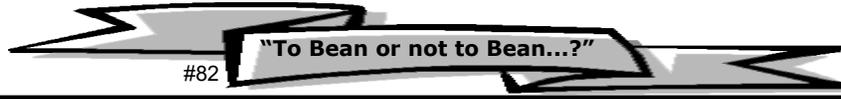




Bean Soup

Entertainment & Stuff



Issue 21 Number 3

July - September 2017

Free*

The Vanilla Bean Café - Celebrating 28 Years in August

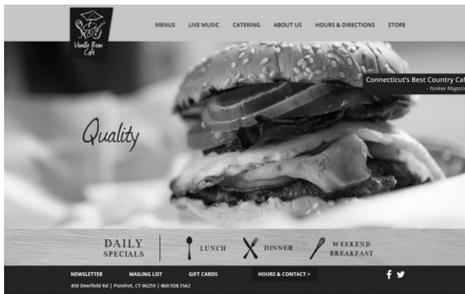
The Vanilla Bean Café is a family run restaurant located in CT's northeast Quiet Corner. On August 28th, 1989, the Jessurun family opened a sandwich and ice cream shop in a restored barn on the corner of Scenic Routes 169, 97 and 44.

This year will mark the 28th anniversary for The Vanilla Bean Café. Through the years, customers have gathered here in the Café dining room for meals, shows, anniversary and birthday parties and even wedding receptions. The owners have hosted local food tastings and several annual benefit concerts. Coca Cola held their national launching of Vanilla Coke at the Café in 2002. Along the way, The Vanilla Bean Café has become an integral part of life in this community.

The restaurant has expanded and evolved over the years and is now a 90-seat restaurant with a fireplace, a larger, more modern kitchen, and a patio for outdoor dining. And, while this may be the last

undeveloped area on the East Coast from Boston to D.C., high quality food and entertainment are not missing here. The menu now offers plenty of country comfort food mixed with a variety of sophisticated and current entrees. There are fresh and seasonal specials on the menu every day. Weekend mornings from 8:00 am to noon is the time to enjoy the delicious breakfast offerings which include original and traditional omelets, French toast, and country pancakes served with 100% real local maple syrup and tasty, top-quality apple wood smoked bacon and sausages.

The entertainment is a truly special offering at this café and is no less than remarkable. While the Café is a small folk club with a capacity of only 60 people, the performers are not small-town singers. In fact, the Vanilla Bean Café is a significant stop on the National Folk circuit, but mainly draws entertainers from the area that traverses ...continued on page 2



Announcing... Fenton River Grill

Barry and Brian Jessurun are partnering with Steve Smith, our partner at Dog Lane Café, to construct and open a new restaurant in Mansfield this year. Fenton River Grill will be located near Eastern Connecticut State University and the University of Connecticut (on Route 195 in the Big Y Plaza). It will feature a dynamic and friendly bar offering an enticing selection of craft beer, carefully crafted cocktails and an approachable menu including lighter shareable plates, salads, flatbread pizzas, sandwiches and full dinners. The dining room will be well lit, warm, comfortable and inviting; and we have already been approved to construct a 40-seat patio on the east side of the building. The planned opening is in November of this year.

Dog Lane Café Wins Business of the Year Award

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Diane Nadeau
Diane Nadeau, President & CEO

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Tuesday August 8th - Tuscany
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sell out quickly. 860-429-4900

Celebrating 28 Years ...continued from page 1

the Northeast from Portland, ME and Burlington, VT to Northampton, MA and New York. Renowned folk singer Maria Sangiolo and owner Barry Jessurun are a husband and wife team, who together book and promote folk, blues, bluegrass and jazz musicians who perform original music at the Café on Saturday nights. With a plethora of artists and musicians living in the area, performers express appreciation for the listening audience they find here in the Quiet Corner where commerce is not nearly as pronounced as culture.

