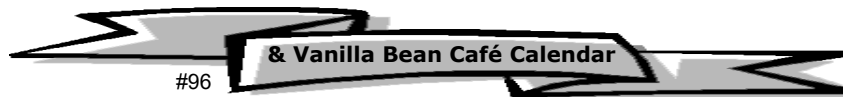




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Information & Entertainment



Issue 24 Number 3

July - September 2020

Free*

Green Valley Hospitality Restaurants - Update

The second quarter of 2020 has been quite difficult for everyone. We are thinking of all our customers at this difficult time. While the restaurant industry was hit pretty hard, we understand that many other are people having a difficult time as well.

Beginning in mid-March, we had to switch all our operations to take-out only. We saw sales plunge along with most other industries and retail operations. We furloughed 85% of our staff and worked hard to find a way to survive. It was a difficult and stressful time. We thank you for your ongoing patience and support of all our restaurants.

The hardest part was making every effort to still be a place of hospitality when every directive that came from the state made us less and less hospitable. Not only was it difficult to set up and implement, we continually have to make changes as the situation changes.

Our first steps were to create a place that was still safe for all our employees. Then we worked on making sure our offer was safe for our customers, all based on recommendations and directives from the Governor and the Health Departments. We did our best to create an operation that could still be fiscally viable for a longer period. We stayed open to maintain employment for our staff that still wanted to work and to provide a service for our customers that still relied on us when they were traveling or just short on time. Restaurants were considered essential businesses and we worked to maintain our offer the best that we could.

Each restaurant adjusted their hours and offer based on what we were seeing in the way of customers and business in the first few weeks, and then continued to adjust the operation to meet those

needs.

The internet has many different places you can find any of our restaurant's hours of operation and menu offer. We chose to only make changes solely on our own website. It is the one place on the internet that we have full control of the content. We did not make any attempt to change hours on 3rd party sites like Trip Advisor, Facebook, or Google. We believed that leaving our standard hours of operation intact in those areas was more important, as many of those platforms had a note indicating that the hours may be different due to the current situation. **The BEST place you can find current hours of operation and the current menu being offered will ONLY be on our websites.** Or, you could give us a call.

As we look ahead to the summer, we will be operating at 50% seating capacity inside and whatever outside dining space we have been able to create at each of our restaurants. 85 Main has the most limited outside dining due to their location and the size of their patio and will require reservations. The Vanilla Bean Café has the most space due to their location in the country. Dog Lane Café and Fenton River Grill have done well creating safe outside seating based on state guidelines.

We are looking forward to when our whole industry can be at full capacity. We miss our customers and we all wish to maintain our enduring relationship within our communities. Large chain restaurants will have the support they need from the companies of which they are a part. Independent restaurants like ours rely on local support. We want to take this moment to thank all our customers for their patience and continued patronage as we navigate these difficult times for all our restaurants. Your patience really does make a difference.



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: Sarah Matteau
sarah@thevanillabeancafe.com

Bean Soup Ads: Barry Jessurun
barry@gvh-ct.com

*"How wonderful it is that nobody need wait a single moment
before starting to improve the world."* - Anne Frank

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

About Green Valley Hospitality

Green Valley Hospitality (GVH) is the financial management and marketing company that oversees our 4 restaurants (The Vanilla Bean Café, 85 Main, Dog Lane Café and Fenton River Grill). GVH company was founded in 2015 to create a streamlined approach to fiscal responsibility and a more focused approach to marketing. Most of the work handled by GVH are the tasks that would keep the managing partner of each location in the office, and not on the floor managing the restaurant, overseeing staff and keeping the focus on overall quality.

All GVH restaurants also focus on educating our staff and engaging with our local communities. Through training, access to continuing education programs, and creating a friendly and rewarding environment, our staff are provided with a place where they can enjoy working. For our guests, this means immediate, friendly and courteous service by well-trained and educated staff.



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- Julius Erving

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GVH Restaurants...

