

PUB

THE
MAGAZINE

October 2026

The PUB crew visits:

Ilderton, Elmira, Oshawa, Georgetown, Nepean, Mapleton, Wasaga Beach, Niagara-on-the-Lake

- **THE KING EDWARD**
- **MAPLE FIRE**
- **With All Stops In Between:
A PUB CRAWL TO OSHAWA AND BACK BY RAIL**
- **THE ST. GEORGE**
- **AMO WINES**
- **LOCAL HEROES**
- **THE REAL COST OF A LINE CLEANING:
Part 3 : What It Means to Your Pint**
- **RURAL ROOTS BREWING COMPANY**
- **WASAGA ... That 's how we say cheers around here**
- **DRAYTON CHOP HOUSE**
- **BEER FACTS / BEER OF THE MONTH**

DISCOVER
ONTARIO'S
BEST PUBS
pubmagazine.ca

Welcome to the October bumper issue of The Pub Magazine.

The Beer Chaser visits Rural Roots Brewing Company and gives it a big thumbs up, then guest writer Grant Ivens tells us what's brewing in Wasaga.

Our pubs are a wonderful mixture of traditional, historical and sporty and all well worth a visit. AMO winery means love and what's not to love about their award winning wines.

Winter's coming so we try out a new cinnamon whiskey that is totally Canadian and brings the heat.

Read about the adventures of four friends who went on a pub crawl like no other, using a Go Train!

So much more, so pull up a stool, pour a pint and welcome to the Pub.

Cheers

Bill Perrie
The Pub Guy

*Cheers
Bully Perrie*



**Send us your
Pub Pic**

Casey at Baker Street
Station in Guelph



WHO SAID ONLY THE PUB SHOULD
HAVE GREAT CRAIC?


Veritas
WINE BAR • CAFÉ • BOTTLE SHOP

AT GERRARD & WOODBINE IN TORONTO'S EAST END
@VERRE.ET.TASSE | VERITASWINE.CA



Send us your Pub Pic

Whe Mei-Lan is not working at the Heart and Crown, she likes to enjoy a wine there. Here she is with one of the pub's regulars



The King Edward

13239 Ilderton Road, Ilderton. 519 666 1991





The King Eddy is a gem of a pub situated in the heart of Ilderton. Owned and operated by Rich and Debbie since 2005, this pub is at once welcoming and full of good vibes. The cozy pub with its wooden floors has large booths as well as larger tables with bench seating to accommodate bigger groups.

The bar is to the left when you enter and here you will find an excellent range of local craft beers and a local cider.

The pub also has a cask ale on tap when available. If you have never tried cask, which is the freshest beer you can get, you have to order a pint. The pub has a front porch patio, very popular as a people watching spot. A large patio sits out back with a capacity for sixty. There is also a semi private room that can seat ten people, great for meetings as a large screen with computer hook ups is available. Rich has brought his love for traditional pub grub over from England and this reflects in the menu. With the likes of fish and chips, bangers and mash, steak and Murphy's pie, you'll feel like you are in the old country. The pub also does a variety of curries along with vegetarian choices.

The pub has built up a loyal following over the last twenty years in the town of Ilderton and also with visitors passing through who make the King Edward an annual visit for the hospitality and the great food. Put the King Edward on your list to visit, you'll be glad you did.





MAPLE FIRE

Made in Elmira, ON. This new to the market cinnamon whisky liqueur is fire in a bottle. The perfect shot to celebrate something good in Canada. The makers call it a celly shot, a celly is when a hockey player scores a goal then puts his stick in his waist band like a sword, Owner Steve Woods was watching the Four Nations cup a while back and when Canada scored someone would buy a round of shots. Steve looked at the origin of the shots they were drinking and realized it was a U.S. product, so he thought if we are celebrating Canada it should 100% be a Canadian product. That's when Maple Fire was born. Big Heat, little sweet is the statement on the bottle and you certainly feel it going down.

Many of the bars that carry this brand are supplied with a 'shotski' a ski with holes to carry four shots, so when you are cellybrating, you can drink your shot with three friends and this make for a great photo op.

