

celebrate

HOLIDAY GUIDE 2016



PEI LIQUOR



ALCOOL Î.-P.-É.



The Perfect Gift

Check everyone off your list with a gift card!

- THE WHISKEY CONNOISSEUR
- THE WINE LOVER
- THE BEER LOVER
- THE HOLIDAY HOST
- STOCKING STUFFERS



BLACK FRIDAY
SALE

PEI LIQUOR IN-STORE EXCLUSIVE

NOVEMBER 24, 25, 26

**3 DAYS
ONLY!**

Celebrate Beaujolais Nouveau!

The production of Beaujolais Nouveau wines began as a tradition in France's Beaujolais region when local wine makers developed a quick maturing wine to enjoy with workers while celebrating the completion of the grape harvest.

The annual release of Beaujolais Nouveau wines has become an international event with these products now accounting for more than one third of the worldwide wine sales from France's Beaujolais region.

PERFECT
GIFT FOR THE
**WINE
LOVER**



*Georges Dubœuf
Beaujolais Nouveau*

00212Y 750mL

\$18.80



*Momessin
Beaujolais Nouveau*

00134Y, 750mL

\$17.29



*Drouhin Beaujolais-
Villages Nouveau*

00133Y, 750mL

\$19.99

Holiday Cocktail Recipes



Cranberry Ginger Fizz

Add some sparkle to your holiday season with a refreshing blend of cranberry, ginger and citrus.

1 oz Stolichnaya vodka
1 oz Cointreau
2 oz cranberry juice
Lime wedge
Ginger Ale

1.) In a tall glass filled with ice, add vodka, Cointreau and cranberry juice.

2.) Stir well and top up with gingerale. Garnish with a lime wedge and a sprig of mint.

Makes 1 drink



Spiced Mulled Wine

This slow cooker mulled wine is an easy warm winter cocktail, perfect for entertaining.

2 bottles Shiraz or other fruity, dry red wine
1/4 cup packed brown sugar
1 stick cinnamon
2 star anise pods
10 whole cloves
1 orange

1.) Remove the orange peel using a vegetable peeler. Cut peel into strips. Squeeze juice from orange and discard seeds and pulp.

2.) In a 5-quart crock pot, add all ingredients. Cover and cook on low-heat setting for 6 hours to infuse flavours.

3.) Strain through a fine mesh sieve and return to cleaned crockpot to keep warm. Serve in heatproof cups with a cinnamon stick, slice of orange and star anise pod.

Makes 12 servings



Orange Spiked Hot Cocoa

A grown-up version of a classic holiday treat, the dark chocolate in this hot cocoa is paired with fresh orange and smooth cognac flavours.

4 1/2 cups whole (3.25%) milk
2 large oranges
1/4 cup sugar
6 oz dark chocolate
2 tbsp unsweetened cocoa powder
6 oz Grand Marnier

1.) Pour milk into heavy large saucepan. Using vegetable peeler, remove peel from the oranges. Add peel and sugar to milk, then bring mixture to simmer over medium heat. Remove from heat, then Cover and let steep 30 minutes. Remove orange peels.

2.) Bring mixture back to a simmer over medium heat. Add chopped chocolate and cocoa powder, then whisk until chocolate is melted and the mixture is smooth and glossy. Remove from heat and whisk in Grand Marnier.

3.) Divide between heatproof mugs and sprinkle with chocolate shavings and orange peel twists.

Makes 6 drinks



\$10 Gift Card

For every bottle you purchase valued greater than \$75 in the PEI Spirits Festival boutique, you will receive a \$10 gift card redeemable at PEI Liquor corporate locations! *



BUY 2 GET 1 FREE

Buy any 2 - 700mL (or greater) bottles and receive one free 375mL bottle of Johnnie Walker Red Label Whisky.*
Limit one per customer.



*Valid Saturday, November 26, 2016 at the PEI Spirits Festival boutique. While quantities last. Must be 19 years of age or older.

