



The Filter

PAUL'S POOL MAGIC, INC.

POOL & SPA SPECIALISTS

"We'll Beat Any Written Estimate!"

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Congratulations to Fred & June Bringham, winners of the February prize of two Regal Entertainment Group movie passes!

Win a fabulous prize simply by making your payment between the 1st and the 15th of March! In case you've jettisoned all of the small luxuries from your life due to the ominous economy, this month we will be giving away a \$20 Starbucks card to soothe your soul. (Additionally, we recommend yoga. Lots of yoga.)



We now accept Visa, MasterCard, and Discover.
And beginning next month we will also take American Express!



If you would like to have your pool drained and acid-washed in the near future, please remember that this process is easier on your plaster during the cooler weather. We are busily draining, but we still have a few spots in our schedule.

Call Claudia at 951.684.3826 today!

Orecchiette with Roasted Broccoli and Walnuts

12 oz. orecchiette or other short pasta (3 cups)
1 bunch broccoli (1.5 lbs), cut into small florets
1/2 cup walnuts, roughly chopped
1/4 cup olive oil
2 cloves garlic, chopped
Kosher salt and black pepper
2 tablespoons unsalted butter
1/4 cup grated Parmesan (1 oz.)

- Heat oven to 400°F. Cook the pasta. Reserve 3/4 cup of the cooking water, drain the pasta, and return it to the pot.
- Meanwhile, on a rimmed baking sheet, toss the broccoli, walnuts, oil, garlic, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Roast, tossing once, until the broccoli is tender, 18-20 minutes.
- Toss the pasta with the broccoli mixture, butter, and 1/2 cup of the reserved pasta water. (Add more water if the pasta seems dry.) Sprinkle with Parmesan before serving.

If everybody is thinking alike, then somebody isn't thinking.

—Gen. George S. Patton

