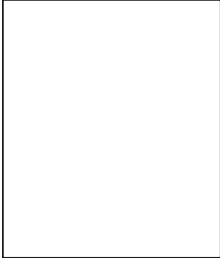




IN THE KITCHEN WITH DIANE

by Diane LaFleur



Pickled Cucumbers

Pickled Persian cucumbers with carrots

This recipe can be made with 'pickling cucumbers' as well. I have fond memories of my mother making these each summer. My husband had the idea to add the carrots (just like his mother had when she made pickles). The carrots are a really delicious addition and look nice too!

Ingredients:

- Small firm Persian cucumbers (about 7-8)
- 1 organic carrot (cut in narrow long lengths)
- 4 ½ cups filtered water (bring to a boil)
- 1/4 cup sea salt (no iodine)
- Handful of fresh dill
- 2 T mustard seeds
- 6 cloves minced garlic
- ½ tsp. mixed (pink and white) whole pepper corns
- ½ tsp. dried oregano
- 1 large glass jar (1/2 gal)

Wash and cut the flower ends off of each cucumber (that is the non-stem end) Pack cucumbers into a large glass jar, leaving at least 2" of space at the top. (You may have to trim the length of cucumbers to fit.

To make the brine:

Mix together the salt and boiling water. Stir until clear. Immediately add in the mustard seeds, garlic, pepper and dried oregano. Cool to room temp.

Put the cucumbers and carrots upright into the glass jar and pour the cooled brine and herbs on top, pushing down the fresh

dill between the cucumbers. Cover with a lid and let ferment. This process can take anywhere from 5 - 7 days. (I leave the jar on the kitchen counter by a window and take them out into a sunny spot outside for a few hours each day) When small bubbles begin to form on the surface of the pickles and dill, the pickles are done. Take a taste and see if they are sour enough for your palette. If so, pour off 2" of brine and add unsweetened rice vinegar to fill the jar to the top. Refrigerate and enjoy. If the pickles are not sour enough, just close back up and let them sit for another day at room temperature.

Kids' Korner

Josie Arnold has contributed an account of her adventures hiking in the Tinaja Altas. Josie has lived in the Glen all of her life, along with her parents (Peter and Hadley) and three dogs. She wrote this story when she was 10 years old; she is now 11 (soon to be 12) and is in the 6th grade at Walter Reed Middle School. Her story is too long to be printed here in its entirety; so we have included enough of it to get you started. The whole story can be found on the Beverly Glen website (www.beverlyglen.org) in the "Kids' Korner".

Photo: Peter Arnold

TINAJA ALTAS

by Josie Arnold

I quite recently went with my dad and twelve college students on a road trip through the southwest to look at water scarcity and arid lands. One of our many stops along the way to our final destination which is Dixon, NM, is a place called the Tinaja Altas. The Tinaja Altas are natural occurring ponds in the side of a cliff in the middle of the desert. Because of this many big horn sheep live there.

In order to get to the Tinaja Altas we had to cross the Marine Corps' bombing range and in order to cross the bombing range you have to have a permit. We stopped at the Marine Corps base in Yuma, AZ. Everyone got a permit except me and my dog Levi, I did not get a permit because I am a minor which means I am under 18 and as for Levi, well, you can guess.

One of the students freaked out about going to the bombing range because the man at the place where they gave us our permits said that there are probably live bombs that have not yet exploded near where we were going. I did not worry and neither did anybody else because if there were live bombs where we were going they would not let us go there. Although I did know that there were unexploded bombs in restricted areas but there was no need to worry because that was nowhere near where we were going. The bombing range is in the middle of nowhere. We drove 25 miles down a dirt road to get to the Tinaja Altas which are 2 miles from the Mexican border. On the way 3 border patrol officers stopped us because they wanted to know who we were and if we had permits. While we were driving down the dirt road, we saw signs that said things like "DO NOT GO FURTHER, LASERS IN USE." I can only imagine how much more spooked our paranoid student got.