Whether coming for a bite to eat or staying to see the show, customers find the Bean an easy place to be. The main dining room is a gallery displaying artwork by local artists. A four-panel installation in the original dining room by Pomfret School's art teacher, JP Jacquet, depicts Café life. Customers share in a sense of belonging here as they peruse the history, accolades, pictures and stories that decorate the walls. The Vanilla Bean Café is a public place where people can really feel at home.



The Vanilla Bean Café

wants you to know...

The Vanilla Bean Café opened in 1989 with 16 seats

The Vanilla Bean Café is owned by the Jessurun Family

The Vanilla Bean Café is a member of
Green Valley Hospitality

We open 361 days a year. We close on:
Easter Sunday, Fourth of July, Thanksgiving
& Christmas Day

Business Hours:

Monday, Tuesday	7 am - 3 pm
Wednesday, Thursday	7 am - 8 pm
Friday	7 am - 9 pm*
Saturday	8 am - 9 pm*†
Sunday	8 am - 8 pm*

*We may close early during colder months.

†Entertainment night -
we serve dessert, beer & wine until 10 pm

Web site: www.TheVanillaBeanCafe.com

E-mail: ask@thevanillabeancafe.com

Address: 450 Deerfield Road
Pomfret Center, Connecticut 06259

Phone: 860-928-1562

Music Booking: **Maria Sangiolo**
maria@thevanillabeancafe.com

Art Booking: **Kayla Murphy**
kayla@thevanillabeancafe.com

Bean Soup Ads: **Barry Jessurun**
barry@thevanillabeancafe.com

*"All that we see or seem is but a dream within a dream."
- Edgar Allan Poe*

Bean Soup is an information and
entertainment newsletter.

 Compiled by Barry Jessurun 
Written by Barry Jessurun

 Layout & Design - Barry Jessurun 

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The Vanilla Bean Café Pomfret, Connecticut 06258

Accolades and Awards

The New York Times

"The food...is freshly made, well seasoned and extremely tasty."

The Boston Globe

"...great food - homemade soups, sandwiches, burgers, and the best fish cakes around - in a relaxed atmosphere."

Yankee Magazine's Travel Guide to New England

"Editors' Pick" 1997, 2003 & 2004

"One of the outstanding reasons to visit New England."

Connecticut Magazine Readers' Poll

Windham County - Various years

Best Family Dining - Best Sandwiches

Best Desserts - Best Business Lunch

Best Vegetarian - Best Outdoor Dining

Yankee Magazine

Editors' Choice - Best of New England
Connecticut's Best Country Café - 2011

The Hartford Courant

"This is a place that serves excellent food and brings in some of the better performers on the New England coffee house circuit..."

"The Vanilla Bean Café in Pomfret is one of those rare places that truly has something for everyone...
Oh, yes - the food is truly delicious, too."

The New London Day

★★★

"The soups are homemade and delicious, the sandwiches unusual and served on breads that are positively delicious..."

www.VisitingNewEngland.com

"the Vanilla Bean Café is one of those places you simply don't want to leave."

www.HiddenBoston.com

"This impossibly funky Connecticut restaurant is full of character (and characters), and is truly in a class by itself."

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- Worcester Telegram & Gazette

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- Jim Ryun

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- Lana Turner

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And Now...

A Word About Gumbo

Gumbo. Derived from various Bantu dialects (Southern & Central Africa) terms for okra (i.e. quingumbo, grugombo, gumbo, gombo, ngombo gomboaud, ngumbo, ochinggombo). The word is one of very few African language words brought over by slaves which have entered the English language. Some of the others are goober or goober pea (peanut) also of Bantu dialect origin, Yam from West Africa, and cooter (turtle) of Bantu and Mandingo origin.

Today, gumbo is generally a southern U.S. regional term for stew-like dishes with meat or seafood, tomatoes and sweet bell peppers, but more specifically it is a Créole dish whose characteristic ingredients are okra and filé powder (ground saffron) served with rice. Although, some gumbos do not have okra, and are thickened only with filé powder after removing from the heat. Okra has a mucilaginous quality which thickens and gives body to the gumbo. Many agree with those who say "if it ain't got okra, it ain't gumbo!"

