Drink Local on a Budget: HAPPY HOUR!

MEET THE FAMILY BEHIND LEXINGTON VALLEY VINEYARD

Devils Backbone Buyout

and... expert cheese and wine pairings
COME FOR THE WINE.

STAY FOR THE FOOD.

Page reserved for full-page ad. This was scanned from Edible Blue Ridge, Fall 2015

EARLY MOUNTAIN VINEYARDS

Celebrating the Virginia Table

EARLYMOUNTAIN.COM

Early Mountain Vineyards is located in Madison, Virginia off Highway 29, just 30 minutes North of Charlottesville.
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Note from the Editor

Last night, four other professors and I were taking a Washington Post reporter out to dinner in our little university town. He was asking about housing prices around here in Western Virginia. The cost of living around the District of Columbia has gotten so high, he toyed with the idea of moving his family to our beautiful valleys beyond the Blue Ridge. . .and commute three hours when necessary!

Around the table, several of us were drinking from tall glasses with a DB logo, enjoying draft IPOs and lagers from our local Devils Backbone brewery. Another had ordered a local wine.

This is the growing market, and lifestyle, that our Washington & Lee University spring term “Magazine” class has imagined in creating this prototype, Hops & Vine. In four intensive weeks, students invented the concept, refined it with marketing and business plans, and filled it with their own reported and photographed content. See their names to the right to give due credit to the roles each one played.

And give our magazine a nice slow graze. If you think it ought to be launched, let us know.

Cheers,
Doug Cumming, Ph.D.
Creating the perfect wine and cheese pairing does not have to be the daunting task you think it is. Megan Hall, a member of the American Cheese Association and owner of Cheese to You, a small cheese shop located in Lexington, offers some quick tips on preparing a pairing.

“Look to the classics,” she says. “They’re the classics because they have stood the test of time.” Hall suggests pairing cheeses of the triple cream variety with sparkling wines. Blue cheeses go with sweeter wines.

Hall favors Meadow Creek Dairy in Galax for aged cheeses and Firefly Farms in a tiny town that is actually named Accident, Maryland, for younger cheeses, especially Brie.

“Cheeses pair well with wines from their region,” says Hall. So if you opt for a local cheese, try a local wine as well.

Mary Crowgey

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Looking to learn a little about wine-making or managing? Piedmont Virginia Community College in Charlottesville has the perfect program for you.

The college offers two tracks, one in Viticulture and Enology, for those interested in wine making, and the other in Tasting Room Management.

The Tasting Room Management Certificate requires the completion of six core courses and three electives, including Wine Marketing and Legal Issues for the Tasting Room.

The Viticulture and Enology program requires some of the same courses. Introduction to Tasting Room Management was first offered in 2014, a sign of the industry’s growth in this part of Virginia. It teaches strategies for staffing, training, management, and social media to help make the business as profitable as possible.

The students range from beginners trying to dip their toes in the Virginia wine industry to current winery owners looking to learn something new or strengthen current skills.

All classes are non-credit and held on Saturdays. Contact workforce@pvcc.edu or visit www.pvcc.edu for more information

Mary Michael Teel
Agritourism and the American Way of Life

Since 1970, more than 275 wineries have been established in Virginia. Chris Pearmund, owner of Pearmund Cellars in Broad Run, says it’s about time Virginia catches on to Euro-style agritourism.

He’s doing his part. For the past 10 years Pearmund has hosted Crush Monkey Fridays, where tourists can come work at the winery during the harvest season. It costs $100 for the day, meals, a t-shirt, and a bottle of wine. Participants can expect to work alongside vineyard employees and learn about the winemaking process.

Pearmund Cellars also participates in wine camp, a program initiated by The Inn at Vineyard Crossing in Hume. Participants can expect to learn a different aspect of winemaking at each of 11 wineries during the immersion experience. Weekend-long camp trips run from mid-April to mid-November, take a maximum of 12 people, and cost around $600 a person. Pearmund focuses his teaching on techniques for growing grapes.

Having spent 12 years of his life in Europe, Pearmund defines American agritourism as “egotourism.” He candidly describes the differences between American and European agritourism: “Many people in the U.S. don’t have a concept of the apprentice lifestyle and many people don’t want to spend time learning the trade. The wine industry is not something you do for a month or a week.”

He recognizes that winemaking in Europe passes down through generations. This is rarely the case in the United States, where the main focus is on quarterly returns instead of family traditions.

