Snippets about Lake Tahoe



• Show a season pass from a Tahoe resort and receive a free drink at Lakeside Inn in Stateline between 4-7pm.

• Heavenly Holidays (Dec. 21-31) is a two-week festival at Heavenly Village in South Lake Tahoe. It culminates New Year's Eve from 6-9pm with a concert, fire dancers, ice sculptors, and Gondola Drop to ring in the New York New Year.

• Vail Resorts earnings come out Dec. 9. Here's what Motley Fool has to say.

• Golden State's Warrior Girls have a 2014 calendar. It was all shot in Lake Tahoe.

• JoAnn Conner through her Golden Bear Events is putting on a Christmas Parade Dec. 14 at 3pm that will go from Ski Run Boulevard to the Y in South Lake Tahoe. For more info, call (530) 544.7412 or email jctahoewriter@hotmail.com.

Study: People are becoming more carnivorous

By Hannah Hoag, Nature

The fast-growing economies of China and India are driving a

global increase in meat consumption, canceling out decreases elsewhere, according to a comprehensive study of global food consumption.

The work, published this month in Proceedings of the National Academy of Sciences, takes a detailed look at what people eat, as well as trends from one country to the next. It is also the first time that researchers have calculated humanity's trophic level, a metric used in ecology to position species in the food chain.

The metric puts plants and algae, which make their own food, at trophic level 1. Rabbits, which eat plants, occupy level 2. Foxes, which eat herbivores, sit at trophic level 3. Cod, a fish that eats other fish, claims level 4. Polar bears and orcas, which have few or no predators and eat other mammals with gusto, hold the top positions – levels up to 5.5.

The study, led by Sylvain Bonhommeau, a fisheries scientist at the French Research Institute for Exploitation of the Sea in Sète, estimates that humanity's global median trophic level was 2.21 in 2009, which puts us on a par with other omnivores, such as pigs and anchovies, in the global food web. "We are closer to herbivore than carnivore," says Bonhommeau. "It changes the preconception of being top predator."

Read the whole story

K's Kitchen: Adult-style brownies

By Kathryn Reed

A few years ago I went on a Port and brownie binge. So much so that it was a long time before I would consume either one, let alone having them together.

Dec. 8 is National Brownie Day. And, really, who doesn't love brownies? They don't have to be made from scratch to be good. Plenty of box brands turn into edible delights.



At Latcham Vineyards in Fair Play tastings are done in an old barn, with cheese and chocolate creations at the far corner. Port is the secret ingredient in Margaret Latcham's brownies.

Port comes from Oporto, Portugal, and unless it's from there, it must be called a port-style wine. However, Ports can be made with grapes other than Port. Ports have more sugar and alcohol content compared to an average bottle of wine.

Paul Bush, winemaker and owner of Madrona Vineyards in Camino, uses about seven Portuguese varietals to come up with his creation.

Vaughn Jodar of Jodar Vineyards uses the uppermost rows of Cabernet Sauvignon grapes for his Port.

I made three pans of brownies. In the process of trying to keep all things equal, I didn't. I only have two 9 x 13 pans, so the third batch in the 8 x 13 pan was thicker. Then I forgot to toss the additional chocolate chips into one batch. I didn't use a frosting because too much chocolate gives me a migraine.

I had about a half dozen people sample all three brownies. All but one liked the extra chocolate – but that person isn't a chocoholic. The other batches were equally well liked. So, I can't say the port makes a huge difference in the brownies, but it did make a difference when Sue and I tasted the three

brownies with the three ports.

Sue voted for the Jodar Black Bear 2003 Port.

I like the Latcham 2003 Select Port because it isn’t as sweet and didn’t taste like a typical Port.

But we both emphatically say “no” to the question: Is there a Port you wouldn’t drink or a brownie you wouldn’t eat?

The other Port I cooked with was the Granite Springs 2003 Petite Sirah Estate Port. The Latchams also own this winery.

The following is Margaret’s recipe and all the personal comments are hers.

