

# 501-BREW

## SR BREWING



September  
2012

### What's new on the shelf?

Coming soon, this year's line-up of seasonal specialty wines includes new choices Caramel Port, Chocolate Strawberry Port and Hazelnut Port. White and Dark Chocolate Port, Apple and Coffee Ports are back as well. Ask about the mixed selection specials!

We have now tried the new Grand Cru International Pinot Grigio and it delivers on its promise! [0/2/0] Light and crisp with a hint of pear on the finish. One its own or with chicken, seafood and alfredo. A great buy for \$150.

### September Specials

**Heffenweiser** is a traditionally brewed wheat beer. Slightly cloudy, pale yellow with slightly citrus finish. On special for \$135 [save \$25!]. Ask for orange and coriander for an extra \$5.

Let's celebrate local! This month's feature wines are the **Ontario Sauvignon Blanc** in the Grand Cru International Series. It's a classic Sauvignon Blanc, citrus, grassy and slightly herbal without being acidic. [0/3/0] Nice long finish. On special for \$135 [save \$15]. And our very own favourite, **Okanagan Meritage** in the Cru Select Premium Series is a blend of Cabernet Sauvignon, Cabernet Franc and Merlot.[4/4/0] Big and bold flavours enhanced further by fermentation on grape skins. On special for \$160 [save \$25]. A perfect pair for fall.

Stay tuned for this year's limited releases. Both Spagnols and Cellar Craft have carefully selected the best around the world. If you have never tried one, treat yourself.

We should know soon which wines will be released in the Hightail format. All Canadian, the juice is pressed within 48 hours of harvest bringing all the brightness of the fruit to your glass.

### What is Craft brewed beer?

Not all beers are brewed equal. We take pride in offering only all natural, all grain beer brewed in the traditional style. Filtered water, barley, hops and yeast form the base. Select grains are added to produce preservative free beer. Extracts and kits are not allowed in the building but if you wish to purchase them for home brewing, we can arrange to bring them in for you.

The main difference between our beer and micro-brewery beer is... you. Our batches are smaller than micro-brewery, but the processes are identical. Investing 45 minutes to bottle your beer means that you are saving up to 40% off micro-brewery prices.

Being preservative free, expect a shelf life of three months in the fridge. Yes, it does need to be refrigerated at all times. A good rule of thumb is to treat the beer like milk. If you would not leave your milk out in the shed, don't expect your beer to survive there either.

Our beer pricing is simple. Lagers, Pilsners and Ales are grouped into Classic and Premium categories. We can also customize your brew, for a small additional charge.

### What's coming up?

Mark your calendar for October 28! We are thrilled to host a special art show featuring the Brass Band Art group. Food, fun and some incredible talent.

Starting September 17, get \$25 off at M&M Meats with any Glad Hatter selection. These 5 week wines are exclusive to Academy stores. Perfect for any occasion and designed for easy enjoyment. Getting the \$25 off at M&M is the proverbial icing on the cake!

# 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.

## FOCUS ON THE LOFT

Have you noticed the amazing paintings in the wine bottling area?

We are proud to introduce a brand new artist! Like many people, Kathryn Welonek started painting when she got her first paint set from her mum. Unlike most people, she was 50 at the time. Two years later and you can see the excitement in her work. Diverse range of styles, each one an original.

Pieces range from \$200 to \$1,000 [framed]. She also works on commission from your photograph or sketch. There's more upstairs, just ask for access to The Loft.

Watch our Facebook page for the date or a special reception so you can meet the artist.

## Yummy Short Ribs

One large sweet onion, sliced thin  
60 ml olive oil  
60 ml butter  
50 ml flour  
2 kg Meaty short ribs, bone-in  
250 ml dry red [we've used Amarone, Merlot and Valpolicella with great results]  
250 ml beef stock  
125 ml your favourite BBQ sauce

Preheat oven to 350. Brown the ribs and move to an oven proof dish. Braise the onion in butter until translucent. [Add a few mushrooms if you wish.] Drape the onions over the ribs and add the red wine and stock until ribs are barely covered. Cover or foil. Pop into the oven for 60 to 75 minutes. Remove top, or foil, add BBQ sauce and return to oven for 30 minutes. Strain juices into saucepan and reduce for 10 minutes. Serve with smashed potatoes, rice or pasta. Great with this month's Okanagan Meritage!

You can also use a slow cooker or pressure cooker but the times will need adjusting.

## GUESS WHAT?

How many wineries did Stephen and Jane visit in Ontario? Correct guesses entered for draw for \$50 gift certificate. Reply by email.

