

Ellenville-Wawarsing Chamber of Commerce
PO Box 227 • Ellenville NY 12428 • (845) 647-4620

Membership Application/Renewal

Business Name: _____

Contact Person, or Individual Membership Name:

Mailing Address: _____

Phone: _____ Fax: _____

Email: _____

Brief Description of Business: _____

Membership Fee Structure, Annual Dues

All Business Memberships: \$50, January – December
Personal Memberships (no business affiliation): \$25
Not-for-Profit Memberships: \$25

New Membership Renewal

Large Business Small Business

Non-Profit Personal

Please return this form to the Chamber with a check.
Not-for-Profits must include tax-exemption certificate.
Membership is for Calendar Year (Jan – Dec only).

Please check committees that best reflect your interests
and on which you'd be willing to serve:

Membership Holiday Decorations Brochures

Publicity/Public Relations Ellenville Day

Finance New Business Advisory Tourism

Business District Beautification Wawarsing.Net

Other Interests/Talents: _____

Grapevine

Cabbage with Prosciutto

by **Bella & Anthony**
of *Valley Mall Wines & Liquors, Inc., Napanoch*

Fresh-picked food might not be the first thing that comes to mind when you think of winter, but there are wonderful fruits, roots, and seafood that are in their prime this season. Today I would like to invite you to try a simple but very tasty "Cabbage with Prosciutto." This dish is typical of hearty vegetable dishes of the Apulian region of Italy.

All you are going to need is:

2 tbsp. olive oil

1 medium onion, chopped

2 pounds green cabbage, halved, cored, very thinly sliced

2 ounces thinly sliced prosciutto, cut into thin strips

Heat 1-tablespoon oil in large Dutch oven over medium-high heat. Add onion and sauté until tender and just beginning to color, about five minutes. Add remaining 1-tablespoon oil and cabbage and cook until cabbage is tender, stirring occasionally and adding water (tablespoon-fuls) if cabbage sticks, about 10 minutes. Mix in prosciutto. Season with salt and pepper. Now you can serve it as a side dish, with chicken or fried fish, or by itself. It does need good company who appreciate hearty meals and friendly conversation.

For the wine pairing we recommend 2000 Turning Leaf Merlot. The 2000 vintage was such that California experienced a relatively bountiful year, higher than average yields, yet grapes that showed great quality and character. The grapes were crushed at the winery, transformed directly to uptight stainless steel tanks for fermentation, then went through the malolactic fermentation for greater flavor and texture integration. The wine was aged in oak for an average of almost five months, adding a spicy complexity while softening the wine in the process.

The reason this wine is our choice for simple winter dishes is its forwardness of taste -- ripe red cherry, strawberry on the nose and palate. It is a medium-bodied wine, with a rich, very juicy texture and soft supple tannis, providing balance and elegance for drinking on its own, or to be easily paired with foods. Sells under \$10. (Do not pay more!) Enjoy!

Have favorite recipes to share? Please e-mail Zliquorman@aol.com and we'll give you our recommendation for the best wine to serve with it. For more info, visit our website at: www.Winegivers.com



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