Margaret’s Pass the Port Brownies

2 sticks butter

8 ounces semi-sweet chocolate chips (or coarsely chopped semi-sweet chocolate)

4 large eggs

1¾ C granulated sugar

¼ C Latcham Select Port or Granite Springs Petite Sirah Port

½ tsp salt

½ tsp baking powder

1 C all-purpose flour

¼ C unsweetened cocoa powder

1 C additional semi-sweet chocolate chips

Preheat oven to 350 degrees. Grease and lightly flour two 13 by 9 baking pans. Place the butter and chocolate chips in the top of a double-boiler over hot water. Stir the mixture until

the butter and chocolate are completely melted and smooth. Remove the butter and chocolate from the top of the double boiler and allow this mixture to cool.

In the large mixing bowl, beat together the eggs and sugar until well blended, then blend in the port and cooled chocolate mixture. Blend in the flour, salt, baking soda and cocoa, mixing until all the ingredients are well incorporated. Fold in the additional cup of chocolate chips if desired.

Pour batter into the two prepared pans and bake for 20 to 25 minutes or until a knife inserted into the center of the pans comes out with a few moist crumbs clinging to it. While the brownies are cooling on racks, cover each pan with foil. This will enable the brownies to continue to steam a bit while cooling and ensure their moistness!

Frosting and toppings: Chocolate butter cream frosting, top with chopped nuts, chocolate chips, peanut butter cups, crushed Oreos, or candy bars and drizzle with chocolate syrup! Our motto with the brownies is “More is better – don’t hold back!” Of course, any good red wine such as Cabernet Sauvignon, Zinfandel, Barbera, or Petite Sirah is also an excellent substitute for the port in the brownie recipe. Also liqueurs, such as Frangelico, Amaretto, Crème de Cocao, and Kahlua, as well as rum and bourbon are excellent additions to the brownie recipe! This recipe is a work in progress and should be fun – a pleasure to make and even more fun to eat!!

(This recipe makes 2 batches of brownies.)

Christmas trees can be a fire hazard

By Teri Mizuhara

Did you know that a dried out Christmas tree can become fully engulfed in flames in a matter of 3 to 5 seconds and in another 30 to 40 seconds everything in your room can be ablaze?

A well hydrated tree, on the other hand, is very difficult to ignite. To see short videos on what a Christmas tree on fire can do, go online. It is a very sobering video.

Christmas trees cause approximately 240 house fires each year in this country, resulting in $16.7 million in direct property loss. Although these types of fires are not common, when they occur they are costly and often deadly. Electrical problems caused one-third of these fires, so carefully check the wiring and lights, making sure the lights are UL listed before placing them on the tree.

Another 20 percent of these fires are caused by a heat source too close to the tree so be sure your tree is not too close to your fireplace, woodstove, space heater or any other heat source.

Here are some life-saving tips:

- If you purchase your tree from a lot or a local tree farm, make sure it is treated with a fire retardant before bringing it home. Make a fresh cut (1-2 inches) at the base of the tree trunk and place it in a bucket with plenty of cool, fresh water. A tree can drink a gallon or more in the first 24 hours.
- When choosing a location for your Christmas tree, make sure it is away from all heat sources including your

home heating system.

- Make sure your stand is the correct size for your tree and that it is clean before you place the tree inside it. A stand that is too small is prone to falling over.
- Once the tree is in the stand, water it daily. This will prevent the tree from drying out and becoming a fire hazard.
- Make sure every string of lights is UL listed and in good working order. Throw out any strings of lights that are damaged. If they feel warm after you plug them in, they are no good, throw them away.
- Do not overload your outlets. If you do not have enough outlets, use a good quality surge protector.
- Always turn off the trees lights when you leave home or go to sleep.

Teri Mizuhara works for the Amador-El Dorado unit of CalFire.

