

The Pub Magazine

Fall 2014 • www.pubmagazine.ca



THE PUB CREW VISITS

Port Perry, Lindsay, Toronto and Scarborough

- **INNIS & GUNN** Brewery
- **THE SCOTTISH TATTOO**
at Toronto's Sony Centre For The Performing Arts
- **STEWART CALEDONIA TOURS**
- **PROHIBITION** in Canada
- **"THE GOOD OLD HOCKEY GAME"**
- **PRIVATE RESERVE**
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- **SOUNDS OF SUMMER**
...are Becoming Less and Less
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Welcome fellow Pub Lovers to the Fall edition of the Pub Magazine.

We hope you enjoyed what we had of summer and were able to find many new watering holes on your travels. This time of the year many of the craft brewers are bringing out tasty seasonals so nip out to your local brewery to see what's available.

Roving reporter Glenn visits the Prohibition Gastro House and Oyster bar in Toronto as well as Mackenzies in Toronto's west end.

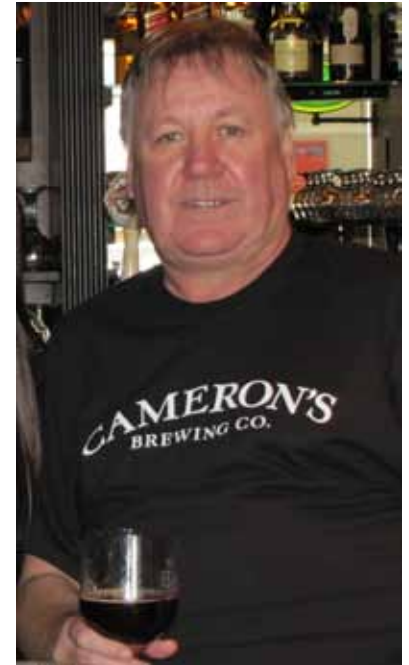
The guys from Red Soss and their fantastic products are featured, believe me I have tried them all, best sauces ever.

So pull up a stool, grab a beer, sit down and enjoy.

Cheers

Bill Perrie, Canada's Pub Guy

*Cheers
Billy Perrie*



Sherri from Old Flame Brewing Co, Port Perry

Look Who's Pouring'

Jack Doak's dream of a craft brewery became a reality in early June this year when he finally opened the doors for business and Sherri has been pouring Old Flame regularly ever since.

They have a selection of drafts which include Old Flame "Blonde" a HellesStyle Lager which originated in Munich in the 1800's.

Old Flame "Red" a Vienna lager is brewed with a hefty dose of caramel malt.

Old Flame "Brunette" a Munich Dunkel Style Lager, much like our Blonde also originated in Munich.

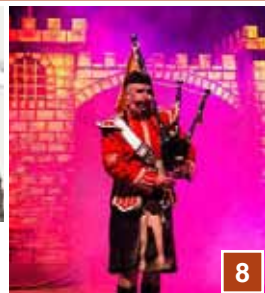
No matter what your flavour, Sherri will be pleased to pour it just for you. Cheers from Old Flame Brewing.



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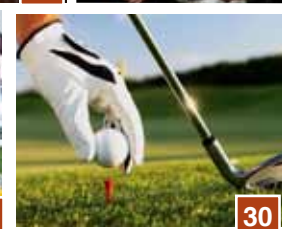
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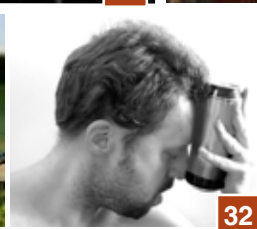
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WARNING...Pub owners

It has been brought to our attention that a company in the U.S is stealing Pub Magazine material and manufacturing plaques for different pubs and selling them in Canada for both profit and gain.

All material in Pub Magazine is subject to copyright and is protected by the Law Society of Upper Canada.

This practice is against the law and legal proceedings are in process.

Please beware of anyone other than Pub Magazine or their representatives approaching you as a pub owner to purchase a plaque for your pub.

I personally will be consulting with each of our advertisers individually to inform you of developments.

For further information please contact me personally at glenn@pubmagazine.ca

Cheers RBR

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Cameron's 'Resurrection Roggenbier' Makes Fall Comeback

Cameron's Brewing Company's popular fall seasonal will be available at the LCBO and various licensees on September 4, 2014



Oakville, ON – September 4th, 2014 – Last year Cameron's Brewing Company made the old, new again with the Resurrection Roggenbier. A perfect fall seasonal to act as an alternative for the typical pumpkin ales, Cameron's Resurrection Roggenbier is a sessionable, drinkable, refreshing and smooth rye beer. Roggenbiers (rye beers) have a rich history, having been declared illegal in 1516 by the Germanic Lords after a series of poor harvests. The Bavarian Purity Law (Reinheitsgebot) outlawed the use of rye for brewing beer so that it could be reserved for making bread, and designated barley as the only grain of choice for brewing beer. Cameron's Brewing is always looking to fill holes in the market with the next flavourful beer, and have looked to the past to create an ale that will intrigue your tastebuds.

'The change in season usually signifies the use of pumpkin in the brewing process, but not at Cameron's,' says Brewmaster Jason Britton. 'We use rye and wheat malt with a special Bavarian yeast strain in our Roggenbier. When carefully worked together in the brewing process, complex layers of flavour are created - bready, clove, banana, pepper and a pronounced freshness.'

The Resurrection Roggenbier has the ability to appeal to all beer drinkers. The light rye taste makes this brew perfect for those new to rye beers, while the additional flavour combinations provide for a beautiful balance that can be appreciated by the most sophisticated palate.

'Cameron's Resurrection Roggenbier is a play on German rye beer without the big North American hops to contemporize it,' writes Toronto beer reviewer Jordan St. John. 'It manages to convey exactly what rye can do as a star ingredient in a beer.'

Brewed by a Connoisseur, not an Accountant

Described Jen Hunter in BlogTO 'Cameron's has been producing great beer for the last 15 years out of Oakville, with their latest release being no exception. This rye beer is a spicy yet refreshing amber ale.'

This seasonal limited time listing is a return member of the Cameron's Brewmaster's Series and will be available until December 2014 at the LCBO and select bars and restaurants. Cameron's Resurrection is best served at 6 to 8°C. It is 5.2% ABV (alcohol by volume). The new beer will be available in 650 ml bottles at the LCBO for \$5.95, SKU number #363846.

For information, contact Shannon Whitteker
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Glenn, The Roving Beer Reporter



www.innisandgunn.com

Imagine discovering a new beer completely by accident, it's true please read on.

As the Roving Beer Reporter, I get to read some interesting articles about beer and this one particularly stood out.

As the story goes, Innis & Gunn's distinctive depth of flavour owes a debt to good fortune. In 2002 a world famous whisky distiller approached them for help. They were seeking to season some of their oak casks with the sweet, malty character of a full flavoured beer. All the previous attempts had failed.

Eager to assist, they created a custom-made recipe and the resulting brew was put to bed in their barrels.

Thirty days on, their beer was thrown out and the whisky went in. During its maturation, the Scotch acquired extra qualities from the beer-infused wood, resulting in a greatly admired dram and many repeats of the successful experiment.

Then, months later and quite unexpectedly, their Master Brewer, Dougal, received an exciting call – this time it wasn't the whisky getting rave reviews.

Some inquisitive souls at the distillery had sampled their beer after its time in the casks. And they did likewise... and the taste was remarkable. It had been transformed by the oak into an unusually refined brew.

