

R C Lacy's Newsletter

WINTER 2009

2009 SUBARU LEGACY Because you love to drive

Temptation at first sight? Yes, but just wait until you get to know it better. On paper, the Legacy has all the specs and features that you've ever wanted in a sport sedan. But true chemistry blooms once you get it out on the road.

Acceleration

Press the right pedal and feel your spirits lift. Whether you choose the fuel-efficient 170-hp 2.5i, the turbocharged exhilaration of the 243-hp 2.5 liter 4-cylinder 2.5GT, or the velvet smooth surge of the 245-hp 3.0-liter 6-cylinder in the 3.0R, you'll get the ideal blend of seamless, powerful propulsion and efficiency.

Paddle Shifters

Shift up, shift down, choose the gears of the 5-speed automatic transmission while keeping your hands on the wheel with the available paddle shifters of the 2.5GT Limited and the 3.0R Limited, it's paired with rev-matching downshift control to deliver smooth gear change

All-Wheel Drive

Subaru Symmetrical All-Wheel Drive was engineered to give drivers the best traction system available. Better traction means more control and handling. It expands a vehicle's limits and the conditions in which it performs. Traction increases the confidence a driver can put in their vehicle. Subaru believes in traction. It's why Subaru owners believe in their vehicles.

Suspension

The suspension Subaru engineers gained from driving on some of the world's greatest roads coupled with the insights learned from the daily rigors of real-world driving, went into the development of our 4-wheel independent suspension. The result? The responsiveness of a precision-tuned vehicle that also provides a supple, fluid ride.



Winter Day Trip - Mohonk Mountain House, New Paltz



Transport yourself back in time at Mohonk Mountain House. Surrounded by thousands of acres of unspoiled forest and winding trails, this seven-story New York castle has successfully maintained its distinct 19th-century character into the 21st century. Secluded and unspoiled, this historic New York hotel offers a haven of charm and grace nestled in pristine wilderness – a favorite getaway for couples and families alike. For relaxation, recreation, and renewal, surround yourself with the old-world charm of Mohonk Mountain House, with numerous distinctions that include: Designation as National Historic Landmark, Honorary membership to Historic Hotels of America, Recognition by the United Nation's Environment Program. Continuous family ownership for over 140 years.

Much as one sees Lake Mohonk today, Alfred H. Smiley saw it in 1869 when he visited the Shawangunk Mountains on a picnic outing. He and his twin brother, Albert K., envisioned a peaceful retreat where people could enjoy the beauty of nature in a truly spectacular setting. Albert purchased the property from John F. Stokes, and the brothers eventually turned the ten-room inn and tavern into the grand House it is today, with gracious accommodations for up to 500 guests. Today, the sight of this enchanting New York historic hotel – which stretches nearly an eighth of a mile along sweeping lawns and vivid, award-winning gardens – never fails to thrill. Experience this legendary castle in New York State, which has hosted more than a century's worth of distinguished guests. Call 845-255-1000 for day ground pass or to find out about special programs.



Check out our web sites
www.rclacy.net
www.rclacy.com
www.lacysubaru.com



Quote of the Day

I prefer winter and fall, when you feel the bone structure of the landscape - the loneliness of it, the dead feeling of winter. Something waits beneath it, the whole story doesn't show.

Andrew Wyeth



R.C. Lacy Inc

518-943-4300



Winter Comfort Food Pasta Fagioli (Pasta and Beans)



Ingredients

- 2 tablespoons extra-virgin olive oil
- 1/8 pound (about 3 slices) pancetta, chopped
- 2 (4 to 6-inch) sprigs rosemary, left intact
- 1 (4 to 6-inch) sprig thyme with several sprigs on it, left intact
- 1 large fresh bay leaf or 2 dried bay leaves
- 1 medium onion, finely chopped
- 1 small carrot, finely chopped
- 1 rib celery, finely chopped
- 4 large cloves garlic, chopped
- Coarse salt and pepper
- 2 (15 ounce) cans cannellini beans
- 1 cup canned tomato sauce or canned crushed tomatoes
- 2 cups water
- 1 quart chicken stock
- 1 1/2 cups ditalini
- Grated Parmigiano or Romano, for the table
- Crusty bread, for mopping

Directions

Heat a deep pot over medium high heat and add oil and pancetta. Brown the pancetta bits lightly, and add herb stems, bay leaf, chopped vegetables, and garlic. Season vegetables with salt and pepper. Add beans, tomato sauce, water, and stock to pot and raise heat to high. Bring soup to a rapid boil and add pasta. Reduce heat to medium and cook soup, stirring occasionally, 6 to 8 minutes or until pasta is cooked al dente. Rosemary and thyme leaves will separate from stems as soup cooks. Remove herb stems and bay leaf from soup and place pot on table on a trivet. Let soup rest and begin to cool for a few minutes. Ladle soup into bowls and top with lots of grated cheese. Pass crusty bread for bowl mopping.