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Help keep New Hampshire beautiful. Please recycle this magazine.



Dear Guests,

Another beautiful summer is in full swing and here in New Hampshire, we're enjoying all that our great state has to offer, both inside and outdoors.

As a new Commissioner at the New Hampshire Liquor Commission, I share our goal to offer residents and guests a pleasant shopping experience at our Liquor and Wine Outlets around the state.

I look forward to working with fellow Commissioners Joseph Mollica and Mark Bodi, as well as our dedicated employees, to keep New Hampshire the industry leader in affordable, responsible – and always tax free – wine and spirit retail sales.

We hope your plans include staying in New Hampshire for a day, overnight, or even longer. Thank you for visiting this New Hampshire Liquor and Wine Outlet. Most importantly, please remember to enjoy our products responsibly.

Michael R. Milligan

Commissioner

New Hampshire Liquor Commission



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What's New

Stop by your local New Hampshire Liquor & Wine Outlet for an outstanding selection of your favorite spirits. Enjoy summer with these new brands.



Familia Camarena Tequila Reposado

Familia Camarena's Tequila Reposado rests in American oak barrels for 60 days before bottling. The aging process lends a touch of soft spice to the natural sweetness of the 100% blue agave. The result is a smooth, refined, barrel-aged tequila with an elegant, robust finish.

Familia Camarena Tequila Silver

Familia Camarena Tequila Silver is imported from the Arandas area of Mexico. Made from 100% blue agave and twice distilled for smoothness, this tequila is bottled soon after distilling. Soft on the palate, it has hints of vanilla, black pepper, and spice and finishes with notes of toasted agave.

Smirnoff Mango Vodka

Made with Smirnoff No. 21, Smirnoff Mango features vodka infused with a refreshing burst of mango for an island twist. It can be enjoyed with citrus soda, lemonade or other favorite juices for a refreshing cocktail.



Smirnoff Peach Vodka

Smirnoff Peach features the fresh flavors of juicy, sun-ripened peaches. Made in the U.S. from the finest grains and natural peach flavors, Smirnoff Peach is triple distilled and filtered to ensure smoothness. Mix with orange juice for a "Peach and O.J."



SKYY Infusions Dragon Fruit

Building on the popularity of dragon fruit juices and flavored waters, SKYY Infusions Dragon Fruit is the first dragon fruit vodka available across the U.S. It has an exotic, versatile berry taste that mixes well with juices, soda, tonic, ginger ale and lemonade.

SKYY Infusions Blood Orange

A blend of premium SKYY Vodka and real blood orange, SKYY Infusions Blood Orange has the natural sweetness and mouth-watering juiciness of the blood orange. With an enticing aroma of sweet orange zest followed by hints of spice and caramel, this vodka can be enjoyed on the rocks, with club soda, or in a cocktail.

Chambord Flavored Vodka



Chambord Flavored Vodka combines the taste of black raspberry liqueur with premium French vodka.

The distinctive flavor of Chambord Black Raspberry Liqueur is highlighted by notes of hibiscus, vanilla, and white chocolate; it can be enjoyed straight or in a wide variety of cocktails.



Coole Swan Irish Cream Liqueur

Created from high quality, natural ingredients, Coole Swan Irish Cream Liqueur is made with fresh Madagascar vanilla, Cote d'Ivoire cocoa, and single malt Irish whiskey. The aroma is of whiskey, vanilla, chocolate and cream. The taste is vibrant, rich and chocolately.



Slane Castle Irish Whiskey

Slane Castle Irish Whiskey is a blend of malt and grain Irish whiskey, aged and matured for at least four years in American oak barrels that previously matured bourbon. Produced by the Cooley Distillery in Ireland, Slane Castle is distilled in copper pot stills. The malt content and type of wood used for maturation give this whiskey sweetness and depth of character.

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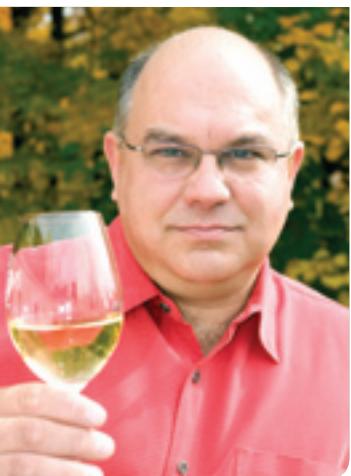
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Sizzling Summer Menu



By Gordon Heins
Wine Merchandising
Specialist for NH
Liquor Commission

The grass is cut, the flower beds are weeded and my meager but efficient deck garden is starting to produce a bounty of wonderful delights. Our guests arrive in two hours and I sit on my screened porch with a frosty glass of rosé going over my menu for the evening's special guests.

After a monumental winter and a spring that never really sprung, we New Englanders are more than ready to be outside to celebrate our always-too-short summer. I'll offer you my menu, wine pairings, and methodology for an intimate summer dinner with hopes that it will inspire something similar for you.

My group for this particular special occasion is fairly large – eight. I've decided to serve dinner on the screened porch but the table isn't big enough so I dismantle the kitchen table (*cursing only minimally*) which is roughly the same dimensions as the one on the porch and bring

it outside and place it adjacent to the one that's there. Once covered by tablecloths, it looks like one very large square table that will comfortably fit two guests, or one fat Elvis, per side.

Since this night's a celebration for my wife and two other July birthdays, I start with Champagne outside in my deck garden. Champagne or sparkling wine is a great way to begin an evening and raise expectations of what's to come. But, if you want to keep the price down, there is a plethora of wonderful sparklers – Cavas and Proseccos – on the market for under \$15.00, that produce the same result: *celebration in a glass*.