- ...are open 361 days a year.
- ...offer many Gluten Free items.
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- Saul Bellow

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"Cheers to a new year and another chance for us to get it right."
- Oprah Winfrey



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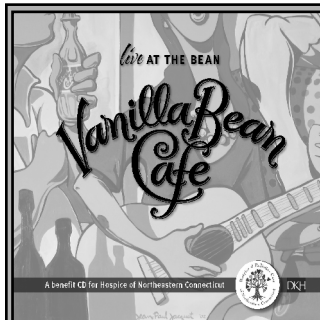
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rparrow.arborist@gmail.com

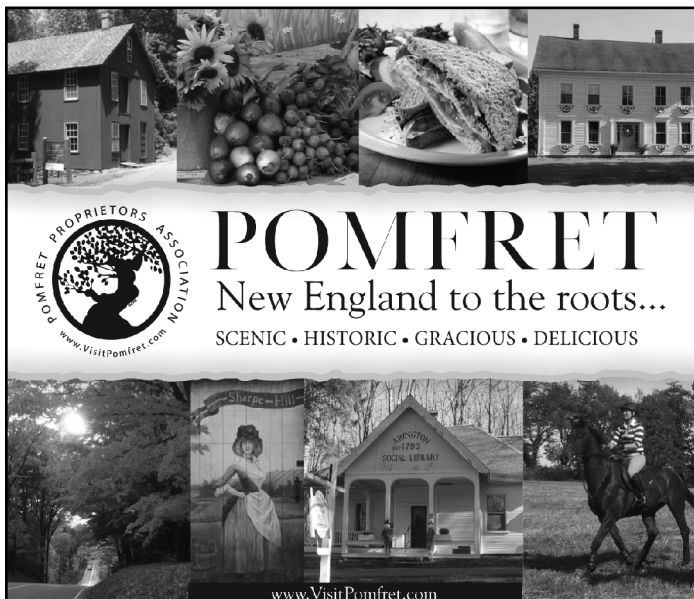
We Thought You Should Know

October 1st of 2019, the State of Connecticut implemented a new 1% additional Sales Tax on restaurants. That means the consumer at restaurants will be paying 7.35% sales tax. The State has also implemented a 10% Spirit Excise Tax that will be passed onto restaurants and package stores in wholesale costs. Not only that, but beginning at the same time, the state Minimum Wage increased from \$10.10 per hour to \$11.00 per hour. It will increase every 11 months by \$1.00 until it reaches \$15.00 per hour on June 1st of 2023. In 4 years, this will increase the minimum wage by 48%. This will in turn cause menu prices to increase a minimum of 25% in that time frame, but most likely more than that as the increases incurred by our suppliers are passed along to us as well. Throughout this time, we will hold true to our commitment to high quality, hand-prepared foods at all our restaurants. We will implement price increases throughout this time to keep up with this rapid rising cost of business. We are completely unsure how this will play out for our business model.



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- Carl Bard



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Fenton River Grill
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Virtual Open Mic with Host Peter Lehndorff Now Happening On-line Via Zoom

We have started the Vanilla Bean Virtual Open Mic and had our first successful one in June. For the foreseeable future we will be getting together using Zoom as our performing platform. Follow us on Facebook or join our mailing list to be informed when the next Open Mic will be hosted. When you sign up you will receive a confirmation email with the Zoom meeting and a Zoom password. The performance order will be posted in the chat area. Everyone will do one song or story or poem and then time permitting we will go around again. If you are performing, it is best if you use a computer. Use an external USB mic or a microphone with a USB interface if you can. There are more options for getting decent sound from Zoom on a computer. Regardless of your device be sure you have the latest update of Zoom.

VBC Review Quotables...

"Extremely Tasty" Food - *New York Times*

"Relaxed" Atmosphere - *Boston Globe*

"Truly Bizarre" Service - *New London Day*

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- Bernard M. Baruch

About... SING: Quiet Corner Song Swap Now Happening On-line Via Zoom

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 ' gain* 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.

email: sally@sallyrogers.com to sign up.

