pub in 2010. Alex spent years as a tech guy in the music industry where he developed a love for live music and a keen ear for new talent.

His Thursday night All Star Blues Jam hosted by Corky Kealy and Vince Halfhide and Saturday afternoon Open Mic with guitarist Geoff Johnson are well attended. After slaking my thirst I ended up on the stage playing with the band. Kara pulls out a silver flute and joins in, they are terrific jammers.

The special today is Brunch. I see heaping plates of Omelets, Bacon and Eggs and Grilled Cheese all served with tiny fruit salads appearing on the tables alongside the Supreme Burger and full Entrees. I wanted something light so I had the crunchy Spring Rolls made especially for Irene's. Most of the food is made from scratch including their house Ketchup. I'll have one of those tasty Bloody Ceaser's with that, "oh man that's good"!







Alex and Kara cater to the micro-breweries with 16 choices on tap and a full selection of bottled beers, ales and imports, there is a brew for every taste. If something stronger is in order they have 25 single malts and various shots to choose from. Bartenders Basia, Kim, Lauren, Smash, Dave, Mick and Bree will mix you up any cocktail your little heart desires.

The walls are adorned by local artists selling their wares at affordable prices all proceeds go to the artist. The stage is deep and wide with a nice lighting arrangement and great sound. They host a folk listening session once a month featuring some of the best in the business. Bands like Monkey Junk got their start doing house gigs here.



There are 2 pool tables that get really busy during the Sunday afternoon pool tournaments. They have all the swag, hats, tees, sweatshirts, guitar picks and bumper stickers so you can remember where you've been.

Irene's is open 7 days a week from 11.30am until 2 in the morning, so if you are in the hood looking for a cheery pub with something for everyone be sure to drop in for a spell. Oh, did I mention there was 6 pieces of bacon on those breakfast plates?

Well Buzz has finished snapping photos and we must be on our merry way, so good night Irene's, I'll see you in my dreams. MMMmmmm bacon Leanne Hayes RHR (Rockin' Heineken Reporter) [consultleanne@yahoo.ca](mailto:consultleanne@yahoo.ca)





Glenn, The Roving Beer Reporter

# The Wooden Nickel Pub

298 Simcoe St. Beaverton, On • L0K 1A0 • Ph: 705-504-8888

While on my travels through Beaverton recently, I noticed a unique name "Wooden Nickel" ... So now that my curiosity is getting the better of me, I just had to check it out. I am so glad that I did, "it's a pub". But what a great name! Located at the corner of Simcoe Street and Mara Road in downtown Beaverton, when in the area, you really must visit this unique pub.

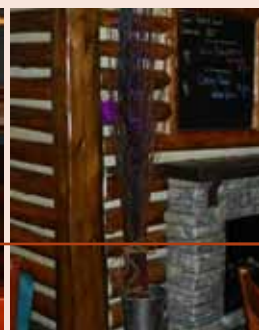
After speaking with owner Tara Hamilton and partner Rich, I discovered that this particular building was actually a bank in the 50's and was robbed by the notorious Edwin Alonso Boyd not only once in August 1950 but again in September 1951. Both times the robbers escaped with in access of \$10,000.

The strangest coincidence about Edwin Boyd is that he was born in Toronto and lived very close to where I live today. All I can add is that he must have been a very strong robber to make off with ten grand in "wooden Nickels", just kidding...

Since opening their doors in June 2012, The Wooden Nickel has developed not only a regular clientele but also became a popular stop for people visiting from out of town for fishing and hunting. This small, but cozy pub has two rooms, the second being a games room with both a pool table and a dartboard.

With a staff of five, Tara maintains a basic menu which consists of Home Cooking, from their Best Selling 8oz Home Made Burger to Prime Rib, most importantly everything is prepared fresh.

They have six draughts on tap both domestic and import to quench your thirst after eating or just simply dropping in for a cold one.





The pub is open daily from noon until close and for those who enjoy a singalong they have Karaoke every Saturday night. They have many activities throughout the year which include patio parties and if you like drinking and travelling you won't want to miss their annual Pub Crawl towards the end of August/September.

For more details on upcoming events, please visit them on facebook and oh! Please don't be fooled by the name, when visiting The Wooden Nickel, please leave your Wooden Nickels at home unless they have the current date on them... For more information on Wooden Nickels, check out my story in the magazine. Cheers! RBR.

## "Want a Tip? Don't Take any Wooden Nickels"

Many a time I have heard that expression "don't take any Wooden Nickels"; while having a beer in a local pub, but it wasn't until just recently I decided to explore the meaning.

The history of the Wooden Nickel dates back to 1933 to Blaine Washington after the local bank failed. Canada followed the trend shortly afterwards with a Wooden Nickel. Other forms of wooden money followed in Canada included the Spruce Dollar and the Maritime Dime.

From that beginning they became used in many places as depression script and to commemorate civic events such as centennials. They always had an expiration date so if you missed turning them back in before that date you were stuck with them...

One theory is during the 1930's when most people employed in Canada were working for a dollar a day or less, this created a great hardship-thus they were warned "don't take any wooden nickels".

Another theory first recorded in about 1915, this expression was originally a warning from friends and relatives during the great migration from rural areas to the cities "not to take any wooden nickels". It was a humorous adjuration meaning "beware of those city slickers".

Wooden Nickels were never counterfeited – however they would have cost more to make than they would have been worth.

A second view of the expression means "don't let yourself be cheated or ripped off". During the 1920's through the 1930's, money that had no real value was sometimes called "wooden". Stories about wooden nutmegs, wooden hams and wooden

pumpkin seeds contributed to the later use of the phrase "Wooden Nickels" in the U.S. and the use of Wooden Rubles in Russia.

Another source adds; The United States minted five cent pieces from the earliest days of the Union, but they were not known as nickels until 1866, because in that year the five-cent coins containing nickel were minted. The practice of making commemorative tokens out of wood as centennial souvenirs developed and we assume that wooden nickels actually were made during the nineteenth century for this purpose.

