

From: Meyers, Morgan

Sent: 6/6/2016 5:54:32 PM

To: TTAB EFiling

CC:

Subject: U.S. TRADEMARK APPLICATION NO. 86556214 - WHITE SANGRIIIA - PANAMERICAN- - Request for Reconsideration Denied - Return to TTAB - Message 3 of 3

Attachment Information:

Count: 5

Files: more-1.jpg, more-2.jpg, more-3.jpg, more-4.jpg, more-5.jpg



Cocktail Recipe: *Peach Plum Sangria*

FARMERS MARKET SANGRIAS

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Every summer since I can remember, we drive the back roads to the beach. While

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the highways are much faster, we'd miss out on one of the best parts of the trip if we took them: pit stops at farm stands. Sampling from the trays to pick the best plums and juiciest peaches is as much a part of our family tradition as our yearly week at the beach together. And now, so is this stone fruit sangria.

By the time we reach our final destination, the already-overloaded car is full of bags of fruit, boxes of pies, and of course, tomatoes and corn. As kids, we buried the peach and plum pits in the sand with our toes. As adults, we've found these stone fruits not only make perfectly portable beach snacks, but they also make darn good drinks, too.

This sangria is always a crowd-pleaser, and along with the annual hula hoop competition and our late-night card games, making it has become a beloved family beach-week tradition.

Tester's Notes

My team couldn't get enough of this sangria after we made and took photos of it. The double punch of fresh peaches and peach brandy really made this sangria seem like summer in a glass, and we loved munching on the flavored fruit after we had finished the whole pitcher.

- *Christine, July 2015*

White Sangria with Peaches & Plums

Serves 4 to 6

- 1/4 cup sugar
- 1/4 cup water
- 1 cup sliced peaches, skins left on
- 1 cup sliced plums, skins left on
- 1 cup cherries, stemmed and pitted
- 1/2 cup peach brandy
- 1 750-ml bottle dry Riesling, chilled

In a small saucepan, combine the sugar and water, and heat just until the sugar is dissolved to make a simple sugar syrup. Place the peaches, plums, and cherries in a large pitcher and pour the sugar syrup over top.

Add the peach brandy and stir. Add the cold Riesling and chill until ready to serve, ideally overnight. When ready to serve, fill the rest of the pitcher with ice.

Serve over ice, being sure to serve some of the stone fruit in each glass.

(Image credits: [Kimberley Hasselbrink](#))

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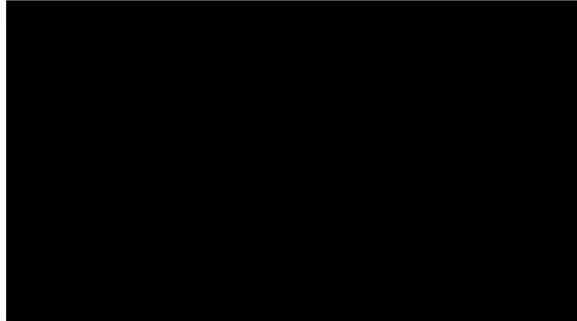




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MAUREEN PETROSKY

Maureen Petrosky writes what she knows: food, booze and parties. Author of "The Wine Club," "The Cocktail Club" and [makerlifestyle.com](#), she's a regular on The TODAY show, where she shares her vices (and advice) with the world.

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