

Bushwacker News

Our premium red wine for February is from California's Cupcake Vineyard. The Red is Red Velvet, a blend of four varietals including Zinfandel, Merlot, Cabernet Sauvignon and Petite Syrah. The white is a Chardonnay. Both are \$7.95 for a glass and \$23.95 for a half litre.

Our guest beer tap serves La Trappe Tripel. \$8.95 served in its own 12 ounce goblet.

We conducted our **birthday quiz** draw on Monday morning. The **winners** are as follows:

Grand Prize: A personal keg of Bushwacker beer was went to Eric Mazden.

2nd Prize: A Bushwacker T-shirt and \$25 gift card went to Nathan Uhrich

3rd Prize: A Bushwacker beer sampler gift certificate and a set of etched Bushwacker grand pilsener glasses went to Trent Schiessler.

Bushwacker Events

Jan. 30 Monday Night Jazz & Blues. **UPTOWN JAZZ**. The Regina jazz legend plays on. 8:00 PM.

Feb. 1: Wednesday Night Folk. **RYE & THE VATS**. Rye Noble leads this roots blues jazz band. 8:00 PM.

Feb. 1: MONTHLY ALES MEETING. Many home brewers have been busy brewing in the new year using the new supplies and equipment they received for Christmas. This month's feature presentation will be on how to properly age and cellar those delicate suds. Come sit in on a meeting and rub elbows with some fellow home brewing enthusiasts of all skill and experience levels. Held in the Bushwacker basement clubroom at 8:00 PM. New members are always welcome!

Feb. 3: FIRST FIRKIN FRIDAY. Men in kilts, members of **The Fraser Pipe Band**, a small keg of beer specially prepared for the occasion, a procession throughout the pub, a special birthday girl to tap the firkin and the potential of many beer soaked Bushwacker patrons. Sounds like a great way to start the weekend before heading off to Festiv-Ale!

Feb. 3-4: THE 7TH ANNUAL FESTIV-ALE – A BREWER'S EXPO. Regina's biggest and best beer festival returns once again. Held at the Conexus Arts Centre from 7 – 11 PM on Fre"bREW"ary 3rd and 4th, the festival offers nations of beer, wines and spirits, outstanding cuisine and live entertainment. It has been selling out for the last few years as Regina's enthusiasm for premium suds continues to grow. Be sure to stop by **The Bushwacker booth** and try three of our more "obscure" and rare brews.

Feb. 6: Monday Night Jazz & Blues. **BETH ARRISON**. Nouveau jazz from this Vancouver pianist. 8:00 PM.

Feb. 8: Wednesday Night Folk. **PHYLLISS SINCLAIR**. Winner of the 2011 Canadian Aboriginal Music Awards for Best Acoustic Folk Album. 9:00 PM.

Feb. 13: Monday Night Jazz & Blues. **'ROUND MIDNIGHT**. Popular jazz groups plays popular jazz tunes featuring popular lead vocalist, Bev Zizzy. 8:00 PM.

Feb. 14: VALENTINE'S SWEETHEART DINNER FOR TWO. Word continues to spread that the Bushwacker kitchen is among the best in the city. Looking for a tasty and cozy dining experience with your special date? Great value and a relaxed atmosphere has made us a popular destination for Valentine's Day. Reserve your table early to

avoid disappointment.

Feb. 15: Wednesday Night Folk. **RON LOOS**. Somewhat off-centred humour and scathing acoustic guitar prowess. 9:00 PM.

Feb. 16: SCIENCE PUB EDITION # 6. This monthly event presented by The Bushwacker and The University of Regina Faculty of Science has proven to be a huge hit. Every 3rd Thursday of the month our Arizona Room fills to capacity with customers eagerly awaiting the presentation. The room is limited to 50 seats so many folks choose to come down early and have dinner in the Arizona Room. The room opens at 5:00 PM and the lecture begins at 7:00 PM. An evening of suds and science!

Feb. 20: Monday Night Jazz & Blues. **CLOSED FOR THE HOLIDAY**. Happy Family Day!

Feb. 22: Wednesday Night Folk. **BRADFORD**. Talented guitar/vocal duo featuring Brad Papp and Mark Radford. 9:00 PM.