Frequently such coins are accepted as legal tender while the celebration is in progress, but of course they cease to have value when the show is over. So the expression "don't take any wooden nickels" became the popular equivalent of "don't be a sucker"...

Other curious facts about wooden nickels include, the world's Largest Wooden Nickel. Several city's claim to have the World's Largest Wooden Nickel starting with Iowa City who claim to have a Wooden Nickel some 12 feet across and can be seen in a farmers cornfield. While according to "Ripley's Believe it or Not" the world's Largest wooden Nickel can be found in San Antonio Texas, "we all know everything is bigger in Texas". The Wooden Nickel is 13 feet 4 inches across and 5.5 inches thick. It is made of solid wood and weighs about 2,500 pounds. That is enough wood to make about 400,000 standard Wooden Nickels ...

The largest Canadian Wooden Nickel is located in Boiestown New Brunswick. Although no measurements were given it looks to be real big and was made in 1979.

So fellow drinkers, the next time you offer the advice "don't take any Wooden Nickels" you can share this information. Cheers RBR.





Glenn, The Roving  
Beer Reporter

# St. Patrick's Day

## Everybody's Irish on St. Patrick's Day, So where did green beer come from?

Time stands still for no one, which means very soon we'll be celebrating St. Paddy's Day and yet it doesn't seem so long ago we were celebrating Christmas. Well any day is a good day to lift a pint of your favourite ale however I personally choose not to drink green beer. So where did green beer come from?

Typically St. Patrick's Day is associated with everything green, green leprechauns, green parades, green shamrocks, green attire, green beer. Some cities like Chicago go as far as colouring the city's river green on March 17th. So I've been wondering – what is the connection between the Patron Saint who lived in 5th century Ireland and green beer?

The tradition of green beer certainly does not come from Ireland, the homeland of the St. Patrick's Day holiday. They drink the real brown ale, which becomes even darker brown, not green, when green colouring is added.

Saint Patrick was said to use a three-leaved shamrock to explain the Holy Trinity and thus, the green shamrock came to symbolize the holiday. Saint Patrick died on March 17th 461, and it became customary to commemorate his death on March 17th, thereafter. Since the 1600's, St. Patrick's day has been celebrated in Ireland as a day of feast, but St Patrick's Day falling in the middle of Lent, a period of fasting before Easter, it became the only day when the Lenten restrictions on alcohol and food were lifted. Apparently, that tradition of drinking really took off! And that explains the beer.

Now let's look at the green colour. All things Irish maybe associated with green because of the country's green landscape and its nickname, the Emerald Isle. But according to historians, blue was the original colour associated with Saint Patrick. In fact, the 1912 dress code for Lord Chamberlain specified that the household of the Lord Lieutenant of Ireland should wear St. Patrick's blue.

The 1924 Irish Olympic football team wore St. Patrick's blue jerseys from 1882 until 1931, when they switched to green. Why? On St. Patrick's Day in 1798, Irish soldiers wore green uniforms to make a political statement against the British rule over Ireland. Green became a symbol of rebellion and eventually the official colour of St. Patrick's Day.

Back to green beer, it now appears to be a predominantly American custom. Some say the tradition of green beer probably got started in Boston or New York, where there are large populations of Irish-Americans. There is also the idea that green beer stems from the tradition of "drowning the shamrock", when men would drop a shamrock in their whiskey for "good luck" and down the whole thing, including the shamrock. Or, perhaps it evolved into colouring the whole drink green as a suitable substitute.

Whatever the traditions are behind this drink, you are going to see lots of green beer on St. Patrick's Day! But if you are going to dye your own beer, pick a light coloured beer for the best results.

Want to get a true rich green colour-the colour of a real shamrock? Use blue food colouring as mixing yellow and blue makes green! And remember, the real St. Patrick's Day holiday was blue!

So let me see, my favourite beer is blue and when I pour it into a glass it is yellow so now I add more blue to make it green!!! Now I'm really confused. A happy St. Paddy's day fellow beer drinkers! Cheers! RBR.

## St. Patrick's Day A few interesting facts

Several historians and fellow countrymen have argued the topic of the oldest St. Patrick's Day in North America to its point of origin. After some research and a couple of cold beers, this is what I found out.

The oldest St. Patrick's Day parade in Canada, the Montreal St. Patrick's day Parade has been held every single year since 1824, and no circumstance, from snowstorm to wartime to economic depression, has stopped it from marching on. Historian Don Pidgeon claims Montreal has been celebrating St. Paddy's Day decades earlier than that, just not in a parade format, since at least 1759, the year of the Conquest.

Although a widespread myth spotted in Montreal's major newspapers, in press releases and various news websites – that Montreal's St. Patrick's Day Parade was the longest-running in North America- was established as fact. BUT the title of longest running uninterrupted North American St. Paddy's parade – at least according to its organisers as well as National Geographic and the New York Times- actually belongs to New York City's procession, boasting over 250 consecutive annual runs since 1762, 14 years before the American Revolution.

On the other hand, concerns about the organising committee's credibility come into question as they boldly state NYC parade is also the oldest St. Patrick's day parade in the world which conflicts with Boston's claim that they got the first St. Patrick's Day Parade ball rolling decades earlier, in 1737. Boston did not keep it consecutive though, with 2013 having marked its 112th annual St. Patrick's Day Parade

The 191st Montreal St. Patrick's Day Parade is scheduled for March 16th 2014.

## The World's Shortest St. Patrick's Day Parade

The world's shortest St. Patrick's Day parade is held in the Irish village of Dripsey in county Cork. It lasts only 100 yards, spanning the distance between the villages two pubs the Lee Valley Inn and the Weigh Inn. Now that's my kind of parade! Oh, by the way, legend has it that wearing green makes a person invisible to leprechauns that will pinch you if they see you not wearing green.

## The World's Smallest St. Patrick's Day Parade

You might already know the world's largest St. Patrick's Day parade is in New York City, but did you know the world's smallest St. Patrick's day parade is made up of one person and takes place in Enterprise, Ala. This is a very brief affair where one local of Irish descent marches from the steps of the courthouse to the towns Boll Weevil Monument and back in a swift ten minutes.