Créole Gumbo is a stew-like dish made with brown roux, okra, filé powder, onions, green peppers, tomatoes and seafood, chicken and/or meat. Gumbo has an incomparably rich flavor and texture, and derives from the cooking traditions of the French, Spanish, Indian and African residents of the area. Ingredients can vary widely. Seafood (especially shrimp) is common to many gumbos. Gumbo should never be over spiced, it should have a subtle flavor. Tabasco sauce is always served with gumbo so those with a penchant for spicy foods can be accommodated.

"The great dish of New Orleans, and which it claims having the honor of invented, is the GUMBO. There is no dish which at the same time so tickles the palate, satisfies the appetite, furnished the body with nutriment sufficient to carry on the physical requirements, and costs so little as a Creole Gumbo. It is a dinner in itself, being soup, piece de résistance, entremet and vegetable in one. Healthy, and not heating to the stomach and easy of digestion, it should grace every table."

-William H. Coleman, 'Historical Sketch Book and Guide to New Orleans and Environs' (1985)

And a Recipe... Shrimp & Sausage Gumbo

INGREDIENTS

- 1/2 cup butter
- 1/2 cup all-purpose flour
- 1 small cup onion, diced
- 1 small green bell pepper, diced
- 2 stalks celery, diced
- 1 quart chicken stock
- 2 bay leaves
- 1/2-pound shrimp, peeled, deveined, and cut into 1/2-inch dice
- 1/4-pound andouille sausage, cut into 1/2-inch-thick rounds
- 1/2-pound fresh okra, trimmed and cut into 1/2-inch-thick rounds
- 1/2 teaspoon salt
- 1/2 teaspoon cayenne pepper
- 1/4 teaspoon freshly ground black pepper
- 1 teaspoon Worcestershire Sauce
- 4 cups cooked white basmati rice

Accompaniments:

- Hot pepper sauce, such as Tabasco
- About 2 teaspoons filé powder

PREPARATION

In 4-quart heavy stock pot over moderately high heat, heat butter. Reduce heat to moderately low and whisk in flour. Cook, stirring frequently with wooden spoon or heatproof silicone spatula, until mixture becomes dark brown and has intensely nutty aroma, 10 to 15 minutes.

Stir in onion, pepper, and celery and cook, stirring frequently, until vegetables soften, about 2 minutes. Gradually whisk in stock. Raise heat to medium and bring to simmer, then reduce heat to medium low and simmer, uncovered, stirring frequently, until mixture has thickened, 15 to 20 minutes.

Add bay leaves, shrimp, sausage and okra and simmer, uncovered, until okra is tender, about 15 minutes. Discard bay leaves and stir in salt, cayenne and black pepper.

Divide rice among 4 large bowls. Ladle gumbo over, and serve with hot sauce and filé powder for sprinkling on top.



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Garden of Eatin' Corn Chips

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Harney & Sons Tea, Millerton, NY

Hormel: *Thick-sliced, applewood smoked bacon*

Hosmer Mountain Soda, Willimantic, CT

Mighty Leaf Tea

Nodine's Smoke House, Torrington, CT:
Meats and cheeses

Pepperidge Farms Breads

River's Edge Sugar House,
Ashford, CT: *Maple syrup*

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- Walt Whitman

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- Henry Ford



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August Entertainment

No Open Mic

Saturday - 12 - Instant Treeline

Instant Treeline is an NYC-based folk/rock band founded by musician Will Leet and lyricist Christopher Burns. The pair has spent the last 6 years crafting songs inspired by their shared passion for the woods and travels across the country. In 2016, they formed a live band with Dane Scozzari on drums, Andrew Whitbeck on bass, and Tyler Campbell on keys/acoustic guitar. In the last year, they performed at notable NYC venues such as Rockwood Music Hall, the Bitter End and Mercury Lounge. They released their debut EP, "Morning Songs" in December. The album is grounded in classic American songwriting traditions and its intricate, unexpected structures are filled with resonant pop sensibility. Fans of Ryan Adams, Guster, and the Lake Street Dive will find themselves enjoying their music.



