



Serving <sup>TM</sup>  
Northeastern Connecticut

# Bean Soup

## Information & Entertainment



Issue 23 Number 3

July - September 2019

Free\*

### The Vanilla Bean Café ~ Celebrating 30 Years in August

The Vanilla Bean Café turns 30 on August 26<sup>th</sup>. That, of course, is the day we opened back in 1989. But really, as with any project it starts much before the actual opening day. The property was purchased in 1987 with the idea of opening a restaurant in the barn. It took some time to come up with the plan and design. Once approvals were in place, we began construction in April of 1989. What started out as a small sandwich and ice cream shop to cater to the local population became so much more than that in the 30 years we have been established. The Bean has become iconic to a small-town café and has become synonymous to the town of Pomfret. In 2011 *Yankee Magazine* named us 'Connecticut's Best Country Café', a distinction we feel is appropriate.

While the name 'Café' can mean so many different types of places, we are a true European café. In Connecticut, before the 1980's, a café was a cheap bar serving very limited food – think 'dive bar'. We set out to help change that back in 1989.

Inside this publication you will find the press release that was sent out about our 30<sup>th</sup> year anniversary so you can read more about some of what has transpired since our opening of this Café. You will also find a piece we published 3 years ago that goes into detail about the core values we have in our business how we invest in our employees; it is called *Our Hidden Agenda*.

What we wish to impart to you on this page is about our celebration during the month of August. Throughout the month, we will be offering \$1.00 coffees every Monday - Friday from 7:00 – 11:00 am. On Monday, August 26th, we will be offering

\$6.00 lunch specials beginning at 11:00 am and complimentary birthday cake. Throughout the month we will be doing weekly drawings for \$100.00 gift card giveaways. Be sure to enter you name in the container at the register area. As part of our celebration, we will be offering our Green Valley Hospitality (GVH) Passport to any guest who wishes to participate. Have your passport stamped at all four of the GVH restaurants to receive a gift card to the restaurant of your choice. See more details about this passport in the box on this page.

Thirty years in business means a lot to us, our employees (past and present) and our customers. As you can imagine, we have seen a lot in our years in this community, from wedding to funerals and all of the joy in between. We have hosted numerous benefits inside our doors, we have hosted weddings, retirement parties and birth celebrations. We have been the site of first dates, the site for fond



**\$1 Coffee Monday - Friday from 7 am-11 am**  
**\$6.00 Lunch Specials on Monday 8/26**  
**Free Anniversary Cake on Monday 8/26**  
**\$100 Gift Card drawing every week**  
**Former and Current Staff Party 8/25 - 6:00 pm**  
**➤Fundraiser for TEEG◀**

### GVH Passport

Get four stamps at each of our four Green Valley Hospitality restaurants and earn a \$100 gift card to a GVH restaurant of your choice. Twenty-five dollar minimum spend on each visit and other rules apply. Ask for one at any of our restaurants and let your adventure begin.



## 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](http://www.TheVanillaBeanCafe.com)

E-mail: [ask@thevanillabeancafe.com](mailto:ask@thevanillabeancafe.com)

Address: 450 Deerfield Road  
Pomfret Center, Connecticut 06259

Phone: 860-928-1562

Music Booking: Maria Sangiolo  
[maria@thevanillabeancafe.com](mailto:maria@thevanillabeancafe.com)

Art Booking: Kayla Densmore  
[kayla@thevanillabeancafe.com](mailto:kayla@thevanillabeancafe.com)

Bean Soup Ads: Barry Jessurun  
[barry@gvh-ct.com](mailto:barry@gvh-ct.com)

*"When it is obvious that the goals cannot be reached, don't  
adjust the goals, adjust the action steps." - Confucius*

**Bean Soup** is an information and  
entertainment newsletter.



Compiled by Barry Jessurun



Written by Barry Jessurun

Edited by Maria Sangiolo



Layout & Design - Barry Jessurun



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Green Valley Hospitality Pomfret, Connecticut 06258

## VBC 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

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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information and available dates. ☺

THE  
CELLAR  
AT 85 MAIN

## Celebrating 30 (continued)

farewells and a place for celebration of life ceremonies. Throughout it all, we have been a witness and an active participant to the community that passes through our doors and we are pleased and proud to be a part of this community. We look forward to many more years of active involvement.

