

“BUON RINGRAZIAMENTO” (“Happy Thanksgiving”)



*Magliette di Pasta di Maggie P
 (“Maggie P’s Pasta Tees”)*

This year, the kitchens of **Maggie P** are proud to introduce a new line of custom-cut macaroni shapes, her ‘Parsta’ line, and are fêting a Thanksgiving gala for Magnolia Point at their expense. With a generosity that knows no bounds when it comes to her adopted neighborhood, Maggie is also offering the community her popular ‘*Magnoli Cannolis*’ with a scratch-off Florida Lottery ticket in each package, available exclusively in the refrigerator section of the Dollar General in Magnolia Layne Plaza!



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Maggie P's Country Club Collection: '10 Pastas di Gated Glory'

Piccoli Spaghetti del Club delle Donne ("Little Spaghetti of the Women's Club")

Fine, delicate strands that knot themselves perfectly when planning begins for a fundraiser...or arranging group photos at the monthly luncheon. According to legend, Saint Catherine of Siena once used these to lasso three fugitive cardinals during the Avignon Papacy. Served with a complimentary praise-deflector bib.

Rigatoni del Solo Sentiero del Carretto ("Rigatoni of the Cart Path Only")

Legend holds that this pasta was once rolled by monks in Tuscany who took a vow never to drive on the grass. Its broad, tire-like ridges commemorate the sacred rule of "Cart Path Only." Pair with a Chianti and a firm lecture from the marshal about "pace of play" as divine virtue. Each piece can hold one divot's worth of sauce.

Rotini Siepe Potata del Comitato Paesaggistico ("Landscape Committee's Pruned Hedge Rotini")

Tightly wound, meticulously maintained curly pasta, tended by tireless, cheerful volunteers in sensible shoes. Modeled after the spirals in Dante's Purgatory, but with better hydrangeas. Traditional Italian law requires each twist to be exactly 47 degrees or the pasta turns back into hedge clippings.

Penne del Garante delle Regole ("Penne of the Rules Enforcer")

Rigid, upright, and spiritually inflexible, these sturdy tubes were crafted by Sicilian nuns who believed true holiness was measured in straightness and cleanliness, though most popularly served 'Dirty Roof' (*Tetto Sporco*) style in Squid Ink sauce. Proportion, of course, is everything: local legend says Saint Benedict himself once excommunicated a raviolo for being *'troppo gonfio'*... 'too puffy'!

Farfalle del Bridge Club ("Farfalle of the Bridge Club")

Bow-tie pasta shaped in the image of cherubs said to hover over Italian card tables during long Lent evenings. These little angels are delicate, fluttery, and impossible to divide evenly between four players. Ancient Etruscan prophecy states that whoever eats thirteen consecutive bow-ties will bid seven no-trump and be doomed to transform into a folding table for the Royal Court.

Tagliatelle Controllo Accessi ("Access Control Tagliatelle")

These wide, looping ribbons are said to have been inspired by Saint Peter's Golden Gates, or possibly by the malfunctioning resident's arm at the front gate. In Rome, they're traditionally cooked until al dente, then left to cool while the saints check visitor passes. Inspired by the Gordian Knot, except Alexander the Great's sword bent the gate, and the Securitas guard, a history buff, was thrilled to record the Conqueror's ID and they filled out an accident report together. Delicious with a hint of garlic and mild protest.

Orecchiette di Strade e di Bonifica ("Orecchiette of Roads and Drainage")

Little "ears" of pasta designed to resemble potholes; and yes, Maggie P assures you they'll never actually be filled, either. Pope Julius II once threw a bowl of these storied morsels at Michelangelo, screaming "FINISH THE SISTINE CEILING FIRST!" when the artist's take-out order was delivered. Legend insists the original recipe, carved in stone, was paved over in 1611 in favor of a better drainage plan.

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Linguine Bucate in un Colpo ("Hole-in-Oneguine")

Legend among the faithful of Saint Mulligan, this pasta guarantees salvation on the golf course, or at least a plausible recount. Long, slippery, and blessed by the Vatican's first Golf Chaplain, Linguine alla Hole-in-One is rumored to appear only once per lifetime, preferably during a scramble. Saint Francis of Assisi invented these to feed birds, but they kept flying straight into the beaks of circling eagles.

Cavatappi di una Rivista di Architettura ("Cavatappi of an Architectural Review")

Corkscrew pasta so twisted it was originally banned by Florence's Council of Straight Lines in 1624. Each curve represents one appeal form. Ancient custom dictates it be served only after three denials, a blessing from the parish architect, and one heartfelt sigh from the repentant homeowner who must wear a hair shirt, polo-style permitted, during one round of golf.

Lasagna dell'incontro Annuale ("Annual Meeting Lasagna")

Layer upon holy layer of ricotta, minutes, bylaws, and regret. Said to have originated in Bologna when Saint Lorenzo accidentally dropped the parish rulebook into a casserole. Best enjoyed standing up at the community annual meeting with a fork, a glass of Chianti, and the quiet hum of democratic tension. Served with a complimentary *"If You Don't Like It Here You Should Move"* bib.



- STORY, PHOTOS: EDITOR & MAGGIE P