



Licensee Information

Bulletin



B.A.R.S. Self-Study Program

Later in May, the Be A Responsible Server course will be available as a self-study program for you and your staff.

Having a self-study option, as recommended in the *Substance Abuse Action Plan* and the *Liquor Act & Regulations Review*, makes the BARS course much more accessible. And it's still free.

The BARS program focuses on server responsibilities, recognizing signs of intoxication, and managing difficult or intoxicated patrons. It also provides information on how to deal with minors, over-serving, and over-crowding.

The self-study BARS course is based on the in-person BARS course content. We worked with industry to make it useful and understandable for you and your staff.

Here's how it works:

1. Fill out a registration form - available on our website, at rural community liquor stores, and at Head Office in Whitehorse. Choose either a hard-copy or a CD-ROM version of the course.

2. Pick up the course material from our Quartz Road location or any rural community liquor store, or have it mailed to you.

3. Once you have completed the course, take the final test (included in the course material) and send it to our Head Office for marking. A self-addressed stamped envelope is included. All successful participants will receive their BARS certificate in the mail.

Of course, we will continue to offer the in-person BARS courses in Whitehorse and the rural communities.

If you have any questions, or want to schedule an in-person BARS course, please contact us!



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Reminders

Last month you received a new "Official Price List" reflecting price changes effective April 1, 2006. Please ensure that your **off-sale price lists** are adjusted as necessary.

The *Liquor Act* requires that **liquor licences** are posted in a conspicuous place in a part of the licensed premises where liquor is served. Liquor Inspectors, including the RCMP, and customers must be able to easily see your licence when visiting your prem-

B.A.R.S. - Be A Responsible Server

Training courses are scheduled in:

**Haines Junction @ Council Chambers,
Convention Ctr**

Tuesday, May 16th, 6:30 - 9:30 p.m.

To register, phone: 634-2201

Watson Lake @ Signpost Seniors Centre

Thursday, June 15th - 6:00 - 9:00 p.m.

To register, phone: 536-7311

Dawson City @ Downtown Hotel

Wednesday, June 7th - 1:00 - 4:00 p.m.

Wednesday, June 7th - 6:00 - 9:00 p.m.

To register, phone: 993-5348

Yukon Liquor Corporation



**9031 Quartz Road
Whitehorse, Yukon
Y1A 4P9**

Ph: (867) 667-5245

Fx: (867) 393-6306

Email:

yukon.liquor@gov.yk.ca

Website:

www.ylc.yk.ca

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New Products

- Jagermeister 375 ml \$19.75
- Heineken 6/330 ml \$13.95 (cans)
- Heineken 500 ml \$2.85 (cans)
- Veltins Pilsener 500 ml \$2.50 (cans)
- Yukon Gold 15/355 ml \$26.95 (cans)



New Products

Arriving Mid-May

(estimated price)

- Hpnotiq 375 ml \$24.95
- Yellow Tail Shiraz 1500 ml \$29.45
- Yellow Tail Merlot 750 ml \$14.95
- Tres Generacion Anejo 750 ml \$65.60

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**MODERATION IS ALWAYS IN GOOD TASTE,
DON'T DRINK AND DRIVE**

The Yukon Liquor Corporation would like to wish you a happy and safe 

Hours of Operation

CENTRAL WAREHOUSE
Monday-Friday 8:00 am to 4:00 pm
Orders received during normal business hours will be ready for pick-up within 24 hours. (Orders placed on Friday will be ready on Monday.)

WHITEHORSE LIQUOR STORE
Monday-Thursday 10:00 am to 6:00 pm
Friday 10:00 am to 8:00 pm
Saturday 10:00 am to 6:00 pm

**DAWSON CITY, FARO,
HAINES JUNCTION,
MAYO* & WATSON LAKE**
Monday - Closed
Tuesday-Saturday 10:00 am to 6:00 pm

*Mayo store closed between 1 pm - 2 pm

Holiday Hours

CENTRAL WAREHOUSE
Monday, May 22nd - CLOSED



WHITEHORSE LIQUOR STORE
Monday, May 22nd - CLOSED

**DAWSON CITY, FARO,
HAINES JUNCTION,
MAYO* & WATSON LAKE**
Monday, May 22nd - CLOSED
Tuesday, May 23rd - CLOSED

Drink Recipes

Butterscotch Delight

1oz Creme de Cacao
1oz milk
1oz triple sec
1oz butterscotch schnapps
Pour liqueurs into a hurricane glass. Add cold milk, stir and serve immediately.



Cream Soda

8oz carbonated water
1oz passion fruit syrup
1oz watermelon syrup
1oz half and half cream
Fill a tall glass half full with ice. Fill to 2/3 with carbonated water. Pour in flavored syrups, then float the half and half cream on top. Stir when ready to drink.