We will be closing early on Sunday August 25<sup>th</sup> so that we can hold a private party for all of our staff, both past and present. This will be a thank you celebration just for them. We could not have done it without them and there are many that helped to shape our business into what it is today. This event will be free of charge to the attendees, but we will be taking donations that we will be giving to TEEG. TEEG is a dedicated non-profit human service organization that provides assistance and support to families in the communities of Northeast Connecticut.

We want to take this time to thank and acknowledge our customers, for without you, we do not exist. Thank you for your patronage throughout the years, whether you are a new customer or a customer who has been with us for the whole journey, we appreciate you and thank you whole heartedly for helping us reach this milestone!

*“Music is an outburst of the soul.”*  
- Frederick Delius

*“An amazing thing happens when you get honest with yourself and start doing what you love, what makes you happy. You stop wishing for the weekend. You stop merely looking forward to special events. You begin to live in each moment and you start feeling like a human being. You just ride the wave that is life, with this feeling of contentment and joy. You move fluidly, steadily, calm and grateful. A veil is lifted, and a whole new perspective is born.”*

- The Minds Journal

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Starting out in 1989 as a Pomfret, CT soup and sandwich shop in a restored, early 19th-century horse stable, The Vanilla Bean Café (VBC) remains a popular destination offering homemade food in a comfortable, casual atmosphere. Made great under the leadership of the Jessurun family, The Vanilla Bean Café celebrates 30 successful years of outstanding food and service, a vibrant live music scene, and a top place of employment in northeastern Connecticut, also known as the Quiet Corner. Month-long specials in August and a celebratory party for its “Bean People” — alumni and current staff — will mark the restaurant’s milestone. The party will be a donation event with all contributions going to TEEG, a dedicated non-profit human service organization that provides assistance and support to families in the communities of northeast Connecticut.

Specials include \$1 coffee Monday through Friday from 7am–11am; \$6.00 lunch specials and FREE anniversary cake on VBC’s actual birthday, Monday, August 26th. Each week throughout the month, a weekly drawing for a \$100 gift card to VBC will also take place (four in total). Enter by visiting VBC and filling out a form or leaving a business card. In addition, Green Valley Hospitality Group, the management and marketing company that oversees all of the Jessurun family’s restaurants and employs more than 150 people, is issuing a passport for the celebration. Get four stamps at each of GVH’s four northeast Connecticut restaurants — The Vanilla Bean Café, 85 Main in Putnam, Dog Lane Café in Storrs and Fenton River Grill in Mansfield — and earn a \$100 gift card to a GVH restaurant of your choice.

“Thirty years would not be possible without our valued guests and friends who come through our door on a regular basis,” says Owner Barry Jessurun, who has been working in the service and hospitality business since 1978. “Our longevity is also a testament to the hard work and dedication of our employees. We’re excited to bring back our former ‘Bean People,’ many of whom launched their restaurant career here with us.”

For example, James Martin, who started as a dishwasher at VBC in 1989 and as chef and manager in 2000, partnered with the Jessuruns to open 85 Main in 2005. He came back to his roots in the Putnam area after opening The Back Eddy, a 250-seat restaurant with two-time James Beard Award recipient Boston Chef Chris Schlesinger (“The Grill King”) in 1999. “I learned early from my days at The Bean and throughout my restaurant career that it takes teambuilding, hard work and talent to achieve an

ongoing reputation of excellence and innovation,” he says. “It is great to be giving back to the community that originally influenced me.”

Nigel Vincent, who started at VBC in 1990, is now executive chef at The Back Eddy in Westport, MA. He was instrumental in developing the dinner menu in 1995 and came back to VBC in 2000 to help expand it. “For me, The Bean was always a happy place to be. The Jessuruns managed the restaurant well, creating an environment where everybody felt included. We were a close-knit network of friends and family of all ages and backgrounds...and we were friends with the customers too.”