This quirky tradition started in 1993 when the southern town realized it would never have the largest St. Paddy's day, but by gum, it could have the smallest. A different person is chosen each year to fly their Irish colours.

## When Irish eyes are smiling

A St' Patrick's Day classic but ironically of the three contributing composers to the song none of them were Irish. Word's by Chauncey Olcott and George Graff Jr and music by Ernest R. Ball.

The song When Irish Eyes Are smiling was written in 1912 for the show "The Isle of Dreams", produced by Chauncey Olcott.

Although he was born in Buffalo NY, Olcott also wrote another classic song paying tribute to Ireland, "My Wild Irish Rose" in 1899.

The verses to the song are almost unknown and unheard today, but the chorus is now a fixture in Irish pubs worldwide. So here you go - practise the words now for St. Patrick's Day!

There's a tear in your eye, and I'm wondering why  
For it never should be there at all.

With such power in your smile, should a stone you'd beguile  
So there's never a teardrop should fall.

When your sweet lilted laughter's like some fairy song,  
And your eyes twinkle bright as can be;  
You should laugh all the while and all other times, while,  
And now smile a smile for me.

When Irish eyes are smiling, sure it's like a morn in spring.  
In the lilt of Irish laughter, you can hear the angels sing.  
When Irish hearts are happy, all the world seems bright and gay,  
And when Irish eyes are smiling, sure they steal your heart away.

For your smile is part of the love in your heart,  
And it makes even sunshine more bright.  
Like the linnets sweet song, crooning all day long,  
Come's your laughter so tender and light.  
For the springtime of life is the sweetest of all,  
There is ne'er a real care or regret;  
And while springtime is ours throughout all of youth's hours,  
Let us smile each chance we get.

When Irish eyes are smiling, sure it's like a morn in spring.  
In the lilt of Irish laughter, you can hear the angels sing.  
When Irish hearts are happy, all the world seems bright and gay,  
And when Irish eyes are smiling, sure they steal your heart away.



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Glenn, The Roving Beer Reporter

# “Yo, Ho, Ho and a Bottle o’ Rum” A History of Navy Rum

## Issued Daily to Sailor’s 1655 – 1970

Alcohol and the Royal Navy often seem to go together – there are nautical phrases for the time in the evening when a drink is o.k. “The suns over the yard arm” and having one too many can lead a person to be “three sheets to the wind”, and of course, there’s the old sea shanty “what shall we do with the drunken sailor”?

Even given all that, though, it might come as a surprise to learn that the Royal Navy was issuing daily Rum Rations to all enlisted men (even those in nuclear submarines) until July 31st 1970. After “Black Tot Day”, the final Rum Ration was replaced – by 3 cans of beer daily instead...



the Senior Service needed a better solution – What to give the sailors to drink?

## The Start of Rum rations

England Conquered Jamaica in 1655 and an enterprising local Captain started issuing a daily ration of rum to his sailors, instead of the official Royal Navy beer ration of a gallon (!!) a day.

The Royal Navy took over officially in 1740. From that date, each sailor in service was issued with half a pint of Strong Rum each day, half at noon, half at sunset. Before and after a battle, double rations were issued. Other times double rations were issued when dignitaries boarded ship, this was known as “splicing the main brace”. It was issued neat for a few years, but (oddly enough) some sailors stored up their rations, and then got completely blotto on them.

## Before Rum - Beer to Combat Foul Water

Like pretty much everyone else, before 1655, sailors drank mostly Small Beer, or Ale. It was healthier than drinking water which was too often contaminated. Casks of drinking water on board ship quickly got stagnant and nasty, and no one wanted to drink it. But on longer voyages, the stuff didn’t keep well. So

So from 1756, the standard “grog rum was issued” – 2 parts water to 1 part rum, mixed with lime or lemon juice and cinnamon. It was thought that the nickname, “limey” comes from this practise of adding citrus juice to the rum, a habit which combated scurvy.

In 1850, the ration was reduced to a ¼ pint (5 fluid ounces) and then to 1/8th pint 2.5 fluid ounces.

## The Up Spirit Ritual

After consulting with C.P.O. and R.R.R. (Roving Rum Reporter) Charles Uttley, Charlie who started as stoker 2nd class and finished as C.P.O. engineer served in the Royal Navy from 1947 to 1971 enlightened me on several areas concerning a sailor's tot.



A sailor's tot was something a sailor would look forward to at noon every day. A sailor had to be 20 year's old before they got their rum ration. Up to 20 years, they were classified as UA (underage) 20 and over you were G which meant "Grog". Abstainers, not too many were classed T for temperance.

Charlie's career in the Royal Navy first started on H.M.S. Newfoundland (a cruiser) and finished on H.M.S. Fife (a guided missile destroyer). Residents in The Ajax area who pass by the Ajax Royal Canadian Legion will be familiar with the anchor from H.M.S. Ajax which has a proud position in front on the Legion.

The anchor was bought to Canada on board H.M.S. Fife in 1987 and later transported to the Ajax Royal Canadian Legion where it stands proud to this day. The town of Ajax was named after



H.M.S Ajax and many of the streets are named after crew members, e.g. Harwood Avenue named after Admiral Henry Harwood and indeed there is a pub also on Harwood Ave called the Harwood Arms. When in Ajax and you have a thirst, be sure to drop in The Harwood Arms and sample a few of their 21 draughts on tap and review a history in the pub. The Harwood Arms is located at 310 Harwood Ave. S.

Up Spirits at Noon "was the call", it sure lifted a sailor's spirit especially at sea.

A sailor's tot was his gold, his way to bargain for almost anything. For a sailor to give up his tot, something big had to happen.

An old naval tradition when a sailor had a birthday, he would go mess to mess, this meant he would get extra rum and eventually getting drunk. For a sailor to get drunk on board was an absolute no-no punishable big time. Whenever a sailor did get drunk, his shipmates would hide them and cover for their shifts until they surfaced to make sure they didn't get into trouble.

