

Mary's Place Gift Shop and Tea House

Spring 2010 Newsletter

The hummingbirds are back

Their return is a looked forward to event here in our mountains. Spring is officially here when these spirited little jewels return to us. If you're like me, you've already been prowling around outside to see which plants survived the winter and are looking for the new green growth.

Current Products

Spring has come to my sunroom also. This is the room that holds the soaps, lotions and related items. A new item this year is soap on a rope with a fresh linen fragrance – very nice. There is also a lavender glycerine/aloe bath bar with a sprig of lavender imbedded for that special someone. This is also the display area for the gourmet pastas. The recipe in this issue will include this world's finest pasta made from 100% pure Italian grade durum semolina flour.

New Products

My new book is at the printer – hooray! The projected ship date is April 9th. There will be an Open House and Book Signing Party on Saturday May 15th and Sunday May 16th from 10:00 am to 4:00 pm. Come to share some treats and help me celebrate the completion of a two year project. "Mary's Place – Reflections and Recipes" is a collection of stories about life in the north woods. Each entertaining story is paired with a coinciding gourmet recipe. I hope you enjoy it.



Happenings

The Teddy Bear Loft has been turned into a cozy reading area. I have a collection of books and magazines for check-out and return or just for browsing through while you have a freshly brewed cup of tea or coffee. I am accepting book donations to add to the collection. If you have a box of them collecting dust, bring them over so that others may enjoy them too.

Spring Barrel Tasting is April 23rd-April 25th 9:00 am-5:00 pm. Come and visit me at the Yakima Valley Visitors & Convention Bureau. I will be sampling some of my **gluten-**

free cookies. There will be cookies for purchase also as well as information about the **gluten-free** breads and cookies that are available to you from me by special order.

SPRING RECIPE

LEAN (We're getting ready for swimsuit weather!) PASTA PRIMAVERA: Ingredients: 16 ounces of cooked fettuccine, 1 (12-ounce) can evaporated skimmed milk, ½ cup water, 3 tablespoons cornstarch, 1 tablespoon chopped fresh basil or 1 teaspoon dried, ½ teaspoon salt, ¼ teaspoon pepper (personally, I like more pepper – coarse grind), 1 cup light ricotta cheese, 3 tablespoons grated Parmesan cheese, 1/3 cup chicken broth, 1/3 cup finely chopped onion, 4 garlic cloves-minced, 2 cups sliced, fresh mushrooms, 1 ½ cups fresh broccoli florets, 2 medium zucchini, cut in half lengthwise, sliced-about 1 ½ cups, 1 cup fresh snow pea pods, 1 cup halved cherry tomatoes.

Combine and blend well: milk, water, cornstarch, basil, salt and pepper. Bring to a boil. Then simmer 8 minutes. In food processor, blend until smooth ½ cup sauce, ricotta cheese and Parmesan cheese. Add to remaining sauce. In Dutch oven, bring broth to a boil. Add onion and garlic and cook 3 minutes. Add mushrooms, broccoli and zucchini. Cook 4 minutes. Add pea pods and tomatoes. Cook 1 minute. Add sauce and fettuccine. Heat through.

My hours vary. I try for 10AM to 4PM Wednesday -Sunday. Monday and Tuesday are available by appointment. It is always a good idea to give me a call so that I can be here for you.

Mary Pelzel

Mary's Place Gift Shop & Tea House
62 Deer Cove Lane
Naches, WA 98937
(509) 658-1057
www.marysplacegifts.com