

PUB

THE
MAGAZINE

September 2026



The PUB crew visits:

Acton, Guelph, Niagara-on-the-Lake, Orangeville

- **BROTHERS BREWERY**
- **STANDING ROOM ONLY**
- **TANNERS PUB AND GRILL**
- **FROGPOND FARM ORGANIC WINERY**
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**DISCOVER
ONTARIO'S
BEST PUBS**
pubmagazine.ca

Welcome to the September issue.

Welcome to the September issue of the Pub Magazine. In this issue we visit the smallest pub in Canada with the smallest dance floor in the world, we take a hike to Acton for the wonderful hidden gem that is Tanners. We drop by the well know Hatter in Orangeville and Brothers Brewing in Guelph.

Our winery this month is the organic Frogpond and we catch up with the band Slime Dogs.

Our pub personality of the month is country loving Becky. Pour yourself a cold one and welcome to the Pub Magazine. Cheers!

Bill Perrie
The Pub Guy

Cheers
Bill Perrie



**Send us your
Pub Pic**

Natasha about to enjoy
a Guinness at the
Harp Bar, Belfast.

The Beer Chaser

Brothers Brewery

15 Wyndham Street N, unit A, Guelph



Another Summer Sunday, with rain in the forecast, means only one thing... Road Trip!

This time we return to the Royal City and head to Brothers Brewery in Guelph, Ontario, a city whose downtown is undergoing extensive infrastructure replacement, making navigating the streets next to impossible.

Amongst the construction dust, sits Brothers Brewing, a pub, a bottle shop and a community hub. The pub features high top 6-person tables allowing for socializing and participation in activities such as board games, art classes and live music.

Brothers offers rotating taps of traditional, seasonal and unique "one-off" beers. There is also an array of non-alcoholic options available. On this day, my beloved and I both decided a flight selection was the best way to sample the offerings of Brothers Brewing.

There was only one of the eight choices that we gave a failing grade, and we are not telling. (You can decide on your own). Our overall favorite was the Dead River, New England IPA.

Food offerings are limited, at Brothers, concentrating on small food items and snacks. According to the brewery website, customers are invited to bring in any takeout from one of many surrounding food establishments.

Recognizing the impact the construction would have on business, Brothers have opened a temporary beer garden located beside Guelph Speed River, adjacent to the local lawn bowling club and the popular covered walking bridge. A few of the pub brews are available at the pop-up location and activities are still available for patrons, including cornhole and badminton. Dogs are welcome on the covered patio area.

Brothers Brewing. Worth a visit to either location. Take it from the Beer Chaser!





Standing Room Only

60 Ontario Street, Guelph

At 144 sq ft, Standing Room Only is Canada's smallest bar, while it is small in size it is big in experience. Owner Doug Todd is a magician of a mixologist and while he prepares your cocktail, he entertains you and the other patrons of the bar with his wonderful, informal and humorous stories of how the cocktail came to be. He is a master entertainer and holds your attention throughout.

His cocktails are exquisite and very tasty, all mixed with the finest ingredients and truly handcrafted using flames, smoke and other props to ensure that the cocktail is perfection and one of a kind for your experience.



The pub, small as it is, is fascinating, it even has the world's smallest dance floor where only one person can fit, people love to stand and dance on it while having their photo taken. The washroom is an attraction too, with a full size Tuba as a sink. At night when the sun goes down a green laser beam and lights go on and the place evolves once more, with Doug you never know what will happen next.

His cocktails are his own take on the signature ones you find in other bars, his most popular is the Toddfather, named after his Dad. Due to the size of the bar, reservations are highly recommended. There is a patio outside that is shared by an adjoining business, a great place to take in the historic Ward district of Guelph. Standing Room Only has very popular comedy nights once in a while, with a capacity of only 22 people, they sell out very quickly. If you want a unique experience that is both informative and entertaining while enjoying superb cocktails then you must pay this pub a visit.

Doug is one of a kind, a master drink maker and story teller. Put Standing Room Only on your bucket list.