The issuing of the Rum Ration became an elaborate Ceremony. At 11.30am, the Boatswain's Mate piped the tune "Up Spirits", and a procession ladled out the rum into portions for the more senior NCO's and the rest mixed with water etc. for the ratings.

At midday, the Boatswain's Mate piped the tune, "Muster for Rum", and the crew came and got their half – pints of grog.

In the 18th and 19th centuries, the officer's Rum Rations were accompanied by toasts – first the Loyal Toast (to the King or Queen) followed by a different toast for each day of the week.

## Black Tot Day

On 31st July 1970, the last rum was issued to ratings – on a day known as "Black Tot Day". Sailors said farewell to the last issue of Nelson's Blood", (as rum was known in the Navy). Different ships carried out different farewell ceremonies including burying their



last barrel and erecting a headstone which said "Good and Faithful Servant" on it, to putting the last Tot in a bottle with a note inviting the finder to drink to the health of the Royal Navy and throwing it over board.

Other navies in the world also removed the rum ration. The United States Navy was the first to abolish the rum ration, removing it in 1862. While the Royal Australian Navy never issued the rum ration, their sailors were entitled to the rum ration when they were on Royal Navy ships. The Royal Canadian Navy abolished the rum ration in 1972. The last navy issuing the rum ration regularly, the Royal New Zealand Navy abolished the rum ration in 1990.

## Naval Club of Toronto

1910 Gerrard St. East, Toronto, ON, M4L 2C1, 416-924-2811

[www.navalcluboftoronto.com](http://www.navalcluboftoronto.com)

The original Naval Veterans Association received a Federal Charter in 1919, but because the Association terminated its activities in 1925, the charter expired in January 1929.

The present Naval Club of Toronto was established in February, 1935 under a provincial Charter and continues the role of the original organization to this day.



Courtesy of Harwood Arms Pub

The purpose of the club is to promote fellowship amongst members, maintain naval customs and traditions and per-

petuate the memories and deeds of those who gave their lives while serving in the Naval Service of Canada and its allies.

Membership is open to all upon submission of an application and approval by the Membership Committee. Please feel free to enquire to the 3 classes of membership.

A brief history. Initially, the club was located at 860 Yonge St. (St.Paul's Hall/Old Yorkville Town Hall) where it remained until the building was destroyed by fire in November 1941. It was then moved to 290 ½ Yonge St. (south of Dundas) before moving to Hayden Street(Yonge below Bloor) in 1952.

On 29-th March 2008, a de-commissioning and farewell party was held at Hayden St. the property having being sold to developers. This necessitated a temporary move to the Eagles Club while more permanent facilities were being acquired. A longer



### The Naval Club of Toronto

1910 Gerrard St. East, Toronto

*(North side of Gerrard St. East,  
just west of Woodbine Ave.)*

**The Club is available for private bookings.**

Please call 416-924-2811 to make arrangements

than anticipated stay at the Eagles was made necessary because the original site for the new club (on Danforth between Coxwell and Woodbine) partially collapsed during renovations and had to be demolished.

The club settled into its current location at 1910 Gerrard St. East in 24thMay 2010, officially opening 23rdOctober and celebrating its 75th Birthday as a part of the commissioning service.

**Social events** – Numerous social events such as dinners and receptions are held throughout the year – Robbie Burns, St. Patrick's Day, New Year's Levee and our birthday, just to name a few.

**Sports** – The club is equipped with dart boards, a pool table and a shuffleboard.





**Private Functions** – The club is also available for private bookings. Please contact the Chief Steward at 416-924-2811 or e-mail – info@navycluboftoronto.com

As of 1st January 2014 Club Executive and Committee - President Michael A. Roger. 1st Vice President Gordon McLennan. 2nd Vice president Vacant. Secretary John McMurchy Mahon. Treasurer William Middleton. House Director Alan Simpson. Sports Director Jennifer Brass. Entertainment Director Kent McCaskill.

**Club Hours** – Effective 1st January 2014, 1200 to 2000 Sunday; CLOSED MONDAY, 1100 to 2400 Tuesday to Friday; 1100 to 1800 on Saturday.

Beware! Any member or their Guest who rings the Bell, buys a round for the house. It is a serious offence to ring the Bell unless you fully intend to buy drinks for the house, if you wish to buy drinks, please forewarn the Steward so that he/she is prepared for the rush at the bar ...

## A Matelot's Farewell to his Tot

You soothed my nerves and warmed my limbs  
And cheered my dismal heart  
Procured my wants, obliged my whims-  
And now it's time to part.  
'Mid endless perils of the deep  
And miseries untold,  
You summoned sweet forgetful sleep  
Cocooned me from the cold.

Ten years ago, the 'pound o' leaf  
That casts its fragrant smell  
About the ship, expired in grief  
And sadness of farewell.  
Though guests might find the pantry bare  
When e'er they choose to come,  
Your hospitality was there,  
A tot of Pussers rum.

Two hundred years and more you filled  
The storm tossed sailors need.  
Now you've been killed, by spite distilled  
From jealousy and greed.  
And pretty clerks with scrawny necks  
Who never saw a wave,  
Nor felt the spray nor heaving decks  
Consign you to your grave.

Alas! However I protest  
To spave myself from hurt,  
They tell me that it's for the best –  
To keep us all alert.  
And so the time has come, old friend  
To take the final sup  
Our tears are shed. This is the end.  
Goodbye and bottoms up!





by Jim Williamson  
a.k.a. Hop Head

# the Stone CORNER PUB





Joanne Kieffer

## Stone Corner Pub

1900 Dixie Road, Pickering, ON

Phone: 905 492-3172

When Joanne Kieffer became co-owner of Stone Corner just over a year ago, it was a career-long dream come true. At the time she was manager of the Stone Cottage Pub on Kingston Road in Scarborough, so when the opportunity to own her own pub came up she acted quickly. She convinced Chris Short, owner of the Stone Cottage, to be her partner in the new venture.

