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MADE EASY**

Home Entertaining
for the Holidays

Sixth Annual Shopping List

NH LIQUOR & WINE OUTLET
BUYER'S GUIDE

Check out our **tax-free**, lowest prices in New England.





22

contents

FEATURES

- Holiday Entertaining 22

Deck the halls and have a party!

- A Spirited Guide to Holiday Giving 28

Looking for the perfect seasonal gift? Ideas for everyone on your list.

DEPARTMENTS

- Hot Products 8

New items in our stores.



- Wine Connoisseur 10

Sixth Annual Shopping List
by Gordon Heins

- Wine & Dine 14

Surf Restaurant in Portsmouth

- Wine Enthusiast 19

Customer wine review

- People & Places 34

Now boarding at Manchester/Boston Regional Airport...New Hampshire Liquor & Wine Outlet

- Local Culture 38

What's happening around the state.

- Seasonal Libations 40

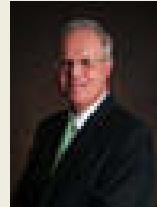
Great holiday cocktails.

- Buyer's Guide after page 20

Check out our tax-free, lowest prices in New England.



Help keep New Hampshire beautiful. Please recycle this magazine.



Dear Friends:

As the holidays approach, we want to thank you for shopping at this New Hampshire Liquor and Wine Outlet. As Commissioners, we never forget that customers like you are our number-one priority. We are pleased to announce that all of our Outlet stores are now open on Sundays for your shopping convenience.

There are plenty of gift ideas at our stores this season and in this issue of *Celebrate NH*. Starting on page 28, you'll find specially-selected spirits and wines sure to make any recipient's day merry and bright (shop early – quantities may be limited). If a holiday party is among your plans, we've included a guide to successful hosting on page 22. Be sure to read Gordon Heins' top wine picks and our "Hot Products" section for wines and spirits that fit perfectly into your holiday entertaining plans. Check our Product Locator at LiquorandWineOutlets.com for details.

From everyone at the New Hampshire Liquor Commission, have a safe and joyful holiday season.

Sincerely,

Joseph W. Mollica, Chairman

Mark M. Bodi, Commissioner

Michael R. Milligan, Commissioner



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Joseph W. Mollica

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DIRECTOR OF STORE OPERATIONS

Peter A. Engel

WINE BUYER

Nicole A. Brassard

WINE MERCHANDISING SPECIALIST

Gordon Heins

SPIRITS BUYER

Richard D. Gerrish

ADVERTISING & COMMUNICATIONS SPECIALIST

Mary K. Sartwell

PUBLICATION PRODUCED BY

MCLEAN COMMUNICATIONS, INC.

PRESIDENT/PUBLISHER

Sharron McCarthy

smccarthy@nh.com

EDITOR

Debbie Kane

ART DIRECTOR

John R. Goodwin

PRODUCTION SUPERVISOR

Jodie Hall

VP/DIRECTOR OF SALES

Steve Paré

603-413-5140

spare@nh.com

WINE & SPIRITS ADVERTISING SALES SPECIALIST

Jenna Pelech

603-413-5141

jpelech@nh.com

BILLING INQUIRIES

Mista McDonnell

CORRESPONDENCE

Please submit calendar and event listings to Debbie Kane at kanecomm@comcast.net

5 weeks in advance of issue date for consideration.

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What's New

Stop by your local New Hampshire Liquor and Wine Outlet for an outstanding selection of your favorite spirits. Celebrate the holidays with these featured brands:

Midnight Moon Apple Pie

Handcrafted from American corn and triple distilled to create an ultra-smooth spirit, Midnight Moon Apple Pie combines Midnight Moon moonshine with premium apple juice. A gourmet cinnamon stick adds a spicy taste reminiscent of home-made apple pie. Apple Pie can be served over ice, mixed with ginger ale or in a variety of mixed cocktails.



Malibu Black Rum

Combining smooth coconut flavor with rum, Malibu Black is a bold taste of the Caribbean. A high-proof dark rum, its traditional recipe was inspired by special island rums created to celebrate the end of harvest season.



DeKuyper O3 Orange Liqueur

DeKuyper O3 is made with sweet Brazilian Pera oranges. With a delicate taste of juicy orange peel, this 80-proof liqueur is full-bodied with a soft aroma. Created with essential orange oils and natural sucrose, this liqueur has a balanced flavor and becomes opalescent when mixed with ice.



Mount Gay Eclipse

Black Rum



A bold, 100-proof rum crafted from a blend of single and double-distilled rums, Mount Gay Eclipse Black is made from sugar cane and coral-filtered water. It has a strong character with a smoky, exotic taste.

Pepper, cinnamon and ginger aromas give way to a long-lasting, smooth finish. Blended by a master blender, Mount Gay Eclipse Black is aged from 2 to 7 years.

VeeV Açaí Liqueur



VeeV Açaí is a wheat-based liqueur 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.

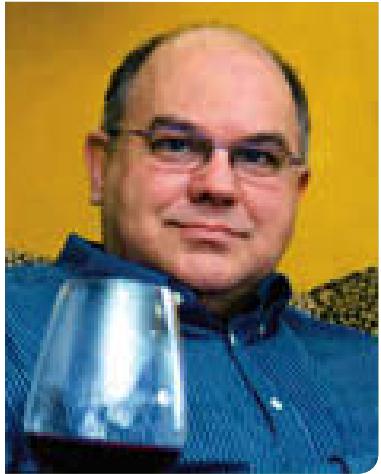
Absolut Orient Apple

A festive twist to any cocktail, Absolut has created a vodka combining the fresh taste of apples and tangy ginger. Using premium vodka imported from Sweden and made with locally-grown wheat, Absolut Orient Apple contains no sugar or artificial flavors and mixes well with a wide range of juices and sodas. ▶





Sixth Annual Shopping List



By Gordon Heins
Wine Merchandising
Specialist for NH
Liquor Commission

After a beautiful New England summer that ended shortly after a picture perfect Labor Day weekend, summer jumped off the cliff of comfort and landed squarely into autumn, leaving behind some colorful footsteps on its way to another chilly holiday season.