While wine has been a daily beverage for Europeans for hundreds of years, Americans are still playing catch-up, honing the culture of wine drinking. With appreciation comes passion. A change in American values of patience and eagerness to learn could result in a stronger agritourism sector.

Whipple Creek Hops

The West Coast provides an idyllic climate for growing hops and is home to the most skilled hop producers in the United States. However, with the swift rise of the craft beer industry in Virginia, local hop farmers like David Whipple have created a niche in the Shenandoah Valley.

“Commercially, we can’t compete with those guys [on the West Coast] with just one third of an acre,” said Whipple. “Our market is wet hops at a premium price.”

Hops from the West Coast are dried at processing centers to ten percent water on average, processed and shipped to breweries all over the country. Local operations like Whipple Creek Farm in Brownsburg are not equipped to constantly harvest hops, dry them, run them through a hammer mill, grind them, pelletize them and properly store them in cool, oxygen-free conditions.

“We could dry the hops, but that would cost much more, leave greater chance for error, and cause the hops to lose about seventy-five percent of their weight,” said Whipple.

Instead, Whipple said his local hops’ unique selling points are freshness and convenience.

“What will take you three days to get from the West Coast, we can pick, deliver, and you can have brewing within twenty-four hours.”

At $14 per pound, Whipple’s hops cost more than twice as much as imported pre-dried hops. But Whipple says it “all evens out.”

“You might pay six dollars per pound for imported hops, but you’ll also be paying ten dollars per pound for shipping,” said Whipple. “It’s all if you want to buy local or not.”

Hops’ main purposes are to give beers their distinct flavors and bitter aromas. They are the green flowers of the hop plant, a member of the hemp family.

“People don’t realize how hard this is,” said Whipple. “It’s very expensive and it’s tons and tons of labor out in the sun. But we’ve done very well for ourselves and I’m very pleased.”

Laura Waggener
Known as the principle author of the Declaration of Independence, Thomas Jefferson was also gaga over all things French. After staying in Paris from 1784 to 1789, Jefferson brought home boatloads of furniture, kitchen utensils, candlesticks, teapots, tablecloths, fabric—and cuttings from French vineyards, *Vitis vinifera*. He eventually had eighty-six packing crates shipped from Paris.

“Good wine is a necessity of my life,” he said. But at Monticello, when he tried to grow his beloved French grapes, they died. The mystery was not solved until the microscopic aphid known as the grape phylloxera somehow escaped America for France and nearly wiped every vineyard in France in the mid-19th century.

The solution was grafting French grapes onto hardy American root stock. In recent decades, the Thomas Jefferson Foundation has revived Jefferson’s vineyards based on old documents. Bottles of Chianti made from the southwest vineyard are sold in the Monticello Museum Shops and the plantings continue serving as experimental gardens of various *vinifera*.

Nuoya Zhou
In a cozy brick building in Charlottesville sits a restaurant called The Local. As the name suggests, executive chef Mathew Hart and his staff work to use fresh food and local wine to provide customers with a memorable experience.

“Our theory is basically,” Hart says, “the closer to us, as far as wine and food goes, the better.”

The Local uses wines from several Virginia vineyards, including Blenheim Vineyards, Barboursville Vineyard, White Hall Vineyards, and Ox-Eye Vineyards. Hart and his wife The Local’s catering consultant Melissa Close-Hart, work with their distributors to get the wines that work best with their restaurant and entrees.

A personal favorite of Hart’s is the Barboursville Octagon. It is a red wine that combines Merlot, Cabernet Franc, Cabernet Sauvignon and Petit Verdot varietals.

Hart said that the Barboursville Octagon was a flexible wine in terms of pairings, but that was not the only reason it was his favorite.

“Barboursville Octagon was the wine that my wife and I drank when we were first dating, It’s what we had at our wedding . . It’s just a wine that I think is fantastic in its own right, but also hits all the places in my memory bank that make it that much better.”

If you find yourself on Hinton Avenue, stop in and try this wine paired with The Local’s “Buffalo Creek Beef Short Ribs.”

“I can’t think of anything better to pair it with than the braised short ribs,” Hart said.

Ashley Faulkner
Delicious Vineyard Wedding Venues

Pippin Hill Farm CHARLOTTESVILLE, $$$$

Included in Brides magazine’s Top 50 Romantic Wedding Venues in the U.S., Pippin Hill Farm & Vineyards is nothing short of breathtaking (see our images to the right!). Dynamic couple Dean Porter Andrews and Lynn Easton thoughtfully combined their backgrounds in Luxury Property Management and Event and Design Planning to create a magical retreat for Charlottesville locals and out-of-towners. Equisite wines, delicious dining, and idyllic scenery combine to make Pippin Hill Farm & Vineyards this season’s top pick for a Vineyard wedding in the Valley. On Style Me Pretty, bride Jessica says of her event, “Pippin Hill’s simple elegance really aligned with our wedding day vision: to keep things simple yet timeless. We wanted to ensure that when we looked back at our pictures several years down the road, that we would still be happy with all of the choices we made.”

