

## Over The Barrel

### The Patio is Open !!

Few things are as enjoyable as tasting great food and terrific beer while taking in the fresh air with the sun on your face. Since the sun is finally shining, we've opened the patio on Scarth Street. We bought new chairs to lounge in and improvements to the tables, seating area, and more will continue as we go along. Weather permitting, the patio will be open through the summer during our regular hours. Due to the somewhat unpredictable nature of Saskatchewan weather, reservations are available for the Beer Bar or Dining Room only, but if you want to sit outside we will do our best to accommodate your request. For the enjoyment of all our guests, the patio is a non-smoking area.



May 2009



### Un-Capped

#### Tripel Karmeliet

Buggenhout, Belgium

Winner of "Years Best in Class" at the World Brewing Championship, the taste is complex as you would expect. Malty, spicy, citrus presence and a small amount of wood. Large head to start and warming finish.

### Irish Pint O'Gold \$50,000

#### Give-away Grand Prize Event Winner is Cristy Jamieson, of Regina !!

(with Managing Partner Darren Carter and very happy boyfriend)

On Friday, May 22nd we had the Grand Prize Party in the Beer Bros. Private Room. Thirty winning cardholders attended with guests and we had some fun with food and beers. We used the occasion to launch the Bulldog Amber Ale from Half Pints Brewery and everyone had a great time. The suspense grew as names for the smaller prizes were drawn, thus being eliminated for the Grand Prize; a all-expense paid trip for two to Calgary for the Calgary Beer Festival. (flights by WestJet, accommodations at Hotel Arts, tickets to the 'Fest, and \$400 spending cash.) In the end everyone had fun and Cristy reports that the trip itself was a lot of fun for both she and her guest. Sincere thanks to The Book & Briar Patch, Fresh Air Experience, Nails by Kelly, and The Globe Theatre for providing the other prizes.



## Upcoming Events at Beer Bros.

### I've got that sinking feeling... The 5th Annual Plywood Cup on Canada Day !!

The crew from Beer Bros. will be on hand at Wascana Park, just beside the Albert St. Bridge, for the funniest event that day.

Watch people sink to raise money for the Canadian Progress Club. Fundraising goal this year is \$65,000. We have a team in the race and are providing food and refreshments for the participants and onlookers. Watch the spectacle from our pavilion, or get a crew and get wet! See you there!

See [www.reginaprogress.com](http://www.reginaprogress.com) for details



### Staff Profile

**Chef Malcolm  
Craig**

**Champion of Beer  
Cuisine**

Chef Malcolm is well known as the voice of culinary wisdom on Sunday morning radio. Chef came over from The Willow to elevate the ex'beer'ience in the kitchen just last August, and the results are delicious! While his sense of humour reflects a mispent youth, Malcolm's expression of Beer Cuisine still reflects his British heritage. And we all know the 'Brits love to quaff a quality beer.

More pic's from the Grand Prize Party



## Over The Barrel

**Watch your Mailbox !**

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Father's Day is this weekend and we have a little present for Dad coming in your mailbox. We like to do this sort of thing once in awhile but if we don't have your address you might miss out. Next time you're in, make sure to fill out a Guest comment Card so that we can send you free stuff too! Cheers !

### Beer Trivia

The first consumer protection law ever written was enacted over beer by Duke Wilhelm IV of Bavaria in 1516. It was a purity law limiting the ingredients of beer to barley, hops, and water. To this day, Bavaria still regards beer as a staple food. Seems about right to us!

### **Bison Sliders Mondays**

Be here on Mondays after 4:30pm to enjoy the tastiest mini-burgers in town for half-price.  
Don't forget to sample the newly arriving beers...

### **Newest Arrivals at Beer Bros.**

**"Refreshing" is the theme for summer so hit the patio and try one of the newest additions to our lineup.**

**Flying Dog Woody Creek - 4.8% - From one of our favourite breweries, this Belgian Wit style beer has hints of orange peel and coriander to make it very refreshing for the Dog Days of Summer**

**Amber Brewery Mountain Pepperberry Beer - 5.0%**  
A complex beer with tangible, but not overpowering, blackberry & blueberry flavours and finishing with a light pepper kick.

**Demon, the Brewmaster's Beer - 4.4% - Pours a nice coppery colour with caramel and floral hops. A very easy drinking beer, smooth and refreshing. Cool name too!**

### Body Fuels Organics

I thought it would be a nice idea to tell you about another one of the great small business's operating in Regina. Body Fuels is hard to find initially but definitely worth the search. The owner, Lana, is passionate about clean & healthy living through being aware of what we put in our bodies. I find many proponents of organic eating to put the emphasis on what is bad about things we eat. Being like a lot of people, I don't like the scare tactics or being told what to do. Lana and her staff have a different approach. They talk about what's good for your body, for your energy, and personal health. They stress the better taste, and higher quality. Body Fuel has an enormous range of products, including fresh, organic breads baked by Beer Bros. (shameless plug). You can find them at 1307 Ottawa Street across from Western Pre-bake. It's worth the trip.