

PUB

THE
MAGAZINE

August 2026



The PUB crew visits:

Fergus, Niagara-on-the-Lake, Grand Valley, Elmira, Guelph, Lindsay

- **OUTPOST BOTTLE SHOP**
- **THE HARE WINE CO.**
- **GRAND RIVER CHOP HOUSE**
- **PIPER ARMS**
- **WARD ONE SMOKEHOUSE AND BREWERY**
- **FIXED GEAR BREWERY**
- **THE REAL COST OF A LINE CLEANING**
Part 1 : What It Costs the Bar
- **Pub Personality of the Month: KARLY SHERIDAN**
- **BEER FACTS**

DISCOVER
ONTARIO'S
BEST PUBS

Welcome to the August issue.

There are so many hidden gems in Ontario and in this issue we visit a few. Ward One Smoke House, Grand River Chop House, Outpost Bottle Shop and the Fixed Gear Brewery to name a few.

We say hello to Karly from the Cat and Fiddle and we drink a Red Falcon Ale.

So pull up a stool, pour yourself a drink and enjoy the Pub Magazine

Cheers

Bill Perrie
The Pub Guy

*Cheers
Bully Perrie*



Send us your Pub Pic

Chris sent us this picture of him enjoying a Super Caesar at South Coast Cookhouse, Crystal Beach, ON

Outpost Bottle Shop

216 St. Andrew Street West. Fergus. 226 383 2337

This very unique little pub in downtown Fergus is a craft beer lover's haven. With so many to choose from it's easy to get a little confused, however owner Michael and his staff will describe each one and even let you try a taste to see if it's right for you. The taps constantly change so you never know what new craft will be available when you enter. The long bar is down the left side of the area with a few tables and high tops around the cozy room.



The back patio looks over beautiful gardens and has a high vantage point, one of the best in Fergus, Entertainment on occasions and when someone is playing you feel like you are at a house party as patrons join in singing along. Michael was born in the Isle of Skye and during the World Cup he showed all the Scotland games, he brought in Tennent's Lager, a Scottish staple and he went through every keg. The Outpost has a large beer fridge stocked with bottles and cans, many of which you will never find in the Liquor store, great to try at the bar or take home. Friendly place with good comfort food, great beers and excellent knowledgeable staff. Fergus is well worth the visit with its many unique stores, the Outpost will be a welcome stop over when in town.



The Hare Wine Co.

769 Niagara Stone Road, Niagara-on-the-Lake. L0S 1J0

905 684 4994 • www.theharewineco.com



This beautiful winery with stunning views is located on 10 acres on the Four Mile Creek sub appellation, which is noted for its many creeks that provide natural drainage, ideal for premium grape growing. The flat topography allows for maximum sun exposure and ripening of varietals used to craft rich, complex and full bodied wines. Warm days and cool nights also create a perfect environment for the production of perfectly balanced Icewines.

Dine on the scenic patio and enjoy a handcrafted charcuterie platter featuring local Niagara cheeses and meat that pair perfectly with the Hare winery collection. Tasting packages include one on one or up to larger groups, please check the website for details.

The Hare also hosts weddings and corporate events at their rustic winery and can cater up to 130 guests.



Writer's Choice 2021 Haretag Cabernet Sauvignon

Aromatics of red currant, black plum and violets on the nose. The palate is dry and medium bodied with blackberry and cocoa, followed by a lightly smokey note and moderate tannins.

Pairs well with lamb and burgers.





Grand River Chop House

5 Amaranth Street West, Grand Valley. 519 590 1200

Anyone who knows Grand Valley knows the Chop House, it has been a village staple for many years.

Known for its food, especially the Schnitzel and locally sourced steaks, the Chop House is a welcoming spot where you'll find many regulars at the bar who have graced the place with their presence from day one. Mother and daughter Kim and Amanda run the place and treat everyone as part of their family.

The bar is central to the restaurant with the lounge to the left and a dining room with fireplace to the right.

Eight taps behind the bar that include local craft such as Goodlot Farmhouse Ale.

The Chop House can boast the best patio in town and on sunny days every seat is taken, the large patio has room for eighty patrons while indoors has a capacity for sixty.

The menu includes daily lunch specials and a Sunday brunch available from 11 a.m. to 2 p.m. The popular steak specials are featured every Saturday, other popular items are the beef dip and the Farmer's platter. The town is growing fast and this reflects on the bar's busy take out business.

Every Canada Day the place is packed as customers celebrate the day with live music on the patio. The Grand River Chop House is a place well worth the visit, put it on your Sunday drive list and take the scenic back roads.



Amanda, Kim and Jaymie





Piper Arms

384 Arthur Street South, Elmira. 519 725 9397

The up and coming Piper Arms group are making quite the impact as they grow their chain, the latest addition is in the small town of Elmira where the locals have embraced the Piper brand with open arms.

The restaurant is large with many seating areas that contain small and large booths. The long sit down bar has 15 draught taps, mainly Molson and Labatt products. Domestic pints are on special daily. Behind the bar is a giant screen for the sports enthusiast. There are a few high top tables in the bar area. A separate function room is perfect for large groups. The Piper has a large side patio that can accommodate sixty patrons.