Terry Paquette, who worked at VBC from ‘92-’96 and now owns The Stomping Ground in Putnam, CT, agrees with his friend, Nigel, who he met while working at VBC. “Everybody covered each other’s backs and worked as a team. It was a fun place to work while learning the ropes and meeting some of my closest friends.”

The original 16 seat capacity restaurant now sits 90 inside and 40 outside on the patio. Housemade soups, sandwiches, and light dinners comprise the basic menu with specials added daily. Baked goods and decadent desserts are staples. Plus, the menu takes on new dimensions during the growing season along with fresh fish and other seasonally inspired grill delights. And while its food has been praised by

the likes of The New York Times and Boston Globe, the VBC is also renowned for its live music. A year after it first opened, the VBC hosted open mic nights called Java Jive. Today, the VBC is on the National Folk Music Circuit attracting weekly talent ranging from Celtic Folk to Cajun Zydeco from all over the United States, but mainly New England. The VBC also displays artwork by local artists year-round.

“We’ve been entertaining at the Bean since 1992 and still perform three to four shows a year here,” said Aubrey Atwater of the award-winning, internationally acclaimed duo, Aubrey Atwater and Elwood Donnelly, who perform traditional American and Celtic folk songs and percussive dance. “It’s a special place for us. We’ll get there early for dinner, talk with guests and take requests before we go on.”

The Vanilla Bean Café serves breakfast, lunch and dinner 361 days a year. Hours are Monday/ Tuesday 7am-3pm; Wednesday/Thursday 7am-8pm; Friday 7am-9pm; Saturday 8am-9pm and Sunday 8am-8pm. Dessert, beer & wine until 10 pm on Friday and Saturday when there is entertainment. Visit [www.TheVanillaBeanCafe.com](http://www.TheVanillaBeanCafe.com) to view and sign up for the restaurant’s newsletter “Bean Soup,” showcasing upcoming entertainment.

**The Vanilla Bean Café  
celebrates 30 successful years  
of outstanding food and service,  
a vibrant live music scene, and  
a top place of employment in  
northeastern Connecticut.**

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*"You don't stop having fun because you get old, you get old because you stop having fun."*  
- Unknown

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- Robert Brault



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- Maya Angelou

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## Our Hidden Agenda

This August we will be celebrating our 30<sup>th</sup> anniversary, and as we head into our 31<sup>st</sup> year it is time to let you know that The Vanilla Bean Café is more than what it appears, we have been keeping a secret. To our regular customer who visits us for a meal, it may seem like our core business model is providing quality hand prepared food in a friendly limited service environment. While this is true, we can't fulfill on our offer if we don't have present, engaged and committed employees. Our primary concern as operators has expanded from our commitment to proper food handling and overall consistent quality to creating an environment that attracts the right employee. And then educating and training these people to be great at what they do. Essentially, our employees are our most valuable asset. The ones who are working with us today help to ensure that there is a job with us in the future for other employees, thereby helping us to be a sustainable business and job creator.

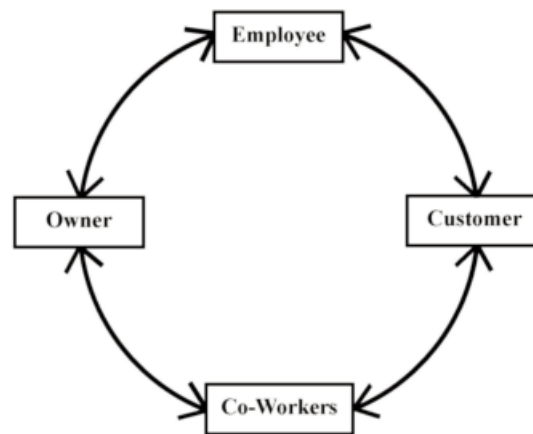
We work to create a restaurant that entices the 'right' person to want to work here, or to 'self-select' and apply for a job with us. We have not advertised for employees in the traditional way in over 25 years. We always hire based on current employee recommendations as well as our customer recommendations. We also are firm believers in nepotism, as we have had great success with that since our beginnings, including ourselves, we are after all, a family business.