Chateau Morrisette FLOYD, $$

Choose between the timber frame winery building, restaurant, gardens, or courtyard for your wedding ceremony and reception. With tuning views of the Blue Ridge to frame your wedding pictures, Chateau Morrisette offers delicious hand-crafted wine an accomadating staff who can plan your wedding on any budget!

Potomac Point Winery STAFFORD, $$

If you and your bethroved seek a Tuscan-inspired venue in North Virginia, look no further than the Potomac Point Winery. This venue offers scenic views of the rolling hills and scrumptious vines with convenience to Washington D.C.

Stone Tower Winery LEESBURG, $$$

This Hogback Mountain retreat is 206 acres of beautiful. Host your wedding in one of the numerous buildings on site, or chose to hold an outdoor event. The rustic old-world charm of this venue makes it a favorite for many couples. Bride Marissa exclaims, “Our guests couldn’t stop raving about the uniqueness of the venue, tasteful decorations, the incredible scenery and the great wine.”

Trump Winery CHARLOTTESVILLE, $$

At Trump Winery, the bride and groom can choose between the Grand Hall, Pavilion, Barn, or Chapel for the wedding ceremony and reception. Each space has much to offer by way of style, and of course, provides endless views of the stunning countryside. Let Trump Winery’s expert team customize each aspect of your wedding to create an event your guests will be raving about for years to come.

text and pictures by Marielle Lafaire
Many associate the term Happy Hour with $2 Miller Lites and 2-for-1 rail drinks, but there are several establishments that offer drink specials for those who value quality over quantity. The after-work deals on Virginia’s distinctive wines and craft beer are plentiful but can be hard to find, as the Commonwealth’s Department of Alcoholic Beverages Control bans Happy Hour advertising. We’ve done the searching for you and made a list of the best specials on Virginia wine and craft beer from Blacksburg to Harrisonburg.

### HARRISONBURG
- **Capital Ale House**
  - 41 Court Square
  - $1 off draft beer & $2 off wine by the glass
  - Monday – Friday From 3-6:30 p.m.

### WAYNESBORO
- **Heritage on Main Street**
  - 309 West Main Street
  - $4 Wine By The Glass
  - Monday – Friday from 3-7 p.m.

### CHARLOTTESVILLE
- **Citizen’s Burger Bar**
  - 212 East Main Street
  - $2 off draft beer & $2 off wine by the glass
  - Monday – Friday from 4-6 p.m.
- **South Street Brewery**
  - 106 West South Street
  - $3.50 Draft Beer
  - Monday, Wednesday, Thursday from 4-6 p.m.

### LEXINGTON
- **Brew Ridge Taps**
  - 11 East Nelson Street
  - $4 VA Pints & $5 VA Belgians
  - Monday from 3-5 p.m.
- **Rocca Ristorante**
  - 30 South Main Street
  - $5 Wine by the glass
  - Daily from 4-6 p.m.

### LYNCHBURG
- **Beer 88**
  - 113 Hexham Drive
  - $1 off beer daily from 4-7 p.m.

### BLACKSBURG
- **Taphouse**
  - 607 North Main Street
  - $1 off beer Monday-Friday From 2-6 p.m.

### CHARLOTTESVILLE
- **Citizen’s Burger Bar**
  - 212 East Main Street
  - $2 off draft beer & $2 off wine by the glass
  - Monday – Friday from 4-6 p.m.

Danielle Amiot
Brew Ridge Taps, tucked into 11 East Nelson Street in the heart of the little town of Lexington, is a popular new tap house and bottle shop. Frequenting by locals and visitors alike, it enjoys a reputation for the diversity of craft beer the owners provide. They exhibit more than 200 unique bottles of beer on several shelves that line the left-side wall as customers walk in. Every single bottle has its own story, background, and taste. You get the picture from the labels. From sultry pinups to cartoonish animals to historical figures, the bottles here demonstrate the creative ways breweries use labels to tell their stories. It is here that a customer, relaxing after a long day, can look over the labels and get a taste for the diversity of craft beer from the outside.
SQUATCH ALE
Wendy Hallock was inspired to introduce “Squatch Ale,” a play on Scotch Ale, at Chaos Mountain Brewing in Callaway thanks to Michael, her son’s 6’5, bearded friend who has had the nickname Squatch since high school. When Michael suggested the label as a joke, Hallock jumped at the idea. The image of Sasquatch (aka Big Foot) in a kilt was later designed for the new bottle’s label. “Michael didn’t think we would take his suggestion seriously,” Hallock said. “But we did!”