Ever since that heady day they have dedicated themselves to sharing the unique flavours of their oak aged beers with the world, proving that a little luck can go a long way.

Since becoming established in Edinburgh 2003, their beer was initially brewed at Belhaven but now in Glasgow at Wellpark (C&C brewery) Innis & Gunn has become the most popular Brit-

ish bottled beer sold in Canada and the number one import ale.

Amongst the growing collection of innovative one time brews, Innis and Gunn have just released a new limited edition beer 'Malt Whisky Trail'. This special beer has been matured in casks from all 5 whisky producing regions in Scotland. They brewed a 90/- (90 Shilling) ale and matured it in casks from the Lowlands, Highlands, Speyside, Isla and Campbeltown.

Malt Whiskies from these regions are world renowned for their quality and flavour. Discerning malt whisky drinkers are able to recognise the origin of a malt whisky by detecting flavours and aromas characteristic of the region. A little like the idea of 'Terroir' in wine making, where the land affects the flavour of the grapes, the influence of regionality of a whisky's flavour is widely acknowledged to be significant, but is in fact very little understood.

Innis & Gunn have worked to craft a blend of all the whisky finishes, that perfectly complements the rich, malty sweetness of the brew. Like the great whisky blenders, the challenge here was to create harmony between all the different component parts by allowing the individual malts to shine, yet never to dominate. Deep amber, rich and luscious: Malt Whisky Trail is a good friend and good company for an evening.

There are several places throughout Toronto and indeed Ontario where you can indeed taste Innis and Gunn. Check out their website www.innisandgunn.com or www.lcbo.com

Cheers! RBR



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THE SCOTTISH TATTOO

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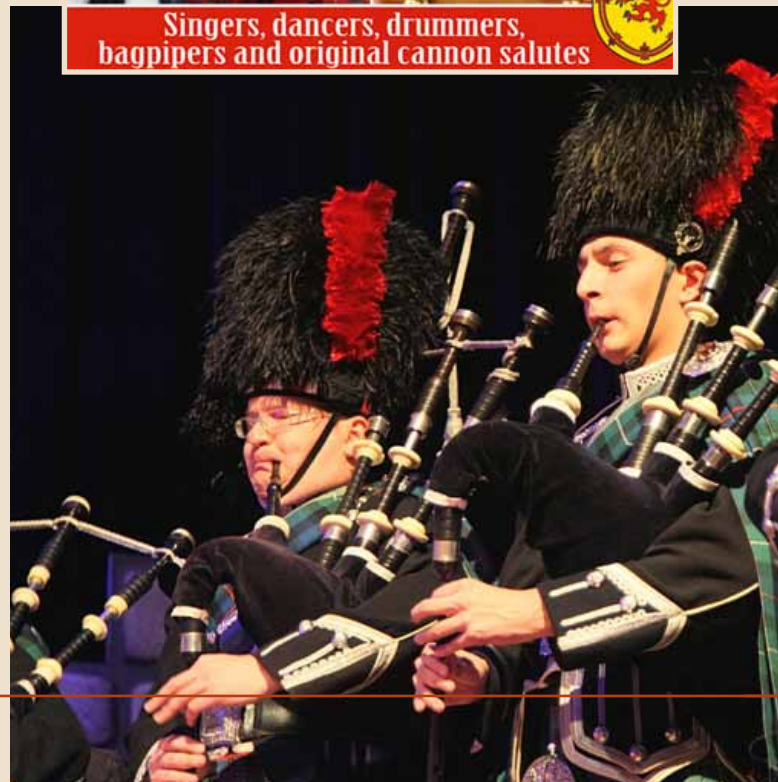
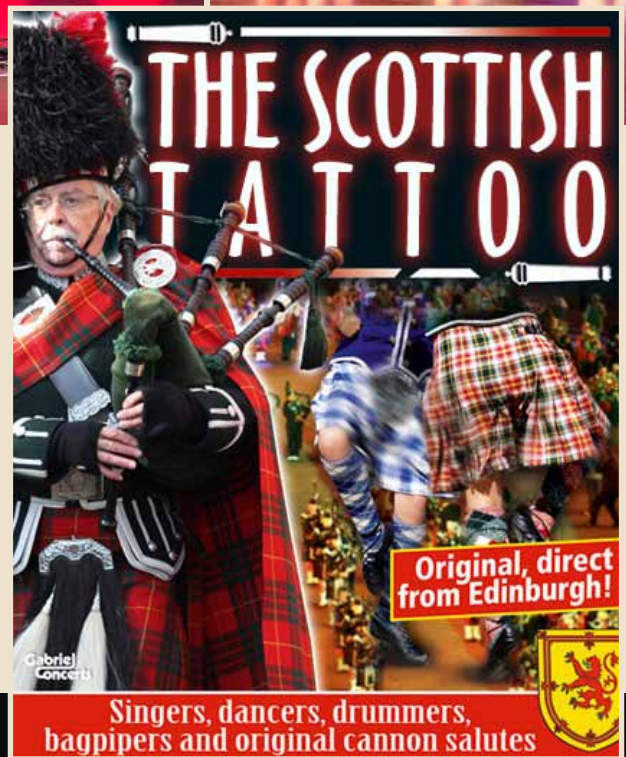
Celtic magic and Scottish joie de vivre is what the audience can expect when **The Scottish Tattoo** takes over Toronto's Sony Centre For The Performing Arts.

Led by famed music director and Pipe Major, Steven Dewar, the 100 person ensemble of bagpipe players, drummers, musicians, singers and dancers, every last one direct from Edinburgh, will carry the audience along for a whole evening on a journey through Scotland that is as stirring as it is varied.

In front of a Scottish castle scene, complete with towers and battlements, the artistes will present more and more facets of Scottish culture from sword-dancing to Scottish hymns. The impressive sound of the bagpipes and drums will boom through the hall and in the next instant sentimental ballads full of yearning and depth will result in an exhilarating hush overtaking the captivated crowd.

The combination of traditional bagpipe playing and modern rock music will succeed to impress the most discerning critic when guitarists with their e-guitars "turn it up" all the way and the entire ensemble with their traditional instruments gradually join in. The combination of traditional bagpipes with rock music is a truly unique and special feature of **The Scottish Tattoo**, though the old favourites such as "Highland Cathedral" and "Amazing Grace" will also be performed.

The accompanying musicians are world-renown and among the best that Scotland has to offer. Among the bagpipe players and drummers there are many winners of international competi-





tions and nearly all of the participators join in regularly at the world famous Edinburgh Tattoo Festival. It will be like attending the Festival itself but from the convenience and comfort of the Sony Centre!

Scotland's joyful and swinging dances spread a spirited and uninhibited party mood. In ever new formations, while wearing magnificent traditional costumes and outfits, the performers move across the stage and lift each other with enormous joy as they revel in the atmosphere of the exuberant ceilidh. And when in the evening mist, after a genuine canon salvo, the Scottish hymn "Highland Cathedral" resounds and the bagpipe players and drummers in their uniforms sweep along the aisles almost touching the audience, a breath of real Highland air wafts through the hall!

And no, men won't be wearing trousers, they'll be wearing kilts. They are in tartans in the colours of their individual clans, further reflecting the diversity of Scottish heritage, pride, and culture. It's a perfect night out for the whole family as a highlight of your Burns Night Celebrations! Sláinte!

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My wife is a Kiwi so it is not difficult to understand why we have put New Zealand on our list of tours for 2015. This is a beautiful country and one of the top 5 best countries in the world to visit.

