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Dynamics Card 2.0

Ready or not, here it comes. It's the programmable credit card and it's here now. It works with existing magnetic strip readers yet it is full of sophisticated electronics. Various buttons on the card allow the user to switch between accounts or even hide certain digits of the account number. When you press a button, associated with the account you want to use, the magnetic strip information is rewritten for that account. If you lose the card, it's just a piece of plastic to anyone who does not know the access code to make the number visible. Some banks are already using them. Do you have yours yet?

Brain Teaser

Which is the largest number? (a) The number of half-pints in 45 gallons, (b) The number of half-inches in 10 yards, (c) The number of half-seconds in 6 minutes.

See page 3 for the answer.

The Big Move

I'm sure this comes as a surprise to family and friends alike. Jan and I have decided to move. No, not to Florida. And not to Oklahoma.



As you know, we have loved the Central Coast wine country and visit there often. On our last visit to Paso Robles, we decided to look at real estate. We never dreamed that we would find the perfect home in just 2 days of searching.

This home is located in the Santa Ysabel Ranch gated community. It has 4,580 sq. ft. of living space. This includes 4 bedrooms, 4 baths, and 3 fireplaces. The kitchen has alder cabinetry, stainless steel appliances, and *two* islands. The master suite has dual walk-in closets and *heated marble flooring*. The real selling point for us was the 660-bottle capacity climate controlled wine room with a hand painted mural.

We are excited about our move and can't wait to get settled and invite family and friends. There will be plenty of space!

{See A Final Word, Page 3}

Food Storage Guidelines



Maintaining the quality of food depends on several factors: the quality of the raw product, the procedures used during processing, the way the food is stored, and the length of storage.

Storage does not improve the quality of any food nor will the quality of a food decrease significantly during storage as long as the food is stored properly and used within the recommended time.

Freezing will keep food safe indefinitely but the quality deteriorates over time. In most cases it is important to repackage the food and sometimes double wrap it before placing it in the freezer. Some foods are okay frozen in an air tight container. It is important to write the date on the package before freezing. The date should be the date of purchase, not the date you froze it.

[What's Cooking America](#) has a handy chart for reference. You may want to bookmark the site or even save the chart to your computer for reference.

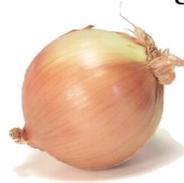
Frequently Asked Questions:

- Can I freeze bread? Yes, up to 3 months.
- Do I need to rewrap meat before freezing? In most cases, yes.
- Can I freeze green beans? Yes. They can be frozen for 8 to 12 months.
- Is it okay to freeze bananas? Yes. Freeze whole in skin or peel and mash. Great in breads and cakes.

Onions: What's the Difference?

Have you ever been in the grocery store buying onions and couldn't figure out which color of onion to buy? You're not alone. There are many onions out there, each with a different purpose. This article discusses the dry onions: red onions, yellow onions, and white onions. Although there are many types of each of these, the general rules for them are as follows.

Yellow Onions These are the most popular cooking onions. They add excellent flavor to most stews, soups, and meat dishes. When a cooked recipe calls for onion, yellow onion is a safe way to go. Yellow onions have a higher sulfur content and will cause your eyes to water more when slicing them.



This high sulfur content provides a more pungent flavor and smell, which typically makes it too strong to eat raw unless there are other ingredients to counter-balance the flavor. Yellow onions are good in stews, soups, sautéed dishes, and shish kabobs. They have excellent flavor when cooked.

White Onions These onions have an all-white skin and an all-white flesh. They have a slightly milder flavor than the yellow onion and are a great substitute if you're in need of an onion flavor, but don't want it to be too powerful. White onions are commonly used in Mexican cuisines.



Red Onions You're most likely to see red onions in non-cooked dishes, such as salads and sandwiches. Of the different colored onions, the red onion is the most mild, sweet onion. Red onions have purplish-red skin. The color is layered through its white flesh. Red onions are also excellent grilled or lightly cooked.



Words about Wine



The Paso Robles area has at least 180 wineries. It's obvious that you could never visit them all, but no visit would be complete without stopping by Tobin James Cellars. It is located 8 miles east of Paso Robles on Highway 46. The tasting room is unlike any other experience you could have. Once you enter Toby's, you know this is going to be an entertaining event. It is always full of people enjoying themselves and the wine. The tasting room staff is always friendly and upbeat. In a few minutes you will feel like part of the family.

The wines are good too, and the prices are not outrageous. I don't know who comes up with the names, but I love them. What's not to like about Chateau Le Cacheflo, Paradise, Ballistic, or Notorious? Is there a better name for a late harvest Zinfandel dessert wine than Liquid Love? Just add some dark chocolate to go with it and you have a perfect ending to any meal.

Luckily, you can get Tobin James wines at your local wine store. You can't miss the colorful label with the bright sunburst.

From [Glen's Wine Quotes](#) Pages:

Drinking good wine with good food in good company is one of life's most civilized pleasures.

- Michael Broadbent

I think it is a great error to consider a heavy tax on wines as a tax on luxury. On the contrary, it is a tax on the health of our citizens.

- Thomas Jefferson

Mushroom, Tomato, and Basil Frittata

1/2 cup finely chopped onion
1 1/2 tablespoons butter (divided)
3 cloves garlic, minced
1 cup thinly sliced crimini mushrooms
1 large Roma tomato, seeds removed, and diced
3 large eggs
2 tablespoons chopped fresh basil
Salt and black pepper to taste

Heat 1 tablespoon butter in a 10-inch skillet. Sauté onion over medium low heat 3 minutes, stirring frequently.

Add garlic and mushrooms and continue to sauté for another 2 minutes.

Add remaining 1/2 tablespoon butter, tomato, salt, and pepper. Cook for another minute. Stir well.

Beat eggs well, and season with salt and pepper. Mix in chopped basil. Pour eggs evenly over vegetables. Stir just a little bit so the eggs combine with the mushroom mixture. Turn heat to low, cover and cook for about 5 minutes, or until firm. Cut into wedges and serve. Makes 2 servings.

A Final Word

Thanks again for reading the April edition of the newsletter. Pass the newsletter along if you know someone who might enjoy it. When we decide to move to Paso Robles, you'll hear about it here, but as for now it's only an April Fool joke. Send ideas, comments, and questions to Glen@Glen's Place.

Until next time remember: Character, like tea, shows its strength in hot water. ~ Chinese Proverb

Answer to brain teaser: The numbers are the same, 720 in each

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