The site was the original Burbs Restaurant, whose owner chose to relocate to Whitby. The décor of the restaurant was stunning – rich wood paneling, a beautiful long wooden bar, upholstered booths and chairs – a modern clean look. Joanne says, “I was looking for something that was not like the traditional pub interiors that you find locally, and this was exactly what I wanted - a high-class pub experience.”

They updated a few things, installed a completely new kitchen, and were in business. The menu borrows some of the most successful items from the menu of its pub cousin, The Stone Cottage. But they let their new Caribbean chef Devon Taylor put his imprint on the new menu as well. The result is a mix of traditional pub fare, plus ethnically eclectic items such as Butter Chicken Supreme, Coconut Crusted Tilapia, and Thai Curry Mussels.

The menu has something for everyone, and the draught beer selection is unsurpassed in the Pickering area. Joanne and Chris are dedicated to making their customer experience the best. As they say on the menu; “We will always be that friendly, ‘Local’ you can count on”.





# THE IMPORTANCE OF TRAINING!

Having gone to a grand opening recently, it really opened my eyes to why all staff need proper training before they actually start the job.

The snowball affect hurts everyone. I noticed the bartender did not know their drinks, he needed to read every recipe and sometimes twice. Ouch! Very painful to watch. If the bartenders don't know their drinks, they won't be confident and able to sell classic drinks that are not on the menu. Bartenders need to know their products.

What happens if the bartender runs out of a product and doesn't know other products that can be used as a substitute or an up sell. A gentleman came to the bar and asked for a really good martini with a premium gin, the bartender didn't know what a premium gin was, to make a premium sale. Bartenders need to know more about their products than the general public.

What kind of tip will he get? Maybe not one at all. If the boss saw this, he would probably wouldn't be allowed back on the bar. If the bartender can't make the boss money, why would they keep them on the team. This puts everyone behind the eightball. Servers had to wait extra long for their drinks, which only pissed the customers off. The customers were so frustrated, they got up and left. Will they ever come back? Would you?

People don't mind waiting for food, they know that it has to be cooked, but most hate waiting for a drink. It's really important that a customer gets a drink within a few minutes of sitting down.

Because the staff were not trained properly, everyone felt the affects. Tips weren't there, didn't get tipped out from floor staff as much as they could have. Ultimately the boss and the customers are the ones the staff should be trying to impress, but they ended up paying for the lack of training. The boss will lose customers and the customers lose a great night out.

**Do you need qualified, trained staff?  
Does your staff need a little more training,  
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416-466-7847 or bartendingcanada.ca**



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Today's class in progress Martini's with teacher Axl, did you know there's a right way and a wrong way to mix a Martini? For people who are familiar with James Bond movies, you will be familiar with the line "Martini please, shaken not stirred."

A martini mixed with vodka is shaken and a martini mixed with gin is stirred. To learn more on how to mix drinks call BSO at 416-466-7847.





Glenn, The Roving Beer Reporter

# History of Robert Burns

Every year on or about January 25th Scottish people around the world celebrate “Robbie Burns Day”.

So who was Robert Burns? Here’s a brief history.



Robert Burns was born in Alloway, Ayrshire, in 1759 to poor tenant farmers, William Burness and Agnes Broun. Robert Burns was the eldest of seven children. His early years were spent working with his father on the family farm, but although the family was poor, his father insisted that Robert and his younger brother Gilbert should have the best education they could afford. He employed a tutor and at the age of 15. Robert Burns wrote his first verses, “My Handsome Nell”, describing his favourite pastimes at that time - women and drink.

Ploughman Poet’ and within a short period of time was a country-wide celebrity.

At this point Robert Burns married the mother of two of his twin children. Her name was Jean Armour. Although now he was famous, it did not bring in much of an income and Robert had to take up employment as an exciseman to make ends meet. He still continued to produce poetry and songs, the number totaling approximately 400 before he died of heart disease at the age of 37 on the very same day that his wife gave birth to a son, Maxwell. An amazing 10,000 people paid their respects at his funeral.

In 1784, when his father died, Robert and his brother became partners in the farm but

Robert was more interested in his poetry and womanising. Through the latter, he became the father of several illegitimate children. This gave him notions of escaping to the far off lands of the West Indies. As he prepared to give up the farm and head to a warmer climate, leaving his ‘troubles’ behind, his first collection of poems was published. This was the well known ‘Poems-Chiefly in the Scottish Dialect – Kilmarnock Edition’. It received much critical acclaim and this encouraged him to remain in Scotland. He became known in Edinburgh as ‘The

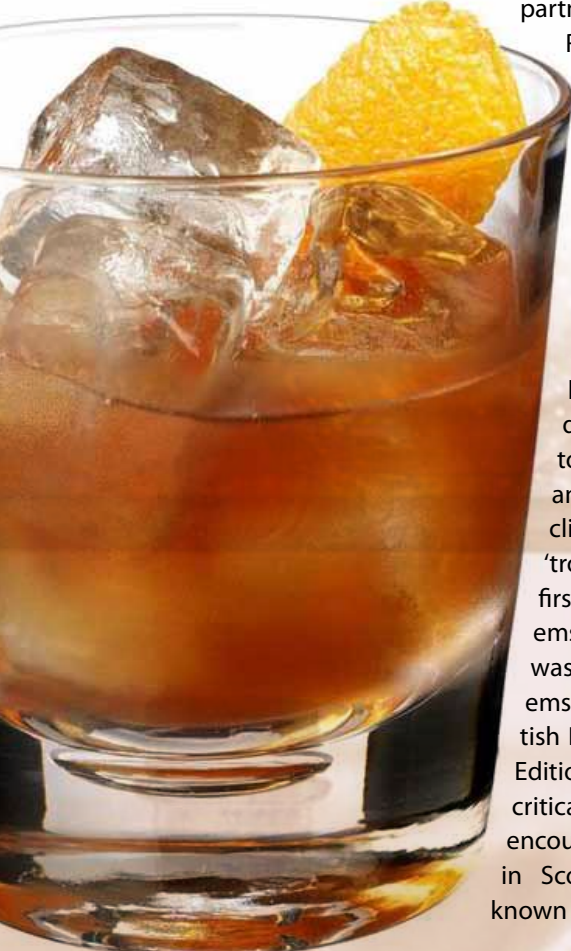
Every year on the anniversary of his birth, 25th January, thousands of people throughout the world pay homage to this great man by way of a ‘Burns Supper’. The ritual was started by close friends of Burns a few years after his death as a tribute to his memory. The basic format for the evening has remained unchanged since that time and begins when the chairman invites the company to receive the haggis. There is also a recital of Burns famous poem ‘to a haggis’.

