El Dorado County offering workshops for small businesses

A series of free business planning workshops is being offered for very small businesses in El Dorado County. Start-up and existing small businesses with five or fewer employees, including the business owner, may attend the workshops at no cost.

Certain income requirements apply. Businesses must be located in the unincorporated area of El Dorado County.

Topics include: business survival skills, communication tools and organization, market analysis and marketing strategies, operations and financing, cash management, licensing and permits, forecasting and more.

The workshops will be conducted by professionals from the Northeastern Small Business Development Center. Funding for the workshops is provided by a Federal Community Development Block Grant administered locally through the El Dorado County Housing, Community and Economic Development Program.

The 12-week workshop series will be offered in several locations:

South Lake Tahoe: Every Thursday, beginning Nov. 1, from 9am-noon at the El Dorado County Library, located at 1000 Rufus Allen Blvd.

Placerville: Every Tuesday, beginning Oct. 30, from 9am-noon at the El Dorado County Chamber of Commerce, located at 542 Main St.

Cameron Park: Every Wednesday, beginning Oct. 31, from 9am-noon at Burke Junction, located at 3300 Coach Lane, Suite A-9,

(in the All Aboard Room).

For individuals who are unable to clear their calendars to attend the first session of the workshop, arrangements may be made for a separate session to cover the information at a later date. In addition to the workshop series, small business owners may also be eligible for no-cost one-on-one business consulting.

Space is limited at the workshop series. Preregistration is required. To enroll in the workshop series, or to learn more about the program and its requirements, please contact Clarissa Correa at (916) 563.3210 or send an email to info@sbdc.net.

Letter: Hoffman should be on El Dorado County bench

To the community,

Hypocrisy? At a forum I attended, Judge Warren Stracener spoke compassionately about the kids he encounters in juvenile court. But last spring and again this week, he mailed campaign flyers that proudly displayed his family photo on one side and recklessly smeared his opponent on the other.

How does Mr. Stracener explain to his daughter that it’s OK to degrade someone before thousands of people? How might his opponent’s kids feel if forced to defend their dad at school?

I guess the apple doesn’t fall far from the tree in politics, either. Mr. Stracener was appointed to our bench by Arnold

Schwarzenegger, whose ethics and morals are unquestionably poor.

Joe Hoffman is by far the better choice for judge. Ask yourself why so many judges and members of our District Attorney's Office think so. And ask parents like me about Joe's incredible dedication over many years to coaching youth sports and teaching our children the right lessons.

The choice is clear. Please vote for Joe Hoffman on Nov. 6.

Kelly Costamagna, El Dorado Hills

Winterizing tips could save people money

By Dina Kupfer, KRNV-TV

Whether you rent or own, regularly servicing the heating equipment in your home is the best way to keep up with the sudden change in temperature.

"Just like a car, [a home] has to have preventative maintenance done to it to run efficiently," says Chad Piekarz, Energy Consultant with NV Energy.

Piekarz says due to the windy, dusty conditions in Northern Nevada, it's a good idea to change your air filters once a month during the heating season to keep the air flow moving.

Next, look for leaks or spaces where warm air can escape. Check the weather stripping around doors and windows, and look for gaps in floor vents.

“Make sure the duct boot is sealed between the floor – silicone, even caulking will work very well. If you have a large gap, you can use the expanding foam,” explains Piekarz.

Piekarz says the real hot spot for problems in the home are manual thermostats.

“These older ones can be knocked out of calibration and they can run when they’re not supposed to, they heat above the temperature settings.”

Chad says programmable thermostats are the way to go. They allow you to preset when you want the heat to run and for how long.

“If you’re heating, try not to go above 68 degrees. Every degree could add about 2 percent to your bill. When you let it taper off, don’t really let it go below 58 degrees.”

Piekarz says to run the system two items a day. Those peaks and valleys, will allow the system to take a break.

Finally, if you can avoid them, Piekarz says to say goodbye to those costly space heaters. They could cost you up to $30 a month if ran five days a week, eight hours a day.

If you have an NV Energy Smart meter, you can check your energy consumption online at NV Energy’s website, just click the “My Account” tab.

