Re: Special Occasion Permit

City of Toronto
City Clerk’s Office, Toronto City Hall
100 Queen Street West, 2nd Floor
Toronto, ON
M5H 2N2

TO WHOM IT MAY CONCERN:

CASK DAYS IS PLANNING TO HOST AN EVENT ON THIS DAY OF OCTOBER 27TH 2012 FROM 11:00AM TO 2:00PM AND OCTOBER 28TH FROM 12:00PM TO 5:00PM AT THE DON VALLEY BRICK WORKS AT 550 BAYVIEW AVE AT M4W 3X8.

THIS EVENT WILL BE HELD IN HOLCIM GALLERY AND KOERNER GARDENS. THE LATTER IS AN ENCLOSED COURTYARD, WHICH WILL PROVIDE A SEATING AREA. BOTH SPACES WILL BE SUPERVISED BY LICENSED SECURITY GUARDS (RATIO 1 LICENSED SECURITY GUARD/100 GUESTS).

PLEASE SEE MAP WHICH ILLUSTRATES THE DIMENSIONS AND SHOWS DESIGNATED SEATING AND ALSO REFLECTS THE EVENT FLOW.

PLEASE NOTE THAT THE SITE IS MANAGED BY THE CITY OF TORONTO AND EVERGREEN IS CURRENTLY WORKING WITH THE CITY ON THE SITE WITH PUBLIC PROGRAMMING.

THE EVENT IS SPONSORED BY THE ONTARIO CRAFT BREWERS.

THIS EVENT IS ONE OF ITS KIND IN CANADA AND IT ALLOWS MICRO BREWERIES ACROSS CANADA TO BE INNOVATIVE AND CREATIVE IN PRODUCING TRADITIONAL CASK CONDITIONED ALES FROM MANY DIFFERENT STYLES. THE EVENT WILL ALSO FEATURE BREWERIES FROM ENGLAND AND WILL INCLUDE SEMINARS ON THE HISTORY OF CASK CONDITIONED ALES IN CANADA, THE MAKING & SERVING OF CASK CONDITIONED ALES AND CURRENT TRENDS IN ONTARIO AND THE REST OF CANADA.

CASK DAYS STARTED AS AN EVENT IN 2005 AT BARVOLO, TORONTO. IT WAS A FIRST OF ITS KIND IN CANADA WITH ONLY A HANDFUL OF BREWERIES IN ONTARIO PARTICIPATING. IN TOTAL 12 CASKS WERE MADE FOR THE EVENT. SINCE THEN, IN 2011 THE EVENT OUT GREW BARVOLO AND IT WAS TAKEN TO THE HART HOUSE AT THE UNIVERSITY OF TORONTO. BREWERIES FROM ACROSS CANADA WERE INVITED WITH 50 PARTICIPATING AND OVER 80 CASK CONDITIONED ALES PRODUCED FOR THE EVENT. THE SUCCESS OF LAST YEAR’S FESTIVAL HAD WRITERS FROM NEWSPAPERS, MAGAZINES AND BLOGGERS LISTING CASK DAYS 2011 AS ONE OF CANADA’S TOP FESTIVAL BEHIND VICTORIA’S GREAT CANADIAN BEER FESTIVAL AND MONTREAL’S MONDIAL. YEARLY, THE FESTIVAL SUPPORTS A LOCAL CHARITY AND THIS YEAR, CASK DAYS WILL SUPPORT THE REMIX PROJECT - CHARITY #: 82247 1421 RR0001

(IN THE PAST: BREAST CANCER SOCIETY OF CANADA, SICK KIDS FOUNDATION & COLON CANCER FOUNDATION OF CANADA)

FINALLY, THIS YEAR’S VERSION WILL INTRODUCE SOME OF TORONTO’S YOUNG ARTISTS AND MUSICIANS AND THE EVENT WILL BE CATERED BY SOME OF THE TOP LOCAL CHEFS.

LINKS TO CASK DAYS EVENTS IN THE PAST:
HTTP://WWW.THESTAR.COM/LIVING/FOOD/ARTICLE/1240333/CASK-DAYS-MOVING-TO-BRICKWORKS
HTTP://WWW.THESTAR.COM/ARTICLE/521316/-cask-ale-festivals-catching-on-in-toronto
HTTP://WWW.THESTAR.COM/ARTICLE/271919/-rara-brews-floated-in-for-cask-days
HTTP://SICHTJONNWSWORC.COM/TAG/CASK-DAYS/

KIND REGARDS,

RALPH MORANA
CASK DAYS EVENT COORDINATOR
28 DUNDCO果DL ST. TORONTO ON, M4Y 1K4
416-828-0887
INFO@CASKDAYS.COM
Cask Days moving to Brickworks

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By Josh Rubin
Staff Reporter

The casks are on the move again.

Cask Days, the annual Toronto festival devoted to serving cask-conditioned real ale, is shifting to the Evergreen Brickworks.

The festival started out at the charming but somewhat cramped confines of Yonge St. beer emporium Bar Volo in 2005, but shifted to U of T’s Hart House for the last two editions. It had outgrown event that location, says Tomas Morana, one of the driving forces behind Cask Days, along with his father Ralph and brother Julian.

We wanted to expand the festival to accommodate more people. Also we really like the space of the Brickworks and thought it would work great for a beer festival, said Tomas Morana.

Tickets for this year’s festival, which runs Oct. 27 and 28, are $35 each, and can be purchased at caskdays.com. The $35 includes a souvenir sample glass and four sample tickets.

Organizers are expecting more than 100 kinds of cask-conditioned beer from at least 50 different breweries. While the vast majority of brews will be from Ontario, there are also plans for some Quebec breweries to take part, as well as some international representation.

Cask-conditioned ale, often referred to as real ale, contains active yeast; it’s also sometimes referred to as living beer. The live yeast produces a gentle carbonation, and the beer is usually served slightly chilled, not cold. Because the yeast’s still alive, the beer is finicky to care for and goes bad more quickly than pasteurized, filtered keg beer. The largely-English tradition was almost wiped out by modernization in the brewing industry, until a backlash in the 1970s driven by the consumer group Campaign for Real Ale (CAMRA).