## Burns Supper

Typically a Burns Supper consists of Haggis and whisky, not necessarily in that order, so what is haggis and what’s its origin?

There are many recipes, most of which have in common the following ingredients: Sheep’s heart, liver and lungs, minced with onion, oatmeal, suet, spices seasoned then mixed with stock and traditionally boiled in the animals stomach for approximately 3 hours. “Although its description is not immediately appealing, haggis has an excellent nutty texture and delicious savoury flavour.”

Most modern commercial haggis is prepared in a casing rather than an actual stomach. There are also meat-free recipes for vegetarians. It is often asserted (e.g., on the packaging of haggis)



that the dish is traditionally served with “neeps and tatties” (Scots: swede, yellow turnip or rutabaga and potatoes; these are boiled and mashed separately) and a “dram” (i.e. a glass of Scotch whisky). However it might perhaps be more accurate to describe this as the traditional main course of a Burns supper, since on other occasions haggis may be eaten with accompaniments. Whisky sauce (made from thickened stock and Scotch whisky) has been developed as an elegant addition.

## History

The haggis is frequently assumed to be Scottish in origin however there is little evidence for this. Food writer Alan Davidson states that the Ancient Romans were the first people known to have made products of the haggis type. Haggis was born of necessity, as a way to utilize the least expensive cuts of meat and the innards as well. In times of famine, people would eat whatever it was that they could get their hands on, which is how all those fascinating ingredients became a part of Scottish tradition.

Clarissa Dickson Wright repudiates the assumption of a Scottish origin for haggis, claiming that it “came to Scotland in a long ship (i.e. from Scandinavia) even before Scotland was a single nation”. Although there are several theories to how the word haggis evolved, one theory claims “haggis” is derived from the Norman French. Norman French was more guttural than normal French so that “ch” of “hachis”, i.e. “chopped”, was pronounced “ch” in “loch” giving “haggis”.

Dickson Wright suggests that haggis was invented as a way of cooking quick-spoiling offal near the site of a hunt, with-

out the need to carry along an additional cooking vessel. The liver and kidneys could be grilled directly over a fire, but this treatment was unsuitable for the stomach, intestines or lungs. Chopping up the lungs and stuffing the stomach with them and whatever fillers might have been on hand, then boiling the assembly – likely in a vessel made from animal hide – was one way to make sure these parts did not go to waste.

## Folklore

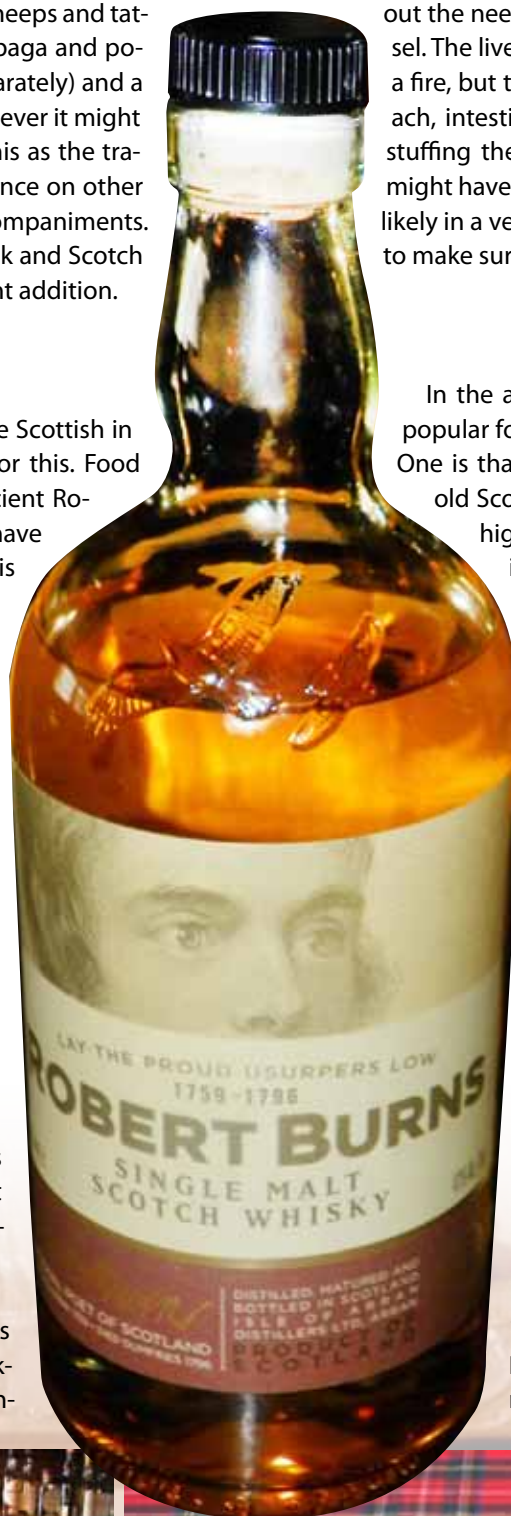
In the absence of hard facts as to haggis origins, popular folklore has provided more fanciful theories. One is that the dish originates from the days of the old Scottish cattle drovers. When the men left the highlands to drive their cattle to market in Edinburgh the women would prepare rations for them to eat during the long journey down through the glens. They used the ingredients that were most readily available in their homes and conveniently packaged them in a sheep’s stomach allowing for easy transportation during the journey.

Other speculations have been based on Scottish slaughtering practices. When a Chieftain or Laird required an animal to be slaughtered for meat (whether sheep or cattle) the workmen were allowed to keep the offal as their share.

