

NIAGARA VINTAGE SCHEDULE 2004



Vintage Wine

This wine has a rugged taste from the vines that grow in soil along the sides of Rugby pitches from Hamilton to Niagara Falls. The ground has been fertilized by years of players urinating at half time and vomiting from parties the night before a game. We take only the best and wrinkled grapes for this wine and will not take a grape before ripen to an age of forty.

This means that it may not have any body left, but it is still capable of getting juiced. The grapes have been delicately stomp on by high cut Mitre Rugby boots and the pulp has been strained through jock straps that have been aged by weeks of being left in a kit.

You will find that this wine has a taste that at first, plays well but soon falls to the side lines and requires several days to regain it's former greatness.



<u>DATE</u>	<u>FIXTURE</u>	<u>FIELD</u>
Sunday April 18	Vintage @ NOBS	Oakville
Sunday May 2	XLS & Grey Hares @ Vint.	Port Colborne
Sunday May 16	Peterborough @ Vintage	Port Colborne
Sunday May 26	Vintage @ Staff	Oakville 6:00 Pm
Sunday June 13	Lion & Leps @ Vintage	Hamilton
Sunday June 20	NOBS 50-60 Festival	Burlington
Sunday June 27	Vintage @ XLS	Brampton
Sunday July 11	LEPs & Grays @ Vintage	Hamilton
Saturday Aug. 7	NOBS @ Vintage	Hamilton 50 th
Saturday Aug. 14	Possible 50 th between SOB and Vintage (cancelled)	Vintage
Sunday Sept. 19	Vintage @ Peterborough	Peterborough
Sept. TBA	Staff @ Vintage	Hamilton
Sunday Oct. 17	NOBS 10-A-side	Burlington
Sunday Oct. 24	XLS @ Vintage	Hamilton
Sunday Nov. 7th	NOBS @ Vintage	Port Colborne