



## August Newsletter

### **Cucina Events August**

**Carlton Walk in the Park**  
 Saturday, 8/2 11am-8pm  
 Sunday, 8/3 11am-6pm

**Casual Friday Night Dinner**  
 Friday, 8/22 5-8:30pm

**Shared Table Dinner**  
 Saturday, 8/30 6pm

**Enoteca Lunch**  
 Saturday, 8/2 11am-3pm  
 Sunday, 8/3 11am-3pm  
 Sunday, 8/10 11am-3pm  
 Saturday, 8/16 11am-3pm  
 Sunday, 8/17 11am-3pm  
 Saturday, 8/23 11am-3pm  
 Sunday, 8/24 11am-3pm  
 Saturday, 8/30 11am-3pm

### **Save the date!**

#### **Wine Club Pick-Up Party**

**Saturday, September 20th**  
**Sunday, September 21st**

**11am—4pm**

**Crush will be happening, so it's an exciting time to come to wine country. We'll have several wine specials to celebrate.**

### **Summertime and the Living is Easy by Chef Lisa Lanxon**

August gives us sunny days and long warm evenings. This is the month to take living easy and savor the end of summer with friends and family by taking meals al fresco. My August favorites — tomatoes, corn and basil — are arriving at the market now. Any combination of these three will work for me in a meal. They will be the stars of the show in this month's Shared Table Dinner. I have lost count of how many varieties of heirloom tomatoes Brittney has planted in the garden. When she comes into the kitchen carrying that first summer basket overflowing with tomatoes in a myriad of colors and shapes, I want to give her a big hug. Nine months is a long time to go without tomatoes on the menu.

We have a very busy August with private events and Carlton's Walk in the Park. Also our very own Dan Duryee of Tasting Room fame will be marrying his love at the winery this month. Please be sure to check the schedule on the website for limited dinners and Enoteca closures.

#### **Shared Table Dinner**

*Saturday, August 30th, 6pm*



*Sweet Corn Soup with Seared Sea Scallop and Black Olive Relish*

*Heirloom Tomato Panzanella with Grilled Toasts and Basil Oil*

*Whole Roasted, Boned Kookoolan Farms Chicken, Crushed Garden Potatoes with Extra Virgin Olive Oil, Garlic and Italian Parsley, Brittney's Summer Squash*

*Peach Pie with Housemade Vanilla Ice Cream*

*\$40.00 per person  
 (wine and gratuity not included)*

## **Favorite Summer Recipe from Lisa Lanxon**

### **Sautéed Corn off the Cob with Tomato and Basil**

This is a simple favorite of mine...great flavor without all the butter.

- 4 ears of corn
- 1 tablespoon olive oil
- 1 large tomato, cored, seeded and diced
- 8 basil leaves, finely chopped
- Salt and freshly ground black pepper to taste

Shuck corn and cut the kernels off the cob, reserve. Heat a large heavy skillet over medium heat, add the olive oil and reserved corn and sauté for 4-6 minutes, stirring occasionally. Add the diced tomato and cook just until the tomato is warmed through. Add the basil, stir, then season with salt and pepper. Serve immediately.

### **Summer Shipping Saver**

Cana's Feast introduces the summer gas saver. In the month of August when you make a minimum wine purchase, you'll receive a substantial discount on shipping:

- \$20 off shipping with a purchase of \$200 or more
- \$40 off shipping with a purchase of \$400 or more
- \$60 off shipping with a purchase of \$600 or more

### **Wines Included in Offer:**

- 2007 Bricco Rosato
- 2004 Bricco Red
- 2005 Bricco Sangiovese
- 2005 Bricco Two Rivers
- 2004 Cuneo Syrah
- 2003 Cana's Feast CV

Sale also includes assorted Cana's Feast Pinot Noir and Bordeaux-style wines. Please call Dan at the winery to place an order or to ask any questions. **(This shipping special does not apply to quarterly wine club purchases or shipments.)**

## **Summer's Bounty and Fall Planting by Master Gardener Brittney Deming**

Here come the summer vegetables! We are thrilled here at the winery to get our first harvest of delicious ripe tomatoes. Lisa has a gift of turning a basket of little ol' tomatoes from our garden into dozens of beautiful salads, pastas, sandwiches, pizzas and more. My personal favorite is the simple salad with fresh tomatoes and basil from the garden with her hand-made fresh mozzarella. Lisa and I can eat that everyday during tomato season...and we often do!



But as we are enjoying the first tomatoes, squash, and corn from the garden, I am busy planting for the fall. You must have good timing when planting fall crops because if done too early the seedlings will wilt from the heat, and when done too late in the season, they won't mature in time before the frost.

A couple of things to think about when considering fall planting: The first thing to do is to find out what your first frost day is for your area. You can call your local extension office and they will tell you. Secondly, you should look at the back of the seed packet to find the number of days to maturity. With these two numbers you should be able to come up with what you can and cannot plant. Make sure you keep in mind that in the fall days are shorter so things take a bit longer to ripen. Add a week or two to the maturity date.

Spinach, kale, lettuce, chard and mustards all do well in the cool months of fall. You can put shade cloth over the seedlings to protect them from the hot sun. Once they are established mulch around them to hold moisture and control weeds.

If you have any specific questions, contact me at [brittney@canasfeastwinery.com](mailto:brittney@canasfeastwinery.com). I love to hear from people about their gardens, and I am happy to address any of your specific topics.



750 West Lincoln Street · Carlton, OR 97111 · 503.852.0002 · [www.canasfeastwinery.com](http://www.canasfeastwinery.com)