So here we are again in familiar territory; time to give thanks and take stock; time to acknowledge positive changes; time to embrace our friends and loved ones and celebrate yet another trip around the sun, and therefore . . . time to drink wine.

Whatever the occasion, wine always makes a great gift; for a special dinner, a friend, your boss, or maybe just for you! It's an age-old tradition that's truly hard to beat.

I've been fortunate to taste many wines this year and can honestly say that I can't remember a better time to stock up on quality wines at great prices. I hope you'll keep this list handy and that it helps take some guesswork out of your next wine buying trip. I've broken down the list into categories to make things easier yet. I've also included my personal Top 10 Wines of the Year and Winery of the Year, which I hope will be of interest.

So, it's in that spirit of Bacchanalian fervor, that I, your humble servant of wine, offer my favorites of the year in hopes of winning you over with some of my new cellar dwellers.

Continued on page 12

My Top Ten Wines of the Year (in alphabetical order)

| | | |
|-------|--|---------|
| 16421 | 2009 Albert Bichot Domaine du Pavillon Meursault Rouge | \$29.99 |
| 42264 | 2008 Belle Glos Clark & Telephone Vineyard Pinot Noir | \$49.99 |
| 38652 | 2004 Carpineto Chianti Classico Riserva | \$23.99 |
| 36100 | 2005 Carpineto Vino Nobile di Montepulciano Riserva | \$32.99 |
| 14179 | 2010 Château Castelneau Entre-Deux-Mers Bordeaux Blanc | \$14.99 |
| 14752 | 2010 Château Lieumentant Bordeaux Supérieur | \$11.99 |
| 16452 | 2007 Cigliuti Barbaresco Serraboella | \$79.99 |
| 16381 | 2007 Merryvale Napa Cabernet Sauvignon | \$64.99 |
| 13557 | 2008 Merry Edwards Pinot Noir Flax Vineyard | \$69.99 |
| 11386 | NV Simonnet-Febvre Crémant de Bourgogne Brut Rosé | \$21.99 |

My Winery of the Year:

Carpinetto Grandi Vini de Toscana – Tuscany

Recently, I was fortunate enough to enjoy a stellar tasting with the wine-maker from Carpineto – Antonio Zacco. I can honestly say that I thought every wine I tasted was varying degrees of brilliant, each having its own idiosyncratic style. Most people know Carpineto wines from their flagship bottling – Dogajolo (always an excellent inexpensive crowd pleaser) but they make many other bottlings of higher quality, like the 2005 Farnito (Cabernet Sauvignon), 2005 Vino Nobile Riserva, and the stunning 2005 Brunello di Montalcino. The wines are all remarkable with food and impeccably balanced.

Champagne & Sparkling Wines

What better way to start any special occasion?

Bollinger Brut, Graham Beck Brut Rosé Champagne, Pol Roger, Heidsieck Brut Monopole, Schramsberg Brut Rosé, Schramsberg Blanc de Blanc, Moët & Chandon Grand Vintage Brut, Banfi Rosa Regale Brachetto, Mionetto Prosecco Brut, Zardetto Prosecco Brut.

White Wines & Dry Rosés

Refreshing whites are a great way to start a dinner, getting your palate ready for the complexities to follow. If you haven't discovered the joys of a well-made dry rosé, maybe it's worth looking for some of the wines listed below.

2007 Chateau St. Jean Reserve Chardonnay (OUTLET POWER BUY), Maison Albert Bichot Pouilly-Fuissé, Merryvale Chardonnay Signature Carneros (OUTLET POWER BUY), Rosenblum Vintners Cuvée Sauvignon Blanc (OUTLET POWER BUY), Domaine Tempier Rosé, 2009 Buehler Russian River Chardonnay (OUTLET POWER BUY), Bonny Doon Vin de Gris (Rosé) Argiolas Serra Lori Rosé. Try any of the 2008 and 2009 White Burgundies (which are all made from Chardonnay) from our vast selection, as well as German estate Rieslings.

Light- to Medium-Bodied Reds

These wines can be enjoyed best with light- to medium-bodied foods or on their own served slightly cool:

Château Pesquié, Belle Glos Pinot Noir, Peachy Canyon Incredible Red Zinfandel (OUTLET POWER BUY), Domaine Les Pallières Gigondas, 2008 Wolf Blass Shiraz President's Selection (OUTLET POWER BUY), Chanteleuserie Bourgueil,

2007 and 2008 Burgundies, which are made from 100% Pinot Noir.

Medium- to Full-Bodied Reds

The heart and soul of my wine collection are wines of this nature. Best to serve these with heartier foods:

2006 Gabbiano Chianti Classico Riserva (OUTLET POWER BUY), 2007 Le Mistral (OUTLET POWER BUY), Castello Banfi BelnerO, Merry Edwards Russian River Valley Pinot Noir, 2003 Arrowood Reserve Speciale Cabernet Sauvignon (OUTLET POWER BUY), Willa-Kenzie Pinot Noir, Beringer Private RSV Cabernet Sauvignon, any of Merriam Vineyards' great wines, 2007 Merryvale Napa Cabernet Sauvignon, Caymus Special Selection Cabernet Sauvignon, Hendry Zinfandel, Carpineto Brunello di Montalcino, Trapiche Single Vineyard Series Malbecs, Juan Gil Jumilla. And any of the remaining 2007, 2008 and 2009 Red Bordeaux wines in select stores.