It is not just about creating the environment where the right employee 'shows up', it is also about creating meaningful and fun work with teams that like to work together, be challenged, engaged and appreciated. We have developed a number of work philosophies that help us with our mission of creating a space in which a young person can learn and thrive. We are essentially an entry level job that comes with lots of education and training to help them become a great employee, not just in the moment, but as an embodied practice that will help them to succeed in whatever future employment awaits them, or whatever entrepreneurial adventure they take. We, along with most other restaurants, help to educate and train the future work force. Half of all adults have worked in the restaurant industry at some point during their lives. In fact, nearly one in three Americans had their first job at a restaurant. It is because of this that we take seriously the development of our young employees. What they learn with us can have a great effect on them throughout their careers. While we

know that most of them will not stay with us for more than 3-4 years, we get a great co-worker in the moment and know that we have helped a young person get a good start in their future work endeavors. It is important to note here that we do this for ourselves as well as for the employees. Our management is selfishly altruistic.

One of our main philosophies is asking our employees the question 'Who do you work for?' It is essential that they understand that the reason they are here is for themselves and the future that they are working to create. Sure, they have short-term goals of gaining work experience, making money and friends, etc. While the owners make the work possible and specifies the rules within which the work is

performed (the rules are also specified by the federal and state governments), it is the employee who works for themselves, to be the best they can be in the moment, to embody effective working practices that will become their foundation for all jobs they encounter in their future. In our philosophy, the employee works for (in this order): Themselves, The Customer, Their Co-Workers and then the Owners (or people who make it possible). This is all set up in what is called an action work flow circle (see



graphic) that has the employer working for the employee and their co-workers to take care of the customer to effectively fulfill on our offer. If the employee is not here for themselves with some story about their future, we find that they may not be a good fit for our work place. We can help them to if they are willing to make changes in their life and accept responsibility for their future, but they must make that choice.

We empower the employees to create their own teams, they can specify who they want to work with and more importantly, who they don't want to work with. We are firm believers in not tolerating slackers and whiners as employees and encourage our teams to not put up with co-workers who are obviously not working with and for the team. We don't fire people often, but, when we do, it is because they do not embody the practice of working for each other. Employees can recommend their co-workers for further education or termination (or as we like to say, they get to 'vote people off of the island'). We also get to teach people how to quit if the job is not what they had in mind or what they want to do. This may sound weird, but people are not taught how to quit in an effective manner that actually helps them and the future they are working to create.

*Essentially, our employees are our most valuable asset.*



## MARTHA'S HERBARY

ACCESSORIES IN AND OUT OF THE GARDEN

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*"Always do your best. What you plant now, you will harvest late."*

- Og Mandino

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*"Mindfulness gives you time. Time gives you choices. Choices, skillfully made, lead to freedom. You don't have to be swept away by your feeling. You can respond with wisdom and kindness rather than habit and reactivity."*

- Bhante H Gunaratana

## Our Hidden Agenda (cont.)

Because of the effort we put into being a place where people want to work, we tend to keep employees longer than the industry average, especially in our primary age group of 17-23 year-olds. Many employees love to work here and stay with us from high school and summers throughout their college years. We pay them a little better than comparable jobs and really work to create a space in which they get to have fun as well as learn things. We are always cross training staff and teaching them whatever they step up to learn. We keep in touch with many of our former employees and are happy to see them succeed, many in the restaurant business. There are 5 restaurants in this area owned by former employees.

So here we are celebrating 30 years of business, and we are also celebrating 30 years of all of the employees who have worked with us during that time. We couldn't have done it without them, and our hope is that their world of work is just that much better for having worked and learned effective practices with us. So when you patronize our establishment(s), you are not only getting what you came in for, please know that you are helping young people create a more effective future for themselves and others. We thank you.



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- Stephen Hawking

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- Lao Tzu

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## September Entertainment

### Friday - 6 - Open Mic



**Hosts - Faith Montaperto & Peter Lehndorff - Feature - Gracie Day** released her first EP in November of 2017 and quickly won attention for her songwriting, singing and performances, achieving "Best New Act" in 2017 and "Best in State for CT" in 2018 at the New England Music Awards.