So cellybrate Canada with a truly Canadian celly shot. For more information follow Maple Fire on Instagram or send Steve a note at info@maplefire.ca



The Shoski

OCTOBER 2026

MAPLE FIRE® OCTOBER CELLY-BRATON CALENDAR

Team Canada • hockey • curling • darts • Canadian occasions

SUN	MON	TUE	WED	THU	FRI	SAT
				1 NATIONAL SENIORS DAY	2 GUELPH STORM HOME GAME	3 LEAFS vs SENATORS Toronto • 7 pm ET
4 WORLD GRAND PRIX DARTS FINAL Storm vs Rangers • 2:07	5	6	7	8 SENATORS HOME OPENER vs Flyers	9 CANADA WOMEN vs DENMARK Montréal • 7 pm ET	10 HOCKEY NIGHT
11 KLONDIKE OPEN DARTS FINAL DAY	12 THANKSGIVING CANADA vs DENMARK Toronto • 3:30 pm ET	13 GRAND SLAM CURLING BEGINS	14	15	16 ONTARIO CLUB CURLING QUALIFIER	17 OKTOBERFEST FINALE
18 GRAND SLAM CURLING FINALS Persons Day In Canada	19 SMALL BUSINESS WEEK BEGINS	20	21 CANADIAN SOCCER CHAMPIONSHIP FINAL Montréal • 7 pm ET	22	23 OHL RIVALRY GUELPH @ KITCHENER The Auld • 7 pm ET	24 MOTOR CITY DARTS • OSHAWA
25 JETS vs HABS HERITAGE CLASSIC Winnipeg • 7 pm ET	26 ONTARIO MUNICIPAL VOTE	27	28	29 ONTARIO CLUB CURLING CHAMPS	30	31 HALLOWEEN SATURDAY!



GREAT FOR

- ✓ CELLY SHOTS™
- ✓ SHOTSKIS
- ✓ CIDER
- ✓ EGG NOG

CELLY SAUCE™ • MAPLE FIRE

Must be 19+. Please drink responsibly.

WITH ALL STOPS IN BETWEEN: A PUB CRAWL TO OSHAWA AND BACK BY RAIL

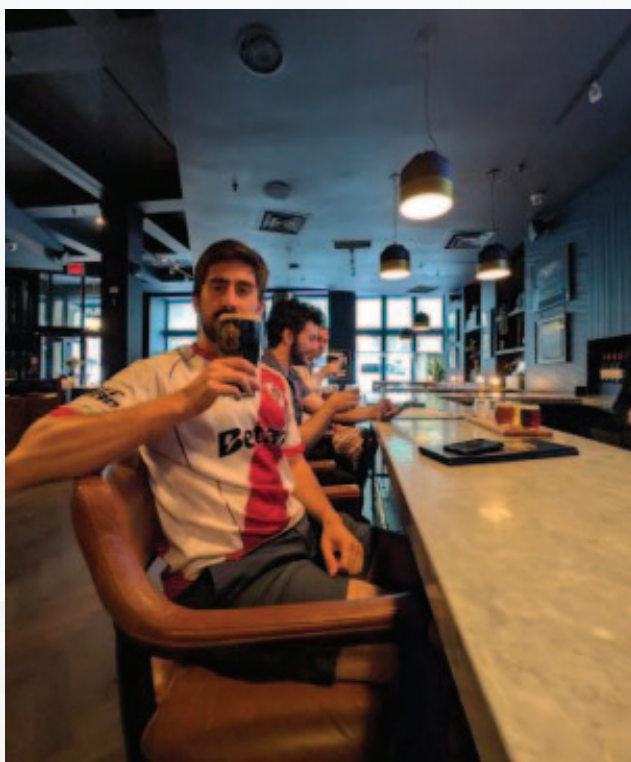
Phillip J. Oelbaum Nicholas W. Howe Bukowski, Zackary J. Fridlyand, and Robert R. Raskin

The classic Spirit of the West song “The Crawl” recounts an epic journey along Vancouver’s North Shore “from The Troller to The Raven, with all stops in between.” Though fraught with perils along the route, the good old boys in the song discover that the eponymous crawl is an investment worth making with mates at your side. The glory of such an endeavour is that its sum is greater than its parts.

