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**Elucidations & Elaborations**

Comma or no comma, that is the question. My preference has always been to use a comma before the and in a series. It's what I was taught at Gerty Elementary and High School and it just seems right!

Sometimes my wife questions the use of the serial comma when she proofs this newsletter. I'm sure either is acceptable, depending on which style guide you prefer. There are times, however, when the meaning of the sentence is totally distorted if the comma is left out. Consider this sentence: "I'd like to thank my parents, Mrs. Hightower and God." It does sound awkward, doesn't it?

**Brain Teaser**

There is one number less than 1,000 that gives a remainder of 1 when it is divided by 2, 3, 4, 5, 6, 7 or 8. What is that number?

See page 3 for the answer.

**Sites for Savings**

First off, let me say that I am a proud member of AARP. (You don't have to be old. You can join when you are 50!) Each year, in the AARP Bulletin, they publish an insert called "99 Great Ways to Save." Some are useful; many are not. I have chosen and condensed a few referenced websites that may be helpful.

- ❖ In the old days changing oil in your car every 3,000 miles might have been necessary. It's not necessary in newer cars which may go 7,500 miles between changes. Go to [checkyournumber.org](http://checkyournumber.org) to find out about your cars needs.
- ❖ Some cars are less expensive to insure. Go to [insure.com](http://insure.com) for research before you buy.
- ❖ You can get a free quote on car repairs based on surveys of thousands of shops. Don't get ripped off. Go to [repairpal.com](http://repairpal.com) and check it out.
- ❖ To learn what problems and repair costs others have had with particular models, go to [carcomplaints.com](http://carcomplaints.com).
- ❖ If you are an AARP member, you can save 20% on flowers at [teleflora.com](http://teleflora.com).
- ❖ The best flight deals are in January and February and on Tuesdays and Wednesdays according to [mashable.com](http://mashable.com).

For more money saving tips, visit Mr. Frugal at [AARP.org/save money](http://AARP.org/save money).

## From the Kitchen

I'm a skeptic. I've been a skeptic all my life. If you tell me something that seems impossible or out of the ordinary, show me. When I see it, I may believe it. I guess I should have grown up in Missouri, the "Show Me" state.

I also like corn on the cob. I grew up eating corn on the cob. When I heard there was an easy way to make it, guess what? I was skeptical! No more.

Someone sent me a link, or maybe I saw it on Facebook, about an easy way to make corn on the cob without those pesky silks. Like any skeptic, I had to try it myself to make sure it worked. It did. I had to try it a few more times to make certain it was not a dream!

All you have to do is put the ears of corn, untrimmed, in the microwave for four minutes each. Two ears, eight minutes. Cut off the husk at about 1/2 inch or so, give it a shake, and the corn comes out so clean; without any of those pesky silks.

You can see the video of "[Shucking Corn--Clean Ears Every Time](#)" and see for yourself. I admit that the video is kind of *corny* but watch it anyway! Trust me on this one. I've tried it several times and it always works. If you like corn on the cob, try this soon. You'll be amazed just as much as this skeptic was!!

## Featured Recipe: Tomatoes Vinaigrette

Tomatoes Vinaigrette is one of my favorite salads. This is the one that Jan makes for me when we get those large, beautiful, juicy tomatoes. It's easy to adjust the ingredients depending on how many you are serving. You must try this recipe.

8 to 12 thick tomato slices  
1 cup olive oil or salad oil  
1/3 cup white wine vinegar  
2 teaspoons oregano leaves  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon dry mustard  
2 cloves garlic, minced

Crisp lettuce  
Minced green onion  
Snipped parsley

Arrange tomatoes in a non-reactive dish. In a tightly covered container, shake oil, vinegar, oregano, salt, pepper, mustard, and garlic. Pour dressing over tomatoes. Cover and chill for 2 or 3 hours, spooning dressing over tomatoes occasionally.

Just before serving, arrange tomatoes on lettuce. Sprinkle tomatoes with onion and parsley. Drizzle some of the dressing on top. Makes 6 to 8 servings.

**Note:** For a more elegant presentation, sprinkled crumbled feta or a few baby shrimp on top of the tomatoes.

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California is the largest producer of fresh market tomatoes with a harvest of nearly 12 million cwt of fresh tomatoes, That's over a billion pounds of delicious, juicy tomatoes!

## Wine Selection of the Month



If you are lucky enough to have a Costco store near you, you may already know that their store brand, Kirkland Signature, products are just as good or better

than name brand manufacturers. I know we don't usually think of a store brand on a bottle of wine but I have found that they only put their name on good products.

This month, I have to share a Kirkland Signature wine. It is the Côtes du Rhône Villages 2010. It's a blend of Syrah, Grenache, and Mourvèdre and it's a great wine for a weekday (or any other day)!

Costco doesn't always have it but when they do you should get a few bottles. It would be difficult to find a better wine for \$6.99.

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**Côtes du Rhône Villages** is an appellation for red and white wines from certain villages of the Rhone region of France. All are in the southern half of the region, to the east and immediate west of the town of Orange. Wines made under the appellation must meet higher standards than those of the plain Côtes du Rhône title, and are from areas that show potential to produce distinctive wines of good quality.

## California's Bounty

It should be a requirement that all visitors to this great state of California take a road trip through the Central Valley. I have said it in this newsletter in the past, but there is so much more than Disneyland, Los Angeles, and San Francisco.



Most people probably don't realize that 90% of the processing tomatoes, those used in pizza sauce, tomato paste, ketchup etc., come from California. Growers in Fresno County alone supply more than one third of the state's crop. They have contracted to grow processing tomatoes on 97,000 acres this year,

Acreage and production of these tomatoes also are on the rise. This year, farmers planted 254,000 acres, 6,000 more than 2011.

The next time you visit California, plan a few days extra for the real entertainment, the state's vast and varied agricultural bounty.

## A Final Word

Thanks again for reading the Glen's Place Newsletter. Pass it along if you know someone who might enjoy it. Send ideas, comments, and questions to [Glen@Glen's Place](mailto:Glen@Glen's Place).

*Until next time remember: To find your heart, follow your mind when it wanders.*

**Answer to brain teaser: 841**

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