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Elucidations & Elaborations

Two years ago I wrote about magazine clutter and promised an update. I'm sure you have been waiting, so here it is!

My goal then was to discontinue all subscriptions that had outlived their usefulness. Some had duplicate information and some only had lots of colorful pictures, ads, and not much compelling content.

I must report that I am actually quite proud of myself. The subscriptions are down to 2 or 3, not counting those that come as part of a membership such as AAA or AARP. You can cut the clutter, too. It's time to start now!

Brain Teaser

I am the owner of a pet store. If I put in one canary per cage, I have one bird too many. If I put in two canaries per cage, I have one cage too many. How many cages and canaries do I have?

See page 3 for the answer.

Uncommon Uses for Common Items



White Coffee Filters Use them to clean windows or glass. Coffee filters leave no lint or other residue.



White Vinegar Fill a spray bottle with vinegar and use it to kill weeds. Be careful not to spray it on grass as it will kill that too!



Ziploc Bags Store leftover soup by filling bags and laying them flat in the freezer. When they are frozen, label and stack upright to save space.



White Candles Rub lightly over your recipe cards to make them spill proof.



Lemons Rub a wedge of lemon over the surface of your nails to whiten them.



Salt Clean your drains by pouring hot water with salt down the drain. Use 1/2 cup of salt for every quart of water.

Did You Know?

Three ounces of almonds has 210 mg of calcium. An 8-ounce glass of milk has only 300 mg.

From the Kitchen

In cooking, it's sometimes the little things that make a big difference. Fresh, homemade bread crumbs are one of those little things. They create a crisper, lighter crust than those you get from a package or can.

To make wonderful bread crumbs, use bread with a chewy crust and soft interior like a baguette. Cut the bread into large cubes, leaving the crust on. Pulse the crumbs in small batches in a food processor or blender until they are the size you want. Use them immediately or freeze them in a resealable bag for later use. Crumbs keep in the freezer for months.

A Glen's Place Bonus

For a long time I thought making meatballs was a daunting task. Not so any more. I have learned though, as suggested in the above article, that fresh breadcrumbs make a big difference.

I also learned over time that a cookie scoop is an invaluable tool in making perfect meatballs--same size every time!

One of my favorite meatball recipes, along with the tomato sauce to put them in, is posted on Glen's Place. These make wonderful meatball sandwiches, too! You can find my Tomato Sauce with Meatballs [here](#).

California Figs

In comparison to the history of figs throughout the world, the story of figs in California is relatively short. Figs were first



planted in California in 1769 in the gardens on the mission at San Diego by Franciscan Missionaries. In the 1850s, American settlers imported a wide variety of figs from the east coast and Europe. This led to the first established orchards. By 1867 there were over 1,000 acres in the Sacramento Valley. Over the last 5 years, California Dried Fig production has averaged 28 million pounds. Did you realize that all dried figs harvested in the United States are grown in California's Central Valley?

Even though California fresh figs are available from June through September, with the exact timing varying with the variety, the majority of figs are dried. This is done either by exposure to sunlight or through an artificial process, thus creating a sweet and nutritious dried fruit that can be enjoyed throughout the year.

Figs are a good source of potassium, a mineral that helps to control blood pressure. They are also a great source of dietary fiber, more than any other dried or fresh fruit.

Elephant Appreciation Day - September 22

In honor of Elephant Appreciation Day, here is some useless information about elephants.

- ▶ The tip of an elephant's trunk is so sensitive and flexible that it can pick up a pin.
- ▶ Murphy's Oil Soap is the chemical most commonly used to clean elephants.
- ▶ An elephant's trunk can hold 4 gallons of water.

Wine Selection of the Month



The Four Vines 'Maverick' zinfandel is a wonderful wine to keep on hand, that is if you can keep your hands off of it! It's ripe, juicy, jammy, and maybe a bit rustic! It also has an attractive label! I know how important that is!

You can get your bottle of Amador County 'Maverick' for under \$20. Why not try some soon?

National Cheeseburger Day

Did you know that September 18 is National Cheeseburger Day? Express your love for cheeseburgers on this day. Throw a "Cheeseburger in Paradise" party or dinner!

Here's the chorus from Jimmy Buffett's "Cheeseburger in Paradise". Get out the music and celebrate!

*Cheeseburger in paradise (paradise)
Medium rare with mustard 'be nice (paradise)
Heaven on earth with an onion slice (paradise)
I'm just a cheeseburger in paradise*

Go ahead and have some fun. Have a cold beer or a margarita. Jimmy Buffett would be proud.

I just had to do this. Life's too short to be serious all the time!

Featured Recipe: Double Raisin Bread Pudding

What's not to like about bread pudding? The cinnamon and raisins are a delicious bonus!

6 slices Sun-Maid Cinnamon Swirl Raisin Bread, cut into 3/4 inch cubes
1/2 cup Sun-Maid Raisins
2 cups milk
2 large eggs
1/4 cup sugar
2 teaspoons vanilla
1/4 teaspoon salt
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg

Heat oven to 350° (325° for a glass dish).

Butter a 1-quart baking dish. Combine bread cubes and raisins in baking dish. In a mixing bowl, combine milk, eggs, sugar, vanilla, salt, cinnamon, and nutmeg; blend well. Pour over bread and raisins. Let stand 5 minutes. Bake, uncovered, for 50 minutes, or until knife inserted in center comes out clean.

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:

I can see infinity from my house

Answer to brain teaser: 4 canaries, 3 cages

If for some reason you no longer wish to receive the Glen's Place Newsletter, you can [unsubscribe here](#). If you know someone who would like to be on the mailing list, they can [subscribe here](#). Send your comments or questions to Glen@Glen's Place.
