



The Toad Times

VOLUME 06, ISSUE 01 BY TOM
NEWCOMEN AND EMMA GALLEY

OCTOBER 2006

SPECIAL POINTS OF INTEREST:

- Meet the New Toadies!
- Sunday Roasts are back!
- Halloween is upon us!
- A New Toadie!
- Wedding Bliss
- Real Beer Expo
- Middle Ages Brewery

The New Toadies are here!

As we bid a fond farewell to the last crew, we welcome the all the new faces to the 06/07 crew.

We should introduce ourselves to you all: first off, we have Tom.

Tom AKA Mr. Bean, our very own Tottenham Hotspur supporter.

Emma should be blonde! Common sense needs to be worked on and dancing on bars kept to a minimum!

Katy "from da" Streets living life in the fast lane and loves the classical side of cooking!

Cat AKA Wailing Wench, with here fiery personality... watch out for this one!

Will AKA pretty boy model, because he spends so long doing

his hair, every time he leaves the apartment. Although his looks are quickly making The Toad the ultimate hen night location!



Most of the toadies and 4 honorary toadies!

Terry AKA Scouser, the only Liverpool lad around town!

Phil AKA Manuel, nobody knows how he came about this nickname, apparently he resembles a

character from Faulty Towers!!

Jenna AKA Pearl Queen, her expensive taste has given her the reputation of wearing only the finest things.

Matt AKA D Pratt, the Toad's new hip hop leader. With his skills on the free styling, this years karaoke is going to be the most comical yet!

Chloe AKA Queen of Chavs, with her impressive kitchen outfits. Chloe has got the look down to a tee, Ask her what a Chav is!

We would like to say a big thank you to all the management, Dave Wickett, and John and Betsy Roman for making us feel so at home over here. But our biggest recipient of our gratitude is for all the regulars who make our working days so much more fun!

The Traditional English Roast is Back!

The Sunday roast is a traditional British and Irish dinner served on Sundays, usually eaten in the early afternoon before the men retire to the pub!

They usually consist of roast meat accompanied by roasted potatoes, mash potatoes, York-

shire puddings, and a selection of vegetables.

Other names for the Sunday roast are: Sunday Dinner, Sunday Lunch, Roast Dinner, Sunday Joint.

The tradition arose because the meat could be left cooking in the

oven before church on a Sunday morning and would be ready when the family returned.

We serve our roasts in three courses, an appetizer, followed by the traditional roast, and last but not least, one of our famous desserts.



Ewwwww...
scaaaarrryyy!

Halloween is upon us!

In true Toadies tradition, we are all dressing up for the occasion!

This years theme is **Characters from HORROR Films!**

The outfits can be from any film you deem a scary film! If you think Thomas the Tank Engine is scary you are welcome to dress like him!

The crew are already working on their outfits so come and join the fun October 27th.

Recipe ideas -

Rice Creepy Eyes,

Make a batch of rice crispy treats, but before putting the mix in the pan roll the mix into one inch balls.

Let them cool then use a small dab of icing and add a single candy dot to each ball, use red frosting to add veins along the eyeball.

A scary treat for the trick or treat this year!

The true meaning of Halloween.

It is allergy the night the spirit and normal world become one.

This holiday is usually celebrated by children dressing up in costumes and going door to door collecting candy.

We are all big kids at The Toad, so don't forget your candy!

The Toad's new arrival!



We would like to congratulate Jules and Jerry on their beautiful baby daughter **Skye**

who was born on August the 12th 2006 weighing 7.14lbs.

Don't be surprised to see her with a pink mohawk by the age of 2!



"She certainly takes after her mother with the good looks and lots of farting!"



Wedding Bliss!!

I am sure that most of our regulars are aware that Kevin Roman and Liz Street got married on September the 16th. Everyone at The Toad would like to say congratulations and wish them both a long, happy, and prosperous life together.



The Real Beer Expo.



On October 21st The Old Toad teamed up with other beer lovers and offered an extensive selection of fine hand crafted beers.

The event was located at 297 Alexander Street (right near Mex Restaurant) and the festivities lasted for more than 5 hours!

Live jazz music played by local musicians helped the tasting and appreciation of the fine beers.

The Beer Expo was a great success and The Old Toad would like to thank everyone who attended.

There was more than 20 different types of hand crafter beer available for sampling pleasure.

Everyone at The Toad wishes you all a fantastic Thanksgiving and a reminder we will be closed for the day (11/23/06)

Beer Knowledge: What are:

Real Ales

are a type of beer defined by its traditional production. Also known as "cask conditioned" beer; the fundamental distinction between real and other ales is that the yeast is still present in the container from which the beer is served, although it will have settled to the bottom and is not poured into the glass. Because the yeast is still alive, the process of fermentation continues in the cask or bottle on the way to the consumer.

Stouts

Stouts are dark beers made using roasted malts or roast barley. It was originally a variant of porter beer. Porter was first recorded as being made and sold in London in the 1730s.

Lagers

Lagers are pale, bottom-fermented beer of moderate strength that originated in Central Europe. Lager is fermented at much colder temperatures than top-fermented beers.

Middle Ages Brewery



Step back in time to when men were men, women were brewster's, and hand-crafted fine ale filled every flagon. Your quest for great taste leads you out of the past and into Middle Ages Brewing Company where we are sworn to uphold the tradition of brewing beer in small batches. Taste the difference hand-crafting makes.

Middle Ages Brewing Company offers handcrafted ales brewed in the fashion of medieval, merry old England. The brewery is owned by a Syracuse couple, Marc and Mary Rubenstein. Marc, the head brewer, interned at two microbreweries, Kennebunkport Brewing in Kennebunkport, Maine, and Shipyard Brewing Company in Portland, Maine.

Mary says, "Our beer is handcrafted: no computers to control brewing cycles; we physically weight out the malt, do not use any adjuncts such as rice or corn fillers; and we mix our beer by hand. Using a rousing stick, Marc and Mary mix the fermenting wort when the yeast requires oxygenation, just before fermentation begins. As a brewer in Portland explained to her, "Then you become one with the yeast."

To maintain the tradition and tastes of English ales of the Middle Ages, the brewery uses two-row malted barley imported from Muntion and Fison Plc., in Stowmarket, Suffolk, England. The malt is germinated barley that has been kiln dried. "Our yeast strain is a direct descendent of brewing yeast originating in Yorkshire, England. It has been cultivated for the past 150 years," Marc said. We figure it should bear a resemblance to the Medieval yeasts." Middle Ages Brewing harvests its yeast from batch to batch, mixing it with warm beer to activate it



The Real Toadies...2006-2007 edition

The Real Toadies!

Emma is still learning to walk straight after her constant dancing antics at the Blue Room and many other bars! While Tom is slowly deafening Rochester with his incredible knowledge of soccer. When Cat is out they end up emptying Whiskey with their great Greenday songs at karaoke. Cat will then be seen stumbling after 2 drinks as the light weight drinker of the group and Jenna has found another Scottish person in Rochester, most namely Angus. They regularly eat haggis together in the wee hours of the morning! Matt is constantly looking in the mirror, trying to comb over his receding hair line! Phil is busy spilling Bloody Mary's over customers! Terry entertains himself terrorizing the referrers at Scott's football matches when a decision is made against him! Chloe is most likely to be found at Whiskey on a Sunday dancing or doing body shots at Blue Room, whilst Will is passing his time by regularly falling off bar stools. We are generally causing havoc where we go and are fully in our elements in Rochester!



The Toadies adjustment to right hand side driving!



Keep the Toadies away from cars, trucks, or any other equipment that can hurt people. Please!