Friday - 18 - Sing:

Quiet Corner Song Swap

After the death of Pete Seeger in 2014, a small group of his admirers joined together to celebrate his life with a sing-along concert at the Hampton Grange. The event was a huge success and gave birth to SING:The Quiet Corner Song Swap. There is no charge and lyrics are available for most songs. They frequently use the folk "hymnal", *Rise Up Singing* and its sequel, *Rise Again* for song lyrics. Participants are encouraged to lead their favorite songs or suggest them to the song leaders of the evening. Bring your voices, your instruments and your ears. This is specifically a night for singing, so please, no fiddle tunes or songs without a place to join in.

"Honesty is the first chapter in the book of wisdom."

- Thomas Jefferson



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August Entertainment

Saturday - 19 - Brooks Williams

Brooks Williams hails from Statesboro, Georgia, the town made famous by country-blues legend Blind Willie McTell. Ranked in the Top 100 Acoustic Guitarists, he's a mean finger-picker and a stunning slide guitarist. Plus, "he has a beautiful voice," says *AmericanaUK*, "that you just melt into." Not one easy to pigeon-hole, Brooks' music is the love-child of country-blues and soulful Americana. His massive repertoire spans classic roots and blues, *Trouble In Mind*, *Backwater Blues* and *Mother Earth*, as well as compelling covers from the likes of Dave Alvin, Bessie Smith and Mose Allison. His own songs are thoroughly alive with clearly-drawn ironic characters, like Frank Delandry and Evil Knieval, and rich in blues pathos. Brooks Williams has worked stages worldwide for over twenty-five years, touring constantly in the US, UK and Europe. Audiences are often heard asking, how can one guitar and one voice sound like a full band? The *San Antonio Light* says that Williams is a "fret monster who has to be seen to be believed!"



Saturday - 26 - Kerri Powers

From extravagance to simple elegance we went, as **Kerri Powers** took the stage with nothing but a chair, an acoustic guitar and a tapping tambourine strapped to the toe of her boot. Kerri Powers has been a staple of the New England music scene for the last decade or so, and yet it's been something of a struggle to attain the wider acceptance that's so clearly her due. Powers' supple vocals give these songs a cool caress, creating a quiet aura of authority and conviction only the most accomplished artists have the ability to attain. Powers' own compositions are excellent as always, but the gentle touch she instills in such songs such as Janis Ian's "Jesse" and the oft-covered "To Love Somebody" by the Bee Gees finds these songs sounding like they're being heard for the very first time. Powers is a soulful singer, an extraordinary interpreter and an artist with a decided folk finesse.



"Beginning today, treat everyone you meet as if they were going to be dead by midnight. Extend to them all the care, kindness and understanding you can muster, and do it with no thought of any reward. Your life will never be the same again."

- Og Mandino

"If music be the food of love, play on."
- William Shakespeare



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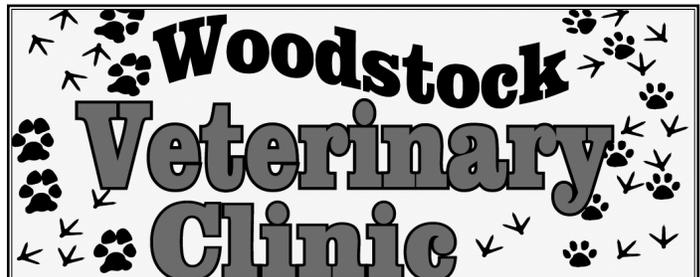
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- Pope John XXIII



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- Sigmund Freud

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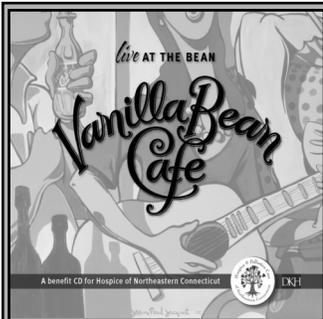


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- Francis of Assisi



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- Khalil Gibran

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September Entertainment

Friday - 1 - Open Mic



Hosts - Faith Montaperto & Kala Farnham - Feature - Andrea Paquin - Andrea knew at a very young age that music touched her soul. After years of begging, she finally got a guitar. She taught herself "Helpless" by Crosby Stills Nash and Young, and played it over and over again until she perfected it... this is where her musical journey began.