Tanners Pub and Grill

40 Eastern Avenue, Acton. 519 853 5231



Tanners is the pub you wish was on the corner of your street, owner Andrea transformed it from a tea room to this popular local pub twenty five years ago. As you enter, the small sit down bar area is to your right with two high top tables by the front window. A good mix of fourteen domestic and craft beers on tap including Cowbell's Hazy Days I.P.A. and a wonderful local Hex cider. Tanners also has its own lager on tap at a great price of \$6 a pint. Past the bar is the dining area, with long bench seating on one wall, perfect for larger groups. It's truly a cozy and welcoming room.

The menu has a great selection of apps that include Cajun fried pickles and delicious homemade Antojitos. Gourmet burgers made in house, always fresh never frozen, one very popular dish is the loaded cottage pie, comfort food at its best. The blackboard in the dining room lists the daily drink and food specials. The back garden patio is a beautiful serene place to enjoy your meal along with a drink, here you are surrounded by plants and greenery.

At the back of the patio is Tanners Garage, a wonderful venue for the live music that is featured every Friday night, reservations are recommended. This area can also be booked for private functions. Every Tuesday the pints are a dollar off making the house lager only five bucks, cheers to that.

Tanners also does catering, you can check out their website for details.

This pub is a true hidden gem, wonderful atmosphere, quality food, friendly staff and an owner who truly cares about her patrons. Worth the drive to Acton, you bet it is.



Frogpond Farm Organic Winery

1385 Larkin Road,
Niagara-on-the-Lake
L0S 1J0
905 468 1079
www.frogpondfarm.ca

In 1996 Jens Gemmrich bought an orchard that had not been farmed in several years. After clearing apple, pear and peach trees, vines were planted and nurtured organically producing the first vintage in 2001. Ten acres of Riesling, Cabernet Franc and Merlot surround the pond (hence the name) at this vineyard. Twenty more acres were acquired around the corner where the soils were richer and more suited for fruit forward vines. Frogpond was Ontario's first certified organic winery, who take great pride in crafting premium wines using only sustainable practices.

Wine tasting reservations are twenty minutes long and include a flight of four wines, details can be found on the website. Quaint winery, very rustic and being a farm you will be greeted by geese, sheep, goats and chickens.

Writer's Choice:

2019 Gamay Noir. Certified Organic VQA

A rich carmine red wine with a deep pink rim and a wonderful nose reminiscent of the grape harvest. This full bodied unoaked features elegant plum, mulberry and cherry flavours as well as a soft spiciness.



THE HATTER GASTROPUB

101 First St, Orangeville, ON L9W 3J6

519-938-9998 • www.hatterpub.com



Orangeville's oldest and most traditional pub, The Hatter has been serving the town since 1998 under the guidance of Perry Meeker and Red Seal chef Bruce Johnston. Through the front door the pub area is to the left, here you will find the large square bar central to the room and surrounded by high top tables. Twelve draught taps including a couple of local craft brews, make for a good selection to suit all tastes.

The pub is well known for its food also, with many daily specials such as Monday, fish and chips, Wednesday is their very busy wing day and Thursday features Mussels and fresh East Coast Oysters.

Weekends, the pub does a very popular prime rib dinner available after five. The menu is very varied and features many traditional pub choices. The Hatter has a loyal group of regulars and many of the staff have been there for years leading to a good rapport between them.

The dining room is to the right of the entrance, an area perfect for large groups, this area leads to the large patio, one of the biggest in town. Perry is constantly doing events for his customers, including an annual golf tourney, a bus trip to a Blue Jays game that includes a visit to Labatt's hospitality suite at Queen's Quay. The most popular though is the annual Montreal trip to see the Habs host the Leafs, which sells out very quickly.

Entertainment every Thursday featuring the best in local talent such as Ryan Hancock and Gary and Scooter. The Hatter is a true local pub with loyal patronage, great food and awe-some staff.



