

PUB

THE
MAGAZINE

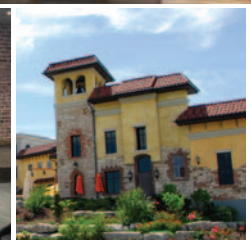
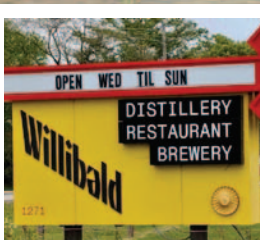
July 2026

The LEEKY CANOE

PUB & EATERY

The PUB crew visits: Arthur, Meaford, Ayr,
Fergus, Niagara-on-the-Lake, Marsville, Orangeville

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DISCOVER ONTARIO'S BEST PUBS



Welcome to the July issue of the Pub Magazine. We have another great line up for you as the Pub team visits more awesome pubs such as the legendary Studabakers in Orillia, the Fergusson Room in downtown Fergus, the newly opened Lightcaster in Orangeville, the recently renovated Lecky Canoe in Meaford and my home town pub, the Topsy Fox in Arthur. We welcome on board 'The Beer Chaser' who visited the unique Willibald Farm Distillery and Brewery in Ayr. Steve Riley from Better Beer educates us how to keep our beer fresh and our glasses clean. Our feature winery is Colaneri Estate Winery. Another bumper issue for you to enjoy.

Cheers

Bill Perrie
The Pub Guy

*Cheers
Bully Perrie*



Studabakers Beachside

211 Mississaga Street East, Orillia. 705 259 4646

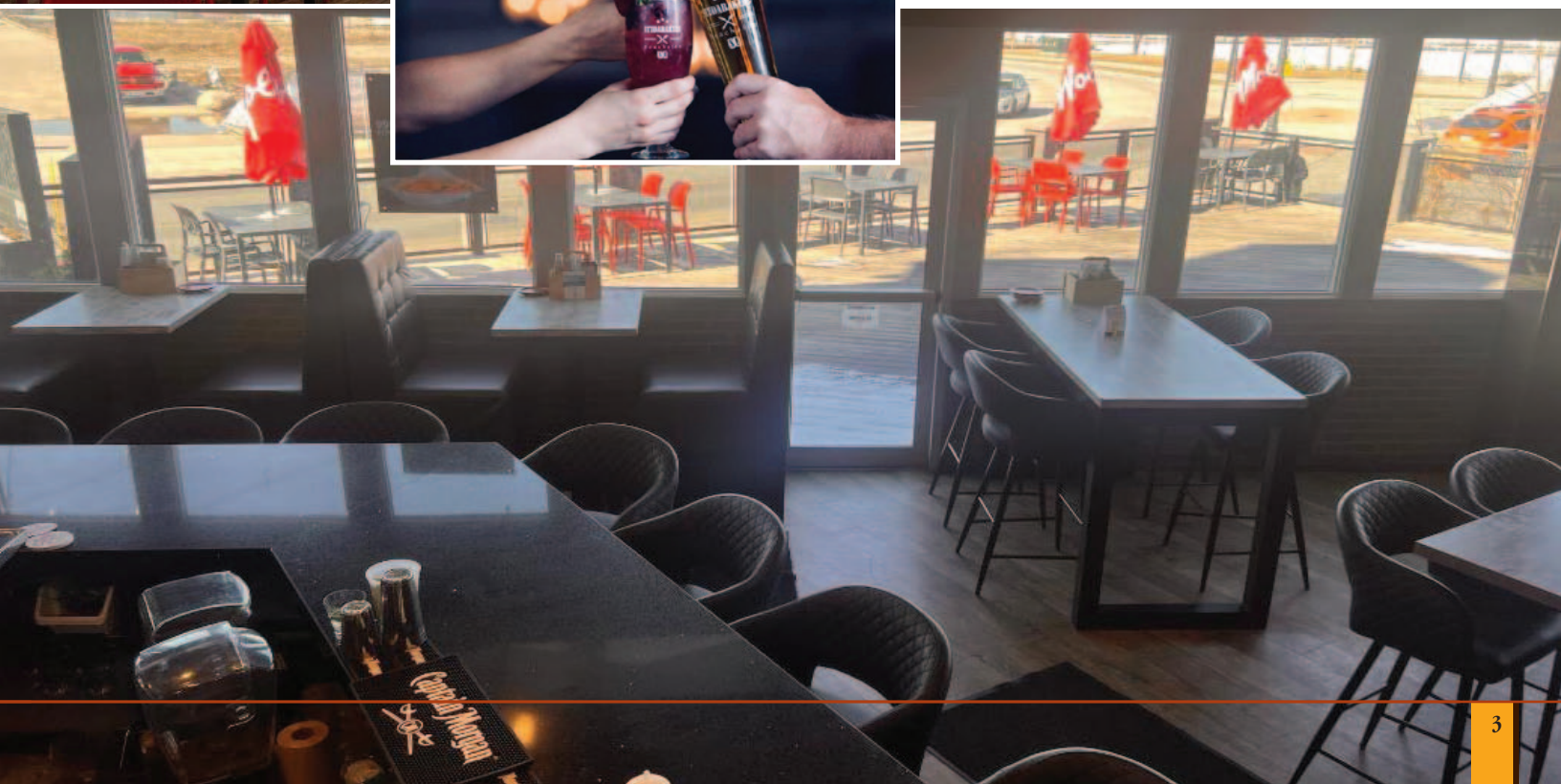
Studabakers in Orillia is a well known destination for many cottage goers who visit there as part of their summer tradition. The locals love it to, with its spacious patio, great food and an excellent range of cocktails, the bar has been their favourite watering hole since it opened in 2008. The patio has seating for eighty patrons and indoors the bar can accommodate one hundred and twenty. A large fire closed Studabakers back in 2018 and the bar had to close for five months, when it re-opened the community rallied around to support the bar and life went on as before, they had their bar back.

