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**A Note from Glen**

Spring is here again. It's time to get outside and enjoy the fresh air and sunshine. Spring also



brings a lot of yard work at our house.

Exercise never felt so good!

Happy St. Patrick's Day to all. Celebrate and be Irish for a day!

**Look It Up**

If you're looking for fast facts, skip Google and Wikipedia and go straight to [Wolfram Alpha](#). Their unique algorithm constructs a quick information page with a list of facts.

**Brain Teaser**

What do the following words have in common?

REST PIECE BAND LAND STAND

**See page 2 for the answer.**

**A Special Day in March**

We all know that St. Patrick's Day is in March and it's special because everyone gets to be Irish for a day. But there's more. It was St. Patrick's Day weekend 33 years ago that we moved into our present house. It was supposed to be 2 1/2 months earlier but the house was new and under construction. On December 31, 1977 it started to rain. And it rained more. It kept raining. The house was not finished. Since escrow had closed on our previous house, we had to move into a motel. The rain continued almost non stop for over two months. We were so happy to be able to move into the house that I probably had a Guinness or two!

For many years after that Friday St. Patrick's Day we celebrated with a New England Boiled Dinner. For some that may mean corned beef and cabbage with other veggies. We looked forward to the annual St. Patrick's Day event.

Then, when my mother was in her late 80s I told her that as long as she kept having birthdays, I would come to help celebrate. She lived 1,400 miles away. Yes, her birthday was March 14, the week of St. Patrick's Day. She kept having birthdays until we celebrated her 94th and last one on March 14 last year.

We miss my mother and we miss the annual excursion to help her celebrate. It was always something to look forward to. We also missed our New England Boiled Dinner.

This year we will be home so we too can be Irish for a day. If you're in the neighborhood, stop by for some corned beef and cabbage. Oh, we'll also have a Guinness for you!

## Words about Wine



For quite some time I have been enthralled with Zinfandel. This wine grape is grown exclusively in California. According to the 2009 California Grape Acreage Report, Zinfandel is the third leading wine grape variety in California, with about 49,891 acres planted. When we visit Paso Robles, we always go to Castoro Cellars and get some of their Cobble Creek Zinfandel which comes from the old vines surrounding the tasting room.

Recently while on a “field trip” to Total Wine & More, I discovered a new Zin which will become a part of my wine collection. (I say collection but it won't last long!) It's the Four Vines Zinfandel “The Maverick” 2008 from Amador County. It has been described as jammy, chewy, spicy, and rich with blackberry fruit and a hint of velvety vanilla oak. I couldn't have said it better myself!

Check your local wine shop or Total Wine & More and get some today. Soon you too will be saying, “Forgive me for I have Zinned!”



*I finally figured it out--red for hunter; white for fisherman.*

## New England Boiled Dinner

3 1/2 pounds corned beef brisket  
3 bay leaves  
12 black peppercorns  
2 potatoes, peeled and cut into large chunks  
3 carrots, quartered  
1 onion, quartered  
2 parsnips, cut into chunks  
2 turnips, cut into chunks  
1 small cabbage, cored and cut into wedges  
1 tablespoon salt  
[Horseradish Cream](#), optional

In a large pot, combine meat, spice bag, and enough cold water to cover. Bring to a boil, reduce heat and simmer 2 hours. Add vegetables and salt. Simmer 30 minutes more.

To finish, remove corned beef to a carving board and slice against the grain. Transfer to a large, warmed, deep platter. Drain broth and reserve for soup, if desired. Arrange vegetables around meat and serve. Makes 6 to 8 servings.

## A Final Word

Thanks for reading the March edition of the newsletter. Pass the newsletter along if you know someone who might enjoy it. Anyone can add their name to the mailing list using the subscribe link below. Send ideas, comments, and questions to [Glen@Glen's Place](mailto:Glen@Glen's Place).

*Until next time remember: Accept good advice gracefully, as long as it doesn't interfere with what you intended to do in the first place.*

**Answer to brain teaser:** Each may be preceded by HEAD to make a new word

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