Then and now: Cal-Neva a once bustling casino

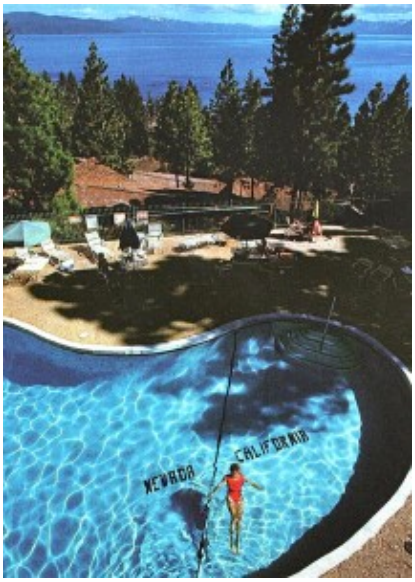


Today the Cal-Neva is closed. Photo/Bill Kingman



Cal-Neva int the late 1930s. Photo/UNR Special Collections

The historic Cal-Neva Lodge straddles the North Shore state line on the promontory between Brockway, Calif., and Crystal Bay, Nev.



A postcard of the Cal-Neva pool in the 1950s.

The original lodge, built in 1926, was destroyed by fire and was rebuilt in 1937.

The state boundary line prominently dissects the main room (gaming only at one end) as well as the outdoor swimming pool.

Frank Sinatra owned the Cal-Neva in the early 1960s and he

added a major showroom. Currently, the 219-room, 10-story hotel and 6,000-square-foot casino facility is closed for total renovation,



Cal-Neva in 1940. Photo/UNR Special Collections

including the Sinatra Showroom. The new owners plan to reopen in December 2014 on what would have been Frank Sinatra's 99th birthday.

– Bill Kingman

Cooking Channel wants to make over Tahoe bar

By Kathryn Reed

Which Lake Tahoe bar needs a makeover? The Cooking Channel wants to know.

The casting crew is in search of a bar that needs better ambiance, food people want, and improved customer service.

"We really want local recommendations … what you feel really needs help, and who is save-worthy," explained Danya Berman, casting director for "Belly Up". "Who does the community want

to see helped?”

The bar can be anywhere in the Lake Tahoe Basin.

The pilot of “Belly Up” aired in late summer. The network then gave the go-ahead for six episodes to be produced. The plan is to make a U-shape of the country when it comes to picking locations. Other areas include Phoenix-Scottsdale, Charleston, S.C., and Albuquerque.

Eddie Russell is the host. He is a chef and consultant who usually charges big bucks for the advice he will be dispensing in what will amount to 30-minutes of television. But it will be worth thousands of dollars in information and improvements.

The actual time the crew will be in town will be a few days, filming for hours, which will include a grand reopening party the community will be invited to.

“We want to help people erase bad reviews, make more money and help owners with their vision. Even dive bars have a vision,” Berman told *Lake Tahoe News*.

It won’t be as aggressive as a show like “Bar Rescue” in part because the Cooking Channel’s emphasis is on food. Berman said food and service would be key elements of the show.

Filming is expected to begin in March or April. When the show airs will be up to network executives.

“America loves the underdog story. We like to see people and businesses made over. People want a happy ending,” Berman said. “It is feel good show. Will there be some drama? I suppose there will be.”

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Notes:

• To nominate a bar, email gastromakeover@gmail.com by Dec.

25.

• Bars must be less than 4,000-square-feet, have a working kitchen, have at least four employees, of which one must be a cook.

• Interviews with bar owners will be done via Skype. Those will be submitted to network officials for them choose the bars that will be part of the show.

Opinion: STPUD facing tough decisions

By Richard Solbrig

Your public utility district has the responsibility of safely and reliably delivering water and wastewater services 24/7 to homes and businesses in South Lake Tahoe. Currently, we face the challenge of balancing essential facility repair and upgrades with the resulting need to increase revenue from our customers.

We are considering decisions about three specific challenges:

1. **Providing adequate water to fight fires.** Some neighborhoods are still not protected. This year there were several ferocious wildfires, including in Colorado, and closer to home in Yosemite, that remind us of the danger of major local wildfires. During our own Angora Fire, we were praised for having enough water for firefighters because we had implemented a series of multi-million dollar investments in the water system.

