



*Sloe Burner*  
 Add one shot of sloe gin or sloe whisky to half a shot of ginger wine. Then top up with hot pear cider (perry). Don't forget to just gently warm as overheating will evaporate any alcohol. Delicious and warming!

# WARM UP THIS WINTER...



I have to admit I do belong to the merry club of making New Year's resolutions, but I rarely manage to deprive myself of the odd glass of wine or two for long, writes expert Jane Cuthbertson

**W**ith Christmas over, most of us will be turning our attention and efforts to 'healthy' New Year's resolutions that we hardly ever keep.

Older and wiser, I now accept that all I can hope for is a happy medium, and balance my love of wine with brisk walks and lots of fresh air. The crisp, sometimes downright bitter days with temperatures rarely reaching anything over zero degrees we've experienced in recent weeks, call for something extra warming to keep out the cold.

Sloe Motion is a small but perfectly formed original cottage industry where one of our oldest and most traditional fruits are steeped in various spirits, gin, whisky, brandy and vodka, and used to create some of our best

winter treats and available in convenient flask shaped bottles (£15.40 – 35cl).

They call it liquid central heating, and when you're outdoors on a cold wintry day it's just the thing to warm the blood, lift the spirits and warm the heart. Without doubt the best time to taste any of the sloe drinks is when it's sleeting, on a hillside on a winter walk that goes horribly wrong. Whether the pheasant drive is sublime or disastrous, or tramping

over fields following the local hunt and you've got numb hands and toes, there's nothing like a slurp from a hip flask or a shot glass of sloe gin, sloe whisky, sloe brandy or sloe vodka to warm the body, thaw the mind and bring on a smile – delicious!

Why not try something a bit different? The Slow Burner is an alternative to dull old mulled wine this winter and it is an innovative way to use the sloe products.

Ginger is also the perfect

ingredient to warm the cockles of the heart and Ginger Tam's (£14.85 – 35cl) is an old style ginger tincture blend of single malt Scotch whisky, loads of ginger and honey – spicy, exotic and very, very different.

Lyme Bay is a company from Shute just outside Axminster in Devon which concentrates on country wines and cider. Premium Ginger wine (£6.50 – 35cl) is a sweet, spicy and rich wine and oh, so moreish! Or really kick out those chilly gremlins with their Whisky and Ginger Liqueur. (£9.50 – 350ml) Enjoy! ■

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**JANUARY SAVER VOUCHER!**

We have a number of great value bargains on offer to help with the post Christmas strain on the purse strings. As an added extra you can save 10% on any purchase over £25 on production of this voucher.

*Valid until 31 January 2011. Only persons over the age of 18 are eligible. Copies will not be accepted.*

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