I pair the Champagne with stuffed dates. I halve Medjool dates, pit them, then fill them artfully (using a piping bag) with cream cheese and add a dusting of freshly grated nutmeg. These sweet little devils go quickly so I add to a very hot grill, a quick batch of peeled and deveined

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Time now for my gazpacho "shooters," a personal take on gazpacho that I make with freshly picked tomatoes and serve in a shooter glass garnished with a whimsical slice of mini cucumber. This is served with my second wine, a Pouilly-Fumé from the Loire region of France. This wine is 100% Sauvignon Blanc and has the acidic backbone to pair beautifully with the cold gazpacho. The wine also serves as a nice transi-

(my favorite area) with an arugula salad with shaved Parmigiano-Reggiano cheese, grated pepper and bite-sized torn pieces of home-made duck confit with fresh halved Bing cherries, all topped sparingly with a simple lemon/olive oil dressing. The duck is mouth-wateringly tender after a month-long curing in my refrigerator and goes down perfectly with the wine (you can buy it ready-made in some specialty food stores if you don't want to get too intimate with the duck). The above is served cold or at room temperature.

For the main course I've coated some New York strip steaks with corn starch (no oil, salt or pepper) and placed them in the freezer (*yes, he said freezer...*

**Champagne or sparkling wine is a great way to begin
an evening and raise expectations of what's to come.**

tion to the reds to follow and gives me something to slurp on in the kitchen while I slave over a hot stove.

I bring the guests in from the outside deck because we're starting to attract a group of party crashers: New Hampshire's state bird – *the mosquito*. And, it's just in time because I'm ready to serve my first course at the sit-down table on our porch, well guarded from the flying demons who bat themselves stupidly at my screens' impenetrable iron bars looking for a feast of blood. I smile like the Grinch at them while enjoying the ineptitude of their efforts. The room is spectacularly set up by my wife with candles everywhere around us and on the table. It's the perfect temperature and everyone "oohs" and "aahs" at the setting. Great jazz is playing in the background and I'm ready to begin the sit-down show.

I serve a very special Pinot Noir from the Sta. Hills district in California

trust me on this one) for 30 minutes. I've lit about 30 lumps of pure charcoal in my Weber kettle grill until they glow like hot magma. I add a single large nugget of *unsoaked* oak (forget the fancy woods or soaked chips; the purest smoke flavor is dry oak). After the steaks have cooled and just before I place them on the grill, I generously salt and pepper them (I like Maldon Sea Salt for its flaky crystals which melt into the meat). The purpose of the corn starch is to dry the meat (wet meat will not brown well) and to hold in juices during cooking. It also gives the meat a nice little snap when you cut into it. The reason for the freezer (against all conventional wisdom) is to keep the center cool longer while the steaks are cooking over intense heat. Believe me; I've never had a better steak — *anywhere*. Place the oak nugget (about the size of your palm) right at the top of the hot coals and let it smoke for a few minutes. Then



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Salt hill Pub: Irish-American Comfort Food

When Joe and Josh Tuohy opened Newport's Salt hill Pub in 2007, they wanted it to be a community gathering spot. Several years later, successful in spite of the fluctuating economy, Salt hill is a favorite location for Lake Sunapee-area residents and visitors looking for Irish-American comfort food.

"We want the restaurant to be fun and lively, and we think our customers appreciate that."



"Salt hill is a fun place to be," says Joe Tuohy.

Salt hill is named for a neighborhood in Galway, Ireland, where Tuohy's grandparents lived. "Visiting during my youth, there was always good food available and it was a really lively place," Tuohy says. "Everyone felt like they were part of a community." Tuohy and his brother, Josh, decided to bring that convivial atmosphere home to New Hampshire, opening three Salt hill locations: Hanover, Lebanon, and Newport.

Salt hill's Newport location is on Main Street in the former Eagle Block Hotel (built in 1825 as one of the state's most fashionable hotels, the Eagle Block had long anchored Main Street and is an important identity for the town). The dining room is on the first floor; the pub, which offers a varied selection of beers and ales, is upstairs.

Comfort food is Salt hill's mainstay ("I have a special place in my heart for meat loaf," says chef Aric Eaglestone, a graduate of the Culinary Institute of America in Hyde Park, NY). Tuohy wants to "offer good food at reasonable prices along with a nice selection of everyday wines" and the menu reflects that goal. Popular dishes include pot roast, prime rib, bangers and mash (a traditional English dish of sausages and mashed potatoes), fish and chips, homemade macaroni and cheese,

Sundays, Eaglestone fires up the smoker and prepares a variety of hickory and mesquite-smoked barbecue.

Wine Pairings

Eaglestone has several wine recommendations for Salt hill's menu favorites. For meat loaf or pot roast, he suggests Glass Mountain Cabernet Sauvignon. "I'm a big fan of this wine," says Eaglestone. "It was one of the first wines I tried in cooking school." Eaglestone also simmers the pot roast in the Cabernet



Rosemary-glazed salmon is one of Salt hill Pub's specialty dishes.

chicken pot pie, and burgers (the restaurant offers a burger specially named for its Newport location called 58 Main, with bacon, grilled onion and melted Swiss cheese). The menu changes two-to-three times annually. On summer

to help tenderize the meat. For his barbecued pork, Eaglestone recommends Woodbridge Pinot Noir.

Fish and chips or a grilled tuna steak call for lighter white wines, like Bohemian Highway Pinot Grigio or

Braised Red Cabbage

Serves 4 – 6

8 oz bacon
½ cup yellow onion, sliced thin
1 medium head red cabbage, sliced thin
1 cup red wine vinegar
1 cup applesauce
⅓ cup brown sugar
1 bay leaf
½ tsp ground cinnamon
1 sprig fresh thyme
Salt and pepper to taste

1. Heat a six-quart pot over medium heat. Slice bacon into strips, add to pot, and continue cooking 'til golden brown. Using a slotted spoon, remove crispy bacon from pot and reserve.
2. Add sliced onion to the pot and cook, stirring occasionally, for ten minutes. Once onions are tender, add cabbage and remaining ingredients; stir to combine.
3. Cover the pot and reduce heat to medium-low. Allow mixture to simmer for 45 – 60 minutes, stirring occasionally, until cabbage is tender. When ready to serve, garnish red cabbage with crisp bacon.