PEI Spirits Festival Dinners

HOPYARD PRESENTS
"A SPIRITED EVENING"

MENU

1ST COURSE

CRISPY POACHED EGG. ASIAN APPLE
& TORN BASIL SALAD WITH
BOWMORE- LEMON DRESSING
FEATURING BOWMORE 12

2ND COURSE

FOIE GRAS DUMPLINGS. SESAME.
CILANTRO CRUNCH. KNOB CREEK
POMEGRANTE MOLASSES
FEATURING KNOB CREEK SMALL BATCH

3RD COURSE

PEKING DUCK FRIED RICE. GINGER
KIMCHI LAPHROAIG SCALLION
BUTTER DARK SOY CARAMEL
FEATURING LAPHROAIG QUARTER CASK

4TH COURSE

CRISPY CHURRO DONUT.
DEVILS CUT CARAMEL.
CLOVE SUGAR BACON SALT
FEATURING JIM BEAM DEVIL'S CUT

**WEDNESDAY,
NOV. 23, 2016
AT 6:00PM**

PRICE: \$38.00 PLUS TAX

**HOPYARD DINNER &
SPIRITS FESTIVAL TICKET:
\$88.00** PLUS TAX

MAVOR'S PRESENTS
"LAGAVULIN WHISKY DINNER"

