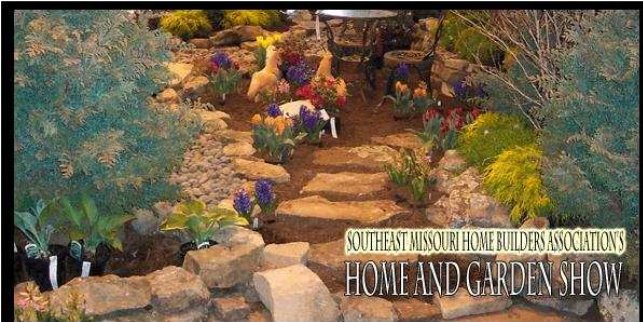


# Thousand Oaks Winery News

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Catch Us At The Home & Garden Show 19-21 March

We will be at the SEMO Home & Garden Show 19-21 March. 20% of all wine sales on 20 March will be donated to the American Cancer Society. We hope you will stop by and visit us at our booth. We will be offering free wine tasting and will be able to sell wine at the event.

## Leftover Wine? Try This ...

We never had a problem with leftover wine at our house, until opening the winery. After that we always seem to have open wine tasting bottles on Sunday that wouldn't keep until we reopen on Friday. That left us with 3 choices:

- 1) Drink it all, which would eventually result in a stay at the Betty Ford Clinic
- 2) Pour in down the drain, which would have caused my immigrant grandfather to turn over in his grave
- 3) Make wine vinegar

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On our first try we produced excellent red wine vinegar, which we use and enjoy in our spinach salad dressing.

If interested in trying this at home, you will need "Mother of vinegar" or "Mother". You can obtain "Mother" from a friend who makes vinegar or order it from a number of sources on the Internet.

We'll create a detailed set of instructions for making vinegar from wine and post it on our web site, as soon as possible. Until then, the following URL is an excellent resource:

<http://holybasil.wordpress.com/2008/01/26/word-to-your-mother/>



We will begin expanding our menu over the next several weeks, so periodically check our web site menu for additions and specials. Our wood-fired pizza will remain a permanent menu item, but we would like to further showcase what a traditional wood-fired brick oven can do with a little imagination.



*Wine Club Members: Mark and Linda Getting Married 15 May at Thousand Oaks Winery*