



Graylyn Estate News

November 2010

Vol. 4.11

Inside this issue:

Page 2

- The Beverage Corner
- Chef Rollins' Recipe

Page 3

- Graylyn Awards Employees
- Breakfast with Santa
- New Year's at Graylyn

Page 4

- December Calendar

Celebrating the Holidays at Graylyn



Celebrating the holidays is a long standing tradition for the Grays and its estate. In a beautifully decorated and festively adorned tobacco warehouse (located downtown), Nathalie Gray and Alice Shelton Gray (Bowman Gray, Sr.'s sister) staged a glorious Christmas party for all local underprivileged children. The party constituted as their principal Christmas celebration. The occasion was keenly anticipated by the children and the hostesses. All year, Mrs. Gray, wherever

she was, shopped for gifts for the children. She and Alice personally wrapped each gift, and as the year wore on, the stack of presents on the guest room beds grew taller and taller. They supervised the stuffing of each stocking and with great excitement oversaw the decorating of the warehouse for the occasion which included huge Christmas trees. A prominent local attorney, dressed in a red velvet, fur-trimmed suit of elegant proportions, played Santa Claus.

Today, Graylyn honors this tradition by inviting the students of The Children's Center for Exceptional Children to celebrate Christmas with our staff. From practicing carols sung joyously as the children arrive to ensuring Santa Claus is ready with his big red velvet bag of gifts and just as Mrs. Gray prepared for her splendid event, the Graylyn staff is also full of activity. All this excitement leaves us ready to sit down with cookies and milk to enjoy the calming voice that reads *The Night Before Christmas* to our listening ears.

Continue the Graylyn tradition by celebrating a timeless holiday evening at Graylyn. New to Graylyn this year, we will be opening our doors for dinner reservations Tuesday – Saturday from 5:00 – 9:00 p.m. throughout the month of December. To reserve your private table, call 336-758-2425 or submit a dinner reservation request at www.graylyn.com/special_events/holiday.htm.

WHAT YOU DIDN'T KNOW ABOUT THE GRAYS...

Nathalie Fontaine Lyons was born on August 22, 1884 in Asheville, North Carolina. She married Bowman Gray, Sr. in Baltimore, Maryland, on October 1, 1902. She was described by her youngest son, Gordon, as "gay, dainty and beautiful." She dedicated much of her time to bettering the community of Winston-Salem. She was a charter member for the Winston-Salem American Red Cross chapter. Originally chartered to assist in the war effort of World War I, the end of the war changed Red Cross interests to community health and safety. She graciously hosted annual Christmas parties for all underprivileged children in the city. Instrumental in designing the manor house's interior, she carried mini-blueprints with her on her travels around the world.



Graylyn's Green Tip:

Thousands of paper and plastic shopping bags end up in landfills every year. Reduce the number of bags thrown out by bringing reusable cloth bags for holiday gift shopping. Tell store clerks you don't need a bag for small or oversized purchases.

About 40 percent of all battery sales occur during the holiday season. Buy rechargeable batteries to accompany your electronic gifts, and consider giving a battery charger as well. Rechargeable batteries reduce the amount of potentially harmful materials thrown away, and can save money in the long run.

STAY CONNECTED





Food & Beverage Holiday Edition



The Beverage Corner

The holidays are coming! The holidays are coming! Don't get caught at the last minute planning your holiday parties and family gatherings. Graylyn introduces a premium fruit wine perfect for celebrating the season and preparing a delectable meal for your guests. Graylyn suggests sampling a premium fruit wine for this season.

Tomasello Winery was founded in 1933. It is now operated by the third generation of the Tomasello family. They are dedicated to the production of fine varietal wines made from grapes grown on 70 acres; as well as the production of premium fruit wines.

Tomasello Cranberry Wine—This wine is a perfect balance of light sweetness and tart, refreshing cranberry. The color is an intense cranberry red and the aroma enticing, especially when served room temperature. This 100% natural cranberry wine complements an array of foods or can be served alone. You'll find that it is the perfect substitute for cranberry sauce for the holidays.