MENU

1ST COURSE

HARISSA SEARED HALIBUT,
PICKLED ASPARAGUS
FEATURING LAGAVULIN DE

2ND COURSE

SEARED DUCK BREAST,
DARK CHOCOLATE MOLE,
PLANTAIN
FEATURING LAGAVULIN 12

3RD COURSE

BLACKENED TENDERLOIN,
STONE FRUIT CHUTNEY,
FINGERLING POTATOES
FEATURING LAGAVULIN 16

4TH COURSE

ESPRESSO PANNA COTTA,
GRAHAM & CHOCOLATE BRITTLE,
EARL GREY SPUMA
FEATURING JOHNNIE WALKER BLUE

**THURSDAY,
NOV. 24, 2016
AT 7:00PM**

PRICE: \$65.00 PLUS TAX

**MAVOR'S DINNER &
SPIRITS FESTIVAL TICKET:
\$118.00** PLUS TAX



HOLIDAY SAVINGS

LIMITED TIME OFFERS
FROM NOVEMBER 16 - JANUARY 3



HOLIDAY SAVINGS WINE



SAVE
\$2.00*

***Bella Sera
Pinot Grigio***

09601Z, 750mL, NOW **\$17.19**



SAVE
\$2.00*

***Kim Crawford
Sauvignon Blanc***

09414Z, 750mL, NOW **\$20.19**



SAVE
\$2.00*

***Robert Mondavi Private
Selection Chardonnay***

11110Z, 750mL, NOW **\$18.19**



SAVE
\$2.00*

***Ruffino Aziano
Chianti Classico***

09611Z, 750mL, NOW **\$18.16**



SAVE
\$2.00*

***Campo Viejo
Rioja Reserva***

09502Z, 750mL, NOW **\$21.69**



SAVE
\$2.00*

***Columbia Crest Grand
Estates Merlot***

07647Z, 750mL, NOW **\$19.19**



SAVE
\$2.00*

***Louis M Martini
Cabernet Sauvignon***

07672Z, 750mL, NOW **\$21.19**



SAVE
\$2.00*

***Ménage à Trois
Silk Red Blend***

07678Z, 750mL, NOW **\$20.18**



SAVE
\$2.00*

***Whitehaven
Pinot Noir***

07474Z, 750mL, NOW **\$23.20**



HOLIDAY SAVINGS BEER



**BUY 2
SAVE
\$6.00***

**Bud Light
15 Pack Cans**

00257Y, NOW **\$28.99**



**SAVE
\$3.00***

**Budweiser
24 Pack Cans**

81575X, NOW **\$44.39**



**BUY 2
SAVE
\$6.00***

**Coors Light
15 Pack Cans**

00281Y, NOW **\$28.99**



**SAVE
\$3.00***

**Molson Canadian
24 Pack Cans**

81598X, NOW **\$44.39**



**SAVE
\$2.00***

**Coors Banquet
12 Pack Cans**

83143X, NOW **\$24.20**



**SAVE
\$2.00***

**Belgian Moon
12 Pack Cans**

83009X, NOW **\$25.29**



**BUY 2
SAVE
\$6.00***

**Moose Light
15 Pack Cans**

00238Y, NOW **\$28.99**



**SAVE
\$1.50***

**Alpine
12 Pack Bottles**

80200R, NOW **\$24.29**



**SAVE
\$2.00***

**Sleeman Honey Brown
12 Pack Bottles**

80571R, NOW **\$24.20**



HOLIDAY SAVINGS SPIRITS



SAVE
\$3.00*

**The Kraken
Black Spiced Rum**

03706B, 1.14 L, NOW **\$40.36**



SAVE
\$3.00*

**Absolut
Vodka**

02940B, 1.14 L, NOW **\$37.89**



SAVE
\$3.00*

**Ciroc
Vodka**

02952Z, 750 mL, NOW **\$47.43**



SAVE
\$2.00*

**Captain Morgan
White Rum**

03020B, 1.14 L, NOW **\$39.39**



SAVE
\$3.00*

**Crown
Royal**

04110B, 1.14 L, NOW **\$41.39**



SAVE
\$3.00*

**J.P. Wiser's
Deluxe Whisky**

04230B, 1.14 L, NOW **\$40.39**



SAVE
\$1.50*

**Canadian Club
Chairman's Select Maple**

04008Z, 750mL, NOW **\$25.79**



SAVE
\$2.00*

**Captain Morgan
Original Spiced Rum**

03070Z, 750mL, NOW **\$26.29**



SAVE
\$2.00*

**Beefeater
Gin**

01780B, 1.14 L, NOW **\$38.39**



HOLIDAY *Recipe Guide*

LOVE
local





PEI Smoked Salmon & Oyster Raw Bar

We suggest choosing local PEI products to treat your guests this holiday season:

SMOKED SALMON BOARD:

- PEI Cold Smoked Salmon
- Cream Cheese, cubed
- Shallots, sliced thinly
- Capers
- Caper Berries

PEI OYSTER BAR:

- Variety of PEI Oysters (cocktail & choice sizes)
- PEI Gin & Cranberry Mignonette
- Lemongrass & Ginger Mignonette
- PEI Vodka & Blueberry Mignonette (recipe below)
- Lemon & Lime wedges



PERFECT LOCAL PAIRING
UPSTREET WHITE NOIZE
80045R | 500 ML



.....
MIGNONETTE IS A SAUCE TRADITIONALLY SERVED WITH RAW OYSTERS.

PEI VODKA & BLUEBERRY MIGNONETTE

2 tbsp Shallots, minced
1 tsp PEI Honey
2/3 cup PEI Juice Works Wild Blueberry Juice
1 oz Myriad View Strait Vodka
1 each Lemon, zested & juiced
1/8 tsp Coarse Black Pepper

METHOD:
 1.) Combine shallots, honey, blueberry juice, vodka, lemon zest, and juice.
 2.) Season mignonette with coarse black pepper and stir to combine; cover bowl with plastic wrap and refrigerate until ready to use.
 3.) Serve cold over freshly shucked oysters.