If you can only go to New Zealand once in your lifetime, this is the tour for you. Landing in Auckland we stay for a couple of days to adjust to the time change before heading south with stops at the Hobbit Movie Set, Rotorua, and an overnight stay at the Tangariro National Park.

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We also have a tour to Scotland in August. This tour endingwith the world famous Edinburgh Tattoo.

We are planning a Scottish Golf Tour in September visiting well known courses followed by a tour to the South of England.

Check out our site

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The logo for Stewart Caledonia Tours, featuring the company name in a stylized font, a globe, and an airplane icon.



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New Zealand



Rotorua



Tranzalpine Train



Turnberry Golf Resort Hotel



Vineyards

Oh how times have changed... Things we simply take for granted in today's society like going for a beer or picking up a case of beer on the way home, were not always that easy.

In our summer edition I wrote a story on "a brief history of beer", so fellow drinkers here are some interesting facts on prohibition.

Prohibition: The first Canadian prohibition of the sale of intoxicating liquors took place during the War of 1812, when an act was passed, as a temporary war measure, to prohibit the exportation of grain and to restrain the distillation of spirituous liquors from grain.



PROHIBITION IN CANADA

A local-option measure known as the Canada Temperance Act was passed in 1878 prohibiting the sale of intoxicating liquors in places that should adopt it. In subsequent years a number of counties and municipalities throughout Canada put the law into force, but the greatest advance in prohibition was made after the outbreak of the World War.

In 1915 Saskatchewan closed every bar in the province and greatly reduced the number of dispensaries. A referendum of people was taken at the latter end of 1916, and as a result the remaining liquor dispensaries were voted out of existence by a majority of seven to one. On June 1, 1916, prohibition became effective in Manitoba, and in July of the same year Alberta voted for prohibition.

In September a referendum was taken in British Columbia and prohibition won; in 1920 the question was recommended to the people, and defeated. After this, liquor was sold under government supervision, in sealed packages.

A legislative enactment declared for prohibition in Ontario in the year 1916. Thus by 1921 every province except Quebec and British Columbia had declared for prohibition. Later, all except Prince Edward Island returned to government control.

Under parts 1 and 11 of the Canada Temperance Act, provision is made for the prohibition of the sale of intoxicating liquors in counties and cities. A vote taken under these parts in the county of Compton, Quebec, in 1930, in response to a petition for the repeal of the Act in that county, resulted in favour of the repeal, which immediately became effective.

Part 11 of the Act relates to penalties and persecutions. Part 1V to the prohibition of the importation and exportation of intoxicating liquors into and from the provinces,

while part V. enacts provisions in aid of provincial legislation for the control of the liquor traffic. It is frequently known as the "Scott Act", from the fact that it was sponsored by Sir Richard Scott.

Prohibition Timeline

1864: The Dunkin Act or the Canada Temperance Act (1864) is passed, allowing any counties or municipalities to prohibit the retail sale of alcohol if supported by a majority vote.

1874: The Women's Christian Temperance Union is formed.

1875: Hundreds of religious groups and societies across Canada from the Dominion Prohibitory Council in Montreal (later renamed The Dominion Alliance for the total suppression of liquor traffic).

1878: The Scott Act, or The Canada Temperance Act (1878), is passed, extending the first Canada Temperance Act Nationwide.

1898: Canada's first attempt at federal prohibition; Sir Wilfred



Laurier's government held a federal referendum on the subject of national prohibition. For the entire country there was a slim majority of 51%, but due to large regional disparities, including 71% against in Quebec, Laurier did not enact any prohibition laws.

1901: PEI becomes the first province to enact prohibition (they had voted only 29% against in the 1898 referendum).

1915-1917: Each province (except Quebec, including Yukon) enacts prohibition under the War Measures Act (1914), which limited the freedom of Canadians. Prohibition in each province had different terms, for example in Ontario, under the Ontario Temperance Act (1916) brewing or distilling of liquor was not forbidden, they were allowed to export it out of province, but not sell it in Ontario (as the provincial government has no jurisdiction of liquor outside the province of Ontario).

1918: The Canadian government bans inter provincial trade of liquor, as under the previous separate provincial system, the government of each province could not legislate out of their province.

1919: Ontario holds a referendum on prohibition, but keeps it because of a plebiscite vote.



Well you can see how prohibition played a big part in Canadian history and laws are constantly changing the way we enjoy alcoholic beverages to this day. It wasn't so long ago that in Ontario you could not purchase alcohol on a Sunday unless you had something to eat. Probably some of our readers will remember having to buy a week old sandwich before being served a beer of course you never ate the sandwich it just got passed around the bar.

I was actually prompted to write this story after visiting "The Prohibition Gastrohouse" on Queen Street E. in Toronto (at Broadview) please check out the story in this edition and for sure check out this absolutely unique pub. RBR.



Quebec prohibits the sale only spirits due to the results of the 1919 referendum on the subject of prohibition.

The U.S. enters their strict, over a decade long experiment with prohibition under the Volstead Act.

1921: Both Quebec and B.C. switch their prohibition systems (Quebec have prohibited only spirits, and B.C. prohibited all liquor) to the government controlled liquor systems, on which it is the basis of the systems that exist today.

1923: Manitoba ends its Noble Experiment, switching to a government controlled system.

1924: Alberta and Saskatchewan follow suit, with them too switching to a system of provincial control.

1927: Ontario is the last southern province to end prohibition, as they switch to the provincial control system, inaugurating the Liquor Control Board of Ontario (otherwise known as the LCBO).

1933: American prohibition ends.

1948: PEI ends their nearly half a decade of prohibition.



Images from http://villedemtl.ca/pourboireilfautvendre/en/2_7/drinking_and_the_law



Glenn, The Roving Beer Reporter

Prohibition Gastrohouse & Oyster Bar

696 Queen St. E. (at Broadview) Toronto. On.M4M 1G9 • 416-406-2669 • www.myprohibition.com

As The Roving Beer Reporter I always enjoy new concepts in the pub industry and while roving around Toronto recently I saw a sign "Prohibition"... Well now they have my attention I most definitely have to check this place out.

Located in Toronto's east end at Queen St. and Broadview "real easy to find" is this absolutely unique Gastro house. Well, fellow drinkers this is a first for me, I have been to roadhouses, sports bars, British pubs, you name it pubs but this was my first Gastro house.

Well for sure people who travel along Queen Street along with business owners in the area will be happy to see the road construction is complete and life is almost back to normal.

While I was at the Prohibition, I actually got to talk to the owner Michael Summerfield about the name "Prohibition" Michael informed me that the idea came to him when their first liquor licence was rejected due to the name they had chosen to call their business.

Originally they had chosen the name "Booze Emporium Gastropub & Oyster Bar" but learned from the LLBO that booze was too closely linked to drinking and felt it gave out a wrong signal to the public. So having been prohibited from using that name, he felt a more appropriate name would be "Prohibition".

This is Michael's 7th year in business at this location and informs me they have 27 items on their menu and are all gastro



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related. Gastro simply means a higher end pub food and is prepared with that little extra care.

The pub has a total of 15 drafts on tap both domestic and microbrew and a varied selection of domestic also. They have 2 hooch hours from 4pm to 7pm and from 10pm until midnight. They have a staff of 45 so you will be guaranteed that personal touch, which a lot of places downtown lack.