Letter: Thanks given to Tahoe

Improv Players

To the community,

Unity at the Lake would like to express appreciation to the Tahoe Improv Players for a successful fundraising event.

The troupe’s improv games, led by Gerry Orton, brought out uproarious laughter to a packed house. A good time was had by all.

Thank you Tahoe Improv Players.

Unity at the Lake is a safe and sacred community that honors people of all faiths and welcomes everyone, wherever they are on their spiritual journey.

Kathi Olsen, Unity at the Lake

Raley’s management fed up with union tactics

By Dale Kasler, Sacramento Bee

Raley’s pushed its stalled labor negotiations to the brink of a strike Friday, announcing it will unilaterally implement terms of its last contract offer next week.

The West Sacramento grocery chain acknowledged that by implementing terms – which include a wage freeze and other concessions by workers – it could be provoking a walkout.

But it said it’s fed up with union leaders’ unwillingness to let workers vote on the final offer, which was submitted three

weeks ago to the United Food and Commercial Workers.

“Based on the union’s refusal to call an election, I have decided to bring this to a conclusion now,” Raley’s Chief Executive Michael Teel wrote in a memo to workers. The terms will be implemented next Thursday, he said.

By implementing contract terms unilaterally, the company would effectively give the UFCW two main choices – accept the terms or walk out.

Raley’s unionized employees already voted last spring to authorize a strike, and union leaders denounced Teel’s announcement. They have been lining up support from other key unions that do business with Raley’s, including the Teamsters. That could make it much harder for Raley’s to keep its stores open if the UFCW does strike.

But there’s no walkout yet. The UFCW on Friday offered to resume talking.

“We will be mobilizing over the coming days to prepare for our response to this careless provocation,” said Jacques Loveall, president of Roseville’s UFCW Local 8, in a prepared statement. “Meanwhile we are prepared to begin a dialogue at any time to reach a settlement worthy of recommendation to our membership.”

Labor expert Ken Jacobs, of UC Berkeley, said: “A lot can happen in the next week. It’s not unusual to see each side ramp up pressure.”

Last month Save Mart Supermarkets of Modesto secured wage and benefit concessions from the UFCW, and Safeway Inc. has been negotiating a new contract. Those two companies, like Raley’s, say they need concessions to compete with nonunion grocers like Wal-Mart.

A walkout would leave Raley’s “very vulnerable and very

isolated," Jacobs said.

Raley's spokesman John Segale acknowledged the possibility of a strike.

"It is a risk but we feel strongly that this package is superior to the Save Mart package," he said. Workers have been telling managers they want to vote on the offer, he said.

Raley's is clearly frustrated with the lack of progress on negotiations, which have dragged on for about a year. The two sides met Friday, but only to give Raley's a chance to clarify some of the points in its final offer. Raley's officials notified union leaders at that meeting of their plan to implement the terms of the final proposal.

The final offer includes a two-year pay freeze. It also eliminates some of the "premium pay" for working holiday shifts.

Raley's also wants to change its health coverage. But for the time being, those proposals aren't part of the package Raley's plans to implement next week. Only the changes to the pay structure would be implemented.

UFCW officials have said they're willing to help Raley's, as they did Save Mart, but say they aren't yet convinced that Raley's finances are in such dire shape.

Loveall took a jab at Raley's lead negotiator, labor consultant Bob Tiernan. He called him "an outsider who could very well take the company off a cliff."

Overdue hiker safely rescued from Desolation Wilderness

An overdue hiker has been found alive in Desolation Wilderness.

Nathan Sperring, 29, who had been overdue since Tuesday from his hiking/camping trip, was found Thursday afternoon by search and rescue personnel at his campsite near Dick’s Lake in the Desolation Wilderness.

Sperring, according to El Dorado County sheriff’s deputies, had done a lot of things right, but overlooked the possibility of rapidly changing mountain weather.

He had not dressed for windy, snowy conditions. Sperring woke up last Sunday morning to find 6 inches of snow on the ground. The weather had cleared some, so Nathan packed up his camp and began to walk out. His tennis shoes and light coat proved to be insufficient for the conditions.