## Drinks with haggis

Typically drinks with haggis are Scotch-Whisky and are usually a single malt. I recently met with Reid Pickering the owner of The Feathers on Kingston Road in Toronto. Reid has a collection of well over 400 single malts in his pub and showed me a bottle

of a Robbie Burns single malt which is always a best seller on Robbie Burns Day. To learn more about Scotch Whisky, drop by The Feathers located at 962 Kingston Rd in Toronto or call 416-694-0443 and book yourself a Whisky tasting night.



Reid from The Feathers Pub





# an sibín pub



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Glenn, The Roving Beer Reporter

## A TOUCH OF IRELAND BY THE RIVERSIDE

St. Patrick's Day is fast approaching, and so with that in mind, this Roving Beer Reporter felt obligated to go check out some good Guinness. Acting on a tip from a seasoned Guinness veteran, I made my way down to the An Sibin Pub which is pronounced "Ahn-She Been" and means "An illicit drinking establishment and/or shady bar first opened its doors in August 2012 and is conveniently located at Broadview Ave. and Queen St. in Toronto.

My first thoughts were "I was definitely in the right place, the clue being Guinness flags surrounding the building", yes they are ready for St. Paddy's day. As the saying goes "there's only 1 St. Paddy's Day and 364 practice days!"

Upon entering this unique building, I was surprised at just how big the pub was. Typically, older buildings in downtown Toronto have very high ceilings as was with this beautifully decorated pub. On entering to the right was a raised dining/drinking section and to the left more seating adjoining the bar also to the left.

The downstairs bar area comfortably seats close to a hundred and in the event they get busy, there is an additional bar with

extra seating for 56 upstairs. The pub has 20 draughts on tap which consist of Irish and craft beers with 2 taps for Guinness and for sure they are kept very busy. They also carry a great selection of both Irish and Canadian whiskies. Their hours of business are from 11a.m. until close seven days a week and will cater to private parties. Please note the An Sibin Pub's Hoppy Hour 3p.m. – 7p.m. daily.



Rick

Owners Rick Auiler and Scott Brockington have a staff of 22 including Kelly the Bar Manager who tells me "everyone is welcome here, from babies to 80's" to enjoy their traditional food menu. The An Sibin Pub has been in business for one and a half years now and between Rick Scott and Kelly they have close to 30 years experience in the pub business, so you can be assured of a perfect pint no matter what your flavour.

The menu consists of traditional Irish fare and only use fresh ingredients and include such favourites as Beef & Guinness Pie and Irish Salmon and Champ. On Sunday's, join them for Brunch 11a.m. – 3p.m. and enjoy their Traditional Ceili Music Session which starts 4.30p.m.– 8.00p.m. Typically between 5 and 15 musicians will keep you entertained followed by Michael Darcy playing







Rick



your Irish favourites. There is also live music Thursday, Friday and Saturday, for updates please go to their website.



Kelly

Both Rick and Scott are firm believers in supporting the local community and purchase as many food items as possible from local merchants. The An Sibin Pub also sponsors St. Vincent's Gaelic Football Team and the Toronto Camogie Hurling Club.

So the next time you are in the Queen St. E and Broadview Ave. area, be sure to check out The AnSibin Pub and experience a true taste of Ireland, Oh! And Rick, the Guinness was great and cheers. RBR.

[www.ansibinpub.com](http://www.ansibinpub.com)



# Johnny Bistro



by Bill Perrie

## Johnny Bistro

5 Washington Street, Markham, ON  
Phone: 905 201 1433 • [www.JohnnyBistro.ca](http://www.JohnnyBistro.ca)

For over 10 years this trendy laid back bistro has been getting rave reviews by the people of Markham, so much so that for the last few it has been voted by the local newspaper's Readers Choice Awards as the Best Overall Restaurant in town.

The decor has a homely Mediterranean feel with very comforting warm colours.

A small dining section is to the immediate left, which then leads to the long copper topped sit down bar. At the end, and behind the bar, is the open grill section where patrons cannot only see their food being prepared but can also take in the wonderful aromas that tantalizingly fills the whole restaurant.

Across from the bar and a step up from the main floor is another dining section containing a row of large comfy booths. Between the sit down bar and this area are a couple of high top tables.

On each table you will find a drinks menu, which includes the wine selection and martini choices.

On tap at the bar you will find among others Guinness, Shocktop and Red Falcon from the local Stouffville Brewing Company.

The menu is a beautiful fusion of North American and Mediterranean, appetisers include a very popular Seafood Melody, a platter that contains tiger shrimps, scallops and calamari. A warm goat cheese salad with sesames, poppy seeds and peppercorns with a garlic crostini infused salad topped with candied pecans is another in house favourite. Johnny's also has what many claim to be the best gourmet burgers in town with many different choices. Entrees feature steaks, pastas and also a grilled Rainbow Trout. The Bistro has daily lunch and dinner specials.

A large side patio is always a busy spot during the warmer months.

If you get the chance to visit Markham make sure you pop into this family run Bistro, it's a place you'll visit again and again

