



SIMPLY PATRICK COUNTY



NEWSLETTER

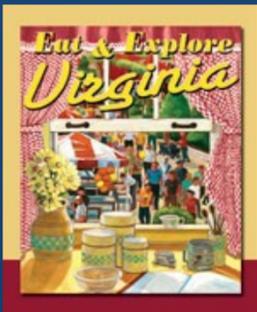
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Or visit our website:
www.visitpatrickcounty.org

Sign up for our e-newsletter
SIMPLY PATRICK COUNTY



*Eat & Explore Cookbook is available for purchase at the Patrick County Chamber of Commerce office located at 20475 Jeb Stuart Highway in Stuart, VA.

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NEW PATRICK COUNTY TOURISM LOGO

The Patrick County Tourism Advisory Council (TAC) is pleased to announce a new logo for Patrick County tourism. Designed by David Stanley, of [SilverLining Design](#) and [Stanburn Winery](#), the reinvented logo showcases an artistic rendering of Bull Mountain. Stanley says, "I wanted to design a logo that featured a rustic, yet modern feel. Bull Mountain is an iconic formation in our county, so I started with that and used the trail to the old fire tower as a representation of hiking and biking trails, along with curvy roads and rivers found throughout the county. The lettering and the icon of the mountain have a sturdy, but weathered look to convey the natural, rural feel of our community. The logo has a strong design and tells our story without trying to tell too many stories in one logo."

Although the logo has a new look, the familiar Patrick County tourism slogan is unchanged – "Experience the Simple Life." The focus of Patrick County tourism remains the same as well – getting new people to discover Patrick County as an outstanding community to visit and live. To read about Patrick County, visit visitpatrickcounty.org

HOMETOWN CHRISTMAS IN STUART, VA

7:00 am-7:00 pm -United Methodist Holiday Bazaar
12:00 pm-3:00 pm -Mistletoe Market & Stuart Farmers Market
1:00 pm-3:00 pm - Honduras Coffee Shop Holiday Bazaar
12:00 pm-7:00 pm - Arts on Main

1:00 pm-3:00 pm -Pictures with Santa at Marilyn's Florist
3:00 pm-4:00 pm - Stuart Baptist Church Handbell Concert outside the church

4:00 pm - Christmas Parade through uptown & downtown Stuart
6:00 pm - Tree Lighting at the Farmers Market
6:30 pm - Movie at the Star Theatre. Feature movie, "Elf". (Adults \$3.00, Kids 12 and under \$1.00)



EVENTS AT REYNOLDS HOMESTEAD

Saturday, Dec. 7th - Polar Express Pajama Party -Dinner, movie, goodies & gift Bags, \$8.00 per person - Reservations are required as space is limited.

Saturday, Dec 7th - Victorian Christmas at Rock Spring Plantation -Apple cider and old fashioned Christmas cookies. Create your own Victorian Christmas card or ornament.

Sunday, Dec. 8th -Second Sunday American Music Series, "Holidaze." Victorian Christmas edition. \$12.00 adults, \$6.00 student.

Thursday, Dec 12th -Dinner & a Movie Night— Feature movie, "Muppet Christmas Carol". Dinner starts at 6:00pm (\$14.00), Movie starts at 7:00pm (Free) For more information, visit [Reynolds Homestead](#)

CONGRATULATIONS MULBERRY FARM

Did you know that Mulberry Farm, home of the Water Buffalo is the first residential home in the USA to be awarded a LEED Platinum status as well as a Passive House Certification. Right here in good old Patrick County.

For most projects, there are four levels of LEED certification, depending on how many points the project has earned: certified, silver, gold or platinum. The nine key measures of LEED are: Sustainable Sites, Water Efficiency, Energy and Atmosphere, Materials and Resources, Indoor Environmental Quality, Location and Linkages, Awareness and Education, Innovation in Design, and Regional Priority.

Passive House Certification refers to a rigorous, voluntary standard for energy efficiency in a building, reducing its ecological footprint. It results in ultra-low energy buildings that require little energy for space heating or cooling.

December 7th Mulberry Farm will be at Honduras Coffee shop grilling samples of water buffalo to give away. For additional information, visit <http://mulberryfarmproduce.com>



THIS MONTHS FEATURED ARTISAN



SAMMY SHELOR

At 4-years old, Sammy began playing on a banjo fashioned from a pressure cooker lid made by his grandfather. By age ten, Sammy was performing with local bands, and by age 19, he became a full-time professional musician, playing with the *Heights of Grass*. In 2009 Sammy was inducted into the Virginia Country Music Hall of Fame.

Now a member of *The Lonesome River Band* and as a guest musician with Steve Martin and Alan Jackson, which landed him on the marquee at Time Square, Sammy has over 40 awards and nominations since his Lonesome River Band IBMA Album of the Year Award for "Carrying the Tradition" by Rebel Records. Sammy's most recent award was 2012 IBMA Banjo Performer of the Year Award and he's been nominated once again for 2013 IBMA Banjo Performer of the Year.

Sammy has his own signature Sammy Shelor banjo picks, instructional video, and a signature model banjo produced by Huber Banjos. To read more about Sammy, visit sammyshelor.com.

WHAT'S HAPPENING?

Dec. 20th, 7:00-9:00pm -WHEO Jamboree at the Star Theatre \$5.00 admission. All proceeds support the local Alzheimer's Group. Door prizes.

Dec 21st & 22nd, 4:00pm until -[Patrick County Music Association \(PCMA\)](#). Concessions available, donations appreciated.

Dec 6th, 13th, 20th, & 27th, 7:00-10:00pm - Willis Gap Open Jam at the [Willis Gap Community Center](#).

Dec 31st, 9:00pm-1:00am -[New Year's Eve Celebration at Fairy Stone State Park](#). Reserve your two-night stay and enjoy heavy music, Hors D'oeuvres, spiced cider/punch, or BYOB.

WHAT'S COOKIN'?

* Recipe can be found in the Eat & Explore Cookbook

SPICED NUTS

1/2 tsp. ground coriander	1/2 tsp cayenne pepper
1/2 tsp ground cumin	1 1/2 tsp salt
3 Tbsp. butter	3 cups pecans
2 Tbsp. brown sugar	1 cup pistachios
1 1/2 tsp. Worcestershire sauce	2 cups almonds



Preheat oven to 325°. In skillet over low heat, combine coriander, cumin, butter, sugar, Worcestershire sauce, cayenne and salt. Cook slowly until butter melts and sugar dissolves. Keep warm. Place nuts on baking sheet. Bake 10-15 minutes, shaking several times. Put nuts in bowl and drizzle butter mixture until well coated. Cool completely. - Recipe compliments of Very Virginia Shop