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**What's Out**

Last month I indicated that I was going to work on eliminating magazine clutter. Without you even having to ask, here's the progress I've made so far. I did not renew PC World, MacWorld, or Real Simple. You see, I can make tough decisions! I resisted those "last chance" deals. I won't miss much since I can get the same info on their respective websites. Now I only have to remove my MacBook from the kitchen counter!

**Amazing Useless Information**

Only 25% of babies are born on the actual day predicted by the doctor or midwife.

It takes only 7 pounds of pressure to rip off your ear.

The white area at the base of your fingernail is called the lunula.

**Brain Teaser**

Rearrange the following letters to give the name of a popular movie:

IF TUNES DO SO MUCH

**See page 3 for the answer.**

**It's Apple Time**

When the leaves begin to turn in Autumn it's time for fresh apples. Don't you just love the warm scent of baking apples? Many families traditionally trek to the apple orchards for a fun day of picking apples which are in season from late summer to early winter. Many varieties, however, are available year round because they have been either kept in cold storage or imported from the Southern Hemisphere.



Apples have been around for over 4,000 years, There are now more than 7,000 varieties of apples classified in the United States, however, most apples fall within a 50-variety category.

The apple is native to Europe and Asia, and is now also grown in temperate regions worldwide. The United States produces approximately one-third of the world's crop.

Apples were an excellent commodity for early settlers, since they stored well. They were used for cider, apple butter, and, of course, pies.

One of America's fondest legends is that of Johnny Appleseed. John Chapman, born in Leominster, Massachusetts in 1774, is credited with planting over 10,000 square miles of orchards. He left his father's carpentry shop in Pennsylvania and traveled barefoot, using a saucepan for a hat. He lived as a vegetarian, surviving on buttermilk and bee pollen. He made it as far as Fort Wayne, Indiana, where he died in 1845 at the age of 71.

Here's a recipe for [Apple Cinnamon Bars](#) for you to try.

## A Magazine Alternative

Since I'm cutting back on magazines but still interested in keeping up with what's going on in the ever changing world of technology, I searched for an easy way to read about what's hot. I discovered a site where I can choose a particular company or topic I'm interest in e.g., Apple, Facebook, Android, Google, Yahoo, Microsoft etc., and read a short article. It's called [Tech Crunch](http://www.techcrunch.com) and you can check it out at [www.techcrunch.com](http://www.techcrunch.com).

## The Wine Corner



One of the most popular categories on [Glen's Place](#) is the [Wine Quotes](#) section. I recently received a form submission from someone from California's Napa Valley wine region who was in charge of producing a monthly newsletter. She was expected each month to

include a wine quote or two and was thankful that she could go to one source, Glen's Place, for the quote. Here are two more from my Wine Quotes pages:

When it comes to wine, I tell people to throw away the vintage charts and invest in a corkscrew. The best way to learn about wine is the drinking.

~ Alexis Lichine

There are no standards of taste in wine. Each man's own taste is the standard, and a majority vote cannot decide for him or in any slightest degree affect the supremacy of his own standard.

~ Mark Twain

## Featured Recipe: Pumpkin Raisin Bars

2 cups all-purpose flour  
2 cups sugar  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
1/2 teaspoon salt  
1/2 teaspoon cloves  
1 cup oil  
4 eggs  
1 (15 oz.) can (2 cups) pumpkin  
1/2 cup chopped nuts  
1/2 cup raisins

### Frosting

1/3 cup butter, softened  
1 (3-ounce package) cream cheese, softened  
2 cups powdered sugar  
1 tablespoon milk  
1 teaspoon vanilla

Preheat oven to 350 degrees.

Grease 15 x 10 x 1-inch baking pan. In a large mixing bowl, combine all bar ingredients except nuts and raisins; beat at low speed until moistened. Beat 2 minutes at medium speed. Stir in nuts and raisins.

Pour into greased pan. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely.

In a small bowl, combine all frosting ingredients; beat until smooth. Frost cooled bars. Store in refrigerator. Makes 48 bars.

For variety, you may wish to try the [Pumpkin Raisin Cake](#) recipe from Glen's Place.

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### Did you Know?

For the upcoming holidays, [Glen's Place](#) has a special section called [Holiday Recipes](#). You can find a variety of recipes there for appetizers, side dishes, and desserts. Check it out.

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## Spice It Up !



### Lemongrass

Lemon grass is an aromatic herb native of India, but it is widely used in Vietnamese and Thai cooking. It is a perennial, which means once you plant it, the grass comes back year

after year. The plant may go dormant in the winter, depending on the area in which you live. In harsh climates the plant will need to be potted and taken indoors during the winter season.

Lemongrass has become very popular in the United States. Most lemongrass grown commercially comes from California and Florida.

When cooking with lemongrass, remember that it is a very pungent herb and is normally used in small amounts. The entire stalk of the grass can be used. The grass blade can be sliced very fine and added to soups. The bulb can be bruised and minced for use in a variety of recipes. The light lemon flavor of this grass blends well with garlic, chilies, and cilantro.

Lemon grass is available in Asian markets and in some major supermarkets. Choose fresh looking stalks that don't look dry or brittle. Fresh lemon grass can be stored in the refrigerator in a tightly sealed plastic bag for up to 3 weeks. It can also be frozen for about 6 months without any loss of flavor.

Try my [Ginger Chicken Soup with Shiitake Mushrooms](#), one of my favorite recipes, and you will agree that lemongrass adds a wonderful flavor.

## Life's Lessons

Ralph Waldo Emerson once said, "Life is a succession of lessons, which must be lived to be understood." Here are a few lessons from life.

- ❖ Your life can be changed in a matter of hours by people who don't even know you.
- ❖ Bad things do happen to good people.
- ❖ Learning to forgive takes practice.
- ❖ Children and grandparents are natural allies.
- ❖ No matter how thin you slice it, there are always two sides.
- ❖ We don't have to change friends if we understand that friends change.
- ❖ It's a lot easier to react than it is to think.
- ❖ If you don't want to forget something, stick it in your underwear drawer.
- ❖ The best kind of friend is one you could sit with on a porch swing, never saying a word and then walk away feeling like that was the best conversation you've had.

## A Final Word

It's the time of year we all enjoy. You know, the time when you buy the Halloween candy and get twice as much as you need because you know you are going to eat half of it in advance. Enjoy! Be a kid again for a day!

Thanks again for reading the newsletter. I appreciate the comments I get each month. If you have an opinion or question, send it to [Glen @ Glen's Place](mailto:Glen@Glen's Place).

### Until next time remember:

Smile and let it go

**Answer to brain teaser:** The Sound of Music

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