

BAY TRAILS OUTFITTERS NEWSLETTER

DEMO AND SALE DAYS

Don't miss our fall sale on Saturday, Oct. 24 and Sunday, Oct. 25 from noon-4:00 both days. Factory reps. from Eddyline will be on hand on Saturday to field questions and put you in the boat of your dreams! All **in-stock accessories are 15-75% off; all in-stock boats are 10-75% off.** Choose from a vast array of new and **used** kayak models; basic paddling instruction will be given for beginning paddlers. Join us, rain or shine, for incredible savings!



Bay Trails Outfitters
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Onemo, VA 23130
(Mathews County)
804-725-0626 or
toll-free: 888-725-7225
kayak@baytrails.com
www.baytrails.com

Directions: From the Hardee's on Main Street in Mathews, follow Rt. 14 East (Main Street) 3.75 miles. Turn left onto Rt. 608. Go 1.5 miles and turn left onto Rt. 609 (Bethel Beach Rd.) We're located one mile on the right at 2221 Bethel Beach Rd.

Fall/Winter Hours

Please note our new store hours for the fall and winter: Saturdays 10-5. Weekday hours are now by prior appointment or chance.

Kayak demos are held daily during store hours or by appointment. Ask about our delivery service!
Fall/Winter retail hours: 10-5 Saturdays. Any time by appointment.

2009 FALL SALE

All in-stock boats are at least 10% off MSRP (including Eddylines) with a selection of models at 50-75% off. Here's a sampler of super deals for the fall sale: all in-stock Bell and Old Town canoes 30% off MSRP; all in-stock Extrasport life jackets 50% off; Tarpon 120s (with or without rudder) 25% off MSRP; Prowler "Trident"-15' sit-on-top fishing kayak with GPS, fish finder, and multiple rod holders-one of the best fishing kayaks on the market-MSRP is \$2400-on sale for \$1899; a selection of cold water paddling gear to include gloves, jackets, and wetsuits will be 50%-75% off.

Great Gift Ideas

Blueways guide, Yakgrips, fishing rod holder, kayak cart, cockpit cover, gloves, Bay Trails t-shirt

Tours and Events

How does **paddling with manatees in Florida** this winter sound? We will be leading day trips to explore Florida's finest crystal clear, spring fed rivers the last week of January, 2010. This is the fourth year we've offered these tours, and they truly are fabulous! All equipment is provided; we can also trailer your kayak down for you, or you may bring your own equipment. And the price is right! You only pay for the tours you choose. Call Jan for more details and lodging arrangements.

The eleventh annual **Caroling on the Creek** will be held Saturday, December 12 at 6:30 P.M. Join us at Town Point Landing (end of Rt. 615) in Mathews for a festive evening as we paddle to the headwaters of Put-In Creek, caroling all the way! It's free (and refreshments follow), so join the fun!

Home for Sale

If you have ever dreamed of living in this paradise of a county called Mathews, but don't own a home here yet, here's your chance! We are selling the home we lived in for 2 1/2 years after Hurricane Isabel (in 2003) ransacked our kayak farm property. It's located three doors down from the kayak farm and just one block from a little used public landing on Winter Harbor (and within easy bicycling distance of Bethel Beach). Three bedrooms, 1.5 baths, 2.45 acres, mature landscaping, cherry trees, grapevines, one car detached garage, huge "barn", plus two more outbuildings. Asking \$199,000. Go to virginiacountryrealestate.com and look for 22 Old Mill Landing. This would be a great weekend or retirement home, especially for those who love to paddle.

FROM JAN'S RECIPE FILE

I make this soup every week in the fall and winter. It's nutritious, delicious, and so easy to make! Try it with some crusty garlic bread for a filling meal.

Cannellini Stew w/Sausage and Kale

2 tsp. vegetable oil
1 tsp. minced garlic
8 oz. smoked turkey sausage, cut into 1/4" slices
1 cup water
1 c. chicken or vegetable broth
2 (19 oz.) cans cannellini beans (or other white beans), rinsed and drained
4 cups chopped kale
1/2 tsp. black pepper
1/8 tsp. salt
Several dashes Texas Pete hot sauce

Heat oil in large saucepan over medium-high heat. Add garlic and sausage; sauté about 1 minute. Add water, broth, and beans; bring to a boil. Stir in kale, black pepper, salt, and hot sauce; bring to a boil. Cover; reduce heat and simmer about 5 minutes or until kale is tender.