The menu features everything from burgers, rack of ribs, pasta dishes and what many say are the best wings in the sunshine city. There is also a large kids menu and on Wednesday's kids eat free.

Wings are 99 cents each on Tuesday all day and Sunday after 5p.m. Thursday is their legendary burger day with live music between 6 and 9p.m.

Summer nights after 9p.m. features many appetizers and drink specials such as domestic draft pints for \$6. Close to the Lake, many boaters dock and take a short walk to the best patio in town. The Studabaker light house is like a beacon for those seeking good food, refreshment and a good time.

When you visit Studabakers, make sure and say hi to Jenn, the G.M. who has been there from day one and has made many visitors, regulars.





The Topsy Fox

257 George Street,
Arthur. 226 309 0323

The Topsy Fox is a fast growing chain that generally locates in small towns providing a quality restaurant experience to locals who need not travel so far for good food and drink.

The Arthur location sits on the main road through town and has a seating capacity of 150 along with a side and back patio. Booths line the walls of the large dining area while the upper bar section has a long L-shaped bar and three high top tables. A dozen draught taps with all of them featured as a happy hour special between 11a.m. and 5p.m.

The bar has a busy trivia night on Wednesday and live entertainment along with karaoke on occasional weekends, check the pub's Facebook page for details.

The menu is large and varied, dishes to suit everyone's taste. Their is a popular pasta section which includes a delicious peppercorn steak fettuccine. Fish and chips are also very popular with the choice of one or two pieces, each meal is served in generous portions and menu pricing is very reasonable.

Monday and Wednesday are wing days, Tuesday is a smashed burger special and Friday features a half rack of ribs with a pound of wings combo.

The bar, due to its size hosts many large events from kids birthday parties to retirement celebrations, small or large groups, there is room for all here. The staff are efficient and friendly and have built up a strong local following, The Topsy Fox, big pub with a small town feel.



Angela and Sarah



The Leeky Canoe

94 Sykes Street North, Meaford. 519 538 1377

The recently renovated Leeky Canoe has been serving locals and visitors alike since 1999.

Good food, a varied selection of craft beers and a wonderful wine list, unique for a small local pub.

