



**156<sup>th</sup> and Maple Hy-Vee Wine & Spirits**  
**Presents**  
**Wine & Spirit Monthly**  
**Volume 2      May 2015**

**Happy May!**

Cinco de Mayo, Mother's Day, Graduations, Memorial Day, and lots more make May a month full of events! We have some great ad prices in effect throughout the month especially in our 6 week ad that will take effect on May 20<sup>th</sup>.

If you have special needs for parties or events this month, our W&S staff is ready to assist you with your selection and pricing. We have kegs to order, and all of your favorite items for those outdoor activities getting underway when the rain ends and the May flowers arrive. If you have a new product or a special order, come and see us...and, don't forget to take advantage of our 11% quantity discount on wine purchases and some of the great rebate programs in effect.

Bill

Hy-Vee Wine and Spirits  
 Manager

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**Four o'clock Friday's and now  
 11am Saturday's Samplings!**

The May lineup includes beers from the Emyrean Brewery in Lincoln and some warm weather offerings guaranteed to make time for fellowship and family fun during summer evenings.



**May Wine Dinner**

More information will be coming as plans are finalized later this month. We will send that out in an email to you.



Like us at 156MapleHyVee

**Your 156<sup>th</sup> and Maple Store  
 proudly features the following  
 Nebraska Vineyards:**

**James Arthur**



**Whiskey Run Creek**



**Moonstruck Meadery**



## New Products

Your Hy-Vee Wine and Spirits Department has the latest in new craft beers including: Das Schwarze Schwaben Brau, Bud Light Lemon-Ade-Rita, Blue Moon White IPA, O'Dell's Tree Shaker Peach IPA, and Schell's Maifest. Also back for the summer are Emyrean's Super Nova Summer Fest, Zipline's Country White, and Coors Brewing Citrus Raddler. Stop by our mix and match shelf to build your own sampler 6 pack for \$8.99.

Also new on the shelves: Crown Royal's Northern harvest Canadian Whisky, Cruzan's Blueberry Lemonade Rum, Colonel E.H. Taylor's Small Batch Kentucky Bourbon, and Buffalo Trace Distillery's Bourbon Cream. Please call for pricing and availability.

## Special Pricing on these Items during May

Three Olives Elvis Presley Coconut and Marilyn Monroe Strawberry Vodkas (750ml) for \$9.99

UV Vodka (1.75 L sizes) for \$14.99

Jose Cuervo Margarita Mixes (1.75 L) \$12.99

McManis Wines \$9.99

NE Brewing Company 6 Packs for \$6.99



## Rebates

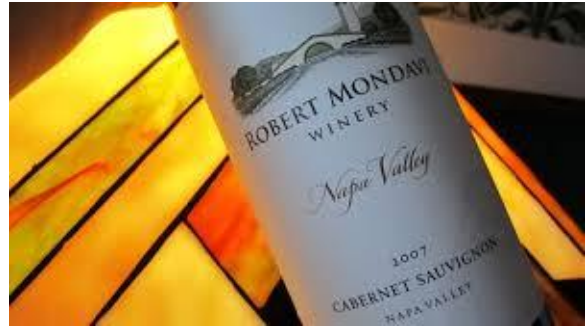
**Miller Lite and Redd's Apple Ale:** receive \$10 rebate with the purchase of 12 pack or larger size of Miller Lite, MGD, or Miller 64.

**Samuel Adams:** receive \$10 rebate on the purchase of any 4, 6 packs of the Samuel Adams Family..

**New Age Wine:** receive \$2 on the purchase of 1 bottle up to \$48 on the purchase of 12 bottles..

**Michael David Wines:** receive \$2 on the purchase of 1 bottle or up to \$36 on the purchase of 12.

**Robert Mondavi Family:** receive \$2 on the purchase of 1 bottle up to \$30 on the purchase of 12 bottles.



## NEW DISCOUNT PROGRAM

### 11% Savings on 6 Bottles of Wine

**Our quantity discount program for wine purchases has just gotten better! Now you can save an amazing 11% on your purchase of just 6 bottles compared to our previous discount of 5%. Plus, be sure to take advantage of our ad pricing and generous rebate programs to further lower your cost.**



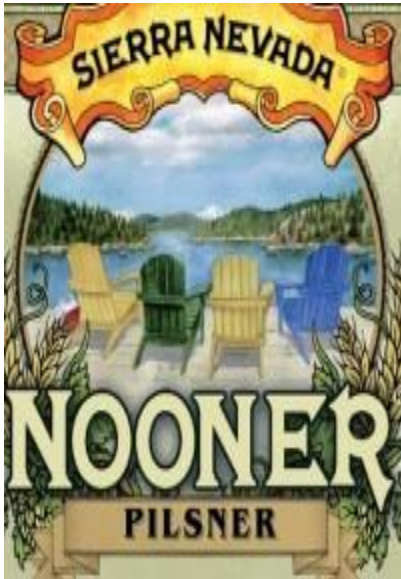
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## **Chef Chris Corner**

### **Session Beers**

Many craft beers are now offering “session” beers for the Spring and Summer seasons. These beers offer plenty of flavor with less alcohol. They are a less guilty option to a heavier IPA or Pale Ale. Some session beers recommended are:

- *Boulevard Brewing Co. Pop Up IPA*
- *Brickyard India Pale Lager*
- *Sierra Nevada Nooner Pilsner*
- *Sam Adams Light (not technically a session beer, but plenty of flavor)*



## **Chef Chris' May Recipe**

### **Arugula Pesto**

*5oz Arugula (organic)*

*¼ cup Garlic Olive Oil*

*¼ cup Shelled Pistachios*

*Salt and pepper to taste*

*Using the pulse button, pulverize the pistachios in a food processor until they are evenly chopped. You don't want too large of pistachio pieces or a paste. Tiny pieces that just stick together are fine.*

*Next, pack all of the arugula into the food processor, pulse and chop until it forms a slight paste with the pistachios and then drizzle in the garlic olive oil while keeping the processor continuously running. You may add in more oil to your taste for a looser pesto. Salt and Pepper to your liking and scrape or pour out pesto.*

*Toss with your favorite pasta, sliced sun-dried tomatoes, olives and add a little freshly grated Parmesan cheese and cracked pepper for a light and delicious side or salad.*