

## Advertising feature



## Make your own beautiful beers

BEER lovers are well catered for in Bury St Edmunds, with Beautiful Beers, a specialist beer shop in St. John's Steet, two micro-breweries (The Old Cannon and The Beerhouse) as well as the mighty Greene King.

Many people though, aspire to brew their own beer, with proper ingredients brewed in the traditional way.

Often space and time constraints were the major obstacle to making your own beer, as well as the cost of equipment and quantity brewed. Most 5 gallon kits means kitchens are a no-go zone for at least a day.

This has now changed. Beautiful Beers now stocks complete, all grain beer making kits. These kits are imported from the Brooklyn Brew Shop, New York, and are available in three styles.

The Everyday IPA is a typical American IPA, hoppy and fruity, the Chestnut Brown Ale is an English brown ale with a twist and the Chocolate Maple Porter gives you a rich, creamy porter with a hint of sweetness. The beer making kits (£39.95) contain all you need to make 4 litres (1 US Gallon) of beer which takes just a couple of hours.

So there's no more hassle of coping with big buckets of liquid fermenting for two weeks. You can pop the 4 litre fermenter in a kitchen cupboard and you only need to use 8 x 50cl or 12 x 33cl bottles to finish your creation. Extra mixes (£13.95) are also available so you can make your beer as often as you want.

Find out more at Beautiful Beers, 1 St John's Street, Bury St Edmunds, Suffolk, IP33 1SQ. Call 01284 767205 or go to [www.beautifulbeers.co.uk](http://www.beautifulbeers.co.uk)



## in season Tropical fruits

The Wine Bar

LUKE Parkerson, bar manager of The Wine Bar in Ipswich rustles up a totally tropical cocktail.

### MELON MARGARITA

**Equipment:** Cocktail shaker, muddler, melon baller, fine strainer, fruit knife, cocktail sticks, large chilled 10oz Martini glass

**Ingredients:** 1 cantaloupe melon, 2 shots Reposado Tequila, 1 shot Midori melon liqueur, 1 shot freshly squeezed lime juice

**Method:** Cut an eighth from the melon, peel it and cut it into eight segments. Deseed then cut the melon into cubes and place them in the shaker. Muddle the melon then add the rest of the

ingredients. Add the ice and shake until cold.

Fine strain into the chilled glass. Scoop three melon balls from the rest of the melon, skewer them with a cocktail stick and place on the rim of the glass.

■ Enjoy cocktails with friends at The Wine Bar on Tacket Street in Ipswich. Call 01473 280000.



## Kevin and David celebrate opening of new café

DAVID Little and Kevin Wainwright of Satis House in Yoxford are celebrating the success of their new café in Beccles.

The eatery, which is located within Evergreen Garden Centre, opened its doors to the public last month. And although work is still ongoing to get the café looking as the pair would like it to, they are both pleased with the response from customers.

"We had no intention of expanding but they (the garden centre) asked us to come in and we thought it was a great opportunity," David says.

"Hopefully by the end of February, it should be looking as we want it.

"We'll keep it like a café but not like the ones that you would



normally find in a garden centre. It will be slightly more upmarket with comfortable sofas and chairs and wi-fi."

Food available is similar to the dishes served at Satis House and includes sandwiches, salads and hot meals. Main courses are priced at just £7.95.

David says: "We currently have a venison casserole with horseradish dumplings on the menu, which is very popular."

Kevin and David were also overjoyed last month after their hotel was named the joint winner of the Channel 4 programme Four in a Bed.

## Exclusive champagne launch in Suffolk

THE White Lion Hotel in Aldeburgh is set to host champagne house Frerejean Freres at an exclusive tasting dinner on March 1, with the brand launching two new champagnes at the event.

These include the Frerejean Freres Rose and the vintage Frerejean Freres Blanc de Blancs 2005 Cuvée des Hussards, produced entirely from Cote des Blanc Chardonnay.

Tastings of the wines will be accompanied by a four course Champagne region themed menu designed by White Lion head chef Jason Shaw.

The evening begins at 7pm and is priced at £40 per person. Call 01728 452720 for further information.

## Waitrose tips a trend with new Vietnamese food kits

WITH Waitrose tipping Vietnamese food to be one of the hottest at-home food trends in 2013, Nem Viet – a new range of authentic food kits and sauces – is expected to become a shopping basket staple after launching in Waitrose and Whole Food Market.

Waitrose Buyer Victoria Mason said: "There has been a surge in interest for Vietnamese food in recent years thanks to some great restaurants, chefs and street food producers showcasing the vivid range of ingredients, textures and flavours available. With the country already a popular destination for backpackers, honeymooners and holidaymakers

we can only see interest in Vietnam, its culture and cuisine increasing and moving into more British kitchens."

Nem Viet is striving to make Vietnamese food more accessible for

Brits and provide a lighter, fresher and healthier alternative to Chinese and Thai. The range includes kits to prepare two of Vietnam's most popular dishes including the famous noodle soup, Pho, and classic Vietnamese Spring Rolls.

Completing the selection is the fish sauce, garlic and chilli

based condiment Nuoc Cham. The kits and sauce are priced £2.69 and £1.55 respectively.



## Try a pint of Penny's

IF you still haven't ventured out to west Suffolk for a pint of Lady Smock, plan your trip this weekend before it sells out.

The brew, concocted by Boxford resident Penny Wilby at the Mill Green Brewery in Edwardstone, was created to raise

money for Breakthrough Breast Cancer after a close friend of the mother of two was diagnosed with the disease.

To get your hands on a pint head for the White Horse in Edwardstone, The Fleece in Boxford or the Thatcher's Arms in Mount Bures.