



Springs Liquor Outlet Newsletter

6010 N. Carefree Circle
Co Springs, CO 80922
719-573-5777
719-573-5778 Fax
www.slo1.net

Store Hours
Mon – Thurs: 9am – 10pm
Fri – Sat: 9am – 11pm

Newsletter for Springs Liquor Outlet

Volume 7, July – Aug 2005

Dear Valued Customers,

Our next Family Card sale is on the weekend of July 28th, 29th, and 30th. Family Card members receive 15% off all non-sale wines and liquors. Beer remains at 5% off and there is no discount on kegs or cigarettes. No rain checks, no exceptions. Remember that you must be registered at SLO to receive the Family Card Discount. Discounts from other stores will not be honored including recent memberships from the Colorado Liquor Outlet. We hope that everyone had a safe, exciting 4th of July and would like to extend our thanks to all of the great customers who helped make it a terrific holiday weekend for SLO. We are offering some great sales throughout the month and encourage you to take advantage of our everyday low prices. This issue of the newsletter will focus on health information for wine drinkers, a great beer suggestion to beat the heat, and some cool summertime drink ideas. Stop in, stock up, and "We'll Leave the Cooler on for You."

- The SLO Staff

Wine Racks – There is a great amount of discussion these days about the dangers of sulfites and we would like to give you some of the straight facts to ease any fears you may have regarding wine consumption. Human beings produce about 1 gram of sulfite each day as a part of our natural processes. Sulfites develop in winemaking during fermentation and are often added as preservatives or used to prevent the growth of bacteria on grapevines. Organic wines are publicly identified as wines made without the use of artificial fertilizers or without having any additional sulfites introduced. Many people falsely believe that all organic wines are sulfite free, but the truth is that all wines contain sulfites. Since 1987, the FDA has required wines with a sulfite content of at least 10 parts per million (PPM) to be labeled with a "Contains Sulfites" marker. Unfortunately, current methods do not permit scientists to detect less than 10 PPM, so this amount has become the standard. The FDA allows for wines that contain fewer than 1 milligram per liter to proclaim "No Sulfites" on their label, but has admitted that reactions in sensitive people may be caused by amounts fewer than the 10 PPM standard. American consumers are extremely label conscious and should be warned that our country is the only one that requires vintners to label their wines in any fashion regarding sulfites. Only about one in every one hundred humans is sulfite sensitive. Allergic reactions include difficulty breathing, chest tightness, nausea, and hives. If you experience any of these symptoms after or during wine consumption, please consult your doctor immediately. Sensitivity can develop at any time in our lives and without warning. The test is simple and will not take long. The worst case scenario for sensitive people is anaphylactic shock, which is life threatening. Though many wine drinkers complain of "sulfite headaches," this is not a symptom of sensitivity. We recommend that if you experience headaches while drinking wine then you should slow down, drink with food, and drink water as you consume the wine. The FDA considers sulfites to be "Generally Recognized as Safe" for most folks despite the dangers to some people. Many of us will never experience any of the symptoms mentioned above in response to sulfite consumption. The main thing is to be aware of what is happening to your body. Take appropriate measures if you react negatively to wine and ensure your personal safety. For those of you who never experience these symptoms, you have nothing to fear from the "Contains Sulfites" label. After all, why should you be afraid of something that your body produces naturally? – **Kurt Krueger**

SALES & SPECIALS

Family Card Specials

20% off Everyday Low Price

All Santa Alicia
BBQ Wine (All 750ml)
All Little Penguin 750ml
All Beringer Founders Estate
All Red Bicyclette
All Black Oak
Krug Cab, Merlot, Chard
All Easton wines
All Ironstone 750ml
Duck Pond Chardonnay 750ml
Campos Reales 750ml

Wine Sales

Drouhin Chablis Montmains **\$18.99** was \$21.99
Columbia Winery Semillon **\$5.99** (was \$7.49)
King Estate Chard **\$9.99** (was \$13.49)
Columbia Crest Semillon **\$5.99** (was \$6.99)
STG Chardonnay **\$10.99** (was \$13.49)
Newland Napa Chard **\$12.99** (was \$15.99)
Markham Chardonnay **\$12.99** (was \$15.99)
Rabbit Ridge Sonoma Chard **\$9.99** was \$12.99
Sonoma Creek Chard **\$8.99** (was \$11.99)
Big Horn Cab 750ml **\$19.99**

Beer Sales

Marten's Low Carb 6pks...\$6.49

MGD & Miller Lite 24pk cans...\$17.99
MGD & Miller Lite 20pk btls...\$13.99
Bud & Bud Light 24pk can...\$17.99
Bud & Bud Light 20pk btls...\$14.99
Coors & Coors Light 20pk btls...\$13.99
ALL Breckenridge 12pks...\$10.49
ALL Breckenridge 6pks...\$5.49
ALL Mike's Hard 12pks...\$10.99
ALL Mike's Hard 6pks...\$5.99
ALL Smirnoff 12pks...\$11.49
ALL Smirnoff 6pks...\$5.99
Paulaner 24pk cans...\$20.99
ALL Molson 12pks...\$9.99
ALL Grolsch 6pks...\$5.99
Aspen Edge 6pks...\$4.99
Blue Moon 6pks...\$4.99
Foster's Oil Cans...\$1.59
Icehouse 30pk cans...\$16.99
Moonshot 6pks...\$5.99

All Sales and Specials may end anytime without further notice. While supplies last. No rain checks.