It was that aphorism that spurred our group of mates to undertake a pair of epic pub crawls in the Greater Toronto Area. Though deprived of North Vancouver’s ocean and mountain scenery, we leveraged something far more important; frequent GO Train service along the Lakeshore lines.

For our first sojourn, we identified the Lakeshore West line as perhaps the most opportune. Frequent service (trains every 15mins during peak hours) and multiple promising pubs within walking distances from stations. Though rousingly successful, this attempt was conducted prior to the re-birth of The Pub Magazine and was undertaken with more fervour for drink than journalistic integrity. But like Don Quixote, when we set out on our second sojourn, the details were to be inscribed to a waiting audience.

We selected Lakeshore East as the natural counterpart - a voyage from the East to return to the relative safety of our own



beds. We convened on a Tuesday afternoon, skirting the rush hour bustle of Central Toronto, by meeting at the nearby, newly-opened House of McGrath brewpub.

McGrath’s (as is its Christian name) are brewing a brilliant, creamy Stout. The pub was quiet before the CBD crowd left their offices for the after-work tipple and we savoured the rich but refreshing elixir. Although we were somewhat offput by the ‘wait to be seated’ nature of the house, it made for a pleasant rendezvous, and is a welcome addition to a neighbourhood of great boozers.

Whistles wet, we hastened to Union and caught a packed train East into Durham region. An important lesson here is to come prepared. There are a couple options within the station where a tin or two can be acquired; the voyage to the end of the line can be a long one if you’re empty handed. Onboard the train, we formalised some of the ‘rules’ of our crawl. Most importantly, that GO Trains be taken to or from every station along the line. Given that some stations tragically lack quality pubs within walking distance, some would be okay to skip. Bus connections were acceptable too, but taxis and ride shares were expressly to be avoided.

Our train arrived at Oshawa GO at approximately 18:00hrs, a decidedly late start for a Tuesday evening. Already we began checking on pub closing times further down the line. Still, we’d made it to Oshawa - the real beginning of the crawl. And so the journey commenced.



Wasting track of time on a summer's evening is easy enough on a patio, and lively conversation with pub staff about our journey certainly encouraged us to stay. But with growing awareness of the sun's setting, we caught another bus south to Whitby Station, and onward up the line.

Ajax being the next stop, we stepped off into the warm, now dark, air, and commenced the fairly long walk to our designated pub, the Portly Piper. On what was a rather tedious stroll through a largely industrial area, we reflected on a trend unfortunately afflicting some newer pubs in the province. Comical, often gratuitously alliterative names were, in our view, doing an injustice to the ancient traditions of pub nomenclature referencing imagery for a largely illiterate audience. But we were at least partly mollified when we saw the facade of the pub did indeed sport an image of a portly bagpiper. Though lacking the requisite seriousness or reflection of local heritage, we appreciated the crucial inclusion of imagery. An illiterate patron could have inferred at least the Piper part of the pub's name, and thus have found his way to it.



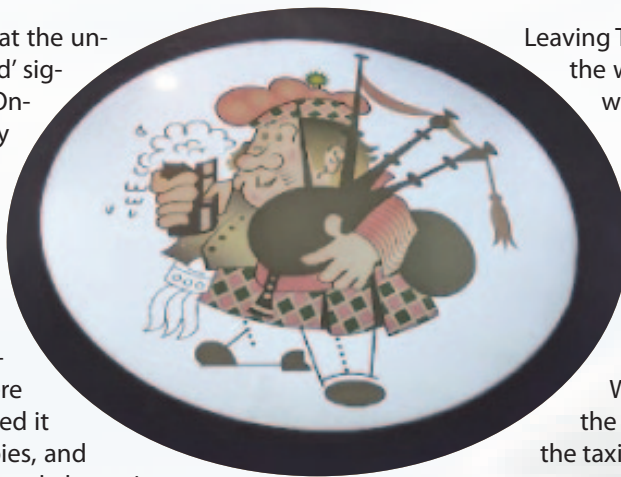
After transferring to the GO Bus for a short trip from Oshawa Station to the town centre, we walked into The Stag's Head.

The Stag's Head is a real working class pub, very much an anchor to its Central Oshawa community. We sat down under the eponymous stag's head and enjoyed some pints of Molson Export. Like the pub itself, the prices were a welcome throwback - at \$6.50 we thought very seriously about abandoning our crawl and staying put for the night.