**Saturday - 2 -
Atwater~Donnelly**

Every performance is surprisingly different and always entertaining, exciting and educational with the award-winning duo **Atwater~Donnelly**, who provide a unique and thrilling blend of traditional American and Celtic folk music and dance, along with original songs and poetry. The highly praised husband-wife duo blends gorgeous vocals with an astounding array of instruments including the mountain dulcimer, old-time banjo, tin whistle, guitar, mandolin, harmonica, limberjacks, feet and more. Their performance is appealing to all ages with humor, audience participation, and a relaxed stage presence.



Saturday - 9 - Kala Farnham

Kala Farnham is a multi-instrumentalist singer-songwriter homegrown out of the Quiet Corner of Connecticut. Kala began her musical journey at the young age of three, when she learned the theme to Close Encounters of the Third Kind on a toy piano. By age seven, she was gracing the stage playing Mozart concertos and Chopin nocturnes. In high school she established herself as a working musician as her alma mater's theater accompanist; in college, she furthered her studies in music technology, composition, and jazz. Since then, music has continued to be the defining factor of Kala's life. Kala is described by RI's *Motif Magazine* as a "pint-sized, piano-playing powerhouse... with influences of pop, Broadway, and world music".



**Friday - 15 - Sing:
Quiet Corner Song Swap**

"The only journey is the one within." - Rainer Maria Rilke

"Where words fail, music speaks."
- Hans Christian Andersen

September Entertainment

Saturday - 16 - Larry Kaplan

Larry Kaplan's songs are truly ballads, or stories told in song. Most give us thoughtful stories of real people, their "good times and hard times", and the way they manage to deal with whatever they are dealt. But they are also beautiful songs, often deeply moving and highly singable. Larry is a keen and sympathetic observer of the human condition. He cares deeply and writes eloquently about the concerns of others, reflecting his profound respect for the farmers, fishermen, and the other hard-working people of New England.



Saturday - 23 - New American Mandolin Ensemble

New classical music for plucked string instruments reflecting folk, jazz and world music influences. In



2013 the local musicians Mark and Beverly Davis formed a ground-

breaking new group with the goal of performing original contemporary music for plucked strings. The New American Mandolin Ensemble is comprised of two mandolins, two classical guitars, a 'liuto cantabile' and string bass. NAME has since performed throughout New England, and been featured in international festivals in Spain and Germany.

Friday - 29 - Peter Mulvey

Peter Mulvey is an American folk singer-songwriter based in Milwaukee, Wisconsin. Since the early 1990s, he has developed a strong national following in the indie folk/rock scene through his relentless touring and critically acclaimed albums. Starting his musical career in



Milwaukee while at Marquette University, he honed his performing skills while traveling in Dublin, Ireland. He later spent several years in Boston, where he frequently performed in the city's subway system. He is best known for his warmly wry songwriting and his intense percussive guitar style. Over the past 20 years, Mulvey has pursued a restless, eclectic path as a writer and musician – immersing himself in Tin Pan Alley jazz, modern acoustic, poetry, narrative, and Americana stylings.

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Saturday - 30 -

Claudia Schmidt & Sally Rogers

Sally Rogers performs an evening of traditional, contemporary and original ballads and song, interwoven with stories taken from her life as a performer, a wife and a mother. Throughout her concerts, she accompanies herself on guitar and Appalachian dulcimer, or performs without accompaniment in a voice that needs no further enhancement. Her voice has been described in superlatives ranging from "remarkable" to "mesmerizing." As one critic summarized, "...it's really next to impossible to do justice to a voice of that quality."

