

March, 2006
Volume 12, Number 12

CENTRAL WAREHOUSE HOURS ARE MONDAY TO FRIDAY, 8:00 A.M. to 4:00 P.M.

Orders received during normal business hours will be ready for pickup within 24 hours.
(Orders placed Friday will be ready on Monday.)

CENTRAL WAREHOUSE WILL BE CLOSED ON FRIDAY, March 31 for year-end inventory.

WHITEHORSE LIQUOR STORE operates: MONDAY through SATURDAY, 10:00 a.m. to 6:00 p.m. except FRIDAY, 10:00 a.m. to 8:00 p.m.

Stores in DAWSON CITY, FARO, HAINES JUNCTION, MAYO* & WATSON LAKE operate: TUESDAY through SATURDAY, 10:00 a.m. - 6:00 p.m.

*Closed for lunch daily 1:00 - 2:00 p.m.

You can contact us at:
Yukon Liquor Corporation
9031 Quartz Road, Whitehorse, YT
Y1A 4P9; or
Phone: (867) 667-5245
Toll Free: 1-800-661-0408
Fax: (867) 393-6306
E-mail: yukon.liquor@gov.yk.ca
Web site: www.ylc.yk.ca

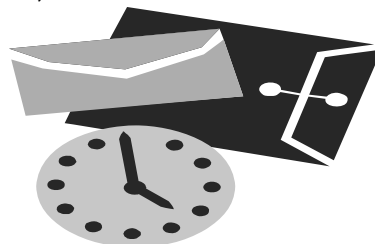
Licence Renewals

All Yukon liquor licences expire at 12:00 midnight on March 31, 2006 unless renewed before that date. In light of the positive response to changes made in 2005 to streamline the annual renewal process, we continued with the same procedure for the 2006/2007 licence year. "Application for Renewal" packages were mailed to all licensees in early January. You were asked to return completed applications and required supporting documents by February 3, 2006.

Your "Invoice of Account" detailing renewal fees based on currently held licences was mailed separately on February 7, 2006 with payment in full due by March 1st. Thanks to those of you who have already returned your application, supporting documents and payment. Your new licence(s) will be prepared and mailed out to you before the end of March.

If you have not already done so, please return the completed and signed renewal application, requested documents and payment to our Head Office or to the nearest liquor store in communities outside Whitehorse. Your new licence(s) will be prepared and mailed once **all** requirements are met.

Please direct questions about your licence renewal to the Licensing Branch at (867) 667-5245 or call toll free from the communities to 1-800-661-0408, ext. 5245.



B.A.R.S. Anyone?

Do you have new staff? Have they taken responsible server training? You might want to consider calling us to make arrangements for them to attend a free B.A.R.S. Be A Responsible Server training course. Your veteran staff could also benefit from a refresher session.

We would be happy to arrange a time and place to best accommodate the needs of you and your staff. Give us a call or fax us and let us know how many people would like to attend and what times or day of the week is most convenient.



Liability – There’s More To Lose Than Your Licence

Under the Yukon Liquor Act, it is illegal to serve customers to intoxication, promote practices that may encourage customers to become intoxicated, or serve someone who already is or seems to be intoxicated.

In 1995, the Supreme Court of Canada ruled that bars and restaurants can be held liable for injuries to victims of accidents caused by intoxicated patrons.

More and more, licensees are being found liable for the actions of intoxicated customers both inside and outside their establishments. Third parties injured by intoxicated patrons are suing licensed establishments for significant damages, and they are winning.

In March 2005, the BC Supreme Court determined the Steveston Hotel in Richmond, BC, was 50 per cent liable in a civil case relating to a drunk-driving incident. A patron was “grossly intoxicated”, yet was permitted to consume alcohol while in the bar, and drove home in his own vehicle despite his condition. On the way home he drove into a crowd of youths injuring five people.

In this case, the hotel was found to be of the same degree of fault as the driver. This is the largest portion of blame ever to be assigned against a pub in a drunk-driving civil suit in Canada. Although this case is currently under appeal, the Court’s decision serves as an important reminder to all bar owners and staff about the necessity of responsible beverage service.

If you serve a customer to intoxication — or serve alcohol to someone who came into your establishment intoxicated — you are responsible until that person sobers up. Coffee, cold showers and food won’t do it; only time can remove alcohol from the blood.

Learn to protect your patrons from harm and your business from court action. Educate yourself and your staff about the responsible sale and service of alcohol.

Have your staff take BARS Be A Responsible Server training program. A well-trained staff, fully aware of the effects of alcohol and the techniques for dealing with intoxicated patrons, can be your best way of avoiding trouble.

Develop and enforce written policies and procedures for the service of alcohol. These house rules, if properly communicated to your staff and monitored on a regular basis, may help to avoid high-risk situations.

Don’t serve intoxicated patrons. These customers are sure to get you in trouble — with the RCMP, the Yukon Liquor Corporation and possibly even the civil courts.

Develop a good working relationship with the police and the liquor inspectors. They can provide you with valuable advice, and if a problem arises, you can feel comfortable calling for assistance.

DRINK RECIPES

The Palace Soother

1 oz blended scotch
2 oz mango juice
2 oz passion fruit
2 oz orange juice

Fill a cocktail shaker with ice, add above ingredients and shake sharply. Strain into an old fashioned glass filled with ice and garnish with a fresh mango or orange slice.



The Cinnamon Mocktail

2 oz cranberry juice
5 oz apple cider

Add above ingredients to a highball glass filled with ice, garnish with a cinnamon stick.

