



“If life came with a picture dictionary, the entry under *Heaven* would be the view from the Obsidian cottage at Agate Cove Inn. From the beauty of your gardens to the mesmerizing sight of the ocean beyond, the property is truly a gem.”

— *A recent guest from Pennsylvania*

11201 Lansing Street

Mendocino, CA 95460

Fall 2003

800-527-3111

www.agatecove.com

We're Listening

Did you ever wonder what happened to the Guest Comment card after you took the time to fill it out? We want you to know that by taking those few minutes, you told us what you're expecting in a “five star” property. And we're listening.

The majority of written comments we receive contain glowing reviews on some aspect of the guest's experience. Not only is this gratifying reading, but the positive feedback confirms the areas in which we excel and the amenities that are valued the most. We also post the cards in our employee area, so that they can see how much their contribution is appreciated.

On rare occasions, the comment card is used to report needed maintenance, which is immediately corrected. But, we go one step further. Those cards are saved, and if patterns emerge, a pro-active plan is created to stay on top of problematic areas.

Often, we find that the comments are suggestions for improvement or requests for additional amenities. These are the real gold nuggets, and are saved until the opportunity arises when we can implement another improvement. Sometimes it's the little things, like having the ice machine and hot beverages available 24 hours. Other times, the implementation is more challenging, such as providing telephones and

Internet access in the rooms.

Over time, we hope you've seen improvements in all areas of our inn, many of which came from your suggestions. Next time you visit us, please take a few moments to write down your ideas, because we're listening to what you say.

See you again soon!

Dennis and Nancy

More Improvements in the Works

This winter, we will embark on our biggest construction project to date! With permits in hand, our remodel will include adding space and new bathrooms for the Jasper and Amber cottages. Each new bath will have a shower and a two-person spa tub. Other planned additions are a small closet, coffee maker and refrigerator.

Progress reports will be posted on our Web site, as we did with our kitchen remodel. Once completed, we plan to entice you to try our new rooms with our “pamper” package. Stay tuned for details.

If you would like to notify us of a change of address, or would like to be added or removed from our electronic mailing list, please email us at info@agatecove.com or call us at 800-527-3111.

Thanksgiving Coffee Lives Up to Its Name

For true coffee-lovers like us, nothing is better than starting off the day with that first cup of coffee. So, we took our responsibility seriously when selecting the coffee we would serve to our guests. We were delighted to discover a jewel in our own back yard — a coffee roasting company only 10 minutes away. We had no idea at the time that we were partnering with an extraordinary company.

“Not Just a Cup, but a Just Cup,” is a motto that has served Thanksgiving Coffee and its owners, Paul & Joan Katzeff, well. Since its founding in 1972, the company has pioneered a number of programs to increase the awareness of the environmental and social consequences of producing coffee. It is truly a company that is “dedicated to changing the coffee industry.”

Shortly after its inception, the owners commissioned an environmental impact study to assess their day-to-day operations. With that information, a host of programs were implemented, such as recycling processes in all departments, replacing equipment with energy-efficient models, and composting coffee byproducts.

Thanksgiving is also sensitive to the impact on the environment and the people in the coffee-producing countries. The company has partnered with “Trees for the Future” and will fund the first year of their tree-planting program. This planting will help offset the effect of greenhouse gases, as well as provide erosion control, a wildlife habitat, and fruit and medicines to the locals.

In January 2003, Thanksgiving Coffee was honored with California’s highest and most prestigious award for its outstanding environmental leadership. We are proud to support this local company by serving and promoting their product. Their Web site contains details about their pioneering efforts, as well as coffee ordering information and brewing tips.

www.thanksgivingcoffee.com

Mendocino Mushroom Madness November 12-23, 2003

For years, wild mushrooms have been used to enhance Asian and French cuisines, but only recently have fungi lovers seen a general adoption by California menus. So, if you’re a mushroom lover, here’s one of Mendocino’s best-kept secrets — wild mushroom harvesting.

About 80% of the country’s wild mushrooms come from national forest lands, such as those prominent in Mendocino County. The largest local harvester and distributor, Mendocino County Mushrooms, ships about 60,000 pounds of wild mushrooms every year. Mushroom prices range from the common white button sold in supermarkets for less than \$2 per pound up to the much sought-after truffles costing more than \$200 per ounce.

Fall and winter are peak seasons for foraging in the area; however, not even the experts are clear on exactly which conditions produce a bountiful crop. Although a walk in the woods will almost always lead to discovery of mushrooms, don’t pick them unless you’re an experienced harvester. Only a few North America fungi are deadly, but many mushrooms can make you ill.

