



WAKKER WEEKLY, No. 1513, January 27, 2020
 2206 Dewdney Avenue, Regina, Saskatchewan, S4R 1H3
 Tel. 306 359 7276. Fax. 306 359 7750.

Hours of Operation

Monday - Thursday: 11:00 AM - Midnight
 Friday - Saturday: 11:00 AM – 1:00 AM
 Sunday: Noon – 9:00 PM



BUSHWAKKER NEWS

NEWS FROM THE BREWERY! Head brewer, **Michael Gaetz**, reports our seasonally available **BLACKBERRY MEAD, SASKADIAN BLACK IPA, KAI'S MUNICH HELLES, CRANBERRY BLONDE ALE** and **PICKARD'S OATMEAL CREAM STOUT** are currently on tap. There are also batches of **DOUBLE HONEY IMPERIAL IRISH RED ALE, TWO SON'S MILK STOUT** and **ARCTIC DARK MUNICH DUNKEL** working their way through the brewery.

Our January Premium Wine Features are from the **SPIER WINERY** in South Africa. The red is their **Merlot** and the white is their **Chenin Blanc**. Both are \$7.95 for a glass and \$21.95 for a half litre.

Our **GUEST TAP** is currently pouring the **NERD RAGE COFFEE STOUT** from Regina's Malty National Brewing. Next up is the **YUPPIE IPA MONSTER TRUCKER Double New England IPA** which they brewed in collaboration with Saskatoon's Shelter Brewing. This will be followed by a **CRANBERRY SAISON** from Swift Current's Black Bridge Brewery.

THE BUSHWAKKER GOODNESS IS SPREADING! ALL SIX REGINA SLGA stores offer a varied selection of Bushwacker beers in 650 ml bottles. The Quance Street SLGA store is also offering growler fills of our number one selling **DUNGARVON IRISH RED ALE**. Regina's **Urban Cellars** east location and **Metro Liquor** also offer a selection of our bottled beers.

BUSHWAKKER EVENTS

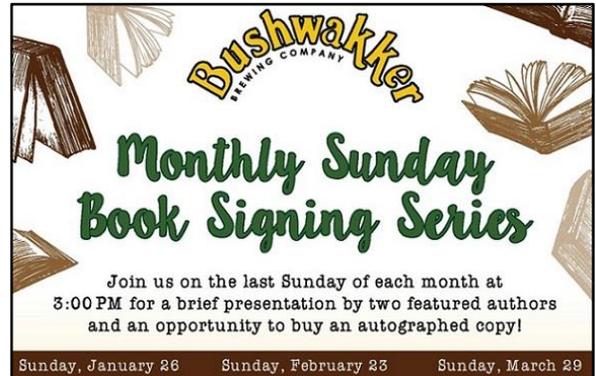
Jan. 25: BEER BACON BANDS. This popular winter celebration is now a one night affair. Be sure to stop by the Bushwacker booth. We'll have something for hopheads, fruit beer fans and those who like to keep it light! 7:00 PM.



Our annual Bushwacker & Robbie Burns combined birthday party is one of our biggest events of the year. A full house with a line-up is the norm as this image from last year's party depicts. Thank you for 29 years of incredible enthusiastic support!

Jan 25: BUSHWAKKER 29th/ROBERT BURNS 261st BIRTHDAY BASH. Join us as we celebrate almost three decades of award-winning beer and pub cuisine as well as Scotland's favourite son, Robbie Burns! Live rollicking reels with **Squeeze of Scotch** and **The Regina Police Services Pipes & Drums**, highland dancing, **FREE HAGGIS, NEEPS** and **BIRTHDAY CAKE**, the tapping of the "Scottish" birthday.

firkin, plus the *Address To a Haggis* from **Dana Nairn**. A great way to shake those January blahs. The dance floor will be open! \$5 cover charge in effect. 6:00 PM.



Jan 26: BUSHWAKKER MONTHLY SUNDAY BOOK SIGNING SERIES. Celebrating Saskatchewan Authors. Join us for a brief presentation by our featured authors and an opportunity to buy an autographed copy! The January edition will feature two local published writers, **Gord Hunter** and **Judith Silverthorne**. 3:00 PM.

