

homemade



A exclusive taste of
THE PIONEER VALLEY

Welcome to *Homecooked*.

You're about to experience a taste of what makes *Homecooked* so special. This PDF contains the exact pages from our print magazine—including the stunning photography, personal stories, and homemade recipes that make each issue a keepsake.

Thank you for joining us, and enjoy baking Beverly's Crackers—a recipe steeped in flavor and tradition, and shared with us in *Issue 01: The Pioneer Valley* by Gloria Pacosa.

Enjoy!

The Homecooked Team



More Than a Magazine,
It's a Seat at the Table.



Dawn to Dusk

Dawn at 14 South Street in Ashfield is the best time of day for Gloria Pacosa to start in her greenhouse. The only others around at this hour are Clark and Chloe, her Great Danes and loyal gardening companions. On these slow, quiet mornings, she tends to her wide array of herbs, succulents, and, as she puts it, “unusual” plants—while often thinking about her beloved 1850s Dutch Colonial home.

What started as pure admiration of the Curtis House property, once the summer home of George William Curtis, eventually turned into a deep friendship with then-owner Angela O’Donnell. After dropping her two daughters off at preschool, Gloria would stop and chat with Angela, bringing her fresh baked goods and vegetables. But little did she know that she was planting seeds for her future: these cherished visits went on for years, and in 2001, she was ecstatic to receive Angela’s blessing to purchase the Curtis House as her own. Shortly after moving into her dream home, she extended a similar kindness and began welcoming others to the property—hosting and catering weddings and other special events under the name *Gloriosa & Co.* Together, she and her team transformed the estate into a haven of culinary and botanical delights. Gloria now shares the home with Clark, Chloe, and her partner, Chris Bousquet.



When the warmth of the afternoon sun begins to shine down, Gloria moves to a cool, shady area. Looking out, she can see the acres of cut-flower gardens, orchards, and open lawn that caught her eye all those years ago and still captivate her to this day. And the addition of the greenhouse, attached to the restored 19th-century barn, has allowed her to start annuals, propagate plants, and graft fruit trees—no matter the season. But this isn't just any ol' greenhouse. It is a large Lutton greenhouse, built around 1906, that was disassembled and transported from Rhode Island and then reconfigured as a 20-by-40-foot structure on her property. The original cast iron and cypress parts have been fully restored; only the glass is new.

The greenhouse supplies not only plants for the property, but also herbs for the kitchen. These fresh-grown

herbs are the star of Beverly's Crackers, a recipe contributed by Gloria's dear friend Beverly Duncan, who played an instrumental role in the design and plantings in the garden. Beverly's Crackers, adapted from Martha Stewart, use a blend of parsley, chives, thyme, sage, rosemary, and oregano—and 2 tablespoons of salt! The flat, whole parsley leaves hand-pressed into the dough right before baking put the "art" in artisan. These thin, crispy celebrations of fresh herbs are featured on every hors d'oeuvres tray served at Gloriosa & Co. events, accompanying all things cracker-worthy: charcuterie, cheese, tapenade, hummus, and more.

As the sun begins to set, Gloria continues to tend to her plants, while Chef Emma Morrow crafts delectable dishes that transform each event into a memorable feast.

Every home-cooked meal is based on the newlyweds' personal recipe requests—from recreating empanadas from Colombia to ordering spices from Georgia (the country, not the state) to incorporating Pillsbury crescent rolls in meat knish because that was the specific instruction. No request is too big or too small. "Emma coming into the scene has changed my life. I can completely back off in the kitchen and focus on my garden and the flowers," Gloria shared. Even so, she is comforted knowing that she still influences the made-from-scratch meals enjoyed at the events on her property. And, in Gloria's words, the garden-to-table connection is "silly sweet."

In the spring, rose petals, violets, and Johnny-jump-ups add beautiful color to the salads. In the summer, those salads take on the peppery taste of nasturtiums

and marigolds, while zinnia and dahlia petals show off their vibrant hues. Lavender, black currants, and quince are delightful additions to the homemade simple syrups used for specialty desserts and cocktails. But even if you don't indulge in one of these salads, sweets, or sips, every dish is still crowned with Gloria's "signature" garnish: an edible blossom nurtured on the estate.

Dusk may signal Clark and Chloe to retire to their beds, but on an ideal day, Gloria prefers to wind down by adding to her mosaic, which adorns the exterior wall of the restored barn that doubles as the interior wall of the greenhouse. This mosaic is years in the making, created from ceramic casualties in the kitchen.

At every Gloriosa & Co. occasion, the past and present intertwine to tell a story of homegrown elegance. *







Chef Emma Morrow (left) and Gloria Pacosa.



BEVERLY'S CRACKERS

(originally from Martha Stewart, adapted by Beverly Duncan)

MAKES 48 CRACKERS

4 cups all-purpose flour	6 tablespoons unsalted butter , cold and cut into pieces
½ cup chopped fresh herbs (parsley, chives, thyme, sage, rosemary, oregano, etc.)	1½ to 2 cups heavy cream
2 tablespoons kosher salt (yes, tablespoons)	2 egg whites , lightly beaten with 1 teaspoon water
1 teaspoon sugar	1 bunch of Italian/flat-leaf parsley

DIRECTIONS

- 1 Combine the flour, herbs, salt, sugar, and butter in a food processor, and pulse until the mixture resembles coarse meal.
- 2 Add the heavy cream (start with 1½ cups), and pulse until the mixture comes together. If needed, add more cream (in small amounts), and pulse again. The dough should be similar to pie dough and not too wet.
- 3 Transfer the dough to a work surface. Briefly knead the dough, and form it into 3 balls of equal size. Individually wrap the balls in plastic wrap, and refrigerate them for at least 30 minutes.
- 4 Preheat the oven to 375°F. Remove the dough from the fridge, and cut each ball into 16 pieces. Roll the pieces out long and very thin, and transfer them to a parchment-lined baking sheet.
- 5 Brush the tops with the egg white. Place a whole parsley leaf on top of each cracker, and brush the top of the leaf with egg white.
- 6 Bake the crackers for 10 to 15 minutes or until they're lightly browned. Allow them to cool before taking them off the baking sheet, then store them in an airtight container (they keep for a long time).



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Warmly,
The *Homecooked* Team

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