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A Note from Glen

Happy New Year to all. I hope 2011 is off to a good start for you. Doesn't it seem like such a short time since all the worries of Y2K and how the world was about to end? Has it already been 10 years?

The New Year brings some changes to this newsletter. I promised myself when I started this that I would not let it become a burden and stress me out. I don't need that in retirement! Some regular topics have been either omitted or changed in some way. I can only come up with so many ideas! The newsletter has been shortened this month and may vary in length each month. Let me know if you are really disappointed!

Brain Teasers

Sometimes words, shapes, and their positions can be used to derive a word or saying. Try this one.

YOU JUST ME

See page 2 for the answer.

Things Your Burglar Won't Tell You

1. Of course I look familiar. I was just here last week cleaning your carpet or delivering your refrigerator.
2. Hey, thanks for letting me use the bathroom when I was working in the yard last week. While I was in there I unlatched the back window to make my return easier.
3. Yes, I really do look for newspapers piled up in the driveway. I might also leave a pizza flyer by the door to see how long it stays there.
4. It's raining, you're fumbling with your umbrella and forget to lock your door. That's understandable, but understand this: I don't take a day off for bad weather.
5. I always knock first. If you answer, I'll ask for directions somewhere or offer to clean your gutters. (Don't take me up on it!)
6. Do you really think I won't look in your sock drawer? I always check dresser drawers, bedside tables, medicine cabinets, and the freezer.
7. Here's a helpful hint: I almost never go into kid's rooms.
8. You're right, I won't have time to break into that safe where you keep your valuables. But, if it's not bolted down and it's light enough, I'll take it with me.
9. Sometimes I carry a clipboard. Sometimes I dress like a lawn guy and carry a lawn rake. I do my best to never look like a crook.

Helpful Hint: Keep your car keys beside your bed at night. If you hear a noise outside, or someone trying to break into your house, press the panic button. This is a security system you already have and doesn't require installation.

Words about Wine



Words about wine are worthwhile, but it is a challenge to use words that convey useful information about the subtle and complex flavors encountered in a good wine. Pick up a wine publication and read some of the tasting notes. Are they useful to you? Do you recognize the wine that is being described. I have to admit that, for me, they are usually not.

When I describe a wine to you, I'm assuming that you and I have enough in common as we sip, that what I experience is going to be relevant to you as well. It's likely that for some readers there will be greater resonance than others. Use the [Glen's Place Contact Page](#) to share your feelings on this subject.

One of My Favorit Things



I don't know about you, but I sometimes get in a rut and buy the same brands all the time. For jams and jellies, it's usually either Knotts or Smuckers. I recently discovered that there are other brands!

While shopping at Sprouts Farmer's Market, I noticed a brand that I had not had before. It's Favorit, it comes from Switzerland, and the raspberry preserves are delicious. Favorit Swiss Preserves have no artificial preservatives, color, or flavor. I'm going to try them soon in my [Cream Cheese and Raspberry Coffee Cake](#).

Featured Recipe: Baked Potato Soup

I know you are trying to lose weight, but wait until you try this recipe! (At least save until later.)

1/3 cup butter
1/3 cup flour
3 1/2 cups milk
2 large baking potatoes, baked, cooled, peeled and cubed, about 2 cups
2 green onions, thinly sliced
5 or 6 strips bacon, cooked, drained, and crumbled
3/4 cups shredded mild cheddar cheese
1/2 cup sour cream
1/2 teaspoon salt
1/4 teaspoon pepper

Melt butter in a large Dutch oven or stockpot over low heat. Stir in flour; stir until smooth and bubbly. Gradually add milk, stirring constantly, until sauce has thickened. Add potatoes and onions. Continue to cook, stirring constantly, until soup begins to bubble. Reduce heat; simmer gently for 10 minutes. Add remaining ingredients; stir until cheese is melted. Serve immediately. Makes 4 servings.

A Final Word

Thanks again for reading the first edition of the newsletter for 2011. I hope your New Year is off to a good start. You can start losing that weight after you have the Baked Potato Soup above. Pass the newsletter along if you know someone who might enjoy it. Send ideas, comments, and questions to Glen@Glen's Place.

Until next time remember: Never be afraid to sit awhile and think.

Answer to brain teaser: Just between you and me.

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