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June 13, 2007

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This Week's Motivational Quote

"Insanity: doing the same things over and over again and expecting different results."

- Albert Einstein

[If you're motivated to book a hotel room, click here!](#)



Weekly Contest

Last Week's Question:
What is Valley River Inn's internet connectivity situation?

Last Week's Answer:
B. Free high speed access in guestrooms and free wireless high speed access in public areas and in SweetWaters on the River.

Congratulations to B.J. Jennings for winning last week's contest. B.J. was one of 34 entrants to get the correct answer. B.J. wins a gift certificate for 1 free dessert in SweetWaters on the River each week for a year.

Every week we give our subscribers a chance to win GREAT prizes from Valley River Inn. To enter, simply click on the link below and complete the form. The submission closest to the actual answer wins! If there is a tie, we will randomly draw a winner.

Deadline to Enter:
Sunday, June 17th @ 10AM

GOOD LUCK!

THIS WEEK'S PRIZE:
Dinner for 2 in SweetWaters on the River

THIS WEEK'S QUESTION:
Some of our subscribers have asked for non-VRI related contests from time to time. It won't happen often, but here's one I liked that was submitted by one of our subscribers (who is not eligible for this contest):

**ENTER
NOW TO
WIN!**

I was sitting up reading when I was motivated to jot down these words: play, toe, sock, rat, tease, an, dare, is, tot, tell. What inspired me?

THIS IS A HARD ONE, FOLKS...GOOD LUCK!

[Click Here To Enter](#)

CHEF'S CORNER - Tips From Chef Thieme

Here are a few tips that I ran across that may help you in your kitchen:



A Toast for Flavor

Gently toasting nuts and spices gives them a rich, complex flavor. Try toasting pine nuts before blending into pesto to intensify the flavor; when making whipped cream, toast 2 tablespoons of cinnamon until just fragrant and add it to the cream before whipping for a lovely jolt of flavor.

Give it a Rest

Give meat and poultry a chance to develop their flavors by giving it a rest after cooking. A good rule of thumb is to let the meat sit, loosely tented with foil, for 1/2 to 3/4 of the time it took to cook. This will give the juices time to absorb back into the meat and give you superior taste.

A Perfect Serve

It's easy to dress up boring plates and platters. I like to use a pastry brush to add a fun design -- just dip the brush into mustard or another cold sauce and draw a wide stripe across the plate. Another way to add a wow to your presentation is by rolling out a bunch of chives into a single layer on the plate -- it looks like a fresh, inviting grass mat.

Breaking Point

Many people know that the easiest way to remove the tough, woody base of asparagus is to snap the stalk in half with your hands. But did you know that rather than tossing them out, you can put those discarded ends to use in a rich, flavorful vegetable stock? Just simmer them with carrots, celery, onions, and a bay leaf for a light and fresh alternative to chicken stock.

Thanks for stopping by my kitchen...we'll see you again next week.

-Chef Michael Thieme

[Click Here To See Some of Our Recipes](#)

Upcoming Hotel Events

There's always something going on at Valley River Inn and every week, we're sending you the fun stuff happening for the next 3 months, so you'll have time to plan.

Here are some upcoming highlights:

SUNDAY, JUNE 17
Father's Day Brunch

Seating from 9AM - 2PM

Adults - \$29.00
Children 5-12 - \$14.50
Under 5 - FREE



FRI DAY/SATURDAY, JULY 27-28
Relay for Life
Benefiting the American Cancer Society
To donate, call Jeri McPherson at 681-5074.

[Click Here for our Calendar of Events](#)

HOTEL NEWS - Dads & Grads Brunch

Bring Dad or your Grad to a special brunch in their honor this Sunday, June 17th at SweetWaters on the River.

We've got all the usual items, but Chef Thieme has added a few extras just for these special VIPs:

Roast Elk
Braised Leg of Lamb
Smoked Pork Leg
Vegetable Napoleon

AND MUCH MORE!!!

Adults: \$29.00
Children 6-12: \$15.00
Children 5 and under eat free

Come visit us this Sunday. For reservations, call 341-3462.

[Click Here to See a Sample Brunch Menu](#)



Did You Know? Father's Day Edition

A Fun Tidbit Delivered Right To Your Email Inbox Every Week.

Did you know...

Roses are the official flower on Father's Day;

- Red for fathers who were still living
- White for those who have passed on

[Click Here To Visit Valley River Inn](#)



Coming in Next Week's Issue

- * Motivational Quote of the Week
- * Weekly Contest
- * Feature Article
- * Calendar of Events
- * Hotel News
- * Did You Know?

[Want to See An Earlier Newsletter? Click Here For our Newsletter Archive](#)

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