

501-BREW

SR BREWING



November
2012

HOLIDAY HOURS

Advance notice:

We will be closed December 23 to 26.

Normal hours December 27 through Dec 29.

We're closed December 30 through January 1 and open again January 2.

Thank you!

Thanks to everyone who came out on October 13th to support the **Tree of Life** initiative. We were proud to partner again with our friends at the Shoppers Drug Mart Panorama to co-host a very successful afternoon. Special thanks to **Ken and Larry, also known as The F.O.G.**, for a trip down memory lane. We loved knowing the words to the songs! Remember when songs had words!!!

And if you missed the **Brass Band Arts Group** showing, you can see their work at Gallery North the North Delta Rec Centre in January. Hopefully, the ladies will be back at SRBrewing in the new year!

Have you pre-booked your special releases?

December 2012	Chilean Cabernet Sauvignon RJ	4/4/0
	Australian Shiraz Mataro Vineco	4/5/0
	Alsatian Riesling Vineco	0/3/0
January 2013	California North Coast Grand Red Vineco	3/5/0
	Italian Three Vineyards Vineco	0/3/1
February 2013	Australian Grenache Syrah RJ	3/4/0
	French Melange a Trois Vineco	3/4/0
March 2013	Italian Sangiovese Cabernet Sauvignon Vineco	4/5/0
	Italian Sangiovese Merlot RJ	4/3/0
April 2013	New Zealand Pinot Gris RJ	0/3.5/0

November Specials

Black Beauty! Our very own black lager. Don't let the dark rich colour fool you. It isn't heavy. And its got a nice crisp finish. On special for \$125 [save \$25!].

We're going to keep on making it real easy for you to stock up for the holidays. Save on any regularly priced **Chardonnay** or **Merlot**.

Save \$25 on a 8 week kit [which you will enjoy in the new year], \$20 on any 6 week kit [and there are 6 different ones!], \$15 on any 5 week kit and \$10 on any 4 week kit.

We offer dozens of each to delight you and your guests.

Here's a sampling of great 5 week wines that you can still take home before Christmas.

Grand Cru International Washington Merlot or **Sterling** California Merlot Both regular \$160 November \$145

Grand Cru International or **Sterling** California chardonnay both regular \$155 November \$140

Yes, we still have **Cellar Craft aprons** in stock so why not pick up a Cellar Craft Merlot or Chardonnay and grab yourself a classy all cotton apron!

Ever think about bagging instead of bottling? Great for parties, or those lovely whites that don't require aging. And we now have the cutest wine boxes to make it classy. The wine boxes are \$25. The bags are \$3.50 and can be re-used. **For November, buy a box and we'll throw in 2 free bags.** [Hint, bag some and bottle the rest.]

Have you ordered your **Christmas Port** yet? Selling out quickly so call us ASAP if you are interested.

Stay tuned for our new retail selection just in time for Christmas!

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.

Vintage Recipe

One of our clients shared some of her nostalgic collection of wine and drink related recipes. We found this great old recipe for a holiday classic. The best part is that by making it yourself, you can control the salt, amp up your favourite seasoning, or add your own special dash. [Thanks Sharron!] Enjoy!

- 1 lb mixed nuts
- 1/2 lb cashews
- 1/2 lb peanuts
- 1 box Shreddies
- 1 box Cheerios
- 1 pkg (8 oz) pretzel sticks, cut in half
- 1 cup peanut oil
- 1 cup melted butter
- 2 tbsp Worcestershire sauce
- 1 tbsp garlic salt
- 1 tbsp. celery salt



In large roasting pan, combine first six ingredients.

Mix remaining ingredients together and pour over mixture in pan.

Bake 200 F for 2 hrs. Stir frequently.

Pack into jars. This may be frozen in freezer bags.

This makes a very large quantity so it may easily be cut in half.

Try it and post your variation on our Facebook page. And you'll get \$10 off just for liking us on Facebook!