So whether you go for Brunch - Lunch - Dinner - or a late night bite, you can eat and drink like you are at the Four Seasons for a third of the price.

Should you choose to just go for a beverage and entertainment, they have a D.J. Thurs thru Sat who will be playing all the good tunes and requests also.

Prohibition also will cater to private parties, for more information go to their website or call directly for details. So Fellow drinkers be sure not to prohibit yourself from this unique Gastro house. Cheers RBR...





Muckish Irish Pub

74 Hymus Road, Scarborough, Ontario, M1L 2C9
(corner Warden & Hymus)

Phone: 416-285-7886 • www.muckishirishpub.ca

Muckish meaning “pig’s back” is a distinctive flat topped mountain in the Derryveaghmountain’s of Donegal, Ireland and as legend has it “The sun always shines on Muckish Mountain”.

This pub is so small that if you blink, you will miss it. Located south of Eglinton Ave. On Warden at the corner of Hymus, this is a must see pub.

With a seating capacity of 121 inside and 40 on their shaded patio, this pub has all the features to make everyone welcome. Whether you just dropped in for a pint, or you wanted to stay a while and watch the game, Muckish has it all. With a selection of 7 drafts on tap including Guinness and a nice selection of both



Owner John McFadden and bartender Juanita





traditional Irish and pub food including their traditional Irish Breakfast on Sunday's, this is a definite "must check it out pub"

Owner John McFadden and wife Debbie first opened the doors in 2008 with the intention of creating a unique pub atmosphere. The surrounding area is mostly commercial which if you work in the area is perfect for a quick pint and snack at lunch and a few pints with your buddies after work. This is an ideal spot if you enjoy wings with your beer both Monday and Wednesday are half price wings all day long.

Other food specials include Breakfast every day, Roast Beef dinner on Sunday afternoon and not to forget

their home made Shepherd's Pie and Hamburger's.

Hours of operation are between 11am until 2am every day and with a staff of 8 you will be well taken care of.

Other specials include Gahlic Games (GAA), live bands Saturday, Karaoke Thursdays and D.J. Fridays. There is always entertainment on Sundays also, if you are from Cape Breton, be sure to check out Debbie's Cape Breton Corner in the pub, lots of pictures to remind you of home and for sure be there to listen to Sandy MacIntyre world famous Cape Breton Fiddle player and the Steeped in Tradition Band. For more info on entertainment schedules and dates, be sure to go to their website and face book or call for more details.



Muckish Mountain

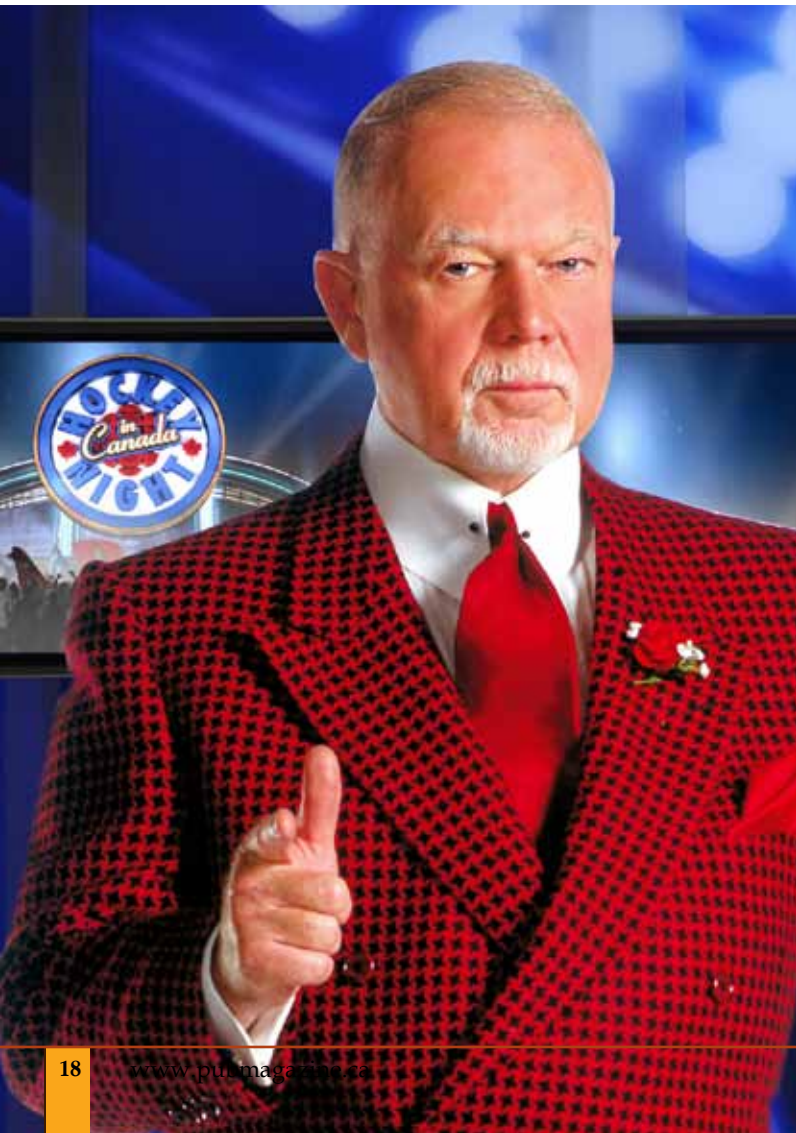




Glenn, The Roving
Beer Reporter

"THE GOOD OLD HOCKEY GAME"

Now that winter is getting closer,
these will be familiar words ...



The first name that comes to mind when I hear the words "The good old hockey game" is of course Stompin' Tom. Tom Connors who recorded the song "The Good Old Hockey Game" in the early 70's past a way in March 2013, he was 77. Tom was born in Saint John New Brunswick in February 1936.

Charles Thomas Connors was born to an unwed teenage mother and his early years are spent in extreme poverty, often begging for food. At age 11 Connors was placed in a foster home in Skinner's Pond P.E.I., writes his first song. His guitar skills still need work, but he is eager to learn.

In 1951 Tom leaves home and begins an adventurous cross country – trek, working a variety of odd jobs such as grave digger and fisherman. The journey takes him from Newfoundland to the Yukon and this trip will help Tom later for songs.

Around 1964 – 65 Tom visits The Maple Leaf Hotel in Timmins, Ont. but is a nickel short when he comes to buying a beer. The Bartender tells Connors he can have a beer if he sings a few songs. The few songs make's Connors a mainstay at the hotel for over a year. It is shortly after he starts playing at the hotel he starts using a piece of plywood on stage to stomp on adding more amplification.

Tom's stomping on stage became his trade mark and for many a bar, the stage took its toll... Typically Tom would use a ¾" piece of ply wood but later changed to ¼"ply as he got older. Customers frequently complained about getting wood chips in their beer.

After a Canada Day concert at Casino Rama in 2011, the board he used on stage was auctioned off to a California man for \$11,000 to raise money for a supper program.

On July 1st 1967 – Canada's Centennial, Connors officially becomes known as Stompin' Tom Connors and shortly afterwards trademarks his name.

In 1969, Tom signs with Dominion Records and releases a series of albums with early signature tunes like Bud The Spud, TTC Skidaddler, Sudbury Saturday Night and Big Joe Mufferaw which are fast becoming very popular. Tom later went on to sign with Boot Records.

Between 1972 – 75, Tom is busy releasing more records and touring which led Tom to be the subject of two films (This is Stompin' Tom and Across This Land with Stompin' Tom) and later hosting a television series called "Stompin' Tom's Canada".