A large bay window looks out onto the front patio and the busy street, this front room has five dining tables and the walls are adorned with canoe paddles, the middle section has the sit down bar with twelve draught taps and seven seats, past the bar is an area with four large booths. The back upper room has a long bench seat to the right and several booths opposite. The bar has a brunch menu which includes the Leeky breakfast plate, three large eggs, two rashers of bacon, two pork sausages, homefries and toast. The regular menu has the likes of honey sesame chicken and a popular Mama's Meatloaf along with daily specials which are as follows. Monday is burger day, Taco Tuesday, Wing day Wednesday, Thursday is the chef's pasta feature and Friday is their fish and chips day.

Pints are on special during social hour, check the drinks menu for choices. A very busy lunch and dinner spot with the best comfort food in town. Friendly staff, the Leeky Canoe is a must visit when in the Meaford area.





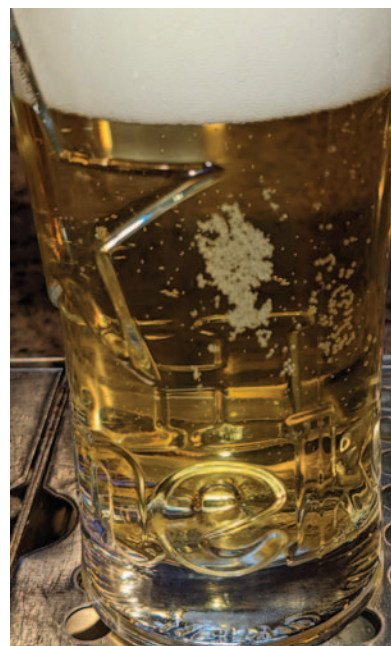
Your Glass Is Talking. What Is It Saying?

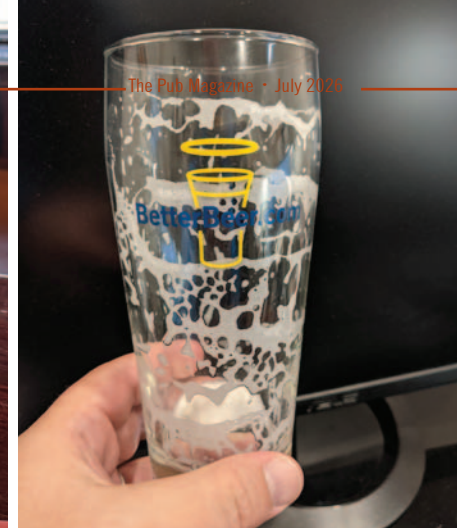
You just paid \$8 for a pint. It arrives with a flat head, bubbles stuck to the inside of the glass, and no lacing on the glass as you enjoy your pint. You don't know why it looks off, but something feels wrong.

That's a dirty glass. Not dirty like it needs a rinse, dirty like it's coated in grease, soap residue, or protein film that kills carbonation on contact. You can't always see it. But you can always taste it.

A "Beer Clean" glass does one thing: it lets the beer be what the brewer intended. Proper head retention. Steady carbonation. Clean aroma. The rings left on the inside of the glass as you drink, called lacing, are the sign you're getting the real thing. No lacing means something got in the way between the brewery and your glass.

So how does a glass get dirty in the first place? More ways than you'd think. Fingerprints from staff carrying glasses with their fingers inside the rim. Sugar residue from soft drinks that were served in the same glass earlier in the shift. Dairy fat from a cream-based cocktail that didn't quite wash out. Even the napkins stuffed into glasses on a server's tray can leave grease behind. Any one of these kills head retention on contact.





For pub owners, the stakes are higher than you might think.

When a guest gets a flat, lifeless pint, they don't blame the glass. They blame the beer. Or worse, they blame you. They don't come back. They don't tell you why. They just stop showing up. On top of that, a dirty glass costs you money directly. When head dies in the glass, bartenders top it up. That's an extra two ounces of beer per pint, roughly 35 cents, handed out for free, all shift long.