Makes 1 cup

PEI Cheese & Charcuterie Board

PEI CHEESES

- o ADL Cheddar Marble
- o Dairy Isle Old Cheddar
- o Glasgow Glen Farm Herb & Garlic Gouda
- o Cows Appletree Smoked Cheese
- o Squeak-ies Cheese Curds Island Artisan Cheesehouse

VARIETY OF SALAMI, PEPPERONI, DRY-CURE MEATS, SUCH AS:

- o Prosciutto (Italian dry cured ham)
- o Capicola (dry cure ham)
- o Pepper Crusted Soppressa

BREAD, CRACKERS, FRUIT CONDIMENTS & GARNISHES

- o Arugula Mustard (recipe below)
- o PEI Honeycomb
- o Multigrain bread and/or a variety of crackers
- o Gherkins
- o Pickled onions & peppers
- o Pumpkin seeds
- o Whole Almonds
- o Dried fruit such as Apricots
- o Fruits such as pears, persimmons, apples

ARUGULA MUSTARD

2 cups	Arugula
1/3 cup	Grainy Mustard
1 tsp	PEI Garlic, minced
1 tbsp	PEI Maple Syrup
to taste	Salt

METHOD:

1.) Place arugula into a food processor and pulse until finely chopped, scraping sides as needed.

2.) Add the remaining ingredients and pulse until mixture is smooth; remove from food processor and refrigerate until ready to use.

Makes 1 cup



PERFECT LOCAL PAIRING
ROSSIGNOL ISLE ST JEAN RED
07101Z | 750 ML




*PEI Turkey
Meatballs with Spiced
Apple Chutney*
recipe on pg 16


*PEI Mussels with
Marinated Tomatoes
& Fennel*
recipe on pg 15


*PEI Candied
Salmon &
Potato Salad*
recipe on pg 16


*PEI Rock Crab
& Lobster Cakes*
recipe on pg 16



PERFECT LOCAL PAIRING
MATOS ROSÉ
 12204Z | 750 ML

PEI Mussels with Marinated Tomatoes & Fennel

- 1 pint **Cherry Tomatoes, halved***
- 1 bulb **Fennel, sliced**
- 2 each **Shallots, thinly sliced**
- 1 clove **PEI Garlic, minced**
- ¼ tsp **Smoked Paprika**
- 1 tsp **Fresh Thyme Leaves, removed from stems**
- to taste **Salt & Black Pepper**
- ¾ cup **PEI Olive Oil**
- 2 pounds **PEI Mussels**
- ¼ cup **Honeydew Apiaries Starling Traditional Dry Mead Honey Wine**

METHOD:

- 1.) Remove stalks, root end of fennel, and slice bulb thinly; rough chop stalks and reserve for steaming mussels.
- 2.) Place sliced fennel bulb in medium bowl with cherry tomatoes, shallots, and garlic.

3.) Add smoked paprika, thyme leaves, salt, pepper, and olive oil; mix well. Cover bowl with plastic wrap and refrigerate for 2-3 hours or until ready to use.

4.) Just before serving, heat a large pot over medium-high heat. Add mussels, reserved fennel stalks, and honey wine.

5.) Cover pot with a lid and allow mussels to steam for 5-7 minutes or until all of the shells have opened.

6.) Mix marinated tomato mixture into steamed mussels; discarding any unopened shells. Serve immediately. (For a different twist, roast tomato-fennel mixture before mixing with steamed mussels.)

** Cherry tomatoes can be substituted with any type of tomato.*

Serves 4



PERFECT LOCAL PAIRING
GAHAN 1772 IPA
 81419R | 500 ML

PEI Rock Crab & Lobster Cakes

- 1 pound **Belle River Rock Crab, thawed**
- ½ pound **Cooked PEI Lobster Meat, cooled & chopped**
- 3 cups **Mashed PEI Potatoes, cooled**
- 2 each **Green Onions, finely sliced**
- 1 each **Orange, zested**
- ½ tsp **Cajun Spice**
- to taste **Salt & Black Pepper**
- 1 cup **All Purpose Flour**
- 1/2 cup **Canola Oil**

METHOD:

- 1.) Preheat oven to 350°F.
- 2.) In a large bowl combine rock crab, lobster, and mashed PEI potatoes; mix until well combined. Fold in green onions, orange zest, Cajun spice, salt, and pepper.
- 3.) Form into 24 crab cakes and place onto a baking sheet.
- 4.) Season flour with salt and black pepper, and stir to combine. Dredge each cake in flour to coat; place back onto baking sheet.

