

Jim Burgett's Rock Reunion

Jim Burgett's Legendary Rock 'n' Roll Reunion at Harrah's Lake Tahoe on Aug. 14 at 7:30pm.

Tickets are \$25.

Purchase tickets online at www.SouthShoreRoom.com.

Straight No Chaser

Straight No Chaser at Harrah's Lake Tahoe on Sept. 18 at 7:30pm.

Tickets are \$35.

Purchase tickets online at www.SouthShoreRoom.com.

Harvest Moon & the Prize Master

Harvest Moon & the Prize Master – Eric Tsang at Harrah's Lake Tahoe on Sept. 25 at 7:30pm.

Tickets are \$38 and \$68.

For more South Shore Room information, show times, ticket prices and reservations, call 800.786.8208 or purchase tickets at www.SouthShoreRoom.com.

Emmylou Harris at Harrah's Tahoe

Emmylou Harris at Harrah's Lake Tahoe on Sept. 30 at 7:30pm.

Tickets are \$50.

For more South Shore Room information, show times, ticket prices and reservations, call 800.786.8208 or purchase tickets at www.SouthShoreRoom.com.

Homewood story lacked fairness

Dear Publisher,

One specific question I asked Austin [Fay] was if he would give a fair review of what transpired at the Friends of the West Shore meeting 7/2/10. He seemed taken aback at my question, however, after reading his article, it is both unbalanced and unfair to all who attended.

There were at least 8-10 people at the meeting of approximately 20, who are very much in favor of the [Homewood Mountain Resort] project. Several of those people spoke and all are full-time homeowners and taxpayers, concerned about the environment and economic sustainability of this community. In fact, economic sustainability was discussed several times, not just regarding JMA's ownership of HMR, but the impact to

the entire West Shore businesses and not mentioned in Austin's article in that context.

Additionally, I never made a public comment about NIMBY's or CAVES. That was something that came out of a "private conversation" with Austin on the sidewalk as he was about to get in his vehicle.

So, my thoughts about lack of fairness came true, much to my disappointment.

Sincerely,

Rob Weston, West Shore business owner

SNC offers accelerated program for potential teachers

In cooperation with Sierra Nevada College's undergraduate departments, the college's Teacher Education program has developed a dual enrollment program that leads to a bachelor's degree and a teaching license at the Incline campus.

This accelerated program will help students realize their dreams of becoming both a college graduate and a working teacher in the time it normally takes to complete the bachelor's degree alone.

Here's how it works: The program takes five years to complete. Students who wish to complete the dual program in five years (with "dual" meaning that 14 credits count toward undergraduate and graduate programs) enroll in an accelerated

schedule – 18 credits per term – and begin taking 400-level education classes once they reach the junior level, earning a bachelor's degree at year three, a teaching license at year four, and a master's degree at year five.

So, a bachelor's degree and teaching license can be completed in four years, and students can earn a master of arts in teaching degree taking evening classes while working as a teacher during the fifth year.

To learn more about this program, visit the TED Department in the Tahoe Center for Environmental Sciences building on the Sierra Nevada College campus (second floor, just past the Department of Business), or contact Erica Farrell at (775) 831.1314, ext. 7523 or efarrell@sierranevada.edu for more information.

Feds eyeing regulations for large-scale dog breeders

By Rob Hotakainen, McClatchy Newspapers

WASHINGTON – As the president of the Sacramento Kennel Club, Rosemarie Blood says that large-scale dog breeders should regulate themselves, without any intervention from the federal government.

“I think the dog people have to police themselves. ... It's a sad thing when the government has to step in,” Blood said.

But Dale Glazer, owner of the Rocklin Family Pet Shop & Self Serve Dog Wash, says that more oversight from Washington is needed, just as farm animals are regulated by the U.S.

Department of Agriculture.

Read the whole story

Placer County may be in for another dam fight

By Gus Thomson, Auburn Journal

A dam on the Bear River that would inundate hundreds of acres of seemingly protected foothills oak woodland is finding no support from the Nevada Irrigation District or Placer Land Trust.