Timely Cocktails

The Mojito was born in Cuba in this century's teen years. Soon popular with Havana's hipsters, a Mojito is a tall glass sparkling with bubbles and greenery, garnished with a sprig of mint on top.

Classic Mojito

- 1 oz of Monin Mojito Mint Syrup
- 1 1/2 oz Light rum
- 1/2 oz lime juice
- 5 oz of Club Soda
- Garnish: mint sprig or lime wheel

If you can't find Monin Mojito Mint Syrup, muddle fresh mint leaves, lime and cover with sugar and top with ice. Add light rum and a splash of club soda. Stir well and garnish with lime wedge and mint sprig.

Big Apple Mojito

- 1 1/2 parts Bacardi Big Apple Rum
- 12 fresh spearmint leaves
- 1/2 lime
- 7 parts club soda
- 2 tsp. simple syrup or 4 tsp. Sugar
- mint sprigs for garnish

Crush mint leaves and lime in a tall glass. Cover with simple syrup and fill glass with ice. Add rum and club soda. Stir well.

The SLO "Beer Man's" Pick of the Month – It's hot out and the rain clouds rarely hang around long enough to cool things off so, for the month of August and the remaining days in July, I encourage you to try a lager. Lagers are the most common style of beer made and consumed in the world. **Lager** comes from the German word *lagern*, which means "to store." This title refers to the maturation of the beer for several weeks or months. Lagers are made using one of the two types of brewing yeast, commonly called "bottom-fermenting yeast." It works well at cold temperatures and ferments most of the sugar content leaving clean, round flavors. Ales are brewed using "top-fermenting yeast" which works better at warmer temperatures. Top-fermented yeast tolerates higher alcohol concentrations than its bottom dwelling cousin, though is able to ferment little sugars resulting in a fruitier, sweeter tasting beer. The Pilsner is a type of lager, the name and origin being the only thing setting them apart. For a lager to be considered a true Pilsner, it must be brewed in the ancient city of Pilsen (or Pilsen) situated in the western half of the Czech Republic. Pilsner Urquell (pronounced Urkwell) dates back to 1842 and is referred to as the grandfather of Pilsners. In fact, when the name is literally translated it means "Pilsner from the Original Source." It is the first and one of the only true Pilsners still being made in the Czech Republic. Miller Lite may want you to believe that their product is a "true Pilsner," but the last time I checked Milwaukee is in Wisconsin. The main variations of lagers are American, Czech, European, German, and Japanese. Lagers are light, crisp, refreshing, and whatever variety your beer of choice may be, lagers go down smooth with all types of weather or food. – **Trey Kern**

Upcoming Events

Family Card Weekend – July 28th, 29th and 30th

Take a look at these web sites if you are interested in learning more about Sulfites:

www.fda.gov
www.niehs.nih.gov

Organic wines currently featured at SLO:

Badger Mountain – Cabernet Sauvignon
Cooper Mountain – Cabernet Sauvignon, Chardonnay, and Pinot Noir
Bonterra – Chardonnay, Merlot, and Syrah
Lolonis – Cabernet Sauvignon, Chardonnay, and Zinfandel
Organic Wine Works – Cabernet Sauvignon, Chardonnay, and Pinot Noir.

Popular lagers from around the world :

Check out these great tasting lager beers, all available at the Springs Liquor Outlet.

Amstel Light	Netherlands
Bavaria	Holland
Becks	Germany
Budweiser	USA
Carlsberg	Denmark
Coors	USA
Corona	Mexico
Czechvar	Czech Republic
Dos Equis	Mexico
Foster's	Australia
Grolsch	Netherlands
Harp	Ireland
Heineken	Holland
Hite	Korea
Labatt Blue	Canada
Miller	USA
Molson	Canada
O.B.	Korea
Peroni	Italy
Pilsner Urquell	Czech Republic
Rolling Rock	USA
Sapporo Draft	Japan
St. Pauli Girl	Germany
Tennent's	Scotland
Topvar	Slovakia
Warsteiner	Germany

Looking for a refreshing low carb beer to help you beat the heat, try Marten's Belgian Low Carb beer. Marked at a very low **BLOW OUT** sale price.

If you would like to receive the Newsletter and the Family Card Weekend notice via email, please send your request to support@slo1.net