

SR BREWING

604-501-2739



March 2016

MARK YOUR CALENDAR!

Sunday March 20 from 2 to 5. Celebrating our 10th year at SRB, and Saint Patrick's Day and of course, Stephen's birthday [Freedom 55!]

Prizes, food, silent auction and fun for everyone. Bring your friends!

Please bring a donation for the Surrey Food Bank!

*Have you told your friends about SRBrewing on Facebook? Please **Like** one of our posts and **share** with your friends.*



WIN ME!!

All shared posts in the month of March will be entered into a draw for an "Instant Tasting" basket.

Two cute wine glasses, a great little basket, two 375 ml. bottles of the - RJ Spagnols 'En Primeur -Winery Series 'Winemakers Trio Red and White, an aerator and a corkcorkscrew.

Don't use Facebook? Refer a new client to us in the month of March. You'll each get 10% off and you will be entered into the draw.

SPRING FEVER SPECIALS

Every month, we try to dream up deals that will amuse you. Some of you are new to craft wine, some of you are already fans. This month we have two specials:

Buy any En Primer Winery Series and get \$25 off a matching Grand Cru 4 week wine. Buy and Eclipse and get \$25 off a Cheeky Monkey. For example, buy an 8 week Merlot for your cellar, and take home a beautiful little 4 week Merlot. This lets you avoid temptation so you can allow your premium wine mature properly.

For those of you with weddings or parties or summer on the horizon, save 15% when you buy 4 or more batches. [We don't mind at all if you share with your friends!] The wines will be ready to enjoy all summer long. We would be glad to help you decide which wines to add to your collection.

We are cooking up a storm

We will be profiling Epicure on March 20. Epicure is a Canadian company specializing in fast healthy clean food. Spice blends, dips, protein shakes, teas and much much more.

Lynn Pollard, BC's top Epicure consultant, will be on hand March 20.



What about cooking with wine? Reds call for short ribs, lamb and pasta. Whites add flair to chicken, fish and vegetables [try roasting off root vegetables in a Riesling or Gewurztraminer!]. You don't have to open a new bottle. Once uncorked, wine can be stored in the fridge and used for cooking for up to 2 weeks.

Check back for a schedule of cooking classes at the brewery combining wine and Epicure!

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WHERE?

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

BOTTLING HOURS [Closed Monday and Tuesday]

Wednesday, and Saturday 9-4

Thursday and Friday 10-8

Sunday 11-3



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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.

Thank YOU for voting SRBrewing Surrey's Best Ubrew and best winemaker for 9 years in a row!
We love serving you and the community!

PUT A CORK IN IT!



Really, truly, we found a solution to having all of your corks going to landfill sites.

Bring them in and we will have them picked up by Put A Cork In It.

Corks are sorted and repurposed instead of landing in the garbage. It's a good thing to do!

Sausage and Saffron Risotto

- 1 onion
- 60 ml unsalted butter
- 30 ml olive oil
- 450 grams Arborio rice
- 250 grams chorizo or Italian sausage [remove casings and crumble]
- 250 ml Winemakers Trio
- 2 litres chicken stock
- 125 gr Parmesan or Pecorino
- Saffron, salt and pepper to taste.

Saute onions and sausage in butter and olive oil. Pour off liquid. Remove meat and onions for later. In same pan slightly toast rice. Add wine and saffron and reduce to half. Bring liquid to boil then reduce to simmer. Add to rice /wine mixture gradually, stirring gently.

Sprinkle with Parmesan before serving.

Bon Appetite!

VICTORIA BEER WEEK

The shop will be closed Sunday March 6.

We will be attending this annual celebration of beer in Victoria.

If you're planning to go, let us know and we can sample together!

PICK OF THE MONTH

We're loving the Winemaker's Trio White, a yummy blend of Pinot Grigio, Sauvignon Blanc and Muscat. Try it with a simple roast chicken. Use a bit to deglaze the pan for your gravy. Its round and rich with a hint of sweetness. And it's on special this month!

REMINDERS AND KEY DATES

Seniors' Wednesday. First Wednesday of every month, save 15%. Come by **March 2** to claim your discount.

Refer your friends and get 10% off for each of you and you'll have a bottling buddy!

Happy birthday! Order on your birthday and you'll save \$25 on all regularly priced wine, beer and cider orders.

Your 11th batch is free! Take the average of your last 10 batches. Apply to any regularly priced wine, beer or cider.

One special per purchase, you pick!