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Master Brewers' Association of Canada

AFFILIATED WITH

Master Brewers' Association of the Americas

DISTRICT ONTARIO, CANADA

Brewers' Banquet @ 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***



Master Brewers' Association of Canada

AFFILIATED WITH

Master Brewers' Association of the Americas

DISTRICT ONTARIO, CANADA

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

Member _____ Email _____

Address _____ Phone W: _____ H: _____
FAX _____

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.

Number of attendees ____ x \$60.00 = \$ _____ Total
Total amount includes taxes and gratuity.

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 a 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 the bock.