Lauren



Martin, Stan and Fred

Pub Personality of the Month

A Little Bit Country

Walk into the Topsy Fox in Arthur, and if the music is a little louder than usual and its new country then you know Becky is behind the bar. Becky is high energy and sings along to almost every song while making drinks and taking food orders. She's been a country fan for as long as she can remember. Her favourite artists are Dylan Gossett and Tucker Wetmore, she loved seeing Tucker at the recent Boots and Hearts concert. She loves interacting with her regulars at the bar and has been a server/bartender for ten years, her humour and quick wit makes for great entertainment while enjoying your pint at the bar. Her likes include gardening, catching up with friends and cranking up country when driving. Becky's favourite drink to make is a Whiskey Sour although she loves making all mixed drinks for her customers. A good bartender with a great personality like Becky is the key to bringing customers back again and again, making them regulars and just maybe new fans of country music.



Becky at Boots and Hearts



The Real Cost of a Line Cleaning

Part 2 : What It Costs the Service Company

This is part two of a three-part series on draught line cleaning. Part one covered what a cleaning costs the bar, in wasted beer and service fees. This time, we're looking at the people doing the actual cleaning. From the outside, running a draught line cleaning company looks simple: show up, clean the lines, get paid. In practice, it's rarely that clean.

Getting paid is its own challenge. Invoices sit unpaid for weeks, and chasing them down eats into time that should be spent on the next job. Scheduling is its own headache too. Techs show up at the agreed time only to find the bar isn't ready, the manager who let them in last time isn't working, or the walk-in is blocked by a delivery. Every delay is time that isn't billable.

Access is where things really get uneven. A line that runs six feet from keg to tap takes a fraction of the time of one that snakes up three floors or across a building. Charging the same flat rate for both jobs means one client is subsidizing the other, and it's usually the harder job that's losing money for the company doing it.



That's why fee multipliers, ones that account for distance, access, and time on site, matter so much for keeping a service company profitable. Pair that with a clear record of what was done, when, and for how long, and both sides of the relationship get what they need: the bar gets proof of the work, and the company gets paid fairly for it. That's the gap platforms like Tap Trackers were built to close. In part three, we'll close out the series on the other side of the bar, with the person actually enjoying the pint.

Cheers to Better Beers!

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Beer Facts

Which Province drinks the most beer.
The answer is Newfoundland with 90.6
litres per adult.

Brewmeister Snake Venom

The world's strongest beer is a fortified Scottish
beer known for its exceptionally high alcohol
content of 67.5% ABV.

Sweet nutty aroma, fruity flavour
and a fiery, intense finish.
It has a warning label advising
not to drink it all in one sitting.



Beer of the Month

Sour 35 Grape Calamansi.
A wonderful fusion of sweet concord
grapes and calamansi citrus makes
the taste slightly sour, crisp and
refreshing.

Collective Arts Brewing Co. 7 % A.B.V.
Available at the L.C.B.O.

The SLIME DOGS

TORONTO'S FAVOURITE PARTY ROCK BAND

Originally called the *Slime Dogs from Hell*, the Slime Dogs hit the Toronto bar scene in the mid-80s with an infectious blend of party rock and good times - and they're still at it.

Over the years they've played alongside the who's who of Canadian music. They served as house band for CFNY The Spirit of Radio, their *I Want Santa* video ran in heavy holiday rotation on MuchMusic for years, they've rocked Grey Cup parties to thousands of fans, and once performed from a trailer being towed by a tractor down Broadway in Nashville. These guys have stories.

The Slimes - as they call themselves - are less a band and more a group of friends who just happen to keep winning new fans with every show, because they're genuinely having the time of their lives up there. Their musical repertoire is a time machine: a playlist of everyone's favourite songs from today all the way back to your high school years, guaranteed to get the dance floor moving. They call their genre *Cougar Rock* - if it's a song a fun-loving mom or grandmother will dance to and know every word of, it's on the list.

The crowd-pleasing energy at a Slime Dogs show is something you have to experience. It's like someone flicked a switch and turned on a party. From the opening beat to the final chord, it's pure momentum. The vocal versatility of lead singers Mike and JoJo paired with the burly, crowd-rousing growl of Bubba brings songs like *Love Shack*, *Paradise by the Dashboard Light*, and *Man I Feel Like a Woman* to life. Add the blistering guitar work of Lil Mike, the driving pocket of Steve on drums, Grant on bass and Dave on percussion - and you've got something that doesn't just play music, it is the party.



The Slime Dogs are available for private and corporate events. Catch their next show at facebook.com/slimedogs or slimedogs.ca

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