EDMUND FITZGERALD PORTER
Great Lakes Brewing Company, opened by the two Irish brothers Patrick and Daniel Conway in Cleveland, currently rests not too far from the shore of Lake Erie. Their beer “Edmund Fitzgerald Porter” serves as a “bittersweet tribute” to the lost crew of the S.S. Edmund Fitzgerald, a freighter that sank in Lake Superior in 1975 during a severe storm memorialized by Gordon Lightfoot, according to the company’s website. This porter in particular hit close to home for the brewery; a friend of the owners, John McCarthy, had a father, Jack, who died in the sinking.

DUCK-RABBIT
Paul Philippon, originally a philosophy professor, saw a version of the duck-rabbit diagram in a philosophy book he greatly admired, Philosophical Investigations by Ludwig Wittgenstein. In the diagram, the image can look like a rabbit or a duck, depending on the viewer’s perspective. Enjoying the idea of using a logo with ties to his former life, Philippon opened the Duck-Rabbit Craft Brewery in Farmville, N.C., in 2004. “I wanted a branding image that called back to my life,” Philippon said. “Who I am, and how I got here.”

REALLY OLD BROWN DOG
When the beer “Old Brown Dog” increasingly grew in popularity after its introduction in 1994, owners of Smuttynose Brewing Company Peter Egelston and Joanne Francis decided to create a larger, maltier, and fuller-flavored ale with the same subject in mind: their beloved dog, Olive. After having posed for the original label, Olive, now much older, once again modeled for “Really Old Brown Dog” in her favorite chair on the coast of New Hampshire. “You would always find Olive around the brewery,” said JT Thompson, a staff member at the Hampton, N.H., company. “She was a big part of the feel and dynamics of the place at that time.”
For one thing, it means pushing back against the homogenizing of local culture by humongous multinational McCorporations. It also means supporting the local economy against the seductions of economies of scale, distribution networks, and lots of Wall Street capital. In the case of a beloved craft beer like Devils Backbone, it means enjoying a distinctive taste and brand that comes from people you may know and a taproom where you might spend Friday nights.

Since Steve and Heidi Crandall started Devils Backbone Brewing Co. in 2008, it has become a good strong “local buy.” With its original office in Roseland and an expanding plant and Tap Room in Rockbridge County, the company is woven into local identity. A popular bumper sticker carries the obscure motto “Get Boned!” promoting the company.

After producing 10,000 barrels in its first year in Rockbridge County in 2011, it now produces nearly 900,000 barrels a year.

So, when Crandall announced in early April that mega-brewing company Anheuser-Busch (producer of Bud Light) was taking over Devils Backbone, the response from the community was . . . mixed. Passionate, but mixed. This has been expressed in letters and phone calls to Crandall, letters to the editor, and social media.

**What does it mean to buy local?**

"A Deal with the Devil?" story and pictures by Parker Butler
Critics fear that the buyout is just the first step in a big corporate takeover of Devils Backbone. They fear it could dilute and overwhelm the charms of a distinctly local business and taste.

But there are also people in the area who believe the buyout will bring nothing but more success to Devils Backbone and to the local economy. Anheuser-Busch has publicly promised to allow Devils Backbone to continue operations as usual while promising more jobs and contributions to local charities.

With a new source of capital, DB is excited about how Anheuser-Busch can provide better ingredients, better equipment, and a larger reach of beer consumers across the country.

Trust us? That’s a question we’ll keep discussing on social media, or over another round of DB Vienna Lagers.

“Right now, we’re only serving the Mid-Atlantic states, but our beloved Lexington Brewery being sold down the river to corporate greed. I’m speechless!”

Bridget Kelley-Dearing, Lexington Activist and Mom

“Initially, I thought that this was just some monster company that was just gonna gobble up Devil’s Backbone and wreck ‘em, and they haven’t done that so far. They haven’t acted like an evil empire—yet. That isn’t to say that they won’t.”