Graylyn created its own recipe using the Tomasello Cranberry Wine.

Pan-Seared Duck Breast with Tomasello Cranberry Wine Reduction

12 ounce boneless duck breast, skin on
10 ounces Tomasello Cranberry Wine
1 ounce dried cranberries

Pan sear duck breast in hot sturdy pan over high heat for 3 minutes, skin side down. Transfer to baking pan and place in oven at 450° for 15 minutes. While the duck is baking, pour 10 ounces of Tomasello Cranberry Wine in a fresh saucepan. Reduce to 25% of its original volume. Stir in one ounce of dried cranberries. Turn off heat. Remove finished duck from oven and transfer to plate. Pour reduction liberally over crispy duck breast. Serve with a hearty grain, such as wild rice, and your choice of greens. Pair with Chef Rollins' Spinach Salad recipe.

Toast the New Year with a **Poinsettia Champagne Cocktail!** Stir 1 ounce Tomasello Cranberry Wine with 5 ounces of a sweet champagne. Cheers to a Happy and Prosperous New Year!

Chef Rollins' Recipe: Spinach Salad with Bosc Pears, Cranberries, Red Onions and Walnuts

Prep Time: 30 minutes

Cook Time: 5 minutes

Yields: 8 servings

Ingredients:

Dressing:

½ cup of extra-virgin olive oil
2 Tbsp balsamic vinegar
2 tsp whole grain mustard
1 tsp sugar
1 tsp kosher salt or sea salt
Freshly ground pepper to taste

Salad:

1 cup thinly sliced red onions
⅓ cup sweetened dried cranberries
8 cups lightly packed fresh baby spinach leaves, stemmed if needed
2 firm, but ripe Bosc pears (do not peel), quartered lengthwise, cored, and cut into long thin slices
⅔ cup walnuts, toasted

Method:

To make the dressing: In a small jar with a tight-fitting lid, combine the olive oil, vinegar, mustard, sugar, salt, and pepper to taste. Cover tightly and shake vigorously to blend. Taste and adjust the seasoning. Set aside.

To make the salad: Place the onions in a medium bowl and cover with cold water. Let stand for 30 minutes. The

water crisps the onion and takes away the raw onion taste. Drain well and pat dry on paper towels. In a small bowl, toss the cranberries with 2 tablespoons of the dressing to soften them. Set aside for at least 20 minutes or until ready to serve the salad.

Toasting the walnuts: Set oven on 325°. Spread walnuts evenly on baking sheet. Toast for 5 minutes.

To assemble the salad: Place the spinach, onions and pears in a large bowl. Shake the dressing to mix well and pour over the salad. Toss to coat evenly. Arrange the salad in a large serving bowl or divide it evenly among 8 salad plates. Scatter the cranberries and walnuts over the top(s). Serve immediately.

CHEF'S TIP: The dressing can be made up to 1 day in advance, covered tightly, and refrigerated. Remove from the refrigerator 2 hours before serving. The nuts can be toasted up to 1 day in advance; store at room temperature in an airtight container. The onions and cranberries can be prepared up to up to 4 hours in advance. Set aside at room temperature.

SUBSTITUTION TIP: Walnuts can be substituted with pecans or any nuts of choice.

Graylyn Awards 3rd Quarter Employee Winners

On October 18th, Graylyn recognized employees who have demonstrated a commitment to our customers and staff by their willingness to go the extra mile. Their efforts deserve recognition! The Employees of the Quarter were Wendy Berrier, Reservationist; Raymond Burke, Server; and Dominique Wilson, Dishwasher. These employees showed commitment to service and dedication to our clients. Years of Service Awards were given to the following employees: 20 years - Andrea Neal; 15 years - Scott Emerson; 10 years - Lauren Largen and Sandra Ashley; 5 years - Casey Siega-Riz, Samuel Seat, Danielle Rhyné and Dominique Wilson; 3 years - Belvia Vinson and Sonya Crouch; and 1 year - Ccharee Rice.