The fix isn't complicated. It starts with a dedicated beer glass washing process, the right cleaning products, and staff who know the difference between a rinsed glass and a clean one. A quick visual check before every pour takes about three seconds and catches most problems before they reach the table.

Not sure if your glasses are actually beer clean? Better Beer has a short video that walks you through exactly how to check. Take a look at <https://www.betterbeer.com/why-beer-glass-cleaning-matters/>



Pint Lovers: Show Us Your Glass

Getting a great pint this month? Snap a photo of your lacing, tag us on Instagram at @betterbeercom with the hashtag #BeerCleanGlass and include the name of the bar.

At the end of June, we'll draw one winner and send them a \$25 gift certificate to the bar where their photo was taken. Start looking at your glass a little differently.

We also put together a Beer Clean Glass Kit that covers everything pub owners need to get this right. Check it out at [betterbeer.com/kit](https://www.betterbeer.com/kit)

Cheers to Better Beers!

Steve Riley • steve@BetterBeer.com • (888) 811-2337

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Story and photos by The Beer Chaser



Willibald Farm Distillery and Brewery

1271 Reidsville Rd, Ayr, Ontario

It was a dull and dreary spring Sunday, which meant there was only one thing to do...Road Trip. The destination this day was Willibald Farm Distillery and Brewery in Ayr, Ontario. It's a place close to home that I thought about visiting, but for some reason never got around to it.

With the ongoing ban of American products at Ontario liquor stores, Willibald products have been more and more prominent on store shelves.

Willibald is a unique family Farm operation featuring a Distillery, Brewery, dining room and vast patio area. In-house cocktails highlight homemade products and local producers along with eight different beers on tap. The restaurant menu features shareables such as spicy olives and duck wings plus pizza made using cold fermented dough.

Upon our arrival at the Willibald Restaurant, my beloved and I chose to sit on the outdoor heated patio. The patio is dog friendly, but it has a "three bark" rule. First bark is okay. Second bark the dog is on a warning and the third bark means it will be asked to leave.

On this occasion, my wife chose the Hell's lager and I selected the Astoria Vienna lager to accompany our food choice of Spicy Canadian Pizza. This was the best pizza I have had in a long time. Absolutely delicious.

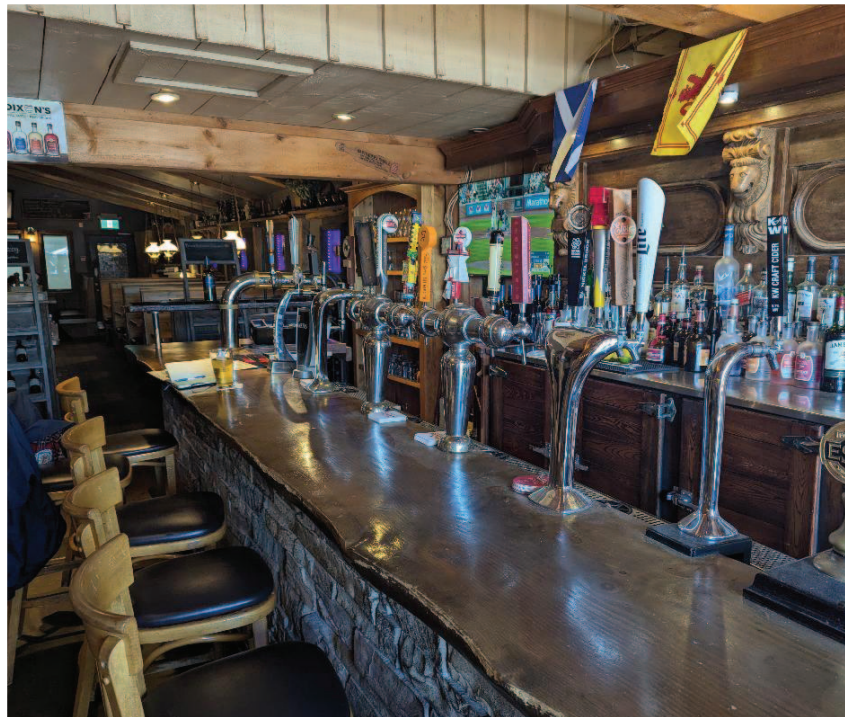
A post meal visit to the beverage shop offered us coolers, spirits and beer, that was not on the restaurant menu. Needless to say, we did take a nice selection home. Overall, a friendly staff and a great rural setting. Fantastic food and beverages for all tastes. So glad we finally got there. We will be back!

