

GLENDORN QUARTERLY

October/November 2010

Please visit us online at www.glendorn.com for Glendorn news, packages and specials. Or email info@glendorn.com for any questions you have regarding The Lodge at Glendorn (814) 362-6511 (800) 843-8568



Fall is an ideal time to go for a guided horseback ride or a carriage ride here at Glendorn. Enjoy the crisp fall air and bright scenery of the fall foliage. If you are here during the peak color season you will see brilliant red, orange, and gold leaves dance before your eyes. I love to experience nature's ultimate color show. Here guests can savor the beauty of our lodge's own breathtaking fall foliage.

Before you know it, winter will be upon us and we will be adding sleigh rides to our schedule while horseback riding and carriage rides will continue to be offered. The crisp winter air and sparkling fluffy white snow is a perfect time to enjoy the pristine atmosphere of our "winter wonderland" known as Glendorn.

I thoroughly enjoy being able to share my love for horses with others, surrounded by the beauty of nature. I find nothing more exhilarating than the smiles on the faces of our guests when we finish a ride, whether on horseback or carriage. I try to make it so that each guest leaves with memories that will last a lifetime.

~Tanya Okerlund, Equine Director

Relais & Chateaux, the world's most discerning collection of intimate hotels and fine restaurants, debuts two cookbooks, *85 Inspirational Chefs* and *Chefs at Home*, the first time every chef within Relais & Chateaux North America has collaborated on such a project. The books drip with culinary grandeur, providing the reader with an insider's taste of some of the most memorable dining destinations on the continent, through masterfully photographed recipes and chef profiles. The cookbooks feature recipes from Chef Joe Schafer such as Roasted Chateaubriand, Pennsylvania Venison Tenderloin, and Native Brook Trout with Prosciutto with Braised Artichoke. Stop by the Orvis shop during your next visit to pick up your signed copy or call us to have one shipped directly to you.



Fall Steelhead

The temperature is falling, the leaves are changing, and steelhead season is right around the corner. Soon we will be heading up to "Steelhead Alley" for the annual fall run. If you think you have what it takes to land one of these hard fighting chrome bullets, then contact us now to book your trip with one of Glendorn's experienced guides. We will show you the tricks and tactics for hooking and landing these amazing fish. All trips include waders, tackle, flies, and lunch. All you need to bring is your fishing license. Come join us for what we consider to be a National Holiday!

Tight Lines,
Brian Minich

FALL INTO GLENDORN

As the leaves change color and plummet to the ground, "Fall Into Glendorn" this Autumn with our two-night package featuring:

- Two nights lodging
- Artisanal cheese plate
- Stonefly Wine upon arrival
- A scenic Jeep tour of Glendorn's fall foliage
- Cozy up in your complimentary Glendorn blanket
- Rates starting at \$449.00 plus taxes
- Available for stays October 13, 2010 to November 21, 2010

- NEW ACCOMMODATIONS -

Glendorn welcomes you to step out of the hardwoods surrounding the national forest into the newly decorated Loft. For those desiring the Urban Flair, this accommodation offers a newly designed kitchen with modern appliances and granite counters.

Try relaxing on cozy leather furniture by fireside after playing a game of pool or watch television in the upper loft. Then it's off to dream land in one of our four Jacuzzi suites.

I am the new Chief Maintenance Engineer and I am very pleased to be part of the "Glendorn Team". We have completed several projects and have many more in the works. We have paved the parking lot, the conference center has been completed, and we installed a new flagpole, among many other things. We have very good staff in this department which makes it possible to get so much done.

We are continuing to grade the roads and trails on property and install drainage pipes as needed. We have redone the road

to the Hideout cabin and hope to keep that accessible year round. We are getting tracks for one of the Jeeps to make this possible in the winter months. We will have Deer Path finished in time for cross-country skiing. Fall brings on the time for routine snowmobile maintenance so that they will be in tip top condition for you when you arrive at Glendorn for your winter stay. We are busy doing everything we can to ensure that your stay here is memorable.

~David Okerlund,
Chief Maintenance Engineer

FALL & WINTER PACKAGES

Romance Package with Wine Cellar Dining

Enjoy two romantic nights in your choice of a main lodge suite or cabin master suite. House champagne, Glendorn chocolates, scented candles and Casablanca Lilies will be placed in your room prior to arrival. Five-course chef's tasting menu nightly served in Glendorn's romantic and newly renovated wine cellar, plus gourmet breakfast & lunch daily. Two private, in-room fireside massages included.

\$1899.00 for stays May - October

\$1499.00 for stays November - April

For November - April stays, substitute hot house-made cider for champagne and a seasonal floral arrangement for Casablanca Lilies.

Ski Holimont

Overnight guests staying at Glendorn can ski seven days a week at Holimont Ski Area in Ellicottville New York. Holimont is North America's largest private ski area devoted to family skiing. Daily ski passes and transportation from Glendorn lodge is provided with advanced notice upon making your reservations. For information on obtaining your ski passes, rental equipment and ski times contact Brian Minich, Activities Director at 814-362-6511 or by email at bminich@glendorn.com We look forward to seeing you at the lodge and on the slopes.

Multiple Night and Mid-Week Discounts

For October and November Stays

- Stay any two nights at our standard, published rate and receive 25% off your third night.
- Stay any three nights at our standard, published rate and receive 33% off your fourth night.

For Midweek January and February Stays

- Receive 25% off our published rates for stays on Monday, Tuesday, Wednesday or Thursday night.



Fall is upon us at Glendorn. This is an exciting time of the year, the nights are cool and the days are beautiful. Local farmers are harvesting pumpkins and other Heirloom varieties of squash and root vegetables. We like to serve hot Apple Cider and Pumpkin cookies in the afternoon in the Big House. It's the perfect way to celebrate the new season. Also try the pumpkin cookies using butternut squash! It's wonderful.

We hope to see you soon!

Chef Joe

Glendorn's Pumpkin Cookies

Ingredients:

- 2 cups brown sugar, packed
- 1 cup vegetable oil
- 1 ½ cups pumpkin puree
- 2 eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 ½ tablespoons ground cinnamon
- ½ tablespoon ground ginger
- ½ tablespoon ground cloves

Directions:

1. Preheat oven to 350 degrees. Lightly grease baking sheets.
2. Combine brown sugar and oil. Mix in the pumpkin, eggs, and vanilla, beating well.
3. In a separate bowl, mix flour, salt, baking powder, baking soda, cinnamon, ginger, and cloves. Add into the pumpkin mixture; mix well.
4. Drop by teaspoonfuls onto the prepared baking sheets. Bake in the preheated oven for 10 to 12 minutes.

Glendorn Mulled Apple Cider

Bring ½ gallon of apple cider up to a simmer with 1 Cinnamon stick, 1 Star Anis, 1 Clove and the juice and zest of 1 Orange. Turn heat off and let stand for 20 minutes. Strain and serve.



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