

Bushwacker News

Our September premium wines are from The Tin Roof Winery in California. The red is a Cabernet Sauvignon and the white is a Sauvignon Blanc. Both are \$7.95 for a glass and \$29.95 for a half litre. The Kells Irish Lager turned out to be spoiled. We now have on tap Stella Artois in its own branded 500 ml. glass; \$6.95 for a pint.

Bushwacker Events

Aug. 31: Battle of the Breweries Beer Tasting - The California Confrontation. Russian River vs. Green Flash vs. Port Brewing. **SOLD OUT.** Tickets for the fall **Battle of the Breweries 2** tasting event will go on sale this day. The underdog, *Bell's Brewery of Kalamazoo, Michigan* takes on the powerful heavyweight, *Brooklyn Brewery from New York*. Don't count out the underdog just yet for there is strength in numbers. Should be one "knock-out" event!

Sept. 1: Wednesday Night Folk. **Diana Catherine & The Thrusty Tweeters.** Authentic Americana from this Toronto group. 9:00 PM.

Sept. 1: ALES monthly meeting. **The Ale & Lager Enthusiasts of Saskatchewan** reconvene after a summer break. New members are always welcome to join one of the top ranking home brewing clubs in the nation. Brew better beer by rubbing elbows with the pro amateurs. 8:00 PM in The Bushwacker downstairs clubroom.

Sept. 3: First Firkin Friday. A small keg of specially crafted beer, members of **The Fraser Pipe Band**, a volunteer keg tapper and potentially a very big mess involving squirting beer and suds-soaked spectators. Summer is over and folks are back in town and back to their regular routines. We suggest you arrive early. Our Arizona Room will be open. 5:30 PM.

Sept. 5: The Labour Day Classic. We will be open at noon and welcome back our Manitoba friends. Enjoy our **Bomber Burger & a Pint** feature before or after the big game.

Sept. 6: Closed for the holiday. Happy Labour Day!

Sept. 8: Wednesday Night Folk. **Tyler Gilbert.** Regina singer/songwriter makes his Bushwacker debut. Special guest - **Jim Wright Jr.** 9:00 PM.



REDBEARD'S

Sept. 11: **"Back To THE GRIND"** **Saturday Afternoon Musical Showcase.** With another all-too-short Saskatchewan summer drawing to an end and people returning to their regular schedules (The Grind), join Regina's #1 live music fan, Jeff "Redbeard" Corbett as he presents another fabulous afternoon of fine Regina talent. Five acts will take to The Bushwacker stage including: **Tara Dawn Solheim, Cody Gamracy, Belle Plaine, Burns and Maciag and Troy & The Jens.** Be sure to try a slice of Redbeard's "Swimming in Chocolate" cheesecake created to meet Redbeard's exacting specifications. 1:00 PM.

Sept. 13: Monday Night Jazz. Up-tempo jazz and adult contemporary tunes with **'round midnight.** 8:00 PM.

Sept. 15: Wednesday Night Folk. Roots, folk rock and alternative. An encore performance from popular Regina group, **The Bystanders.** 9:00 PM.

Sept. 16: A Premium Rum Tasting. A rare opportunity to sample eight unique premium rums. Join Gloria Hrynuik from Calgary as she discusses rum history, distillation and ageing techniques. Evaluate first-hand how this affects the final product. A special rum-inspired appetizer will also be served. All for only \$34.95 person. To be held in the Bushwacker Arizona Room. Limit to 50 tickets. The featured rums include: *Clement Premiere Canne - Natural White Rhum - Martinique, Royal Jamaican Gold Rum - blended rum Jamaica, Clement VSOP - 4 year cognac barrel aged rum - Martinique, Santa Teresa 1796 - rum produced using the Solera method - Venezuela, Angostura 1919 - 8 year old rum - Trinidad, Juan Santos - 21 year old reserve rum - Columbia, Clement Cuvee Homere - Vintage rum - Martinique, Juan Santos Cafe - 7 yr coffee infused rum - Columbia.* 7:00 PM.

Sept. 20: Monday Night Jazz. **The Jazz Band-Its.** Over 20 members comprise this very big band playing big band music. 8:00 PM.

Sept. 22: Wednesday Night Folk. Great familiar classic folk tunes with **Becky & the Jets.** 9:00 PM.

Sept. 27: Monday Night Jazz. **Uptown Jazz.** Barry, Donnie and Gary play great jazz standards. 8:00 PM.

Sept. 29: Wednesday Night Folk. **Bradford.** Folk rock from Brad Papp and Mark Radford. 9:00 PM.

Oct. 5: Battle of The Breweries 2 - Bell's Brewery takes on Brooklyn Brewery. Can the little brewery from Kalamazoo, Michigan conquer the mammoth giant brewery from the Big Apple? Evaluate 11 beers specially imported for this event. Tickets go on sale August 31. \$29.95 person.

Oct. 30: A Celtic Hallowe'en.