But Whitby beckoned. Foregoing the trip down to the station, only to head right back North into Central Whitby, we opted for a quick hop westward using the Pulse express bus. As we awaited the bus, one of the lads popped into an adjacent convenience store to acquire what can only be described as a traditional Uyghur hat with a character on it, subsequently named Durham Dave. Thus, the ever-important pub crawl mascot was born.

After a quick and sociable bus ride, we arrived in Whitby's small, charming town centre - a neighbourhood that punches well above its weight for pub quantity and quality. Flipping a coin between The Gryphon and The Pearson, we headed to the latter. Housed in an historic corner house, The Pearson boasts wonderful seating on its wraparound porch, and after ordering pints of Keith's Red at the bar, that's where we got situated.

We did also note, with sadness, that the unfortunate 'please wait to be seated' signage was in effect here. Though Ontario's draconian licence capacity laws often necessitate it, we rued the inability to simply walk up to the bar and order our drinks. That's not to say all was negative at The Piper. Once seated on the patio and promptly brought pints of Creemore and Madri, we decided to order food. The gravy here was a real standout, and we enjoyed it on Yorkshire puddings and beef pies, and even poured onto a remarkably good chevapi dish. In all, the Piper was a perfectly serviceable stop with surprisingly tasty food.



Leaving The Black Dog, we all agreed to return in the winter, when the profoundly cosy space would be at its most inviting.

And so once more to the station to catch the last of the frequent trains; service was decreasing to hourly as we moved later into the evening. Our mood was joyful and we lapsed into song (mostly at a respectful volume). We recalled the words of Spirit of the West's late, great John Mann reaching the end of his own crawl, and unable to pay the taxi fare back to Vancouver,

"Nine miles from home, and for walking we are bound."

Back at the station, we caught a westbound train. Though our spirits were buoyant, this was a most sombre leg of the journey; we reluctantly skipped alighting at Pickering, mourning the loss of The Liverpool just steps from the station. It wasn't long until joy was restored, though, as we reached Rouge Hill and caught a quick TTC bus to The Black Dog. We had left Durham behind and were back within the City of Toronto.

Though we weren't quite at the finish line yet, a grave miscue threatened to derail our progress as we headed deeper into Toronto. Perhaps due to a lack of proximate pubs, or perhaps due to our growing inebriation, we'd forgotten about the existence of Eglinton Station. And so it was there that we stepped off, marvelling at the beautiful renovations the station had recently undergone. But as we walked through the well-lit concourse and stepped out into the street, we realised that we'd gotten off early. Our destination, Scarborough Station, was one stop further along the line.

Being now close to last call at what is fundamentally a neighbourhood pub, we joined the welcoming group of stragglers at the ornate wooden bar. Our late start, necessitated by the rigours of the workday, was finally starting to catch up to us, and we knew we had tough choices to make ahead along the line. We reluctantly decided to cut our favourite, but most familiar, pub in order to save the spirit of the trip. With deep sadness, we declared that this time we'd skip The Feathers, that precious temple to red velvet and brass near Danforth Station.



Our attentive bartender, noticing the sacrifice we had made, quickly cheered us with a shot on the house. The kind gesture reinforced our conviction that the pub is, at its heart, about converting strangers into friends in the true spirit of hospitality.

was about to catch us by surprise, but those living nearby have

There we were; deep in Scarborough, far from a suitable pub, and with the next train an hour away. Our initial thought, catching a TTC bus, would have led to a forty minute journey we could no longer afford if we were to make our next stop before last call. And so we broke our earlier rule about ride shares and taxis, calling a Hopp car to whisk us onward to the Tara Inn.

And thank heavens for having made that choice, because had we missed the Tara Inn, we'd have missed out on the glory of a truly incredible pub. The unexpected majesty of the Tara Inn, tucked away behind an unassuming suburban facade,



Reaching last call here, and with plans to return soon, we made the short walk to Scarborough Station and caught a train back to Union, reluctantly passing Danforth, The Feathers, and our 'home base,' Veritas Wine Bar. Soon after, we rolled alongside the brightly illuminated platforms of Union, where we alighted triumphantly a little after midnight.