Cono Sur Sauvignon Blanc, says Eaglestone. Cono Sur also complements the richness of homemade macaroni and cheese.

Salt hill offers wine specials on Wednesday nights and nightly food specials. Live music is Thursday through Saturday evenings and Sunday night is trivia night.

"We want the restaurant to be fun and lively," says Tuohy, "and we think our customers appreciate that." ☺

Salt hill Pub

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Sonoma-Cutrer Vineyards: Award-Winning Chardonnay *and* Pinot Noir

Sonoma-Cutrer Vineyards is known for making one type of wine very well: California Chardonnay.

Recently, the New Hampshire Liquor Commission named Sonoma-Cutrer Sonoma Coast Chardonnay Wine of the Year. Assistant Winemaker Michelle McClendon traveled to New Hampshire to receive the award and visit several stores and talk to wine fans around the state. "I'm impressed with the Commission's wine marketing efforts," McClendon said. "New Hampshire is a leader in bringing so many great wines from California and around the world to consumers."

McClendon is responsible for Sonoma-Cutrer's lesser-known, but highly acclaimed, Pinot Noir. Grown in a corner of the winery's Cutrer Vineyard, Pinot Noir was initially an experiment and for in-house consumption only. Sonoma-Cutrer's winemaker at the time, Terry Adams, studied Pinot Noir in Burgundy, evaluating emerging styles in California, and consulting French and New Zealand winemakers before finally releasing Sonoma-Cutrer Pinot Noir to the public in 2003.

Today, Sonoma-Cutrer Pinot Noir is still produced in a small horse barn on the property. Like the Chardonnay, it's made in a traditional manner. The juice is basket pressed gently; color and



NHLC Chairman Joseph Mollica congratulates Michelle McClendon on Sonoma-Cutrer's distinction as wine of the year.

flavor extraction happen as a result of manual punch downs. The 2006 Pinot Noir is a bright, medium garnet color, with aromatic notes of cinnamon and earth and a spicy, tart cherry flavor that lingers on into the finish. Mark Spivak, food and wine editor of *Palm Beach Illustrated*, recently called Sonoma-Cutrer's Pinot Noir "state of the art,"

noting "it's guaranteed to excite all true lovers of the fashionable 'Sideways' grape."

Sonoma-Cutrer Pinot Noir is available at select New Hampshire Liquor and Wine Outlets; check the Product Locator tab at LiquorandWineOutlets.com for pricing and store availability. ♀

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LET'S entertain

A Guide to Great Hosting

The cocktail hour is enjoying a rebirth. The late chef and author James Beard once said the cocktail party is "not a formal affair; it is as democratic as the subway." As owner

Choose a date

A good party is one where people feel like they can relax. Friday evenings allow guests to drop by after work, perhaps 6 or 7 p.m.



of his own Manhattan catering business, Beard was partially responsible for the popularity of at-home hosting in the 1950s.

As Beard noted, enjoying time with friends, neighbors or co-workers doesn't require spending money gathering at a bar or restaurant. Hosting an informal get-together at home is easier than preparing a sit-down dinner and a good opportunity to unwind with friends or coworkers; it's even an excuse to meet your neighbors.

The key to enjoying cocktail hour at home is keeping it casual. Now that the weather is warmer, you can even take the party outdoors.

Here are some planning tips to keep in mind.

Pick a theme

You don't have to have a themed event but it's a fun way to get people relaxed. A theme doesn't require that guests come in costume but it does help with ideas about food, drinks and decorations. Celebrate an unusual holiday – Groundhog Day! – or develop a theme around a color or food.

Create an evite or flyer

Here's where you can integrate your theme (if you have one). Make sure to send out your invitations at least two-three weeks prior to your party.

Plan your beverages

Buy basic spirits for mixed drinks: vodka, gin, rum, Scotch whisky, a mix-

ing whisky, a red vermouth, a white vermouth and bitters. One bottle each of red and white wine is also appropriate, as is a good, inexpensive bottle of sparkling wine like Prosecco.

Stock your bar with good mixers – natural sodas and fresh juices.

Stock up on ice. You'll need it for chilling bottles of wine or champagne as well as serving in drinks on the rocks. Have one pound of ice per guest.

Hosting an informal get-together at home is easier than preparing a sit-down dinner and a good opportunity to unwind with friends or coworkers.



Make sure you have enough glassware – wine glasses, rocks glasses, martini glasses and highball glasses.

Provide alternative beverages like water, soda, juice and coffee for designated drivers and underage guests.

Plan your food

Your menu options are unlimited. Because many cocktail foods can be prepared in advance, this is low-key entertaining at its best. A party featuring a variety of hot and cold finger foods – from chips and dips to canapés – satisfies your guests and allows you to be part of the party, not stuck in the kitchen. A wealth of festive ideas can be found in food and wine magazines and online at epicurious.com.

Plan an exit strategy

Just as a good host plans ahead for a party, think about the end of the evening. Make sure your guests have access to public transportation, carpools or a taxi. If necessary, allow them to spend the evening at your home. ☺

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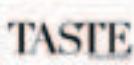
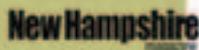