5.) In a large sauté pan, heat canola oil over medium-high heat. Cook crab cakes until golden on each side (4-5 minutes per side). Place on baking sheet and bake for 5-6 minutes or until heated through.

6.) Remove crab cakes from oven and serve hot with Orange-Tarragon Crême.

Makes 24 crab cakes

ORANGE-TARRAGON CRÈME

- 2 cups** ADL Sour Cream
- 1 each** Orange, zested
- ½ each** Orange, juiced
- 2 tsp** Fresh Tarragon, removed from stems and chopped

In a medium bowl, combine all ingredients and stir well. Pour crême into a serving bowl and garnish with fresh orange zest or cover with plastic wrap and refrigerate. Serve chilled alongside hot PEI Rock Crab and Lobster Cakes.



Candied Salmon & Potato Salad

- 1 pkg **PEI Candied Salmon**
- 1 lb **PEI Baby Potatoes, boiled**
- 1 each **PEI Apple, diced**
- 1 cup **Asparagus, cooked & chopped**
- ¼ cup **Hazelnuts, chopped & toasted**
- 1 cup **Arugula**
- ¼ cup **PEI Olive Oil**
- 1 tbsp **Apple Cider Vinegar**
- 1 tbsp **PEI Maple Syrup**
- 1 tsp **Grainy Mustard to taste Salt & Black Pepper**
- 2 tsp **Fresh Tarragon Leaves, removed from stems**
- ¼ cup **Pomegranate Seeds, to garnish**

METHOD:

- 1.) Tear apart the pieces of candied salmon and set aside.
- 2.) Combine potatoes, apples, asparagus, hazelnuts, and arugula in a medium bowl; set aside.
- 3.) In a small bowl, combine olive oil, apple cider vinegar, maple syrup, and grainy mustard. Season with salt & black pepper, and stir to combine.
- 4.) Pour dressing over salad and toss well to coat. Add salmon to salad; garnish with tarragon leaves and pomegranate seeds.
- 5.) Serve salad immediately and refrigerate any leftovers.

Serves 4

PERFECT LOCAL PAIRING
ROSSIGNOL CRANBERRY WINE
12203Z | 750 ML



PEI Turkey Meatballs with Spiced Apple Chutney

- 1-2 pkgs **Larkin's Turkey Meatballs**
- 1 tbsp **Canola Oil**
- 6 each **PEI Apples, peeled & diced**
- ½ each **Yellow Onion, sliced**
- ¼ cup **Brown Sugar, packed**
- 1 cup **Dates, chopped**
- 1 tsp **Ground Ginger**
- ½ tsp **Ground Allspice**
- 3 ounces **Deep Roots Distillery Spiced Apple Liqueur**
- 1 each **Orange, zested**
- ¼ cup **Orange Juice**
- to taste **Salt & Black Pepper**

METHOD:

- 1.) Heat a medium pot over medium-high heat; add canola oil.
- 2.) Add the apples and onions and reduce heat to medium-low. Sauté mixture until apples and onions have softened, approximately 5 minutes.
- 3.) Add the brown sugar, dates, ginger, allspice, spiced apple liqueur, orange zest, and juice. Bring to a simmer, while scraping the bottom of the pot with a wooden spoon and cook until liquid has reduced by half.
- 4.) In the meantime, prepare Larkin's Turkey Meatballs according to package directions; keep warm. Season the chutney with salt and pepper, and stir to combine. Remove apple chutney from heat and pour over top warm Larkin's turkey meatballs. Serve immediately.

Makes 2 cups

PERFECT LOCAL PAIRING
DEEP ROOTS SPICED APPLE
16016A | 350 ML



Jeff McCourt

Glasgow Glenn Farm

How did Glasgow Glenn get started?

