



Dean Bicknell, Calgary Herald

Tina Wolfe behind the bar during lunch hour at the Wild Rose Brewery.

# CURRIE BARRACKS REMAINS HOME TO BREWERY

THE CALGARY FARMERS' MARKET MAY BE MOVING TO A NEW SITE ON BLACKFOOT TRAIL, BUT YOU CAN STILL FIND WILD ROSE AND ITS TAPROOM ON THE FORMER MILITARY BASE.



**JOHN GILCHRIST**  
OFF THE MENU

Many weekends, while I'm shopping at the **Calgary Farmers' Market** at Currie Barracks, I run into a friend who's doing some shopping of his own. But in addition to bags of fresh produce, meats and seafood, he's there to pick up a fresh pig. He and his family polish off a pig almost every week.

That's in addition to the Spragg pork chops and sausages in his grocery bag. You see, his "pig" is an 8.5-litre "party pig" from **Wild Rose Brewery**, and it's filled with one of the eight beers the brewery has available at any time.

Made of smoked plastic, the party pig is meant to fit into the refrigerator and works well for barbecues, Grey Cup parties or slow sipping during the week.

My friend is breathing a sigh of relief these days. Because, although he'll have to head farther east to Blackfoot Trail when the Calgary Farmers' Market relocates in the new year, Wild Rose will be staying put at Currie Barracks, at least for the time being. (The market will close its current site on Dec. 23 and reopen on Feb. 4 in the new Blackfoot Centre location.)

Wild Rose has been parked in the green Quonset hut at 4580 Quesnay Wood Dr. S.W. (403-720-2733) since 2006 and has been given a lease extension by Canada Lands. Wild Rose says they will eventually have to leave, but the new lease is indeterminate as to when that will be. So they could easily be there for a few more years.

The Quonset hut, known in its former military life as Building A, was a mill-

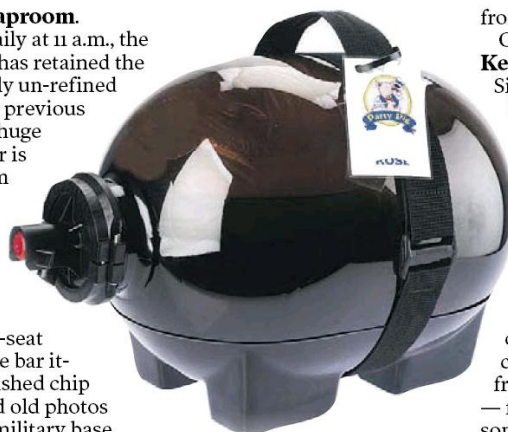
## 60-seat Taproom.

Open daily at 11 a.m., the Taproom has retained the charmingly un-refined tone of its previous tenant. A huge chandelier is made from electric trouble-lights, and the bar is fronted by tractor-seat stools. The bar itself is polished chip board, and old photos from the military base adorn the walls. During warmer months, a big patio stretches out to catch the south and west sun.

In addition to Wild Rose's six-pack of beers, which range from the wheat beer Velvet Fog and the raspberry-infused Wraspberry Ale to a Special Old Bitter (SOB) and an India Pale Ale, Wild Rose does special and seasonal ales.

To celebrate Mount Royal University's 100th anniversary, this fall they produced a beer made from wheat and barley and hopped with Centennial hops. It's called the Royal 100. And their current seasonal beer is a Cherry Porter made with Okanagan cherries, which leaves just a hint of chocolate — like Black Forest cake — on the palate.

One thing you won't find at Wild Rose is a television. With the one exception of the Canada-U.S. gold-medal hockey game during the Vancouver Olympics, no televisions have been allowed in the Taproom. This is a place for conversa-



Courtesy, Wild Rose Brewery, Herald Archive

**Wild Rose Brewery's pig-shaped keg, is filled with beer for you to take home.**

tion and company and a few frothy beverages. And a pig or two.

While Wild Rose is staying on the barracks for a while, neighbour **J. Webb Wine Merchant** (403-685-5218) is leaving their Quonset hut location when the farmers' market moves. J. Webb will remain in their part of the green hut through the Christmas season, but will relocate to a new address near the new farmers' market Blackfoot location when it reopens next year.

Another farmers' market tenant that is moving to the new location is **The Silk Road Spice Merchant**. But in addition to the market kiosk, The Silk Road has recently opened a full store at 2010A 11th St. S.E. (403-261-1955) in Ramsay. It's open Tuesday through Saturday

from 10 a.m. to 5 p.m.

Owners **Colin Leach** and **Kelci Hind** started The Silk Road in 2008 to bring high-quality spices, herbs and seasonings to the local and international (by Internet) markets. Their farmers' market booth is always worth a visit, if even for just a sniff of their latest find.

I recently purchased a container of Vietnamese cinnamon — the most fragrant I've ever smelled — for apple pies, and seasoned our Thanksgiving turkey with some of their rubbed sage. It produced a lovely aroma.

The Silk Road also creates all their own spice blends, ranging from herbes de Provence and lemon pepper to Thai green curry powder and smoky barbecue rub. It's great to cook with fresh spices.

JOHN GILCHRIST REVIEWS RESTAURANTS FOR CBC RADIO'S CALGARY EYEOPENER. HE CAN BE REACHED AT ESCURIAL@TELUS.NET OR 403-235-7532.

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