As the weather became more severe, Sperring followed his tracks in the snow back to his protected campsite and set up camp again to wait out the foul weather and the arrival of help. This may have saved his life, deputies said.

On Thursday, multiple SAR teams were flown into the Desolation Wilderness and dropped off in strategic locations. Just after a helicopter dropped off one of the teams and left the area, SAR personnel heard a whistle off in the distance. Sperring had seen the helicopter and was blowing his rescue whistle.

K’s Kitchen: Squash soup satisfies on cold fall day

By Kathryn Reed

It’s the first snowfall of the season and two butternut squashes are staring at me. It’s time to turn them into something else.



Oh, and my Jeep is in the shop. I’m in fall mode and not winter so I’m not about to walk to the store to get the ingredients for the squash soup that I really like. It’s time to wing it.

What I came up with was good, but I have to admit I like Teena Hildebrand’s recipe better. She along with her husband own Narrow Gate Vineyards in Placerville.

Hildebrand’s soup is richer, more elegant, thicker and better to serve to guests. Mine is easier, faster and great for the family.

Both make lots – which I always think is a bonus.

I’m including both recipes because both are worth trying. You decide which to serve when.

Kae’s Squash Soup

1 onion, chopped

2 butternut squash, pealed, seeded, and cut into bite size pieces

Oil, to coat pan

8 C veggie broth

3 apples, chopped

2 tsp sage

½ tsp nutmeg

½ tsp white pepper

¼ C pure Vermont maple syrup

Coat pan with oil. Add onion. Cook until opaque. Add squash and apples. Then add broth. Bring to boil. Puree soup in blender. Return to stove. Add spices and syrup. Once hot, serve.

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Hildebrand uses homemade veggie stock and says it makes a world of difference. I used store bought and was more than satisfied. All the comments below are from Hildebrand.

Butternut Squash, Golden Delicious Apple & Sweet Potato Soup

8 T (1 stick) butter, divide into 2T and 6T

2½ pounds butternut squash, peeled, seeded, cut into ½ inch pieces (about 6 cups)

1 pound sweet potato or yam, roasted and removed from skin

2 C chopped white or yellow onion

½ C chopped carrot

½ C chopped celery

2 small golden delicious apples, peeled, cored, chopped

1½ tsp dried thyme or 1 tablespoon fresh

½ tsp crumbled dried sage leaves or 1 teaspoon fresh

6+ C vegetable stock (can also use chicken stock)

1½ C fresh or unfiltered apple cider (I use Boa Vista unpasteurized from Apple Hill)

2/3 C creme fraiche (can substitute good quality sour cream)

½ C heavy whipping cream (optional, can also use half & half or tempered sour cream)

12 to 24 fresh small (1/2-inch long) sage leaves

Melt 6T butter in a heavy large stockpot or saucepan over medium-high heat. Add butternut squash, sweet potatoes, onions, carrots and celery; sauté until slightly softened, about 15 minutes. Mix in chopped golden delicious apples, dried thyme and dried sage. Add stock and 1 cup of the cider; bring to a boil. Reduce heat to medium-low. Cover and simmer until squash and apples are tender, stirring mixture occasionally, about 30 minutes. Remove from burner and cool.

Puree soup in blender, food processor or with a hand held stick blender to a smooth consistency. Return soup to stock pot or saucepan and whisk in ½ cup whipping cream, thin with more stock if too thick. Season with sea salt and white pepper (optional).

Apple Cider reduction Creme Fraiche:

Boil remaining ½ cup of cider until reduced to ¼ cup. Cool. Place creme fraiche in small bowl and whisk in reduced cider.

Crispy Sage leaves in Brown Butter

Melt remaining 2 tablespoons butter in a small sauté pan over med-high heat. Heat until butter just starts to brown (do not burn) and add fresh sage leaves, cook until crisp and remove to paper towel lined plate.

Bring soup to a simmer, ladle into bowls, drizzle with apple cider reduction creme fraiche and top with a crispy brown butter sage leaf.