In 1978, after writing a letter to the Canadian music industry expressing his frustration, Tom returns his Juno Awards, this later led to a radio boycott and eventual a hiatus from the music scene.

In 1986, after Tom's 50th birthday, Connors popularity grows again.

In 1988, Tom signs with EMI and releases Fiddle and Song, which featured KD Lang.

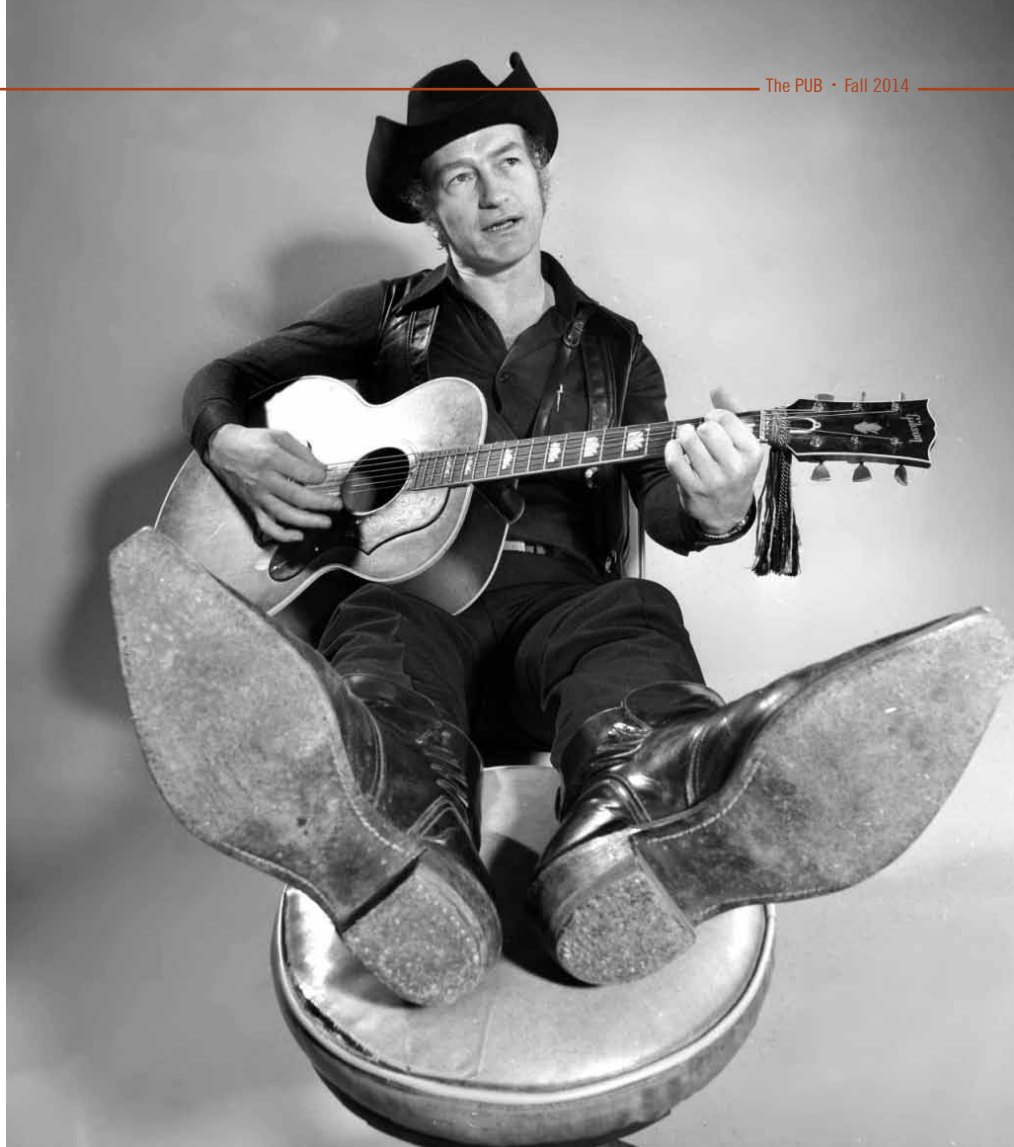
The Ottawa Senators play The Hockey Song during a home game in 1992 and the song becomes huge again and is heard throughout the NHL.

Between 1993 – 2000, Tom receives several honours including the Order of Canada in 1996 and writes two autobiographies Stompin' Tom Before The Fame and The Connors Tone. Later in 2009, Canada Post honours Stompin' Tom with his own stamp.

Stompin' Tom was an unapologetic Canadian who you really liked or disliked and it didn't matter to Tom either way.

One of Tom's biggest supporters is hockey personality, Don Cherry. I have personally met Don several times over the years at a Grapevine here or there and Don is very much like Tom, he tells it the way it is and if you don't like it, tuff... After Tom's passing in 2013, Don's comment was "it is like Canada has lost another piece of its soul".

Don first became a fan back in the sixties and added "I remember hearing The Hockey Song in the 1970's and in Europe when he coached Team Canada at the World Hockey Championships in 1981.



Don added "I loved The Hockey Song and actually lobbied to get it played on Hockey Night in Canada".

The Hockey Song is played in most NHL rinks throughout the United States including Madison Square Garden and The Staples Centre in Los Angeles.

Unlike Justin Bieber struggling for some street – cred and respect by trying to act all gangster and fight with the press, Stompin' Tom was the epitome of earning that cred legitimately.

Tom has lived on the streets, hitchhiked or jumped rail cars to venue's and for a while was homeless. Tom has seen it all. Even with all his success, Tom remained a regular Canadian. There was no tour bus or fancy limo he drove his own car to shows.

In closing, Connors was a true Canadian and loved every inch of Canada. He just didn't send out the message that it was OK to be a Canadian – but we are darn lucky to be. "it's the greatest country in the world" said Connors. But now sadly Canada is missing one of its greatest and most patriotic citizens.

RIP Tom RBR

Pictures from www.o.canada.com and www.thestar.com



Private Reserve

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Classic Wines at a Fraction of the Cost

With the cost of wines on the increase, would you like to save some money? With the summer long gone and winter just around the corner, here's a great pastime and you get to taste your rewards.

Just recently while roving around Toronto a stack of barrels on a roof top caught my attention and just below I saw a sign "Private Reserve", this I have to check out I mean doesn't everyone want to own a "Private Reserve".

Upon entering I was introduced to Michael Forde the owner who has been making wine since 1998. Private Reserve is located at 3110 Kingston Road, just east of McCowan Road - very easy to find. Since opening Private Reserve Michael along with his wife Christine and co-workers Frank and Gary has gained the reputation as being the place in Toronto to make-your-own-wine.

This is due in most part to their uncompromising commitment to use only the highest quality varietal grape juices, concentrates and ingredients. Day one they became the benchmark by which other wine stores are measured. Their store is an independent operation and Michael deals with all 8 suppliers.

Their impeccably clean sanitization room and temperature controlled fermentation area guarantees results way beyond your expectations. Their friendly knowledgeable staff will guide you every step of the way through the art of wine making in comfortable upscale surroundings. Michael adds their fermentation process is in glass containers to avoid the after flavour plastic containers give.





You Deserve The Best.

Private Reserve is committed to providing you, the discriminating wine lover, a world class product that offers the immense satisfaction of creating your own wine.