A very large varied menu that includes seven different types of poutine, steak and lobster as well as a large British fare section, here you will find stuffed Yorkshire puddings and a spicy chicken curry.



The pub also has a daily breakfast available until 3.30p.m. The Piper Arms are a growing franchise that seems to be doing it right, great food, good beer selection and most of all creating a warm and welcoming atmosphere.





Ward One Smokehouse and Brewery

7636 Wellington Road 51, Guelph • 226 780 1907

On November 2024 Ian and Jessica's dream finally became a reality. They had worked hard to renovate the old building and turn it into a state of the art kitchen and dining room. Ian did most of the work himself, an electrician by trade and also quite the handyman, together they put their own mark on this busy smokehouse. The bar top is stunning, they bought a tree had it milled locally and it is now the centrepiece of the bar area. Live edge woodwork at its finest.

When you enter through the front lobby the bar and dining room are to your left, a large scenic window lights up the room, a few steps down leads to the dining area, which is always very busy.

On tap are a few local crafts and a couple of domestic beers.

The menu is pure southern bbq, nothing but the best ribs and smoked meat cuts. Burnt ends were an awesome appetizer. The wings are also smoked and are crisp and tender. Wednesday is a popular burger night and a Montreal smoked sandwich is the Thursday special. Ward One is not brewing their own beer yet but are working out all the details and should have their own taps soon, check the website for details.

Halfway between Guelph and Fergus this hidden gem is not hidden anymore as word spreads regarding the food and hospitality, southern hospitality that is.

Well worth the drive, make sure you are hungry when you arrive, you'll want to finish the whole plate.



Jessica and Ian



Fixed Gear Brewery

5 Edinburgh Road South AND 20 Alma Street South, Guelph ON

Looking for a little break from all the World Cup soccer, coupled with a cooler and cloudy day, meant only one thing....Another Road Trip! This time the destination was Fixed Gear Brewery in Guelph, Ontario.

Fixed Gear is a unique destination, since it has two locations, only a few hundred yards apart. On this occasion, my beloved and I chose the Fixed Gear 'Canteen' enclosed patio, as our starting point. Located off Edinburgh Road, in the "Junction" area of Guelph, the Canteen occupies the ground floor of an office building and offers customer event nights as well as a great selection of beverages and menu items, including soups, sandwiches, salads, burgers, and fabulous wood fired pizza.

Of the 12 drink options, my beloved chose the "Hat Trick" lager and I decided a flight of four different samples, was the way to go. All received our seal of approval.



The other Fixed Gear location, now known as, the Tasting Room, occupies a former automotive garage, just “down the railway tracks” from the Canteen. The Tasting Room is the original Fixed Gear Brewery and is located, by road, on Alma Street.

Fixed Gear took its name from a local cycling culture and the Tasting Room is often a destination for thirsty riders. This is where the beer is brewed and the fun begins.

The unique property has been enhanced to include a special customer experience. The outdoor patio incorporates seating in shipping containers, artificial grass, yard games, picnic tables and an old Airstream camper. The area is also dog friendly.

There is a lot of interaction between the two locations. Customers often visit both places during a trip to Fixed Gear, as we did. Food for the Tasting Room gets delivered via golf cart from the Canteen. Next time you’re in Guelph, add a visit to Fixed Gear. You won’t be disappointed.



The Real Cost of a Line Cleaning

Part 1: What It Costs the Bar

This is the first article in a three-part series looking at draught line cleaning from every angle: the bar owner paying for it, the service company doing the work, and the guest drinking the result. We're starting with the bar.

Ask a bar owner about line cleaning and you'll usually get a shrug. The tech shows up, does something in the back, and leaves. But two questions rarely get asked: did they actually do the job right, and how much beer just went down the drain?

Here's the math nobody talks about. A typical run from walk-in to bar is around 85 feet. Cleaning that line means pushing out roughly half an ounce of beer per foot in the truck line, plus another 10 ounces for the beer in the equipment in the walk-in keg fridge. That's about 52 ounces of product lost on a single line, every single cleaning. At 15 cents an ounce (that number will vary based on the brand), that's close to \$8 in lost beer, on top of whatever you're paying the tech to show up. Multiply that across a dozen taps and you're looking at real money before you even ask whether the job was done properly.

And that's the part that stings most. You're paying twice: once for the service, once for the beer that gets flushed out to make room for it. Without some way to confirm what was actually done, an owner is left trusting that the invoice matches the work.

The trouble is, most owners were never trained to know what a proper cleaning even looks like.



What chemicals should be used, how long a line should soak, whether every faucet and coupler actually got attention. Without that knowledge, it's hard to know if you're getting what you paid for.

That's the gap a service like Better Beer is built to close. Rather than leaving owners to guess, Better Beer walks them through what a tech should actually be doing at every step, and offers system assessments that check the quality of the draught line, from the walk-in to the faucet. It's a second set of eyes on a part of the business most owners never get to see for themselves.