### Saturday - 7 - Delta Generators

Split between Connecticut, New Hampshire, and Massachusetts, **Delta Generators** blend the fine line



between rhythm and blues and Americana in a way that makes them anything but average. In 2017, the band recorded the audio for their

sold out show at The Spire Center in Plymouth, MA, which they then used to release their first live album, "Delta Generators Live At The Spire." This release followed in the footsteps of their four studio albums, "Devil In The Rhythm" (2008), "Hard River To Row" (2009), "Get On The Horse" (2014), and "Hipshakers and Heartbreakers" (2016).

### Sunday - 8 - Straight Up Jazz Trio

Listen to **Straight Up Jazz Trio** live on a few special Sunday's this Fall. Come and hear a traditional Jazz piano trio featuring Dr. Anthony Cornicello on the Piano, accompanied by Venlo Odom on Drums and Rick O'Neal on Bass. Each event there will also be special guest artists sitting in with this trio.

### Saturday - 14 -

### 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.

### Friday - 20 - SING:

### The Quiet Corner Song Swap

## About... SING:

### Quiet Corner Song Swap

3<sup>rd</sup> Friday of each Month @ 7:00 pm

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.



## September Entertainment

### Saturday - 21 - Sally Rogers & Claudia Schmidt

**Claudia Schmidt** and **Sally Rogers** have been weaving their voices, dulcimers, and guitars together for decades, creating an atmosphere of joy and musical lushness that audiences find so irresistible, they frequently join right in. Starting with their soaring harmonies - "blood harmony" was how one fan described it - fascinating double dulcimer work, the mix of 6 and 12 string guitars, then brought together with a wide choice of material encompassing their originals, traditional, and choice compositions of contemporary songwriters, a concert by these two masters of their craft is an immensely satisfying and restorative experience. Time has only deepened and enriched the music they create together.



### Friday - 27 -

### My Word! Poetry & Prose

Join us for our second Spoken Word Night. The evening will consist reading by published writers followed by an Open Mic. Featured readers include: New Yorker poet Charles Rafferty, Connecticut Book Award winner, Danielle Pieratti, Published poets Aaron Caycedo-Kimura and Michelle Cole, along with some other featured readers. During the Open Mic portion in the evening it's your turn to share a story. The Emcee for this evening of fun is Christine Kalafus. Benefit for TEEG.

### Saturday - 28 - Liz Reed

**Liz Reed** is a singer/songwriter and music teacher based in Hartford, CT. She has been performing onstage since age 7 and writing songs since age 10. A graduate of UCONN, Liz is a whimsical, soulful singer/songwriter whose songs explore the depth of the human experience and poke fun at the annoyances of everyday life. Many longtime fans of the Vanilla Bean music scene may remember Liz as the long-time host of our Open Mic in the early years. She was also a performer at our first ever Java Jive in 1990, the precursor to our Open Mic shows.



**Cameron Sutphin** will open the show. Transcending the genre of folk Americana, his music echoes inspiration from singer/songwriters like Bob Dylan, Leonard Cohen and Neil Young - combining simple melodies and a lyrical intensity, while establishing a unique sound of his own.



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- J.K. Rowling, *Harry Potter and the Goblet of Fire*

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*"Yesterday, when it was tomorrow, it was too much day for me."*  
- Winnie the Pooh



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## Goings on ... at The Bean

### 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 Wild Boar Sausage Scramble, Roasted Mushroom Omelet, and Bayou Bacon Benedict. We use only 100% local maple syrup.

### Dinner

We are open for dinner Wednesday - Sunday. Each night we run four or five dinner specials. Recent items include: BBQ Chicken Flatbread, Sesame Ahi Tuna Bowl, Seared Scallops, and Korean Pork Mac'n Cheese. 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 – Sally Rogers

August – Donna Lange / Ann C. Rosebrooks

September – Laurie Pribble

### 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 7:30 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.



Hebron • Mansfield

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Robert Gildersleeve, MD, FACOG

Lesley Gumbs, MD, FACOG

Veronica Helgans, MD, FACOG

Yvette Martas, MD, FACOG

Devon Root, CNM, W.H.N.P.-B.C.