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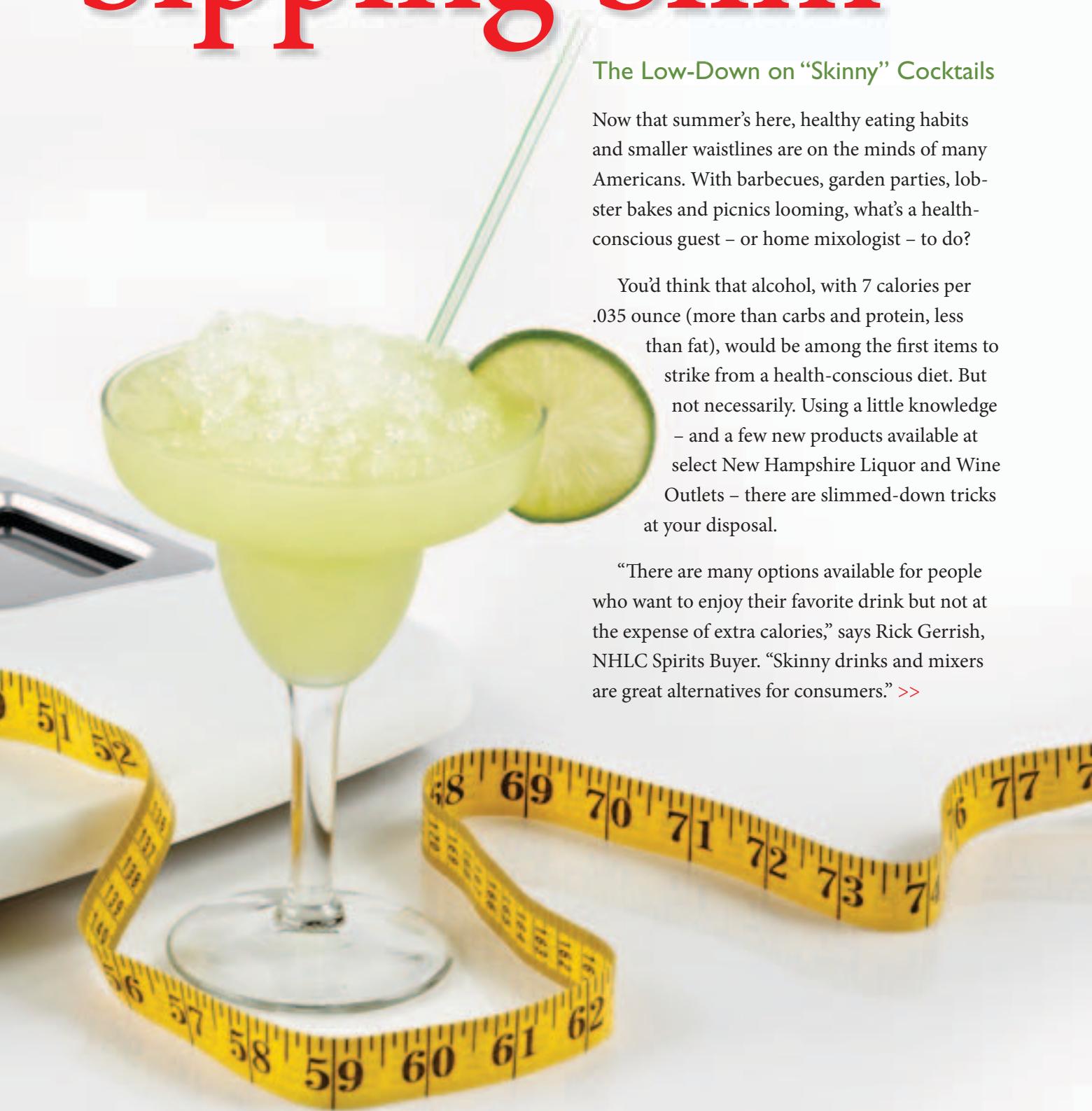
Sipping Slim

The Low-Down on “Skinny” Cocktails

Now that summer's here, healthy eating habits and smaller waistlines are on the minds of many Americans. With barbecues, garden parties, lobster bakes and picnics looming, what's a health-conscious guest – or home mixologist – to do?

You'd think that alcohol, with 7 calories per .035 ounce (more than carbs and protein, less than fat), would be among the first items to strike from a health-conscious diet. But not necessarily. Using a little knowledge – and a few new products available at select New Hampshire Liquor and Wine Outlets – there are slimmed-down tricks at your disposal.

“There are many options available for people who want to enjoy their favorite drink but not at the expense of extra calories,” says Rick Gerrish, NHLC Spirits Buyer. “Skinny drinks and mixers are great alternatives for consumers.” [>>](#)



BY DEBBIE KANE | PHOTOGRAPHY BY JOHN W. HESSTON



**Using a little knowledge
there are slimmed-down
tricks at your disposal.**

Adding Up Drink Calories

Calories in mixed drinks add up more quickly than wine and beer. Here's the equation:

- Amount of alcohol
- + Proof of alcohol
- + Type of mixer added
- + Drink size
- = Total number of calories

The higher a drink's alcohol content, the higher its calories. For example, a $1\frac{1}{2}$ ounce serving – the standard serving size – of 80-proof alcohol has 96 calories before adding a mixer.

To lighten a cocktail, skip the mixer altogether and order your favorite spirit on the rocks. Or consider mixer alternatives like water, club soda, low calorie fruit and vegetable juices, artificial

sweeteners or sugar-free syrups (agave nectar, though similar in calories to sugar, has a richer flavor and is sweeter). Mixers that don't pack on pounds include*:
Diet soda or tonic: 0 calories
Orange juice (6 oz): 84 calories
Cranberry juice (8 oz): 136 calories
Light orange juice (8 oz): 50 calories
Light cranberry juice (8 oz): 40 calories
Light lemonade (8 oz): 5 calories
Coffee, tea: 0 calories
Lemon or lime juice ($\frac{1}{2}$ oz): 10 calories

“Skinny” Drinks and Mixers

Restaurants around the country have discovered “skinny” drinks and, now, thanks to several new beverage products, home mixologists have, too.



Chi-Chi's Skinny Margarita

To answer growing customer demand for lo-cal drinks, Chi-Chi's has created a pre-made Skinny Margarita that offers reduced calories without compromising taste. Featuring a mix of tequila, triple sec, lime juice, and agave nectar, it has only 95 calories.

VeeV Açaí

VeeV Açaí is a wheat-based spirit containing the Brazilian berry açaí. Açaí, high in antioxidants and cancer-fighting anthocyanins, is promoted as one of the world's “super fruits.” VeeV, which has a natural-tasting sweetness and a smooth finish, also contains prickly pear and vitamin C-rich acerola cherry. Touted as “the world's first açaí spirit,” it mixes well with soda, and can replace vodka in cocktails.

