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Master Brewers' Association of Canada

Master Brewers' Association of the Americas

DISTRICT ONTARIO, CANADA

# Brewers' Banquet (a) Duggan's Brewery with commentary by Bill White Saturday, July 10, 2010 Menu

Soup of the Day or Gravelax Salad With ½ pint

Rainbow Trout or Cornish Hen or Beef Striploin

Served with a Pint

Cinnamon Stout crème Brullee or Apple Crumble

Half Pint included with dessert

Coffee or Tea

Cash bar available from 5:30 p.m. Seating for dinner promptly at 6:30 p.m.

WHO WILL ATTEND: MBAC members, spouses, companions, mature family members. Friends of the Association; i.e. other brewery and allied company employees and persons connected to the brewing industry. This is not a couple's only event; many single persons will attend. DRESS: Smart Casual.

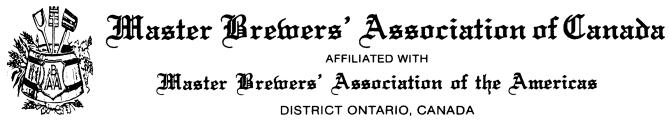
WHERE - 75 Victoria Street (Victoria & Lombard) Please do not drink and drive.

Please return the accompanying form with your payment, prior to June 30th

#### **Technical Chairperson**

JAMES McGREGOR

PH: (416) 678-4868



BREWERS' DINNER Duggan's Brewery SATURDAY, JULY 10, 2009

Member	Email	
Address _	Phone W: FAX	H:

Please attach a list of additional attendees

## **DEADLINE FOR ENROLMENT IS TUESDAY, June 30th, 2010**

Be sure to provide your e-mail address as you will receive a confirmation of your reservation by email.

If you require a receipt please indicate. Receipt Required

Note: This event has a maximum registration restriction of 50. Orders will be filled on an as received basis. Do not delay in sending in your request with payment. Only payment will ensure your reservation.

## Payment includes all applicable taxes and gratuities.

 $\begin{array}{c}
\underline{Payment}\\
\underline{Payment}$ 

PLEASE MAKE YOUR CHEQUE PAYABLE TO: "Master Brewers Association of Canada" AND SEND WITH THIS FORM TO:

> Paul Dickey 19 Cheshire Drive Toronto, Ontario M9B 2N7



If you have any questions or concerns, please don't hesitate to call Paul at: Telephone: 416-573-5859 e-mail: prdickey@rogers.com

## Brews At Duggan's Brewery

### All of Michael Duggan's beers are naturally carbonated, naturally aged, unfiltered and made with authentic, traditional ingredients

#### #5 Asian Lager 4% A.B.V.

German 2-row malted barley, Japanese brewing rice, Sorachi hops. Warm, pale straw colour. Lemony bouquet with a hint of white pepper. A soft, clean, delightful lager with a light but focused finish.

#### # 3 German Pils 5% A.B.V.

German 2-row malt, German Hallertau hops and venerable German yeast. Finely carbonated, dense head with excellent lacing. This beer leads with a warm, malty body followed by dry hop flavour and a well-integrated, bitter finish. Take these Pils and call me in the morning.

#### #9 IPA 6.2% A.B.V.

Nine traditional ale malts, Cascade hops and Michael's favourite ale yeast. Pale - as in not black with a vibrant, piney bouquet of hop-driven citrus. A finely tuned balance of power: big malts and big hops underpin this beer's high gravity. A West Coast style IPA which boldly declares that 9 is the new 10.

#### # 8 London Porter 5.7% A.B.V.

English 2-row malt, three crystal malts, three biscuit malts, chocolate malt, nugget and Cascade hops. Opaque, serious black. Dark chocolate and spice in the bouquet. Luxuriant full-bodied traditional style alluding to sweetness while deploying a corrective dab of hops. This porter can carry the weight.

#### # 7 Stout 4.9% A.B.V.

English 2-row malt, flaked and roasted barley, nugget hops and traditional Irish stout yeast. "Guinness" black. Dry, astringent bouquet. A Champagne-like beer: dry, refined and informed by its traditions. Embrace the spirit of Joyce, Beckett and Dublin.

#### #17 Czech Pilsner 4.2% A.B.V.

Floor-malted Bohemian pilsner malts and Saaz hops. Luminous, golden straw colour crested by efflorescent foam. The finest traditional ingredients are used to create an ideal Bohemian-style pilsner. With light texture and lively, spicy hop notes, this is <u>a</u> welcome refresher course.

#### # 18 Bock 8% A.B.V.

Munich and Pale German malts, Hallertauer hops. Polished mahogany colour. Luxurious malty aromas with a good helping of alcoholic oomph. Complex, warm, caramel malt flavours dominate but hops keep things from getting too sticky. Don't balk at