



# Springs Liquor Outlet Newsletter

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

Newsletter for Springs Liquor Outlet

Issue 39, April 2008

**Dear Valued Customers,**

Our next Family Card Weekend will be **April 17<sup>th</sup>, 18<sup>th</sup>, and 19<sup>th</sup>**. Family Card members receive 15% off all non-sale wines and liquors. Beer remains at 5% off, and there are no discounts 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. Please have your I.D. ready when using a credit card. We are protecting your identity.

“We’ll Leave the Cooler on for You.”  
- **The SLO Staff**

## Family Card Special 20% OFF Everyday Low Price

Cable Car wines 750ml  
All Types

Big House wines 750ml  
All Types (including New upper cell block line)

Turning Leaf 750ml  
All Types

Fetzer 750ml, All Types

All Lindemans 750ml

Beringer Founder’s Estate  
All 750ml

Little Penguin 750ml  
All Types

Bohemian Highway 750ml  
All Types

BV Coastal 750ml, All Types

Beringer Blush wines  
All 1.5L

Robert Mondavi  
Private Select, All 1.5L

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

**SIERRA NEVADA**  
**PALE ALE & SUMMERFEST**  
*Seasonal*  
**Family Card Members**  
**\$12.49**  
**12-Pack Bottles**

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



**Cable Car Vineyards** - Capture the alluring charm of San Francisco with the delectable wines of Cable Car Vineyards. Years of artisan winemaking experience plus a powerful network of small growers, has allowed winemaker Aaron Bader to fashion flavorful and delicious wines at “All-Star” prices. Their lineup, consisting of Pinot Grigio, Chardonnay, Merlot and the impeccable Cabernet Sauvignon, deliver the fine value in wine that we want to represent to our best customers. These wines are highly recommended selections to fill all your entertaining needs.

- All Cable Car wines are 20% off with Family Card.



**Big House wines** - The Big House Red, White and Pink blends have long been a favorite of our savvy customers. In fact, the warden has informed us that the Big House Red is now Colorado’s #1 rated red blend. The convicts of the “Upper Cell Block” are breaking out with the new “Birdman” Pinot Grigio, the savory “Slammer” Syrah, the rich “Prodigal Son” Petite Sirah, and “The Lineup”, a criminally delicious

blend of Grenache, Syrah and Mourvedre. Included in this exciting lineup is the sinfully delectable Cardinal Zinfandel. Sentence these award-winning wines to “hard time” at your house tonight. For more info check out [www.BigHouseWine.com](http://www.BigHouseWine.com)

- All Big House wines are 20% off with Family Card.

## Little zing to kick off the grilling season



### Spicy Rosso Burger

Spicy Rosso Ketchup (Makes 2 cups)

Ingredients:

- 450g can of chopped tomatoes
- 1/2 cup Cinzano Rosso
- 1/6 cup citrus flavored vodka
- 3 tbsp ketchup
- 1 tbsp soy sauce
- 1 mild red chili, finely chopped
- 1/2 thumb peeled ginger, minced
- 3 garlic cloves, minced
- 1/4 cup sugar
- 1/4 cup cider vinegar
- 1/4 cup olive oil

Combine all of the ingredients in a saucepan and place over medium heat. Bring the sauce to a boil and reduce the heat to a simmer. Continue cooking the sauce over low heat, stir occasionally for about 45 minutes when it will become thick and glossy.

Remove from the heat and allow it to cool down to room temperature. When the sauce has cooled, place it in a clean container and refrigerate. Serve the ketchup with hamburgers or fries.

Recipe from Cocktail Times  
([www.cocktailtimes.com](http://www.cocktailtimes.com))

### Upcoming Events

*Tecate Light Promo – April 25<sup>th</sup>, 4 P.M. – 6 P.M.*

## What to Drink this Spring from Food Network

### Caipirinha Cocktail

Brazilian drink that's all the rage in Europe. Refreshing, cold, tart and sweet at the same time. Plain delicious.

- 2 tablespoons turbinado sugar
- 1 lime, cut into wedges
- Ice cubes
- 2 shots Cachaca or white rum
- Club soda

Crush sugar and lime wedges in bottom of glass. Add ice cubes then top off with Cachaca and a dash of club soda.

[http://www.foodnetwork.com/food/what\\_to\\_drink/0.2763.FOOD\\_25696.00.html](http://www.foodnetwork.com/food/what_to_drink/0.2763.FOOD_25696.00.html)

### Mango Champagne Cocktail

- Lime wedges
- Sugar, for rim
- 1/2-ounce mango puree
- 3 ounces champagne

Moisten the rim of a champagne glass with the wedge of lime. Dip the rim into granulated sugar. Add mango puree and champagne. Decorate glass with lime wedge

[http://www.foodnetwork.com/food/what\\_to\\_drink/0.2763.FOOD\\_25696.00.html](http://www.foodnetwork.com/food/what_to_drink/0.2763.FOOD_25696.00.html)

### Frozen Watermelon Margaritas

- 5 cups cubed watermelon, seeds removed
- 1/2 cup simple syrup (equal amounts sugar and water, heated until sugar melts), cooled
- 1/2 cup fresh lime juice
- 2 cups silver tequila
- 4 ounces orange liqueur
- 2 ounces melon liqueur
- Watermelon wedges, for garnish

Place watermelon in a food processor and process until smooth. Pour the pureed watermelon into 2 empty ice cube trays and freeze until firm, at least 4 hours. Place 8 martini glasses in the freezer to chill.

Place 2 cups of the watermelon ice cubes and the remaining ingredients in a blender and blend until smooth. Pour into 4 glasses and repeat with the remaining ingredients. Garnish each glass with a watermelon wedge.

For videos and tips follow this link:

[http://www.foodnetwork.com/food/what\\_to\\_drink/0.2763.FOOD\\_25696.00.html](http://www.foodnetwork.com/food/what_to_drink/0.2763.FOOD_25696.00.html)

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