

BORGO MEDIOEVALE

NEWSLETTER

*Eighth Edition
Fall 2012*



The Holidays Are Almost Here!

With a robust harvest of over 6 tons of delicious (yes, we ate them as we picked them!) muscadine grapes just concluded, there's no time to rest on our laurels. The abundantly successful harvest this year means that there is even more work to do now to process, pay for, pick up, ship, and market our products. We thought it was a great time to expand our product line, since we now had enough of a harvest to ensure that we will be able to offer these same products every harvest season. So we expanded to create not one, but two new types of muscadine grape cider. In addition to the Muscadine Grape Blush Cider that we unveiled in 2011, we've made Red Muscadine Grape Cider and White Muscadine Grape Cider. The red is a blend of our deep purple colored Noble grapes, which embody the cider with a rich, robust flavor that is unmistakably muscadine and undeniably delicious! The white cider, on the other hand, is bright and light,

with a crisp "complexity," said our Certified Cellar Manager, Dexter Lee. And at this time of year, who isn't looking for something new and exciting for the holiday table? The red or blush cider goes great with dinner, whether it's red meat, chicken, turkey, or ham, and the white cider is excellently paired with fine cheeses, white or pesto pasta sauces, and fish.

In addition to our ciders, we've also branched out into two new preserves and a product we'd never even heard of until we decided to try it out: Spiced Muscadine Butter. Delicious over cornbread, gingerbread, or any other pumpkin-spice-friendly dish, our butter is soft and spreadable. Try our Red Muscadine Hull Preserves or White Muscadine Hull Preserves on your morning toast, have a snack with Spiced Butter on it for lunch, then pair one of our ciders with dinner and you've got your daily Resveratrol dose as well as the delicious taste of our muscadine grapes! Buon appetito!

Spotlight on: Robert Mielenhausen

Official Artist of The Vineyard at Borgo Medioevale

By Dr. Lucinda Cassamassino DiFalco

“My art is a process of continual change and development. It speaks to a synthesis of intimate spaces and structural forms.

The compositions are both literal and abstract, stepping outside the realms of trend and sensationalism. The work embraces a sense of past and present, stillness and motion, the remembered and forgotten.”

We caught up with local Oakdale, NY celebrity artist Robert (Bob) Mielenhausen, just before we were blessed by a visit from Hurricane Sandy here on Long Island, so before we were all busy cleaning up our debris-littered property, Bob was kind enough to chat about the piece of artwork commissioned by The Vineyard at Borgo Medioevale in anticipation of the opening of its winery/cider processing facility in Swansea, SC.

Lucinda: Please tell our readers a little bit about yourself. Who are you and what do you do?

Bob: I have been doing art since I was fifteen. I taught fine arts for 33 years at Southampton High School. I have shown considerably here in the U.S., as well as in Japan. My work focuses on the use of mixed-media and photography.

Lucinda: Why do you do what you do? In other words, why art?

Bob: I find it necessary. It is a way to get out of myself.

Lucinda: What kind of works do you create?

Bob: I do a variety of things. Reliefs based on Roman antiquity, photography, and mixed-media work based on combining photography with painting.

Lucinda: What elements of ancient Rome are attractive to you?

Bob: The architecture, textures, and colors of ancient Rome are what fascinate me.

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Lucinda: For readers who may not know the story, please tell how you first got involved with The Vineyard at Borgo Medioevale?

Bob: Well, my children and [Lucinda] you had been friends many years ago. Recently, you all rekindled your friendship, then [Lucinda] you recognized and appreciated my work, seeking to make it a part of the vineyard.

Lucinda: What was the process involved in creating the piece commissioned for the opening of The Muscadinery at Borgo Medioevale?

Bob: The process involved focuses on Roman wall painting as well as building a relief, and the mystery of the god Bacchus (Dionysus), the Roman god of wine and theatre.

Lucinda: To your knowledge, has your work ever been exhibited at a winery before?

Bob: No, this is my first commission for a vineyard.

Lucinda: How does it feel to be the Official Artist of The Vineyard at Borgo Medioevale?

Bob: I feel honored, and very excited. I'm looking forward to the winery becoming a reality.