When I turned 40, the burning question of, “what am I going to do when I grow up” kept coming to mind. I had worked in the restaurant industry for 20 years and was ready and interested in learning something new. The idea of making artisanal cheese kept coming up and the opportunity came when the Cheeselady, Martina TerBeek, was considering retirement.

I had bought the cheeseday’s gouda cheese for many years and knew that it was a great product. We met several times and discussed purchasing the company. In 2013, the time was right for both of us and I started apprenticing with Martina, then moved the company to our location in New Glasgow.

Are there other members of your family involved?

Yes! Glasgow Glen is a true family business: I am the CEO and head cheesemaker; my wife, Grace, looks after sales; my children, Finn and Molly, take an active role in helping at the shop; my brother in law, Donald Younie, is the assistant cheesemaker and right-hand man for production; and, my mother-in-law, Colleen Younie, does the accounting and manages the financial aspects of the business. Other members of my family also help when needed in everything from cheese-making to pizza making and taste testing!

What’s the best way to enjoy gouda cheese?

Gouda is a very versatile cheese and my favorite way to enjoy it is on its own. It’s also a great cooking cheese and can be used on anything from grilled cheese to pasta and made its way on to many of the PEI Burger Love burgers over the past few years.

Do you have any suggested pairings?

The perfect pairing is with a local craft beer. My favorite is with PEI Brewing Company’s Sydney Street Stout.

What’s the most common question you get about the company?

Well, it’s more of a comment than a question; most often the first thing people say to me is, “You’re not the Cheeselady!”. I’ve learned to embrace this and tell people, “No I’m not, I’m the Big Cheese”.

What is your favorite cheese?

My favorite is the extra medium, pepper and mustard gouda.

Where can people find your cheeses?

We sell at the shop, from our website and other locations including Riverview Country Market in Charlottetown and Samuel’s in Summerside.



THE ULTIMATE HOLIDAY

GIFT GUIDE



* Savour *
* the *
* Season *

PERFECT
GIFT FOR THE
**WINE
LOVER**



1

90
Wine
Spectator

SAVE
\$3.01*



2

91
Wine
Spectator

SAVE
\$3.00*



3

SAVE
\$4.00*



4



5

SAVE
\$2.00*



6

91
Wine
Spectator

- 1** EASTON AMADOR COUNTY ZINFANDEL
R0188Z, 750 mL, **\$31.28**
2013 Vintage
- 2** MASI COSTASERA AMARONE
00941Y, 750 mL, **\$41.39**
2011 Vintage

- 3** JOHN'S BLEND MARGARETE'S SHIRAZ
R0183Z, 750 mL, **\$38.99**
- 4** JAFFELIN PULIGNY-MONTRACHET
B0130Z, 750 mL, **\$88.76**

- 5** ARBOLEDA CARMENERE
R0140Z, 750 mL, **\$18.19**
- 6** PIERRE AMADIEU ROMANE-MACHOTTE GIGONDAS
R0263Z, 750 mL, **\$34.29**
2013 Vintage

PERFECT
GIFT FOR THE
**BEER
LOVER**



1 GROLSCH
00860Y, 1.5 L, **\$14.92**
Limited Edition Holiday Bottle

2 THE CRAFT BEER ADVENT
CALENDAR 2016 EDITION
00928Y, 24 pack, **\$180.55**

3 MOLSON CANADIAN
HOLIDAY COASTER PACK
00960Y, 4 x 473 mL, **\$15.99**

4 STEAM WHISTLE CAN
VAN PACK
00961Y, 10 x 355mL, **\$24.95**

5 UNIBROUÉ GIFT PACK
00838Y, 6 x 341 mL, **\$14.69**

6 COORS LIGHT GIFT PACK
00959Y, 5 x 355 mL, **\$15.99**



1 CROWN ROYAL GLASS PACK
00251Y, 375 mL, **\$22.18**

2 GLENMORANGIE DISCOVERY PACK
00812Y, 900 mL, **\$71.85**

3 J.P. WISERS DELUXE CANADIAN WHISKY GIFT PACK
00371Y, 750 mL, **\$34.29**

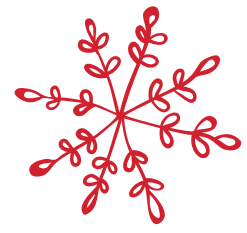
4 FORTY CREEK BARREL SELECT GIFT PACK
00948Y, 750 mL, **\$31.77**