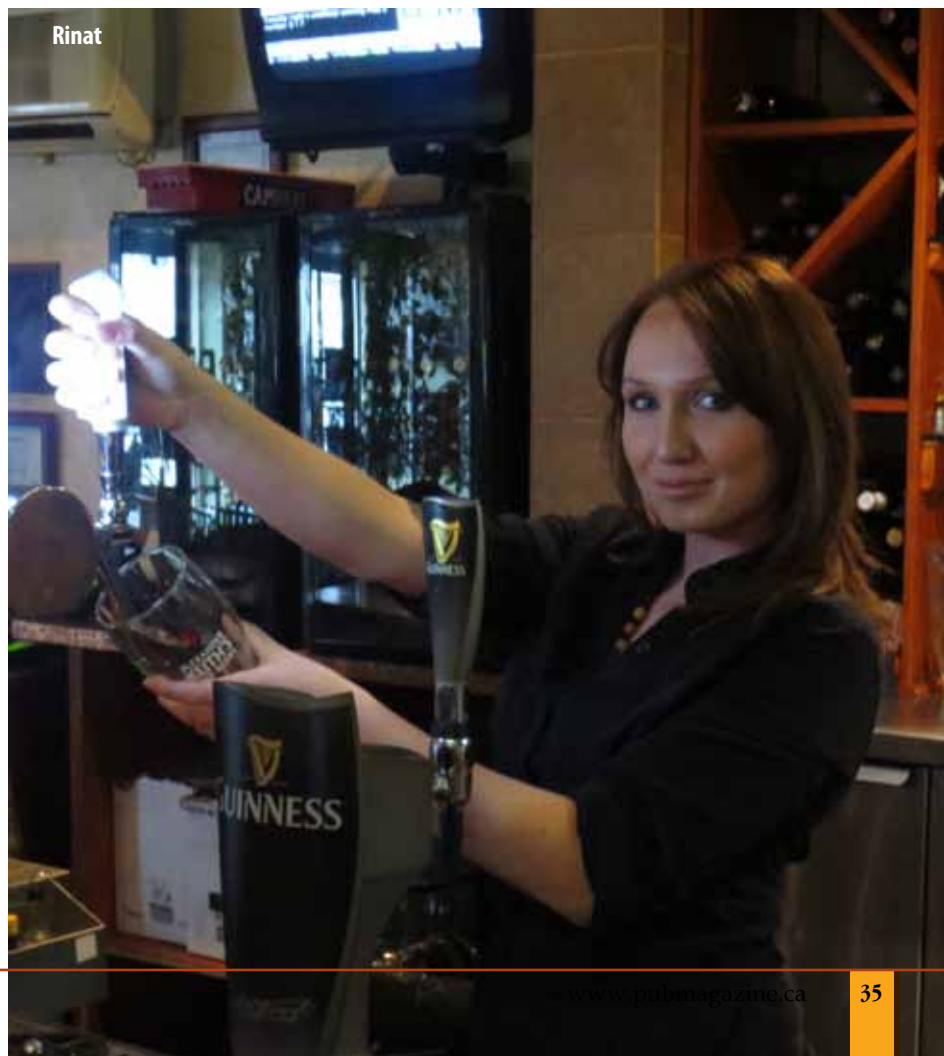




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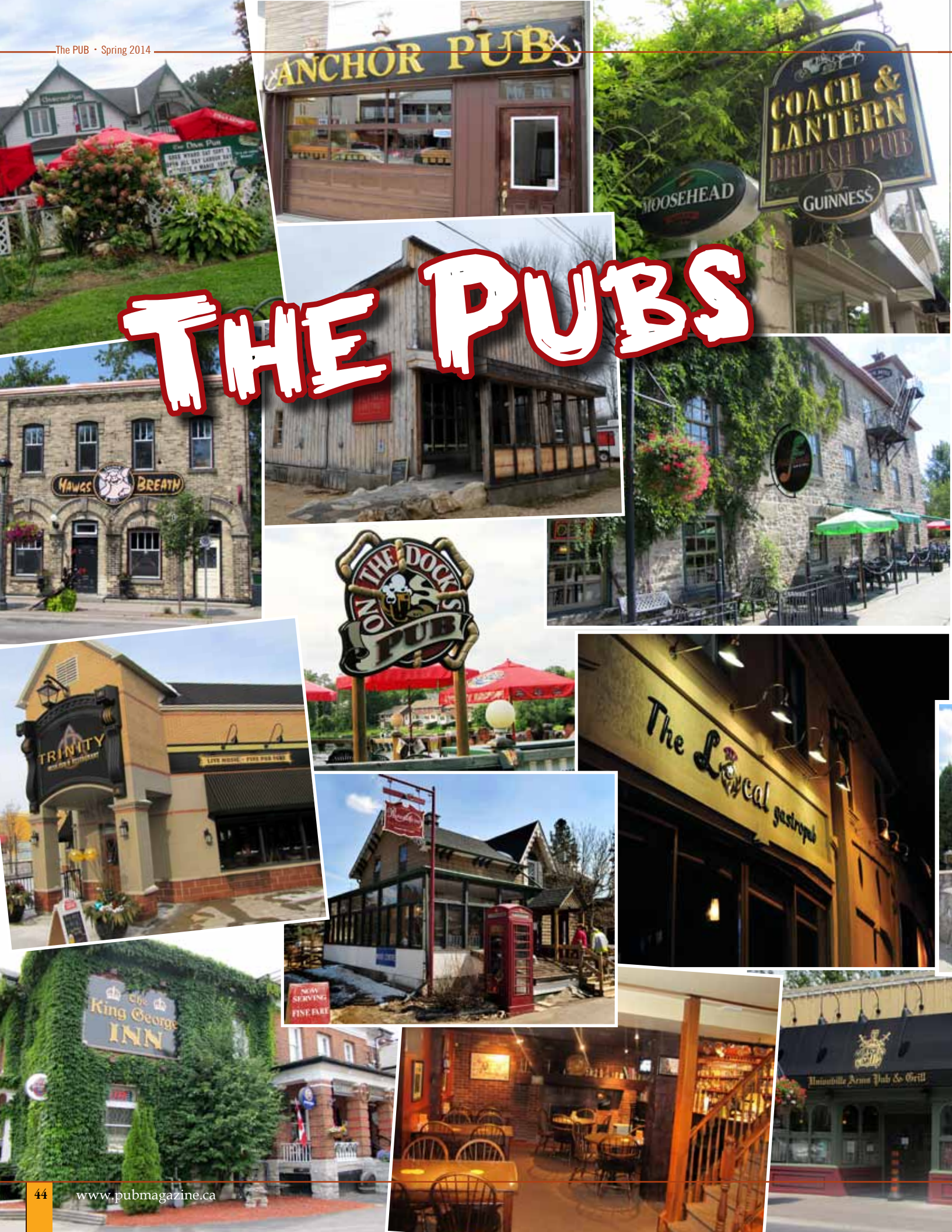
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