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This Week's Motivational Quote

"It is difficult to say what is impossible, for the dream of yesterday is the hope of today and the reality of tomorrow."

-Robert H. Goddard, Pioneer of Rocket Research

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



Weekly Contest

Last Week's Question:

The top 3 Oregon cities in terms of population are Portland, Salem and Eugene. What two cities round out the top 5?

Last Week's Answer:

#4 - Gresham

#5 - Beaverton

Congratulations to Jeff Gusinow of Siuslaw Bank for winning last week's contest. Jeff submitted one of 31 correct entries and was drawn at random as our winner. Jeff wins a Valley River Inn Insulated Coffee Cup.

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, May 6th @ 10AM

GOOD LUCK!

THIS WEEK'S PRIZE:

Valley River Inn Logo Golf Umbrella

THIS WEEK'S QUESTION:

Valley River Inn has one of Eugene's nicest outdoor pools and it officially opens for the Summer on Memorial Day Weekend.

At what temperature do we keep the water in the pool?

**ENTER
NOW TO
WIN!**

(Please answer in fahrenheit.)

[Click Here To Enter](#)

Chef's Corner - Recipe of the Week

Searred Buffalo Ribeye Steak with Buffalo Merguez Sausage, Braised Artichoke Heart and Fingerling Potato Hash.



INGREDIENTS:

Four buffalo ribeye steaks
Olive oil
Salt and pepper to taste
4 medium artichokes cut to the heart
4 fingerling potatoes chopped
1 strip of bacon chopped
¼ cup red bell pepper chopped fine
1 ear of corn cut off the cob
3 Tbsp onion chopped
1 Tbsp chopped cilantro
Salt to taste
Olive oil
16 baby carrots peeled
4 cups red chard chopped
3 tbsp butter

PROCEDURES:

Start two pots with water to boil. When both pots come to a boil reduce heat to a simmer, put in chopped potatoes for 5 minutes or until just cooked through. Drain water and set aside. At the same time cook the hearts of the artichokes in the other, cook until a skewer can easily pierce the heart about 15 minutes. Remove artichoke hearts reserve water for carrots. Simmer carrots until tender add red chard cook for one minute. Drain then add butter reserve for final presentation.

Using a sauté pan heat 3 Tbsp olive oil over medium heat. Add bacon cook until fat is rendered and lightly brown. Add the onion; corn and red pepper continue to cook until soft stirring occasionally. Add boiled potatoes cook until heated through. Add cilantro, taste and adjust seasonings set aside

BUFFALO RIBEYE:

Trim buffalo ribeye, remove gristle and sinew.

Reserve scrap and fat for the Merguez sausage (see recipe).

Using a sauté pan over medium high heat sear the seasoned ribeye steaks and sausage patties. Cook until medium rare. Remove from pan onto separate plate.

PRESENTATION

Place artichoke in center of plate fill with hash. To right side of the artichoke place wilted red chard and carrots. Then

place Merguez sausage leaning on the artichoke in front of the red chard. Cut rib-eye is then placed to the left side fanned out. The barbeque sauce is then poured over the rib-eye and back of plate.

MERGUEZ SAUSAGE:

4 oz buffalo scrap cut from the Rib-eye
1 tbsp shallot
1 clove garlic
¼ tsp ground cumin
¼ tsp chili flakes
1/8 tsp cinnamon
1/8 tsp ground clove
1 tbsp bread crumbs
½ egg yolk
Salt and pepper

Grind all ingredients, and then form in to patties.

ENJOY!

[Click here to see some of my 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:

WEDNESDAY, MAY 2

BINGO! A Relay for Life Fundraiser
6:00PM - 8:30PM at Valley River Inn
\$15 for 4 cards, free snacks and a raffle ticket
Win great prizes!
Call 681-5074 for more information.

SUNDAY, MAY 13

Mother's Day Brunch

Seating from 9AM - 2PM

Adults - \$36.00
Children 5-12 - \$18.00
Under 5 - FREE

FRIDAY, JUNE 8

Chamber of Commerce Auction Dinner at VRI
A benefit dinner for the US Olympic Track Trials in 2008

SATURDAY, JUNE 9

Chamber of Commerce Golf Tournament
A benefit for the US Olympic Track Trials in 2008

FRIDAY/SATURDAY, JULY 27-28

Relay for Life
Benefiting the American Cancer Society
To donate, call Jeri McPherson at 681-5074.



[For our complete Calendar of Events, Click Here!](#)

Hotel News - Mother's Day Brunch - May 13

Treat Mom to a special day at Valley River Inn. Our Mother's Day Brunch is consistently voted Best in Eugene and we're filling up quickly! Call 341-3462 for reservations.



VALLEY RIVER INN
Mother's Day Brunch

May 13, 2007
9am – 2pm

ENTRÉES

Roast Turkey Breast
Smoked Prime Rib with Horseradish
Baked Greenlip Mussels
Tandoori Chicken Wings
Chorizo Empanadas
Butternut Squash Ravioli with
Sun-Dried Tomato-Garlic Relish

Eggs Benedict
Cheese Blintz
Scrambled Eggs
Sausage & Bacon
Roasted Potatoes

OMELETTE STATION

Tomatoes, Peppers, Ham, Cheese, Mushrooms

WAFFLE STATION

Syrup, Butter, Whipped Cream
Strawberries & Marionberries

COLD DISHES

Phyllo Asparagus
Rolls and Crackers
Assorted Olives
Stuffed Grape Leaves
Tomato Mozzarella Cups
Smoked and Cured Meats
Individual Zucchini Salads
Caesar Salad Station
Individual Crab & Cucumber Salads
Regional & Tropical Fruit
Tortellini Salad with Basil and Tomatoes
Assorted Cheese's
Vegetarian Salad
Saffron Couscous Salad
Ham, prosciutto and Grilled Chicken Breast
Iced Prawns with Lemon
Tuscan White Bean Salad
Fruitwood-smoked Salmon
Scottish Lox
Shrimp Cocktail with Chipotle Salsa or Traditional Cocktail sauce

ASSORTED FRENCH PASTRIES

DESSERT BAR

Apricot Torte, Chocolate Mousse Cake

Chocolate Petit Fours, Lemon Bars, Brownies
Fresh Seasonal Fruit Tarts
Strawberries with Whipped Cream
Assorted Cheese Cake
Carrot Cake

Adults - \$36.00 per person
Children 5-12 - \$18.00
Children Under 5 - FREE

[Click Here to Visit SweetWaters on the River](#)

Did You Know? Cinco de Mayo History

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

Did you know...

Cinco de Mayo ("The Fifth of May" in Spanish) is a national holiday in Mexico which is also widely celebrated in the United States.

It commemorates the victory of Mexican forces led by General Ignacio Zaragoza Seguin over the French occupational forces in the Battle of Puebla on May 5, 1862.

It is a common misconception that Cinco de Mayo is Mexico's Independence Day, which is celebrated on September 16th ("Dieciseis de septiembre" in Spanish), but actually it is a celebration of the battle.



[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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