Eau de VeeV

(a.k.a Brazilian Rickey)

- 2 oz VeeV Açaí Spirit
- 1 lemon slice
- 1 lime slice
- 1 orange slice
- 3 oz tonic
- Citrus wheel, for garnish

Shake first four ingredients with ice and pour into a highball glass, adding additional ice if necessary. Top with tonic. Stir and garnish with the citrus wheel.



Rainforest on the Rocks

- 2 oz VeeV Açaí Spirit
- 1 $\frac{1}{2}$ oz fresh watermelon juice
- 8 sprigs of fresh mint
- A lime wedge
- A dash of sugar

Muddle mint sprigs and lime wedge in a mixing glass. Add VeeV Açaí Spirit, fresh watermelon juice, and a dash of sugar and ice in a cocktail shaker, and then shake. Pour into a glass.

Superfruit Sangria

- 1 $\frac{1}{2}$ oz VeeV Açaí Spirit
- 1/2 oz strawberry puree or pomegranate juice
- 1 oz cranberry juice
- 1 $\frac{1}{2}$ oz red wine

Shake all ingredients well with ice and transfer to a brandy or rocks glass. Garnish with fresh seasonal fruit.

*Source: WebMD.com

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Skinnygir Margarita

Bethenny Frankel is famous for her best-selling diet books and her appearances on *The Real Housewives of New York City*. Frankel got the Skinnygir franchise rolling with her Skinnygir Margarita, proclaiming, "Everyone wants to drink a margarita, but no one wants the guilt or the calories." Skinnygir is made with premium blue agave tequila, a hint of agave nectar, fresh lime juice, and a tiny splash of Triple Sec. At 100 calories per four-ounce serving, it's "the margarita you can trust," says Frankel. It's pre-mixed, so it's ready to serve over ice.



Drink Skinny Watermelon Margarita

1½ oz silver tequila
2 oz Drink Skinny Margarita Mix
2 oz juice from a watermelon
Ice

Combine ingredients in a blender for a frozen treat, or combine first 3 ingredients in a shaker and serve over ice for an "on the rocks" cocktail.

Drink Skinny Mojito

1½ oz spiced rum
2 oz Drink Skinny Margarita Mix
2 oz seltzer
6-10 mint leaves (to taste)
Ice

Pour Drink Skinny Margarita Mix into a cocktail glass. Muddle mint leaves in Drink Skinny. Add spiced rum, seltzer, ice & stir.

Drink Skinny Basil Martini

1½ oz citrus vodka
2 oz Drink Skinny Margarita Mix
1 oz simple syrup
8 basil leaves
1 lime
Ice

In a cocktail shaker, muddle basil leaves in citrus vodka. Add Drink Skinny, simple syrup, juice of one lime, and ice to shaker; shake vigorously. Pour into a martini glass and garnish with lime wedge and one basil leaf. ☐

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Wine & Spirits

Just in time for summer, a crisp and refreshing Pinot Grigio from California.

Aromas of lime and apple with just a hint of honeysuckle are complemented by nectarine and apricot on the palate.

A TRADITION of EXCELLENCE

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Drink Skinny Margarita Mix

Christy and Steven Cegelski of Laconia created Drink Skinny Margarita Mix last year after enjoying margaritas on a trip to Mexico.

"When we tried making margaritas at home, we tried different kinds of mixes and were surprised by how much artificial coloring, sugar and calories were in them," says Christy. After experimenting with different home-made mixes, the Cegelskis started making Drink Skinny last March; now 70 stores in New Hampshire, including select New Hampshire Liquor and Wine Outlets, sell Drink Skinny.

Drink Skinny is made with real fruit juices and all-natural sweeteners, including stevia, a natural plant extract, and agave nectar. Each four-ounce serving of Drink Skinny Margarita Mix contains 20 calories and 40% lime juice. Combining four ounces of Drink Skinny with a shot of tequila creates a margarita that's only 120 calories.





New Hampshire's Wine & Cheese Trails

New Hampshire boasts a wealth of local bounty: beautiful vineyards, lush apple orchards, and picturesque rustic farms. Award-winning fruit and grape wines from the state's wineries as well as delicious fresh dairy products can be sampled and purchased on-site and at many local farmers' markets.

Use the map on the next page to plan your own wine and cheese trail. Locations of wineries and farms are approximate. Please contact each vineyard or dairy for exact directions or go to VisitNH.gov for more detailed maps and area information.

There's a New Hampshire Liquor and Wine Outlet conveniently located near many of these locations.



Near Coast Trail

The largest and oldest wineries in the state are located near the New Hampshire coast, where grapes thrive from the milder temperatures and longer growing season.

1. Candia Vineyards

702 High Street, Candia
(603) 867-9751; candiavineyards.com

2. Zorvino Vineyards

226 Main Street, Sandown
(603) 887-8463; zorvino.com

3. Jewell Towne Vineyards

183 Whitehall Road, South Hampton
(603) 394-0600; jewelltownevineyards.com

4. Sweet Baby Vineyard

204 South Road (Route 107),
Kensington; (603) 347-1738;
sweetbabylvineyard.com

5. Flag Hill Winery & Distillery

297 North River Road (Route 155), Lee
(603) 659-2949; flaghill.com

6. Hickory Nut Farm

21 York Lane, Lee
(603) 659-6885; hickorynutfarm.com

Valley Vineyards, Orchards and Dairies

As you traverse the western border of the state, experience the rich agricultural traditions and unparalleled beauty of the Connecticut River Valley.