"We must not allow other people's limited perceptions to define us."

- Virginia Satir

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

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Recipe Column

Curried Chicken & Cauliflower

This soup was originally made with swordfish. It was one of those mornings when I came to work to find a whole case of cauliflower had been delivered and swordfish that needed to be used. Having made a curried cauliflower soup in the past, I thought how bad could a curried swordfish and cauliflower be? I made the soup and tweaked it a bit for balance, and it was what we call a 'winner' (for reasons I cannot remember). The addition of the Thai Chili Sauce is one of those tweaks – I do not know why I added it, but I found it necessary for a final balance to the overall flavor. This soup went on to get rave reviews for numerous customers and we made it a few more times. However, we do not often order swordfish anymore and the recipe went on to the back burner (pun intended). Until one day we had a lot of chicken that need to be used and we resurrected the recipe and rewrote it for chicken. The result was an instant success with many people asking for the recipe. I hope you enjoy it here.

Ingredients

- 2 oz Butter
- 1 oz Bacon fat
 (use 1 oz more butter if bacon fat is not available)
- 1 small onion - diced
- 5 ribs celery - diced
- 1 Tablespoon grated garlic
- 1 Tablespoon McCormick curry powder
- 3/4 teaspoon cumin
- 3/4 teaspoon fresh ground coriander
- 3/4 teaspoon fresh ground black pepper
- 1/2 teaspoon sea salt
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon turmeric
- 1 Tablespoon Thai Chili Sauce
- 2 drops Tabasco
- 1/4 cup flour
- 3.5 oz can coconut milk
- 1.5 quarts chicken stock
- 1/2 head cauliflower – chopped (1/2" – 3/4")
- 12 oz chicken – chopped (chopped 3/4")
- 2 cups diced tomatoes



Garnish

- 1/4 cup shredded coconut
- 1/4 cup chopped scallion



Recipe Column

Curried Chicken & Cauliflower

Method

- Cook onion, celery and garlic in butter and bacon fat
- In a separate pan, cook diced chicken until browned & set aside
- Deglaze chicken pan with ½ cup chicken stock – reserve liquid
- Add seasonings and stir
- Add flour and mix thoroughly
- Add chicken stock and bring to gentle boil
- Add cauliflower and cook on high 2 minutes
- Add chicken, tomatoes, deglazing liquid, and heat to 165°

Garnish with coconut and scallion



Top Selling Menu Items of 2019

1. Total Dinner Specials	7425
2. Steak Burger	6361
3. Lunch Specials	4961
4. Total Appetizer Specials	3236
5. Total Sushi Specials	2910
6. DD Caesar	2870
7. California Roll	2141
8. House Salad	2043
9. Cup of Chowder	1956
10. Spicy Tuna Roll	1828



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Employee Shout Outs

What began as a small café in 1989 has gone on to become a 4-location restaurant group that has created over 40 full-time jobs and over 100 part-time positions in the area, and has employed well over 1000 people since that time.

Every company is shaped by the culture that is created by the owner's vision and daily execution along with the attitude and passion that employees bring to the table (pun intended). While it is the owners who make the entire entity possible, it is the employees who really make our restaurants the stand-out places that they are, for both the customers and their fellow employees.

We want to take a few moments here to shout out to some existing employees and partners who really make a difference to our organization.

James Martin, our managing partner at 85 Main began as a dishwasher at the Bean in 1990. He went on to work many other places until he came back to us as a manager in 2000. After spending an additional 3 years with us, he moved to Florida to attempt a restaurant of his own. That did not work out as he intended, and he returned to Connecticut in 2005 to open 85 Main with us. Fifteen years on, the place speaks for itself.

*..it is our employees who really
make our restaurants the
standout places that they are...*

Tiffany Siefert, the General Manager at Dog Lane Café, began working with us at the Bean in 2004. She left to work at one of the Casino's in 2008 and left there to open her own business in Putnam in 2010. She came back to work with us when we opened Dog Lane Café in 2012 and has helped that restaurant with its success.