To toast our successful second crawl, we headed toward The Flatiron, back in Toronto's pub-rich Old Town, only to realise that it had closed at midnight. In this part of town, though, a great gaff is not hard to find, and we strolled over to the always-inviting Scotland Yard for a nightcap. It was Guinness and a game of darts this time, amid the soft darkness of the pub. And between us, it was time for some reflection.

Firstly, how lucky one is to live in a city where frequent trains whisk intrepid drinkers from pub to pub. Secondly, how any epic journey gone awry is only a detriment to the inflexible or unspontaneous. And thirdly, perhaps most crucially, how the public house really ought to be thought of as the public home. For though sleeping is usually discouraged, one's body and mind can be recharged simply by spending time in a great pub.

been keeping this cathedral a secret for far too long. Our breaths simultaneously left us as we stepped down into the enveloping dimness of the pub. Expansive, but well divided, the bar is in a recessed space on one side of the house. The dark walls are illuminated by light reflecting from the stunning stained glass and glistening bar counter. Up the steps, hardwood floors house booths set against windows that crank open fully, letting in the summer evening without necessitating your removal from the craic of the room.



Plot your own Lakeshore Line crawl

Frequent trains ply the tracks between Hamilton and Oshawa. With a sturdy pair of walking shoes and a loaded Presto Card, one can voyage between any number of great pubs proximate to stations. Not every station is so endowed, but most are - the voyager will make his own determination as to the pub quality-walking distance ratio. In Burlington and Oakville, truly stunning pubs (like the Charles Dickens and Queen's Head) make connections via Halton Region buses well worth it. In most other cases, a good boozier is only a short walk away.

For our part, we are investigating the pubs of York Region as we plot future journeys along the Barrie and Stouffville Lines.



We ordered pints of Labatt 50 (as if this pub didn't have enough going for it already) and sat by the open window. The joy of having discovered so many great pubs on this journey was amplified by the revelation of the Tara Inn, surely a candidate for Toronto's finest pub along with its Kingston Road copain, The Feathers. We remarked about how much this boozier reminded us of our old favourite, the never-forgotten Jersey Giant.



A LOCAL TRADITION

SINCE 1998

GREAT FOOD • LOCALLY SOURCED • CHEF INSPIRED



101 FIRST STREET • ORANGEVILLE

519-938-9998 • HATTERPUB.COM



This traditional style pub is as authentic as they come. I popped in on a Friday after work and the place was buzzing, the way pubs used to be back in the day. People laughing and chatting about their day. It had been a while since I had seen a bar so full of customers, most of whom were loyal regulars. The pub has been a Georgetown mainstay for twenty years now, celebrating the milestone this October.

The long bar sits a step up from the main floor and looks over the rest of the pub. To the right as you enter is a lounge area that is also used as the stage on Friday and Saturday nights when the pub hosts live music. To the left is a larger dining area with plenty of seating and a few large screen televisions. The pub is soccer central in Georgetown and many premier league scarves can be seen pinned up throughout the St. George. With twenty draught taps including the Irish big four of Guinness, Kilkenny, Smithwick's and Harp there is a pint to suit all tastes. The menu contains traditional fare as well as a good selection of burgers, wraps and sandwiches. A popular item on the menu and unique to the pub is the 'Massive Yorkshire' This Yorkshire is the size of a dinner plate filled with sliced roast beef and onions topped off with mashed potatoes and steamed vegetables. The fries at the pub are fresh cut, never frozen. You can also order an all day breakfast. Food specials daily, ask your server for the day's special. If you want a pub that reminds you of back home, then the St. George is your cup of tea.



The St. George

7 Main Street N. Georgetown. 905 873 0555



Crystal

AMO Wines

976 York Road, Niagara-on-the-Lake, L0S 1P0
905 262 2222. www.amowines.ca

The long driveway leading up to AMO's winery and tasting room is surrounded by 25 acres of lush vines, the first thing the guests will see on their arrival is the large heart shaped window that adorns the tasting rooms and winery. The heart expresses the love that this winery is built around. AMO is Italian for love and the Colaneri family want you to embrace the love, whether its for family, nature or life or all three. Angie, the late matriarch of the family installed that into everyone she knew, she had a deep love for all things.

