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Elucidations & Elaborations

When I am really bored, I resort to the TV. When I can't find anything interesting, the default channels are Food Network or Cooking Channel. You don't have to concentrate much there.

I've been wondering lately who comes up with the titles for those programs. It's not that the content is so bad, it's just the titles. Here are three examples: "Eat St.", "Hook, Line, and Dinner", and "United Tastes of America." Yep, those are the titles of three consecutive shows.

I've been accused of making corny jokes, but this is TV and it's not even supposed to be a joke. OK, flip the channel and I can usually find the real jokes on the so-called News Channels. I guess I should just turn it off and find something else to do.

Brain Teaser

What is the next number in this series? 2 4 8 10 20 ?

See page 2 for the answer.

Labor Day: More Than A Day Off Work

Labor Day is always observed on the first Monday of September. Many people think of Labor Day as the end of summer and most Labor Day activities nowadays have little or nothing to do with the original Labor Day from the 19th century.

Labor Day is a creation of the labor movement. It is dedicated to the social and economic achievements of American workers. It constitutes a yearly national tribute to the contributions workers have made to the strength, prosperity, and well-being of our country.

The first Labor Day holiday was celebrated on Tuesday, September 5, 1882. In 19th century America, the industrial revolution was in full bloom. People were needed en masse to operate the machines of mass production. Millions of people came from the farms because of the promise of the American dream. The people wanted a secure year-round income. Many were disappointed. What they found was a life toiling twelve and fourteen hours a day in dingy and sometimes dangerous conditions in factories and underground mines.

From the late 1700s into the mid 1800s working people increasingly joined together in trade unions that bargained collectively for the benefit of all members. In 1894, Congress passed a law recognizing Labor Day as an official national holiday.

Celebrate on this Labor Day, but remember that it's meant as a tribute to the working class that is such an important part of this great country.

Words about Wine



If you're like most people, most of the wine you consume will be without the benefit of food. Sips taken before or after dinner, or between bites, will far outnumber those taken with food. Never choose a poor wine thinking the food will make it better. It doesn't happen. Just drink a wine

that you like.

In cooking with wine, choose only a wine good enough to drink. Cook it long enough to evaporate most or all the alcohol. The acidity in too much wine can throw the dish out of whack.

Classical Music Month

Great art endures through the ages and classical music is a celebration of artistic excellence. At the heart of classical music is continuity and tradition. In the symphony halls of the great cities across America and in the community centers of our small towns, a note is played that began centuries ago and resounds to this day. What was heard in a Vienna opera house was heard again in a colonial theaters of Charleston and echoed at the inauguration of President Lincoln. The same note is played again today by skilled musicians and young students struggling to learn the violin.

In 1994, President Clinton declared September to be classical music month. Get out the iPod and turn on the classical. If you haven't already, you may learn to enjoy it!

Dutch Baby with Chile and Avocado Salsa

This dish is great for brunch or as a change of pace for supper. You can enjoy it in about 30 minutes.

1/4 cup butter
3 large eggs
3/4 cup milk
3/4 cup all-purpose flour
1 1/2 tablespoons minced fresh jalapeño chiles
1 cup chopped firm-ripe avocado
1 cup chopped firm-ripe tomato
1 tablespoon thinly sliced green onion
1 tablespoon lime juice
1/4 teaspoon cayenne (optional)
Salt

Place butter in a shallow 2 to 3-quart baking dish and heat in a 425° oven until melted, 3 to 4 minutes. Meanwhile, combine eggs and milk in a mixing bowl and whisk until blended. Add flour and whisk until smooth. Stir in 1 tablespoon of the chiles. Pour batter into hot baking dish. Bake until Dutch baby is puffed and well browned, about 20 minutes.

Meanwhile, in a bowl, mix remaining 1/2 tablespoon chiles with avocado, tomato, green onion, and lime juice.

Dust baked Dutch baby with cayenne if desired. Cut into wedges. Add avocado salsa and salt to taste. Makes 4 servings

A Final Word

Thanks again for reading the September edition of the 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: Life is a great big canvas. You should throw all the paint you can on it.

~ Danny Kaye

Answer to brain teaser: 22 (Alternatively + 2 and x 2)

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