



# Graylyn Estate News

Jan. / Feb. 2012

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## Graylyn's Green Tip:

Consider using non-toxic de-icing substances such as clean clay cat litter, sand, or fireplace/stove ash to prevent hazardous waste from chemicals. Chemical de-icers can be hazardous to your pets, your trees and shrubs, and the environment. Antifreeze that leak from car engines and chemical snow-melters on driveways, roads, and runways can pollute surface waters and groundwater through the soil.

## 4 Tips for Efficient Meetings in 2012

Meetings are a fact of big corporate life, but even the smallest of businesses need to hold meetings from time to time. Whether you have 100 employees or simply work with another family member, whether you are holding a day meeting or a multi-day overnight conference, actions that make meetings successful require management before, during, and after the meeting.

### 1. Define a Specific Purpose or Goal for Your Business Meeting

One of the most common mistakes made by management is to fail to define a specific meeting purpose that attendees fully understand in advance. Decide what type of meeting you are holding and share this, along with an agenda, with your attendees.

- Action Meetings: To get something specific accomplished
- Announcement or Information Only Meetings: To share important information without a call to action
- Team Meetings: To troubleshoot, brainstorm for new ideas, assign tasks in general (i.e., to a department)

### 2. Leave it to your Conference Coordinator

While we cannot speak for all venues, at Graylyn we encourage you to share as much of your meeting objectives with your personal Conference Coordinator as possible. Not only are they trained to assist you with meal planning and the appropriate conference set-up to support your meeting objectives, but they also have a plethora of resources to save you time and energy. For example: when providing a rooming list, provide the attendees full name and e-mail address. This will allow Graylyn to send your attendees a confirmation and pre-arrival e-mail with local weather and property amenities to help them prepare for their stay.

### 3. Ease The Awkwardness

Whether your attendees know one another or not, meetings can sometimes be awkward. Ease the tension by starting your meeting with an Icebreaker. We've found that you can even learn something about a co-worker you've worked with for years with the right Icebreaker. If your agenda will allow for a bit more time, a teambuilding event can be a nice break from a high pressure meeting. Graylyn Adventures offers indoor and outdoor, two hour or full day options that are not only fun and boost morale, but also provide great teaching and learning opportunities.

### 4. Examine Your Meeting Process

Assign the last few minutes of every meeting as time to review the following questions: What worked well in this meeting? What can we do to improve our next meeting? Answers to the questions should be phrased in the form of a suggested action. For example, if a participant's answer is stated as "Jim was too long-winded", ask the participant to re-phrase the comment as an action. The statement: "We should be more to-the-point when stating our opinions", is a more constructive suggestion. Remember – don't leave the meeting without assessing what took place and making a plan to improve the next meeting!

It is Graylyn's mission to not only provide impeccable service for our guests while on-site, but simplify your planning process. We are looking forward to 2012 and hope that we have the opportunity to host your next efficient meeting!! To learn more about meeting at Graylyn please visit our website, [www.graylyn.com](http://www.graylyn.com) or contact Graylyn Sales at 800-472-9596.

## *"MewsLetter"*

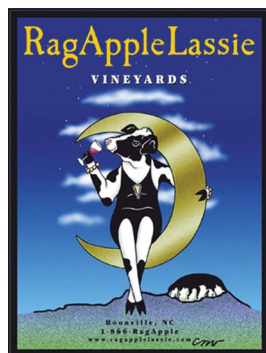
The Mews has always provided the ideal environment for a distraction free meeting destination, and now six weeks into it's renovation it's only getting better! Renewed guestrooms including six new very unique suites, a fourth breakout space, concierge lounge, hospitality area, fitness center, and business service center, are just a few of the new features that will be available to attendees staying at the Mews. A newly updated Mews conference room, with its private registration and dining areas will make meeting transitions and breaks easier than ever! We like to think of it as a one-stop-meeting-shop... and think you'll definitely agree! For a sneak peak of the renovation progress and photos view the new "Mews on the Move" blog found at [blog.graylyn.com](http://blog.graylyn.com)

STAY CONNECTED





## Winter Edition The Beverage Corner



From the dining table to the patio treat your guests to North Carolina's premium Yadkin Valley Wine from RagApple Lassie Vineyards in Boonville, NC. Graylyn's Assistant Food & Beverage Manager, Jeffrey Sykes suggests you try the featured Syrah and Pinot Gris wines from this popular local winery while entertaining here at the Graylyn Estate.

RagApple Lassie Vineyards is in the heart of the Yadkin Valley AVA. Their winery is 100% estate grown grapes and was proudly started in 2000 with construction of the winery in 2002. It didn't take long to win finalist for Best New Winery in the U.S.A. in 2004 by the Wine Appreciation Guild in San Francisco, California. Along with awards for Grand Champion Best of Show and First Place Best Label Series from Pacific Rim International. The winery has also been featured on ABC NEWS and the winery itself was designed by UNC Charlotte's School of Architecture.

