

Licensee Information Bulletin

Are you planning to sell your business?



If you are planning to sell or lease out your business, you and the person taking over need to know that the transfer of the liquor licence is not automatic. You must advise us at least 30 days before the proposed effective date of any change in ownership (&/or corporation or partnership arrangements). The new owner (or lessee) is required to complete an application for transfer and the processing of this transfer takes time.

Neither the warehouse nor community liquor stores can release liquor orders to new licensees until all documentation is in order and a new licence has been issued. To ensure a smooth transition, please contact the Licensing Branch well in advance.

Change your clocks

November 1st, marks the Fall change of Pacific Time. Local radio and television stations regularly broadcast the official time. We recommend that you synchronize all the clocks in your premises and make sure they are set accurately.



How to make your bar a safer place



Every now and then, the media will carry a story regarding a violent incident at a bar or event where liquor is available. These incidents reinforce how vital well-trained, conscientious staff and strict house policies are to the management of a successful bar or licensed event.

It is important that you and your staff know how to recognize risk factors that exist and how to minimize those risks by making changes to your bar.

Bar fights are preventable and problems should be dealt with early on before they have a chance to escalate. Verbal arguments or obnoxious behavior usually precede physical fighting. Your overall goal should be to maintain the safety of both customers and staff.

There are things you can do to avoid problems and the potential legal liability that they create. Here are a few suggestions:

- Have enough staff on duty to ensure the safety of your customers;
- Make sure staff are trained to deal with difficult situations;
- Have clear policies on denying entry to customers who are intoxicated or known to be aggressive;
- Keep a report of any fights that occur - including where, what happened and who was involved; and;
- Have a house policy for customers that makes it clear that aggression and harassment are not acceptable in your bar.

ISSUE # 8

1

November

2009 MADD Red Ribbon Campaign



November 1, 2009 marks the 22nd annual launch of the MADD (Mothers Against Drunk Drivers) Project Red Ribbon campaign.

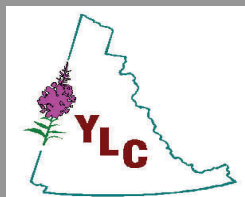
Last year millions of motorists across Canada tied MADD Canada's red ribbons to their vehicles to pledge their commitment to drive safe & sober.

The red ribbon also serves as a memorial to all those killed or injured by impaired driving.

MADD Canada's mission: to stop impaired driving and to support victims of this violent crime.

Red ribbons and donation boxes will be available at all Yukon Liquor stores until January 4, 2010.

Yukon Liquor Corporation



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November 2009

Draught Beer Systems

Thank you for your cooperation during the draught beer system inspection visits.



We hope the inspection information and training sessions provided will help you in maintaining your systems.

By cleaning your draught systems on a regular basis, along with maintaining proper temperatures and pressure, the makers of your favourite draught will be pleased that their good quality product is being passed on to your customers.



Beaujolais Nouveau

The third Thursday of November heralds the world-wide arrival of Beaujolais Nouveau. Viewed as a “fad” wine with diminishing appeal by some, it can provide for others an insight into the quality of the year’s harvest.

This lively, aromatic wine is produced using the carbonic maceration method. The grapes are not pressed, but are placed in steel tanks where the weight of the grapes and added CO₂ causes the fermentation to occur within the grapes, which then burst open. This process takes around 48 hours and ensures a wine with a vibrant berry hue and fruit flavour.

Serve it slightly chilled, around 12 °C. With its low tannins and lively acidity, it will match well with turkey, medium curry, garlic Mediterranean dishes, and cheeses like brie and edam. Beaujolais Nouveau is meant to be consumed right away and definitely by Christmas. Yukon Liquor Corporation will again have a limited quantity of Beaujolais Nouveau available for sale.

ISSUE # 8

2

November 2009

Private parties in licensed premises

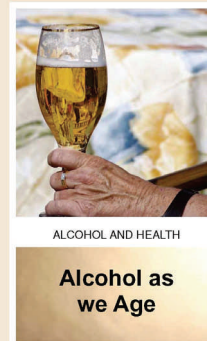
You can now allow someone to reserve your entire premises for a private party.

During any private party, all the terms and conditions of your licence still apply (access by minors, capacity, hours of operation, intoxication, etc.) For inspection purposes, please give the information to Yukon Liquor Corporation in writing no later than ten days before the event.

Alcohol as we Age Booklet

Recently, Yukon Liquor Corporation launched a new initiative, *Alcohol as we Age*.

Posters and booklets are available at our Head Office and liquor stores.



New Board Member

We are pleased to announce our newest member to the Yukon Liquor Board, Melanie Graham.

NEW

Fall/Winter Hours of Operation



CENTRAL WAREHOUSE

Hours of Operation are:

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.)

Closed Wednesday, November 11—Remembrance Day

WHITEHORSE LIQUOR STORE

Monday-Thursday 9:30 am to 7:00 pm

Friday 9:30 am to 8:00 pm

Saturday 9:30 am to 6:00 pm

Closed Wednesday, November 11—Remembrance Day

DAWSON CITY

Tuesday-Saturday 9:30 am to 6:00 pm

Closed Wednesday, November 11—Remembrance Day

FARO, HAINES JUNCTION, MAYO* & WATSON LAKE

Tuesday-Saturday 10:00 am to 6:00 pm

*Mayo store closed between 1 pm - 2 pm

Closed Wednesday, November 11—Remembrance Day