The heart lights up at night and many passing motorists will tell staff that it always puts a big smile on their face. The winery is brand new and very chic, the large tasting room area has beautiful crystal chandeliers as well as large comfortable couches for ultimate relaxation while enjoying your glass of wine. Outdoors the large patio area has Cabana style furniture to shade you from the sun. Being located on St. David's Bench, the consistent warm growing season allows for generous ripening of longer season grapes and a great concentration of flavour in the wines.



Everything at the winery is done by hand, from picking and pruning the vines to the actual bottle labels which are carefully put on one at a time. These labels are like everything else at AMO, top class, just like the wines, the tasting rooms and the people who work there.

Owner's Choice. 2021 Rosé

Medium Salmon colour, with vibrant aromas of white cherries, candied strawberry and juicy watermelon. A dry Rosé with a long finish that is ready to drink. Pairs well with grilled cheese, Brie, crispy fish tacos, balsamic and feta watermelon salad. Comes in a unique square bottle.





LOCAL HEROES

1400 Clyde Avenue, Nepean. 613 224 3873



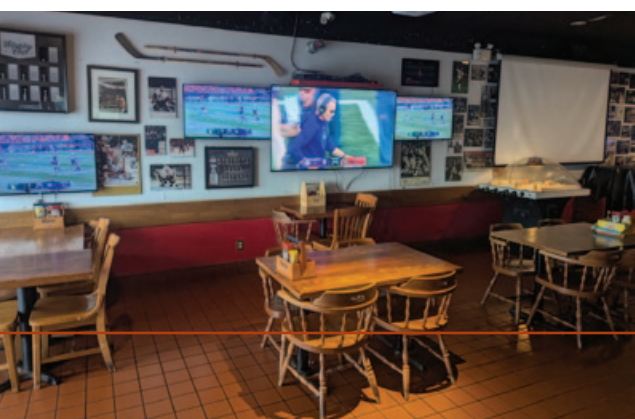
This large popular sports bar in the Nepean region of Ottawa is a sports fan's dream.

Television screens are everywhere showing a variety of live sports games, so no matter what game you want to watch, you'll find it here.

The bar is split into three large rooms, the room to the right has many booths and no matter where you sit, there will be a screen in front of you. The room to the left of the entrance is home to an air hockey game, several arcade games and a few large pull down screens, here you will also find many pictures of celebrities adorning the walls. The middle room though is the main hub of the Local Heroes bar, here there is a buzz as if you were at an actual event. The bar is at the far end of the room and features ten draught taps. There is an upper section three steps up along with many tables around the room.



The menu is very varied with many sections and features including Little Mexico and seventeen varieties of pizza. The go to section though has to be the wings and the ribs. Many swear that the wings are the best in Ottawa. The staff are a great team who are efficient, friendly and handle busy nights well. The bar is a Mecca for Sens and Redblacks fans and a welcoming place for regulars and visitors alike. Sports fan or not, you will enjoy Local Heroes.



The Real Cost of a Line Cleaning

Part 3 : What It Means for Your Pint

This wraps up our three-part series on draught line cleaning. Part one covered what a cleaning costs the bar, and part two covered what it costs the service companies doing the work. We're closing things out on the other side of the bar, with the person holding the glass.

Most guests never think about the line between the keg and the tap. Why would they? But that line is the last thing your beer touches before it hits the glass, and it can undo everything the brewery got right.

A dirty line builds up yeast, mould, and bacteria that feed on sugars left behind in the beer. The result shows up as sourness, cardboard-like staleness, or a musty off-flavor that has nothing to do with how the beer was brewed. Ask anyone who's had a pint that just tasted "off" without knowing why. There's a decent chance the line was the problem, not the beer.

Foam is the other giveaway. A poorly maintained line can throw off the beer's carbonation and pour, leaving you with a glass that's mostly head or one that's gone flat before you've finished it. Neither is what the brewer intended, and neither reflects on the beer itself.

There's actually a tell you can spot before you even order. Look around the bar. If most of the regulars are drinking bottles or cans instead of what's on tap, that's often a sign they already know something you don't: the draught isn't being kept up. Regulars talk, and word gets around fast when the pints have been off.