Feb. 25: SATURDAY AFTERNOON BLUES SHOWCASE. Presented in conjunction with The Regina Delta Blues Association and The Mid-Winter Blues Festival. Hosted by 91.3FM CJTR's Jeff "Redbeard" Corbett. Enjoy great local blues acts performing throughout the afternoon on the Bushwacker stage. Redbeard's "signature" chocolate cheesecake will be available. Enjoy our weekly Steak and a Pint feature. Great blues, beer and food. No cover charge. A great way to shake those winter blues! 2:00 PM.

Feb. 27: Monday Night Jazz & Blues. **UPTOWN JAZZ**. Local jazz guitar whiz, Barry Whitmore leads this talented trio. 8:00 PM.

Feb. 29: Wednesday Night Folk. **LOCAL SONGWRITER'S CIRCLE SHOWCASE**. The first event of its kind to be held at The Bushwacker. Lead by Regina singer/songwriter, Kory Istace. 9:00 PM.



Creative, but why?

A man asked his wife what she'd like for her 40th birthday. "I'd love to be six again," she replied. On the morning of her birthday, he got her up bright and early and off they went to a local theme park. What a day! He put her on every ride in the park: the Death Slide, the Screaming Loop, the Wall of Fear, everything there was! Wow! Five hours later she staggered out of the theme park, her head reeling and her stomach upside down. Right to a McDonald's they went, where her husband ordered

her a Happy Meal along with extra fries and a refreshing chocolate shake. Then, it was off to a movie - the latest Disney and what a fabulous adventure! Finally, she wobbled home with her husband and collapsed into bed. He leaned over and lovingly asked, "Well, dear, what was it like being six again?" One eye opened. "You idiot, I meant my dress size."

An accountant dies and goes to heaven. He reaches the pearly gates and is amazed to see a happy crowd all waving banners and chanting his name. After a few minutes St. Peter comes running across and says, "I'm sorry I wasn't here to greet you personally. God is looking forward to meeting such a remarkable man as yourself."

The accountant is perplexed. "I've tried to lead a good life, but I am overwhelmed by your welcome," he tells St. Peter. "It's the least we can do for someone as special as you are."

Imagine, living to the age of 160 and still looking so young," says St. Peter. The man looks even more dumbfounded and replies, "160? I don't know what you mean. I'm only 40."

St. Peter replies, "But that can't be right - we've seen your time sheets!"

<http://communities.washingtontimes.com/neighborhood/list-ten-those-top-then-things-we-enjoy/2011/dec/17/top-ten-craft-beer-themes-2011/>

Top Ten: Craft beer themes of 2011 [Bryan Kolesar](#)

5. Drink a sour beer to chase away the blues

Drinking intentionally soured, tart, or otherwise funk-ified beer might initially strike one about as odd as a grandfather's attraction to limburger cheese and sardines. But, once the brain is wrapped around the idea that a beer can be, indeed, excellent when presenting flavors and aromas described as funky, tart, sour, barnyard, horse blanket, and yes, even locker room, the possibilities are endless for discovering some of the most amazing beers that many have never tried. Many of these beers have their roots in the open fermentation breweries of Belgium and some, particularly the tart ones, are considered good "gateway" beers for new beer drinkers.

4. When a glass jug is not just a jug

For years, the word growler, and derivations thereof, has been one of the top search engine keyword referrals over at my blog, [The Brew Lounge](#). It has not been until recently that the little brown jug has gained more widespread recognition and acceptance. Cross-eyed glances used to shoot in the direction of a bar patron leaving with a 64-ounce brown jug of freshly-poured draft beer in hand to enjoy later at home. Now, growlers show up in any brewery or beer bar worth their hops.

3. Drinking with the seasons

India Pale Ales are still enormously popular in the craft beer segment. But add together Bock, Oktoberfest, Pumpkin, Fresh Hop Harvest, and Christmas beers under the umbrella term "seasonal" and it creates the largest sales segment of the craft beer industry. It underscores not only the popularity of the myriad flavors and aromas presented by beer, but illustrates the consumer's willingness to vary their beer drinking preferences throughout the year.

