

 **DEPARTURES**
ALL DESTINATIONS
NOW BOARDING

CHEAP FLIGHTS
ON SALE NOW!

SAVE BIG ▶

 **red tag.ca**
VACATIONS



REALLY DRIVES IT HOME
(519) 376-1916

NEWS LOCAL

Brewing Company opens in the Tub

By Nelson Phillips, Warton Echo
Wednesday, May 20, 2015 5:28:02 EDT PM



The staff of the Tobermory Brewing Company and Grill. L to R: Morag Kloeze, brewmaster, Frank Boros, manager, Robert Larochelle, executive Chef, Matt and Kristin Buckley, owners. (Nelson Phillips/Wiarton Echo)

The smell of hops was in the air throughout the Tub on Wednesday. The Tobermory Brewing Company began brewing its inaugural batch of craft beer following their May 2-4 opening.

The brew-pub is the first of its kind on the Peninsula, and owner Matt Buckley says it's part and parcel to understanding why there's such a positive boom at the tip if the Bruce.

"Everybody helps everybody around here. People travel here from all over the world and we want them to come back; we thought that this was the last missing ingredient for Tobermory," said Buckley during an interview in the new gastropub. "There's a neighbourly feel, and if our neighbours next door run out of fries and they call us up asking for a box or two, we'll run them right over. There's less competition that you'd think in a town like this - and it's the same in the beer world."

Matt and his wife Kristin also own the Crowsnest Pub across the harbour, and say that the first question from American or European travellers is: "What's the local beer." Now they can simply point to the back of the room.

Facebook
Twitter
Email

Buckley says the entire staff was in on the development of the establishment, and a trial and error approach was used to perfect the layout.

Manager Frank Boros says that in an already existing location, you can't get to lay out the perfect kitchen or dining room as you'd like, so you have to role with the punches and adapt to what the space dictates.

"How should we do this, how should we do that. Get the kitchen, this is where we want that, where does the bar go... As soon as Matt said 'what about a Toronto area open-concept kitchen right in the middle' - a light bulb went off. Right after that all we could visualize was wood, stone and steel. There's literally not one square foot of drywall in here," said Boros.

The brewing itself is under the watchful eye of fresh graduate, Morag Kloeze, an Owen Sound local with cottaging ties to the area. Kloeze graduated the brewmaster program at Niagara College a month ago.

"I finished up my last exam, drove up here and started working," said Kloeze while in the middle of brewing.

Kloeze says that the brewhouse portion of the business will opt to perfect their flagship brew for the summer season, a Blonde Ale, until they gain some confidence and can begin experimenting with different styles and processes.

"I worked last summer at Neustadt Springs Brewery as an assistant brewer. For my thesis project last semester I brewed an apple spiced ale, so that's probably something we'll do in the fall... I'm going to experiment all winter."

Kloeze says the Blonde Ale will be an easier drinking brew that uses Clear Valley Hops from nearby Nottawa in Simcoe county, which are intensely aromatic.

"It will have a nice little kick but it'll go well with the patio in the summer," says Kloeze.

Buckley says he made a call to Owen Sound's Kilannan Brewing Co when he knew their own brew wouldn't be ready for the long weekend, and asked brewmaster Spencer Wareham if he could feature his flagship Alt on tap while they got their feet under them.

"Spencer said it would be an honour, and thank you for the exposure... "Craft brewing is such a collaborative industry. Every brewmaster wants to help you and share a bit of knowledge," said Buckley.

The new menu is the brainchild of Executive Chef, Robert Larochelle, who says the menu is a "25 year list of favourites from my recipes from every restaurant I've worked in."

The Sudbury native has worked in establishments in Toronto, Montreal, Muskoka, Little Current, Killarney, and now Tobermory to round out his Georgian Bay-centric resume.

Larochelle, along with sous-chef Stacy Day, craft as many items from scratch as possible - even their own pasta. Of particular interest is the blackened Mahi Mahi habanero tacos, which sold out over the weekend, the beef carpaccio, salmon ceviche, and duck fat fries, which earned rave reviews from patrons.

The restaurant tries to emulate a strict 100 mile market model where local food is placed at the forefront, and co-owner Kristin Buckley boasts that there's not one freezer on the property.

"You can look if you want," she laughs. "Everything comes in fresh."

For more information on the Tobermory Brewing Company, visit their Facebook page at Tobermory Brewing Company and Grill.

List Your Home For Free. 
rentals-fk.tripadvisor.com
Reach Travelers on TripAdvisor. Get More Exposure.
List Today.

