



WAKKER WEEKLY, No. 1023, Sept.5, 2010
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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.

We now have Delerium Tremens, a Belgian tripel, on tap for \$8.95 in its own branded 12 oz. glass.

Last week's Wakker Weekly contained more errors than normal. That may be a consequence of the fact that it was prepared under not the best of circumstances and was actually sent to you from the C-6F unit at Regina General Hospital.

Price increases

You pay a tax, called the liquor consumption tax (LCT), on every drink you purchase at the Bushwacker if it contains alcohol. The tax is based on the price. However, if you purchase a steak and a pint special, "what part of the cost is the beer?" If a special dish is made with the use of a Single Malt Scotch, should the LCT be charged on the Scotch at all? The alcohol will have been cooked off by the time it is served. In the past we have not gotten answers for these questions and we have paid no LCT in either case. However, we agree that it would not necessarily be unfair if we were collecting the LCT in these cases.

Our GM, Kelly Monette, who also oversees all accounting matters, has spent countless hours in recent months working with representatives of the provincial Department of Finance, to create a fair and workable scheme whereby the province can collect tax in these circumstances. As a result we must now collect LCT on all combo meals involving a pint and their prices must now reflect that. That means that you will pay the new extra tax with other similar taxes on checkout. This will affect combo meals involving steaks, burgers, pizzas and wings.

The benefits of homebrewing

Brewing beer at home has many benefits. One of the first tangible benefits is cost. An all grain batch of beer can be made for as little as \$10 or less than \$0.20 per bottle. Even kit beers, which can cost around \$50 still translate to about \$1 per bottle. But if you talk to almost any ALES Club member, they will tell you cost isn't the reason they brew. Being able to make your own beer gives you control over the entire process, from recipe creation to quality control. Homebrewed beer (and most craft beer) is made without preservatives can even be made from all organic ingredients. There are also ways to make beer at home from gluten free ingredients such as sorghum. While many people may start homebrewing to save money, the majority soon find that the real benefit to homebrewing is not cost savings, but simply producing beer that they enjoy. Joel Rathgaber, ALES

Bushwacker Events

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. Will the real Riders return?

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



Sept.11: REDBEARD'S "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.

October 1:First Firkin Friday. The tapper will be Steven Monette, son of head chef Mike Monette. This is a unique event. Steven was born after your Bushwacker opened and will turn 19 on Sept. 10.

Oct. 12: Battle of The Breweries 2 - Bell's Brewery takes on Brooklyn Brewery. (note change) 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 Halloween.

Nov. 27: 22nd Single Malt Scotch Tasting

Dec. 4: Annual Blackberry Mead Release

From the Belgian Shop Weekly Newsletter.

The history of Belgian beer: From the 17th century until the Second World War
 In the 17th century, many different types of beer began to appear up and down the country. Each variety was characterized by the specific ingredients used and the quality of the water. Small breweries flourished at this time, and as in those days there were no sophisticated means of preserving the product, each village had its own brewery.

At the end of the 18th century, a historical event took place that was anything but beneficial to the tradition of brewing: the French Revolution. In addition to the fact that it put an end to brewers guilds, the Revolution led to the destruction of many monasteries and abbeys, effectively wiping out much of the brewing industry. However, with the arrival of Napoleon on the scene brewing took off again thanks to a general economic recovery, although from that time on brewing would no longer be reserved for monks. It became a fully-fledged industry in its own right.

At the end of the 19th century, the scientific progress achieved by Louis Pasteur (1822-1895) in the study of yeast and the preservation of food by pasteurization gave breweries new impetus for some time. And these discoveries not only made it possible to preserve beer more efficiently, but they also improved the quality of beer, as the various types of yeast produce different flavors.

By the year 1900, there were 3,223 registered breweries in Belgium, including Wielemans' Brewery in Forest (Brussels), which was considered to be the biggest and most modern in Europe. It was also in Brussels (in the brewery called the Grande Brasserie de Koekelberg, to be precise) that the first bottom-fermenting beer (Pils) was brewed in 1886.

After the First World War, there was a considerable drop in the number of breweries. In fact, by 1920 there were only 2,013. The reason was that there was a dearth of the raw materials and manpower needed for brewing, and the few breweries that resumed production had to be mechanized. In the 1930s, the economic crisis made the situation even worse, and the Second World War caused a further reduction in the number of breweries. As a result, in 1946 Belgium had only 755.

