



**Everett's Wines, Spirits & Beer**  
**Monthly Newsletter**  
**January 2009**

**Wine**

**La Vieille Ferme Cotes du Luberon-** Floral, and somewhat spicy aromas jump out of the glass. On the palate the wine is citrusy with lemon zest and spicy notes on the finish. Very good! **\$8.99**



**La Vieille Ferme Cotes du Ventoux** - Composed of: 50% Grenache, 20% Sirah, 15% Carignane, 15% Cinsault. Deep dark berry nose. Light to medium bodied on the palate with flavors of blackberry, cassis, a hint of chocolate and a touch of ripe strawberry. Delicious! **\$7.99**

**Red Truck-** Medium bodied with a nose and flavors of chocolate, dark berries, licorice and black pepper on the finish. Smooth, velvety tannins. A terrific value! **\$5.97**



**Spirits**

Well the holidays might be over, but we still have a few more months of winter left and the mood for hot drinks is not entirely gone. Unfortunately, now is about the time that supplies of popular hot drink mixes, such as Tom & Jerry batter, might be well sold out until next winter. So what are those of us who love these tasty and warming drinks to do? Whip up some of our own! Fortunately, the recipe for good Tom & Jerry batter is relatively easy. Here's how it works:

Ingredients for a large batch that you can store in the freezer:

- 12 eggs
- 2 lb powdered sugar
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 oz vanilla

**1 1/2 tsp cream of tartar (Found in the baking aisle. Helpful as a stabilizer and thickener if you are making a large batch and freezing it. If you are making this for immediate consumption, you can exclude this ingredient.)**

Beat egg yolks with 2 pounds of the sugar, nutmeg and cinnamon until thick and light. Separately beat egg whites with cream of tartar until soft peaks form; gradually beat in any remaining sugar; beat until stiff. Gently fold whites into yolks.

Once the batter is made, you can stick it in a sealed container and freeze it. To make the drink itself simply:

Add 1-2 tbs of batter to 3/4oz of dark rum and 3/4oz of brandy in a mug. Fill with hot water and stir. You can also add a little ground nutmeg, cinnamon, or whipped cream to the top. Enjoy!

**Beers**

**Shiner Bohemian Black Lager** Like most beers from Shiner, this one is not totally traditional. Much lighter in body than a stereotypical black beer, so those looking for a heavy consistency may be a bit disappointed. The flavors are very good however: notes of chocolate, coffee, and roasted malts. Quite tasty and very drinkable. **\$7/6-Pack**



**Goose Island Mild Winter** An amber colored ale brewed with malt and rye. Beers brewed with rye, much like in whisky, tend to have a subtle spiciness to them. The malt adds a nice creamy texture and caramel flavor notes. This beer goes great with nice hearty beef stews and soups. **\$8/6-Pack**