Nov. 27: 22nd Single Malt Scotch Tasting

Dec. 4: Annual Blackberry Mead Release

Our **September featured artist is Iris B. Belter.** She was born in Prince Albert, Saskatchewan. She lived for many years in Calgary, Alberta and has resided in the USA and overseas. She now makes her home in Willow Bunch, Saskatchewan. She has designed, built and painted six outdoor murals for the Willow Bunch Communities in Bloom program, and for various other programs. She received a diploma from the Toronto Royal Conservatory of Music in piano. She also received a diploma from the Southern Alberta Institute of Technology in tailoring as well as mixed media art including collage and pottery. Some examples of her mixed media art include glass table tops which are a collage of shells, marbles and pieces of mountain shale. Iris has now immersed herself into sand painting art. Some of her most recent work appears on the Bushwacker art wall for the month of September. She welcomes your feedback on her work. Queries, quips and questions can be sent to: Iris B. Belter, The Red Owl Art Den, PO Box 117, Willow Bunch, SK S0H 4K0, 306-473-2270

Top ten reasons to become a nurse:

- 1) Pays better than fast food, though the hours aren't as good.
- 2) Fashionable shoes and sexy white uniforms.
- 3) Needles: "Tis better to give than receive"
- 4) Reassure your patients that all bleeding stops...eventually.
- 5) Expose yourself to rare, exciting and new diseases.
- 6) Interesting aromas.
- 7) Courteous and infallible doctors who always leave clear orders in perfectly legible handwriting.
- 8) Do enough charting to navigate around the world.
- 9) Celebrate all the holidays with your friends- at work.
- 10) Take comfort that most of your patients survive no matter what you do to them.



OMG!

Asheville's honest pint project; by [Anne Fitten Glenn](#) on 08/19/2010

So you just bought a draft beer at a bar or restaurant. If you're in Asheville, you're typically paying anywhere from \$3.75 to \$5 for a pint, especially for craft beer.

But wait. Did you get a full pint for your cash? A standard American pint equals 16 fluid ounces. But not all "pint" glasses are equal. Some may look like they're the same size as a true pint, but because the glass on the bottom or the sides are thicker, they only hold 14-ounces. While that's just a two-ounce difference, if you're offered the choice of 14-ounces or 16-ounces for the same price, which are you going to choose? Do I even have to answer that question? I don't think so.

Turns out there's something called the [Honest Pint Project](#). It's a Web-based effort to promote the use of true 16-ounce pint glasses for serving beer in this country (if you're lucky you might even find an U.S. establishment that uses British Imperial-style pint glasses — which hold close to 20 ounces). When *Mountain Xpress* learned about this initiative, we thought it'd be fun and educational to set up our own local Honest Pint Project. To start off, I visited, unannounced, several randomly chosen beer purveyors around town with the 16-ounce measuring cup from my kitchen and my camera in

hand .

We'll continue to search out true pints for y'all. Feel free to point us to certain bars or restaurants if you feel they might be misrepresenting their glass size. The goal here isn't to embarrass anyone — it's just to see if we can get all the beer purveyors in Beer City, USA, to be transparent, so to speak, about their glassware. We'll be sending the photos and information on the Asheville spots that serve 16-ounce pints to the Honest Pint Project site so they can be listed as "Certified Purveyors."

Ed. Note: The author then provides the results of his survey, which include true 16 oz. pints, false 16 oz. pints and 14 oz. glasses that are not described as pints but the customer is left to assume that they are. We note that the pints in question are standard pints containing 16 standard oz. However, the 20 oz. pint to which she refers is an imperial pint containing 20 imperial oz. An imperial oz. is roughly 5% smaller than a standard oz., so the ratio is closer to 17 to 20, not 16 to 20. Finally, the tall pint glass used universally around Regina contains roughly 19 imperial oz. when full.

Correlation

After a 2 year study, the National Science Foundation announced the following results on the American Male's recreational preferences:

1. The sport of choice for unemployed or incarcerated people is: basketball
2. The sport of choice for maintenance level employees is: bowling.
3. The sport of choice for blue-collar workers is: football.
4. The sport of choice for supervisors is: baseball.
5. The sport of choice for middle management is: tennis.
6. The sport of choice for corporate officers is: golf.

Conclusion: The higher you rise in the corporate structure, the smaller your balls become.

Control?

I was in a car dealership a while ago, when a large motor home was towed into the garage. The front of the vehicle was in dire need of repair and the whole thing generally looked like an extra in the film "Twister". I asked the manager what had happened. He told me that the driver had set the "cruise control" and then went in the back to make a sandwich.



And you thought that Michael Jackson was a stupid parent.

The Soup & Sandwich Special is \$8.95. 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., Aug. 27	Oxtail & Barley	Crab & Pollack Salad Roll. \$9.95	Braised Beef Shank w/ Red Wine Demi Glaze
Sat., Aug. 28	Bushwacker	Brisquet & Smoked Mushroom Ciabatta	Steak & a Pint
Mon., Aug. 30	Cream of Cauliflower	Prime Rib & Portabella Panini. \$9.95	Chicken & Rib
Tues., Aug.. 31	Minestrone	Pulled Pork & Pear Pizza	Polenta Lasagna Bolognaise
Wed., Sept 1	Cabbage & Bean	Sausage Quesadilla	Pan-Seared Steelhead Trout on Sprouts w/ Riesling Vinaigrette.
Thur., Sept. 2	Red Wine Beef & Veg	Spinach & Fennel Salad w/ Grilled Chicken & Citrus Dressing	Roasted Lamb Chops w/ Lamb Olive Gravy
Fri., Sept. 3	Chicken & Mushroom	Carnivorous Deli Sandwich	Seared Beef Tenderloin w/ Smokey Baked Beans. \$14.95
Sat., Sept. 4	Bushwacker	Denver	Steak & a Pint