

501-BREW SR BREWING



Aug 2011

August Features

Beer:

Nut Brown Ale: Deep copper and smooth as silk. The dark malts add colour and a nutty flavour. Regular \$165 on special for \$150 for the full batch.

Wine:

About Winery Series These are the big, voluptuous reds from Spagnols. They start as 18 litres of region specific super premium juice. We add crushed grape skins for complexity and tannin. They deserve to be aged at least a few months so start yours now for Christmas. **As a special DEAL, you'll get a \$25 in-store credit towards your next batch of wine or beer. Or use it for your Christmas port!**

Here's a list of the varietals offered in this series:

- Australian Meritage [4/5/0]
- California Cabernet Sauvignon [3/4/0]
- California Old Vine Zinfandel [4/4/0]
- California Syrah [4/4/0]
- Chilean Carmenere [3/4/0]
- Chilean Malbec [4/4/0]
- French Grenache Syrah [4/4/0]
- Italian Amarone [5/5/0]
- Italian Rosso Bravissimo [3/5/0]
- Italian Rosso Grande Eccelente [4/5/0]
- Italian Super Tuscan [4/4/0]
- Italian Valpolicella [3/3/0]
- Spanish Tempranillo Cabernet [5/4/0]
- Washington Merlot [3/3/0]

Ask for the Winery Series flyer or go on-line to <http://www.rjspagnols.com/en/brands/Cellar+Classic%0c2%0a0Winery+Series.aspx>

Sunday August 14 Christmas in August! Noon until 3

A celebration of summer! BBQ! Christmas specials and lots of fun.

Participants so far include Sports City Butcher, pottery by Lucille, Watershed Naturals [hand crafted soaps], Sunset Gourmet, Guru Cooking [at home master chef lessons], Bumble-Boltz [hand-crafted rock sculptures] and more.

Silent auction, prizes and more!

If you are interested in showcasing your talent, either musically or your creations, let us know ASAP. For more information, call us. [SOON!]

Vacation Alert The shop will be closed from August 21 to August 29.

We will return all calls and emails on August 30.

Price Changes

Come September, you will see some price adjustments. Wine is going up \$5 per batch but you can have a \$5 discount if you skip the labels. Some other adjustments apply as well.

We're waiting for confirmation from our hop and barley suppliers to determine beer price increases. Pre-book in August to save the increase!

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 * Sundays by
appointment only for the summer!**

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.

Smoked Salmon Rillettes

- 3/4 cup whipping cream
 - 1 French shallot peeled and minced
 - 2 sprigs fresh thyme
 - 1/2 teaspoon freshly cracked black pepper
 - 2 tablespoons unsalted butter [don't use salted butter in this recipe if you can avoid it]
 - 5 ounces [150 grams] shredded smoked salmon or trout [hand-smoked if you can get it]
 - 2 egg yolks
 - 1 tablespoon brandy
1. Combine cream, shallot, thyme, pepper and butter in saucepan and bring to boil.
 2. Strain through fine sieve..
 3. Add salmon and cook over medium heat for 3 minutes while stirring.
 4. Whisk together egg yolks and brandy.
 5. Add a bit of the hot cream and salmon mixture and whisk to combine.
 6. Add the yolks with cream mixture back into saucepan and reheat [don't boil]. [Hint: if it separates, just add a tablespoon of whipping cream and whisk. It should do the trick.]
 7. Pour into presentation bowls or ramekins [1/2 cup or 250 ml each]
 8. Cover with saran and refrigerate at least 3 hours.

Serve with artisanal bread or croutons. Cornichons or pickles on the side.

And a big glass of your favourite white wine. The En Primeur Chardonnay is amazing. So is the Showcase Viognier. But if you must have red, go with the Winery Series Washington Merlot or the Australian Meritage.

Special thanks to Terry Hansen for the recipe which we have blatantly adapted!



Look what Stephen found in Oyama!