Next issue, we'll look at this from the other side of the bar, with the service company doing the cleaning, and the challenges they run into just trying to get the job done and get paid for it.

Cheers to Better Beers!

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



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Pub Personality of the Month

Karly Sheridan Cat and Fiddle, Lindsay

Karly has a love of acting and it shows if you watch videos of the Cat and Fiddle in Lindsay, her enthusiasm and energy will put a smile on your face, she sells the pub so well, you will want to visit.

Working on film and television sets has been a big part of her life, she even appeared as an extra in the Billy Madison movie. When talking about acting, Karly feels she would be better as a host interviewing people but if the right character role came along she would dive right into it. Karly is back auditioning and says she has more confidence now than when she was younger and it certainly shows when you watch the pub's videos. Karly first started serving at the Rain Forest Cafe while she was at University and has been at the Cat and Fiddle for over a year now and has already clocked up 50 videos to promote her workplace.

She loves all the regulars at the pub and enjoys each shift for the laughs and the interaction with them.

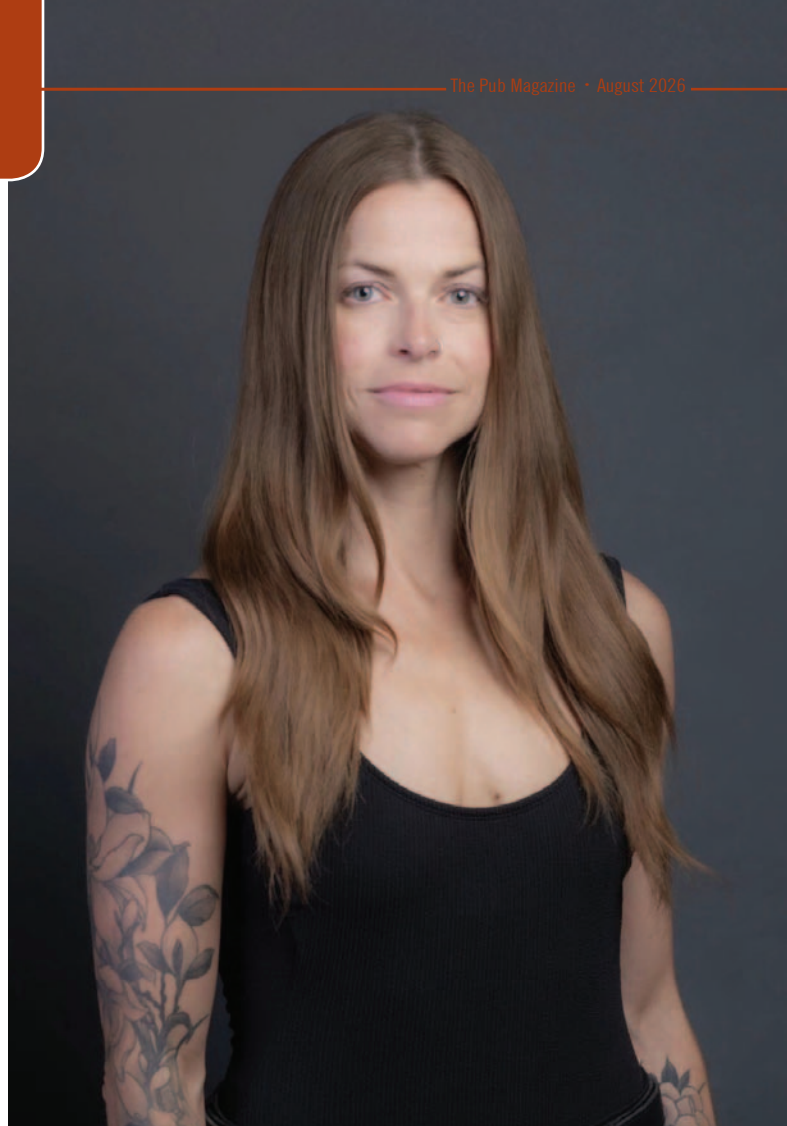


The owner of the Cat and Fiddle is well known publican Lisa Miller, Karly says that Lisa is an inspiration and she learns a lot from her, she adds the fact that Lisa has ran the place from 2007 and survived through all the trials and tribulations that restaurants have gone through is a show of Lisa's character and strength.

If you are ever in Lindsay, drop by the Cat and Fiddle, try some awesome wings and say hi to Karly and Lisa.

In the meantime watch Karly and her wonderful smile on the Cat and Fiddle Facebook page.

Cheers to Karly.





Beer Facts

Back in 1975 in a bar in a bar in Charlotte, North Carolina, pro wrestler Andre the Giant drank 106 12 oz beers.

Alcohol sales in Canada have hit an all time 20 year low while non alcoholic beverages sales have risen a whopping 400 % according to a report released by the CBC.



Beer of the Month

Red Falcon Ale. A full bodied ale with a slightly sweet and malty caramel taste, mild hops and a long finish on the palate. Visit the Falcon Brewery in Ajax.

Falconbrewingcompany.com



Cider

Pommies Mimosa Cider, semi dry blend of Ontario cider and orange juice, the perfect summer drink.

Available at the LCBO



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