The featured Pinot Gris is an alluring, soft and fragrant dry Pinot Gris. It is pure Alsace and packed with rich fruity aro-

mas of pineapple, apricot, fresh figs, honey and vanilla. Made in the classic Alsatian style, 25% oak, 75% stainless, this full bodied 'Delilah' has well balanced acidity and a long lingering finish, making its softness and roundness extremely food friendly. This Pinot Gris is a great sipping wine, also to be paired with foods like, brie, salads, rich creamy dressings, as well as fish and light chicken dishes.

The featured Syrah, true to its origins in the Rhone Valley of France is sophisticated yet down-to-earth. This divine Syrah proudly offers the classic characteristics of intense black cherry and pepper that makes it so special yet still soft, round and perfectly balanced on the palate, with a long lingering finish. For a real treat pair this wine with lamb, prime rib, portobello mushrooms and tomato based barbecues.

When the meal calls for wine, consider Graylyn's featured wines: RagApple Lassie Vineyards Pinot Gris 2009 or RagApple Lassie Vineyards Syrah 2006. While staying at Graylyn Estate treat yourself and your guests to a very special local favorite. Try one of these RagApple Lassie wines with your next meal or relax outside with a glass while delighting in the estate grounds. Better yet, retreat to your quarters and unwind with a bottle delivered to your room, or take a trip to the winery. You can contact the concierge to set up a tour; RagApple Lassie is just 15 miles west of Wake Forest University in Boonville, NC. Graylyn is proud to feature RagApple Lassie Vineyard Selections, and we hope that you will enjoy this North Carolina treat upon your next visit!

### Chef Rollins' Recipe: Cheesy Buffalo Chicken and Chorizo Dip

Prep Time: 15 minutes

Cook Time: 20 minutes

Yields: 6 servings

#### Ingredients:

- 1 8 oz. package cream cheese
- 1/2 c. blue cheese salad dressing
- 1/2 c. buffalo wing sauce (hot or mild)
- 1/2 c. crumbled blue cheese or shredded mozzarella cheese for topping
- 3 8 oz. grilled chicken breast (diced or shredded)
- 2 chorizo sausage links (diced or sliced)
- 2 tsp. chopped jalapeno peppers (fresh) seedless
- 1/4 c. green onions (chopped), for garnish

#### Method:

1. Heat oven to 350°F. Place cream cheese into a bowl and let come to room temperature. This can be done about three hours before you start making your dip. Whisk in salad dressing, buffalo wing sauce, and room temperature cream cheese, until smooth. Sauté sausage until cooked, add with chicken and jalapenos and fold into cheesy buffalo sauce. Place in a medium

size crock pot or baking bowl. Top with blue cheese crumbles or shredded mozzarella.

2. Bake dip in pre-heated oven for 20 minutes or until mixture is heated through. Stir well. Garnish with chopped green onions. Serve with tortillas, chips, crackers, or cut up vegetables.

**Chef's Tip:** Chicken can be substituted with shrimp or vegetables. For more heat, leave the jalapeno seeds in!!



Limited Availability.

Please call 336.758.2425 to reserve your space or visit [www.graylyn.com](http://www.graylyn.com)

Subject to tax and estate fee

#### Graylyn Awards 3rd Quarter Employee Winners

On October 27th, 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 Marshall Lawrence, Housekeeping; Chris Cox, Food & Beverage; Bill Goff, Guest Services; Norma Andrade, Accounting; Years of Service Awards were given to the following employees:

10 years - Ann Gordon; 5 years - Johnnie Taylor, Michael Redden; 3 years - Kellen Yokeley, Guilford Dunn, and Larry Worley; and 1 year - Shelley Brown and Collin Norris.

The Manager of the Quarter was awarded to Greg Rollins, Graylyn's Executive Chef. He was awarded and recognized for creativity of menu design and commitment to culinary excellence. This is Greg's second time winning this award. The Graylyn Executive team selected Greg for exemplifying, contributing to and upholding Graylyn's Mission, Vision, and Values.

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

## Nothing says "Be Mine" Like Valentine's Dinner at Graylyn

February 11th  
February 12th  
February 13th  
February 14th

Graylyn Estate Dining

Featuring creative American cuisine

Entrées starting at \$16.50.

6:00 p.m. - 9:00 p.m.

\$139 Overnight Accommodations includes breakfast for two

#### Graylyn's 2nd Annual Murder Mystery Weekend

FRIDAY, JANUARY 27, 2012  
to  
SUNDAY, JANUARY 29, 2012

\*\$359 per person

The Murder Mystery Weekend Includes:

Accommodations - Friday and Saturday Night

Friday Evening Welcome Cocktail Reception (cash bar) with Hors d'oeuvres

Saturday Breakfast, Lunch, Cocktail Reception (cash bar) and Dinner

Sunday Breakfast Wrap-Up and Solution to the Mystery

Interactive Mystery Adventure by the Producers of the World's Most Famous Murder Mystery Weekend!!

For more information or to reserve a room, please call 336.758.2425

\*Based on double occupancy. Subject to tax, gratuity and estate fee.



# GRAYLYN

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## February 2012

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2 Groundhog Day	3	4
5	6	7	8	9	10	11 Valentine's Dinner
12 Valentine's Dinner	13 Valentine's Dinner	14 Valentine's Dinner Valentine's Day	15	16	17	18
19	20 President's Day	21	22	23	24	25
26	27	28	29			