Port, Sherry & Sweet Wines

Inniskillin Riesling Icewine (perhaps one of the greatest in the world), Sandeman 30 Year Tawny Port, Quinta do Noval 20 Year Tawny Port, Warre's Otima 20 Year Tawny Port, Penfold Grandfathers Tawny Port, Dow's Late Bottled Vintage, Taylor Fladgate Late Bottled Vintage, Sandeman Character Sherry, Bodegas Dios Baco Amontillado Sherry.

Try tawny ports with milk chocolate and Late Bottled Vintage or vintage ports with dark chocolate. Also, try Bodegas Dios Baco Amontillado Sherry with crème brûlée!

Note: Items listed as Outlet Power Buys have limited availability and are in select stores only. Please check our website for details.

Wishing you a safe and happy holiday season. Cheers! 🍷

Surf Restaurant, Portsmouth

Chef Michael Buckley is something of a trendsetter. His first New Hampshire restaurant, Michael Timothy's Bistro (now MT's Local Kitchen & Wine Bar) was a force behind downtown Nashua's retail and dining renaissance nearly 15 years ago. This spring, several years after opening Buckley's Great Steaks in Merrimack and nine years after opening the original Surf Restaurant in Nashua, Buckley set his sites on the Seacoast, opening a second Surf location in Portsmouth.

"We focus on preparing fresh New England seafood in a creative way."



"The Surf brand is unique," says John Dunn, Surf's general manager. "We focus on preparing fresh New England seafood in a creative way." Diners have responded by voting Surf in Nashua Best Seafood Restaurant in the state by *New Hampshire Magazine's* Readers Poll numerous times.

With panoramic views of Portsmouth Harbor from nearly every seat, the new Surf Restaurant literally gives diners a fresh perspective on their meals. Bright and airy, the restaurant offers classic and internationally-inspired seafood dishes. But the "star" is Surf's raw bar,



With great views of Portsmouth Harbor from nearly every seat, the Surf Restaurant gives diners a fresh perspective on dining.

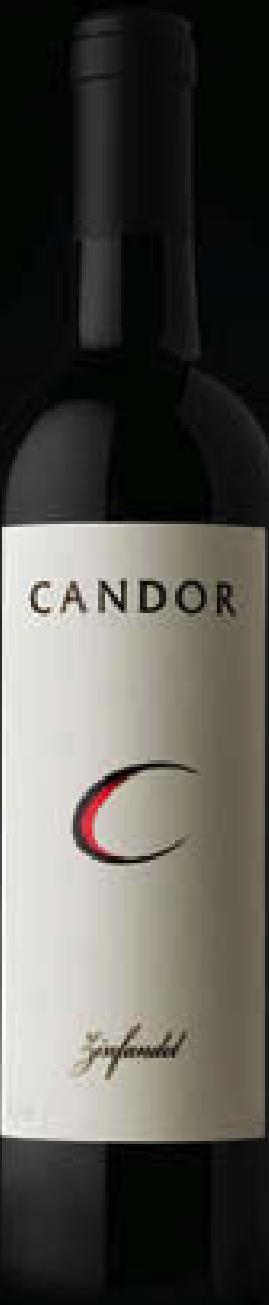
offering a mouth-watering selection of fresh oysters, crab, clams, shrimp, lobster, ceviche, calamari, and smoked fish (a highlight are the Absolut Oysters, oysters soaked in Absolut Citron vodka and cracked pepper). "We source all of our seafood at its peak of freshness," says Dunn. "Sometimes the fish is brought in at 4 and we're serving it at 4:30." Consequently, seafood dominates the menu choices.

In addition to fresh seafood, Surf is a good place to try new wines. Offering 35 wines by the glass, Surf has a solid wine program to accompany its diverse menu. In fact, Dunn finds the raw bar a good place to experiment with different wine varietals. He suggests the Domaine de la Fruitière Muscadet Petit M. "It's

one of the best pairings with fresh oysters or sashimi tuna," he says. "The Muscadet, which is from the Loire Valley coast, adds a nice touch of acidity."

A signature dish at Surf is sesame-seared tuna, a standby that's been on the restaurant menu since it opened. The tuna, ahi tuna prepared medium rare with a sesame crust, is accompanied by wasabi mashed potatoes, tempura carrots and a maple soy drizzle. Dunn likes to pair the dish with Guenoc Lake County Petite Sirah. "People don't often think of red wine with fish," says Dunn. "Tuna is often called the steak of the sea. When it's prepared medium rare, the Petite Sirah really balances out the fish and the tannins offset the wasabi's spiciness."

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Please enjoy responsibly.



Top: Seafood shines at Surf, like this Portugese seafood stew, made with haddock, mussels, clams, scallops, shrimp and chorizo sausage.

Above: Grilled miso-marinated salmon, served on a jasmine rice cake with seared asparagus, shiitake mushrooms, and ponzu sauce.

