



La Bodega

Finalist for the SaskWater Award for the Environment

La Bodega is a Regina Tapas bar with catering available, specializing in international fine dining with an emphasis on the Latin quarter. One of Saskatchewan's most unique facilities that incorporates both cuisine and art, La Bodega offers a 3 level patio built with brick, stone, and cedar. Wherever possible La Bodega sources local products and they use some organic ingredients.

La Bodega chose to go "green" for a multitude of reasons, not the least of which is a moral obligation to future generations. A recycling program for paper, plastic, and tin items is just the start of La Bodega's greening of operations. Ground loop and geothermal units have been installed, solar units are awaiting hook-up, and wind turbines are in place and are already providing power to run outdoor lighting. La Bodega also uses LED lighting exclusively in the front of house and low flush toilets throughout the building.

Rainwater is collected for watering patio plants and water cooled compressors for refrigeration are used to preheat wash water and for heating the building. La Bodega is currently installing all new high efficiency windows in the original 1907 half of the business and they are working with suppliers to build a sustainable fishing program.

Contact:

Adam Sperling, Owner
La Bodega
2228 Albert Street
Regina, Saskatchewan
S4P 2V2
Ph: 306-546-3660

The 26th annual ABEX Awards Dinner will be hosted by the Saskatchewan Chamber of Commerce on October 24, 2009. Visit www.saskchamber.com or call 306-352-2671 for more information.