Jan. 27: Monday Night Jazz & Blues. KEITH BOMPFRAY & FRIENDS. Great jazz standards with a few fun twists. 8:00 PM.

Jan. 29: Wednesday Night Folk. RON LOOS. Talented guitar plucker with razor-sharp wit. 8:00 PM.

Feb. 5: MONTHLY ALES MEETING. If you are interested in learning more about the art of homebrewing then come sit in on a meeting with some of the most passionate homebrewers in the city. All skill levels are welcome from the novice to the veteran home brewer. Meetings are held on the first Wednesday of the month in the Bushwacker basement clubroom. This month's presentation topic is **X-Category - Provisional Styles**. 8:00 PM.

Feb. 7: FIRST FIRKIN FRIDAY. A decades-old Bushwacker tradition! A piper from the Regina Police Services Pipes and Drums leads a keg of special brew in a procession throughout the brewpub. A guest volunteer is selected to wield the handmade wooden maul affectionately referred to as *The Mighty Firkin Wakker* and attempt to tap the firkin in one mighty blow. This month firkin offering is a **COFFEE SASKADIAN BLACK IPA**. A unique collaboration we created with Regina's **Caliber Coffee Roasters**. The delicious suds-soaking experience takes place at 5:30 PM.

Feb. 8: SASKATCHEWAN CRAFT BEER FESTIVAL. The first ever Regina craft beer festival hosted by the Saskatchewan Craft Brewers Association! Showcasing truly unique beers brewed by independent breweries across Saskatchewan. Host venue is the German Club. Tickets are \$25 available online at Eventbrite. 4:00 PM.



Editor's Note: When the Bushwacker first opened its doors on January 25, 1991, it was a pleasant coincidence to learn that this day is celebrated the world over as the birthday of Scotland's most famous son, Robbie Burns. For many years we have been hosting a huge annual party where we celebrate craft beer, pub cuisine and Scottish culture. Free haggis is offered every year to all in attendance. If you have ever wondered why anyone would dare to eat such a thing, read on dear reader, read on.

Why Scotland Loves Haggis *By Norman Miller*

Whether you are partial to haggis or not, the rituals that surround its consumption on Burns Night each year are a glorious dip into rich Caledonian history and culture.

Long before today's chefs began celebrating the idea of 'nose-to-tail eating', Scots were putting it into practice in what is now their national dish. Haggis provided warming sustenance in wild settings far removed from any gourmet restaurant. Or, as beloved 18th-Century Scottish poet Robert Burns put it in his famous poem Address To A Haggis: 'But mark the Rustic, haggis-fed,/The trembling earth resounds his tread.'

Scotland's iconic dish began as a nod to the necessities of harder times, when using as much as possible of a slain animal was essential. But while some cuts of meat could be salted or dried for preservation if not eaten immediately, internal organs were far more perishable. Haggis made use of these by putting them into a convenient natural casing – the animal's stomach – which could be cooked on the spot.

Traditionally, haggis takes the chopped or minced 'pluck' of a sheep (heart, liver and lungs) and mixes it with coarse oatmeal, suet, spices (nutmeg, cinnamon and coriander are common), salt, pepper and stock. This mixture is then stuffed into a casing – today sometimes synthetic rather than a stomach, and no longer eaten as part of the dish – to be simmered for two to three hours.

The result when placed on a plate looks a little like a balloon bulging full of dark meat. It gives off a subtle, savoury aroma that soars wonderfully when the casing is cut open to reveal the hot meat within. In its early days, haggis served as a hearty meal for those on the move across Scotland: whisky-makers transporting liquid gold across majestic Highland hills; merchants shipping wares across the choppy sea to the islands of Orkney and the Hebrides; drovers' taking their beasts from heather-clad moors to feed hungry cities.

Though drovers and whisky-makers no longer roam modern-day Scotland, haggis is still eaten year-round – you can even buy it in tins or from fast food shops. But the one day Scots turn en masse to their beloved dish, serving it up with a huge helping of ritual traditions, is Burns Night – a meal held every year to celebrate the life and works of Scotland's national poet on 25 January, his birth date back in 1759.

Though haggis is Scotland's national dish, similar foods – offal quickly cooked inside an animal's stomach – have existed since ancient times.

