







Dear Friend,

One of the local farms was giving an advanced pasta class recently. It gave me the impetus to go and try shaping tortellini and more. Some shapes are much easier than others but they're all a lot of fun!

If you're looking for sauce for your pasta, here's Frank's favorite--puttanesca.

Thought it was time for some flowers and I love these green and white tulips. Download the April calendar and use it as your desktop wallpaper.

Wouldn't your food loving friends like to get a treat every Tuesday? Forward this to them and they can sign up for the newsletter. Or click the icons above to send to a friend, share on Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



## **Advanced Pasta Class at Sprout** Creek Farm

Have you ever wondered how to make stuffed pasta? I've made plenty of fresh pasta, but never really ventured past that, into ravioli and tortellini.

I got my chance recently at an "Advanced Pasta" class at Sprout Creek Farm.

Mark, the executive director and chef, lead a trio of us through preparing the dough, cutting it and shaping it into ravioli, tortellini, mezzaluna, etc.

Pasta Class:





## Pasta Puttanesca

Like wives from the sitcoms, the Accidental Locavore knows that there are two dishes guaranteed to put my husband in a good mood.

Albondigas (Mexican meatballs) are a close second, but his favorite has to be pasta puttanesca.

Get the recipe:





## **April Calendar**

These are some of my all time favorite tulips! Download these beauties and use as your desktop wallpaper.

Happy April!

Download the Calendar:

Calendar

## Accidental Locavore Live!

This week we were talking pasta, baby goats and cheese with Mark Fredette of Sprout Creek Farm.

Next Monday, we'll be talking all things pie with Christopher Knable of Pieconic and Main Street Goodness, a new café.

Tune in at 5:00 EDT Mondays. <u>www.pawlingpublicradio.org</u> or listen anytime on <u>our homepage</u>.

Accidental Locavore

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