

October

2010



Dear Friends,

Change is in the air - Cool days and crisp nights, the changing colors of leaves.

The change gives us an opportunity to "start over." It's a great time for personal or business reflection. We have four months left to finish all of our 2010 New Year's Resolutions. Four months to make 2010 a great year personally or professionally.

As business consultants in our lives before the Lodge, we used nature as a metaphor for building businesses. Our "Nature of Business" retreat included a component called the "Seasons of Strategy." We found that fall is the perfect time for personal or business planning for the year. In nature, the leaves are off of the trees and we see things differently. We see things we haven't seen before, new growth or deterioration. We see things that we haven't seen in a long time or that we didn't remember. The light reflects differently and catches our eye, the temperature cools and we change our wardrobe, putting away what doesn't suit us anymore.

The Savage River Lodge is a great place to bring your business associates to do your strategic planning for 2011, or you and your significant other for your personal life planning.

It's not too early to start thinking about holiday gifts. SRL gift certificates make great presents!



The Fall/Winter line of Lodge wear has been ordered and is on its way! There will be many new items in the gift shop to keep you and loved ones in Lodge fashion during the cold months.

Not only is the clothing line getting re-vamped, but Jan and Carol DiCenso, Guest Services Manager, have filled the SRL Trading Company with plenty of new merchandise from their extensive shopping trip in September to Columbus. Be sure to stop by to see all the new products!

Butternut Squash Risetto

1 cup Arborio Rice
3 cups Chicken Stock
1/2 cup Asiago Cheese
1/2 cups Roasted Butternut Squash
1/8 teaspoon cinnamon
1/8 teaspoon nutmeg
Salt and Pepper to taste

Roast cleaned, halved butternut squash for about 1 hour, flat-side down on an oiled baking sheet. Bring chicken stock to a simmer, cover and save. Sauté rice on low heat with oil for 5 to 6 minutes, until the edges are pale white. Add the stock 1/2 a cup at a time, cooking until almost all the liquid is gone. Remove skin from squash and cut into 1/2 inch cubes. Add squash and seasonings with last 1/2 cup of stock. Cook 20 to 25 minutes, stirring constantly. Rice will be tender and creamy, but still al dente.

Nov. 7 - 11 Heifer Week: 10% of Restaurant sales will go to Heifer International

Coming Up:

October 1 & 2: Springs Folk Festival -

The Festival includes over 140 vendors producing handmade goods right in front of your eyes! There is food, fun, crafts and games for all ages all in the Pennsylvania Dutch fashion. More information can be found at www.springspa.org.

October 6 - 10: Autumn Glory Festival -

The largest fall foliage festival in the United States is held only 1 hour from our doorstep! The Autumn Glory Festival in Oakland, Md. is a great opportunity for all ages to get out and enjoy nature, great food, good music, a variety of different crafts and fun! Book your next stay to include this fabulous time!

October 20: Premier of On The Passage

On The Passage follows John Urman as he treks the Great Allegheny Passage from Cumberland Md., to Pittsburgh, Pa. The preview will be held at the Palace Theater in Frostburg, Md. and is \$35 per person, or \$50 per couple, including a complimentary copy of the DVD. There will also be a wine and cheese reception, a raffle, a silent auction and popcorn to enjoy during the premier. The proceeds will benefit Mt. Maryland Trails.

November 20: SRL Presents Stag's Leap Wine Cellars -

There are only a few spots left for this prestigious wine tasting! At a cost of \$75 per person, you will get to try five premier wines, enjoy light hors d'ourves and be privy to discounted wines. Call 301-689-3200 to book!

The Annual Habitat for Humanity BBQ Fundraiser was able to raise \$3,360 for Allegany County Habitat for Humanity.



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