

# 501-BREW



May 2011

## SR BREWING

### May Deals

#### Beer:

**Honey Blonde** \$145 {Save \$20 on regular \$165 for full batch} Our own creation with honey malt bringing out the best of summer. Medium body and golden colour.

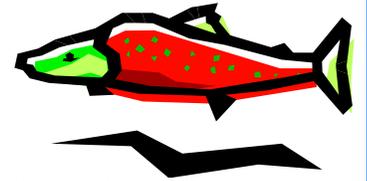
#### Wine:

**En Primeur Mapocho Chilean Carmeneré** [2 /4/0] [Oak/Body/Sweetness] Smooth, richly complex and just plain yummy. Should be in everyone's cellar for next Christmas! \$190 **Save \$20** [8RG]

**Cru Select Australian Viognier Pinot Gris** [0/3/0] Aromatic with apricot and pear notes. Great with BBQ salmon! Fruity but dry. \$165 **Save \$10** [6WS]

**Sterling Grenache Syrah Mourvedre** [3/5/0] Excellent choice for anything on the BBQ. Enough fruit to pair with chicken or pork. Put some aside for fall entertaining. \$140 **Save \$15** [5RG]

**Can't decide on wine for the summer? This one's for you! All four week wines**, buy 2 and **save \$25** off second batch. *Orchard Breezin' and Lounge not included.*



### Stephen's Secret Grilled Salmon Recipe

*It's OK, its not patented!*

- ☼ 1/2 cup balsamic vinegar
- ☼ 1/2 cup Pinot Grigio or Sauvignon Blanc + 1 glass
- ☼ 2 tablespoons fresh lemon juice
- ☼ 2 tablespoons demerara or dark brown sugar
- 6 5- to 6-ounce salmon fillets with skin on
- ☼ Extra virgin olive oil for brushing

Taste the wine first. Combine first 4 ingredients in medium saucepan. Boil until reduced to 1/3 cup, about 17 minutes. Season to taste with sea salt and white or black pepper. (Can be made 1 week ahead. Cover and refrigerate. Rewarm over low heat before using.)

Prepare barbecue (medium-high heat). Brush salmon lightly with olive oil. Sprinkle with salt and pepper.

Grill salmon, flesh side down first, until just opaque in center, about 5 minutes per side. Transfer salmon to platter. Drizzle glaze over salmon.

Enjoy ! But don't tell anyone how easy it was to make!

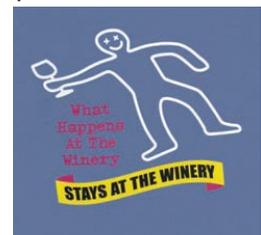
### The Parrot Wins!

We decided to throw our own election last month. You voted on 6 different T-shirt designs including some new ones. And the winner is.... The picture frankly doesn't do justice to the colourful bling on the parrot.



By the way, Troy and Lori won the Tshirt!

And the loser is....  
Enough said.



# 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

## 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.

## Ready for something completely different?

We have three new wine-based cocktails to delight you! They differ from coolers with less sugar and higher alcohol [14%!!!].

**Cosmo** is a beautiful rose tone with flavours of cranberry, triple sec and lime.

**Mojito** is pale golden/green, slightly cloudy. Traditionally made with lime, mint, white rum and cane sugar, our version tastes like a day on the beach. Over shaved ice by the pool...

Does anything spell tropics better than **Pina Colada**? Pineapple, rum and coconut flavours dance in your glass.

And best of all, the introductory price of \$75 for 11 litres works out to \$5 a bottle [750 ml] which is a fraction of the price of pre-mixed cocktails at the other store.



## Surprise... Beer can be part of a nutritious diet

Beer is made from hops, barley and wheat, so the beverage contains many of the same nutrients that grains do, including B vitamins, riboflavin, niacin and zinc. A bottle of beer can contain 92 mg of potassium, 14 mg of calcium and 48 mg of phosphorus, all minerals that are essential to a healthy diet. And our beer has zero preservatives or added chemicals.

Beer is also a good source of soluble fibre, which comes from the barley. According to The Brewers of Europe, the organization that represents European breweries, two glasses of beer can provide 10 percent of your recommended daily fibre intake. But don't give up the bran flakes and veggies for the other 90%!

Beer contains antioxidants as well. A study published in the *Journal of Nutrition and Biochemistry* suggests that the levels of antioxidants found in blood are elevated after beer is consumed.

**Remember, moderation is the key to healthy enjoyment!**



## It's True! SR Brewing is finally on Facebook!

We've just started our Facebook page and we really want you to "like" us. We're shamelessly offering a \$10 bonus discount when you do. Many thanks to Christina Carpenter for setting up the page. And all suggestions on how to make the page fun and frequently visited will be appreciated!

