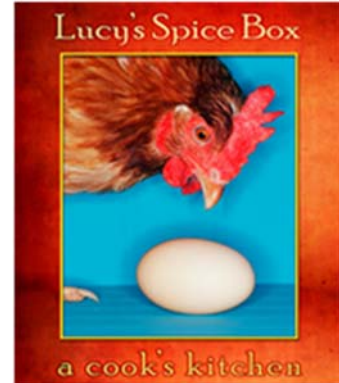


Lucy's Spice Box

“A cook's kitchen”

www.lucysspicebox.com



Happy Spring!

With the Spring Equinox now only 3 days away, we wanted to wish everyone a wonderful spring! This winter reminds us of 2011 (when we moved here from Napa). Our moving was delayed due to the snow that piled up in that April. It was impressive then and now it is both beautiful & very much needed moisture!

Saturday, May 19 is our next Spice Box Community dinner at the Amador City Community Hall. We are hoping for warm weather, so the outside area can also be used for dining. More information and the menu will be sent in the coming weeks!

Additional news: for this summer I have decided to become a food vendor at the Pine Grove Farmers Market (Wednesdays). We plan to offer savory foods for take away. Not a meal in a box concept but more variety. It is also an opportunity to have conversation about our foods, our philosophy behind eating seasonal/local and sharing recipes/food ideas. Being a part of a farmer's market has been dear to my heart for a long while. We met our friend Steve Sando of Rancho Gordo beans as market vendors in St. Helena years back (after we sold our Napa restaurant). Steve and I were right next to one another and bonded over the joys of spending a long morning interacting with people who were on a mission to eat well. It was fun and very gratifying.

And speaking of farmers markets, we have taking a vacation trip to France in April. We have enjoyed several visits to Paris over the years (French open-air farmer's markets to be a major influence?). Plus, a side trip south to visit the Beaujolais area, one of our favorite wine regions. This trip is an opportunity to be introduced and inspired by new food concepts and flavors (With plenty of travel tales to share!)

As far as what else we are doing around foods, we are involved with some truly unique wine/food pairing opportunities with Yorba Wines most currently. I enjoy cooking in a wine region and embrace the challenges of wine pairing. Yorba's wines change dramatically from each vintage, which influences food creativity. (Check out Yorba's event site for some of their upcoming events, we recommend going by for a taste of their new releases). It's a great time to visit all your favorite Amador tasting venues (beer & wine)!

We look forward to seeing you in May and in the months ahead! Thanks so much!!

Lucy & Bill