Lucinda: Do you have any upcoming shows or events you would like to let our readers know about?

Bob: My upcoming shows are in March of 2013: a 3-person exhibit at the Patchogue Arts Gallery, in Patchogue New York and the Architectural Digest Home and Design Show in Manhattan, March 21-24 on Pier 94.





HarvestFest 2012 - Dorothy Cassamassino & Dr. Lucinda Cassamassino DiFalco show off their Borgo Medioevale custom-made shirts and the fruits of the latest harvest.

Viniferous Victuals by Dexter Lee

Muscadine Ice Cream

Ingredients

1 1/2 cups fresh muscadine puree

3/4 cup whole milk

2/3 cup granulated sugar

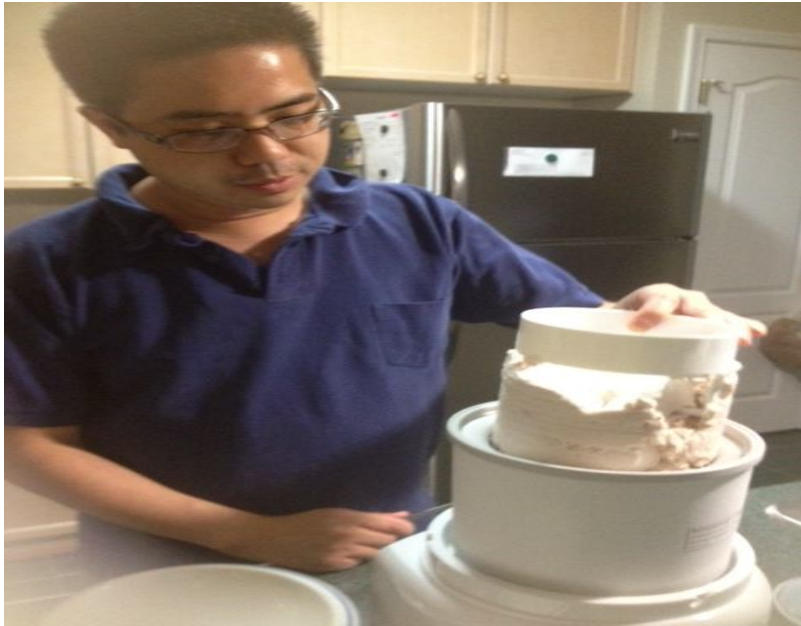
a pinch sea or kosher salt

1 1/2 cups heavy cream

1 1/2 teaspoons pure vanilla extract

Directions

In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla. Stir in muscadine puree. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture together again before using. Follow your ice cream maker's manufacturer instructions to make delicious ice cream.



Borgo Medioevale Certified Cellar Manager Dexter Lee demonstrates ice cream making in the "thick" of the harvest season

Letter from the President & CEO

Dear Friends,

Looking back upon another harvest season, I still can't believe how far we've come from where we once were. From a tiny, fledgling vineyard with baby vines so young they were still seedlings in milk carton-like pots, to an abundantly flourishing production of over 6 tons and a boundless product line that is being welcomed into the homes and shops of the northeast at an incredible rate. Yes, on the eve of Thanksgiving and the winter holidays, where we can imagine that the first immigrant settlers in the southeastern U.S. used the same varieties of muscadine grape vines to cook, to make juices and ciders, and even to ferment the first wines and liqueurs, we are thankful for our friends and proud of our roots in American soil. We are truly blessed to have a staff of both paid employees and volunteers, as well as supportive friends and family willing to purchase our products, become Buy-A-Vine sponsors, and even give us free airtime on their radio programs to promote our efforts. So exactly who is on the honor roll in this edition of the newsletter? Let's find out!

As usual, Certified Cellar Manager Dexter Lee came through once again with a host of help and some culinary curiosity. With a prolonged harvest season this year, Dexter was called upon more than ever to provide safe harbor to me, the grapes, and various "grape groupies," as I've come to call them - the people who come down for the harvest for one reason or another. Some come because I'm on the verge of being overdue for returning a rental vehicle, others come to drive the grapes back and forth to the processing center or to Dexter's once they're processed, and still others come just to help out with whatever is needed. This year, Dexter hosted groupies Steve, Greg, and Andrew DiFalco and tried out his latest muscadine masterpiece: muscadine grape ice cream! Dexter had obviously been thinking about it for some time
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LEVELS OF SPONSORSHIP:

L'Ordine del Conte Verde – Created in 1362 by Amedeo VI of Savoia, who was known as the Green Count for his predilection for that color in his banners. The Order was quite selective, composed of only 15 knights tied to the Count by great devotion. It was characterized by a relationship of equality between the Count (one of the 15) and the other members (defined as brothers and companions). The Order was represented by the acronym FERT, which for us at Borgo Medioevale stands for Faith, Equality, Respect and Trust. This level of sponsorship is dedicated to the loyal friends and family who have stood by the creators of Borgo Medioevale throughout the years, and to the first sponsors who took us at our word, on faith alone. *For contributions over \$25,000*

L'Ordine della Notte di San Lorenzo di Roma – A mixture of two Italian traditions steeped in history, San Lorenzo di Roma was a 3rd century archdeacon of Rome, distributor of alms, guardian of the Church's treasures, and caretaker of the poor. To this day, dreamers look up into the sky on the Notte (night) di San Lorenzo (August 10) and seek out the meteor shower that follows the Swift-Tuttle comet, known throughout the Middle Ages as the burning tears of San Lorenzo. It is believed that on this one magical night, thanks to San Lorenzo, dreams really can come true. This level of sponsorship is dedicated to supporters who have demonstrated unwavering dedication to making the hopes and dreams we have for Borgo Medioevale a reality. *For contributions of \$5,000-\$24,999*

L'Ordine di Dionisio-Known as Bacco in Italian and as Bacchus or Dionysus in English, he is the ancient Greek god of all things grape -the harvest, winemaking, wine - and he even presided over those who had had one too many! We celebrate the ancients in their knowledge of agriculture and understanding of its importance to everyday life and society. This level of sponsorship honors Borgo Medioevale's environmental commitment and is dedicated to those who strive to protect nature every day – whether through recycling, conserving resources, or even just planting a vegetable garden at home. Every little green step we take helps ensure that the “roots” of Borgo Medioevale's successful harvest will continue to grow each year! *For contributions of \$1000-\$4,999*
If you would like to join the Borgo Medioevale family and support The Vineyard at Borgo Medioevale, contact us at 516.581.8620, email: Info@BorgoMedioevale.org or visit us online at <http://www.borgomedioevale.org/category/donate.html>

Borgo Medioevale *Holiday 2012 Catalog*

Borgo Medioevale Calendar

It's never too early to pre-order your copy of The 2013 Borgo Medioevale Calendar which includes pictures of the Vineyard at Borgo Medioevale, recipes, information on the healthy benefits of resveratrol, interesting facts about our cider and other products, as well as a letter from the President explaining the history and mission of the vineyard. The Borgo Medioevale Calendar comes in a variety of sizes and prices and makes the perfect business or personal gift.

Whether as a gift for a birthday, anniversary or for the holidays, the Borgo Medioevale Calendar is a unique and entertaining keepsake for everyone on your list. Available for wall, desk, poster or wallet, the calendars can be shipped anywhere in the continental United States.



Wall Calendar - \$20
(11" x 8.5")

Desk Calendar - \$15 (8.27" x 3.75")
Wallet Calendar - \$10 (3.42" x 1.93")
Poster Calendar - \$15 (11.25" x 17.3")

Borgo Medioevale Spiced Muscadine Butter

The perfect accompaniment to all your holiday dishes, our new Spiced Muscadine Butter is a delicacy to be savored all year long. Use it to top your morning toast, or warm it and spread over cornbread, gingerbread, or any fall-inspired bread or cake. Better still, use it in your bread-making recipes, for the secret ingredient to apple cinnamon, cinnamon raisin, pumpkin, or even pumpernickel bread – no one will ever guess that you used Spiced Muscadine Butter!



Ingredients: Muscadine grape hulls, pulp and juice, sugar, pectin mix, vinegar, cinnamon, salt, cloves

Carolyn's Corner

by Carolyn Mejia

How Can Muscadine Grapes and Resveratrol Affect Your Cholesterol?

It's no secret that Muscadine grapes provide a variety of health benefits due to their high Resveratrol content. In this article, we are going to focus on muscadine grapes and how they can help you fight high cholesterol.

We often hear people say that they suffer from bad or high cholesterol issues. Their doctors tell them that they have to take it easy and watch what they eat, otherwise they'll feel lousy and "bad" cholesterol will lead to other serious diseases, causing health complications.

What is cholesterol and what does Resveratrol do?

Cholesterol is a waxy, fat-like substance made in the liver and other cells. It is also found in certain foods, such as those made from animal by-products: eggs, meat, and dairy products. Our bodies need cholesterol to function properly and produce hormones, vitamin D and bile acids that help to digest fat.

Cholesterol is necessary to our bodies, but only in limited amounts. When there is too much cholesterol present in our bodies, is when it can create health problems such as heart disease.

Resveratrol is also beneficial to the human body. It is a natural component in the skin of our **Muscadine grapes**. Most importantly, when it comes to cholesterol, **Resveratrol is known for naturally and significantly lowering high cholesterol.**

Studies have shown that plaque (a thick hard deposit) building up in arteries is caused by bad cholesterol. This is why it is recommended that we eat foods with high anti-oxidant properties. These foods

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Carolyn's Corner (cont'd)

by Carolyn Mejia

reduce bad cholesterol and can prevent plaque build-up. The Resveratrol in our Muscadine grapes gives them high anti-oxidant properties and helps to lower the bad cholesterol levels in the blood naturally. Resveratrol helps reduce inflammation, prevents the oxidation of LDL "bad" cholesterol and makes it more difficult for platelets to stick together and form the clots that can lead to a heart attack.

Cholesterol can be lowered in several ways. Resveratrol is a good healthy, natural way to help you with bad cholesterol. You can consume your daily dose of Resveratrol by simply eating our fresh Muscadine grapes as you enjoy your annual Buy-A-Vine delivery, drinking our Muscadine grape cider, or eating our Muscadine grape preserves and spiced Muscadine butter. So what are you waiting for? I'm as serious as a heart attack here, my friends (hoping you got the joke in there....). Stock up today, and drink to a healthy heart for years to come! Happy Holidays and may all your hopes and dreams come true in the New Year!



Borgo Medioevale

Holiday 2012 Order Form

Calendar 2013 Order:

___ Wall Calendars - \$20 ___ Desk Calendars - \$15
___ Wallet Calendars - \$10 ___ Poster Calendars - \$15

Cider Order:

___ 6 Bottles- \$9.00 each bottle*
___ 12 Bottles - \$8.50 each bottle*
___ 24 Bottle Container - \$8.00 each bottle*
*Add \$1 per bottle for White Cider

Muscadine Preserves Order:

___ Red Muscadine Grape Hull Preserves – 9 ounce jar, \$6.00 each
___ White Muscadine Grape Hull Preserves – 9 ounce jar, \$6.00 each

Spiced Muscadine Butter Order: ___ 9 ounce jar - \$6.00 each

Musca-Drizzle™ Dessert Syrup Order: ___ 8 ounce jar - \$5.00 each

Additional information for customized shipping:

Is this a gift? If so, you can provide details here or attach a separate sheet with instructions, and we will do our best! _____

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Cider Shipping Costs: Rush Deliveries Additional \$50.00 shipping charge;
Regular Shipping \$18.00 for 6 bottles; \$34 for 12 bottles; \$70 for 24 bottles

Preserves, Butter & Calendar Orders: Additional \$2.99 per item shipping charge
48 contiguous US states only-no international orders

Total Order Enclosed \$ _____

Please make out check to: LC Development, 29 Myrtle Lane, Coram, NY
11727.

Borgo Medioevale Holiday 2012 Catalog

Borgo Medioevale Muscadine Grape Cider, Preserves & Spiced Butter

We are currently selling the fruits of the 2012 harvest. Choose from **Borgo Medioevale Muscadine Grape Cider** in *Blush* (a mixture of our deep purple Noble and bronze Carlos grapes), *White* (exclusive blend of Carlos grapes), or *Red* (exclusive blend of Noble grapes). The fully pasteurized cider is sold in 750 ml wine bottles that stay fresh (unopened) for up to 2 years. In addition to the White and Red ciders that are new this year, we're unveiling our Muscadine Grape Preserves. Choose from **White Muscadine Grape Preserves** (with a smooth consistency and flavor perfect for those who love apricot or peach flavors) or **Red Muscadine Grape Preserves** (for those who enjoy a grapey, earthy spread on their morning toast instead of butter). And, exclusively available this Fall, for a limited time, is our much-praised **Spiced Muscadine Butter**. Delicious right off the spreading knife or as a pumpkin-spice-infused alternative to traditional jam on your morning carb of choice, this taste sensation is even versatile enough to top a variety of holiday breads or cakes, including gingerbread, cornbread, and anything with cinnamon, raisins, grapes, or pumpkin.

Whether as a gift for a birthday, anniversary or for the holidays, Borgo Medioevale Ciders, Preserves, and Butter are unique, fun gifts for everyone on your list. Start your holiday shopping early this year! Phone us at 516.581.8620 or visit our website at: www.BorgoMedioevale.org to place your order before it's too late!

Cider, Preserves, and Butter can be shipped anywhere in the continental United States.



Borgo Medioevale Holiday 2012 Catalog



**Borgo Medioevale
White Muscadine
Cider**



**Borgo Medioevale
Blush Muscadine Cider**

Red/Blush Cider Prices:

6 Bottles: \$9.00 each*

12 Bottles: \$8.50 each*

24 Bottles: \$8.00 each*

*Add \$1 per bottle for White Cider:

limited quantities!



**Borgo Medioevale
Red Muscadine Cider**

Borgo Medioevale White Muscadine Preserves



Delicious and healthy!

Ingredients: Muscadine grape skins and pulp, Muscadine juice, pectin, sugar, lemon juice.

Red or White Preserves: \$6.00/jar



Borgo Medioevale Red Muscadine Preserves

Ingredients: Muscadine grape skins and pulp, Muscadine juice, pectin, sugar, lemon juice.

9 ounce jar - \$6.00

Be a part of the magic of Borgo Medioevale!

Yes, I would like to join the Borgo Medioevale family of investors.

L'Ordine del Conte Verde (over \$25,000)

L'Ordine della Notte di San Lorenzo di Roma (\$5,000-\$24,999)

L'Ordine di Dionisio (\$1,000-\$4,999)

Yes, I would like to sponsor a vine in The Vineyard at Borgo Medioevale.

Please select what type of grape you would like to sponsor.

I would like to sponsor _____ of Carlos Vines @ \$150.00 each.

I would like to sponsor _____ of Noble Vines @ \$150.00 each.

Name: _____

Inscription: (75 character limit) _____

Address: _____

City: _____ State: _____

Zip: _____ Phone: _____

Email: _____

Please make out check to: LC Development, 29 Myrtle Lane, Coram, NY 11727.

Change of Address

Make sure your Borgo Medioevale Newsletter & Annual Grape Shipment move where you do!

Name: _____

Address: _____

City: _____ State: _____

Zip: _____ Phone: _____

Email: _____

Letter from the President & CEO, Cont'd

when he came to me with the idea of buying the ice cream machine and having it and all the other ingredients ready for the first trip I made to his house with fresh grapes. So, as it happens, in late August 2012, Borgo Medioevale Muscadine Grape Ice Cream was born! We tried it soft, right out of the machine. Then, we tried it hard, after it had spent the night in the freezer. And either way, the result was just creamy, delicious perfection – way to go, Dex! Look for Dexter's recipe on page 4 and, if you're a Buy-A-Vine sponsor, you can make it when you receive your next batch of fresh grapes in the fall of 2013!

Once this year's grapes were harvested, we picked up last year's production and began marketing it in New York, with the help of our new Marketing Representative and BAV sponsor, Christine DiFalco and husband Steve. I set up two venues at which we presented in September: the Village Renaissance Faire in Wrightstown, PA and the Fort Tryon Medieval Festival in Washington Heights, NY. The DiFalcos were a tremendous help in NYC. We made unprecedented sales, and reached thousands of people at each event. We are truly grateful to the organizers of these events: Ken Hone, Dennis Reeder and Maria Bassallo, for allowing us to participate. And, of course, we are grateful for Christine & Steve DiFalco, who, after NYC, have continued to sell our products at venues across Long Island.

In October, I organized an invitation-only event for some Buy-A-Vine supporters who are old, dear friends that I hadn't seen for quite some time. This cozy HarvestFest would not have been possible without the diligent efforts of my mother and Borgo Medioevale Investor, Dorothy Cassamassino and Buy-A-Vine sponsor Joe Prinzivalli. For weeks leading up to the event, they were scraping, painting, cleaning - performing a host of touch ups and adding dozens of decorative accents to

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Letter from the President & CEO

continued

our commercial building in Oakdale. And the hard work paid off, because our supporters didn't disappoint! I got to catch up with my fabulous friends, and I also got to promote the event on WALK 1370 AM during my friend and Buy-A-Vine supporter Luisa Potenza's show, "Italia Mia." So thank you, Dorothy, Joe, Luisa and vineyard supporters for a terrific event and for making it all possible!

Now, in addition to those mentioned above, are all those we thank for their continued patronage of The Vineyard at Borgo Medioevale. Frank & Cathie Lane just recently sponsored another vine, this time on behalf of their grandchildren, and there are many Buy-A-Vine supporters, such as Don "Dante" Mallon, Kurt & Sarah Fisher and new customers, including the Official Artist of The Vineyard, Bob Mielenhausen and his family (see our in-depth interview with Bob on page 2), Mike and Christina Willis, the Ellsworths, Debbi Sininsky, Nancy Kessler and more!

Last but not least, are the people who help further The Vineyard from afar. Our team of attorneys, Stephen Bull, Esq. of South Carolina and Janet Fisher Spatafora of Palatine, IL. work together, despite the miles that separate them, to keep our trademarks current, file documents with the government, and basically keep us out of jail. Without their persistence (at times it takes several emails to actually get a reply from me) and wealth of knowledge, we would not be where we are today.

And in closing, a sincere note of thanks to Vineyard Manager Marvin Rish who, despite numerous personal setbacks (including a broken ankle!) cared for the vines in the months leading up to the harvest with meticulous and loving attention. Without his stewardship and thorough planning of every detail of this year's harvest, we could never have achieved new levels of labor organization and vine yield. This year's harvest was the smoothest, the most bountiful, and, to date, simply the best experience. Thank you all for your continued support, and may you and yours be blessed with a joyous and peaceful holiday season.

Dr. Lucinda Cassamassino DiFalco

Appeal for Sponsorship

Ah, to be independently wealthy! Wouldn't it be nice if we could wake up and realize that money has miraculously materialized in our accounts, and that we'd never have to worry about the price of gas or debate the merit of a cup of high end coffee?

We at The Vineyard at Borgo Medioevale know how hard you work for every penny you earn. Believe us when we say that we work as hard as we can all year 'round to bring you the high quality Muscadine products you've grown to love and expect from us. And since we all love our jobs here, it makes the fruits of our labors even sweeter to us, each and every year.

But running a vineyard, while incredibly rewarding, isn't without expense. As our vines grow, they need more and more care. This year's harvest tripled in size – over six tons of grapes! – and we've had to update our irrigation system. We've also begun the process of building our new winery, where we can produce our delicious wines, ciders and jams on site. Both of these projects need more workers and supervisors, so our staff is increasing, too. That means more sweet treats for all of you – but it also means additional expenditures for us.

Won't you continue to help us produce the high-quality Muscadine products you love? Please consider becoming a Sponsor for The Vineyard at Borgo Medioevale. Our Order of the Knights Investors and our Buy-A-Vine Sponsors are making our dreams come true, and your contributions can only make us better. Please contact us for a full list of the benefits of sponsorship.

If you believe in eco-friendly, healthy foods produced by local American businesses, then we need your help! Please consider becoming an Individual or Corporate Sponsor for the Vineyard at Borgo Medioevale. We promise that we'll continue to give 110%, so that you can reap the rewards.

From all of us to all of you, we appreciate your continued support and wish you a Happy and Peaceful Holiday Season!

