

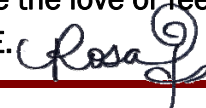
Rosa's Rants, Raves and Rattles

Welcome Back!!

A BIG "Thank You" for all of the positive responses on the first issue. We are glad that everybody is enjoying this little publication and hope that it provides light-hearted value. Our goal is to share knowledge surrounding food, music, art and culture... things that everybody can relate to. A place where we, as a community, can share what we know while leaving personal agendas at the door. Comments and topic suggestions are welcome... and if you have something to share, we would love to add it to one of our publications.

—Don't just taste the love or feel the love...

LIVE THE LOVE.



Recipe: Rosa's "Exotic" Chicken

What you need...

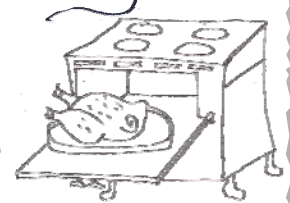
- One 4 pound chicken, rinsed
- 1/2 cup olive oil
- 1 T minced garlic
- 1 large onion chopped
- 1 large carrot chopped
- 1 orange
- 2 tsp sea salt
- 1 cup red wine
- 2 bay leaves
- 4 T Rosa's Exotic Touch spice

Cooking Directions...

Marinade: whisk olive oil, Rosa's Exotic Touch, sea salt, wine & minced garlic together. Then add onions & carrots.



Insert bay leaves under the skin on the top of the chicken. Squeeze orange juice over the chicken then stuff the rind into the cavity. Pour marinade over the chicken; cover & refrigerate over night is best (1 hr. minimum).



Turn on some Tim Easton tunes before you preheat oven to 375°F (on bake). Cover chicken with aluminum foil, roast for 25 minutes. Increase temperature to 450°F and uncover the chicken, allow to brown and finish cooking for another 30-45 minutes (until the thighs reach 165-170° on thermometer).

Serve chicken with some of the sauce over greens & veggies. Leftover chicken can be used for tacos, enchiladas, soups and more...

Tip: Freeze the bones if you don't have time to make a nice chicken stock!

--bon appétit, Rosa

ROSA'S "Exotic" TOUCH



Rosa's unique blend of herbs and spices

Now Available In 3 varieties...
stop by the shop to see them all
For sale at Ricochet Gourmet

4oz \$5

8oz \$10

Everything tastes better with a
Touch of Rosa!



Water Canyon Certified
FARMERS MARKET
Organic & Locally Grown Produce
Wednesdays, 3-8 pm

Find me & Rosa's Touch on Wednesdays at the Farmer's Market near Water Canyon Coffee House in Old Town, Yucca Valley from 3 - 8pm.
Dance with me... Sidewalk-Salsa Lessons (5 - 6pm)

Ricochet Gourmet

760-366-1898

Located in downtown Joshua Tree, California | 61705 29 Palms Hwy.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9:00 - 2:00	7:30 - 5:00	7:30 - 5:00	7:30 - 5:00	7:30 - 5:00	7:30 - 8:00	7:30 - 5:00

Elise Kost

Elise has been hand-heart creating artistic adornment for over a decade and over the last few years has crafted custom specific intention pieces for her collectors based on the premise of how cultures throughout the world and time have used sacred, intentional adornment and the healing vibrations of stones and color to help bring us into more balanced ways of being and focus awareness around how we desire to be understood.

Elise describes her work as a weaving of natural world medicine with the people who choose to carry that energy within and breathe it back into the world – creating greater harmony between us and what we perceive as “other” or “out there.” Each of Elise’s pieces has a particular language, a magical collection of characteristics which influences how we react to those qualities (sacred, elegant, sexy, courageous), and in that reaction we deepen ourselves, our thoughts, our actions – perhaps we stand up straighter, shoulders back, head tall, eyes fearless, heart open open open...

Most of her raw materials, Elise obtains from bead carriers who travel from their homelands across the world selling their culture’s trade ~ supporting the makers directly and fairly.



See more beautiful creations at www.elisekost.com

Don't miss Elise with Diana Durr (next month's featured artist) on the Open Studio Art Tours 2009, both weekends
Oct 24 & 25 | Oct 31 & Nov 1
(go to www.hwy62arttours.com for more details)

Drink all day with Rosa...

Brunch

I prefer cranberry juice instead of orange with my champagne...

Wycliff Champagne - \$6.99

Late Lunch

For when I want a crisp, chilled white for these summer days, you can never go wrong with Italian!

Pinot Grigio Friuli Temuta Ca' Bolani 2007 - \$14.99

Dinner



For those like me who prefer a smooth Red, try a Spanish variety. It also pairs well with Rosa's Exotic Chicken.

Vierlas Guelbenzu 2006 - \$14.99

-- Salute! To your health!



Rosa's List, get on it...

Email me at rosaficara@yahoo.com

Receive digital copies of our newsletters (just like this one) as well as upcoming events and more....

What is Rosa Listening to?

Tim Easton

Porcupine

\$15 at Ricochet



Evaro

Peace, Love, Evaro

\$10 at Ricochet

Ricochet Vintage Wears - Jam Session!!

Thursday, September 3rd – Starts at 7pm, ends whenever

Feeding your stomach & soul with sangria, pizza & local musicians

Come check out the new shop and relax with us!!