

"Serving People
with Special
Needs Since 1973"



VINE VILLAGE NEWS



4059 Old Sonoma Rd., Napa, California 94558

*A 501 (c)3
Non-Profit
Organization

FALL 2004



Vine Village Arts Annual Holiday Sale and Open House

Friday, December 3 is the date for the annual Vine Village Arts Holiday Sale and Open House! It will be a festive day, with seasonal refreshments and plenty of good cheer to go around. Come see Vine Village in its late autumn glory, meet the staff and day program clients, and stock up on gifts and decorations from our wonderful artists. Vine Village products will be available.

Friday, December 3
9 a.m. - 3 p.m.

Save the Date - Next Year's Celebration Event - Monday, July 18, 2005



President Messa



[REDACTED]



[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]



[REDACTED]



[REDACTED]

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FOOD FOR THOUGHT

by Karen Murray

Fall is in the air, and time to start thinking of some comfort food for those chilly nights. Here's a recipe to get you started from the Vine Village Cookbook. Also, Christmas will be here before you know it, so if you're looking for a gift idea, why not give our Vine Village Cookbook? Not only will the recipient have a wonderful array of new dishes to try, but you will feel great about supporting our wonderful program.

You can stop by our office or just give us a call, and we can ship one right out to you!

FALL CRANBERRY AND TURKEY STEW

Serves 4

- 1 1/2 lbs turkey breast, cut into bite size cubes
- 1 medium onion, chopped
- 1 large leek, chopped
- 1 rib celery, chopped
- 2 tsp chopped fresh rosemary
- 2 tsp chopped fresh sage
- 2 c Chicken broth
- 1 T low sodium soy sauce
- 1 T lemon zest
- 1/2 c sweetened dried cranberries
- 1 tsp salt
- pepper to taste
- 1 14-oz can mixed beans or cannellini beans

Saute the turkey pieces in 2 T olive oil, over med. heat until just cooked through. Set turkey aside, and saute the onions, celery, and garlic until soft. Add the turkey and remaining ingredients except for beans and simmer for 30 mins. on low heat. Puree the beans in a food processor and add to stew. Let simmer for another 5 minutes.