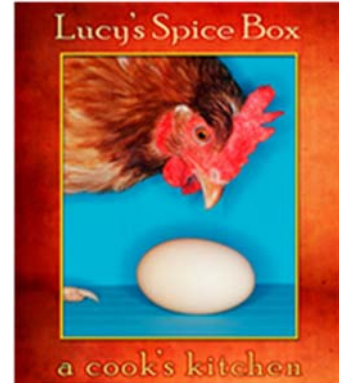


Lucy's Spice Box

“A cook's kitchen”

www.lucysspicebox.com



Greetings!

We hope everyone is having a relaxing 3-day weekend! As I write this, the winds are howling outside, whipping a snow flurry. It is that time of year when the seasons struggle to distinguish themselves. It is humbling.

Our “Souper Simple” Community dinner is this coming Saturday (2/24) at the Amador City Community Hall, located at 14531 E. School Street. We are taking reservations by emailing us at lsgvolcano@aol.com (and you need to get a confirming email). The seats are filling up (3/4 full right now). Doors open at 4:00 and we will serve until 8:00 or things run out (whichever is sooner)!

For those who make reservations we will email an “invoice” from Square. Please pay by the invoice. This both confirms the reservation and makes things easier on the dinner night. This is new to us, but it seems to work well, and we can work out any confusion on dinner night.

We will be offering compostable paper bowls and plates during food service as we are already concerned about water usage. If you would like to bring your own bowls/plates, feel free! We will have regular silverware available. This is a BYOB occasion, with wine glasses available as well as water & coffee.

We have invited a few farmer friends to be our guests and bring any current offerings they have from their gardens for you all to purchase. Tori & Dan from Upcountry Farms are starting a CSA this year (Community Supported Agriculture) and will be available to explain what a CSA is, how to sign up and why it is an incredible opportunity! Please check out www.Upcountryfarms.com for more information!

We are now purchasing heritage pastured pork from Meagan Monaghan of Golden Acorn Farm out of Volcano and are blown away! And in addition, we are excited for the opportunity to partner with Susan & Tony Feist of Feist Wines on March 3 as part of the “Behind the Cellar Door” weekend events to showcase Meagan’s Pork & Upcountry Farms Produce. The dinner theme will be “Farm to Fork Bistro Fare” paired with Feist wines. Tickets and information will be available at Feistwines@yahoo.com.

We look forward to seeing you soon and Happy Spring ahead!

Lucy, Bill, Greg & Steph.

menu for our “Souper Simple” Community Dinner on Saturday, February 24.

Soups

lsgvolcano@aol.com | Kit 209-296-2208 | Lucy 209-418-9779 | Bill 707.226.6100

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Puree' of Cauliflower & Leek w/ Coconut Milk, Toasted Shallot & Herb topping (on the side; Vegan)

Manhattan-style Seafood Chowder w/ Savory Croutons (on side)

Rancho Gordo mixed Heirloom Bean & Meatball w/ lots of Veggies, Chicken Stock, (Meatballs on side)

Salads...

Fragrant Carrot & Romesco w/ 3 Rice's, Lime-Ginger Dressing, Asian Greens

Winter & Spring Roast Vegetable Medley w/ Arugula, Marinated Goat Cheese, Herb Vinaigrette

Endless Bowl of Baby Greens w/ Radicchios & Citrus, Sherry-Shallot Vinaigrette

The interactive meal will be served Buffet-style with Greg, Steph and myself serving. The nature of the meal is to “sample” the variety of flavors, not having to commit to one item. There will be cookies available if a sweet is in order. Again, BYOB is required! Bill will have square available for cc payment. We are requesting reservations, so we have an idea of a head count but will accommodate walk-in's until we run out! Time is 4:30 – 8:00 and the cost \$22. Per person.

And the location is at the Amador City Community Hall located at 14531 E. School St.