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**A Note from Glen**

It's one of those months we look forward to (especially if you are a teacher since you have at least 3, maybe 4, days off this month). We look forward to celebrating Thanksgiving with family and friends. I think it's at this celebration that we plot that annual dash to the mall on the following Friday to gather up those bargains that we saw advertised. Or, maybe not, if you're like me! At any rate, I hope your holiday celebration is the best ever.

[A Special November Celebration | Click Here](#)

**Fun Facts and Trivia**

The whale's heart beats about 10 times a minute.

In every continent there is a city named Rome.

**Brain Teaser**

Which of these numbers is the odd-one-out?

43    26    50    37    17    82

**See page 3 for the answer.**

**Extended Warranties: A High Price Gamble?**

It's that time of year again when people begin to think about holiday shopping. Inevitably, that means you will begin to hear those familiar words: "Would you like to purchase the extended warranty for that?"

According to Consumer Reports, this holiday season, shoppers are expected to spend over a billion dollars on extended warranties for laptops, flat-screen TVs, other electronics, and appliances. And almost all of it will be money down the drain. Retailers push hard to get you to buy extended warranties, or service plans, because they add to their profits. Stores keep 50 percent or more of what they charge for warranties. That's more than they can make selling actual products.

I recently saw an ad similar to this one. Read the fine print. Is it really a 5 year extended warranty or is it 4 or 3. How long is the manufacturer's warranty?



For the consumer, extended warranties are notoriously bad deals because:

- ❖ Some repairs are covered by the standard manufacturer warranty that comes with the product.
- ❖ Products seldom break within the extended-warranty window—after the standard warranty has expired but within the typical two to three years of purchase.
- ❖ When electronics and appliances do break, the repairs, on average, cost about the same as an extended warranty.
- ❖ If you purchase with a gold or platinum credit card, the warranty is doubled up to one year.

Some info excerpted from an article by Consumer Reports.

## Tech Tip

Bing! Have you tried it? It won't replace Google for me, but there are some things about it that I like. Bing, the replacement for Live.com, was launched on June 3, 2009. Here are three things that make it worth taking a look.

1. **It Looks Nice** – I know that is not very technical, but it's a departure from the normal plain search box.
2. **Related Searches & Search History** – On the left side of the screen is a column that displays additional information, history and options when searching. Bing will keep track of your search history and display it in the left hand column. You can easily turn off this feature or clear your search history. It's always visible which makes for easy access.
3. **Enhanced Image Search** – This is my favorite thing about Bing. Search results are all displayed on one continuously scrolling page so you don't have to keep clicking next, next, next. The text image details are hidden until you place your cursor over a thumbnail. This allows more images to fit in less display space. Options displayed on the left-side panel allow you to filter the image results in various ways such as by size, layout, color, style or people.

Even though Bing may not become your favorite search engine, it is definitely worth checking out.

## Food For Thought

"Man's mind, once stretched by a new idea, never regains its original dimensions." ~ Oliver Wendell Holmes, Jr.

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**Oliver Wendell Holmes, Jr.** (March 8, 1841 - March 6, 1935) was an American jurist who served as an associate justice on the Supreme Court from 1902 to 1932. He was noted for his long service, his concise and pithy opinions, and his deference to the decisions of elected legislatures. He is one of the most widely cited United States Supreme Court justices in history.

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## Preserving Your Photo Collection

In the not too distant past, our choice for photos was to take the film to be developed then either put the prints in photo albums or toss them in a shoebox for safekeeping.

In this digital age, there has been an explosion in the number of photos that people take. With digital cameras and high capacity memory cards, you can now take thousands of pictures at a time without having to replace rolls of film. Personal photo collections are becoming more challenging to store and organize. There are steps you can take to avert disaster.

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*Follow the two places rule: Make sure your photos are backed up to two locations before deleting them from the memory card.*

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From the moment the card is out of the camera, you should make use of the "two places" rule. Before you erase your memory card, you should have your pictures in two other places. This could be your computer and a portable storage device, a second computer, or an online storage service. Having a second external hard drive can be a good idea, since hard drive to hard drive copying is extremely fast and less time consuming than some other methods. Organize your hard drive with folders for your photos. When naming the folders, also use the date on which the photos were taken. This will help you sort and find photos more easily.

When you are ready to delete your images from your memory card, you can typically delete them one at a time or delete them all at once. If you delete them one at a time, make sure you actually want to delete the photo. If you have doubts, you may want to wait until you see it on a larger screen. There may be a part of the picture that is wonderful and can be cropped. Before you erase all images to clear the memory card, make sure they are safely on your computer and that you have made a backup.

If you are careful when you move your photos from the memory card to your computer, and back them up, odds are good that you will be able to survive a memory mishap. And that's a beautiful picture!

## The Wine Corner



We often forget that not all wines come from France, Italy, or California. There are some wonderful wines that come from South America, and especially Chile. Because of Chile's natural boundaries (Pacific Ocean, Andes Mountains, Atacama

Desert to the north and Antarctica to the south) it is relatively isolated from other parts of the world.

Due to this isolation, Chilean vineyards do not have to graft their rootstock which lowers the cost of planting. Chilean wineries have stated that this "purity" of their vines is a positive element that can be tasted in the wine. There is not much vintage variation due to the reliability of favorable weather with little risk of spring time frost or harvest time rains.

Over twenty grape varieties are grown in Chile. Many wineries are increasing experimentation in higher numbers. Cabernet Sauvignon is the most widely planted grape. Other red wine varieties include Merlot, Zinfandel, Syrah, Petite Syrah, Cabernet Franc, and Pinot Noir. Chile also produces Sangiovese, Barbera, and Malbec. White wine varieties from Chile include Chardonnay, Sauvignon blanc, and Viognier.

The next time you visit your favorite wine shop, try something different. I think you will enjoy one of the many wines from Chile.

## Recipe of the Month

Everyone has a favorite dish that is prepared at Thanksgiving every year. This is one of our favorites. Make it easy by cooking the sweet potatoes a day before. Cool and store, unpeeled, in the refrigerator.

### Candied Sweet Potatoes

6 medium sweet potatoes or yams  
1/3 cup brown sugar  
3 tablespoons butter  
3 tablespoons orange juice  
1/2 teaspoon salt  
1 tablespoon grated orange peel (optional)  
Marshmallows

Boil sweet potatoes in salted water approximately 30 minutes. (This can be done the day before.) Remove skins. Slice sweet potatoes into about 1/2 inch slices and arrange in a 9 x 13 x 2-inch baking dish. Heat the brown sugar, butter, orange juice, salt, and orange peel in a pan over medium heat, stirring continuously until smooth and bubbly. Pour over sweet potatoes. Bake at 375 degrees for 20 to 30 minutes. Top with marshmallows the last 5 minutes of baking.

### A Final Word

Thanks again for reading the [Glen's Place](#) newsletter. If you have comments or questions, send them along to [Glen@Glen's Place](mailto:Glen@Glen's Place). If you enjoy this newsletter, pass it on! There are very few things in life any more that are free, without obligation!!

**Until next time, remember: If at first you don't succeed, destroy all evidence that you tried!**

### HAPPY THANKSGIVING!

**Answer to brain teaser:** 43. All the rest are one greater than a square.

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