Potato-encrusted haddock is another menu favorite. Served with horseradish sour cream, green beans and a butter hollandaise sauce, the fish is coated in potatoes and pan-fried. “It’s a classic dish,” says Dunn, who likes to pair it with Byron Chardonnay. The oaky taste of the wine blends well with the hollandaise. Dunn also recommends tilapia piccata, a light fish dish with sautéed mushroom piccata sauce served over spinach angel hair pasta; he pairs it with Whitehaven Sauvignon Blanc from New Zealand. “Tilapia is nice and light and you have great fruit and citrus from the wine,” Dunn says. “It makes the whole dish come together.”

Surf changes its menu twice a year but Dunn notes that changes are made carefully. “Seafood always says ‘summer’ to customers,” he says. “But since

a lot of our dishes are popular year-round, we try to avoid situations where a customer will come in and ask for a specific dish that’s not on the menu anymore.”

Surf’s first summer in Portsmouth was busy. Dunn notes that Portsmouth diners have different menu favorites than Nashua but “it’s all good.”

“Portsmouth is a great place to be,” he says. “People here enjoy good food and that’s why we’re here.”

Surf is open for lunch and dinner seven days a week. Lunch is 11 a.m. - 4 p.m.; dinner starts at 4 p.m. ♪

Surf Restaurant

99 Bow Street, Portsmouth
(603) 334-9855; surfseafood.com

why not
please all the people
all the time
r.u.bot or not?

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Outlet Power Buys

Offer valid up to 70% off while supplies last. See store for details.

Outlet Power Buys Offers Up to **70% OFF** Name-Brand Wines

Outlet Power Buys, a new promotion at select New Hampshire Liquor and Wine Outlets, offers big discounts on wine: up to 70% off certain brands. Quantities are limited and wines are not available in all stores. Look for Outlet Power Buys in these New Hampshire Liquor and Wine Outlets:

Bedford: 5 Colby Court

Brookline: 44A Route 13

Concord: 80 Storrs Street

Conway: 234 White Mountain Highway

Glen: Route 302

Hampton: I-95 Northbound,
I-95 Southbound

Hooksett: I271 Hooksett Road,
I-93 Northbound, I-93 Southbound

Keene: 6 Ashbrook Court

Littleton: 568 Meadow Street

Manchester: 1100 Bicentennial Drive

Nashua: 269 Daniel Webster Highway,
27 Coliseum Avenue

North Hampton: 69 Lafayette Road

Plaistow: Route 125

Portsmouth: 800 Islington Street,
Portsmouth Traffic Circle

Salem: 417 South Broadway

Stratham: 28B Portsmouth Avenue

West Lebanon: 10 Benning Drive

Visit LiquorandWineOutlets.com
for current Outlet Power Buys and
store availability.

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NEW Walnut Crest Malbec

Walnut Crest is known for outstanding quality and value in flavorful, everyday wines and has often been featured as a "Best Buy" among the Top 100 Wines since its introduction in 2001.

Now, Walnut Crest brings you an Argentine Malbec.

WALNUT CREST

New Hampshire Wine Enthusiast Review



Enthusiast:
Catherine Craig
Marketing & Event Planning,
North Hampton, NH

Selected Wine:
Duval-Leroy
Brut Champagne
Item #37435

Nearest Outlet Location:
Portsmouth Traffic Circle



Is wine tasting a big passion for you?

Yes. I've traveled the West Coast from the beautiful wineries of Napa and Sonoma to the Willamette Valley. This summer I attended the Nantucket Wine Festival and tasted wines from all over the world.

What occasion was this wine for?

Celebrating my best friend's engagement.

What type of food did you pair with the wine?

Raw oysters served with a mignonette sauce.

How did the wine taste?

It had a dry citrus flavor, well balanced with a smooth finish and light bubbles. It was reminiscent of apricots and green apples – without the tartness that sometimes accompanies those tastes.

Can you compare it to other wines you've had?

Yes, I'd compare it to other imported French Champagnes – but a few dollars less expensive. If you're looking for a French import (as opposed to a California sparkling white) that's less than \$30, this is your best bet.

Did you like it?

Yes, it was delicious.



Would you buy it again?

Definitely.

Would you recommend it to others?

I would! It's a great option for any event.

