



In This Issue

- Farewell, It's Reality
- Elucidations
- Let's Get Away - Travel Tips
- Mushroom, Tomato and Basil Frittata
- A Final Thought

Elucidations & Elaborations

I don't pretend to be any different from you. There are some things that bug most of us. I'm talking specifically about spinning, twirling, floating, jiggling, scrolling stuff on websites. I know most people have a website for profit. Mine is just for fun. That's the way it was intended.

When I started this about 12 years ago, my goal was to make something useful, if not for others, at least for me. When I need a recipe, my iPad is handy. Most of what I need is on [Glen's Place](#). I don't know of another website that has recipes that are easy to read and with no ads. You can even print them without having to go to a separate page which also has "stuff" on it!

Those who know me understand why I would do it this way!

Brain Teaser

The difference between the squares of two consecutive positive whole numbers is 25. What are the two numbers?

See page 2 for the answer.

A Final Farewell (It's Reality)

Nelly Furtado expresses my feelings in her song *All Good Things (Come to an End)*. Here are the first 3 lines of the lyrics:

"Honestly what will become of me
I don't like reality
It's way too clear to me."

These words are appropriate because this newsletter is ending with this issue. It has been an incredible experience since its inception in March 2007. It has been educational for me and I hope you have gotten something from it, too. Through these years, however, the cursor has become harder to find. The arrow seems to sometimes disappear. I don't like reality, but it's clear to me.

I have met many new friends through this publication. Yes, I consider all of you friends even though I have never met a majority of you. I never dreamed that I would have readers from 3 continents and 4 countries. I have appreciated and enjoyed your comments and questions. Each month I look forward to emails from many of you. Thanks for your loyalty and your friendship.

Farewell. I will maintain the mailing list and may even send you something from time to time. In the meantime, look for me on Facebook. I'll probably be there forever!. I'm looking forward to hearing from you soon. Farewell. It's reality and it's way too clear to me.

Let's Get Away



Everyone has at least one travel tip. Some have many! Here are a few more that may be helpful. Maybe the list will include at least one that you had not thought of.

- 🎒 Pack old underwear, socks, clothes etc., and toss each pair as you go. This will save laundry and leave more space for souvenirs that you collect along the way. It will also give you an excuse to go shopping when you get home!
- 🎒 Cross-pack with your travel partner. Pack a few items in each other's bag. This will reduce the odds that a lost or delayed bag will disrupt your trip.
- 🎒 Put some bubble wrap or padded envelopes in the bottom of your suitcase to wrap those fragile souvenirs that you buy.
- 🎒 If you have a connecting flight, try to book seats for the first flight as close to the front as you can. In case your first flight is late, this will allow for a quick exit.
- 🎒 If you're flying as a couple, book an aisle and a window seat instead of two seats together. Middle seats are usually filled last. Maybe you'll be lucky to have an empty seat between you. If not, the passenger in the middle will most likely be willing to trade for either the window or aisle seat.
- 🎒 Put your shoes in the last bin you put through security. You will have scooped up all your other items first. No one forgets their shoes on their way out. Maybe your laptop, but not your shoes!

If you have a great tip, send it along so I can add it to my list! You can get a copy of my Vacation Checklist [here](#). Happy traveling.

Mushroom, Tomato, and Basil Frittata

If you're looking for something different, but easy, for breakfast, this could be it. This frittata takes about 15 minutes. Add a side of bacon and you have a wonderful breakfast.

- 1/2 cup finely chopped onion
- 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
- 3 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 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 Thought: *It's easier to ask forgiveness than it is to get permission.* ~ U.S. Navy Rear Admiral Grace Hopper

Send your comments, and questions to Glen@Glen's Place.

Answer to brain teaser: 12 and 13

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