



**In This Issue**

- Simplify Your Life
- Recipe: Texas Oven Brisket
- Words about Wine
- Tips for a Successful Yard Sale
- A Final Word

**Elucidations & Elaborations**

There are things that annoy me about some websites. I have written before about flash entry pages so I won't elaborate here except to say they are unnecessary. Another annoyance is found on certain wine or spirits sites. It's that "how old are you thing." You go to a site and arrive at a page that says, "You must be 21 to enter this site." They then have a form that requires you to enter your birth date and year. What's with that? Don't they realize that people can be any age they want to be when they fill in the numbers?

I have a solution to both of these problems. I immediately click off the site and go somewhere else. It's easy and I probably didn't need anything they had to offer anyway.

**Brain Teaser**

Rearrange the following letters to form a single word.

MAN USES METER

See page 3 for the answer.

**Simplify Your Life**

Did you know that the first week of August is Simplify Your Life Week? This observance is meant to encourage you to organize and declutter your life. I know what you're thinking....it will take much longer than a week! Here are some ideas for a start.

- ❖ **Too much e-mail?** Check e-mail at designated times during the day. Maybe at 9 A.M., Noon, and 3 P.M. rather than checking it all day long. Sticking to a schedule keeps you from getting distracted. E-mail is a major time waster.
- ❖ **Unsubscribe!** Have you registered and signed up for every newsletter and forum on the internet? Which ones do you enjoy reading? Which ones do you actually read? Do you save them and tell yourself that you'll read them later, only you never do? Then unsubscribe! (Just don't unsubscribe to this newsletter!) Take 30 minutes this week and just do it! You'll have less e-mail to weed through and more time for other things.
- ❖ **Make an end of the day list!** Lists are very helpful. We always have 2 or 3 on the kitchen counter! At the end of the day, review your current to-do list and make a list of things you need to do the next day. Review your calendar for the next day. By doing this, you can start the next day knowing what needs to be done without wasting any time!
- ❖ **You've got mail.** Open your postal mail and purge daily! Don't let your mail pile up.

There are tons of ways to simplify your life, and these were just a few! Make your own list and do one per day for the first seven days of August. Take a few minutes every day to slow down and start enjoying life! It's easier than you might think.

## From the Kitchen

Do you love bacon but hate the time and mess that sometimes accompanies it? Did you know you can enjoy delicious crispy bacon from the microwave in a short time without the mess? If you haven't already, you should get a Microwave Bacon Cooker. The one we have is the Progressive GMMC-66. (We also have the GMMC-76 which is smaller.)



You can make seven to nine strips of bacon at a time. You can even stack multiple bacon cookers on top of one another to accommodate larger numbers of guests. All you do is place the bacon on the tray and cover with paper towels. Microwave on high for a little less than one minute per slice. Four slices take about 3 minutes. The pan has an easy drain reservoir which collects excess grease and makes clean up a snap. It is dishwasher safe for easy and convenient clean up.

You can get one at Bed Bath & Beyond or Sears for less than \$10. You can also find it at Amazon. There is another one made by Presto that you can get at Kohls. I haven't tried it so I don't know details about it.

We just love ours and I think you would enjoy one too.

## Featured Recipe: Texas Oven Brisket

This is an absolutely wonderful way to cook brisket. The result is tender, succulent and flavorful and it's practically foolproof. The incredible aroma will fill your house and make you, and anyone else who comes along, salivate in anticipation.

5 to 6 pound fresh beef brisket, well trimmed  
1 cup barbecue sauce (your favorite)  
1/4 cup Worcestershire sauce  
1/4 cup liquid smoke  
1 tablespoon garlic powder  
2 teaspoons celery salt  
2 teaspoons lemon pepper  
1 teaspoon salt  
1 cup chopped onion  
1/2 cup water

Preheat oven to 275°F.

In a large Pyrex baking dish, thoroughly mix all ingredients for sauce. Put the brisket in the baking dish, and turn it over once to coat it with the sauce. Seal the dish tightly with heavy-duty aluminum foil.

Bake at 275°F for 5 to 7 hours (about 1 hour and 15 minutes per pound). Remove from oven and allow to stand for 1 hour before slicing. Slice across the grain, and serve with your favorite barbecue sauce. Makes 8 to 10 servings.

**Note:** Be sure to use a Pyrex baking dish or very heavy metal pan. Also, before you prepare the brisket, remove it from the refrigerator far enough ahead of time to allow it to come to room temperature.

---

Brisket is sold as a flat cut or a point cut. The flat cut is leaner, but the point cut has more flavor due to a bit of extra fat called the deckle. After cooking, it is very important to slice the brisket correctly. Brisket must be sliced thinly and sliced against the grain. If brisket is not sliced against the grain, it will be tough.

---

## Words about Wine



Although wine glasses come in various shapes and sizes, you can serve any wine in an all-purpose 10 to 12 ounce glass. The size, shape, and quality can, however, affect the pleasure you get from drinking wine. Try it yourself. Pour some wine in two

different glasses - one larger than usual for the wine and one smaller. Sometimes the contents can seem like two entirely different wines.

The best wine glasses are made of clear, thin crystal with a generous capacity of 10 ounces or more. Glasses should have either a tulip or a globe shape, curved inward at the top to concentrate the aroma. Long stems allow you to hold the wine without touching the bowl.

Generally, red wine glasses have a larger bowl to enhance the bouquet of the wine. White wine glasses are usually smaller to keep the wine cooler.

## Quotable Quotes

Always carry a flagon of whiskey in case of snakebite and furthermore always carry a small snake.

~ W. C. Fields

Our attitude toward life determines life's attitude towards us.

~ John N. Mitchell

## Tips for a Successful Yard Sale

If you are one of those people who have the patience and energy for a yard sale, here are some useful tips.

1. Make setup easy by using folding tables. Cover with colorful tablecloths if desired. Use large items that you have for sale as extra display surfaces.
2. Put a price tag on everything. If there are multiple components, post a sign stating the cost per item.
3. Display eye-catching items in a prominent place that can be seen from the street. Use a large sign to indicate a \$1 table to help draw customers.
4. Group similar things together. Make an extension cord available so people can test electronic gadgets.
5. Make sure everything is clean. People are more likely to buy things that appear well cared for.
6. Promote pricier items (like cameras) by laying out all the pieces they came with, including manuals. Using Amazon descriptions will help.
7. Make sure you have plenty of change in your cash box. Also have plenty of newspaper for wrapping breakables as well as a plentiful supply of plastic or paper bags.

## A Final Word

Thanks again for reading the August edition of the newsletter. Enjoy the remainder of the summer. It will be over before you know it! Pass the newsletter along if you know someone who might enjoy it. Send ideas and questions to [Glen@Glen's Place](mailto:Glen@Glen's Place). And, don't forget that I always appreciate your comments.

*Until next time remember: Never play leapfrog with a unicorn.*

**Answer to brain teaser:** MEASUREMENTS

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](mailto:Glen@Glen's Place).