

Over The Barrel

Getting Green for Spring!!

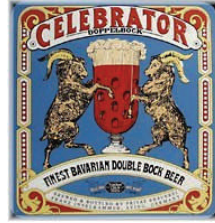
First off, a Greywater update. You may have seen the article about the project published in the Leader Post/Star Phoenix back in February. University of Regina graduate student Wayne Chung has completed his water testing and has ordered some of the key components of the prototype system. We are optimistic that lab testing will continue positively, and the working model will be installed soon. This project has huge potential for water conservation and sustainable use in our industry. You can read more about the project on our website under Newsletters - Greywater.

As an offshoot of the article I got a call from the South Saskatchewan Watershed Authority with an invitation to speak at their annual symposium in Osler. It certainly was an educational day for me as the topics covered a range of water issues centering around development in the watershed. Did you know that 300,000 people, including all Saskatoon, live in the watershed? I was invited to give a glimpse into the small business perspective and why/how water conservation is good business practice.

That speech turned into an invitation to take part in the City of Regina Solid Waste Management Plan workshops. (It's a glamorous life being a Beer Bros.) Again we're representing small business and restaurants issues and perspective. The environmental and practical (cost) issues are important in the context of the future of our fair city.

And speaking of solid waste...sounds weird doesn't it?... anyway, in an effort to reduce our contribution to the landfill, we've changed to environmentally friendly take-out containers, utensils, and ketchup cups made out of corn starch. Unlike regular plastic, these will disappear in a compost in less than a week, reducing needless waste. Being made of cornstarch, they're also edible as some of the more adventurous staff found out. Edible, but not tasty! What small thing are *you* doing to make for a green spring?

April 2009



Un-Capped

Celebrator Doppelbock

Ayinger Brewery, Germany

Ranked among the world's best many times. Nearly black with festive foam and extraordinary smell. Dominant malty taste, rich fullness with hint of coffee. Described as "the Pope of beers."

Win

Irish Pint O'Gold !!

There's still time to get your winning card! Dine at Beer Bros. before Apr. 12th and get your Scratch Card. We're giving away \$50,000 in prizes! Make sure to get yours!

Upcoming Events at Beer Bros.

The Globe Theatre is in Doubt.

No worries, that's just the name of the next, and last, great show of this season. Serious drama, fun food. Chef Malcolm will take a bow with another tasty menu to go with the show.

Dinner & a Show tickets are available at the Globe Theatre box-office. See our website or globetheatrelive.com for details.

Dave Rudge is back! Half Pints Brewer's Dinner

Thursday April 16th we're again hosting the brewmaster from Half Pints for a dinner of 5 courses with matching beers. Reservations are limited to 30 people, so as usual we will sell out fast. We don't want you to miss this. Dinner begins at 7pm in the Beer Bros. Private Room. Tickets are \$50 plus tax and gratuity. Make your reservation in person or by phone with credit card. Cheers!

Thanks for your Help!! The Soup Duel raised \$1,795

For the Z99 Radiothon for Neo-Natal ICU Despite frigid temperatures that kept most sane people indoors and close to the radiators, we had a lot of fun and helped out a very worthy cause. We'll do it again next year and hope Jack Frost stays away. Oh yeah, The Willow's Land Chowder won. Doh!

New Revised Menu

Look for great tasting new items on Chef Malcolm's spring menu launching this week!
Quench Your Hunger @
Beer Bros. Bakery & Cuisine



Staff Profile

Shawn Dalton
(everyone)

Champion of Beer Cuisine

Dalton stays quiet most of the time; we now know it's 'cus he's hiding his identity as THE original Jonas brother. (or maybe their Dad) Shawn used to work at the Rugby Club where he impressed us with his ability to serve beer quickly to the rugby boys. Now he keeps up the pace for a more sophisticated crowd. We're glad the fame hasn't gone to his head.

Making Travel Plans? In Japan beer is sold in vending machines, by street vendors, and in train stations. Sounds like our kind of destination. Sapporo Hai !!