In their constant strive for perfection they regularly update their product lines to bring you the very best available juices and concentrates. As part of that commitment, their award winning wines include selections that span the spectrum of taste from

hearty, robust and full bodied to light, delicate and refreshing.

The first sip of your private reserve will tell you you've found something good. The rest is yours simply to enjoy. After all, you deserve the best. Perfection is their goal, however excellence will be tolerated.

So don't put it off another day – start making your own wine today – you'll be enjoying the fruits of your labour sooner than you think. After all it is Michael privilege to bring to your table fine wine... at affordable prices.



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Cabernet Sauvignon
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30 Bottles

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Reisling
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Piesporter
Fume Blanc
Liebfraumilch
Gewurztraminer
French Columbard
Chablis
Soave

Red

Coteau Royal
Valpolicella
Barolo
Bergamais
Vieux Chateau Du Roi
Cabernet Sauvignon

30 Bottles

Ready in 28 Days

Californian

White
Chablis
Chardonnay
Gewurztraminer
Johannisberg Riesling
Liebfraumilch
Zinfandel
Bella Bianco
Piesporter

Red

Barbera
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Glenn, The Roving Beer Reporter

Sounds of Summer

Well the sounds of summer are becoming less and less

Some riders are asking the question “where did the summer go”? While some people were saying there simply was not a lot of sunshine, any day is a good day when you are out for a ride.

But for sure it is that time of year when riders should be looking to get storage for their ride. I was at High Performance recently talking to Wade about new facilities he’s looking to acquire as the premises he has at present are just not adequate. At present, **High Performance is located at 2205 Kingston Rd, Toronto, M1N 1J3**, but will be relocating soon “We just simply ran out of room last winter”, said Wade, “so we really need bigger premises”.

We are offering several deals on storage this year and for sure there will be a package to suit both you and your budget no matter your needs.

Storage only will be \$350.00 Storage with oil will be \$485.00 and storage & full service \$600.00.

After checking around to find you can spend upwards of \$1000.00 very easily - these surely are great prices. High Performance are building their reputation on good quality service at affordable prices.

Simply get in touch with Wade or Karen at 647-827-9485 or 647-233-8196, before you bring in your ride and get the work done over Winter and be ready for Spring. High Performance also specialize in customizing and engine rebuilds. Wade along with chief mechanic Bill Jessop have over 70 years experience in motorcycles. They also have Motorcycle Towing and Recovery service. Their goal is to keep you and your bike on the road.



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Glenn, The Roving Beer Reporter

So you want to own a pub?

Did you ever have a thought that sounded good at the time??? Please read on...

Over the years I don't know how many times I have heard "it must be great to own a pub". Indeed I have had friends who against all odds still went ahead and owned a bar.

Like owning any business, there is certain criteria that should be examined before making the final decision and arriving at a choice of going forward, "yes this is what I want to do". The liquor licencing act in Ontario is probably the most difficult province to get a liquor licence.

If you are a new applicant first find out the cost and the time it will take to actually get your licence. Typically, no matter where you are looking to licence, the LCBO have hearings which are every three months which allows them to advertise the fact that you are looking to licence a particular property and for the neighboring community to come forward with any objections.

In the event you missed their deadline for that hearing, you will be waiting a further three months until the next hearing. So why is that important? Very simply, if you have obtained a lease on a property and you are already paying for the lease, you stand to lose a lot of money, but then not half as much if you for some reason don't qualify for a licence.

If this is a route you are choosing to go, be sure you consult with a lawyer who has expertise in this field it will definitely save you both time and money.

Purchasing an existing licenced business is an option, sometimes it is easier and quicker to purchase the business and take over their licence, but again be very careful. Make sure you

again consult with a lawyer and find out if there are any taxes owing or the business doesn't have any legal actions against it or you will be liable and again this could be very costly.

In the summer edition of pub magazine, I wrote an article on The Corner House Irish Pub on Gerrard Street in Toronto. In the first paragraph I placed emphasis on "the long wait is finally over". The actual truth of the matter is it took a year longer than planned to open the doors.

While talking to the owner Kris Potts recently, Kris says that business has been very good since opening in June. But the pub was opposed by some neighbours who said the previous pub on the same corner was very noisy and there was always drunken behaviour. Kris feels confident now they are open that neighbours who were previously nervous and concerned will come around.

Opening the pub doors was great, but then we applied for a patio permit "says Kris" which has taken from February until now to actually get open. After a city poll of the neighbourhood, there were more opposed to the patio than for it. But after appealing the cities decision in June, the city has reconsidered their decision and the patio is now allowed to open between 11am and 10pm.

So still want to own a pub? What actually took me about an hour to write was over a year in the making for this now proud landlord. So be very careful is my advice for anyone considering owning a pub.

2014 BBN Ontario Awards Winners in Toronto and Ottawa

Raising Standards & Rewarding Excellence!



Best Bar None Ontario's 2nd year culminated in a very successful set of awards to deserving establishments during the awards ceremonies earlier this year. Launched in Ontario in October 2012, Best Bar None (BBN) is an industry-led accreditation and awards program for liquor sales licenced establishments, based on a similar program started in 2003 in Manchester, United Kingdom.

Full list of BBN Accredited Locations
www.bbnontario.ca/accredited-venues



The program recognizes and gives awards to establishments that meet a screening process to ensure that they uphold the highest standards in serving liquor responsibly and safely.

Toronto - The second annual awards in Toronto included a greatly expanded area, with all licenced establishments from Parkside to the west to Yonge Street to the East and from Bloor St. to the north to Lake Ontario to the south, eligible to participate.

At a gala awards event at the Toronto Hyatt Regency Hotel on King, the 2014 winners were:

- Best Bar/Lounge: Wayne Gretzky's
- Best Club : Crocodile rock
- Best Hotel Lounge: Intercontinental Toronto Centre (Front Street)
- Best Member's Club: the Spoke Club
- Best Pub: Fionn MacCool's (Front Street)
- Best Restaurant: Air Canada Centre
- BEST OVERALL: Wayne Gretzky's



(left to right: Jean Major, CEO AGCO, Michico Morii & Adrienne Barnhard representing Wayne Gretzky's and Tony Elenis, President & CEO ORHMA)

Ottawa - In Ottawa for the first time in the ByWard Market district, the gala event was hosted at Steak Modern Steak + Sushi.

First-time Ottawa winners included:

- Best Bar/Lounge: Real Sports Bar & Grill
- Best Club: The Great Canadian Cabin
- Best Pub: Pub 101
- Best Restaurant: Cornerstone Bar & Grill
- Best BEST OVERALL: Cornerstone Bar & Grill



(left to right: Brian J. Ford, Member of the Board AGCO, Trenton Wilzer –Jones General Manager Cornerstone Bar & Grill)

Sponsors:



BBN Ontario is led by the Ontario Restaurant, Hotel & Motel Association (ORHMA) in conjunction with the following industry, community and government partners: Alcohol and Gaming Association of Ontario (AGCO), Toronto Police Services, Liquor Control Board of Ontario (LCBO) Mothers against Drunk Driving (MADD); Local Residents Association Groups, Municipal Licensing & Standards Division, City of Toronto, Cara Operations, Crocodile Rock, Greater Toronto Hotel Association, City of Ottawa, and ByWard Market Safety & Security Committee.

