



In This Issue

- Glen's Place Revisited
- Pulled Pork with Cole Slaw
- Web Site Readability
- By the Numbers
- A Final Word

Saving on Internet Shopping

Did you ever purchase something on the internet and at checkout realize that others may be getting a better deal? Have you seen the box that says, "Enter promo code" but you don't have one? Help is on the way. There are some websites where you can get promo codes. The one that works best for me is www.retailmenot.com. Recently, before placing an order at Lands' End, I went to Retail Me Not and got the latest code for free shipping. A couple of clicks saved me \$5.95. Check it out.

Amazing Useless Information

The strength of early lasers was measured in Gillette, the number of razor blades a given beam could puncture.

The average computer user blinks 7 times a minute.

Brain Teaser

There was an old woman who lived in a shoe, and the only food she had for her ten children was six potatoes. How did she make sure that each child had an equal share?

See page 3 for the answer.

Glen's Place Revisited

It seems to me that the internet is becoming more cluttered and more difficult to navigate. There are more obstacles preventing you from getting the information you need quickly. It takes more clicks than it did in the past.

When I search for recipes online, they are harder to find. There are times when I know I clicked the right link so the recipe should be on the page somewhere. After some scrolling and searching, I find it in a color that is difficult to read, and it's obscured by ads all over the place. Then, after more searching, I find a link for a so-called printable version which also has a lot of bold print and color to use up my precious ink.

It was with this in mind that I decided to re-evaluate the recipes on Glen's Place. It occurred to me (Why did it take so long?) that since I am not selling anything, and I'm not trying to entertain you, there is no reason for a lot of color or flashing, twirling, wiggling ads. Why not make every page a printable page?

At that point, I initiated one of the most boring, tedious, time consuming tasks I have ever undertaken. I deleted unnecessary color and created a simply formatted, usable recipe page. Yes, every page is a printable page. No ads and no distractions. Isn't that what you were looking for? You will have to look for yourself to see if you think I achieved my objective. Go to [Glen's Place](#), click on [Recipes](#), and make a selection!

Why did I spend all the time doing this? I did it for you and others like you. Some people play golf, some do needlepoint, and some watch TV. This is what I choose to do! Enjoy and thanks for visiting [Glen's Place](#)!

Web Page Readability

According to studies, the average American adult spends about 29 hours each month online. If you spend a lot of time on the internet, you will appreciate this. It's one of the best things I have found recently. If all that time looking at flashing, twirling graphics and advertising is making you dizzy, here is a solution for you. Go to Readability.Com, choose your font size and preferred margins. Then, drag the readability icon to your bookmarks bar. When you go to a website, just click the Readability bookmark and it will give you the story in your preferred size without all the unnecessary stuff.

It even provides icons on the left for printing the article or emailing it to someone who might be interested. You have to try this!

Save on Printer Ink

A recent study shows that by changing to Century Gothic font in place of Ariel will save you money on ink. The study indicates that Century Gothic uses about a third less than Ariel. If you print 25 pages a week, that could save you \$20 in a year.

The Wine Corner



Wine to me is passion. It's family and friends. It's warmth of heart and generosity of spirit. Wine is art. It's culture. It's the essence of civilization and the art of living.
- Robert Mondavi,
Autobiography, "Harvests of Joy"

Hold the bottle up to the light; you will see your dreams are always at the bottom.

- Rob Hutchison

Featured Recipe

Easy Crock-Pot Pulled Pork with Cole Slaw

1/2 cup ketchup
1/3 cup Worcestershire
1/3 cup apple cider vinegar
1 tablespoon ground mustard
1 tablespoon garlic powder
1/2 teaspoon paprika
1/4 cup brown sugar
1/2 teaspoon liquid smoke
Dash red chili pepper flakes
Pinch salt and pepper
1 medium sweet onion, chopped
3 pounds pork shoulder, trimmed of fat.

Combine all ingredients except onion and pork into crock pot. Whisk until well blended. Place pork and onions into mixture, coating all sides of meat. Cook for 8 to 10 hours on "low" slow cooker setting.

After meat is cooked, remove from slow cooker onto plate and break apart with a fork. If meat has any bones, discard at this time. Place meat back into warm sauce to reheat.

Serve on hamburger buns or Kaiser Rolls.

Optional: Top the sandwich with coleslaw below.

Southern Style Coleslaw

1 16-ounce package deli cole slaw
3/4 cup apple cider vinegar
1/2 cup sugar
1/2 cup grated peeled carrots
2 green onions, thinly sliced
1/4 cup mayonnaise
Salt
Fresh ground black pepper

Place cole slaw in a large bowl. Add vinegar and sugar; toss to coat. Cover and let stand 30 minutes. Toss cole slaw mixture well; cover and let stand 30 minutes longer. Drain, cover, and chill.

Transfer drained coleslaw to another large bowl. Add carrots, green onions, and mayonnaise; toss to coat. Season to taste with salt and pepper. Makes 4 to 6 servings.

Spice It Up!



Vanilla

If you think vanilla is unimaginative or even downright plain, it's time for another look. From a beautiful orchid grows a sophisticated flavor you may be taking for granted. Vanilla planifolia is the only member of the orchid family to produce an edible fruit, our beloved vanilla

bean. Mexico maintained a complete monopoly of the vanilla bean trade until Belgian botanist Charles Morren determined in 1836 that the flowers could be pollinated manually. The pointed bamboo stick method of hand pollination was perfected by Edmond Albius in 1841. This method is still in use today.

I'm sure that you have noticed that vanilla beans are a very expensive ingredient. You can expect to pay a retail price of about \$2 per bean. That's because production of vanilla is a long process. The vines are grown on living supports, such as trees or shrubs. These trees or shrubs must also be maintained. Vanilla vines must be pruned frequently to prevent them from growing out of reach for the human pollinators. Left alone in the wild, the creeping vine may extend to lengths of more than 80 feet.

When buying vanilla, remember that, like coffee beans, there are different qualities. Read the label and ask questions. When buying vanilla extract, avoid the words "imitation vanilla" on the label.

Fun Fact: *Pure Vanilla is the second most expensive spice after saffron.*

By the Numbers

90 The number of years since women gained the right to vote. In 1920, the nineteenth amendment to the constitution (the Woman Suffrage Amendment), gave women full voting rights. August 26 of each year is designated in the United States as Women's Equality Day. This was instituted by Rep. Bella Abzug and first established in 1971.

5 The number of minutes of outdoor activity each day that you need to improve your mood and your self esteem. This is according to a new study at the University of Essex in England. The study also shows that for the greatest benefit, you should plant yourself by a body of water like a stream or a lake. Sorry, Kiddie Pools don't count.

25,000 mph The speed an object must reach to escape the earth's gravitational pull.

9% The population of the United States that has a birthday in August. This is the highest for any month of the year.

A Final Word

Thanks again for reading the Glen's Place Newsletter. If you are one of those who likes to forward emails, go ahead and forward this to anyone who you think would like to read it...or not! Let them decide if it is worth while!

Comments, questions, and ideas are welcome. Send them along to Glen@Glen's Place.

Until next time remember: *Wisdom comes to us long after it can be of most use.*

Answer to brain teaser: She mashed the potatoes and used a spoon.

If for some reason you no longer wish to receive the Glen's Place Newsletter, you can [unsubscribe here](#). If you know someone who would like to be on the mailing list, they can [subscribe here](#). Send your comments or questions to Glen@Glen's Place.