Scott Fredrich, our Head Chef at Dog Lane Café, began working at the Bean in 2008. And worked with us for 3 years before moving into a Head Chef position with a new restaurant closer to his home. He came back to us in 2012 to help open Dog Lane Café. He was also as our startup Head Chef at Fenton River Grill for its first year of operation and then transitioned back to Dog Lane Café because he liked the fast-paced style of service that we offer at that location.

Steve Smith joined our organization as a managing partner at Dog Lane Café, and he brought with him a wealth of experience for his 20+ years with a restaurant group in Mystic. Steve was instrumental in

Employee Shout Outs

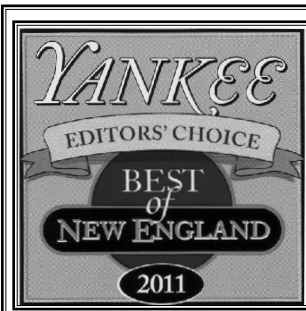
the start up of Dog Lane Café and is now the managing partner of our newest location in Mansfield, Fenton River Grill, that opened in 2018. Steve still oversees the operations at Dog Lane Café and you will see him at both locations throughout the week.

Donna Ayres LaPointe has been our bookkeeper since 1999. She makes it look easy handling the books for 4 restaurants and 2 property accounts – all in a part-time capacity.

While this space is too small to shout out to all of our employees who have helped us become what we are today, we want mention a few more here; Jennifer Coomey, current Chef at the Bean who began working with us in 1997 and has worked for us on and off both at the Bean and 85 Main throughout that time. Lynn Poulin, lead server at 85 Main has been with us since day 1 of the operation (2005). Diane Petre, head of maintenance at 85 Main (2005). Dawn Hehir, Event Coordinator and day bartender at 85 Main (2008). Eric Marrish, Head Chef at 85 Main has worked with us at that location on and off since 2006. Sarah Matteau, Restaurant Manager at the Bean (2015). Zack Brown, Sous Chef at 85 Main began working with us at the Bean in 2004. We thank and appreciate you all, and all those employees we have enjoyed working with over our 30+ years in business.

Specail thanks to Kayla (Murphy) Densmore, who just left us in March to begin a new job with better benefits and possible carrer advancement. She began with us as a babysitter when she was 13 years old. She began working at the Cafe in 2002. In 2006 she transitioned to 85 Main to be the Bar Manager. She left that position to become the Restaurant Manager at the Bean in 2010. She had been functioning as the GM of the Bean for the past few years and acted as a Regional Manager for all the other restaurants due to her vast knowledge of operations. She was able to function in just about every position at all the restaurants. Kayla is like family to us, she has been a huge asset to our operations and a great advocate for all of our staff - she will be missed dearly.

"Who are we but the stories we tell oruselves, about ourselves, and believe?"
- Scott Turow



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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 Bayou Scallop Benedict, Roasted Mushroom Omelet, and Almond Joy Pancakes. 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: Seared Duck Breast, Thai Shrimp Bowl, Seared Scallops, and Roasted Mushroom 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.

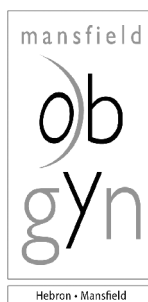
July – Nancy Barrett

August – Suzie Grassic

September – Lauren Hylka ☕

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. ☕



Roa Alammari, MD, FACOG

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.

Stephanie Welsh, CNM

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Our Pricing Practices*

1. Sales Tax Included - Our prices include the 6.35% Connecticut Sales Tax + the 1% Restaurant Tax. The prices listed on the menu are exactly what you pay. Our prices may seem to be inflated; however, a \$14.00 menu item is actually \$13.04 + \$.96 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 \$11.95 is less expensive than \$12.00. 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.