For more information visit: www.BBNOntario.ca follow us on Twitter: [@BBNOntario](https://twitter.com/BBNOntario)



MackenzieS High Park

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Phone: 416-767-7246

www.Mackenziesbar.com, info@mackenzies.com

While travelling Toronto's west end recently on Bloor Street almost directly across from High Park I saw a beautiful sign MackenzieS and thought this has to be a stop for the Roving Beer Reporter and I am so glad I made it. Other than the sign, the second thing that caught my attention was the roll up patio door which is a definite plus to any pub or bar.

Upon entering there is definitely a warm atmosphere to the bar which is real cozy and nicely planned out. The actual seating capacity is 57 inside and 13 on the patio said Jim Morrison, who runs the business with his wife Sue. Jim who is originally from Plymouth which is in the south part of England, also told me that they have just celebrated their 8th anniversary as MackenzieS.

Although Summer has come gone and we're well into Fall, mark this pub down as a must see simply because High Park is just steps away and you will definitely enjoy the Fall colours. After a walk in the park what better way to spend the rest of your day than with a nice cold beverage. They have a choice of 11 drafts on tap which include domestic, premium and 3 imports Newcastle Brown, Heineken and Guinness.

For sure if you have worked up an appetite from the walk in the park, the pub has a selection of food





Jeniffer

specials for every day of the week. As you can see from my picture of the menu board, they have everything from Wing Specials on Monday to a Stuffed Yorkshire Pudding on Sunday. Of course being from the old country myself, my personal favourite would be Steak and Mushroom Pie on Saturday. The house specialty is their home made Burgers which the regulars claim is the best in Toronto. A great burger and a beer work's for me every time.

With a staff of 15 Jim tells me they are open all year except for Christmas Day. Their operating hours are 11am – 2am every day and 11am until midnight on Sunday's.

The pub has 2 customer appreciation days a year the next being on December 13th, so for sure mark that down on your calendar. There will be all kinds of specials from the kitchen and pub give a ways also.

Entertainment includes euchre every Tuesday night, red hot poker Thursday nights and for those who like a sing along, open mike on Saturday afternoons from 2pm – 6pm.

For customers who just like to have a beverage and watch the game the pub has a big screen TV perfectly located for everyone to see.



MackenzieS also cater to small private parties but be sure to call ahead well in advance to make a reservation as typically this is a very busy pub.

Cheers RBR.





by James Donnelly

SOSS TANTALIZES AND AWAKENS YOUR TASTE BUDS

SOSS Boys: seriously? Who would ever expect to see two giants, six foot plus men selling above all things: sauce at the Milton Fair, the Blythe Antique Steam Show, the Wing Ding in Cookstown, and the Bala Cranberry Festival, among other places? These guys are the cream of the crop when it comes to entertainment as vendors at any of these fairs, festivals, or events.

world needed was an condiment that actually tastes good, one that complements everything you eat, and one that is healthy; meaning gluten free, soy free, sulfite free, nut free, dairy free, and vegan. So by the time the Bala Cranberry Festival rolled around in October of 2012, they had perfected what they had set out to do by creating: RED SOSS.



I met Wes Keen and Ben Nagy in Bala in October 2012, where they had a raggedy old tent (obviously borrowed from a friend), a table with no tablecloth, no chairs to sit down on, no signs, just bottles of RED SOSS.

For anyone who's ever attended the Bala Cranberry Festival, the weather is unpredictable, rain, snow, cold, on occasion the sun breaks through but for the most part you experience every single season over the 3-day event. When I met these boys, they were under-dressed and apparently out of their realm. Fortunately, the Royal Canadian Legion was just a hop, skip and a jump away.

I stopped by there for one of their fabulous Oktoberfest sausages, and even though these SOSS Boys seemed to be out of their realm, in addition to the regular condiments available to the consumers: mustard, ketchup, onions, and relish there they were, a few bottles of RED SOSS donated to the Legion by them. Smart, I thought to myself!

And, as SOSS is phonetic for 'sauce', I thought 'good on you, guys'; but Wes swears that SOSS stands for (S)elect (O)ur (S)uperior (S)olutions.

Apparently, one day back in April of 2012, Wes and Ben after a few coolie poptat Orwell's in Etobicoke, decided that what the

RED SOSS is not just a red sauce. It's a non-GMO Ontario-grown tomato-based sauce which is uniquely layered like nothing else you've ever tasted before. No matter how much you use or how often you shake the bottle, it always tastes the same. First you taste the freshness of the tomatoes, then you taste a bit of sweetness, and then the spiciness and heat sneaks up on you.

RED SOSS was developed to complement your food rather than hide the taste.

Entering the Bala Cranberry Festival with 25 cases of RED SOSS that first year and leaving empty handed proved that the SOSS Boys were onto something unique.

Fast forwarding to now, the Fall of 2014, complementing their original RED SOSS (Flavour, Sweet, Heat) is their SWEET SOSS (Flavour, Sweet) which is the same as the RED SOSS without the heat making it perfect for children because it is better and healthier than ketchup as it is made with natural ingredients rather than liquid sugars; and their HOT SOSS (Flavour, Heat) which is the same as the RED SOSS without the sweet elements. The more of it you use the hotter it gets; and it's perfect for people with diabetes because no sugar is added to the product. And, the three SOSS products are perfect for people like myself in the Weight Watchers program, as it only registers 1 point per serving!



The SOSS line of products provides a little something for everyone and the Goodness Me! stores in Burlington, Hamilton, Mississauga, and Brantford carry the three flavours as does another 200 or so retailers and restaurants throughout Ontario and Manitoba.

Not bad for a former technical writer, and a cabinet maker.

But wait, there's more!

Not only are the SOSS products flying off the shelves, these SOSS Boys are also the creators of THAT MUSTARD SAUCE and THAT BAR-B-Q SAUCE, two favorites that were picked up in July 2014 by TJX Canada for their HomeSense and Winners stores and are being distributed across Canada.

THAT MUSTARD SAUCE is perfect as a marinade for fish, pork, beef, chicken, to barbecue with, and as a condiment for Oktoberfest sausages, burgers, hot dogs and as a salad and coleslaw dressing. THAT BAR-B-Q SAUCE has a clean, sweet flavour that gets absorbed by the meat because it is tomato-based rather than sugar-based. Both are gluten-free and made with non-GMO ingredients which is becoming more and more important from a health perspective these days.

But, the shows, fairs, festivals, and events are where these guys make their bread and butter, and where they have been able to establish a following. Flying SOSSers is the name associated with their followers. Rather than handing out POP (Point of Purchase) material when someone picks up a bottle of SOSS, the SOSS Boys hand out t-shirts to their fans. Even Headstones drummer,

Dale Harrison has been known to sport his RED SOSS tee at a few of their summer and fall concerts.

I've visited their booth at a few shows and I've been amazed. For instance, at the Alliston Potato Festival, in the first 15 minutes of sitting and speaking with them, eight different families came by the booth and asked for the RED SOSS. To me, that is a remarkable feat for a couple of guys that only began selling their products commercially in May of 2013!

As the SOSS Boys are members of the Cookstown Chamber of Commerce, they've inspired the owners of the Cookstown Foodland, and the neighboring Beeton Foodland to carry their SOSS products. Also in landing these retailers, through in-store demos, they've been able to successfully launch and promote some of their new products: such as their sensationally prepared Kernel Mustard which is like the dry mustard coincidentally named: Keen Mustard (no known relation to Wes), that most of us grew up with, with a hint of jalapeno, garlic and onion, and their CanPort Foods line of Garlic-infused Hot Pickled Peppers.

