



NEWSLETTER – THANKSGIVING 2009

Happy Holidays from all of us at The Turquoise Room.

(October 31, 2009)

First a little news.

The book continues to sell nicely so I have to thank all of you that have purchased it. We really appreciate the support. The same heartfelt thanks go out to all of you that have visited us this year so far. Thanks to you and some kind words from the press we are weathering this recession so we will still be here next time you pass through Winslow.

The hotel is now readying to open some new rooms in the east wing. These will be the last of the rooms to be added to our existing 37. When completed we will have 50 rooms in total. As of today we now have three new rooms on line with more on the way.

This year will mark the first complete year we have had the pleasure of offering The Fred Harvey, a private dining room for small groups of from 12 to 40. It is the room opposite the bar that was at one time the gift shop. The shop is still here, only it has moved to a bigger and brighter room surrounding the new reception desk area.

As to happenings this year I have to share one very important one for Patricia and I. Some of you will no doubt remember Adrian, our nephew who arrived here to attend NAU in the summer of 2004. It was a culture shock for him to leave his parents and brothers in Kuala Lumpur Malaysia to live in Northern Arizona. Studying psychology and helping us was quite an undertaking to say the least. Well, he did graduate with honors and is now not only on a full scholarship to the University of North Carolina, Charlotte but he has also been given a fellowship. He returned this past June 21st to marry Skylar who he met at NAU. We had a lovely wedding with his parents and one of his brothers coming from Malaysia. His Aunt Patricia and Aunt Jenny from Knoxville was also here, along with Ignatius, his cousin who is now also attending NAU. The day they chose to marry had great significance to Patricia and me as it was the date we met some 19 years ago. It was also the day my parents were married in England in 1942.

Now on to some food news.

This past summer the bounty of produce flowed into my kitchen from our local growers. The quality is only exceeded by its variety.

Squash blossoms from Whipstone Farms are served at lunch time in a quesadilla with grilled sweet summer squash and two cheeses.



The dinner appetizer of blossoms filled with sweet summer corn tamale, dipped in a beer batter and crispy fried, to be served on a bed of green Chile tomatillo sauce continue to be our top selling appetizer.

Add a tamale filled with freshly roasted "sugar chilies" also from Whipstone, along with panela chase and a creamy green chile sauce made with the same chilies and you have another great "local flavor."

Chino Valley Farms tomatoes and cucumbers are delicious. So many varieties of tomatoes from large heirlooms to time yellow drops. The summer salad of the tomatoes topped with our locally made goat cheese feta from Black Mesa Farms is wonderful.

K and B Farms have been growing a remarkable selection of potatoes this year. I have had lots of fun using them all in various dishes. One that is especially good is the large Yukon Gold with a creamy and sweet yellow texture that now only makes delicious mashed potatoes but also serves as the crispy wrapping for a new salmon dish. If you missed some of these I can promise more in the summer of 2010.

As many of you may have read "local" is a big buzz word these days. We have been committed to local ever since we opened here almost 9 years ago. This year so far we have featured two locally raised grass fed steers from the north rim of the Grand Canyon. "The Churro Lamb Project" continues to provide me with a steady supply of meat. Ron Gardinez and Jimmy Jake graze their sheep during the winter in the shadow of Ship Rock and in the foothills of Teec Noe Pos respectively. During the summer months they graze in the Carrizo Mountains protected by shepherds, dogs, llamas and guanacos.

Yes we will have celebrated 9 years this past October 10th. It's amazing how the years fly by. It is thanks to all of you that are on the receiving end of this letter. We are now sending out over 14,000 emails to people who have at one time or another visited us.

Upcoming events are as follows:

Thanksgiving

Thanksgiving Dinner will be served from 11.30 to 8.30 featuring the same menu all day long. This will be a fixed price menu including an appetizer plate followed by a choice of entrée and choice of desert including soft beverage. The cost is \$37 per person not including tax or gratuity. This menu is posted on the web site. The following holiday menus will be posted in the next two weeks.

Christmas and New Years Eve

Christmas will be celebrated in our traditional way with a "Santé Fe Noche Buena dinner" on Christmas Eve with flavors



of the southwest. 5.00 to 8.30 pm

Dickens Christmas Day Dinner will be served on the 25th from 11.30 to 6.00 pm only. This is a fixed price dinner with appetizer sampler to start, choice of entrée and choice of desert. All foods have a traditional English slant and the dinner will be followed with your choice of coffee or tea with Mince Pie.

New Years Eve will be our final meal for the year at 9.00 pm with dancing and thanks for all the year has brought us. Most of all I give thanks to all of you that have visited us this past year.

Without your support we would not be able to continue on the wonderful journey, serving the traveler and local resident while at the same time providing an outlet for our local farmers and ranchers who work so hard in the sometimes harsh and unforgiving land of the high desert.

We thank all of you and wish you and your families a joyous holiday season. May the bounty of the earth be preserved by us and enjoyed by all for years to come.

John and Patricia
The Turquoise Room at La Posada.

P.S. My cookbook is also available for shipping direct to you this holiday season. I will inscribe each issue as you wish and have it to you by Christmas. All holiday orders have to be emailed or called in to us by Friday, December 11th to guarantee delivery in time for Christmas.