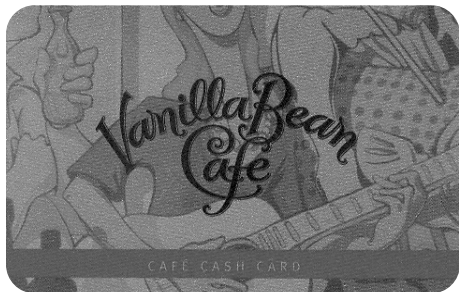
*The Vanilla Bean Café & Dog Lane Café only ☺

"Success comes not from having certainty, but from being able to live with uncertainty."

- Jeffrey Fry

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

This space is always reserved for our upcoming concerts. Due to Social Distancing restrictions we will have **LIVE** shows without audiences happening in the music venue at the Bean this quarter. Depending on what guidelines are issued by the State, we may or may not have Live Entertainment for the remainder of the year. We do have shows booked through December, but they are all tentative at this point. We plan to continue with Live Entertainment in the future. In the meantime, we are experimenting with broadcasting some concerts via **FACEBOOK LIVE** during the next quarter.

So, we will be hosting what we call the **Wish You Were Here** Concert Series. These are **LIVE** concerts performed at The Vanilla Bean, **WITHOUT A LIVE AUDIENCE**. They will be broadcast LIVE simultaneously on **FACEBOOK LIVE**. At the time of this publication, we produced one of these events with Don White to benefit the Pomfret Food Pantry. Our open mike happened via **ZOOM** in June and we will host a second **ZOOM** Open Mike on Monday July 13th with Peter Lehn-dorff and Maria Sangiolo. You must sign up on our email list to receive the Zoom ID and password.

Maria Sangiolo will present a LIVE virtual con-



Wish You Were Here Concert Series

cert on Tuesday, July 14th and Kala Farnham will celebrate the release of her new CD streaming LIVE on Tuesday, July 21st. Sally Rogers will also stream live from the Bean performing a kids concert on Tuesday August 18th.

Please be sure to sign up on The Vanilla Bean Mailing List from our website www.thevanillabean-cafe.com or follow us on Facebook to learn more about any shows we will present in the late summer and early fall.

The **Wish You Were Here** Concert Series will take place on Tuesday nights. All will be marketed through email and Facebook, as well as being listed on our online calendar on our website. They will all be 1 hour or less in length and be Free to anyone who wants to tune in and watch them. Donations will be accepted and there will be links that will allow patrons to make donations to the artists or any benefit that we may include as part of the show. These links will allow you to pay via PayPal, Venmo or other possible payment methods.

These shows will be broadcast with **FACEBOOK LIVE** and possibly be posted later to our YouTube channel. Please find The Vanilla Bean Café on YouTube and subscribe to our Channel.

● All Facebook LIVE Wish You Were Here Concerts will start at 7:30 pm ●

- Friday, July 10th Sing: **Quiet Corner Song Swap** with Sally Rogers and Friends, Zoom only
email: sally@sallyrogers.com to sign up
- Monday, July 13th ZOOM open mike with **Peter Lehn-dorff & Maria Sangiolo** 7:00 pm.
Sign up on the Vanilla Bean Café Mailing List to receive information
- Tuesday, July 14th Facebook LIVE Wish You Were Here Concert with **Maria Sangiolo**
- Tuesday, July 21st Facebook LIVE Wish You Were Here Concert with **Kala Farnham**
- Tuesday, July 28th Facebook LIVE Wish You Were Here Concert with **Howie Bursen & Sally Rogers**
- Tuesday, August 18th Facebook LIVE Wish You Were Here Concert with **Sally Rogers**
- Saturday, September 5th Facebook LIVE Wish You Were Here Concert with **Atwater-Donnelly**
 - ~● Saturday, September 12th **Tret Fure, TB'**, if we can be in the room~
 - ~● Saturday, September 19th **Pierce Pettis, TB'** if we can be in the room~
- Saturday September 26th Facebook LIVE Wish You Were Here Concert with
Claudia Schmidt & Sally Rogers



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