The Fergusson Room (Breadalbane Inn)

487 St. Andrew Street West, Fergus. 519 843 4770

Located on the ground level of the Breadalbane boutique Inn, the Fergusson Pub is a popular dining bar in the town of Fergus which is embedded in Scottish roots. The pub has a small front patio that sits on the aptly named St. Andrew Street.

The bar is to the right as you enter and has over twenty draught taps, many of which are local craft breweries such as Four Fathers Brewing Company from Cambridge, they also have Fuller's ESB on tap, a rarity these days. At the rear of the pub is the long dining area with large booths on the right and smaller two seater booths on the left. There is also a separate dining room that is ideal for larger groups.



The menu is a great mix of comfort food such as steak and stout pie and a host of schnitzel varieties such as the cordon bleu smoked ham and swiss. Pizzas are available along with a good selection of locally sourced steaks, one of which is a 40 oz Tomahawk.

Daily food specials such as wing day or burger day are featured on the menu, most of which is from local suppliers. Fergus is a lovely little town with a busy Main Street, a great place to shop and the Fergusson Room is a great place to take a break and enjoy lunch and a pint.



Colaneri Estate Winery

348 Concession 6 Road,
Niagara-on-the-Lake, L0S 1J0
905 682 2100. www.colaneriwines.com

The incredible Romanesque inspired building is in the shape of a 'C' to embrace and enhance the captivating views of the vineyard and surroundings. The building is an amazing 31,000 sq. ft. that includes a retail store that overlooks the production area where visitors can experience the sights and sounds of the winemaking process.

The beautiful and unique wine labels all represent the family, along with a piece of their history, indeed family is everything to the Colaneri's. One of the great experiences at the winery is a guided tour of the vineyards accompanied by friendly Donkey companions that you will have the opportunity to lead and take photographs with.

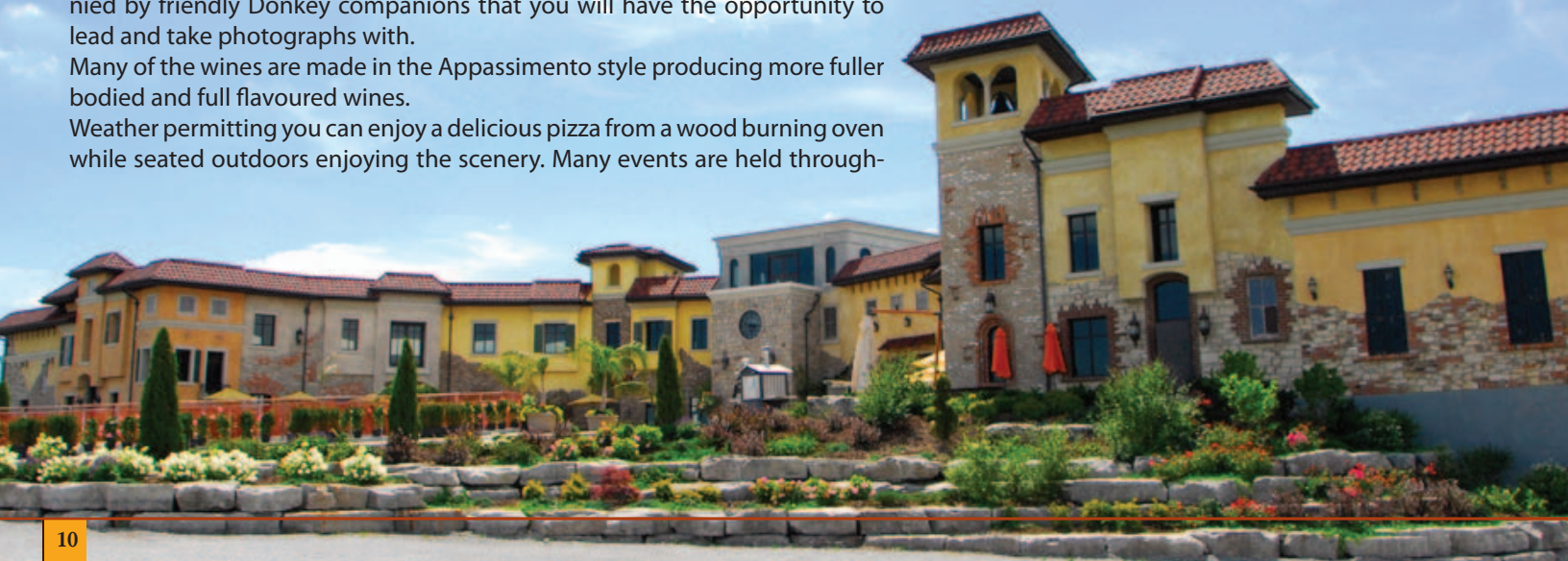
Many of the wines are made in the Appassimento style producing more fuller bodied and full flavoured wines.

