

Feast with Friends

a weekly Sunday Suppers newsletter

The Sunday Suppers newsletter Updates has a new name—Feast With Friends. Residents weighed in on several options and selected this new title as the best reflection of the dual themes of food and community.

Each week, a new edition of Feast with Friends will be posted on the Sunday Suppers page on RVillagers.org and on the RVChat Sunday Suppers subgroup website. Newsletters from 2024 and 2023 are also posted. Entries are listed with the most recent update first.

October 13th - Native First Foods

The October 13th Sunday Supper was a celebration of local First Foods in acknowledgement of Indigenous Peoples Day (October 14th). As Head Chef Diana Stallard shared in the Opening Circle, Native First Foods are now difficult to find so the menu was crafted to “give a nod” to First Foods. The salmon was dip-netted Chinook salmon from Native fishers. The dinner also included roasted potato and Jerusalem artichoke (a “nod” to wapato), caramelized onions (a “nod” to camas), green beans (a “nod” to fiddlehead ferns), and berry crisp of blackberries and huckleberry with a topping of acorn flour and hazelnuts (a “nod” to the wealth of berries and nuts of our region). The huckleberries were actually harvested on the Rose Villa campus.



The table set-up featured linens with fall colors, fresh flowers, nuts (from a morning walk) and a table runner from Nayagala, an organization serving urban Natives.



Don Mickey prepared the salmon (after performing a thorough temperature check of the Rec Room oven). He then poured a glass of wine that he assured us was for the salmon (hmmmm...the twinkle in his eye gave him away.)

After a poem by Stephanie, diners enjoyed the meal, the conversation, and the décor (including sampling some of the grape juice made the day before).



And then there was dessert, which was intentionally a bit tart (with the option of adding ice cream for a sweet accent).



Kitchen Updates



A new rack for storing our amazing wooden cutting board has been installed by Mark Kealey. The rack across the bottom keeps the board off the (soggy) counter and the bracket at the top keeps the board from toppling off the rack. “Use and Care” instructions for the board are posted above the board.

Metal baking sheets have migrated from various spots to the cupboard underneath the stovetop burners. They are happily nestled in with the small cutting boards on a simple rack with pegs.



A trip to a Treasure House moving sale yielded much-needed additions for the Rec Room kitchen. More stemmed wine glasses are now on the second shelf in the glasses cupboard.

A second knife block with a set of Chicago Cutlery knives now sits next to the first knife block. The knives were sharpened by Bob Lease, our resident knife sharpener.



November Sunday Supper Schedule

Veteran Head Chefs are returning to dazzle diners at three meals in November. Sign-ups go “live” on October 20th when the schedule comes out.

November 3rd – Carol Verga

Chili (made with Beyond Beef vegetable “meat”; recipe evolved by Carol et al over the years), Crackers, Corn Salad (red bell pepper and onion), Cornbread, and Ice Cream plus Appetizers (Chips with Salsa and Guacamole). Carol schedules time for socializing/nibbling, followed by dinner.

November 10 - Linda Burk and Susie Petterson

Polenta topped with Ratatouille, Colorful Cabbage and Fruit Salad, Pumpkin Custard with Pecans and Whipped Cream.

November 17 – Lynn Thomas

Tuscan Ribollita Soup, Wheat or Gluten-Free Rolls, Green Salad, Ice Cream Cones.

November 24 – Community Potluck. Hosts are residents with November birthdays. Co-Point-People Shirley Smalley and Cathy Schar are planning some special features for this culinary episode.