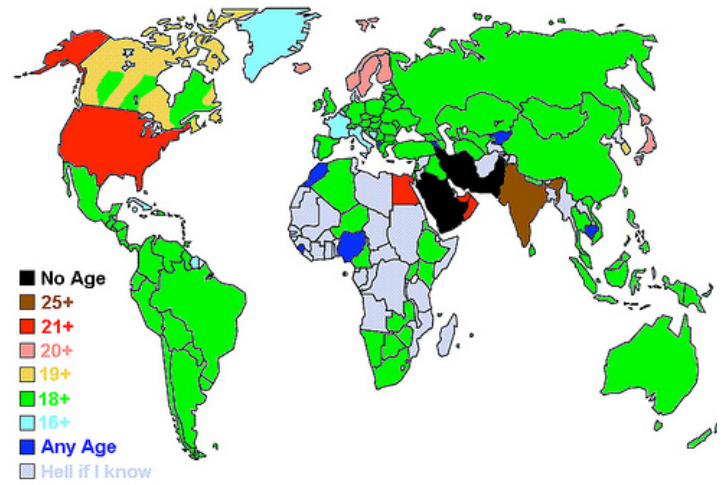
The results from Tuesday's Battle of the Breweries are in. Here's your ranking of the breweries and the beers.

Brewery Scores

1. Port Brewing Company 36.98
2. Green Flash Brewing 35.51
3. Russian River Brewing 34.45

Individual Beer Scores

1. Port Brewing Old Viscosity - Specialty Beer - 40.92
2. Port Brewing Wipeout - American IPA - 37.33
3. Green Flash Hophead Red - American Amber - 36.40
4. Green Flash Le Freak - Belgian Specialty IPA - 36.28
5. Port Brewing Shark Attack - Specialty Imperial Red - 35.63
6. Green Flash Grand Cru - Belgian Dark Strong - 35.32
7. Russian River Damnation - Belgian Golden Strong - 34.93
8. Russian River Pliny The Elder - Imperial IPA - 34.81
9. Green Flash - Imperial IPA - 34.02
10. Port Brewing Hop 15 - Imperial IPA - 34.02
11. Russian River Blind Pig - American IPA - 33.62



Minimum drinking ages around the world; accuracy and original source unknown.

If drinking is interfering with your work, you're probably a heavy drinker. If work is interfering with your drinking, you're probably an alcoholic. ~Author Unknown

I think a man ought to get drunk at least twice a year just on principle, so he won't let himself get snotty about it. ~Raymond Chandler

My grandmother is over eighty and still doesn't need glasses. Drinks right out of the bottle. ~Henny Youngman

Once, during Prohibition, I was forced to live for days on nothing but food and water. ~W.C. Fields

It is most absurdly said, in popular language, of any man, that he is disguised in liquor; for, on the contrary, most men are disguised by sobriety. ~Thomas de Quincy, *Confessions of an English Opium-Eater*, 1856 (Take note Mel Gibson.)



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., Sept. 3	Chicken & Mushroom	Carnivorous Deli Sandwich	Seared Beef Tenderloin w/ Smokey Baked Beans. \$14.95
Sat., Sept. 4	Bushwakker	Riderburger or Bomberburger & a Pint \$14.35	Steak & a Pint. \$14.90
Sun. Sept. 5	Bushwakker	Riderburger or Bomberburger & a Pint \$14.35	Steak & a Pint. \$14.90
Mon., Sept. 6	CLOSED	CLOSED	CLOSED
Tues., Sept. 7	Cream of Broccoli Cheddar	Italian Sausage Philly	Chicken Kiev w/ Multigrain Pilaf
Wed., Sept 8	Chicken Noodle	BBQ Beef, Mushroom & Roasted Onion Melt	Paprika Pork on Housemade Spätzle
Thur., Sept. 9	Mulligatawny	Montreal Smoked & Swiss on Porter Beer Bread	Beer-Battered Halibut Fish & Chips
Fri., Sept. 10	Washington Chowder	Cajun Chicken & Pecan Salad on Whole Wheat	Braised Beef Short Ribs w/ Harvest Lager Jus
Sat., Sept. 11	Bushwakker	Tortilla Wrap	Steak & a Pint. \$14.90