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Elucidations & Elaborations

It's been a long time since we have lived through a remodel or renovation of any kind. This time it's two bathrooms at the same time. Both of them torn out to the floor and the studs in the wall. I had forgotten what a mess it could be. Maybe they will finish by Thanksgiving. That would be earlier than the date that we were given but it never hurts to be optimistic.

I had a friend when I was in Army basic training who, every day, would say, "I'm not going to have to go to Vietnam." Later, on the flight to Vietnam, I sat next to him as he started saying, "I'm going to get an early out." That's true optimism! Sometimes it works and sometimes not. It didn't for him but maybe it will for me in the case of this bathroom project. I'll let you know!

Brain Teaser

What is the next number in this series? 1, 2, 6, 42, ____

See page 3 for the answer.

Fall for Squash

Have you ever looked at those interesting and unique squashes in the supermarket and wonder what to do with them? Here are a few varieties and how to cook them.

Acorn Cut this mild squash in half and scoop out the seeds. Bake cut side down at 350 degrees for 45 minutes. Turn cut side up, drizzle with maple syrup, and bake until tender.



Buttercup This squash has bright orange flesh which tastes a little like sweet potato. It is excellent baked, pureed, and then seasoned with butter, orange juice, salt, and pepper.

Butternut This large cylindrical squash yields more flesh than other varieties and is easy to peel and slice. Slice into 1/2 inch thick half moon slices. Toss with some olive oil, honey and cinnamon and roast at 400 degrees for 35 to 40 minutes.



Hubbard This is a large squash with orange-yellow flesh and a bumpy skin. You can sometimes find it precut in the supermarket. Bake it or microwave it until tender.

Five Ways to Open a Sticky Jar Lid

Usually we can open a jar of food with little problem but sometimes it's stuck and needs some extra pressure. Here are 5 ways to do the job.

1. Use rubber or latex gloves to improve your grip while twisting.
2. Use a damp dishcloth or towel to grab hold of the lid and twist.
3. Place the jar under running hot water for up to a minute. Tilt the jar down so the water can reach the bottom of the lid.
4. Use a wide rubber band to place around the lid edge. You can then grab hold of it to squeeze and twist. Place another rubber band around the jar if needed to improve your grip on the jar.
5. Keep a square of rubberized non-slip drawer and shelf liner with your kitchen gadgets. Use this to give you more gripping power.

Political Quotes by Old Guys

Whatever you do will be insignificant, but it is very important that you do it.
~ Mahatma Gandhi

Ten people who speak make more noise than ten thousand who are silent. ~ Napoleon

You have enemies? Good. That means you've stood up for something in your life. ~ Winston Churchill

Featured Recipe:

Here's an answer to the question, "What do you do with all those different greens you see beautifully displayed in the supermarket?" Chard is a beautiful vegetable often used in Mediterranean cooking. Even though the leaves are always green, the stalks comes with different colors. This pasta dish is easy and delicious.

Spicy Baked Penne with Sausage and Chard

8 ounces penne pasta
2 teaspoons olive oil
2 links hot Italian sausage (8 ounces total), casings removed
2 cloves garlic, minced
2 cups chopped rinsed Swiss chard leaves (about 3 ounces)
1 can (14 1/2 oz) diced tomatoes
1/4 teaspoon each salt and pepper
2 cups shredded mozzarella cheese (8 ounces)
1/4 cup shredded parmesan cheese

In a 5 to 6-quart pan over high heat, bring about 4 quarts water to a boil. Add penne and cook, stirring occasionally, until tender to bite, 10 to 12 minutes. Drain.

Pour oil into the same pan over medium-high heat. Add sausage and garlic and stir, breaking apart with spoon, until sausage is crumbled and brown, about 10 minutes.

Add chard and stir until wilted, about 5 minutes. Stir in tomatoes with juice, salt, pepper, and cooked pasta. Pour mixture into a 2 to 2 1/2-quart baking dish. Sprinkle mozzarella and parmesan cheeses over the top.

Bake in a 350° oven until cheese is browned and bubbling, 25 to 30 minutes. Makes 4 servings.

Wine Selection of the Month



This month's wine comes from New Zealand via Costco. It's also available at Total Wine and probably at your local wine store.

It is a great Kim Crawford Pinot Noir. Winemaker notes describe it as a "nice combination of red fruit and dark cherries on the palate, underscored by a hint of oak and firm silky tanins." Enjoy it with most red

meats or, as I always say, all by itself.

You can get this Kim Crawford Pinot Noir at Costco for \$14.50. Enjoy!

About Pinot Noir

Pinot Noir is a very popular and widely planted grape variety. It is notoriously difficult to grow. It requires warm days and cool nights to mature properly. Pinot Noir is the grape behind the great red wines of Burgundy, France.

The Pinot Noir grape has a dark skin and is used to make medium to full bodied wines, and is also used to make sparkling wines and Champagne.

A Day in November

This year, the November calendar has an interesting date, November 22. Yes, that is Thanksgiving, the day that we celebrate the feast of Thanksgiving by the Pilgrims in 1621.

This year, it just happens that Thanksgiving comes on the same day of John F. Kennedy's tragic assassination, November 22, 1963, in Dallas, TX. This one of many events during my lifetime that I can answer the question, "Where were you when....?"

On Thanksgiving, I will give some thought to how the world might have been different if that event had never occurred.

Turkey Trivia

According to the National Turkey Federation, the U.S. raised 244 million turkeys last year. Approximately 46 million found themselves roasting in ovens across the country last Thanksgiving.

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.

Until next time remember: What I like most about home is who I share it with.

Answer to brain teaser: To get the next number, multiply the previous number in the series by itself plus one: $n \times (n + 1)$. Thus $42 \times (42+1) = 1806$

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