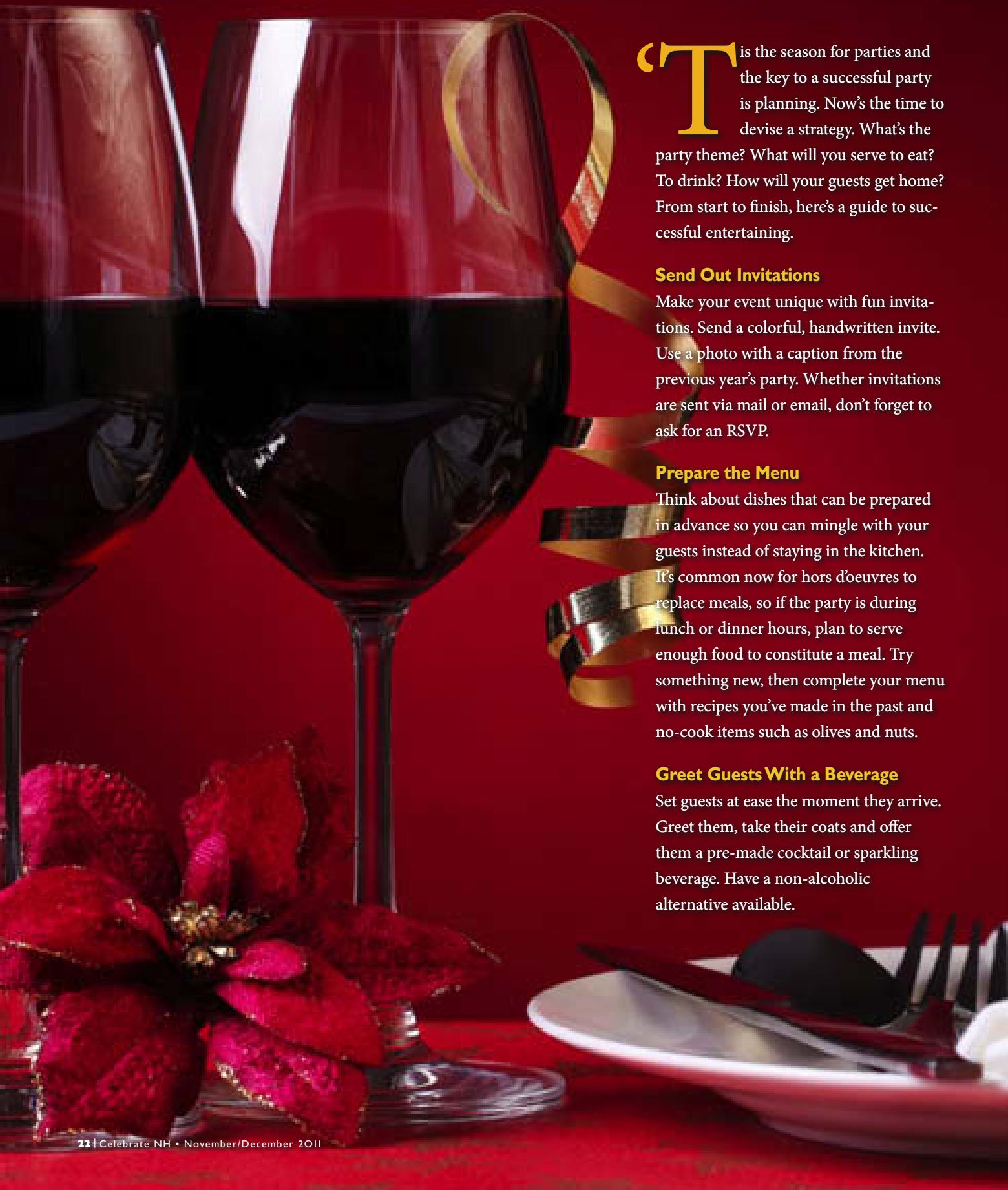
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Deck the Halls: A Guide



Tis the season for parties and the key to a successful party is planning. Now's the time to devise a strategy. What's the party theme? What will you serve to eat? To drink? How will your guests get home? From start to finish, here's a guide to successful entertaining.

Send Out Invitations

Make your event unique with fun invitations. Send a colorful, handwritten invite. Use a photo with a caption from the previous year's party. Whether invitations are sent via mail or email, don't forget to ask for an RSVP.

Prepare the Menu

Think about dishes that can be prepared in advance so you can mingle with your guests instead of staying in the kitchen. It's common now for hors d'oeuvres to replace meals, so if the party is during lunch or dinner hours, plan to serve enough food to constitute a meal. Try something new, then complete your menu with recipes you've made in the past and no-cook items such as olives and nuts.

Greet Guests With a Beverage

Set guests at ease the moment they arrive. Greet them, take their coats and offer them a pre-made cocktail or sparkling beverage. Have a non-alcoholic alternative available.

to Holiday Entertaining

Set the Mood

Get the party started with tunes that match your theme or sets the mood you want. Create a party playlist for the entire evening so you won't worry about music while serving food. Make sure your stereo equipment is working, too.

Focus on Fun

In addition to music, have games, entertainment or other activities to keep the emphasis on socializing, not drinking.

Uncorking a Great Time

Only a few basic bartending items are necessary to set up a professional-looking bar (items may vary depending on what you're serving):

- bottle opener
- corkscrew
- cocktail shaker
- bar strainer
- 1½ ounce jigger
- ice bucket/tongs
- stirrers
- coasters/napkins

Special glassware isn't necessary for each drink. Two basic shapes work for most: rocks, or Old-Fashioned, glasses and basic wine glasses.

How Much to Buy

Determining how much wine or spirits to purchase for your party is simple:

Take the number of guests and multiply it by the number of hours the party will last. This determines the number of servings. For example, a party of 20 people lasting three hours would require about 60 servings.

For wine, a minimum of six 1.5 liter bottles would be recommended for this gathering. For spirits, about four 750 mL bottles would be recommended.

Drinks Per Bottles

Spirits: (based on 1.5 oz. spirits serving per drink)

- 750 mL bottle = 16 servings

Wine and Champagne:

(based on 5 oz. wine serving per glass)

- 750 mL bottle = 5 servings

The Perfect Match: Wine & Food

Selecting the perfect bottle of wine for any occasion is easy when you keep a few things in mind.

Pair wine to the food. Look at your food's presentation and style. If it's light choose a light wine that doesn't dominate the meal. A steak can accommodate a bold wine, like a hearty red.

Match flavors. An acidic dish pairs well with an Sauvignon Blanc, for example.

Experiment! Sales staff at any New Hampshire Liquor and Wine Outlet can help you with your selections.

Be a Responsible Host

Part of your responsibility as a host is not only entertaining guests but ensuring they have a safe night.

Know who's driving. Make sure designated drivers have plenty of non-alcoholic drinks available.

More than finger food. Serve food such as cheese, nuts and meat, which slow the body's alcohol absorption rate.

Mix it up. Serve alternative beverages such as virgin cocktails, soda and water.