Doug Harwood, Owner & Editor of The Rockbridge Advocate

“We have to understand that craft breweries are successful because of the local culture—people have to be able to connect to the breweries and the beer they’re drinking. And as long as Anheuser-Busch maintains a rooted interest in the culture while making the big decisions, this could be an incredible boost for Devils Backbone’s craft beer and the Rockbridge community.”

George Huger, Owner and Chef of Southern Inn Restaurant

Nate Olewine, Head Brewer of Devil’s Backbone
After a week of grueling work in the moist March air, Calvin and Janet Hale let their feet sink into the orchard grass between rows and looked out across 1.2 acres of grape vines winding down the hills of their property.

This is it, they thought.

After 25 years of teaching biochemistry and health education at the University of Missouri, Hale and his wife were ready to retire. But they weren’t looking to kick back, relax, and spend their days playing golf at a retirement community in Florida. No—this ambitious duo wanted to have an “active retirement,” Hale says.

After taking a few courses on vineyards while still living in Missouri, the couple decided that starting a vineyard would be their retirement activity of choice.

Once they got the idea, they couldn’t get it out of their heads, Hale says, and they “hit the ground running.”

They drove through a lot of states looking for land and finally settled on Virginia. Hale said it took only two trips to the Old Dominion to realize Lexington was the perfect place.

A charming small town with two institutes of higher learning—Washington and Lee University and Virginia Military Institute—Lexington not only has a supply of academic intellectualism, but also historical significance. As the final resting place of General Robert E. Lee and Stonewall Jackson and home of many other notables—like Cyrus McCormick—Lexington could be considered a mini metropolis for the history nerd and has a remarkable amount of tourism for a town of its size.

But still, why Virginia? Good wine comes from California and Europe, right?

Right—but Virginia’s soil and climate is surprisingly good for growing grapes. According to the U.S. Geological Survey, Virginia’s soil can be described as “gravelly loam,” which helps the ground drain.

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Lexington Valley Vineyard

A pair of retired professors find fulfillment in Virginia’s surprisingly grape-friendly soil.

story and pictures by Julia Gsell
“Grape vines don’t like wet feet,” Hale said. Even though Virginia is wetter than the famous wine regions of the world, the gravelly loam slopes in a way and rests at an elevation that makes it a great place to start a vineyard, he said.

To help keep the vines dry, Lexington Valley Vineyard uses orchard grass in between its rows, not just dirt. Hale says the thick blades help hold the soil so that there’s less run off, and the ground holds less water.

After cultivating the vineyard for seven years, the Hales decided they were ready to take the next step and make their vineyard a winery.

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The winery is open by appointment and offers snack baskets of assorted cheeses, breads, and meats for its visitors. After being greeted by one or all of the Hales’ three dogs—Pumpkin, a Boston terrier; Monroe, a miniature greyhound; and Abbey Road, a cocker spaniel—visitors can step into the narrow homey tasting room, equipped with a single round wooden table and bar, or out onto the deck overlooking the mountains to enjoy their time at Lexington Valley Vineyard.

The typical vibe of the tasting room is a lot of fun, and there’s always interaction between customers, Hale says. People who have never met will strike up conversations and form friendships—occurrences he attributes to the tasting room’s small size.

Opening up the winery was a big step, Hale said. Besides having to meet numerous government requirements, getting wine labels approved is one of the biggest hurdles in the wine industry. The couple knew they needed their first label to be simple. It’s easier for a winery to get one label approved, and then make similar ones, he said. The Hales’ vision for Lexington Valley Vineyard’s first label came from Janet Hale’s maiden name, Swan, and depicted three swans encircled by a blue oval.

But now, the Hales have changed their labels completely. They’ve employed a local artist Ryan Russell to design colorful contemporary labels. Calvin Hale says this decision was made as part of another step the Hales are taking with Lexington Valley Vineyard.
Having run the vineyard for sixteen years, the Hales will soon hand the business off to their children. “We’re in a long transition period.”

The couple has started to expand the tasting room and deck to give the winery a more contemporary vibe. Glassy green wine bottles hang from chandeliers and a fireplace panel sits inside the wall of the trendy new tasting room. Janet Hale said she’d seen wine bottle chandelier years ago and just had to track them down for their new tasting room.

Their children are planning to expand things even more. On weekends in May through October, and especially on parents and reunion weekends for the Universities, the tasting room can get cramped. Since the tasting room is so small, the Hales require all their guests to call ahead. But once the expansion is complete, Lexington Valley Vineyard may be open to walk-ins.
ONE TIME ONLY

MOUNT JACKSON
Father's Day Music in the Courtyard with Darcy Dawn. Cave Ridge Vineyard.
Fourth of July Music with Randy Black and Soul Dressing! Cave Ridge Vineyard.