You're also not out of line to just ask. A bar that takes its draught seriously should be able to tell you when the lines were last cleaned, the same way a kitchen should know when it was last inspected. If the answer is a shrug, that tells you something too.

This is where a service like Better Beer plays a role you'll likely never see directly, but benefit from every time you order a pint. By training staff on proper technique and running system assessments to check draught quality from the walk-in to the faucet, Better Beer helps bar owners make sure what's coming out of the tap actually matches what the brewery intended.

The pubs worth going back to are the ones where every pint tastes like it should, pour after pour, week after week. That consistency doesn't happen by accident. It's the payoff of a maintenance schedule most guests will never see, backed by the work covered in parts one and two of this series, and it's worth knowing enough to ask about.



DRAUGHT QUALITY ASSURANCE PROGRAM



I Help Hospitality Professionals
Make More Money

Steve Riley, Founder

(888) 811-2337
(905) 424-4724
steve@betterbeer.com



Beer Facts

Einstök Icelandic White Ale

Einstök Ölgerð brewery is located 60 miles south of the Arctic Circle in the fishing port of Akureyri, Iceland. There the water flows from prehistoric glaciers down the Hlíðarfjall Mountain and through ancient lava fields delivering the purest water on earth and perfect for brewing delicious craft beers. Did you know beer was banned in Iceland from 1922 until 1989 but hard liquor was ok.



Allsopps Arctic Ale

The most expensive beer was a bottle of Allsopp's Arctic Ale brewed in 1875 for Sir Arthur Belcher to celebrate his Arctic expedition. It sold on eBay for \$503,300 in 2016. The lucky seller himself bought it on eBay for only \$304. The previous owner wrote Allsop with only one P so potential buyers could not find it. One of the most expensive mistypes in history.



BEER OF THE MONTH

The Starter session IPA by Four Fathers brewing Co.

At 4.8% this thirst quenching beer consists of bold galaxy hops with a crisp, citrus-forward taste and tropical notes that leave a clean finish.

This Cambridge brewery is making big headway in the craft beer market, find it or ask for it at your local LCBO.





Rural Roots Brewing Company

21B Industrial Dr, Elmira, Ontario



by The Beer
Chaser

A rainy, late summer, Sunday afternoon means just one thing...Road Trip! This time, our destination was Rural Roots Brewing Company in Elmira, Ontario.

Elmira, located about 15km north of Waterloo, is best known for its Maple Syrup Festival and having the largest population of Old Order Mennonites in Canada.

The brewery could be easily missed by newbies like us, as it is tucked away in the back of an industrial parking lot, but for locals, this Brewery is a hidden gem.

Rural Roots is a community hub offering live music, music bingo, game nights, pop-up markets, and more.





The brewery even offers a weekly running club where participants finish with a well-earned beer at Rural Roots.

The taproom features small tables and a few bar stools and a couple of TV screens. Down the hall, past the stainless steel fermentation tanks, is the door to the outside, covered and heated patio. This is where the parties happen including the brewery's recent 7th Birthday Bash. Rural Roots used their own celebration to raise awareness and funds for a local dog rescue. (The brewery and patio are obviously dog friendly).

The beer menu featured 10 options, including sours, lagers, IPAs, and even a Belgian Tripel. Other beverages offered include cocktails made using the products from the local distillery Murphy's Law.

My beloved and I each chose a flight to sample the varieties of beer offered and were not disappointed. Food offerings, served by a friendly staff, include many shareables such as bacon-wrapped smoked sausage, pizza, nachos and a soft pretzel featuring a hot cheese dip made with their own Honey Cream Ale.

The brewery emphasizes community and people. As they say on their website, they are, "... interested in crafting beer that encourages people to slow down and savor the nuances of something special." Rural Roots Brewery IS something special and well worth a visit.



WASAGA

By Grant Ivens

WASAGA... THAT'S HOW WE SAY CHEERS AROUND HERE

Imagine the town with the largest freshwater beach in the world, and it didn't have its own beer... now that was an opportunity. That's what Dave Cubitt saw some 14 years ago when he launched the Wasaga Beach Brewing Company over a weekend. Today they are just coming off another blistering summer season of selling their award-winning 'Beach One Cerveza'.