Obey the law. Never serve alcohol to anyone who's under 21 or already intoxicated. Check your guests regularly to make sure they're not impaired.

Wind things down. Consider closing the bar an hour before the party's end.

Encourage carpools. Encourage guests to carpool with a designated driver and have a list of taxis available. If someone doesn't have a way home, offer to let them stay the night. ▶



Seasonal cocktails to make your parties more *Festive*



Cranberry Butterfly

1½ oz. Karner Blue Gin
½ oz. Flag Hill Cranberry Liqueur
Tonic water

Pour Karner Blue Gin and Cranberry Liqueur over ice, fill remainder of glass with tonic water. Add a twist of lime.



Creole Shrubb Santa Spritzer

2 oz. Clément Crème de Shrubb Liqueur
½ oz. fresh lime juice
Fresh pomegranate
Sparkling water or Champagne
Orange wheel garnish

Add Clément Crème de Shrubb and fresh lime juice to a cocktail shaker full of ice. Shake hard for 10 seconds and strain into a Collins glass full of fresh ice. Top off with sparkling water and garnish with two bar spoons of fresh pomegranate to float and an orange wheel.



SVEDKA Skinny-Clementini

1 cup of SVEDKA Clementine vodka
1½ cups of Crystal Light, Orange Sunrise flavor
½ cup fresh raspberries
½ cup fresh oranges
Crushed ice

Blend together SVEDKA Clementine, Crystal Light, fruit and ice. Pour into tall glass & garnish with fruit. Sip and enjoy! (Makes 4 servings.)

The skinny: 150 calories,
6 g. of carbs, 2 g. of fiber



Seasonal cocktails to make your parties more *Festive*



Snow Angel Martini

2 oz. Halo vodka
1 oz. vanilla schnapps
1½ oz. peppermint schnapps
1½ oz. lemon/lime soda
1 candy cane

Combine first 3 ingredients in a shaker ¼ filled with ice. Shake until ice cold. Strain into a pre-chilled martini glass. Top with lemon/lime soda. Garnish with a candy cane. Then enjoy!



Lemon Twist Mojito

1¼ oz. Villa Marzia limoncello
1 oz. mojito syrup
4 mint leaves
2 lime wedges squeezed
1 tbsp. cane sugar

A twist on the classic mojito. Moisten rim of glass, dip into cane sugar and set aside. Muddle ingredients in separate glass. Pour ingredients over ice. Top with club soda and garnish with a slice of lime and mint sprig.



Avión's Watermelon Cocktail

2 oz. Avión Silver Tequila
½ oz. fresh lime juice
4 one inch cubes of fresh watermelon
1 spoonful agave nectar

In a mixing glass muddle fresh watermelon and agave nectar. Combine all ingredients in shaker, shake vigorously and strain. Garnish with a lime or watermelon slice.



A Spirited Guide to Easy Holiday Giving

Looking for that perfect holiday gift? Whether it's a thoughtful gift for a family member, your best friend, or the boss, your New Hampshire Liquor and Wine Outlet has wine and spirits gifts for everyone on your list. Items shown here are for sale at select stores; visit LiquorandWineOutlets.com for availability. Shop early for the best selection! Other gift items will be available throughout the season.



#1181
Kahlua Peppermint Mocha \$18.99

For Mom or the cordial sipper

PEPPERMINT MOCHA

#2692
Glenmorangie 10 Yr. Single Malt Scotch with Glasses \$39.99

For the Scotch connoisseur



#3085
Absolut Mini Bar
Five 50 mL \$4.99

Perfect for a
Yankee swap

ABSOLUT MINI BAR
Final Price



#5056
Hiram Walker
Pumpkin Spice
Liqueur \$9.99
*Just the right
hostess gift*



#381
Baileys Irish Cream
with 3 Flavors \$20.99
*Versatile enough for
your sister or
mother-in-law*



Holiday Gift Cards

Here's a gift sure to be exchanged. Available in any amount at all New Hampshire Liquor and Wine Outlets and online at LiquorandWineOutlets.com

A SPIRITED GUIDE to holiday giving



#285
Red Stag by
Jim Beam with
Glasses \$17.99

*For your brother or
a rock fan*



#1010
Jameson Irish
Whiskey in Tin
\$23.99

*A distinguished gift
for Dad*



#3524
Pravda Vodka with
Cruets \$27.49
*A premium vodka
your boss
will love*



Making a holiday list and checking
it twice? Consider giving
fine wine or spirits.

A SPIRITED GUIDE to holiday giving

NHLC Wine Merchandising Specialist Gordon Heins' tips on choosing wine for a gift can be found at LiquorandWineOutlets.com/current-sales-and-pricing/giftgivingideas.aspx

Wines for every taste and budget

The quintessential holiday gift



Here's a selection of wines
sure to be well-received

- #13552 Merry Edwards Sonoma Coast Pinot Noir 750 mL \$46.99
- #35862 Allegrini Palazzo della Torre 750 mL \$22.99
- #32136 Warre's Otima 20 Year Tawny Port 750 mL \$44.99
- #14194 Caparzo Brunello di Montalcino 750 mL \$37.99
- #37071 Caymus Conundrum White 750 mL \$21.99
- #24498 Cuaison Chardonnay 750 mL \$22.99
- #14632 Domaine Serene Evenstad Reserve Pinot Noir 750 mL \$59.99
- #16129 Pol Roger Brut Reserve Champagne 750 mL \$42.99
- #13753 Louis Latour Meursault Blanc 750 mL \$44.99
- #7872 Piper-Heidsieck Brut Champagne 750 mL \$34.99



More holiday gift ideas

For information on extended holiday hours and more great gift choices, visit LiquorandWineOutlets.com



Now Boarding at Manchester-Boston Regional Airport...a New Hampshire Liquor & Wine Outlet

A New Hampshire Liquor and Wine Outlet store at Manchester-Boston Regional Airport allows travelers to “buy on the fly” in the airport’s main terminal. Geared toward travelers, the store offers a limited selection of popular and premium wines and spirits. The light-filled

shop is similar to duty-free stores found at other airports.