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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 may seem to be inflated; however, a \$12.00 menu item is actually \$11.28 + \$.72 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.

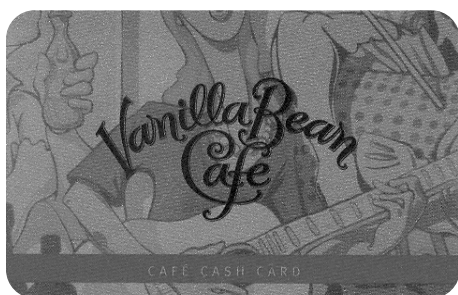
**3. No Pennies, Dimes or Nickels** - Because our prices include tax and we do not price in the standard way, we do not have to use pennies, dimes or nickels. This is a service to both the customer and to us. We don't give you lots of change, and we only have to use quarters and fifty-cent pieces. This 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.

\*The Vanilla Bean Café & Dog Lane Café only ☺

*"The flower that blooms in adversity is the rarest and most beautiful of all."* - Walt Disney Company, Mulan


## 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. \*VBC only ☺



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- Vincent Van Gogh

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- Confucius

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

All shows start at 7:30 pm unless otherwise noted 

- **Friday September 6<sup>th</sup>** - 5.00  
Open Mic - Gracie Day
- **Saturday September 7<sup>th</sup>** - 15.00  
Delta Generators
- **Sunday September 8<sup>th</sup>** 1:00 - 4:00 pm - pass the hat  
Straight Up Jazz Trio
- **Saturday September 14<sup>th</sup>** - 15.00  
Atwater~Donnelly
- **Friday September 20<sup>th</sup>** 7:00 pm - Free  
SING: The Quiet Corner Song Swap
- **Saturday September 21<sup>st</sup>** - 20.00  
Sally Rogers & Claudia Schmidt
- **Friday September 27<sup>th</sup>** - 5.00  
My Word! Spoken Word & Open Mic
- **Saturday September 28<sup>th</sup>** - 15.00  
Liz Reed - Cameron Sutphin opens
- **Friday October 4<sup>th</sup>** - 5.00  
Open Mic - Ch'Chunk
- **Saturday October 5<sup>th</sup>** - 15.00  
Roy Book Binder
- **Saturday October 12<sup>th</sup>** - 15.00  
Don White

Call ahead, shows are subject to change

Cash or Check Only for show Admissions

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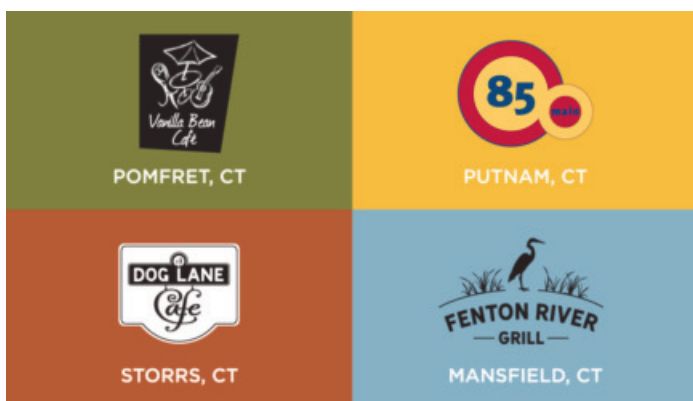
See all of the Calendar Listings  
on-line @  
[TheVanillaBeanCafe.com/calendar](http://TheVanillaBeanCafe.com/calendar)



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Pomfret CT 06258

## 2019 ... What's Happening at The Bean ... 2019 ~ August, September & October ~

- \*\* Saturday - September 7<sup>th</sup> - Delta Generators \*\*
- \*\* Saturday - September 12<sup>th</sup> - Sally Rogers & Claudia Schmidt \*\*
- \*\* Saturday October 5<sup>th</sup> - Roy Book Binder \*\*



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