Weather permitting you can enjoy a delicious pizza from a wood burning oven while seated outdoors enjoying the scenery. Many events are held through-

out the year along with many levels of experiences and tastings, please check the website for details.

Writer's Choice: Paese Chardonnay 2020.

This Chardonnay gives aromas of almond, banana, sweet corn and green apple. The palate brings memories of butterscotch, pear, red apple and walnut with a creamy finish.





Lumbersnacks Bake House

062406 Dufferin County Road 3, Marsville

In many pubs in the United Kingdom a popular menu item was always the daily pot pie, filled with meat and a light flaky pastry. In the British stores here you can't find the same quality. Well look no further, Lumbersnacks Bake House in the small village of Marsville is well worth the drive, they have pot pies galore, stuffed to the brim with steak or chicken.

All made on premise along with delicious New York style cookies that have incredible fillings and made with Belgian chocolate and real butter. Owners Gary and Rebecca, originally from England, do all the baking and both believe in the best quality food for their customers, no preservatives, just good natural ingredients.

Along with pies, cookies and brownies that they bake in house you can also buy fresh sourdough bread and real English muffins. Passionate owners make this place a true gem when it comes to a small bakery. Worth the drive, just follow the aroma, check their Facebook page for opening hours. While your there grab a Cookie Mafia tee. Great pies, I'll be back.



Lightcaster

TAPHOUSE + EATERY

Lightcaster Taphouse & Eatery

75 First Street, Orangeville. 519 307 1256

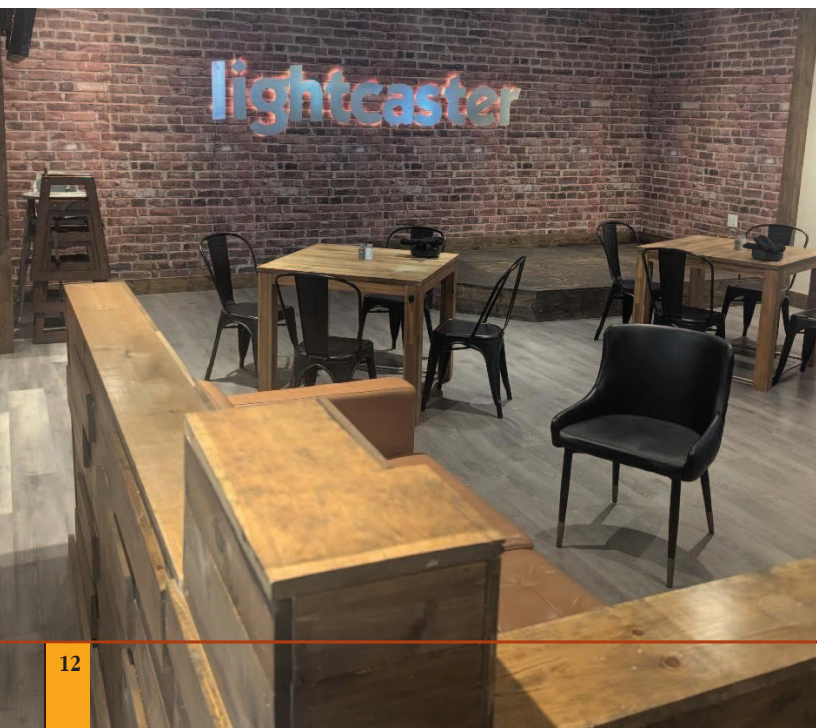
The latest edition to the Orangeville restaurant scene, the Lightcaster is unique as it features its own brewed beers on tap. It has a sister bar and brewery in Bowmanville that supplies the craft selection to Orangeville. The bar also features a guest tap or two on a rotating basis. The beers on tap will suit all tastes with the likes of a sour fruity ale, a hazy I.P.A. or an easy drinking lager. The large open concept dining area leads to the long sit down bar fronted with high top tables, to the right is a fireplace with two cozy couches.