“We are certain that this store will provide incremental sales in an un-tapped market for us,” says NHLC Chairman Joseph Mollica. “Nearly three million people walk through the Manchester-Boston Regional Airport each year. This new store offers travelers an opportunity to buy something special for friends, family or business associates.”

The 625-square-foot airport store, located near Gate 8, features unique wood “library shelving”. Glass shelving with LED lighting and suspended glass shelving for premium products complete the store’s upscale appearance. The airport’s runways are visible through the store windows. Products for sale

include an array of spirits, Champagnes and wines, including New Hampshire-made brands.

“We anticipate about 60% of airport visitors will walk by our store,” says Peter Engel, director of store operations. “It’s a shopping experience that’s difficult to pass by.”

Because the Outlet is located in the airport’s secure passenger area, a traveler making purchases carries his or her package onto the flight. To passengers arriving in Manchester, this store offers convenient access to the Outlets’ everyday low, tax-free prices.

“We’ve seen a huge positive reaction to our store at the Manchester-Boston Regional Airport,” says Mollica. “It’s a smart business opportunity for the New Hampshire Liquor Commission.” ♀



The 625-square-foot airport store is located near Gate 8 at the airport.

Punching Up the Party

Punch is among the easiest drinks to make for guests because it can be made ahead of time and allows guests to serve themselves. Provide both alcoholic and non-alcoholic alternatives.

Sleigh Ride Punch

- 2 qt. cranberry juice
- 1 lb. tangerines, cut into 1/2-inch slices
- 1/2 tsp. ground cloves
- 2 cinnamon sticks
- 1 qt. Sprite
- 1 liter Captain Morgan Spiced Rum
- 1 festive ice mold

In a saucepan, bring cranberry juice, tangerines, cloves and cinnamon sticks to a boil. Remove from heat and set aside (this infuses the tangerines and spices into juice). Chill the infused juice completely. In a punch bowl, whisk juice, Sprite and rum together. Chill punch completely before serving. Serve in a punch bowl with a festive ice mold.

Serves 16

Recipe courtesy of Emeril Lagasse,
FoodNetwork.com

Holiday Party Punch

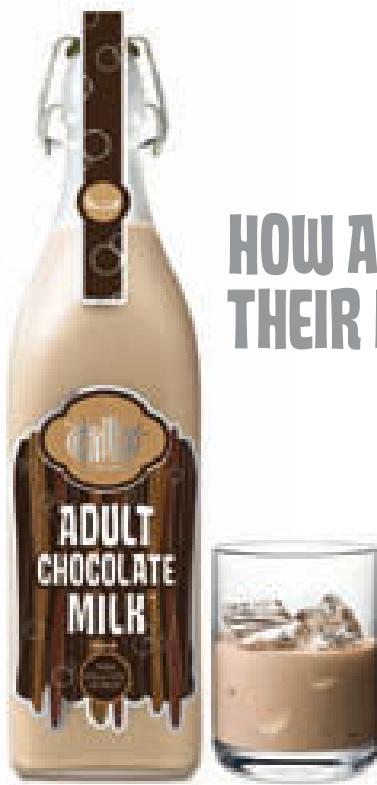
- 4 cups cranberry juice
- 1 bottle sparkling cider
- 1 liter gingerale
- 1/4 cup fresh lemon juice (about 2 lemons)
- 12 oz. vodka (optional)
- 1 orange, sliced

In a large bowl, combine all liquid ingredients over ice. Float orange slices on top and serve. Serves 8

Recipe courtesy of Sandra Lee,
FoodNetwork.com



HOW ADULTS SPEND THEIR MILK MONEY.



Premium vodka
meets classic
chocolate milk.



It says adult, so act like one. Please drink responsibly.

Adult Chocolate Milk™ Liqueur. 20% Alc/Vol., Dist. by W.J. Deutsch & Sons, White Plains, NY © 2011 Adult Beverage Co.

Mark Your Calendar



The Candlelight Stroll at Strawberry Banke Museum allows visitors to experience traditions of America's past.

November 4-6

"BEST OF NEW ENGLAND" FOOD & WINE WEEKEND

NORTH CONWAY. New England-themed weekend featuring wines from Merriam Vineyards, a cheese sampling from Cabot Cheese, and cooking demonstration by King Arthur Flour. Includes overnight accommodations, Friday night cocktail reception with cheese sampling, breakfast Saturday morning in the Ledges dining room, baking demonstration, and five-course wine dinner Saturday night with Peter Merriam, and Sunday champagne brunch. Call for details. White Mountain Hotel and Resort, 2560 West Side Rd., (800) 533-6301; (603) 356-7100; whitemountainhotel.com

November 5-6

NH OPEN DOORS

STATEWIDE. NH Open Doors, a statewide touring and shopping event, allows visitors to shop at the open studios of New Hampshire craftspeople and artisans, local farms, orchards, wineries, retail shops and galleries offering NH-made products. For more information, call (603) 224-3375 or info@nhcrafts.org; or (603) 679-9800; info@nhmade.com; nhopendoors.com