Perhaps the first reference is in Homer's epic poem The Odyssey, where a passage speaks of 'a man before a great blazing fire turning swiftly this way and that a stomach full of fat and blood, very eager to have it roasted quickly'.

Other similar dishes include *chireta* from the Spanish Pyrenees, the Romanian dish *drob* (traditionally eaten at Easter) and Sweden's *pölsa*. Recipes have even been found for **haggis-like dishes** in England as far back as the 15th Century.

With growing Scottish nationalism focussing attention on traditional foods like haggis, contemporary chefs are coming up with interesting variations on the classic dish. Scotland's abundance of deer underpins a surge in venison haggis, while the country's significant Indian population has inspired haggis pakora, a fried fritter where the offal can be spiced with ginger, cumin seeds, coriander seeds, turmeric and garam marsala.

Scottish chef Paul Wedgwood, who runs an eponymous restaurant in Edinburgh, has been one of the boldest pioneers in new takes on haggis. On a 2016 trip to Peru that coincided with Burns Night, he made a haggis using a common meat in that part of the world: guinea pig.

"The traditional recipe is always the start point for creating the different types of haggis, but I also take into account where in the world I am and try to include local herbs and spices," Wedgwood explained. "So when we created the cuy [guinea pig] haggis in Peru we used dried rainforest herbs. [READ MORE](#)

TIME OUT- MORE DOCTOR STORIES

While acquainting myself with a new elderly patient, I asked, "How long have you been bed-ridden?" After a look of complete confusion she answered.. Why, not for about twenty years -- when my husband was alive."

--Dr. Steven Swanson, Corvallis, OR

I was caring for a woman from Kentucky and asked, So, how's your breakfast this morning?" It's very good, except for the Kentucky Jelly. I can't seem to get used to the taste," the patient replied. I then asked to see the jelly and the woman produced a foil packet labeled "KY Jelly."

--Dr. Leonard Kransdorf, Detroit, MI

A new, young MD doing his residency in OB was quite embarrassed performing female pelvic exams. To cover his embarrassment he had unconsciously formed a habit of whistling softly. The middle aged lady upon whom he was performing this exam suddenly burst out laughing and further embarrassed him. He looked up from his work and sheepishly said, "I'm sorry. Was I tickling you?" She replied, "No doctor, but the song you were whistling was 'I wish I was an Oscar Meyer Wiener'"

--won't admit his name

Our Jan. 24th – Jan. 26th Weekend Special: Prime Rib & Giant Yorkie. 8 oz - \$23.95 & 10 oz - \$27.95

Soup & Sandwich Special is \$13.95. All hot specials are \$16.95, except where noted, & include a serving of soup du jour, house, or Caesar salad.

	Soup	Sandwich	Hot Special	Beer Pairing
Fri., Jan. 24	Washington Chowder	Smoked Ham on House-Made Honey Oat Bread	Prime Rib Shepherd's Pie	Saskadian Black IPA
Sat., Jan. 25 & Sun., Jan. 26	Bushwacker	Open-Face Hot Beef	Steak & a Pint. \$21.95	
Mon., Jan. 27	Creamy Carrot Dill	Boar Meatloaf Sandwich	Spaghetti Bolognese	Dungarvon Irish Red Ale
Tues., Jan. 28	Avocado Chicken & Lime	Bacon Perogy Pizza	Baked BBQ Sausage & Potato	Palliser Porter
Wed., Jan. 29	Sweet Potato Coconut	Beef Curry Naan Wrap	Mango Chicken on Coconut Rice	Sodbuster Brown Ale
Thur., Jan. 30	Koubassa Paprikash	Pulled Pork & Apple Burger	8 oz Ribeye Steak \$19.95	Saskadian Black IPA
Fri., Jan. 31	Szechuan Beef	Sesame Chicken Wrap	Lemongrass Shrimp Tacos	Kai's Munich Helles
Sat., Feb. 1 & Sun., Feb. 2	Bushwacker	Philly Cheesesteak	Steak & a Pint. \$21.95	

We strive to ensure all weekly specials and soups are made available. Product shortages or unforeseen circumstances may result in modification or even substitution of certain featured menu items.