More than 4 decades as a touring professional have found Michigan native **Claudia Schmidt** traversing

North America as well as Europe in venues ranging from intimate clubs to 4,000 seat theatres, and festival stages in front of 25,000 rapt listeners. She has recorded nineteen albums of mostly original songs, exploring folk, blues, and jazz idioms featuring her acclaimed 12-string guitar and mountain dulcimer playing.





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"Let us be grateful to people who make us happy, they are the charming gardeners who make our souls blossom."

- Marcel Proust

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"The supreme art of war is to subdue the enemy without fighting."

- Sun Tzu

VBC Review Quotables...

"Extremely Tasty" Food - *New York Times*

"Relaxed" Atmosphere - *Boston Globe*

"Truly Bizarre" Service - *New London Day*

"Infuse your life with action. Don't wait for it to happen. Make it happen. Make your own future. Make your own hope. Make your own love. And whatever your beliefs, honor your creator, not by passively waiting for grace to come down from upon high, but by doing what you can to make grace happen... yourself, right now, right down here on Earth."

- Bradley Whitford

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Weekend Breakfast

A full breakfast menu is served Saturday and Sunday from 8:00 am - 12:00 noon. We offer a variety of specials including recent items like Tasso Ham & Quinoa Burrito, Roasted Mushroom Omelet, and Pumpkin Pancakes. We use only 100% maple syrup and top-quality Hormel bacon. ☪

Dinner at The Bean

We are open for dinner Wednesday - Sunday. Each night we run four or five dinner specials. Recent items include: Creole Fried Shrimp, Ancho Chili Rubbed Steak, Butternut Ravioli and Orange & Molasses Braised Pork Shank. We offer a truly quality dinner at a great price, in a warm and friendly atmosphere. If you haven't tried us for dinner yet, it's time you did. ☪

The Artwork Gallery

The Café displays artwork by local artists year round. Some shows have openings and some do not. Most of the artwork displayed is for sale and often prices are listed with the piece or on a list located in the room. One hundred percent of the sale price goes to the artist.

July - Judith Doyle

August - Mike Rogan

September - Dean Pariseau ☪

Entertainment

The Café is on the National Folk Music Circuit and attracts talent from all over the United States while featuring mainly New England performers. The majority of the shows are on Saturday night and start at 8:00 pm. Our Open Mic night is on the first Friday of each month. During shows, a theatre curtain separates the listening room from the tiled dining room and kitchen in an effort to keep the music in and the kitchen noise out. ☪

On-Site WiFi

We provide complimentary wireless internet service. Bring your lap top to the Café, search for available networks and log on to the VBC. Get some work done or check your email while you eat lunch! Password: *goodfood* ☪



ananda

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Our Pricing Practices

1. Sales Tax Included - Our prices include the 6.35% Connecticut Sales Tax. The prices listed on the menu are exactly what you pay. Our prices august seem to be inflated; however, a \$10.00 menu item is actually \$9.40 + \$.60 sales tax. Furthermore, this practice makes it easier for the customer, especially if that customer is a child who has exact change for a cookie. What you see is exactly what you pay - what could be simpler?

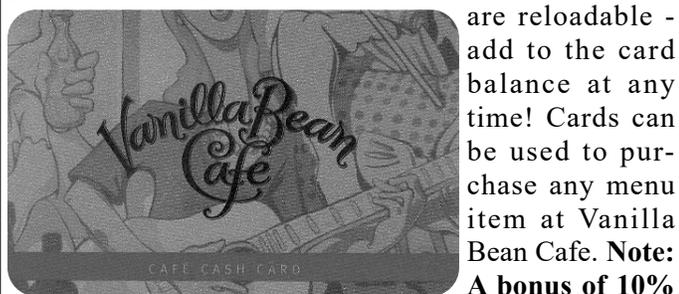
2. Not Market Standard Pricing - We are not trying to fool the customer into thinking that \$9.95 is less expensive than \$10.00. We find this type of pricing insulting to our customers. However, the reason it is used so extensively around the nation is that it works effectively. We don't like that practice, and we also like to believe that our clientele is not so easily fooled.

