

Licensee Information Bulletin

LICENCEE RENEWALS

We'd like to remind you that all Yukon liquor licences **expire at midnight on March 31, 2009**.

Your "Application for Renewal" package was mailed in mid January.

To renew your licences, you must complete your application and submit it along with the required supporting documents and licence fees by **March 1, 2009**.

For your convenience you may return all required documents and make payments at either our Head Office in Whitehorse or the nearest liquor store in communities outside Whitehorse.

Please direct any 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, extension 5245.

Happy St.
Patrick's
Day



RE-OPENING YOUR SEASONAL BUSINESS?

After your business has been closed for the season one must make sure everything is in good working condition from the winter closure. Below is a *quick* check list **but** please do a complete check **before** opening for the public after a season closure.

Daily safety checks:

A liquor licence carries with it many responsibilities. As a licensee you are expected to maintain a certain level of safety and cleanliness in your premises at all times:

Are your washrooms clean and in good working order? Are they regularly checked to ensure there is a supply of hand soap and paper products for use by your customers? Does the fan work?

Are fire exits clearly marked and lit and not blocked by furniture or garbage? Is panic hardware fully functional? Are your fire extinguishers readily accessible and regularly checked by qualified service people?

Is the condition of your floor or furnishings a safety hazard to your customers?

Is your food service area clean? Is food properly handled and stored in accordance with the requirements of the Environmental Health department?

Make your own premises check a part of your daily operating routines. Your staff and customers will appreciate knowing their health and safety are important to you.

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March 2009

Changes to the Liquor Act, Liquor Regulations, & Summary Conviction Regulations

As licensees, changes to Yukon's liquor laws provide you with some increased flexibility and opportunities – and also substantially increase fines and penalties for violating those laws.

These changes will become **effective April 1/09**. We will be sending you a separate package of information shortly.

Fines for offences like illegally serving a minor or an intoxicated person are now **\$500**. You'll want to make sure that your staff are on top of their duties to avoid these fines. The in-person and self-study BARS courses have been updated for all the new rules: perhaps now would be a good time for your staff to have a refresher!

Please contact us to ask us any questions you may have, or arrange a BARS course for your staff. And check our website for more information at www.ylc.yk.ca.

March 2009 Bulletin

Warehouse Closure—March 31, 2009

Just a quick reminder that the Liquor Warehouse will be closed on **Tuesday, March 31st, 2009 all day** for our Year End Inventory.



Orders placed early Monday, March 30th **will** be available for pick up on Tuesday, March 31st. Business will continue as usual on Wednesday, April 1st, 2009. Thank you for your understanding and consideration.

HOURS OF OPERATION



Central Warehouse

Monday-Friday 8:00 am to 4:00 pm

Orders received during normal business hours will be ready for pickup 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, Faro, Haines Junction, Mayo* & Watson Lake

Tuesday-Saturday 10:00 am to 6:00 pm
Closed-Sunday & Monday

*Mayo store closed between 1:00 - 2:00 pm

Yukon Liquor Corporation



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Shamrock Shaker

Ingredients:

- 1 1/2 oz. coffee liqueur
- 2 1/2 oz. milk
- 1/2 oz. Amaretto

Edible green and gold powder for garnish (found in cake decorating supply stores)

Preparation:

Pour the ingredients into a cocktail shaker with ice cubes.

Shake vigorously.

Strain into a chilled cocktail glass.

Sprinkle the green & gold powders on top.



Green Punch

Ingredients:

- 2 (3 ounce) packages lime flavored gelatin mixed in 1 quart hot water
- 1 (46 fluid ounce) can pineapple juice
- 2 (12 fluid ounce) cans frozen orange juice concentrate, thawed
- 2 cups white sugar
- 4 1/2 cups cold water

Preparation:

1. In a large saucepan dissolve the gelatin in 1 quart of hot water. Allow to cool.
2. When gelatin is cool, pour into a large punch bowl, Stir in pineapple juice, orange juice concentrate, sugar and 4 1/2 cups cold water. Pour in ginger ale just before serving.