November 11

GET YOUR CRAFT ON! AUCTION

CONCORD. Support the League of NH Crafts-men's craft education programs and the state's tradition of fine craftsmanship. Silent and live auction items include fine crafts, fine dining, travel packages, sporting events, spa treatments and more. Grappone Conference Center; (800) 321-2211; nhcrafts.org/auction

November 11-13

NEW ENGLAND CRAFT AND SPECIALTY FOOD FAIR

SALEM. Enjoy three days of gourmet foods, unique crafts and holiday shopping. Rockingham Park Racetrack; castlebfairs.com

November 12

HISTORIC THANKSGIVING

TAMWORTH. Feast on samples of historic recipes traditionally prepared on the open hearth and enjoy activities such as old-fashioned games and apple cider pressing. Demonstrations as well as seasonal craft workshops are also part of the celebration. Remick Country Doctor Museum and Farm; 58 Cleveland Hill Rd.; (603) 323-7591; remickmuseum.org

November 19-27

"FEZ"TIVAL OF TREES

CONCORD. Visitors browse through a dazzling array of holiday trees decorated in a variety of themes. Trees available for purchase. Events include refreshments, silent auction, gift shop, and visits from Santa. 189 Pembroke Rd; (603) 225-5372; bektashshriners.org



"Fez"tival of Trees is an extravaganza of fully-decorated, artificial trees decorated using many themes.

December 3 and 10

CHRISTMAS AT CANTERBURY

CANTERBURY. Visit Canterbury Shaker Village in its holiday glory, lit up and decorated for the festive season. Enjoy a candlelit stroll or ride in a horse-drawn sleigh as well as musical performances and traditional Shaker entertainment. Also featured are a nineteenth-century magic show and a Gingerbread House Showcase. 288 Shaker Rd.; (603) 783-9511; shakers.org

December 3-4, 10-11 & 17-18

CANDLELIGHT STROLL

PORTSMOUTH. The quaint lanes of Strawberry Banke Museum glow with hundreds of luminaries during this event featuring the scents, sights and sounds of an American holiday season. Live music, gingerbread house contest and demonstrations of decoration-making, hearth-cooking and barrel-making. 14 Hancock St., (603) 433-1107; info@strawberrybanke.org; strawberrybanke.org



November 26-27, December 3-4, 10 & 17

JINGLE BELL CHOCOLATE TOUR

JACKSON. Named one of the Best Tasty Tours in the Granite State by the *Concord Insider*. Visitors tour the inns and stores of picturesque Jackson in a horse-drawn sleigh. Each stop features a free sample of homemade chocolate.

(800) 866-3334; jacksonnh.com/event/325/Jingle-Bell-Chocolate-Tour

December 31

FIRST NIGHT

PORTSMOUTH. Historic downtown Portsmouth is transformed into a winter wonderland of ice sculptures, live music, fireworks and fun to welcome 2012. (603) 433-4398; proporsmouth.org

Ongoing

FREE WINE TASTINGS

Select New Hampshire Liquor and Wine Outlets host an opportunity to sample wines from around the world as well as new wines and limited-availability wines. For a list of participating outlets, dates and times, visit LiquorandWineOutlets.com

MAY YOUR DAYS BE MERRY & BRIGHT...

ROSA REGALE
www.RosaRegale.com

Introducing Pinot Grigio "Vilano" from the estate vineyards of Benanti, one of the most respected wine producers in northeast Italy; a rich and delicious white wine, with great balance and length on the palate.



Regular
\$11.99
Holiday
sale price
\$9.99
NH Code
#16255

PALM BAY



PLANETA
Capture Sicily
SWEEPSTAKES

Enter to Win a Trip for 2 to Sicily!
Scan code or register online at PlanetaWines.com by 12/31/11.
Must be at least 21 years of age to enter.

PALM BAY
www.PalmBayWines.com

DRINK "LA SGRIDA" BLEU IGT
NH Code# 29714
A Blend of Sicily's famous Nero d'Avola grape (50%) with Merlot (20%), Syrah (20%) and Cabernet Franc (10%) from the Planeta estate vineyard.



Holiday Cocktails

Dazzle your holiday guests with these inspired cocktails, easily prepared at home. They're light, refreshing and perfect for holiday entertaining.

Holiday Bellini

4 oz. chilled champagne
1 oz. apricot nectar or liqueur

Pour apricot nectar or liqueur into a champagne flute. Fill to top with cold champagne and stir gently. The apricot color makes this version of the Bellini (usually peach nectar) more festive.

Kir Royale

5-6 oz. champagne
1/2 oz. crème de cassis (black currant syrup)

Mix cassis and cold champagne gently in chilled champagne glass.

The Americano

1 oz. Campari
1 oz. sweet vermouth
Club soda
Lemon twist or orange slice for garnish

Fill an old-fashioned glass with ice cubes. Fill with Campari and vermouth. Top off with club soda. Garnish with lemon twist or orange slice.

Aperol Spritz

3 oz. Aperol
1 oz. Prosecco
1 oz. club soda
1 oz. lemon twist

In an ice-filled rocks glass, combine Aperol, Prosecco and club soda. Garnish with lemon twist.

L'Escalier Noilly

1 large orange peel, spiraled
2 parts Noilly Prat Original French Dry Vermouth
1 part cognac
Ginger ale

Before icing the glass, peel a whole orange with a peeler. Gently place orange peel spiral in glass, spiraling up from the bottom to the top of the glass. Put cubed ice down through center of spiral. Add vermouth and cognac and top off with ginger ale. Can be served with a straw. ☐

