

501-BREW SR BREWING



March 2012

**OPEN HOUSE
SATURDAY MARCH 17!!!
1 TILL 4**



Join us to celebrate St. Patrick's day, our 4th anniversary, our readers' choice award and our wonderful clients [hint: that's you!] food, prizes and specials. And Ken Wright will be there to add music to the mix. Watershed naturals will preview their spring collection of gourmet soaps. Bring your friends and enjoy!

GLAD HATTER TASTING NOTES

We hosted a casual tasting of all 10 of the Glad Hatter's wines! Of course everyone has different tastes but the three winners were the Chilean Malbec Rose, Italian Valpolicella and German Riesling. The Malbec Rose was crisp and refreshing, not at all sweet. The Italian Valpolicella was soft but full of dark fruit flavours [think pizza!] and the German Riesling was light and dry.

These are great wines for the summer. So great that we're offering them as this month's special!

Anniversary Specials



Glad Hatter Collection

All ten of these fine 5 week wines on special for the entire month.

Regularly \$145, on special for \$135. And to help you stock up for BBQ season, buy two and save an additional \$10.

Check out gladhatterwines.com and travel the world with the Glad Hatter! These are exclusive to Spagnols Academy stores.

Beer: Cold Filtered Draft

Pale gold, smooth and so good you'll be wanting a second one! Good thing its anniversary special priced at \$125! Yes, we'll make it green if you insist!

Lounge Extraordinary Wine Cocktails

Two new additions to the line-up! In addition to Cosmo, Mojito and Pina Colada, we now have Long Island Ice Tea and Lemon Lime Margarita! A batch is 11 litres. ABV is 15% or more so please drink responsibly. Great pricing at \$75 but as an introductory offer, enjoy it for only \$65 a batch.

SR 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

COME SEE US!

Tuesday - Wednesday 10-5

Thursday- Friday 10-8

Saturday 9-5

Sunday by Appointment [min 48 hr notice]

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.



Simply Delish Soup and Salad

Healthy Eating Make Easy



We're carrying a selection of these fabulous soups and salads so you don't have to hunt them down at farmers markets or pay the shipping for on-line orders. Vegetarian and vegan options as well as many choices for carnivores. You can check out the ingredients on-line at <http://www.simplydelishsoupand salad.com>.

Priced at \$7 or \$20 for 3. Each makes roughly 6 servings. If you don't want to make a full batch, simply mix all of the dry ingredients in a bowl and save half for next time. [Hint: keep the instructions on the package!]

We have a great selection of quinoa and couscous salads. Easy and healthy! And the soups are fantastic. They take a bit of time to cook, but no effort at all and all natural ingredients [no MSG!]. Try them, you'll be back for more! And send us your favourite recipes using these great products!

And if there's a product you love and you don't see on the shelf, let us know.. We'll bring it in for you!

Recipe of the month:

Stephen's Unbelievably Easy Chicken and Couscous

Go to Sports City Butcher for their Chicken Cutlets. **[Mention this ad and get \$1 off orders over \$10!]** Open one package of our Tutti Fruity Couscous and a handful of slivered or sliced almonds. Add boiling water to the couscous while you pan fry the chicken cutlets. Add the almonds after letting the couscous stand for 5 minutes. Fluff and serve. Told you it was easy!

For variety, sprinkle almonds on the chicken or add a dash of your favourite finishing salt. Serve with Pinot Grigio or Malbec Rose for a simple and delicious mid-week dinner.



Best U Brew for 4 years in a row!

We're thrilled to serve you and bring you the best wine and beer available.

Mark your calendar for March 17 for our gala !