

# 501-BREW SR BREWING



June 2012

## What's new on the shelf?

Have you tried the **Simply Delish** line of healthy and convenient soups and salads yet? New stock just arrived including their newest soups; Mulligatawny, Chicken Little's Noodle, and Beef Barley. The salads are easy and versatile; some doubling as a pilaf and salad which is a fabulous way to celebrate leftovers! Also the perfect hostess gift because they are easy to prepare anywhere you can boil water.

We are thrilled to announce that we have added the Vancouver Island Sea Salt line to our little collection. The salt is hand harvested and dried. Some are infused with flavours during the curing process, a unique technique which imparts subtle nuances. We've got Mustard, Balsamic Vinegar, Roasted Garlic and Blue Cheese [really!!] Smoked Cherry and Alder speak for themselves. These finishing salts can be used with pasta, soups, eggs, baked potato and of course anything grilled. PS first shipment almost sold out!

## What's up in your cellar?

When you open that perfect bottle of wine, let us know! We'll post them in the next newsletter so we can share our whining. The 6 week and 8 week reds often take a year to reach maturity. Share your favourite finds!

We just tried this year's **Hang Ten** from the RQ series. It was profiled as 0/2/2; described as soft, light and off dry. Well that;s not quite what we found. I'd rate the body closer to 4. It was luscious and rich. Notes of ripe pear in the background. Would definitely buy if offered on the regular listing.

Reigning favourites for summer include the Blood Orange and Pearlicious featured this month. Loving the Long Island Iced Tea, Lemon Lime Margarita and Pina Colada in the Lounge series, and of course any of our Pinot Grigios. A Heffie, Steinlager or Black Beauty for the evening and our faithful Coronita for the warm sunny days.



## June Specials



### Wine

Summer *is* just around the corner. It's time to stock up on patio sippers!!!

We offer the full line of **Vinoka coolers** as well as the **Orchard Breezin** line of fruit kissed wines.

Our current favourites of the 22 flavours are the **Pearlicious** and **Blood Orange**. A perfect pairing.

Light in alcohol, [8%] not too sweet and refreshing served chilled or on ice. And for the month of June,

when you order a double batch of any flavour of the fruit wines, you will save \$25. Priced at \$130 to \$140 for a batch of 30 bottles, that brings it to under \$4 a bottle. Vinoka Coolers featured at \$75 a batch [regularly \$90]. Come start some today.

Take them home 4 weeks later and bring on summer!

The Grand Cru International **Chenin Blanc** is a great choice for a summer white. If you enjoy a **Pinot Grigio** or **Sauvignon Blanc**, give this one a try for a change. 0/2/0 with subtle notes of green apple and soft citrus. Scoop some up for \$130 and save \$20!

Even in the heat of summer, a cool evening calls for a deep bold red. Try the **Chilean Malbec** also in the **Grand Cru International** series. Full-bodied and full of flavour it is almost a meal in itself but try it with anything grilled. 4/4/0. Makes a hot dog a gourmet experience! Save \$20 at \$135.

### Beer

Our **Czech Pilsner** is back on special. Pale amber, medium bodied and classic European hopping make this a year-round favourite. Specially priced at \$135, you are paying under \$1 for craft-brewed all natural beer.



# 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.

## MEDAL ALERT!

We are thrilled to share the results of the 2012 International Amateur Wine Competition. You have seen our medals proudly displayed. Well, another 16 medals are being added! We won 5 Gold, 6 Silver and 5 Bronze! Our best results ever! And best of all, these are the same wines we make for you!

If you have any of the following, congratulations! If you don't yet have any of these, come see us

|                                     |  |   |
|-------------------------------------|--|---|
| Spagnols Vidal Ice Wine             | Cellar Craft Premium Sangiovese        | Cellar Craft Showcase Red Mountain Cabernet Sauvignon |
| Spagnols 2011 Hang Ten              | Spagnols Winery Series Grenache Syrah  | Cellar Craft Showcase Rattlesnake Syrah               |
| Spagnols HighTail Zinfandel         | Spagnols Riesling Ice Wine             | Spagnols Winery Series Rosso Grande Eccellente        |
| Spagnols Winery Series Valpolicella | Spagnols Orange Chocolate Port         | Cellar Craft Showcase Carmenere                       |
| Spagnols White Chocolate Port       | Spagnols Lounge Pina Colada            | Cellar Craft Showcase Rosso Fortissimo                |
|                                     | Spagnols Glad Hatter Australian Shiraz |   |

## RECIPE OF THE MONTH: Stephen's Supreme Potatoes

With a name like Stefanyk, you know he knows his spuds. To serve 6:

- 1 K red waxy small spuds whole
- 1 teaspoon dried red chili flakes
- 1/2 teaspoon ground cumin
- 1 teaspoon smoked hot paprika
- 2 tablespoons olive oil
- 1 red pepper [its OK to try different varieties!]
- 2 cloves garlic chopped
- 1/3 cup Black Beauty or any ale
- 2 teaspoons apple cider vinegar
- Of course some mustard sea salt to finish

Parboil the potatoes for 10 minutes and drain then quarter. Combine with chili, cumin and paprika. If using skillet, heat olive oil. Brown peppers and potatoes. Add garlic for 1 minute, then drown in beer and simmer until done. If using BBQ or oven, mix everything except the vinegar and roast for 20 minutes or until done. While still warm, sprinkle vinegar and sea salt. Enjoy!