When we got to the campsite it was pitch black outside. Everyone was hurrying about trying to set up their tents and cots before they collapsed in total exhaustion. Once everyone had calmed down and everything was pretty much under control, the group that was making dinner called us over. Each night a different group makes dinner. There are usually about 2 to 3

people in each group. Tonight there were three people and they made chicken tacos. Even though we were in the middle of the desert the temperature had dropped significantly and it was incredibly soothing to bite into a nice warm taco.

In the morning everyone woke up early and changed into hiking clothes. We all ate breakfast in a huge hurry because we could not wait to see the Tinaja Altas. After everyone had finished at about 8:30 my dad called them over. He then told them which mountain we were climbing and I sat back and watched the faces. I watched them with their jaws dropped staring up at the huge mountain covered in only rock and in some places, it was straight up. We took a small hike up to the base of the mountain and then started our long journey upward . . . [continued at Kids' Korner, www.beverlyglen.org]

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THE GLEN

Dee Dozier, lyrics

There ain't nothin' better than
livin' in this old glen
and I think it's taken me long enough to
get here
Somewhere south of Leila Lane
Henry Miller dreamt of something to say
That in time all brilliant thoughts were clear
Take me on a relevant road
tell me stories that are still untold
gimme memories that feed my soul
Everybody needs that place
everybody needs a space
oh everybody needs a place they can call
their home
I think I'll stay....
Cottonwood was the first name
of what we now call Crater Lane

where you might find
a nice, neighborly poker game
Oh there's something
something special
in the air up here
if you only listen
Take me on a relevant road
tell me stories that are still untold
gimme memories that feed my soul
Everybody needs that place
everybody needs a space
oh everybody needs a place they can call
their home
I think I'll stay....
There ain't nothin' better than
livin in this old glen
I think I'll stay....

**Adam Latham took many fantastic photographs at the Beverly Glen Fair.
These have been posted at the Adam Latham Photography website,
<http://angeladam.com/glenfair2012>.**

Glen Fair, continued from page 1

only as a realtor but a true friend to the canyon and the community. Steve Foonberg, Sharalee Flesche and Michelle Vannoy hope to carry on the Richard Renaldo legacy and keep the real estate moving and the prices high. Thirsty throats found a cool beer or soft drink at Diana LaFleur's bar, charmingly served by her and her crew. The helpful volunteers serving the delicious food were shaded with extra-large canopies donated by Playgroup and the Residents of Beverly Glen, and it was a great day for the grillers as well, organized by Chuck Buell to flip those burgers and hot dogs to perfection.

Our local City Councilman, Paul Koretz, greeted us adorned in a lovely green Beverly Glen T-shirt and was the bearer of good news. The severely damaged Boulevard at Corfu Lane would be repaved the following week. Yea! Our California State Assemblyman, Michael Feuer, presented Elke Heitmeyer with the State's recognition for her 30 years of dedicated community service and much to my surprise included me in this magnificent acknowledgment, presenting both of us with proclamations. I am deeply humbled and thankful to be involved in such a romantic community.

A great big "Thank You" to the Foos family for opening their magical yard for our fair over so many years. Also kudos to Lauren Foos for spending the day with Dan and Tensie Palmer, Steve, Michelle and me hauling tables and chairs and setting up for the Fair. The cleanup crew on Sunday were true warriors: Dan and Tensie Palmer (and a few children), Janine Gershon, Chuck Buell, and Hildreth Simmons. We lugged tables into the shed into the dark of night and had a blast doing it. Although - hint hint - next year a team of 10 would cut the job in half; so I'll be looking for you.

Thanks to Todd Clark for organizing security and traffic, Karen Simonson for organizing the scrip tables and important money issues, and Bob Grunauer for making sure members of ROBG were welcomed at the door. Of course, the community is so grateful for all the hours, energy and help contributed by the many other wonderful Glenites who sold scrip, staffed the food tables, cooked, helped with traffic, etc.

Finally, thank you Elke for all your help and guidance in the first year that you finally got to sit down and eat with friends at the fair (at least for a little bit...). Your assistance, kind words and encouragement helped make this another fun day at the Beverly Glen Fair.

2012 membership is now due.

- Single Membership - \$25.00 a year
- Family Membership - \$35.00 a year
- Silver Sycamore - \$50.00 donation
- Golden Oak - \$100.00 donation

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