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Saskatoon Brewery brings something new to craft beer

As the craft brewing boom sweeps across the province, it continues to change the way people drink beer. Since 2012, Saskatoon Brewery has been part of that change, crafting pint after pint of Saskatoon Brewing House beer. And the recipes continue to evolve under the artisanship of Jennifer Seaton.

As the new brewmaster and brewery manager, Seaton brings her passion for research — and even a PhD — to help freshen up Saskatoon's craft beer industry. How is she doing this? Not only is she improving Saskatoon Brewery's beer roster, but she is also one of the few women brewing full-time in the province.

"Brewing beer is the perfect blend of science, artistry, creativity, and being fastidious. I'm a huge nerd, so once I started getting into beer I couldn't stop," says Seaton. "For me, it's important that we brew to style and be as authentic as possible while still being creative and relying on using local ingredients whenever possible."

For something authentic and true to style, try Seaton's new Kolsch recipe. If you're looking for something different that's locally inspired, try the Saskatoon Berry Dark Ale.

"There is definitely room for women to be more involved in the craft beer industry. It's a surprisingly welcome environment. At the end of the day you're judged on the beer and not your gender because the craft brewing industry here is really just a bunch of nerds that love geeking out together about beer," says Seaton.

Try it for yourself at Ingredients Artisan Market (618 2nd Avenue North) or the Factory Tap located just behind Ingredients Artisan Market.



Artisanal wines in a beautiful setting by the South Saskatchewan River

The wine tourism industry in Saskatchewan continues to expand. Riverlot Orchards Winery and Bistro welcomes its patrons to "The New Season of Joy". Irina and Eric Kotelko own and operate the business, located three km west of the village of St. Louis on the beautiful riverbank of the South Saskatchewan River near the Batoche National Historic Site.

Wines are crafted on-site, and selections range from medium to sweet and dry. The wines are made from fruit grown in the orchard, a seven-acre parcel of land. Riverlot Orchards grows raspberries, strawberries, dwarf sour cherries, sand cherries, edible honeysuckle and 15 varieties of plum. The Fruit Breeding Program at the University of Saskatchewan developed many of the varieties. The orchard also grows "ruby red" rhubarb, which creates a delicate light-pink wine.

While there, enjoy a delicious meal at the Riverlot Bistro. Built in the style of a French castle, it provides a scenic view of the river. Irina Kotelko is originally from Belarus, and many of the menu selections are inspired by European cuisine. Menu items include cheese platters, Spanish paella, perogies, meat pies, salads and gourmet pizza. They also sell homemade jams and maple syrup that you can take home.

Riverlot Orchards is open Thursday to Sunday from noon to 8 p.m., until October 1st. Visit Riverlot Orchards online for more information at www.riverlotorchards.ca. You can also look them up on Facebook or give them a call at 306-980-9505.