

Bushwakker 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.

Bushwakker Events

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 Bushwakker 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"REW"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 Bushwakker 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: Bushwakker Valentine Sweetheart Dinner For Two 2012 Menu
SENSUAL APPETIZER TRIO - A PLATE TO SHARE

Crusted ahi tuna gently seared and topped with japanese tonnato.

Duck breast and black angus tenderloin skewers with rosemary peppercorn demi-glaze.

Cucumber gazpacho and tomato foam shot.

MAIN COURSE - CHOOSE A SEPARATE ENTREE FOR BOTH OF YOU

Bone in veal chop with gnocchi & roasted beets. Finished with a sundried olive & lemon preserve sauce.

OR

Baked rock lobster tail with chardonnay sabayon sauce, a savoy cabbage roll, baby carrots and petite rocket salad.

MENAGE A TROIS - A THREE WAY DESSERT PLATE

Raspberry dark chocolate truffle cake.

Blackberry mead ripple gelato.

Truffle trifecta.

Only \$75 per couple. Dinner reservations available between 4:30 PM and 8:30 PM. Please call 359-7276.

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

Feb. 16: SCIENCE PUB EDITION # 6. This monthly event presented by The Bushwakker 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. February's lecture will be presented by professor Scott Murphy from the Department of

Chemistry, Faculty of Science. The title of his discussion is "Photoresponsive Materials: From Eyewear to Drug Delivery".

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 Bushwakker stage. This year's featured artists are; Jeff Crowe, Ray Eberle, Mildenberger, Scarth St. Blues Band and Evan Chambers & the Third Alarm. 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. 29: Wednesday Night Folk. LOCAL SONGWRITER'S CIRCLE SHOWCASE. The first event of its kind to be held at The Bushwakker. Lead by Regina singer/songwriter, Kory Istace. 9:00 PM.



[//news.nationalpost.com/2011/12/31/2011s-ten-goofiest-911-call-a-small-lion-and-other-emergencies/](http://news.nationalpost.com/2011/12/31/2011s-ten-goofiest-911-call-a-small-lion-and-other-emergencies/) 2011's ten goofiest 911 call: A 'small lion,' and other emergencies An Ontario police department has released its silliest 911 calls of 2011

10 During a snow emergency in early February, a woman called police to complain that snowplows were cleaning her street and making too much noise.

9 A 17-year-old youth called police to seek advice. He wanted to know if he could disown his mother because she wouldn't give him money.

8 A man called police because he found a roll of carpet on his front lawn and wanted an officer to attend his residence. He cancelled having police attend when he found out his wife put it there.

7 A woman called 911 after being denied entry to a local night club. She forgot her identification and wanted an officer to attend to query her name to prove to the security staff that she was of legal drinking age. When she was told police don't do that, she argued that they should.

6 A man called 911 to request an ambulance for a friend. Before disconnecting the call, the call-taker overheard a man in the background say, "Don't worry, I'll get rid of the dope." Needless to say, police were dispatched as well. True to his word the man must have ditched the dope as officers didn't find any.

5 A man called police when he saw a “small lion” cross the road in front of him. He was also quick to point out that he had not smoked any drugs... that day.

4 A woman called police to have a man removed from her residence. She no longer wanted his company after they were sharing a sofa to sleep on. She wanted the other end but the man wouldn't switch.

3 A man called 911 to report that his vehicle was just stolen from his driveway. He provided a description and the direction of travel.

Officers scoured the area but were unable to locate it until they attended his house and found it right where he left it. He attempted to cover his mistake by fabricating a story that the suspects returned the “stolen” car to his driveway and fled. Officers didn't buy it. It turned out the man saw a vehicle just like his drive by his house and jumped to the conclusion his had been stolen.

2 Police responded to a 911 call when screaming was heard in the background during the telephone call to police. The investigation revealed that a couple were arguing because the man wanted to play XBOX while the woman wanted to play Nintendo Wii. The tipping point occurred when the man opened a new package of cigarettes when another package was already open.

1 A woman called 911 because her cats ate her Whopper and she wanted another one.

Reviews of the OCB

We're glad to see the generally positive reception for our book, *The Oxford Companion to Beer*. It's already into its second printing and note the following review.

<http://life.nationalpost.com/2011/12/30/the-beer-frontier-best-brew-books-of-2011/>

The Beer Frontier: Best brew books of 2011 [Jason Rehel](#)

It's been another banner year for craft beer across Canada, with new breweries opening, a more robust showing at festivals at home and abroad, and a surprising but well-earned win by a New Brunswick brewer as brewery of the year at the Canadian Brewing Awards.