3. No Pennies, Dimes or Nickels - Because our prices include tax and we do not price in the standard way, we do not have to use pennies, dimes or nickels. This is a service to both the customer and to us. We don't give you lots of change, and we only have to use quarters and fifty-cent pieces. This also helps our staff to be more efficient performing transactions, which saves time and money. An added bonus is that we don't have to count change at the end of the business day. ☺

"Permanence, perseverance and persistence in spite of all obstacles, discouragements, and impossibilities: It is this, that in all things distinguishes the strong soul from the weak."
- Thomas Carlyle

The Café Cash Card

The first Café Cash Card was introduced in 1997. The appearance of the card has changed since then, but our card still works like the gift cards available in most stores today. Café Cash Cards can be purchased in any amount at the restaurant or online and



are reloadable - add to the card balance at any time! Cards can be used to purchase any menu item at Vanilla Bean Café. **Note: A bonus of 10% is added to the card balance when you purchase a card for \$200 or more.** The card must be presented to redeem it at the time of purchase. The Café Cash Card makes a great gift for friends and family members and is ideal for students at the local schools. Café Cash Cards have no expiration date. ☺

Green Valley Hospitality

Green Valley Hospitality (GVH) functions as a management company that oversees our restaurants (*The Vanilla Bean Café, 85 Main, Dog Lane Café, and soon, Fenton River Grill*). This company was formed to create a streamlined approach to management that is fair and equitable for all of the entities. The main office for GVH is located upstairs at The Vanilla Bean Café, where all the administrative duties for of the restaurants are processed (i.e. bill paying, payroll, insurance, HR, website maintenance, taxes, financial oversight, etc.). ☺



"The most difficult thing is the decision to act, the rest is merely tenacity. The fears are paper tigers. You can do anything you decide to do. You can act to change and control your life; and the procedure, the process is its own reward."
- Amelia Earhart

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"Real difficulties can be overcome; it is only the imaginary ones that are unconquerable." - Theodore N. Vail

"Music is the shorthand of emotion." - Leo Tolstoy

"The reason most people never reach their goals is that they don't define them, or ever seriously consider them as believable or achievable. Winners can tell you where they are going, what they plan to do along the way, and who will be sharing the adventure with them." - Denis Watiley



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What's Happening at *The Bean*...



All shows start at 8:00 pm unless otherwise noted

No Shows in July

No Open Mic in August

- **Saturday August 12th** - 10.00
Instant Treeline
- **Friday August 18th** 7:00 pm - Free
SING: The Quiet Corner Song Swap
- **Saturday August 19th** - 20.00
Brooks Williams
- **Saturday August 26th** - 10.00
Kerri Powers
- **Friday September 1st** 7:30 pm - 5.00
Open Mic - Andrea Paquin
- **Saturday September 2nd** - 15.00
Atwater~Donnelly
- **Saturday September 9th** - 10.00
Kala Farnham
- **Friday September 15th** 7:00 pm - Free
SING: The Quiet Corner Song Swap
- **Saturday September 16th** - 15.00
Larry Kaplan

- **Saturday September 23rd** - 15.00
New American Mandolin Ensemble
- **Friday September 29th** - 15.00
Peter Mulvey
- **Saturday September 30th** - 20.00
Sally Rogers & Claudia Schmidt
- **Friday October 6th** 7:00 pm - 5.00
Open Mic - Bergin O'Malley
- **Saturday October 7th** - 15.00
Áine Minogue
- **Saturday October 14th** - 15.00
Tony Memmel
- **Friday October 20th** 7:00 pm - Free
SING: The Quiet Corner Song Swap
- **Saturday October 21st** - 20.00
Don White
- **Saturday October 28st** - 15.00
Pamela Means & Buddy Mondlock

Call ahead, shows are subject to change

Cash or Check Only for show Admissions

WiFi available in Dining Room



P O Box 206
Pomfret CT 06258



2017 ... What's Happening at The Bean ... 2017
~ August, September & October ~

****Saturday - August 19th - Brooks Williams****

Friday - September 29th - Peter Mulvey*

****Sunday - October 21st - Don White****



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