7. Boggy Meadow Farm

13 Boggy Meadow Lane, Walpole
(603) 756-3300; boggymeadowfarm.com

8. Walpole Mountain View

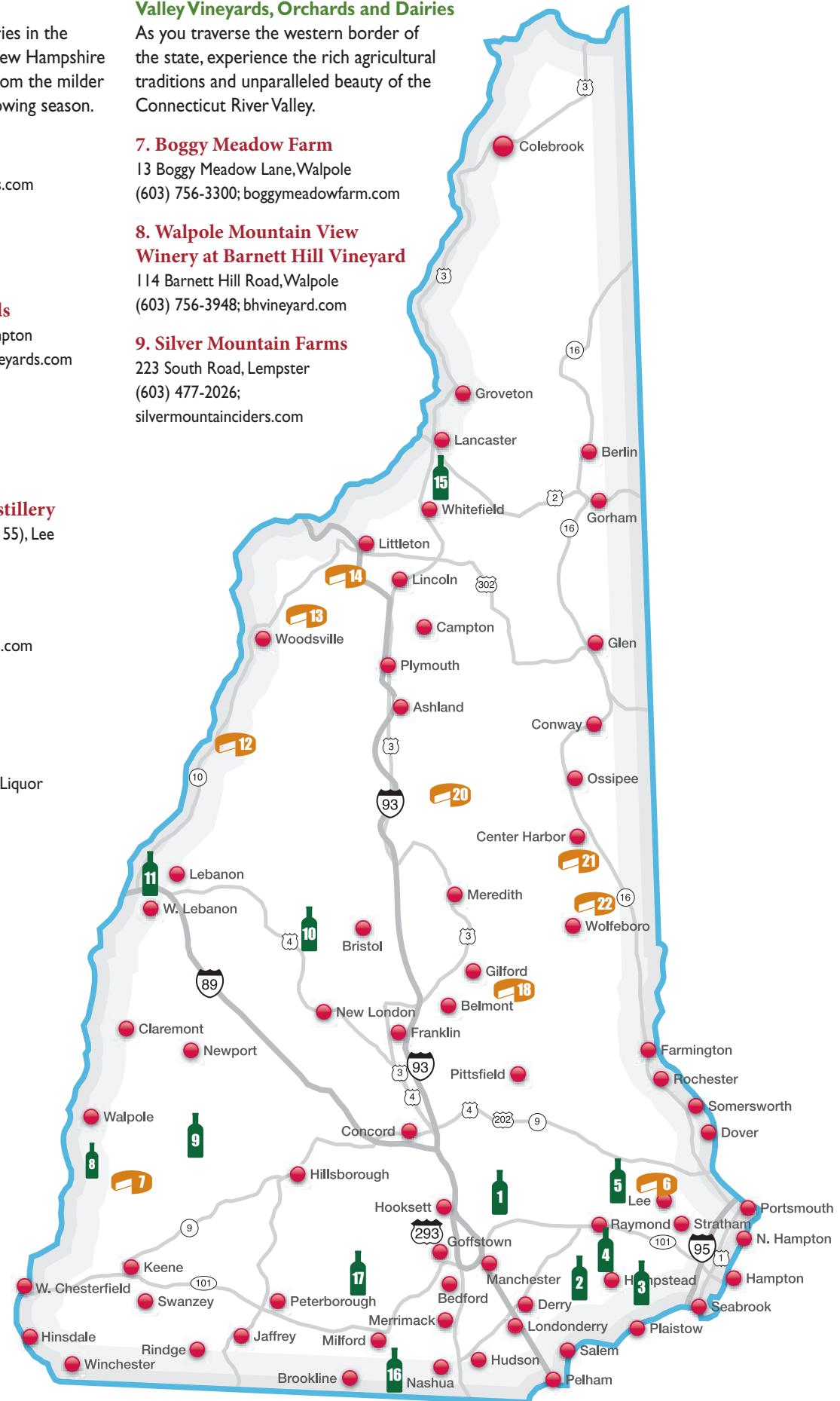
Winery at Barnett Hill Vineyard
114 Barnett Hill Road, Walpole
(603) 756-3948; bhvineyard.com

9. Silver Mountain Farms

223 South Road, Lempster
(603) 477-2026;
silvermountainciders.com

Map Legend

- New Hampshire Liquor and Wine Outlet
- Vineyard
- Farm



10. Haunting Whisper Vineyards

77 Oak Ridge Road (Route 4), Danbury

(603) 768-5506; hauntingwhisper.net**11. Farnum Hill Ciders
at Poverty Lane Orchards**

98 Poverty Lane, Lebanon

(603) 448-1511; povertylaneorchards.com**12. Robie Farm**

25 Route 10, Piermont

(603) 272-4872; robiefarm.com**13. Landaff Creamery**

546 Mill Brook Road, Landaff

(603) 838-5560; landaffcreamery.com**14. Meadowstone Farm**

809 Brook Road, Bethlehem

(603) 444-0786; meadowstonenh.com**15. North Country Orchard**

Bray Hill Road, Whitefield

(603) 837-9174; northcountryorchard.com**Meandering The Merrimack and Lakes**

The Merrimack Valley and Lakes

regions are fertile areas for farming.

16. Fulchino Vineyards

178 Pine Hill Road, Hollis

(603) 438-5984; fulchinovineyard.com**17. LaBelle Winery**

100 Chestnut Hill Road, Amherst

(603) 828-2923; labellewinerynh.com**18. Heart Song Farm**

70 Tibbetts Road, Gilmanton Iron Works

(603) 364-4628; heartsongfarmnh.com**19. Stone Gate Vineyard**

27 David Lewis Road, Gilford

(603) 524-4348; stonegatevineyard.com**20. The Sandwich Creamery**

134 Hannah Road, North Sandwich

(603) 284-6675; sandwichcreamery.com**21. Agape Homestead Farm**

40 Route 16B, Center Ossipee

(603) 539-4456

22. Via Lactea Farm

366 Stoneham Road, Brookfield

(603) 522-3626; vialacteafarm.comFor more information about New Hampshire
wineries and farms, please visit:
agriculture.nh.gov
VisitNH.gov
nhwineryassociation.com
LiquorandWineOutlets.com 

Made in NEW HAMPSHIRE

New Hampshire boasts a diverse landscape of lakes, beaches, mountains, orchards, farmlands and a growing number of vineyards, producing a variety of wines, ciders and spirits.