But 2011 has also seen a swelling of the resurgence of brewing as a craft and trade across North America, and even the world. With the wave has come the most fertile crop of books about brewing that's been seen in a long time — led by the release of a bellwether encyclopedia of the beverage. Here are my top five beer books for 2011, with a little extra pour for the *Oxford*.

1. The Oxford Companion to Beer. Not merely a heavyweight in terms of its size (848 pp., \$65; Oxford University Press), this Garrett Oliver-edited mini-keg-sized encyclopedia is the granddaddy of all tomes on the beverage. Its organization is impeccable, with a full index, appendix of beer information sources, and contributor bios at the end, and related bibliography information alongside each entry. Page numbers for related entries listed would have been helpful, but this is a quibble. Also, while it's nice to have the cursory foreword from as big a name as Tom Colicchio, this is mere window dressing to help sell copies. The craft beer industry is already beginning to suss out the chefs who are willing to work with them, and those wedded to the idea that wine is always the superior gastronomic beverage risk being left behind. For us beer lovers, we needn't get too caught up in what chefs have to say about beer being for real next to haute cuisine — in the end, it's not really up to them to decide.

Built on a foundation of knowledge sourced from dozens of editors,

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., Feb. 3	Sausage & Bean	Pancetta Capicola Baguette w/ Rocket Cream Cheese	Chermoula Porkloin on Quinoa Rice w/ Warm Moroccan Salad
Sat., Feb. 4	Bushwakker	Malaysian Pancakes w/ Peach Sauce	Steak & a Pint. \$15.90
Mon., Feb. 6	Cheesy Pepperpot	Sausage, Mushroom & Cheese	Fettucini Carbonara
Tues., Feb. 7	Chicken Taco	Grilled Chicken & Marinated Veggie Ciabetta	Hot & Sour Chicken Stirfry
Wed., Feb. 8	Sausage & Kale	Boar Burritos	Blackened Cod w/ Sauce Gribiche & Smoked Salmon Dill Butter
Thur., Feb. 9	Beef & Bean w/ Smoked Hocks	Hovind's Flatbread	Chicken Escovitch
Fri., Feb. 10	Potato Bacon	Spiced Pork	Braised Beef Shanks
Sat., Feb. 11	Bushwakker	Blueberry Crepes w/ Granada Yoghurt Salad	Steak & a Pint. \$15.90

brewmasters, beer business owners, agricultural experts, hop-heads, historians and all-around serious beer lovers, *The Oxford Companion to Beer* is in fact far greater than the sum of its parts. With it, [Oliver, brewmaster at The Brooklyn Brewery](#), is able to sketch the interconnected web of beer and its history, undivided, messy and contradictory, possibly for the first time ever. Partly, this is due to the way the book breaks out of the traditional chronological/guide-book glossary format of such books. Oliver has written many of the entries himself, but Ontario locals such as the *Toronto Star's* Josh Rubin, and Beerology founder and tasting professor Mirella Amato tap in, too, while old-guard beer scribes such as Barrie Pepper and Randy Mosher get their due. Beyond that, the nerdiest of connoisseurs will find beer experts writing on every piece and detail of the craft imaginable, from kettles to kvass, rauchbier to residual sugars. The individual hop strain gets equal treatment here next to individual beer styles. If the book already assumes a certain amount of knowledge from its reader, it's this: beer is a simple, humble beverage with a complex, multi-faceted history. This isn't really a book to pick up to learn about how to make beer (see below for one of those), but you could if you really wanted to. On par with the *Larousse Gastronomique* in terms of its breadth, the *Oxford* really hits a home run on entries such as “Women in Brewing.” Written by [Santa Fe Brewing's Alana Jones](#), the two-page summary at once gives an overview of beer's earliest traces, its initial production, its main ingredients and its social importance. Again and again, the *Oxford* allows the true meaning of beer to shine through, past historical dates, equipment explanations — right back into the satisfaction we get from our pints themselves. And the illustrations, maps, diagrams and photos peppered throughout make for a truly immersive read, even if you're just dipping in to settle a simmering argument about sparging.

Oh, did we say “our” book? Perhaps some explanation is in order. Yes we are one of the authors, along with 165 other people.



This week's reminder for your Wakker Weekly comes to you from Xiamen University in southern China. We used the track at the sports stadium for our morning jog, passing through groups of local people practicing Tai Chi. They were somewhat bemused by our strange behaviour. Twenty-nine years later all students at Xiamen University are expected to take a morning jog. Being in the south of the country Xiamen serves as a major tourist destination during the Lunar New Year holidays in late January.