

SR BREWING

604-501-2739



APRIL 2017

April Specials

This month, we have six fabulous wines on special at 10% off. Something for every palate! The whites will be perfect for summer. The reds will last through Christmas if you're able to stash a few away.

Reds

Cru Select French **Merlot** reg \$180 special \$162 Medium body, soft tannins, medium oak

Legacy **Sangiovese** reg \$175 special \$157.50 Classic chianti style, easy drinking medium body, medium oak

World Vineyard Australian **Shiraz** reg \$155 special \$138.50 Lush, spicy, medium body and light oak

Whites

Cru Select Italian **Pinot Grigio** reg \$170 special \$153 Light, crisp and unoaked

Legacy **Piesporter** reg \$165 special \$148.50 Delicate apple and pear notes, unoaked and medium body

World Vineyard Australian **Chardonnay** reg \$135 special \$121.50 Peach, mango and toasty vanilla, lightly oaked and medium body

New and going fast! *Hard Pink Lemonade* and *Hard Blueberry Lemonade!* Very limited supply so order ASAP at \$140 a batch of 23 Litres. Carbonation available at \$10 extra per batch. Summer in a bottle!

THANK YOU!

A big thank you to everyone who came out to celebrate our 10th anniversary!

Special thanks to Beautiful Frenzy and The Great Marrdini and Ling Ling for delighting us with their talents and to Debra for the yummy cake!

If you took pictures, please send them to us so we can add them to our Facebook page.

REMINDERS AND KEY DATES

Seniors' Wednesday. First Wednesday of every month, **save 15%** of the ingredient cost. The regular brew charge applies. **Come buy APRIL 5 to claim your discount.** Next **Seniors' Wednesday ; May 3.**

Happy birthday! Treat yourself on **your birthday**, you **save \$25.**

Your 11th batch is free! [almost] Take the average of your last 10 batches and deduct it from the kit component of the price. *The regular brew charge applies.*

One special per purchase.

Pick any regularly priced wine!

We appreciate your support and we hope you appreciate our commitment to quality and service. Tell your friends, family and neighbours. Our **referral program** is simple. They get 10% off when they mention your name, and you get 10% off your next batch.

Ladies Night coming up April 21! Do you know any gals with businesses they want to promote? Talk to Jane.

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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.

U-BREW ETIQUETTE

- A. **PLAN** ahead. By law, you must start the wine or beer. This takes only a moment of your time when you plan ahead. Ideally, when you book your bottling appointment, let us know what you wish to order next. We'll arrange to have it in stock so you can start the wine or beer while your bottles are being rinsed. The alternative is for us to bring in the wine, and call you to come in to start the kit.
- B. **CHECK** your bottles before your leave home. Rinse and invert after enjoying. Remove shrinks and labels from wine bottles. Make sure all bottles are spotless. Good wine or beer in an unclean bottle leads to disappointment. Save yourself time and check your bottles before you come.
- C. **"READY DATE"** should be on your receipt. Call us to confirm that your batch is ready. We also call weekly to remind you that your wine or beer is ready for bottling. Both beer and wine need to be filtered before you can bottle. For beer and for most 8 week wines, we ask for 48 hours notice. For most other wines, 24 hours notice is sufficient.
- D. **BE ON TIME** as a courtesy to other bottlers. Allow an hour for your first appointment.
- E. **CHILDREN** are not allowed to be present or to participate in the manufacture of alcohol. We can allow children when you are bottling but please ask in advance. It is a courtesy to your fellow bottlers and good common sense
- F. **MAKE NEW FRIENDS** by talking to your fellow bottlers. It is perfectly acceptable to trade bottles so you can each try what the other is bottling. Maybe you'll even form a 'wine club' or 'beer club' so you can share batches and have more variety.
- G. **SAMPLING** while you bottle is encouraged but please limit yourself to two 3 oz. Samples per person per batch being bottles.
- H. **TIDYING** up after bottling is always appreciated!

PRIVATE TASTINGS ?

Gather six people and we will gladly arrange a one hour **private tasting at your home**. You provide the nibbles, we'll provide the wine experience.

Is there a **wedding** in your future? Are you and your friends starting a **wine club**? Are you interested but not sure what wine to order? Let's arrange a tasting.

Minimum 5 week advance notice appreciated!

Easy and healthy Butter Chicken

- 1 Tbsp (15 ml) butter
 - 1 medium onion, chopped small
 - 1./2 pkg EPICURE BUTTER CHICKEN
 - 1 lb (450 g) boneless, skinless chicken breast, cut into cubes
 - 1/4 C water
 - 1/4 C white wine
 - 1/4 C crushed tomatoes
 - 1/4 C (plain Greek yogurt or sour cream)
1. In the EPICURE Rectangular Steamer, microwave butter and onion on high for 1.5 minutes.
 2. Sprinkle 1/2 contents of Butter Chicken seasoning over onions. Microwave on high for 30 seconds. [Save the other half for next time!]
 3. Stir in cubed chicken, water, and tomatoes. Cover and microwave on high for 6-7 minutes, or until chicken is cooked.
 4. **Very carefully** remove from microwave, stir in yogurt or sour cream, and serve over rice or quinoa. Add a salad to balance your meal.