A Sutter County water agency has started a low-key study that's raising Placer County eyebrows. It follows past failed efforts to build a dam on the river and inundate parts of both Nevada and Placer counties.

Jeff Darlington, Placer Land Trust executive director, said the dam would flood about a third of the 912-acre Garden Bar Reserve his organization secured a conservation easement on two years ago.

Read the whole story

Reno airport leads nation in

percentage of new flights

By Reno Gazette-Journal

Reno-Tahoe International Airport led the nation for the percentage of new flights added, a new survey found.

The airport added 17 new or seasonal flights to its schedule in the last nine months – an increase of 14.7 percent, according to statistics from the Air Transportation Association.

Detroit Metro was second with a 13.4 percent increase, followed by Milwaukee Mitchell Field at 12.3 percent.

Read the whole story

Tournament is about the pork, not golf for foodie Fieri

By Kathryn Reed

STATELINE – Before calling Tahoe home, some of us spent the night in cars or a \$20/night hotel room because we only had enough money for a lift ticket.

Food Network star and restaurant owner Guy Fieri is no different – except that he is still contemplating calling the South Shore home. Living here half the year is his goal.



Guy Fieri

Growing up in Humboldt County's Ferndale, this popular chef spent many winters trekking to Tahoe to ski at Squaw. He remembers one three-night stretch in his Datsun 280Z in a parking lot across from Heavenly.

"I love Tahoe. I have great memories as a kid skiing here," Fieri told this reporter while he took a break from adding to the rowdiness of Hole 17 at last year's American Century Celebrity Golf Tournament.

With Fieri's trademark spiky bleach blond hair, armful of tattoos and his buddies' tough-guy appearance, one would think these bad boys would be a little edgy. I'm sure it's not the Jack and Coke they supplied this writer with that convinced her they are harmless and truly giving.

Dirty P. is Fieri's left-hand guy, while Kletus is his right-hand dude – they are distinguishable by which arm their tattoos are on. They are part of the traveling Food Network gang, or as they say, the culinary ganstas.

Dirty P. said Fieri, who is married and has two kids, is all about giving back whenever he can. Even though the network was not filming last year, Fieri and his Kulinary Krew donated their time, gave away 500 sandwiches to the public and players; and let the Soroptimist sell hundreds more as a fundraiser.



Cooking up
batches of
pork on the
17th hole at
Edgewood Tahoe
in 2009.
Photos/Kathryn
Reed

Squirt bottles with Fieri's tattoos etched on them that once had tequila or water, and aprons were tossed out to the throng gathered around the stage that looked out onto the 17th fairway.

First they had to answer various questions Dirty P. and Kletus asked. The crowd needed to know Fieri owns Johnny Garlics in Santa Rosa, Windsor and Sacramento, as well as Tex Wasabi's in Santa Rosa and Sacramento.

After winning The Next Food Network Star competition in 2006, Fieri has become the host of four shows – Guy off the Hook, Guy's Big Bite, Ultimate Recipe Showdown, and Diners Drive-Ins and Dives.

None of the guys professes to be much of a threat on the links. Dirty P. said think Chuck Liddell, and that's where the cooking crew would rank.

Put a kitchen tool in these guys' hands and they will work magic, even with the distraction of motor boats, personal watercraft and partiers strewn along the sandy shore of Lake Tahoe just a few feet from them.

Below is the recipe for the pork sandwich Fieri was serving at last year's golf tourney. Because he was cooking it over a large vat fueled by propane for the masses, you'll need to figure out the quantities for your taste buds and number of people you're serving.

This year marks the 21st annual celebrity golf tournament at Edgewood Tahoe – July 13-18. For info, go to www.tahoecelebritygolf.com. Fieri will be back, but not cooking. Instead, look for him to be prowling the grounds in his personal souped up golf cart.

Pork el Fuego

Pork

Bacon

White onion

Red pepper

Cherry peppers

Green onions

Cilantro

Garlic

Basil

Thyme

Oregano

Cayenne

Salt

Fresh ground pepper

White tequila

Worcestershire sauce

Havarti cheese

Ciabatta bread