Today, many of our neighborhoods still do not have adequate water capacity to provide fire flow during a wildfire. We must invest in larger pipelines and upgraded pumps, hydrants and storage tanks to meet firefighting needs in those areas.

2. **Legal requirement to install water meters on all customer connections.** The state has mandated that we must finish installing water meters on every property by the year 2025.

3. **Aging wastewater and recycled water systems must be updated.** Our award-winning wastewater treatment system has protected Lake Tahoe and provided needed recycled water for almost half a century. This system includes pump stations that protect the Lake from sewage spills and others that pump recycled water into Alpine County as required by law. These million-dollar pump stations are nearly a half century old and must be updated to avoid sewer spills or loss of recycled water.

Balancing risk and affordability: We must balance between the speed of improvements and the rates customers pay. The faster we go, the more it costs in the short term, but the less risk of a fire catching us unprepared or of a sewer spill, loss of recycled water, or violating a state law before installing the meters.

Developing options and seeking public input: Our engineers have developed detailed plans for completing the needed improvements, prioritized them and estimated the costs.

We are developing various rate change options needed to perform the work promptly to minimize risk as well as provide other options for slowing down the work and adjusting priorities to minimize rate increases. Of course, the slower we go the more affordable it is in the near term, but, the risk of a breakdown or problem increases and long-term costs will rise.

You can learn more in person and provide your input at a

public workshop scheduled for Dec. 19 at 10am in the district conference room located at 1275 Meadow Crest Drive, South Lake Tahoe. We will provide numerous additional opportunities for the public to learn more and provide input in the coming months before making any final decisions concerning the facility program and rates. Final decisions will be made in late May.

Richard Solbrig is general manager of South Tahoe Public Utility District.

McCall Realty sells to Sierra Sotheby's

Thane McCall is again selling his business. This time to Sierra Sotheby's International Realty.



Thane McCall

McCall Realty started in 1981 as a solo office in Lake Tahoe. In the ensuing years it grew to about 100 agents at five outlets, serving people in Stateline, Carson City, Gardnerville, Incline Village and South Lake Tahoe. In the

first quarter of 2005, Dickson Realty acquired McCall Realty.

In January 2010, McCall opened real estate offices in South Lake Tahoe and Round Hill using his name again.

At the time of the latest sale there were about 50 people working at McCall Realty.

“Joining forces with the industry’s leading real estate brand and organization will help us to provide an even higher level of service to our established clientele,” McCall said in a statement.

– Lake Tahoe News staff report

U.S. women improve on Canadian downhill course

By USSA

LAKE LOUISE, Alberta -– U.S. women showed a bit of improvement Saturday with Olympic gold medalist Lindsey Vonn (Vail) finishing 11th in her second downhill race since her season-ending injury in February at World Championships. The U.S. speed team women posted three top-20 results in the second of two downhill runs at Lake Louise.

Germany’s Maria Hoefl-Riesch went two-for-two in this weekend’s downhills, a feat accomplished by Vonn just 12 months ago.

Team veteran Stacey Cook (Mammoth Mountain) also moved up from Friday, finishing just behind Vonn in 12th. Last year in Lake Louise, Cook nabbed two second-place finishes.

Leanne Smith (North Conway, N.H.) and Julia Mancuso (Squaw Valley) finished 17th and 21st, respectively, and rookie Jackie Wiles (Aurora, Ore.) finished just outside the points in 31st.

SheJumps putting on daylong clinic at Kirkwood

SheJumps and K2 are celebrating International Women's Ski Day at Kirkwood on Dec. 14.

The 10am-4pm event is free, though people need to buy a lift ticket if they don't have a pass.

Meet at the bottom of chair 5 by the snow gun at 10am.

The mission of SheJumps is to increase the participation of females in outdoor activities. Founded in 2007 by big-mountain skier Lynsey Dyer, Claire Smallwood, and Vanessa Pierce, the vision of SheJumps is to create positive female role models and encourage women around the world to take a jump and live their lives to the fullest potential.