The Lightcaster is becoming known as an excellent live music venue, with well known local bands taking to the stage every Friday and Saturday night, check their Facebook page for upcoming acts.

The menu features stone baked pizzas such as an in house favourite the 'Hot Chick' which includes a garlic base, mozzarella, buffalo chicken, bacon, green onions and a ranch drizzle. A popular starter is the pretzel and beer cheese with mixed pickle vegetables.

Wednesday is a good day for wine lovers, as you receive 1/2 price shareables along with your choice of a 3 x3oz wine flight while listening to a live acoustic entertainer.

The new kid on the block is well worth the visit, great music and most of all great beers.





Music: **STANDING ROOM ONLY**

This classic rock band from Orangeville are an act that will enhance your pub visit, energy laden, a mix of music veterans and young talent. Standing Room Only cover the classics from the 50's to present day. Playing such hits as Suspicious Minds, Creep, Valerie, Ex's and Oh's, Proud Mary and Love Shack to name a few.

The band consists of Lisa Michaud, lead vocals and rhythm guitar, Etienne Anderson- Mellaci, lead guitar and vocals, Nick Pirzas, Bass guitar, Carla Buckingham, keys and vocals, Sam Dempsey, vocals and percussion and Rob Michaud drums and vocals.

Rob, Nick and Lisa had been playing together for many years and just over a year ago the band formed as a 6 piece classic rock ensemble that brings the party to the stage every time.

The band has gained a lot of attraction lately and would be a great addition to any bar's entertainment calendar. For bookings please contact Rob at robm@turn-keymerch.com





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— FAMILY OWNED SINCE 1998 —

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GREAT FOOD

LOCALLY SOURCED • CHEF INSPIRED



A COMMUNITY TRADITION

A place where friends gather, families celebrate, sports fans cheer together and newcomers quickly feel like regulars.



QUALITY INGREDIENTS

Locally sourced ingredients, chef-inspired recipes and elevated pub fare that keeps our guests coming back.



THE PERFECT POUR

A great selection of Ontario craft beers, wines, cocktails and all your favourites on tap.



GOOD TIMES EVERY DAY

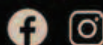
Live sports, events, live music and a lively atmosphere year-round.



THE HATTER PUB

49 Broadway, Orangeville, Ontario

519-941-2210 | hatterpub.com



PULL UP A CHAIR, ORDER YOUR
FAVOURITE PINT, AND EXPERIENCE
WHY GENERATIONS OF ORANGEVILLE
RESIDENTS CALL THE HATTER THEIR LOCAL.



*Great Food.
Locally Sourced.
Chef Inspired.*



Beer Facts

1. Did you know that McDonalds sells beer in many countries including France, Germany and Portugal.
2. The world consumes 50 billion gallons of beer per year.
3. Oktoberfest in Germany gets 6 million visitors every year.