Soup and apple cider creme fraiche can be made up to 3 days in advance, covered separately and refrigerated.

Letter: Heavenly ensures South Shore residents don’t go hungry

To the community,

“Heavenly really enjoys partnering with and supporting such an important and valuable organization” is how Frank Papandrea describes the relationship between Heavenly Mountain Resort and Bread & Broth.

Papandrea is Heavenly’s environmental manager and a frequent Heavenly volunteer crew member at Bread & Broth’s free Monday evening meal. Heavenly sponsored its eighth and ninth Adopt A Day dinners of the year on Aug. 27 and Sept. 17. In addition to Papandrea, the two AAD Heavenly sponsor crews included Jo Hearn, Tyler Morris, Nancy McCoy, Tom Fortune, Mike Allen and Paul Hopkins.

Feeding the hungry of South Lake Tahoe is the goal of the Bread & Broth program and Heavenly Mountain Resort is a major contributor and ongoing supporter of the the program’s goals. Heavenly employees over the years have demonstrated their commitment to their community by volunteering their personal time to set up, serve and clean up at Heavenly’s Adopt A Day meals. Tom Fortune spoken for many Heavenly employees when he

wrote “Bread & Broth is a very rewarding way to give back to the community.”

Bread & Bread is very thankful for Heavenly Mountain Resort’s generous sponsorships.

If you are interested in how you, your family, club/organization or business can support B&B, please contact me at (530) 542.2876 or carolsgerard@aol.com.

Carol Gerard, Bread & Broth

Truckee Ranger District to begin prescribed burns

The Truckee Ranger District will begin fall prescribed burning in the Truckee area as weather permits. The timing of burning will depend on favorable weather conditions and may continue periodically until significant snow accumulates.

The prescribed burns will be implemented by fire management professionals.

Weather is the most critical factor in determining when a prescribed burn can begin. Temperature, humidity, fuel moisture, and wind conditions are monitored for the right burning conditions.

In addition to weather factors, wildlife needs, soil conditions, tree survival, sensitive plants, and fire suppression activities are all considered in the timing of prescribed burns.

A benefit of the prescribed burning will be reduced intensity

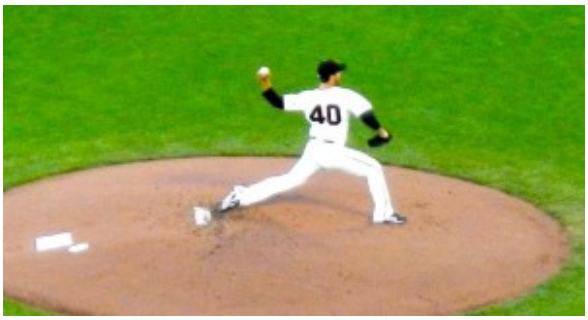
of future wildland fires in the treated areas. These areas may also provide firefighters with safe locations to control wildfires in the future.

Some of these burns are located in more remote areas of the forest, while some are near communities. Within the Truckee Ranger District of the Tahoe National Forest, pile burning is planned along Alder Creek Road, near Tahoe Timber Trails, Henness Pass Road, Klondike Flat and Serene Lakes. Underburning is planned near Klondike Flat, on Sawtooth Ridge (south of Truckee, above Hwy 89 South), and near Stampede and Boca Reservoirs. Smoke will be visible in these areas.

Forest Service fuels management personnel work closely with the California Air Resources Board and the local air quality management districts to minimize smoke impacts to communities. Not all smoke can be avoided, however. At times smoke will settle into low areas and drainages during the evenings and last into the next morning until daytime heating increases air movement and smoke dispersal.

For more information on the fuel reduction efforts on the Truckee Ranger District, call (530) 587.3558.

Giants ready to feast on more Tiger



Madison Bumgarner throws the first pitch of Game 2 of the 2012 World Series on Oct. 25. Photo/Kathryn Reed

Game three of the World Series is today. The Giants are hoping to take a three-game lead over the Detroit Tigers.

Lake Tahoe News was at game two in San Francisco on Oct. 25.

Here are a few videos from that night: