

**“Spice of Life Wente Turkey Special”**  
**Airing on TV 30**

PLEASANTON, CA (11.13.12) – Scratching your head about how to cook the turkey? Tune into TV 30 for Thanksgiving turkey tips from famed Chef Jeff Farlow from Wente Vineyards. Chef Farlow demonstrates how to make Wente’s Turkey Confit.\* In addition, Farlow shows how to deconstruct a turkey and gives tips on how to prepare a traditional Thanksgiving bird. For air days and times, visit the Tri-Valley TV website at [www.trivalleytv.org](http://www.trivalleytv.org).

Don't miss this informative holiday special "Spice of Life Tri-Valley" now airing on TV 30.

\*Turkey Confit involves curing and cooking turkey legs and wings in duck fat. The result is a dish that is called confit by the French. The process makes the wings and legs moist and roasting them in the oven afterward makes them crisp.

**ABOUT “SLICE OF LIFE TRI-VALLEY”:**

“Slice of Life Tri-Valley” is a half hour program highlighting the unique places, people and events in the cities of Dublin, Livermore and Pleasanton. *Spice of Life* is the popular cooking segment on our magazine show featuring some of the best restaurants and chefs in the Tri-Valley while showcasing a popular recipe and giving culinary tips to our viewers. “Slice of Life” airs Monday-Friday at 2 p.m., 6 p.m., and 8 p.m. on TV30.