We have had a pretty nice fall but now it is time for the holidays! First of all, Happy Thanksgiving everyone! Is everyone ready? I hope with everything we have going on at the Inn and Event Center we will help make your holiday season a little bit easier for you. At the Inn we are having our fabulous Thanksgiving brunch and the Event Center once again we are offering our To Go Thanksgiving Dinner for 12. We only offer 100 Thanksgiving meals to go so do not wait to long to order this as it sells out quickly.

Here are a few interesting facts about Thanksgiving I think you might enjoy!

* The US produces about 270 million turkeys a year. And 1/3 of them are consumed between Thanksgiving and Christmas.

* It is known that we eat approximately 15-18 lbs. per person per year. (I wonder how accurate that is??)

* Ben Franklin wanted to make the turkey our national symbol instead of the Bald Eagle. He said the eagle is in every country but the turkey is a native to the United States.

* Male turkeys are called toms, females are called hens and youngsters are called poultis.

* Wild turkeys can fly, but not very far, usually just up onto a tree branch. Domestic turkeys weigh too much to fly.

* The life span of a wild turkey is 3-4 years and the domestic turkeys is only about 26 weeks.

* You will need to thaw your turkey for 30 minutes per pound. If you have a 12 pound frozen turkey this method will take six hours to thaw your bird. Did you know you can call the Butterball Turkey Hotline with any questions?? Their number is 1-800-288-8372.

We have started our fall “All you care to eat breakfast buffet”. Breakfasts are every Saturday through the end of November.

Because of a few Innsider requests we have added some Gluten-Free items. Your Innsider’s coupon this month is buy one breakfast and receive one free. See coupon for restrictions.

The breakfasts start at 8am and we take our last reservation at 10:30.

Starting Friday Nov. 29th is our Holiday Gift Certificate promotion. What a great gift for everyone!!! Every 100.00 you spend I will give you a 20.00 gift certificate. The only restriction for the free $20 is it does have a expiration date of 4/2014.

Finally, there is one more topic I would like to talk about, and that is our Holiday Ornament Promotion. Three years ago I changed bringing a ornament to bringing in a ornament or a non perishable food item for a free drink. And in these past years we have donated over 7000lbs. to the Valley Outreach Program. Last year I learned that when we give cash the Valley Outreach was able to buy $9 of food for only $1. I think this is a great way to help as it lets the program purchase food items they need. So this year we are starting a NEW promotion. Instead of a ornament or food donation we would suggest a $2 donation to Valley Outreach. You can donate at the front desk and you will receive a voucher to use that day only. And for your donation of $2, to show my appreciation I will give you a free drink of your choice; N/A drink, House glass of wine, beer, or a rail drink. Only one donation / voucher a day can be redeemed!

Have a great November and have a great Thanksgiving with family and friends! Hope to see you at breakfast on Saturdays!! ~~John
Is it your turn to plan the Holiday Party? We understand the predicament you’re in . . . Budgets are tight, you may need to entertain your clients, employees, family, and friends in a way that says “We really appreciate you”. It can be a challenge, but don’t worry . . . we’ve got you covered!

Whether you’d like to have an intimate group at the Lake Elmo Inn for a festive meal, a cozy, private dinner or joyful cocktail party in your home, or a large orchestrated affair in our Event Center or another venue of your choice, we can help you design the perfect affair! Our Catering Menu offers a wide variety of ideas and choices for dinners and parties. You can arrange a simple drop off to your location or take advantage of our full event planning services.

Our recently expanded offering of cheese displays includes a simple Domestic Cheese Platter served with Crackers; or choose a Beautiful Display of Premium Domestic and Imported Hard and Soft Cheeses served with Fresh Fruit, Breads and Crackers; or even our Hand Selected Premium International Cheeses which includes Herbed, Smoked, and Aged, Soft and Hard Varieties with Toasted Baguettes, Breads, and Wafers.

Get ideas for your party using our Receptions Packages. They are themed combinations of tasty Hors d’oeuvres which include hot and cold varieties, action stations, and lovely custom built displays for your guests to enjoy. You can find photos of some of these items on our website, www.lakeelmoinn.com. Choose from any of our dozens of passed delicacies to enhance your menu or feel free to ask our Chefs to create one of your custom family traditions.

No holiday party is complete without our traditional freshly made mini desserts, handmade by our own Pastry team. We have a wonderful variety of bite-sized delights, including the Sin of the Inn, Mini Cheesecakes, Croustads, Pecan Pies, Eclairs, Cream Puffs, Fruit Tartlets, Key Lime Pies, Carrots Cakes, Turtles, and of course our traditional Chocolate Dipped Strawberry.

And don’t forget to offer a Festive Holiday Cocktail. We have a variety of Seasonal Cocktails on our website under the “Wedding” tab, including recipes for home use. Our Event Coordinator, Elaine, is our in-house “Mixologist” and is great at coming up with a Cocktail to fit your needs.