The Beach One name is also shared with the Wasaga's main beach. The town is a destination, and it attracts over 2 million tourists annually, all looking for one thing: a cold can of what you drink around here. And that was Dave's vision: to create an easy-drinking, fun summer beach beer that would be the go-to local beer. As he puts it, "When you go to Jamaica you drink Red Stripe, when you go to Barbados you drink Banks, and when you go to Wasaga you drink Beach One."

Beach One Cerveza is available in all the local restaurants, bars, and corner stores and is prominent at every event, and Dave and his brewery partner Pete are probably nearby. They strive to be the face of the brand and drive around in a fleet of easy-to-spot branded vehicles, including a Vintage Jeep CJ with a surfboard on the racks and a '72 Chrysler Travco motorhome. If you see one of them parked, Dave and Pete are probably playing classic rock with their 'Beach One Band' at some event.

Beach One Cerveza is the perfect beach beer, in the tradition of a clean, refreshing Mexican Cerveza, it is perfect for a hot summer beach day or a night on the couch watching the game. You can find it in select LCBOs and Beer Stores across Ontario and anywhere and everywhere in Wasaga Beach. Just look for the distinctive yellow and teal can. Come catch the vibe.





OFFICIAL BEER SPONSOR / COMMANDITAIRE OFFICIEL DE BIÈRE

ENTER FOR YOUR CHANCE TO

WIN A TRIP TO THE 2026 NFL MUNICH GAME



\$6[†]

20 oz PINT
TAXES EXCLUDED



\$18[†]

**20 oz PINT
& POUND OF WINGS**
TAXES EXCLUDED



\$40[†]

**60 oz PITCHER
& 2 POUNDS OF WINGS**
TAXES EXCLUDED

ENJOY RESPONSIBLY.

[†]NO PURCHASE NECESSARY. For full Contest details, visit the Contest Website: <https://www.shopbeergear.ca/TipsyFoxNFLInternational>. Must be 21+, a resident of Canada (excl. Quebec and New Brunswick) and hold a valid passport for travel to Germany. 1 prize: 3-night trip for winner and guest to attend a regular season NFL game in Munich, Germany on Nov. 15, 2026. ARV: \$8,600 CAD. Contest closes: Oct. 19, 2026 at 8:00 p.m. ET. [†]Price is subject to change. Where applicable, price is the sole authority of the retailer.

The NFL Entities (as defined in the Official Rules) shall have no liability or responsibility for any claim arising in connection with participation in this promotion or any prize awarded (including any travel or travel-related activity thereto). The NFL Entities have not offered or sponsored this promotion in any way.





Drayton Chop House

41 Wellington Street North, Mapleton
226 818 2467

This beautiful century building is home to the historic Drayton Chop House. Wooden floor boards and exposed brick walls add to the history and ambience of this grand old building.

The Chop House has been under new ownership for almost three years now and the place has been revitalised to a very charming and welcoming restaurant. A long sit down bar features twelve draught taps including many local craft breweries such as Cowbell. Opposite the bar are high top tables in front of a long, high bench.



From the bar area you enter a large dining room, featuring more exposed brick walls and a large screen. Upstairs has two large rooms with a combined capacity of sixty five, perfect for private functions. A large side patio features large covered booths to escape the sun or the rain and of course tables for the sun lovers too. The menu has many choices such as pasta and a popular bowl section including the likes of the 'loaded Taco bowl'. Main section has a varied list of in house favourites such as pan seared Salmon, chicken Parmesan and Maplewood smoked ribs.

The Chop House has daily specials such as Burgers on Monday and a popular wing Wednesday.

Live music on Thursdays, check with the bar for details. A true Hidden Gem and a must do Sunday drive.



THE
TIPSY FOX

 **Corona**
\$5

**ALL SUMMER
EVERYDAY**

STARTING JUNE 1




BY APPOINTMENT TO THE ROYAL DANISH COURT
FOURNISSEUR À LA COUR ROYALE DU DANEMARK

Carlsberg

DANISH
PILSNER
DANOISE

— The —

MADISON

AVENUE PUB

restaurant and bar

EST 1983