

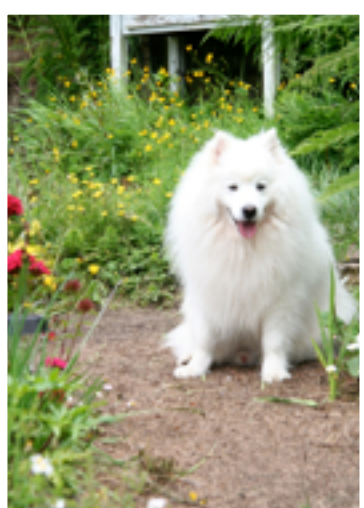
# the WHALE TALE

WHERE ANCIENT REDWOODS MEET THE ENDLESS SEA

## ✧ Celebrating Another Great Year at the Lost Whale Inn ✧



*Beauty and Braun at  
The Lost Whale Inn*



It's Fall 2011 and time for our annual newsletter. I honestly don't know why we send it at this time of year, but somehow, it's appropriate for us. The summer season is over, and we were quite busy hosting families, weddings, international guests and many people from all over the United States to visit the redwoods. As one guest said, "We've come to see God's church."

The weather has been unusually beautiful this year – and promises to continue into the Fall. Many days of sunshine and a Pacific Ocean that is constantly changing colors – from deepest blue to pale green where the reef comes close to our beloved Abalone Cove.

Lately, we have had dolphins playing here in front of the Inn – amazingly, they seem to be playing with the sea lions! And, of course, we are looking forward to the birth of the pups – twice a year and the next one is this December. They always have a few at that time of year, not as many as in May.

We are proud new grandparents – our first grandson was born on September 4<sup>th</sup> to Sarah and her husband, Ray who is in the Marine Corps. He was training in Africa when the baby was born. It was

quite a wonderful time when his plane landed in Eureka and we were all waiting at the airport to see him meet his son for the first time.

This year was also a sad one for us. We lost two of our beloved pets to old age: our orange kitty Jake, that nobody but Guia misses, and Andy, our silver shepherd that everyone misses. Bosco and Spooky Too continue to delight our guests with their antics, and Moby has truly taken on the role of two dogs and is quite the innkeeper, dog style. He just loves to greet guests and sometimes pushes past us to get to the door first to wag his tail.

We've included a new recipe with this newsletter and promise that someday we will finish publishing our cookbook. Again this year, we are getting creative with our dinners. While we loved our wine tasting dinners, after six years we thought we'd try something new! And we hope you'll join us for this exploration of our international cuisine.

So to all our old friends, and to the many new ones we have met this year – have a great holiday season. We certainly hope to see you again!

*Gary & Guia*

## SUNSET MAGAZINE

OCTOBER 2011  
Again, our Inn was mentioned as the place to stay while visiting the north coast...see page 47

“The Lost Whale Inn”  
Beaches & Redwoods

THE COVE RIGHT BELOW THIS TRINIDAD INN OFFERS UP YOUR OWN COLONY OF SEA LIONS, AND A GOOD HOT BREAKFAST...

## OLD ROOM & NEW DECOR

The Agate Executive Garden Room is the newest addition to our suite of rooms. Located on the first floor off the small living room, it has a fabulous view of our gardens as well as a view of the ocean. The queen bedroom has been decorated with a custom driftwood headboard, seashells, and of course, agates! This room can be reserved along with the Sea Lion room and living room to host your bridal party or family reunion.



## Vegetarian Lasagna

**For this recipe, the portions vary according to size.**

Pre-cook pasta sheets, and lay them out on damp cloths to prevent drying out. Prepare tomato or marinara sauce to your liking.

Layer 1- Start with a thin layer of your choice of marinara or tomato sauce to coat bottom of pan.

Layer 2- Line pan with pasta sheets, hanging off the end sides of pan. This layer will be overlapped at the final layer.

Layer 3- Marinara sauce

Layer 4- Parmesan cheese - grated

Layer 5- Pasta sheets

Layer 6- Ricotta cheese mixed with 2 whisked eggs

Layer 7- Sauteed portobello mushrooms

Layer 8- Pasta sheets

Layer 9- Mozzarella cheese - sliced thinly

Layer 10- Blanched fresh spinach ( be sure to drain excess water from spinach)

Layer 11- Pasta sheets

Layer 12- Marinara sauce

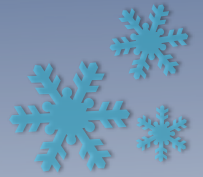
Layer 13- Overlap first layer of pasta sheets

Layer 14- Finish with light sprinkle of parmesan cheese and drizzle of olive oil

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*This is a favorite at weddings for those who love really good vegetarian fare. The Portobello mushrooms create a really hearty consistency. This lasagna can also be reheated, just add a few drops of water on the top before you heat it up.*  
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Bake at 350 degrees until done – about 40 minutes. Cover with aluminum foil dome during baking process. Put slits in dome to allow steam to escape.

# Whale of a Winter Events



## TWO TICKETS TO TEMPTATION - Wine, Dine, & Unwind

- \* Treat yourself and your partner to a special overnight evening with our Winter Special offering at the Inn.
- \* On Thursday through Sunday, October 15, 2011 to March 31, 2012, come stay, play and unwind starting at \$199 a couple.
- \* Includes afternoon wine reception, gourmet dinner, one night accommodation in garden view or ocean view room, access to Jacuzzi, sauna, and a delicious 7-course buffet breakfast in the morning. Spa packages available on request.

<p><b>HOLIDAY SPECIALS</b>          Thanksgiving Dinner          Christmas Seasonal Decor          New Year's Eve          Valentine's Romance</p>	<p>We celebrate in style with the holidays! Join us for one or all of the festivities while you are staying with us.</p> <ul style="list-style-type: none"> <li>* November 24 - Thanksgiving Family Feast - \$45 per person/tax &amp; gratuity</li> <li>* December 25 - High Tea served in traditional English style (guests only)</li> <li>* December 31- New Year's Eve celebration with champagne &amp; caviar (for guests only) and something special.</li> <li>* February 11 and 14 - Romantic candlelit dinner, roses, music and breakfast for only \$265 to \$295 per couple. Spa packages available.</li> </ul>
<p><b>INTERNATIONAL DINNERS</b>          England          Ireland          France          Switzerland          Italy</p>	<p>We are spicing up our weekend dinners to celebrate the cuisine from countries that our guests have originated. Check with us to find out which night the specials will be offered. Here are some highlights:</p> <ul style="list-style-type: none"> <li>* Pork Wellington with a wine sauce reduction</li> <li>* Bangers and mash</li> <li>* Boeuf bourguignon</li> <li>* Chicken Breast stuffed with Parmesan Cheese &amp; Fresh Herbs in a Wine Sauce</li> <li>* Vegetarian Lasagna with Portobello Mushrooms &amp; Wild Spinach</li> </ul> <p>All dinners will be served with a choice of entree, salad, and dessert prepared with recipes from the country and based on seasonal availability.</p>

*Visit our website*  
[www.lostwhaleinn.com](http://www.lostwhaleinn.com)  
**OR**  
*new FACEBOOK page*  
*"Lost Whale Inn"*

Don't forget our facility makes a great retreat or conference center for your next business meeting or family reunion during the winter months. Please call us for more information or check our website for details of our activities and to make reservations.  
 (707) 677-3425 or toll-free (800) 677-7859  
 or email to: [info@lostwhaleinn.com](mailto:info@lostwhaleinn.com)