- Thank you from the Staff of The Vineyard at Borgo Medioevale



Community News Section

August 18: Happy Birthday to Buy-A-Vine sponsor Phil Spatafora!

September 6: Happy 4th wedding anniversary to Borgo Medioevale Co-Counsel Janet Fisher Spatafora and husband, Phil Spatafora.

September 28: Happy Birthday to Buy-A-Vine sponsor Amalia DeMatteo DonVito!

September 29: Happy Birthday to Buy-A-Vine Sponsor Jamie Kraus!

October 31: Happy 4th wedding anniversary to Dr. Lucinda Cassamassino DiFalco and Greg DiFalco.

December 9: Happy Birthday to Buy-A-Vine sponsor Edna Mejia!

December 10: Happy Birthday to Buy-A-Vine sponsor Dawn Kraus!

December 26: Happy Birthday to Carolyn Mejia, Buy-A-Vine sponsor and author of Carolyn's Corner!

**Happy Holidays to all of our families, friends, investors, and sponsors!
Best wishes throughout the New Year!**



Borgo Medioevale - Ft. Tryon Park Medieval Festival Sept. 30, 2012

Borgo on the Web

Have we been busy or what? How busy have we been, you ask? Well, since our new products came in all at once, and right on the heels of the harvest, it's been a race to get them all on our website with attractive photos and accurate pricing. We've been snapping our Polaroids (yes, most of our readers are old enough to remember those, ha ha!) and uploading the images, then checking them twice to see which are the nicest. We've already had a bunch of orders, in anticipation of the holidays, and our supply of White Muscadine Grape Cider is down to less than 20 cases! I wish I could say that we had a clue as to whether or not this trend will continue after the holidays, but regardless, we're thrilled that everyone is enjoying our cider, preserves, and butter enough to give them as gifts and stock up for the holidays.

We've even updated the website to include a "Where to Buy" page, which includes local shops on the south shore of Long Island that have purchased our items for sale in their shops. The list grows constantly, so bookmark the page and check back often to see if Borgo Medioevale is coming to a store near you!

And speaking of local sales, you'll find us at an event just about every weekend throughout the fall and holiday shopping season, so check our home page frequently, too, and find out if we're participating in your local school, church or community event. Then stop by and say, "Hi!" We'd love to see you.

So start your holiday shopping off right by visiting our constantly updated website: where you can buy individual bottles, half or whole cases of cider, and individual jars of preserves or spiced butter with the ease of a modern internet shopping cart. Check it out!

www.BorgoMedioevale.org

Greg DiFalco

BM Online Webmaster & Internet Marketing Supervisor

Problems with the website? Contact me at: info@BorgoMedioevale.org

Current Investors and Buy-A-Vine Sponsors

Diane and Robert Biviano
Dorothy Cassamassino
Charles and Marie DiFalco
Greg DiFalco
Dr. Lucinda Cassamassino
DiFalco
Steve and Christine DiFalco
Esther Ditolla
Amalia DeMatteo DonVito
Jan Ebert
Kurt and Sarah Fisher
Olivia Kaplan
Dawn Kraus
Jamie Kraus
Anna Victoria Kristel
Elizabeth Mia Kristel
Nathaniel James Kristel
Frank and Cathie Lane

Joe Lauro & Family
Oliver Lauro
Peter Lauro
Dexter Lee
The Levine Family
Don Mallon
Cathy Marinelli
Carolyn and Edna Mejia
Frank and Rosemarie Paruolo
Louise Potenza Muniz
Joseph S. Prinzivalli
Maureen and Joseph Rezza[†]
Marvin Rish
Lynda, Joe and Chris Romano
Janet and Phil Spatafora
David Vigliotta

Where to Buy Our Muscadine Grape Products on Long Island

At any time, you can buy our muscadine products by phone or on our website, www.BorgoMedioevale.org! However, if you are in the neighborhood, check out some of our local retailers:

The Sunshine Shop **NEW!**
482 Sylvan Ave.
Bayport NY 11705
(631) 472-0531

Sherry's The Healthy Gourmet **NEW!**
89 Deer Park Avenue
Babylon, NY 11702
(631) 661-5552

Rita's Real Foods **NEW!**
470 Middle Rd.
Bayport, NY 11705
(631) 883-6303