

501-BREW

SR BREWING



March 2011

March Deals

Beer:

IPA \$145 {regular \$165 for full batch} Just like Alex's favourite brew but at \$1/bottle!

Creamy., crisp with a clean finish. Good balance between hoppiness and malts. Can't go wrong with this one.

Wine:

En Primeur New Zealand Sauvignon Blanc

\$190 [reg \$200] 8WG

Winery Series Super Tuscan \$185 [reg \$195]

6RG

Cru Select Viognier \$165 [reg \$175] 6WS

Grand Cru Pinot Grigio \$115 [reg \$125]

4WG

Vino del Vida Cabernet Sauvignon \$110 [reg

\$120] 4RS

Go ahead, try this now and get it perfect for the coming berry bounty!

Ice Wine Sorbet

- 1 (375-ml) bottle ice wine (13 fl oz)
- 3/4 cup water
- 6 tablespoons sugar

Heat wine, water, and sugar in a 3-quart saucepan over moderate heat, stirring, until sugar is dissolved, then gently simmer 2 minutes. Transfer to a bowl, then set bowl in a larger bowl of ice water and stir until cold, 10 to 15 minutes. Freeze in ice cream maker. Transfer to an airtight container and put in freezer, at least 4 hours. (Texture will be soft.)

HAPPY ST PATRICK'S DAY

Join us March 19 to celebrate !



An if you aren't Irish, here are more reasons to celebrate:

☼ Its our third anniversary at the brewery !

☼ Plus we are celebrating your support to make us the Best Ubrew

and Best Uvin in Surrey!

☼ And it's Stephen's 50th birthday!

Festivities will include BBQ and contests with fabulous prizes. In appreciation of your support, we'll have some great one day specials on beer and select wine. And don't worry, there won't be any green wine or beer, just lots of fun.

Our first formal beer tasting!



We tasted Bowen Island Lager, Shaftsbury Easy Honey, Red Racer IPA, Dead Frog Nut Brown and Kilkenny Irish Cream Ale. Our tasters donated our Buddie, Honey Blonde and we finally tapped the infamous barley wine which has been aging for 15 months. The beers generally fell into three categories: great after mowing the lawn, great sipper with dinner or for the evening, and not so great. We developed a tasting sheet which helped everyone discuss their impressions with common language. It was fun as you can see.

And Stephen will be working on a new lager for the summer and a deeper version of an Irish Cream Ale. Thanks for participating!

Sign up for the next tasting and check out the new share sheet.

S R BREWING

WHERE?

7533 135th Street
Just behind Canadian Tire and Costco
Same plaza as Knock on Wood

Phone: 604-501-BREW
E-mail: ubrew@srbrewing.com

WHEN?

Tuesday - Friday 10-7
Saturday 9-5
Sunday 11-3

Rules of Engagement:

You start the beer or wine. That means you add grains [beer], yeast [wine], or one of the other key ingredients to start the fermentation. You settle your tab and sign the small print [see below]. We do the rest of the work. You come back to bottle your treasures.

It's that simple! Have fun, save money and proudly bring home great beer and wine!

THE SMALL PRINT

I, _____ have purchased the ingredients and started the fermentation to brew this excellent product for my own personal or family use, not for resale or commercial purposes. The brew charge includes rental of all necessary equipment until I bottle. I authorize the operator to hold this product until I return to bottle and take home my wine or beer. I will abide by the Ubrew rules and sample no more than 3 oz while I bottle.

SPRING CLEARANCE AT THE LOFT

Time to go through your spring and summer clothing! We're knocking 20% off all in-stock clothing price tags at The Loft. Lots of great buys.

And if you haven't seen our line of jewellery from Guatemala and the hand strung earrings by Coco Klebe, it's worth the trip up the stairs! Unique pieces at reasonable prices.

And as you do your spring cleaning, bring in your lightly loved clothing. Brand name preferred. Clean and pristine essential.

The Loft is open Thursday, Friday and Saturday or by special appointment. We are starting to plan a "mothers and other best friends" event for April. Call Jane if you'd like to participate as a vendor.



UPDATE ON SPECIAL RELEASES

Still available:

Chateau du Pays Reserve, Toro and Trek three outstanding reds of contrasting styles. The Trek will be perfect on the patio with a burger in hand. Toro will stand up well to the biggest juiciest steak you can find. This Chateau du Pays will come out of the cellar in a year to perfectly grace your best prime rib or roast chicken.

March releases:

Marsanne Viognier-Rousanne There's a mouthful of a name but the wine is also going to be a bid bold white. It will be dry but complex. Drink fresh or age up to 2 years [unusual for a white!]

Hang Ten [Syrah Zinfandel Barbera] Can you spell summer? This wine promises to be a fun red, big and juicy. A trio of lively grapes, each brings a boisterous character to the wine which has been blended for smooth boldness. Ribs, Veggie burger and even salmon will be graceful partners for this one.

6 Tips for Foods and Beverages That Help You Feel Good

1. Seek out foods rich in vitamin B12 and folic acid (folate).
2. Enjoy fruits and vegetables in a big way.
3. Eat selenium-rich foods every day.
4. Eat fish several times a week.
5. Get a daily dose of vitamin D.
6. Treat Yourself to 1 oz of Chocolate

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Hold this space! More awards coming in the next issue!