Manager of the Quarter was awarded to Tammy Myrick, Account Manager. Tammy joined the Graylyn sales team in early 2010 bringing four years of industry experience and a true passion for hospitality. Tammy was nominated for this award by her peers who site, "Tammy is a consummate professional, always smiling, and has a positive attitude." The Graylyn Executive team selected Tammy for exemplifying, contributing to and upholding Graylyn's Mission, Vision, and Values.

Graylyn congratulates each of its award winners for the 3rd quarter.

Graylyn Welcomes New Employees



Graylyn is pleased to introduce Shelley Brown as the estate's new Director of Sales. Shelley joined us on September 20, 2010 and has been eagerly looking forward to meeting all of the wonderful Graylyn customers.

Shelley had previously worked for RevSource as a National Sales Associate for various hotels. In this role she represented over 50 boutique hotels and serviced an extensive list of clients. Prior to RevSource, Shelley worked at Opryland Hotel in Nashville, TN where she worked as Director of Special Events for convention groups.

Shelley is joined by two new members of the sales team as well. Mr. Julian Sides and Ms. Becky Currin. Julian is a graduate of UNC-Charlotte, and previously worked as a Territory Manager for R.J. Reynolds in Charleston, SC. Becky Currin is a North Carolina native and has worked with local companies such as United Way, Loaned Executive/Professional Fundraiser and the River Run Festival as the Director of Operations. Both Julian and Becky have a solid background in sales and customer service and look forward to meeting all of you!

Breakfast with Santa

Family breakfast just got a little *Merrier...*



December 4
December 11
December 18

8:30 a.m.
to 10:30 a.m.

\$19.95/person
\$9.95/children 12 and under
Children 4 and under are free.

There will be a photo opportunity with Santa Claus!

Limited Availability. Please call 336.758.2425 to reserve your space or visit www.graylyn.com.

Subject to tax and gratuity.

Graylyn is a Toys for Tots drop-off location. If you wish to participate, please bring an unwrapped toy.

New Year's at The Graylyn Estate

Friday, December 31

New Year's Eve Estate Dining

Executive Chef Greg Rollins has created an a la carte dinner menu featuring creative American cuisine.
6:00 - 10:00 p.m. by Reservation

Bed & Breakfast Package \$149

Includes Accommodations for Two
Bottle of House Champagne to toast the New Year
Breakfast Buffet for Two on New Year's Day

Grand Estate Package \$199

Includes Accommodations for Two
Bottle of House Champagne to toast the New Year
\$75 Graylyn Estate Dining Credit
Breakfast Buffet for Two on New Year's Day

Stay Saturday 2 - Night Package

For just an additional \$99 enjoy a 2 night stay
Includes Breakfast Buffet for two on both mornings.

Limited Availability. For more information and upgrade options, please call 336.758.2425 to reserve your space or visit www.graylyn.com.

Subject to estate fee, tax and gratuity.



GRAYLYN

1900 Reynolda Road
Winston-Salem, NC 27106
336.758.2600
www.graylyn.com

Don't Forget Thanksgiving Brunch

Thursday, November 25, 2010

11:00 a.m. - 2:00 p.m.

*\$26.95 per person

*\$13.95 for children 12 and under

Children 4 and under are free.

Please call to reserve your table at 758-2425.

*Tax and gratuity not included.

December

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			Holiday Estate Dining Tuesday-Saturday through December 1	Hanukkah 2	3	Breakfast with Santa 8:30 - 10:30 a.m. 4
5	6	7	8	9	10	Breakfast with Santa 8:30 - 10:30 a.m. 11
12	13	14	15	16	17	Breakfast with Santa 8:30 - 10:30 a.m. 18
19	20	21	22	23	24	25
26	27	28	29	30	New Year's Eve Dinner & Package 31	Christmas
Kwanzaa						