While supplies last, you may still place your orders for Thanksgiving meal pick-up from the Event Center. The same combination will be offered again this year, including a 12 pound Turkey, 4 pounds Mashed Potatoes, 4 pounds Dressing, 1 pound Cranberries, 1 quart Gravy, 2 pounds Sweet Potatoes, 3 pounds Green Beans Amandine, 18 Dinner Rolls and Butter, and 2 Pie choices including Pumpkin, Pecan, Dutch Apple, or French Silk. Everything will be hot and ready for you to serve. You can serve 10-12 guests, all for only $144.00 plus tax. Simply call the Event Center at 651-779-5994 with your pick up time and pie choices. Credit cards are required to hold your reservation. Pick-ups can be made from 9:00 am to 1:00 pm on Thanksgiving Day.

Have a wonderful and fulfilling Thanksgiving and enjoy spending time with your family and friends.

Cheers, Chris
Excerpts from Erik…

Wow!! November is here and that means it is time for the holiday season to begin, but before it all begins I have one more wine dinner for all of you to enjoy. This dinner is on Wednesday, November 13th at 6pm and is $60.00 a person. Like I mentioned in last month’s newsletter it will be with Decoy Winery. This will be a fun and festive evening with a great menu from Chef David. It is very much focused on the fall season.

**WINERY:** Decoy, by Duckhorn Winery
**Location:** Sonoma, California

- Stone Fruit Gazpacho with Shrimp
- Decoy, Sauvignon Blanc
- Pumpkin Ravioli
- Decoy, Pinot Noir
- Wild Boar Quesadilla with a Twist
- Decoy, Cabernet Sauvignon
- Roasted Venison Loin with Amarena Cherry Glaze
- Decoy, Red Blend
- Tiramisu
- Decoy, Zinfandel

Along with featuring the Decoy Dinner we will also be featuring some of their wines for the month. Our monthly features are Decoy, Sauvignon Blanc and Decoy, Red Blend. I would also like to thank all of you that have enjoyed our wine dinners this year. I will say that this year has made some great memories and lots of fun stories from all of you that attended. Thanks to all of you!

Once again in December we will be offering wine sampling during the weeknights, the schedule will be posted in next month’s newsletter and on our website too. This is a fun chance to come in and learn about some of the wine and wineries that are offered here at the restaurant and a chance to taste as well.

A reminder, the restaurant will be fully decorated for the Holiday on Friday, November 29th. I wish you all a Happy Thanksgiving and a wonderful month

~Erik

---

**NOVEMBER’S INNSIDER CLUB COUPON**

**HAPPY THANKSGIVING!!**

This coupon entitles you to one FREE BREAKFAST BUFFET with the purchase of one adult breakfast buffet.

November 2nd, 9th, 16th & 23rd & 30th

Limit one coupon per person. ($9.95 value) . Coupon only can be used once. Does not include beverage. Not valid with any other promotion. No cash value. No exceptions. Must present paper coupon to server. Beverage's are al a carte **EXPIRES 11/30/13**

---

**Barley Banter…….**

Typically we are known as the Beerd guys, but for November we will be sporting mustaches in honor of Movember and Men’s Cancer Awareness Month. Movember encourages men to sport mustache's for the month of November, and create a fundraising campaign for groups of friends in the spirit of eliminating men's cancer. The Beerd guys and friends here at the Lake Elmo Inn have started a team this year on movember.com. So if you would like to donate to our page, next time you come in we will reward you with a surprise appetizer that is not on our menu. But please remember to leave your name when you donate so we can validate that you did donate. The donation can be as much as you would like to donate. Please go to us.movember.com/team/1066463 . And please feel free to sport your own mustache for the month of Movember!

Have a great month and Happy Thanksgiving!!

Jake, Sam and Mac!
The Inn’s November 2013 Features

*Sunday Brunch ($21.95) & Tuesday Buffet ($13.95)
  11/3 & 11/5 Short Ribs
  11/10 & 11/12 Chicken Marsala
  11/17 & 11/19 Jambalaya
  11/24 & 11/26 Walleye

Monday Senior Appreciation (60 +)
(25 percent off lunch or dinner entrée)

“Fantastic Friday” Luncheon Special ($12.95)
  11/1 Prime Rib
  11/8 Walleye
  11/15 BBQ Ribs
  11/22 Lobster $13.95
  11/29 Crab Claws $13.95

Weeknight Specials
  Tuesday night—Steak Night $19.95
  Wednesday night—Raw Bar 1/2 price oysters, shrimp cocktail, crab claws (while supplies last)
  Thursday night—Prime Rib $19.95

*Featured Entrees Subject to Change

Upcoming Events!!
Breakfast with Santa
Saturday, Dec. 7th
from 8-10am
$10.95 children (under 12)
$15.95 adults
(see website for more info)

Lunch Buffets during the Holidays
December
(Tuesday, Wednesday and Thursdays)
11-2

December 24th
(Christmas Eve Brunch)
Prime Rib & Sugar Cane Shrimp
$25.95 10am-2pm

Closed Christmas Day

For information about the Lake Elmo Inn’s Innisder Club, visit lakeelmoinn.com or contact Jill Heinbigner, editor, at elmoinn@aol.com. Your feedback and comments are welcome!