Hot Canadian Pepper Sauce is their newest venture. And, in my humble opinion, there's nothing like it in the marketplace, it's better tasting than Frank's and as hot as Tabasco if not, a tad hotter.

Coming out swinging, these SOSS Boys are making quite an impression on everyone who tastes their products! GET SOSSY, CANADA! And, check them out at: www.redsoss.com.



THE 19TH HOLE

Fore!!! A very familiar sound on a golf course especially if you are playing in the same foursome as myself, I never professed to be any good at the game, in fact I still have a difficult time getting past the windmill. However I do like meeting at the 19th hole or clubhouse to chill, have a cold beer with the guys and listen to the "hole in one they almost got".

Well, the fact is Summer is just about over and to say the least, it wasn't a good Summer for golf at all, in fact it's one of the wettest Summers on record not to mention thunderstorm's. Probably, the last place you would want to be when its lightening, is on a golf course swinging a steel club...

The Birth of Golf

Golf as we know it today originated from a game played on the eastern coast of Scotland in the Kingdom of Fife during the 15th century. Players would hit a pebble around a natural course of sand dunes, rabbit runs and tracks using a stick or primitive club.

Some historians believe that Kolven from Holland and Chole from Belgium influenced the game.. The latter was introduced into Scotland in 1421. However while these games and countless others are stick and ball games, they are missing that vital ingredient that is unique to golf - the hole. Whatever the argument, there can be no



dispute that Scotland gave birth to the game we know as golf today.

During the mid – 15th century, Scotland was preparing to defend itself against the English invasion. The populations enthusiastic pursuit of golf and soccer to the neglect of military training (archery primarily) caused the Scottish parliament of King James 11 to ban both sports in 1457. The ban was reaffirmed in 1470 and 1491 although people largely ignored it. Only in 1502 with the Treaty of Glasgow was the ban lifted with King James 1V (James 1 of England) himself taking up the sport.

Golf's status and popularity quickly spread throughout the 16th century due to its royal endorsement. King Charles 1 popularised the game in England and Mary Queen of Scots, who was French, introduced the game to France while she studied there. Indeed the term caddie stems from the name given to her helpers who were the French Military, known as cadets.

The premier golf course of the time was Leith near Edinburgh. Indeed King Charles 1 was on the course when given the news of the Irish rebellion of 1641. Leith was also the scene of the first international golf match in 1682 when the Duke of York and George Patterson playing for Scotland beat two English noblemen.

The game continued to develop in Scotland over the decades and centuries, until 1744 when the first known rules of golf were put down in writing in Edinburgh. Golf as it was then played would be easily recognised by any modern golfer.

Here's what the USGA Museum says about the issue:
"While many Scots firmly maintain that golf

evolved from a family of stick - and - ball games widely practiced throughout the British Isles during the middle ages, considerable evidence suggests that the game derived from stick - ball - games that were played in France, Germany and the Low Counties."

Part of that evidence is the etymology of the word "golf" itself. "Golf" derives from the Old Scots terms "golfe" or "goff" which themselves evolved from the medieval Dutch term "kolf."

The medieval Dutch term "kolf" meant "club," and the Dutch were playing games (mostly on ice) at least by the 14th century in which balls were struck by sticks that were curved at the bottom until they were moved from point A to point B.

The Dutch and the Scots were trading partners, and the fact that the word "golf" evolved after being transported by the Dutch to the Scots lends credence to the idea that the game itself may have been adapted by the Scots from the earlier Dutch game.

Something else that lends credence to that idea: Although the Scots played their game on parkland (rather than ice), they (or at least some of them) were using wooden balls they acquired in trade from... Holland.

Confused yet? The Dutch game wasn't the only similar game of the middle ages (and earlier). Going back even farther, the Romans brought their own stick - and - ball game into the British Isles, and games that contain antecedents of golf were popular in France and Belgium long before Scotland got into the game.

So does that mean that the Dutch (or someone else other than the Scots) invented golf? No, it means that golf grew out of stick - and - ball games that were played in different parts of Europe.

But we're not trying to deny the Scots their place in golf history. The Scots made a singular improvement to all the games that came before: They dug a hole in the ground, and made getting the ball into that hole, the object of the game.

So basically, for golf as we know it, we definitely have the Scots to thank. FORE!!!



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HANGOVERS

*Contrary to my belief, “to avoid a hangover, stay drunk...”
There is an alternative.*

As the Roving Beer Reporter I get to see and taste a lot of new products. But just recently while visiting The Bartending School of Ontario on Danforth Avenue in Toronto, I got to see a new way to avoid hangovers, “a patch!” no kidding...

Obviously they got my attention, I have seen patches for nicotine addiction and to be honest, the people I have known to try those patches were 50/50 as to whether it worked or not.

Typically smoking is an addiction, and there has to be a will to want to quit, or it’s just not going to work.

For most people who want to quit anything, they seem to all want to make it a New Year’s resolution- the reason for which escapes me.

I have only ever known one person to say last year just before Christmas, “enough is enough, I am going to quit drinking.” And guess what, at the end of this year he will be collecting a nice sum of money from people who just thought that he would not make it, before we go any further -“WAY TO GO PAT’.

To avoid getting side tracked even further, let me give you a little bit of information on this magical patch that can help you avoid hangovers.

Forget Hangovers prevention patch was established in 2009 by a bunch of concerned citizens who were tired of having terrible hangovers the morning after a great night. Over the past few years the forget hangovers team has traveled around the world to spread the message that you can have a great night and even a better morning if you apply the patch before drinking.

While most products in the market tend to help **CURE** a hangover this team decided that they would go one step ahead and **PREVENT** the hangover long before it begins saving you money on greasy food and all other remedies that don’t necessarily work.

They have travelled to concerts, festivals, sporting events, bars, clubs, etc.. Patching drinkers up one person at a time.

HANGOVER CAUSES. Ethanol has a dehydrating effect. Con-

geners by-products of the process of alcohol fermentation. Acetaldehyde, a product of alcohol metabolism that is more toxic than alcohol itself, B1 – B12 vitamin deficiency.

OTHER CONTRIBUTING FACTORS Genetics, some people are genetically lucky when it comes to hangovers. Weight, the less one weighs, the more that person will feel the effects and the other effects of alcohol. Age, the older you are, the more likely you are to have a severe hangover.

HANGOVER SYMPTOMS Sensitivity to light and noise, Headache, Nausea, Tremor, Dehydration and low blood sugar.

HOW IT WORKS. How do I use a hangover patch? The Forget Hangovers Patch is intended to be used prior to drinking. Simply apply the patch topically to the skin (preferably in an area with little to no body hair) and that’s it.

DOES IT WORK? I personally have only spoken to one person who has tried the hangover patch and their comments were, after applying the patch, psychologically they felt because they could drink more they did. The after effects which were an upset stomach lasted for a few days and they really didn’t want to drink alcohol. Results I feel would vary from one person to another

For more information on the chemical formats etc., go to their web site www.forgethangovers.com

Some interesting facts, lost revenues due to reduced job productivity and absenteeism from alcohol

Were \$148 billion a year in the U.S and \$20 billion a year in the U.K.

SOME CURES FOR HANGOVERS, While most people have their own cure for a hangovers, other cures include more alcohol “hair of the dog”, greasy food, exercise, sleep, coffee, pickled plums, green tea and even sex. There’s a whole variety of cures now whether any of them work remains to be seen.

But for sure before you try this invention be sure to consult your doctor or a physician. Pub Magazine neither endorses nor sponsors this product. Happy chugging, RBR.



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