For the less adventurous, you’ll be delighted to know that local chefs take advantage of their proximity to this treasure trove, and Chantrelles, Black Trumpets, and candy caps are popping up on menus everywhere.

If you’d like to learn more, the Mendocino Wine & Mushroom Festival provides the perfect forum. Activities include guided tours, cooking classes and eating a lot of mushrooms prepared in interesting ways. This year, the Mushroom Festival is adding two country fairs featuring specialty food and local artisan products, plus an educational symposium.

Check our Web site www.agatecove.com for packages and details on the mushroom event at Agate Cove.

Deep Sea Detectives Board the Wreck of the Frolic

Shipwrecks have fascinated explorers and historians throughout time, and resting just off the Mendocino Coast is one of California's most important Gold Rush-Era discoveries.

In 1850, the Frolic and its \$150,000 cargo set sail to the rugged and unknown California coast. Laden with Chinese pottery and household products and bound for San Francisco, it met its fate on Point Cabrillo's rocky reefs. The following spring, Jerome Ford's salvage crew discovered the ship's cargo and timber beyond recovery due to harsh winter storms. However, Ford was a savvy lumberman who glimpsed a far greater treasure — vast reserves of redwood needed to support the roaring Gold Rush economy. News traveled quickly, and within two years one company's shipwreck spawned opportunity and wealth for European pioneers, causing wide historical ripples across the region and state.

Over the last 150 years, divers have explored the Frolic's remains and recovered most of the treasure. But this summer, a grant to the Point Cabrillo Lightkeepers sponsored a ten-day underwater survey and cataloguing of the remaining artifacts by a team of maritime archaeologists and local divers. Also included in the dive team was a film crew from KPI and the **History Channel**, who recorded the entire event for a one-hour episode this November of its new series, "Deep Sea Detective."

Participants in this grant were members of State Parks and Recreation, an army of volunteers, and Dr. Tom Layton, the San Jose State professor whose books made the Frolic the most researched West Coast shipwreck. Through his diligent research, Layton was able to unravel the mystery that identified the ship, explain why it came here, and then trace the unintended impacts.

An extensive history of the Frolic, as well as a daily dive journal, can be found on www.pointcabrillo.org.

Mendocino really is a Winter "Wonderland"

(And we certainly don't mean *snow*!)

One of our frequently asked questions is "What's it like here in the winter? What is there to do?" Here are a few activities that bring our winter guests back again and again.

November

- Wine & Mushroom Festival (Nov 12-23)
- Thanksgiving Fair at Mendocino Art Center
- Mushroom foraging in the redwood forests

December

- Candlelight Inn Tours (Dec. 10-13)
- Christmas on the Coast (*new this year!*), with lodging and retail discounts in the Village.
- Winter storm watch — check our Web Cam for 25-foot waves!

New Year's Eve

- It's not too early to book in for the New Year's holiday. This year, we're offering a 2-day package, filled with goodies and gifts. (See our Web site for details.)

January

- Gray Whale Migration (through April): 20,000 gray whales migrate south (Dec-Feb) to Mexico, and then north again (Mar-April) to Alaska.
- Mendocino Crab & Wine Days (Jan 23 - Feb 1)

February

- Valentine's Day Romantic Getaways
- Fine Woodworking School Annual Show

March

- Whale Festival - Mendocino
- Whale Festival - Ft. Bragg

So, if you find yourself with a pent-up need for a cozy and relaxing getaway, don't wait until summer vacation. Come and experience for yourself what our winter wonderland has to offer.

Visit our Web site at www.agatecove.com for an up-to-date calendar of events.

Agate Cove Blueberry Bread Pudding with Cream Cheese Filling

Ingredients

4 Eggs
8 cups cinnamon raisin bread, cubed
1/2 cup sugar
1 1/2 tsp vanilla extract
1 tsp cinnamon
1/4 tsp nutmeg
2 cups milk
3/4 cups frozen blueberries

Filling:

12 oz cream cheese
1/4 cup sugar

Topping:

1/2 cup blueberries

Directions

Preheat oven to 325 degrees. Whisk together the eggs, milk, sugar, vanilla extract, cinnamon, and nutmeg in a large bowl until the sugar dissolves; set aside. Coat a 9"x13" baking dish with butter.

Cut the bread into 1/2 inch cubes; add to egg mixture and mix well. Distribute half the bread mixture in the bottom of the buttered pan. Top with cream cheese mixture and blueberries. Cover with remaining bread mixture. Finish with 1/2 cup blueberries sprinkled on top.

Bake until the pudding is browned on top and set, about 45 minutes. Cool to room temperature before serving, about 40 minutes. *Serves 10.*