WINCHESTER
Torn. Piccadilly’s Public House & Restaurant. May 27.

EAGLE ROCK
7th Annual Jazz and Blues Festival. Blue Ridge Vineyard. May 29. 3-8 PM.
Solstice Celebration. Blue Ridge Vineyard. June 18. 5-9 PM.
Wine Trail Concert of Botetourt County. Blue Ridge Vineyard. August 6. 5-9 PM. Music by “Against the Grain”.

LEXINGTON
Live Fridays at Outpost (featuring Marie Anderson). Devils Backbone Outpost Brewery. May 20. 6:30 PM.
Live Friday with Acoustic Jiggalo. Devils Backbone Outpost Brewery. June 10. 6:30 PM.
QUICKSBURG

Rick Harris. DeMello Vineyards. May 21. 2-5 PM.
Troy Robertson. DeMello Vineyards. May 22. 2:30-4:30 PM.
Randy Black. DeMello Vineyards. May 29. 2-5 PM.
Randy Black. DeMello Vineyards. June 5. 2-5 PM.

EDINBURG

Annual Harvest Festival (w/Live Music from the Good, the Bad, & the Blues Band). Shenandoah Vineyards. September 10.
TENTATIVE EVENT: HAS OCCURRED FOR THE PAST 40 YEARS BUT NOT SOLIDIFIED FOR THIS YEAR YET

SEE YOU AGAIN

Friday Night Music in the Courtyard.
Cave Ridge Vineyard. Beginning May 27.
Mt Jackson

Toast the Weekend Concert Series.
Bluestone Vineyard. Every Second and Fourth Friday.
May 13-September 23.
Bridgewater

Live Music.
Barren Ridge Vineyards.
Every Friday and Saturday Night. 5:30-8 PM.
Fishersville

Firelight Friday.
Barren Ridge Vineyards.
Every Third Friday. 7-10 PM.
Fishersville

Sundays on the Deck and in the Barn.
Rockbridge Vineyard.
May 29, June 12&26, July 17&31, August 14&28, September 11.
Raphine.

OTHER

Live Music by Robbie Limon. North Mountain Vineyard & Winery. May 28. 2-5 PM. Maurertown
Live Music with Casey Klein. Valerie Hill Vineyard & Winery. May 29. 2-5 PM. Stephens City

Live Music. 612 Vineyard.
Every Saturday. 2:30-5:30 PM.
Berryville

Live Music.
Twin Oaks Tavern Winery.
Saturdays and Sundays (Open Mic all day Sundays). 1-6 PM. Bluemont

Band Nights.
Valhalla Vineyards. Fridays 4-8 PM (April-September).
Roanoke

Thursday Karoake Nights.
Piccadilly’s Public House & Restaurant.
Thursdays 8:30-11 PM.
Winchester

Talent on Tap.
Queen City Brewing. Tuesdays 6-9 PM.
Staunton

Picks n’ Pints.
Queen City Brewing. Fridays 8-10 PM.
Staunton
We love this time of year at Shenandoah Growers. For a real taste of "autumn" visit your local grocery store for fresh herbs brought to you by Shenandoah Growers. **Buy Fresh! Eat Organic!**

**Sugar Maple:**
Native to Canada and northern US. Good syrup, but the distinctively shaped leaves taste dry and bitter. Avoid.

**Sweet Basil:**
An Italian import with a variety of uses. Great with fresh tomatoes, pasta and pizza.

**Sage:**
Beautiful, savory fall foliage with a mottled surface and blue-green coloration. Pairs perfectly with roasted meats, poultry and fish.

**Rosemary:**
The ultimate aroma of fall with their piney fragrance. These slender evergreen needles go especially well with poultry and potatoes.

**Thyme:**
Tiny delicate leaves with a sophisticated flavor. From sauces to salad dressings these leaves add a touch of class.

**River Birch:**
Nice shape and we like the color, but notably lacking in the flavor department, sadly.

**Oregano:**
This one is an invasive species so don’t feel bad about eating a lot of it. The pleasantly fuzzy foliage is an essential ingredient in Latin and Mediterranean cooking.

**Red Oak:**
Well, you gotta love the color. Another Virginia native with beautiful leaves that taste like dirty socks. Disappointing.

**Italian Parsley:**
This simple, essential greenery is a classic for a reason. Equally suited for use in simple home cooking and gourmet cuisine.