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November 22, 2006

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## This Week's Motivational Quote

"Leaders aren't born, they are made. And they are made just like anything else, through hard work. And that's the price we'll have to pay to achieve that goal, or any goal. "

- Vince Lombardi

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



## Weekly Contest

CONGRATULATIONS TO LAST WEEK'S CONTEST WINNER, ERIC MANN!

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 24th @ 12noon

GOOD LUCK!

THIS WEEK'S PRIZE:

Dinner for 2 at SweetWaters on the River

THIS WEEK'S QUESTION:

Who will win this year's Football Civil War? Oregon or Oregon State?

TIEBREAKER: How many total points will be scored?

[Click Here To Enter!](#)

**ENTER  
NOW TO  
WIN!**

## SweetWaters Spotlight - Wine 101

Interesting Wine Facts

There are about 400 species of oak, though only about 20 are used in making oak barrels. Of the trees that are used, only 5% is suitable for making high grade wine barrels. The

average age of a French oak tree harvested for use in wine barrels is 170 years!

1 grape cluster = 1 glass  
75 grapes = 1 cluster  
4 clusters = 1 bottle  
40 clusters = 1 vine  
1 vine = 10 bottles  
1200 clusters = 1 barrel  
1 barrel = 60 gallons  
60 gallons = 25 cases  
30 vines = 1 barrel  
400 vines = 1 acre  
1 acre = 5 tons  
5 tons = 332 cases



The bill for a celebration party for the 55 drafters of the US Constitution was for 54 bottles of Madeira, 60 bottles of claret, 8 bottles of whiskey, 22 bottles of port, 8 bottles of hard cider, 12 beers and seven bowls of alcohol punch large enough that "ducks could swim in them."

The Manhattan cocktail (whiskey and sweet vermouth) was invented by Winston Churchill's mother.

In the 1600's thermometers were filled with brandy instead of mercury.

The longest recorded champagne cork flight was 177 feet and 9 inches, four feet from level ground at Woodbury Vineyards in New York State.

Foot treading of grapes is still used in producing a small quantity of the best port wines.

In ancient Babylon, the bride's father would supply his son-in-law with all the mead (fermented honey beverage) he could drink for a month after the wedding. Because their calendar was lunar or moon-based, this period of free mead was called the "honey month," or what we now call the "honeymoon."

Before thermometers were invented, brewers would dip a thumb or finger into the liquid to determine the ideal temperature, neither too hot nor too cold, for adding yeast. From this we get the phrase "rule of thumb."

In English pubs drinks are served in pints and quarts. In old England, bartenders would advise unruly customers to mind their own pints and quarts. It's the origin of "mind your P's and Q's."

How big can a wine bottle get?

Capacity (Liters) followed by the number of standard size bottles contained:

Standard (.75) 1  
Magnum (1.5) 2  
Jeroboam (3) 4  
Rehoboam (4.5) 6  
Methuselah (6) 8  
Salmanazar (9) 12  
Balthazar (12) 16  
Nebuchadnezzar (15) 20

Thomas Jefferson's salary was \$25,000 per year - a princely

sum, but the expenses were also great. In 1801 Jefferson spent \$6,500 for provisions and groceries, \$2,700 for servants (some of whom were liveried), \$500 for Lewis's salary, and \$3,000 for wine."

Thomas Jefferson helped stock the wine cellars of the first five U.S. presidents and was very partial to fine Bordeaux and Madeira.

Cork was developed as a bottle closure in the late 17th century. It was only after this that bottles were lain down for aging, and the bottle shapes slowly changed from short and bulbous to tall and slender.

The Napa Valley crop described in 1889 newspapers as the finest of its kind grown in the U.S. was...hops.

What is the ideal temperature for wine?

Whites: chilled (45-55 degrees F) for a few hours in the refrigerator.

Reds: slightly cooler than room temperature (about 65 degrees); Younger fruity reds benefit from chilling.

Sparkling Wine: thoroughly chilled; refrigerate several hours or the night before serving.

Dessert Wine: room temperature.

Chilling tones down the sweetness of wine. If a red wine becomes too warm, it may lose some of its fruity flavor.

Should I ever use a decanter for my wines?

A decanter is used mainly to remove sediment from older red wines. Also, it can be used to open up young red wines. Otherwise, wine will "breathe" enough in your glass and decanting is not necessary.

Why should I swirl wine in my glass before I drink it?

By swirling your wine, oxygen is invited into the glass, which allows the aromas to escape.

[Click Here To Visit SweetWaters on the River Online!](#)

## 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 Made Easy!

Gift Certificates Make a Great Gift

Having a hard time picking out that perfect gift for the person who has everything?

Purchase a Valley River Inn or SweetWaters on the River Gift Certificate.

Call us at 541-743-1000 to order yours today or follow the link below!

[Click Here To Order Online](#)



## Did You Know?

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

Did you know...

The culinary staff from SweetWaters on the River tend their own French intensive garden from April through October.

Some of the specialties from the garden are herbs such as rosemary, lemongrass, several varieties of basil as well as edible flowers. They also grow sugar peas, several types of green beans and expand the garden each year.

In peak growing season, the garden is culled daily by a member of the culinary staff. Executive Chef Michael Thieme chooses a Garden Steward each year to be responsible for the upkeep of the garden.

Much of what they grow ends up in salads or as garnish in



SweetWaters on the River.

Chef Thieme explains the reasoning behind the garden project, "It's really good for the staff from the creative standpoint. It gets them out of the kitchen and working with products from the ground up. Our guests benefit by knowing that the product is fresh and grown just a hundred yards away."

[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
- \* New Feature Story
- \* Calendar of Events
- \* Hotel News
- \* Did You Know?

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

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