

R.C. Lacy's Newsletter

Fall 2009



Opening New Doors for the American Market

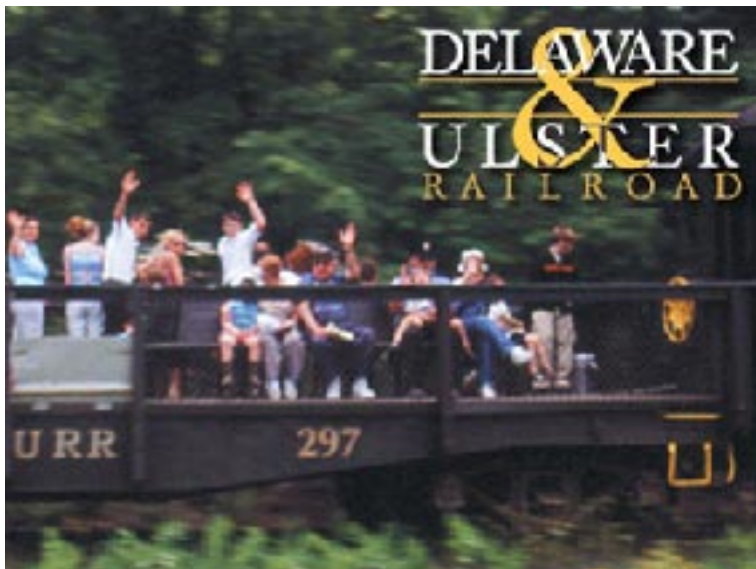
Transit Connect arrives in the U.S. after proving itself in Europe and redefining the market for light-duty cargo vans there. Since its introduction in Europe in 2003, it's won numerous awards and was named International van of the year. It's about to do the same here. With the exit of the Chevy Astro, GMC Safari and the Ford Freestar Cargo vans from the market, Transit Connect is the only light-duty commercial Van in the country. Choose a Transit Connect Wagon if your business requires all hands on board, with room for 4 in the XL trim, or 5 in the XLT trim. Both models feature flip-and-fold second row seats for ultimate versatility. Transit Connect is designed to meet the needs of small-business owners who take pride in what they do and want to express that pride and their business image through their vehicles. Transit Connect is the right-size, customizable, efficient, dependable and professional. From art galleries to zoos, Transit Connect's contemporary, compact design is built to get in and out of tight spaces, narrow streets and parking structures with ease.

- Low 6-ft 8-in, roof clearance, lower than a full-size van, allows entry into garages with low clearance.
- 39-ft (curb-to-curb) turning diameter allows easy maneuvering in tight situations.
- Dual sliding side doors provide wide, easy access to the interior - front to back
- Dual swing-open rear cargo doors open to a wide 180 degrees for easy access for loading.
- 15.4 gallon fuel tank allows the vehicle to go farther without refueling - more than 338 miles in the city.
- Maximum cargo space - Van 135.3 cu. ft - Wagon 78.1 cu. ft. behind second-row seat, 118.7 cu. ft. with second-row seat folded forward.
- Overhead storage shelf with net for additional storage
- 6-ft. loadfloor length behind the front seat for long storage.
- More than 4.5 ft. of cargo area height and width for tall and or wide items
- Low, 23.1 in. load height for convenient loading and unloading.
- 1600 lbs. maximum payload capacity.



Fall Foliage Day Trip

Step back in time as you board the historic D&U. Your journey will include an ever changing landscape of quaint villages, rolling fields, majestic mountains and pastoral farms while you enjoy a leisurely ride along the pristine waters of the East Branch of the Delaware River. The Arkville depot offers a terrific exhibit chronicling the important role the railroad played in the development of the region. There's a gift shop that offers a unique shopping experience that will help commemorate your trip or delight someone special who is waiting for your return. The railroad station is located at 43510 State Highway 28, Arkville, NY 12406. 845-586-DURR or 800-225-4132. Trains depart at 11:00 AM and 2:00 PM on Sat & Sun for a one hour and fifty three minute round trip to Roxbury and back to Arkville until Nov 1st.



Check out our web sites

www.rclacy.net

www.rclacy.com

www.lacysubaru.com



QUOTE OF THE DAY

Autumn is a second spring when every leaf is a flower.

Albert Camus

R.C. Lacy

518-943-4300



Butternut Squash Tortellini



Ingredients

Squash Tortellini:

1 butternut squash, approximately 2 pounds, cubed (about 3 cups); 2 tablespoons extra-virgin olive oil, plus 2 tablespoons
1 1/2 teaspoon herbs de Provence ; 1/2 teaspoon kosher salt, plus more to taste; 1/4 teaspoon freshly ground black pepper, plus more to taste; 2 large shallots, chopped (about 1/2 cup)
2 garlic cloves, chopped; 1 cup whole milk ricotta cheese
4 small amaretti cookies, crushed (about 1/3 cup); 1/4 teaspoon ground nutmeg; 1 package small wonton wrappers

Brown Butter Sauce:

3/4 cup butter (1 1/2 sticks); 2 tablespoons torn fresh sage leaves; 1/2 cup toasted walnuts, chopped; 1/2 cup dried cranberries, or chopped dried cherries, or mixture of both; 1/4 teaspoon kosher salt, plus more to taste; 1/4 teaspoon freshly ground black pepper, plus more to taste; and 1/3 cup grated Parmesan cheese

Directions

To make the tortellini, preheat the oven to 375 degrees F. On a foil-lined baking sheet toss together the butternut squash, 2 tablespoons of olive oil, herbs de Provence, salt, and pepper. Bake in the oven until soft and golden, about 25 minutes. Meanwhile, heat the olive oil in a small saute pan over medium heat. Cook the shallots and garlic until lightly golden, about 3 minutes. In a food processor, combine the butternut squash mixture, the shallot mixture, and the ricotta cheese and pulse a few times to blend. Add the crushed amaretti cookies, the nutmeg, and sprinkle with salt and freshly ground black pepper. Pulse until smooth. The tortellini filling can be made one day ahead. To make the tortellini, lay out 6 wonton skins, keeping the remaining skins inside the package or under a very lightly dampened paper towel. Place 1 tablespoon of squash mixture in the middle of each skin. Dip a pastry brush in a little water and wet the edges of the skin. Gently fold the square wrapper into a triangle, making sure the edges are securely closed and there are no air pockets inside. Dampen the two bottom corners of the longest side of the triangle and gently bring them together, pressing lightly to secure. Place the formed tortellini on a baking sheet and cover with plastic wrap. Before laying out another 6 wonton sheets, be careful to dry the work surface. This will help keep tortellini from sticking to the baking sheet. Continue until all the butternut squash mixture is used. There should be approximately 36 tortellini. (The tortellini can be formed, frozen on the baking sheet, transferred to a tightly sealed plastic bag or container and stored for up to six months. To cook, simply toss the frozen ravioli into the salted boiling water and cook for 4 minutes.) To make the sauce and serve, bring a large pot of salted water to a boil. Meanwhile, melt the butter in a large, heavy skillet over medium heat. Add the sage, walnuts and cranberries and let cook until the butter starts to brown, about 3 minutes. Turn the heat off and season with salt, and pepper. Stir to combine. Then, gently place the tortellini in the boiling water and gently stir. When they begin to float they are done, about 3 minutes. Using a slotted spoon, gently spoon the tortellini onto a serving platter, Top with the brown butter sauce, sprinkle with Parmesan cheese and serve.