5 JAMESON IRISH WHISKEY WITH GLASSES GIFT PACK
00951Y 750 mL, **\$38.83**

6 GIBSON'S FINEST RARE 12YO GIFT PACK
00759Y, 750 mL, **\$35.30**

*While supplies last.

HOLIDAY
FAVOURITES



- 1 BAILEYS ORIGINAL GLASS PACK
06250Z, 750 mL, **\$37.29**
- 2 KAHLUA CHILI CHOCOLATE
LIMITED EDITION
00942Y, 375 mL, **\$17.13**

- 3 OLD TOM'S OLD FASHIONED
EGG NOG
00943Y, 750 mL, **\$17.14**
- 4 KAHLUA PEPPERMINT MOCHA
LIMITED EDITION
00618Y, 375 mL, **\$17.13**

PERFECT
GIFT FOR THE
HOST



1 SMIRNOFF PEPPERMINT TWIST
00944Y, 750 mL, **\$27.24**
Limited Edition Holiday Bottle

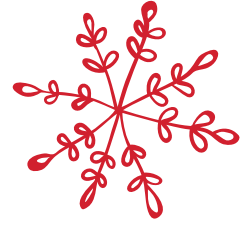
3 CHIVAS REGAL 12YO GIFT TIN
00941Y, 750 mL, **\$49.98**
Limited Edition Holiday Gift Tin

5 ABSOLUT ORIGINAL VODKA
00941Y, 750 mL, **\$27.74**
Limited Edition Holiday Bottle

2 TAYLOR FLADGATE 10 Y.O.
TAWNY PORT
06250Z, 750 mL, **\$37.29**

4 JACOB'S CREEK DOUBLE
BARREL BAROSSA SHIRAZ
07636Z, 750 mL, **\$20.18**

6 CAYMUS CONUNDRUM WHITE
11240Z, 750 mL, **\$24.59***



The perfect gift for any occasion!

PEI Liquor Gift Cards
\$25, \$50, \$100

*Ring in the New Year
with a little sparkle!*



***Veuve Clicquot
Brut Champagne***

B0034C, 1.5 L

\$148.19



***Oyster Bay
Sparkling Cuvee Brut***

15404Z, 750mL

\$22.20



***Lamarca
Prosecco***

15402Z, 750mL

\$19.19

OUR STAFF
FEATURED PRODUCT ADVISOR



Debbie Smith
Product Advisor
Store #102, Charlottetown
Certified Accredited Sommelier

FEATURED PEI LIQUOR STAFF: DEBBIE SMITH

How did you get started at PEI Liquor?

I'm just about to celebrate my second year working at PEI Liquor. The path to my employment with the Commission began in 2005, the year I enrolled in my first course with the Canadian Association of Professional Sommeliers. This gave me the necessary qualifications to be considered for the position of Product Advisor at Store #102.

What is your favourite part about working at PEI Liquor?

Providing quality and knowledgeable service to customers is the most important and rewarding and challenging aspect of my position. At Oak Tree I'm very fortunate to work with the largest selection of general listings in the wine, spirits and beer categories available on PEI. Our location also has a VINES section that showcases a premium selection of wines from around the world. This large inventory makes it easy to find something for everyone's taste, budget and style.

What changes have you seen over the past number of years?

