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December 13, 2006

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### This Week's Motivational Quote

"Learn the art of converting failure into success and challenge into opportunity. There is no failure for the person who has mastered this art."

- Unknown

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



### Weekly Contest

CONGRATULATIONS TO LAST WEEK'S CONTEST WINNER, MALISSA BARE WITH KLSR TV. 11 OF the 168 SUBMITTED ENTRIES GOT THE ANSWER CORRECT (THE ANSWER WAS: A- TOM CRUISE) AND MALISSA'S NAME WAS DRAWN AS THE WINNER.

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: Monday, December 18th

GOOD LUCK!

THIS WEEK'S PRIZE:

Brunch for 2 in SweetWaters on the River

THIS WEEK'S QUESTION:

As of Wednesday, December 13th, 2006, how many employees does Valley River Inn employ?

[Click Here To Enter!](#)

**ENTER  
NOW TO  
WIN!**

### Recipe of the Month from our Executive Chef - Tiramisu

From the Kitchen of Executive Chef Michael Thieme

## Tiramisu

### Ingredients

3 large egg yolks  
1/4c sugar  
2 lbs mascarpone cheese  
4 oz myers rum  
2 large egg whites  
3 tbs sugar  
4 oz espresso coffee (ground)  
2 sponge layer cakes (Betty Crocker or other mix according to directions)  
1 1/2 c heavy cream  
3 tbsp sugar  
1 c chopped bittersweet chocolate  
2 tbsp cocoa powder  
2 tbsp powdered sugar

### Directions

It is best to bake the sponge cakes one day prior to making the Tiramisu. Bake the sponge cake according to the directions on the box. Use a cookie sheet that has sides.

1. In a large bowl, beat together egg yolk and sugar until very thick. Add mascarpone cheese until combined, then slowly add the first 2 oz. of rum. Set Aside.
2. In a second large bowl, whip the egg whites until frothy and add your sugar 1 tbsp at a time, continue to whip until meringue is stiff and glossy.
3. Fold meringue into mascarpone mixture until combined.
4. Cut sponge cake layers to fit a tureen pan and combine the espresso and the remaining 2 oz. of rum.
5. Line the tureen pan with plastic wrap and fill with half of the mousse mixture and spread smooth, top off with a layer of sponge cake and soak with coffee mixture - repeat and refrigerate for 24 hours.
6. Turn upside down and remove plastic wrap. Whip heavy cream and 3 tbsp sugar until stiff peaks appear. Smooth onto the sides of the tiramisu and press the chopped chocolate into it and sprinkle top with coca powder and powdered sugar.
7. Slice and serve!

[Click Here To See More 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:

FRIDAY & SATURDAY, DECEMBER 15-16  
The Jim Basnight Band is BACK!

No Cover

THURSDAY, DECEMBER 21

Las Vegas Bowl - 5PM

Watch the big game on our 3 BRAND NEW PLASMA TVs!

MONDAY, DECEMBER 25

Christmas Dinner at SweetWaters on the River

A special holiday menu will be created by Executive Chef Michael Thieme

Call 743-1000 for reservations

FRIDAY, SATURDAY & SUNDAY, DECEMBER 29-31

Rock in the New Year with River City Rhythm & Blues

No Cover

MONDAY, JANUARY 1 - NEW YEAR'S DAY

Special New Year's Day Brunch at SweetWaters on the River

Call 743-1000 for reservations

SUNDAY, FEBRUARY 4

SUPER BOWL XLI - 3:30PM

Watch the big game on our 3 BRAND NEW PLASMA TVs!

WEDNESDAY, FEBRUARY 14

Valentine's Day - Make your reservation for our Sweethearts

Dinner in SweetWaters on the River. Call us at 541-743-

1000 for reservations.

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



## Hotel News - New Year's Eve Package

Ring in the New Year with our New Year's Eve Package

\*Deluxe Room Accommodations for 2

\*New Year's Day Brunch for 2

\$165 + tax (JUST \$20 more for RIVERVIEW)

SweetWaters on the River is the Place to Be on New Year's Weekend

There's a party at our house and you and your friends are invited.

Dance in the New Year with one of Southern Oregon's HOTTEST bands, River City Rhythm and Blues!

\*No Cover!!!

\*Live Music

\*Champagne Toast at Midnight

\*Party Favors

\*New Year's Eve Room Package

\*New Year's Day Brunch

New Year's Day Brunch

\*Monday, January 1st

\*9AM-2PM

\$29.00 Per Person



[Click Here to Book Your New Year's Eve Package](#)

## Did You Know?

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

Did you know...

The Valley River Inn staff is putting together a time capsule that they will be burying in the floor of the McKenzie Ballroom Foyer when the ballroom is renovated in January, 2007.

Do you have something from 2006/2007 that you think should be included in our time capsule? Email: [contact@valleyriverinn.com](mailto:contact@valleyriverinn.com) with your story or idea and we may include it in our project.

We'll have another fun fact next week. Stay tuned.



[Click Here To Find More Info on Valley River Inn](#)

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Coming in Next Week's Issue

- \* Motivational Quote of the Week
- \* Weekly Contest
- \* From the Hotel Experts - Travel Tips by Director of Sales and Marketing, Todd Iseri
- \* Calendar of Events
- \* Hotel News
- \* Did You Know?

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

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