2. Everything but the kitchen sink

Tying together #8 and #3 here into #2 is the practice of incorporating more ingredients and, hence, more flavors and aromas into beer than ever before. While perching a piece of fruit on the rim of the glass is, generally speaking, still verboten, herbs, spices, chocolate, salt, and more than just the traditional flavors from malt, hops, and yeast are filling the brewer's canvas with endless possibilities. Apples, chocolate, cinnamon, coriander, elderflowers, figs, hibiscus flowers, honey, lavender, oak, orange peel, persimmon, rose hips, rhubarb, toasted pear wood, and white peaches give you just a few ideas from the creative recipe-bending that brewers are undertaking in 2011.

1. Growth upon growth

The large, industrial segment of the brewing industry continued its annual slide in 2011. Meanwhile, the craft segment (less than six million barrels of

annual beer production) strung together another banner year. Well-established breweries like Brooklyn, Captain Lawrence, and Tröegs increased capacity and production in 2011, adding new kettles and fermentation tanks – and in some cases moving to new locations – while doing their part to boost local economies. However, the real eye-opener is the smallest niche of this niche industry: nanobreweries. While the term ruffles some, it does convey that these are the smallest of small brewers. Brewers that often must keep their day jobs to make ends meet. After a roughly 10% increase in the number of U.S. breweries in 2010 over 2009, there are reportedly at least several hundred more in various stages of planning and development in mid-2011, many of them of the nanobrewery size (generally described as less than three barrel batches of beer at a time). How many survive remains to be seen; however, it underscores the spectacular growth that the craft segment of the beer industry continues to enjoy and opportunities that it presents.

After another strong year of craft beer growth, time will tell what 2012 has in store for the beer-loving masses. It should continue to be a wild, fun, and fascinating ride.

Themes to follow in 2012: All of these and more like, Female Brewers, Homebrewing, Industry consolidation, Lager-style beers, and "Session" beers.

An efficiency expert concluded his lecture with a note of caution. "You don't want to try these techniques at home." "Why not?" asked somebody from the audience. "I watched my wife's routine at breakfast for years," the expert explained. "She made lots of trips between the refrigerator, stove, table and cabinets, often carrying a single item at a time. One day I told her, 'Hon, why don't you try carrying several things at once?'" "Did it save time?" the person in the audience asked. "Actually, yes," replied the expert. "It used to take her 20 minutes to make breakfast. Now I do it in seven."

For years Dr. Benson had left his office and gone to Teddy's Bar, where Teddy would fix him a daiquiri laced with crushed pecans. One day, however, Teddy ran out of pecans; instead he substituted hickory nuts. Dr. Benson sat down and took a sip under Teddy's watchful eyes; he frowned. "Say, Teddy, this isn't an almond daiquiri. Just what is it?" "I can't lie to ya," Teddy said. "It's hickory daiquiri, Doc."



This week your Wakker Weekly reminder comes to you from Singapore. The new Marina Bay Sands, containing a Casino, hotel, 40 restaurants and various shops. The structure on the top is a "park in the sky", with a pool. It is framed in the second shot by a 165 m high Ferris Wheel.

The Soup & Sandwich Special is \$9.95. All hot specials are \$13.95, except where noted and include a serving of the soup of the day or tossed salad. (GST not included)

	Soup	Sandwich	Dinner
Fri., Jan. 27	Cajun Chicken Mushroom	Roast Beef Wrap w/ Caramelized Onions	Shepherd's Pie
Sat., Jan. 28	Bushwacker	Breakfast Wrap w/ Pico de Gallo	Steak & a Pint. \$15.95
Mon., Jan. 30	Spiced Carrot	Steak Quesadilla	Spiced Chicken Skewers on Hot Potato Salad
Tues., Jan. 31	Chunky Winter Vegetable	Spinach, Crimini, Tomato & Chili Pizza	Cornmeal Catfish w/ Coleslaw & Corn Fritters
Wed., Feb. 1	Pulled Pork & Turkey	Chicken Enchiladas	Grilled Chicken w/ Korean Style Vegetables on Soba Noodles
Thur., Feb. 2	Ribollita	Smoked Salmon Clubhouse	Beef Bourguignon in Bread Bowl
Fri., Feb. 3	Sausage & Bean	Pancetta Capicola Baguette w/ Rocket Cream Cheese	Chermoula Porkloin on Quinoa Rice w/ Warm Moroccan Salad
Sat., Feb. 4	Bushwacker	Malaysian Pancakes w/ Peach Sauce	Steak & a Pint. \$15.90