

In This Issue:

November 15, 2006

- This Week's Motivational Quote
- Weekly Contest
- Recipe of the Month from our Executive Chef
- Upcoming Hotel Events
- Hotel News - Holiday Shopping Package
- Did You Know?

This Week's Motivational Quote

"Only those who risk going too far can possibly find out how far they can go. "

- T.S. Eliot

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



Weekly Contest

CONGRATULATIONS TO LAST WEEK'S CONTEST WINNER, MICHAEL NEWMAN, WITH THANKS FOR HOLDING. WE HAD 3 CORRECT ENTRIES (THE ANSWER WAS: SEPTEMBER, 1973) AND MICHAEL'S NAME WAS DRAWN AS THE WINNER. AN I-POD IS ON IT'S WAY, MICHAEL.

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: Friday, November 17th @ 10pm

GOOD LUCK!

THIS WEEK'S PRIZE:

4 Tickets to the Festival of Trees

THIS WEEK'S QUESTION:

How many points will the Oregon Duck Football Team score against the Arizona Wildcats on Saturday, November 18th?

[Click Here To Enter!](#)

**ENTER
NOW TO
WIN!**

Recipe of the Month from our Executive Chef

From the Kitchen of Executive Chef Michael Thieme

Braised Lamb Shanks

In SweetWaters on the River, we compliment this entree with wild mushroom ragout and three root gratin.



Ingredients:

6 - 10 oz. lamb shanks (cross cut 1 1/2 inches thick)
2 quarts beef stock
2 cups diced tomatoes
1 cup diced onions
6 oz. tomato paste
12 oz. red win (i.e. Merlot or Cabernet Sauvignon)
2 tbsp. chopped garlic
1/2 tsp. thyme
1/2 tsp. oregano
Salt and pepper to taste
Flour
Olive oil for browning the shanks

Directions:

Flour the shanks.

Using a large, shallow pan over medium high heat, add oil and brown the shanks to a golden color on all sides.

Set aside.

Add a little more oil.

Reduce heat and saute the onions until translucent.

Add garlic and diced onions.

Let the tomatoes come to a simmer and add the wine.

Let cook until the wine is reduced by half.

Add the beef stock, thyme, oregano and tomato paste and stir together until well mixed.

Add the shanks and bring back to a simmer.

Reduce to low and cover.

Simmer at low hear for approximately 1 1/2 hours or until fork tender.

Turn the shanks periodically throughout the cooking process.

If the cooking liquid should reduce too much, add a little water to bring it back.

Once the shanks are done, remove from pan.

Reduce the sauce until desired consistency and pour sauce over the shanks and serve.

ENJOY!

[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:

THURSDAY, NOVEMBER 23

Thanksgiving Dinner at SweetWaters on the River
A special menu will be created by Executive Chef Michael Thieme
Call 743-1000 for reservations

WEDNESDAY-SUNDAY, NOVEMBER 22-26

Festival of Trees
Tickets at the door - \$6

FRIDAY & SATURDAY, DECEMBER 1-2

The Jim Basnight Band will be rocking at SweetWaters Bar
No Cover

FRIDAY & SATURDAY, DECEMBER 15-16

The Jim Basnight Band is BACK!
No Cover

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

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



Hotel News - Holiday Shopping Package

SHOP, DINE & STAY PACKAGE

Pass this UNBELIEVABLE SPECIAL onto your friends and family who live outside the Eugene area.

Holiday Shopping Package includes:

- Riverview Guestroom
- Breakfast for 2 in SweetWaters on the River
- Shuttle between Valley River Inn and Valley River Center
- Welcome Gift Basket
- \$50 Valley River Center Gift Card

\$149.00 + tax

Package offer is valid 11/17/06 - 1/7/07 and is based on availability.



To book, call our reservations department at 800-543-8266 and ask for the SHOP package.

To book online:

1. Click on the link below
2. Type "eugene" in the location box on the right-hand side of the page.
3. Put in your requested dates
4. Click on the "Package Deals:" button
5. Type in: SHOP
6. Click on "Check Availability"

[Click Here to Book Your Shopping Package](#)

Did You Know?

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

Did you know...

SweetWaters on the River, Valley River Inn's acclaimed restaurant and bar, is named after the Sweetwater grape.

The sweetwater grape is a variety of white grape, having a sweet watery juice -- also called white sweetwater, and white muscadine.

And SweetWaters on the River isn't about wine in name alone. Look for our feature on Pinot Noir in next week's newsletter.

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

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



Coming in Next Week's Issue

- * Motivational Quote of the Week
- * Weekly Contest
- * SweetWaters Spotlight - Where's the Pinot?
- * Calendar of Events
- * Hotel News
- * Did You Know?

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

Close Window