I've joined PEI Liquor at a very exciting time. The introduction of Product Advisors to the Island, new education programs for staff and an increase in the quantity and quality of products are just a few of the changes I've seen. I feel Islanders and visitors are well informed and have a real appreciation of products they are looking for. Interest in the annual PEI Festival of Wines and PEI Beer Festivals have increased over the years. Later this month Islanders will have the chance to attend the first PEI Spirit Festival. These are great opportunities to explore different offerings from Canada and around the world.

We are approaching the holiday season and the stores are getting busy. What are some of the new and exciting holiday products people are looking for?

The Holiday season is a great time to pick up a little "luxury" treat for that special someone on your list. The Craft Beer Advent Calendar (00928Y) is a unique gift for the beer enthusiast. It is a selection of 24 craft beer complete with tasting notes and backstory to each product. The fun part is the identity of the beers remain a secret until each window of the calendar is removed.

For the new whisky connoisseur on your list the Glenmorangie Discovery Pack is a great gift. It's a great introduction to the Glenmorangie line of Scotch. This year we are featuring two large format wine selections the Tommasi Amarone and the Masi Campofiorin. These 3 litre bottles are sure to impress that "hard to buy" for wine lover.

Any suggestions for a trendy hostess gift?

Choosing the perfect hostess gift can be a bit of a challenge but PEI Liquor has a wonderful selection of gifts to help with your search. A favourite gift of mine is the Baileys Glass Pack. Around the Christmas season Bailey's seems to be a very popular choice. It's great to compliment to your holiday brunch meal or a perfect after dinner dessert.

Wine and spirits are great choices for gifts but don't forget the beer drinkers! Surprise them with a bottle of the Grolsch 1.5.

If you really want to make a splash bring along a bottle of the Bottega Gold Prosecco. It's gold packaging has the perfect holiday bling factor and who doesn't enjoy a little bubbly during the holiday season!

DEBBIE'S HOLIDAY PICKS



*The Craft Beer
Advent Calendar*

\$180.55

24 pack - 00928Y

***"Perfect Gift for
the Beer Lover"***



*Glenmorangie
Discovery Pack*

\$71.85

00812Y - 900 mL

***"Perfect Gift for the
Whisky Connoisseur"***



*Bottega
Gold Prosecco*

\$31.26

750mL - 00692Y

***"Perfect Gift for
the Holiday Host"***

Responsible Holiday Hosting Tips:

- * Serve plenty of snacks and other food.
- * Provide a variety of popular soft drinks, juices, bottled water, coffee and tea.
- * Have one person (yourself or someone else) be responsible for serving alcohol.
- * Make certain that whoever serves alcohol monitors guests' consumption.
- * Don't provide any common source of alcoholic beverages such as kegs or punch bowls.
- * Serve guests only one drink at a time.
- * Provide entertainment and other activities so that drinking alcohol is not the primary focus of the party.
- * Don't serve alcohol to anyone under the legal drinking age.
- * Model appropriate behavior and don't become intoxicated.
- * Stop serving alcoholic beverages at least one hour before the party ends. Encourage guests to stay for a while and enjoy a non-alcoholic beverage.
- * If anyone does become intoxicated, don't leave that person alone. Even if the guest is not driving, an intoxicated person can be injured in many ways.
- * If necessary, provide transportation for impaired guests. Call a cab, enlist the help of a sober friend, or take the impaired guest home yourself.

HERE'S TO THE HOLIDAYS

BAILEYS™/MC EGGNOG

- 1¼ oz BAILEYS™/MC Original Irish Cream
- ¼ oz Irish Whiskey
- 1 full egg
- 3 oz 2% milk
- Nutmeg (pinch)

Add all ingredients into a shaker with ice and shake vigorously. Strain into glass and sprinkle with nutmeg to taste. Garnish with a cinnamon stick and enjoy.




 BAILEYSCANADA


FIND THIS DELICIOUS RECIPE AND MORE AT [the bar.com](http://thebar.com)

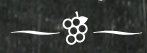
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Please drink responsibly.