Stop by your local New Hampshire Liquor and Wine Outlet for an outstanding selection of these fine New Hampshire products.

**Flag Hill Winery & Distillery**

Established in 1990, Flag Hill has grown from a family operated business to the largest vineyard in New Hampshire with an established winery producing distinguished wines from our own vineyard. Along with our fine wines, Flag Hill produces high quality liqueurs and spirits such as General John Stark Vodka, Karner Blue Gin and Josiah Bartlett Barrel Aged Apple Brandy.

297 North River Road, Lee, NH

(603) 659-2949 • flaghill.com**Jewell Towne Vineyards**

Jewell Towne Vineyards is open for complimentary tours and tastings Wednesday - Friday, 11:00 am - 4:00 pm and Saturday - Sunday 11:00 am - 5:00 pm. Learn about the winemaking process from vine to bottle and discover premium wines made from New Hampshire grown grapes.

183 Whitehall Road, South Hampton, NH

(603) 394-0600 • jewelltownevineyards.com**LaBelle Winery**

LaBelle Winery is an award-winning Amherst, New Hampshire winery that specializes in transforming local fruit into fresh, crisp, fine wine that closely reflects its original fruit. Our innovative wines include palate-pleasing blends of fruits like apple, cranberry, raspberry, blueberry, peach and apricot as well as dry and semi-sweet red and white grape wines and savory cooking wines.

100 Chestnut Hill Road, Amherst, NH

(603) 828-2923 • labellewinerynh.com



L to R: Chris Keefe, Phil Courtad,
Mary Spoon, Chloe Baker

Peterborough Store Upgrades to New Location

The subject of Thornton Wilder's famous play *Our Town*, Peterborough is renowned for its culture, architecture and natural beauty. It's also home to a new, relocated New Hampshire Liquor and Wine Outlet.

"The store has whole a new look," says Store Manager Chris Keefe, a 17½-year New Hampshire Liquor Commission (NHLC) employee. "It's twice the size of our former space and we're very excited about that."

Opened in May, the store was relocated from its former site to Peterborough Plaza at 19 Wilton Road (Route 101), a move which garnered the store more space and improves its street visibility. The new location offers customers an expanded selection of wines and spirits

as well as a custom-designed wine tasting center and specialty wine area. In addition to state-of-the-art design and amenities – wooden shelving and racks, energy-efficient LED lights and an expanded selection of wines and spirits – the Peterborough store has built-in, recessed shelving for premium and specialty spirits and a cooler unit for chilled wines is planned for the future. Also, the store now hosts Friday Night Flights wine tastings.

Three full-time employees – Chris, manager Phil Courtad, and clerk Mary Spoon (between them, they have more than 28 years working with the NHLC) – keep the Peterborough store running smoothly. We recently spoke with Chris about the new store.

How is the new store different from the former location?

Chris: It's all new: new fixtures, new check-out counters, new lighting, new shelving units, new wine racks. The store's also much larger – 9,800 square feet, which is twice the size of the old store. Our customers love it.

The store sells a lot of wine; it's probably more than 60% of our sales. We've always had an excellent selection of wine but now it's even better and we'll be able to showcase it better.

We now stock 170 high-end and limited-availability wines. We can also host wine tastings in our tasting area.

Continued on page 38

How would you describe your store customers?

Our customers are very well educated about wine; most of them are local to



Peterborough and the Monadnock area. You'll see customers come in carrying the *Wall Street Journal* or *Wine Spectator* and we wanted to be able to carry the wines those folks requested.

When I first started here, I learned

the most about wine from our customers. I asked them lots of questions: what foods do you eat this with? What do you or don't you like about this wine? A lot of times they come back to tell me when they're trying something new.

Many of those same customers read about our new store and were thrilled when it opened.

How do you work with customers seeking that perfect bottle of wine?

Phil Courtad is the store's wine guru. He's very knowledgeable.

We'll ask customers what they want to spend, if the wine is a gift, and a

little about the food they'll be pairing it with.

What are some of your store's best-selling brands?

Kendall-Jackson Chardonnay and [yellow tail] Shiraz are our two best-selling wines. We also sell a lot of rosé in the summer, like Clos du Bois. Rum, like Captain Morgan and Bacardi, holds its own year-round. We sell a fair amount of whiskies in winter.

Why do you think your store employees work so well together?

Our camaraderie is unique. We love what we're doing and we're committed to serving our customers.

The Peterborough New Hampshire Liquor and Wine Outlet is located in Peterborough Plaza, 19 Wilton Rd., (603) 924-6671. 🍷



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-JUAN DOBEL, Founder

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Mark Your Calendar

food & wine



Experience New Hampshire's culinary wonders at one of the state's many tasting events this summer.

July 23

A TASTE OF HANCOCK: A KITCHEN TOUR & CULINARY FAIR

HANCOCK. The Hancock Woman's Club sponsors this day on Hancock's pristine Main Street. Visitors can tour seven kitchens in historic homes and enjoy a festival of kitchen and food-related items offered by local purveyors. Includes a photo exhibition and used cookbook sale. Buffet lunch offered as well as live music on the town green. Main Street. For tickets, call (603) 525-4970 or (603) 525-4912; diane27@prodigy.net; hancockwomansclub.com

July 28 & August 25

WINE TASTING HARBOR CRUISE

PORTSMOUTH. An evening wine tasting cruise around Portsmouth harbor and environs. Register at agrapeaffair.com

July 30

ART, WINE & CHEESE

WATERVILLE VALLEY. A lively afternoon featuring displays of work by local and regional artists, live music, wine tastings by Waterville Valley eateries, and cheese sampling sponsored by Cabot Creamery. Artwork in a variety of media, donated by local and regional artists, will be auctioned off to benefit the art and science education programs of the Margaret and H.A. Rey Center. Town Square; I-800-GO-VALLEY (468-2553); thereycenter.org

