



The Holiday Addition

Upcoming Area Events

November

Williamsburg Harvest Celebration 11/04-11/13

421 N Boundary St. Williamsburg, VA

Veteran's Day Parade Virginia Beach 11/11

9th Street Virginia Beach, VA

York County Historical Veteran's Day Ceremony 11/11

301 Main Street Yorktown, VA

Searching for Powhatan's Werowocomoco 11/12

14477 Benns Church Blvd Smithfield, VA

Virginia Living Museum Oyster Roast 11/12

524 J. Clyde Morris Blvd. Newport News, VA

Yorktown Market Days 11/12

331 Water Street Yorktown, VA

Downtown Suffolk Grand Illumination 11/18

Turkey Pardoning at Virginia Living Museum 11/23

524 J. Clyde Morris Blvd. Newport News, VA

Celebration in Lights 11/24-01/01/17

Newport News Park 13560 Jefferson Ave Newport News

November,
December,
and January



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December



- [Williamsburg Community Christmas Parade 12/03](#)
- [Busch Gardens Christmas Town 11/25-01/02/17](#)
Williamsburg, VA
- [Star of Wonder: Mystery of the Christmas Star 11/23-12/31](#)
Virginia Living Museum Newport News, VA
- [Dominion Garden of Lights 11/24-12/31](#)
6700 Azalea Garden Road Norfolk, VA
- [Colonial Williamsburg's Grand Illumination 12/04](#)
- [Colonial Christmas at Jamestown Settlement and Yorktown Victory Center 12/01-12/31](#)
- [Yorktown Christmas Tree Lighting 12/02](#)
Riverwalk Landing Yorktown, VA
- [Yorktown Lighted Boat Parade 12/03](#)
Riverwalk Landing Yorktown, VA
- [Hollydazzle 12/03](#)
City Center at Oyster Point Newport News, Va
- [Yorktown Market Day and Toyland Parade 12/10](#)
Riverwalk Landing Yorktown VA
- [Celebration in Lights 11/24-01/01/17](#)
Newport News Park Newport News, VA
- [First Night Williamsburg 12/31](#)

January

- [Saturday Afternoon Wines Tunes and Sunday Afternoon Music and Wine at Saude Creek Vineyards Saturdays and Sundays](#)
- [Newport News Restaurant Week 01/12-01/04](#)



Wmbg 740 AM is Williamsburg's Radio Station since 1958!! Check them out at AM 740 or stream live online for some oldies but goodies and up to date local news!



Tuscan-Style Roast Pork

Serves 4 to 6

Ingredients

- 1 Lemon
- 1/3 cup extra-virgin olive oil
- 8 garlic cloves, minced
- 1/4 teaspoon red pepper flakes
- 1 tablespoon chopped fresh rosemary
- 2 ounces pancetta, cut into 1/2in pieces
- 1 (2 1/2 lb.) boneless center-cut pork loin roast, trimmed
- Kosher salt

Directions

1. Finely grate 1 tsp zest from lemon. Cut lemon in half and reserve. Combine lemon zest, oil, garlic, and pepper flakes in 10 inch nonstick skillet. Cook over medium-low heat, stirring frequently, until garlic is sizzling, about 3 minutes. Add rosemary and cook 30 seconds. Strain mixture through fine-mesh strainer set over bowl, pushing on garlic-rosemary mixture to extract oil. Set oil aside and let garlic-rosemary mixture cool. Using paper towels, wipe out skillet.
2. Process pancetta in food processor until smooth paste forms, 20-30 seconds, scraping down sides of bowl as needed. Add garlic-rosemary mixture and continue to process until mixture is homogeneous, 20-30 seconds longer, scraping sides of bowl as needed.
3. Position roast fat side up. Insert knife 1/3 of way up from bottom of roast along 1 long side and cut horizontally, stopping 1/2 inch before edge. Open up flap. Keeping knife parallel to cutting board, cut through thicker portion of roast about 1/2 inch from bottom of roast, keeping knife level with first cut and stopping about 1/2 inch before edge. Open up this flap. If uneven, cover with plastic wrap and use meat pounder to even out. Sprinkle 1 tbsp. kosher salt over both sides of roast and rub into meat to adhere. Spread inside of roast evenly with pancetta-garlic paste, leaving about 1/4 inch border on all sides. Starting from short side, roll roast (keeping fat on outside) and tie with twine at 1 inch intervals. Set wire rack in rimmed baking sheet and spray with vegetable oil spray. Set roast fat side up on prepared rack and refrigerate for one hour.
4. Adjust oven rack to middle position and preheat oven to 275 degrees. Transfer roast to oven and cook until temperature registers 135 degrees, 1 1/2-2 hours. Remove roast from oven, tent with aluminum foil, and let rest for 20 minutes.
5. Heat 1 tsp reserved oil in now-empty skillet over high heat until just smoking. Add reserved lemon halves, cut side down, and cook until softened and cut surfaces are browned, 3-4 minutes. Transfer lemon halves to small plate.
6. Pat roast dry with paper towels. Heat 2 tablespoons reserved oil in now-empty skillet over high heat until just smoking. Brown roast on fat side and sides (do not brown bottom of roast), 4-6minutes. Transfer roast to carving board and remove twine.
7. Once lemon halves are cool enough to handle, squeeze into fine-mesh strainer set over bowl. Press on solids to extract all pulp; discard solids. Whisk 2 tablespoons strained lemon juice into bowl with remaining reserved oil. Slice roast into 1/4 inch thick slices and serve, passing vinaigrette separately.

Most recipes call for letting the roast rest under foil after it's been cooked through and browned then serving it. This allows time for the internal juices to redistribute and for carryover cooking to bring the roast up to the final serving temperature. Covering a well-browned roast with foil will trap steam and cause the crust to soften. Letting it rest after cooking then searing and serving it immediately guarantees a perfectly crispy crust at the table!!



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Be Sure To Visit My



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We have recently made some exciting changes to our Website

[www. Voncannonrealestate.com](http://www.Voncannonrealestate.com)

and our Facebook pages

www.facebook.com/livinginwilliamsburg

[www.facebook.com/JEVproperty Management](http://www.facebook.com/JEVpropertyManagement)

please be sure to check

them out, and "like" us on Facebook!! Please visit

our Yelp page as well!

This newsletter was brought to you by Elaine VonCannon and her husband Joe Moreau, owner of Williamsburg Irrigation!!

