



Augustus for 'August'

After Julius's grandnephew Augustus defeated Marc Antony and Cleopatra, and became emperor of Rome, the Roman Senate decided that he too should have a month named after him. The month *Sextillis* (sex = six) was chosen for Augustus, and the senate justified its actions in the following resolution:

Whereas the Emperor Augustus Caesar, in the month of Sextillis . . . thrice entered the city in triumph . . . and in the same month Egypt was brought under the authority of the Roman people, and in the same month an end was put to the civil wars; and whereas for these reasons the said month is, and has been, most fortunate to this empire, it is hereby decreed by the senate that the said month shall be called Augustus.

Not only did the Senate name a month after Augustus, but it decided that since Julius's month, July, had 31 days, Augustus's month should equal it: under the Julian calendar, the months alternated evenly between 30 and 31 days (with the exception of February), which made August 30 days long. So, instead of August having a mere 30 days, it was lengthened to 31, preventing anyone from claiming that Emperor Augustus was saddled with an inferior month.

To accommodate this change two other calendrical adjustments were necessary:

- The extra day needed to inflate the importance of August was taken from February, which originally had 29 days (30 in a leap year), and was now reduced to 28 days (29 in a leap year).
- Since the months evenly alternated between 30 and 31 days, adding the extra day to August meant that July, August, and September would all have 31 days. So to avoid three long months in a row, the lengths of the last four months were switched around, giving us 30 days in September, April, June, and November.

Among Roman rulers, only Julius and Augustus permanently had months named after them—though this wasn't for lack of trying on the part of later emperors. For a time, May was changed to Claudius and the infamous Nero instituted Neronius for April. But these changes were ephemeral, and only Julius and Augustus have had two-millenia-worth of staying power.

Issue 36

August 1st, 2011

INSIDE THIS

ISSUE:

- *How August Got Its Name* (pg 1)
- *Cheese Corner w/BRIAN* (page 2)
- *Cheese of the Month* (pg 2)
- *Recipies*(page 3)
- **Severino Frozen Pasta SALE** (page 3)
- *Pasqualina's Extra Virgin Olive Oils* (page 4)
- *Coupon* (page 4)

THE CHEESE CORNER W/BRIAN

E-MAIL YOUR QUESTIONS TO: brian@pasqualinas.biz

FROZEN PASTA SERVING SUGGESTIONS: The rule of thumb is that a pound of pasta serves 4-6 people as a main course and 6-8 people as an appetizer. It does not take into account the richness of the sauce or added ingredients.

Ravioli

12 Ravioli makes up approximately one pound uncooked. *Note:* Ravioli will become 30% larger in size when cooked. 4-5 Ravioli per serving for entrée

1-3 Ravioli per serving as an appetizer

Pasta (Spaghetti, Fettuccine, etc.)

Note: Fresh pasta will absorb more water than boxed pasta and become larger in size when cooked. 4 - 6 ounces uncooked per serving as an entrée

2 ½ - 3 ½ ounces uncooked per serving as an appetizer

CHEESE OF THE MONTH

CRULOLO

Crucolo is an artisanal cheese that comes from the Trentino-Alto Adige region in Northern Italy. It is a cow's milk cheese that is produced by unpasteurized milk only by a single producer, Rifigio Crucolo. The pate is ivory in color with irregular holes dispersed throughout. It is manufactured in cylindrical shaped wheels that typically weigh 25 pounds. It is similar to Asiago and Trugole in appearance. Its texture is fairly soft and elastic with a flavor that is somewhat mild, rich, buttery with a slightly tangy finish. Crucolo pairs well with crisp, dry whites and softer reds.



RECOMMENDED RECIPIES:

ROTINI & MANY CHEESES

1/2 lb unsalted butter
 1 Tbsp. chopped garlic
 1 cup all purpose flour
 2 qt. whole milk

* **6 cups grated cheeses: Tipperary Irish Cheddar, Swiss Gryure , Smoked Gouda, Crucolo & Asiago (save approx 1/2 Cup to top)**

1 cup caramelized onions
 4 sliced scallions
 2 Tbsp. chopped parsley

* **1/2 cup chopped crisp Pancetta Bacon**
 salt and pepper to taste

* **1 1/2 lb cooked Rotini Or Ditalini Or Macaroni**
 1 cup breadcrumbs



***Ingredients available @
 Pasqualina's**

DIRECTIONS:

Melt butter in medium saucepan. Add garlic and cook gently until soft. Whisk in flour and cook until faintly nutty in aroma. Add milk gradually, allowing mixture to thicken after each addition. When all milk is added, season and remove from heat. Stir in all other ingredients. Pour into a buttered baking dish and sprinkle with breadcrumbs and reserved 1/2 Cup Cheese. Bake at 375 until bubbly and golden. (approx 30 minutes)



*****SALE*****

**ALL SEVERINO FROZEN
 PASTA'S & SAUCES.... 20% OFF
 (Discount @ Register)**

1259 Souderton Road (Route 113)
Blooming Glen, PA 18911
Phone: 215-453-5941
Fax: 215-257-6885
Email: patty@pasqualinas.biz
www.pasqualinas.biz

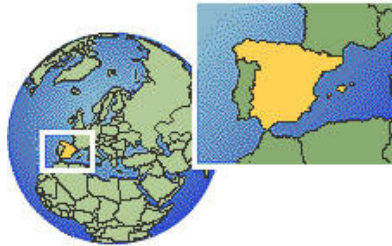


"Come Get To Know Us"

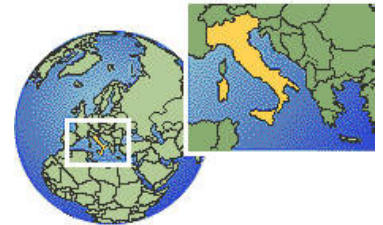


**SEVERINO
FROZEN PASTA'S
& SAUCES.....
Cheese Ravioli
Lobster Ravioli
Crab Ravioli
Marinara Sauce
Red Clam Sauce
Spaghetti
Just to Name a
Few....**

**Don't Forget to try
Pasqualina's Extra Virgin
Olive Oils**



**SPANISH
CORNICABRA**



**ITALIAN
CLASSIC**



**GREEK
KORONEIKI**

**10% OFF YOUR
PURCHASE OF
\$50.00 OR MORE.**

Note: Gift Certificates Not Included



**Expires: August
31st, 2011**

Thank you for your
patronage.