August 6

LIVE FREE & WINE

ROCHESTER. The second annual New Hampshire Wine Festival, *Live Free and Wine*, showcases wines and meads by 17 New Hampshire wineries. Presented by the New Hampshire Winery Association, more than 100 grape and fruit wines, meads and ciders will be offered to taste. Includes foods by New Hampshire ven-

dors as well as live music by Beatle Juice. Tickets purchased only through Zorvino Vineyards. Rochester Fairgrounds. Contact Tom Zack at (603) 887-8463; wine-festival@zorvino.com; nhwineryassociation.com

August 6

WHOLE HOG BBQ & MUSIC FESTIVAL

HAVERHILL. Authentic BBQ is available for the tasting at this only Memphis-Sanctioned BBQ competition in the Northeast. Smoked whole hog, shoulder and ribs will be judged throughout the day. Visitors cast votes for The People's Choice Award-winner. Live music, crafts, Miss Piggy contest, and beer garden. Route 10; (800) 870-3631,x 367; marvin.harrison@cohas.org; wholehogfestival.com

August 13

DRAGONFLY BALL

ENFIELD. An opportunity to enjoy a beautiful summer evening watching the sunset over Mount Assurance. The evening begins with cocktails and hors d'oeuvres, followed by a sumptuous dinner. Dancing to music by East Bay Jazz Company. Enfield Shaker Museum, 447 NH Route 4A. (603) 632-4346; shakermuseum.org; events@shakermuseum.org

August 20

LABELLE WINERY OPEN HOUSE

AMHERST. LaBelle Winery offers monthly tastings, with winery tours and the chance to sample local products from other vendors. Pre-registration is required to ensure that one-on-one time with the winemaker is possible. 100 Chestnut Hill Rd.; (603) 828-6862; labellewinerynh.com

August 27

FESTIVAL OF EARTHLY DELIGHTS

NORTH HAVERHILL. The signature fundraising event for Alumni Hall Cultural Center, this celebration offers the region's finest beer, wine and food. Live music and activities for all. Sponsored by Alumni Hall Cultural Center. (603) 989-5500; info@alumnihall.org; alumnihall.org

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Save \$1 off your total purchase each time you refill your New Hampshire Liquor and Wine Outlet tote bag with six bottles of wines or spirits, mixed and matched.

Always Drink Responsibly

[f](#) [t](#) [LiquorandWineOutlets.com](#)

fairs & festivals

July 2-4

40TH ANNUAL GUNSTOCK SUMMER FESTIVAL

GILFORD. More than 100 booths overflowing with American-made arts, crafts, specialty foods and live music. Gunstock Recreation Area, Route 11A; (603) 332-2616, terrym@worldpath.net; castleberryfairs.com

July 2

SUMMER IN THE STREET

PORTSMOUTH. A lively summer evening on pedestrian-friendly Pleasant Street in downtown Portsmouth. Live outdoor performances and tax-free shopping at local boutique shops and galleries. More info at Pro Portsmouth, (603) 433-4398; info@proportsmouth.org; proportsmouth.org/SITS.cfm



July 7-10

HILLSBOROUGH BALLOON FESTIVAL AND FAIR

HILLSBOROUGH. More than just a celebration of hot air balloons, this festival includes a 4x4 truck and tractor pull, a "mud bog" pull, a 5K road race, artists' fair, and a big parade on Sunday. Music by regional acts such as Angela West and Showdown. (603) 464-0377; balloontestival.org

July 30

14TH ANNUAL PRESCOTT PARK FOLK FESTIVAL

PORTSMOUTH. Some of the country's top performers – Canadian fiddler Natalie MacMaster, zydeco legend C.J. Chenier and the Red Hot Louisiana Band, and singer Christine Lavin – appear in this celebration of America's truest art form. Prescott Park. (603) 436-2848, info@prescottpark.org; prescottpark.org

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August 6-14

LEAGUE OF NEW HAMPSHIRE CRAFTSMEN'S FAIR

NEWBURY. One of the state's most popular summer events, the Annual League of New Hampshire Craftsmen's Fair features beautifully-appointed craft booths where visitors can speak with individual craftspeople. Contemporary and traditional fine handcraft in virtually every type of craft medium, including furniture, jewelry, glass, pottery, prints, metalwork, wood-carvings, weaving, and leatherwork, are displayed and may be purchased. Demonstrations and workshops for all ages. Mount Sunapee State Park; (603) 224-3375; nhcrafts.org

August 6

5TH ANNUAL BLUEBERRY JAMBOREE

GREENFIELD. Blueberries take center stage at the Blueberry Jamboree. Activities include crafters, vendors, demonstrations, games and contests. Forest Rd; (603) 547-3442; blueberryjamboree@yahoo.com; greenfield-nh.gov

August 14

RHYTHM & ROOTS FESTIVAL

PORTSMOUTH. Party on the lawn at Prescott Park during this festival featuring an incredible mix of performers. (603) 436-2848; info@prescottpark.org; prescottpark.org

August 27

38TH ANNUAL APPLE PIE CRAFTS FAIR

NEWPORT. One of New Hampshire's longest running crafts fairs, the Apple Pie Crafts Fair offers more than 75 booths of crafts including wood, glass, pottery, jewelry, knits, quilts, and more. Includes an apple pie contest and sale, live music throughout the day, and food including the Newport Fire Department's famous BBQ chicken, and apple pie à la mode. Rain or shine. Newport Town Common, North Main St.; (603) 863-3040; lac@nhvt.net; libraryartscenter.org ☐

LIBATIONS

Big Boys Hawaiian Punch

1/2 oz Bacardi Limon rum	3 oz cranberry juice
1/2 oz Bacardi Razz rum	3 oz pineapple juice
1/2 oz Bacardi Orange rum	1 oz club soda
1/2 oz Bacardi Superior White	

Pour rums into a cocktail shaker half-filled with ice cubes. Add cranberry juice and pineapple juice and shake well. Strain into a hurricane glass filled with ice cubes, and serve.

Top with club soda, stir to mix, and enjoy!

