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Elucidations & Elaborations

Etiquette: The customary code of polite behavior in society or among members of a particular profession or group.

With this new era of technology and the multitude of digital devices, we are navigating new spaces with new norms of etiquette. In fact, etiquette is a significant part of this tech love debate. I'm not suggesting that we go back to the inconvenient days of the rotary pay phone but I do object to the intrusive nature of the gizmos that we are constantly connected to. We should be able to enjoy our tech toys but at the same time we should acknowledge their boundaries. The challenge is to just know when to turn it off....and thats the end of my rant!

Brain Teaser

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

BENEFIT FLOTSAM HIJACK
ROSEBUD SUITED TRUMPETER

See page 3 for the answer.

Technology: Is it Ruling Your Life?

Being in love is a many splendored thing but there is a time and place for everything. The same may apply to technology and its myriad devices which are often misused. A survey this year by chipmaker Intel revealed that 91% of adults have seen people misuse mobile technology, and 75% say mobile manners are worse today than they were 2 years ago.

In 2010, another survey of 430 human resource professionals, the majority reported that 78% of younger employees text, 77% use the internet, and 72% make personal cellphone calls when they should be working. When the participating professionals were asked if they would describe those staffers as unfocused, 20% said yes. This is a jump from 6% in 2009.

Parents are primary offenders and their kids are taking notice and picking up those bad habits. Here are examples from the Intel survey:

- ❖ 50% of children ages 8 - 12 have two or more mobile devices.
- ❖ A third of children would rather forego a summer vacation than give up their mobile devices.
- ❖ 49% of children see nothing wrong with using mobile devices at the dinner table.
- ❖ 40% of parents admit that they spend too much time using mobile devices in front of their children.
- ❖ Only 43% of parents prohibit use of mobile devices during family time and only 18% of parents set limits on whom their kids are allowed to contact.

From the Kitchen

I have occasionally been called the gadget guy because I love kitchen gadgetry. I must admit that I have some that sounded like a good idea at the time but have rarely been used.

That is not the case, however, with one of my favorites. It's the cookie scoop from Oxo Good Grips. (There are other brands, too.) By using the cookie scoop, all my cookies come out perfectly round and they're all the same size. No more of that burned around the edge look because some of them were done before others!

The cookie scoop comes in three sizes and I would suggest you get them all even though we have only the small and the medium. The medium scoop holds 2 tablespoons and makes cookies approximately 2 1/2 inches in diameter. The cookies in the photo on this page were made with it.

There is a bonus with this gadget. It makes perfect meatballs every time that are uniform in size. You can also use it to make small ice cream balls. I'm sure you will think of other uses when you get yours if you don't have one already.

Again, this is not an ad but you can get them at Bed Bath & Beyond or order from Amazon. To make it easy for you here is the link for the [Oxo Good Grips Cookie Scoop](#).

Useless Information

Neil Armstrong stepped onto the moon using his left foot first.

Featured Recipe: Big Soft Ginger Cookies



I know it's easier to just go to the super-market or bakery and buy your cookies but you miss an important part -- the aroma of fresh baked cookies in the kitchen. The smell of these cookies

baking will permeate the entire house. This is one of my favorite cookie recipes.

2 1/4 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon baking soda
3/4 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon salt
3/4 cup butter, softened
1 cup white sugar
1 egg
1 tablespoon water
1/4 cup molasses
2 tablespoons white sugar

Preheat oven to 350 degrees.

Sift together flour, ginger, baking soda, cinnamon, cloves, and salt. Set aside. In a large bowl, cream together the butter and 1 cup sugar until light and fluffy. Beat in the egg, and then stir in the water and molasses. Gradually stir the sifted ingredients into the molasses mixture. Shape dough into walnut sized balls, and roll them in the remaining 2 tablespoons of sugar. Place the cookies 2 inches apart on an ungreased cookie sheet, and flatten slightly. Bake for 8 to 10 minutes. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Store cooled cookies in an airtight container.

Ginger was used in ancient times as a food preservative and to help treat digestive problems. To treat digestive problems, Greeks would eat ginger wrapped in bread. Eventually ginger was added to the bread dough creating that wonderful treat many around the globe love today: gingerbread!

Words about Wine



Bringing wine to a restaurant is a common practice among wine lovers but there are some unwritten rules to consider should you decide to do this.

- ✓ The wine should be special, something that is unlikely to be on that restaurant's wine list. It might be a wine from a boutique winery or wine that is available only at the winery
- ✓ It is always a good idea to call ahead and ask the restaurant about their corkage fee. Fees will vary, but some restaurants will charge an outrageous amount. Expect to pay from \$10 to \$20 for a corkage fee.
- ✓ If you have a bottle of wine that requires chilling, bring the wine chilled in an insulated wine tote bag.

Bacon: Pork or Turkey

Some people turn to turkey bacon because they think it is healthier than pork bacon. Here is some interesting information that I read recently. It may cause you to reconsider.

Turkey is a relatively lean meat, but turkey bacon is not 100 percent bird. It can contain up to twice as many different additives as regular bacon. Both turkey bacon and real bacon give you a mouthful of sodium. The difference in calories is negligible. At least real bacon makes your kitchen smell good and it's not that indulgent. One slice of bacon has about 30 calories. That's less than 3 (three) tortilla chips!

Where Will You Sit?

It's time for that vacation you've been looking forward to. You've chosen an airline and made your reservation. Most airlines will assign seats which you can review and possibly change depending on available space. On Southwest, you will choose your own seat. How do you make a good choice? All seats are not the same. Some have more leg room. Some have backs that don't recline. Some are less padded than others. [Seat Guru](#) will help you make a better choice. You can find a seat map of the aircraft for your flight. You only have to find the airline, find the aircraft and review the diagram. You can even enter your airline and flight number and [Seat Guru](#) will take you to a seat map of your plane for that flight!

Seats on the aircraft are color coded showing which are best and which are worst. As you hover your mouse over a particular seat, a pop-up explains why that particular seat is better or worse than others.

So, when you are ready for your trip, don't be miserable if you don't have to. Go to [Seat Guru](#) and make a wise decision.

A Final Word

It's time for Halloween again. (Never mind that it's Christmas in the stores!) You know how it is. With a mask, it's easier to be ourselves!

Thanks again for reading the October 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: If at first you don't succeed, destroy all evidence that you tried.

Answer to brain teaser: BENEFIT. It begins with a boy's name and the others end with a boy's name.

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