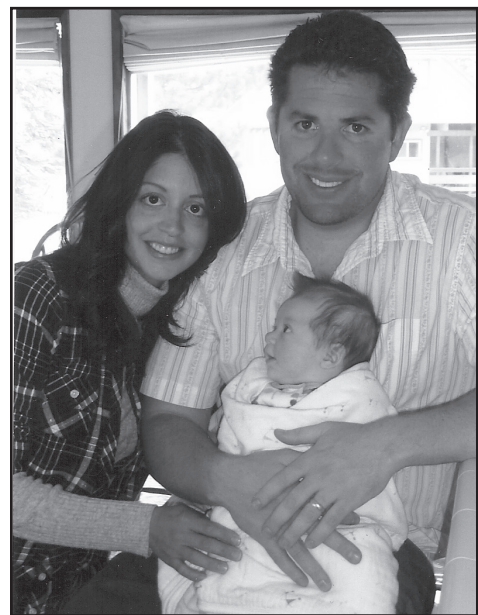


# People



### BABY LUCIA PALOMA

Dr. Ryan Moore and Mrs. Patricia Sanchez Moore proudly announce the birth of their daughter **Lucia Paloma** on July 28, 2009 in Philadelphia, Pennsylvania. Maternal Grandparents are Carlos and Priscilla Sanchez of Philadelphia, Pennsylvania and Paternal Grandparents are Ed and Pat Moore. Great Grandparents are Edward and Letty Moore, all of El Segundo, California. •

# Letters

### JOB WELL DONE

I have written a letter of commendation for PBC, the window contractors who worked on my construction of the Residential Sound Installation Program to the mayor of El Segundo. I know he would like to hear about this crew and to what an outstanding job they all did.

I also want other residents in El Segundo

to know that this crew worked way above average. The crew worked like they had been doing their individual talents for years. However, they were all young and knew how to handle any jobs they did like an expert; with experience. I was very fortunate to have them do my windows and doors construction.

Jane Self

# Rack Delivery

### RACK DELIVERY

In observance of the Thanksgiving holiday, newspapers will be distributed to rack locations on Friday, November 27.

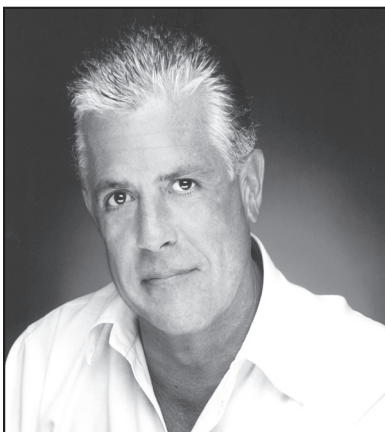


# Correction

In last week's issue, front page article, "Chamber Honors Mayors, Top Citizen, Community Betterment Award Winner", we listed former Mayors Floyd Carr, Jr., Sandra

Jacobs, Carl Jacobson (who currently sits on the City Council), Gordon Stephens and Dick Van Vranken. We inadvertently left out former Mayor Bill Bue. •

# Cityscape



### By Mayor Kelly McDowell

First, of course, especially since this piece runs on Thanksgiving Day, the happiest and most heartwarming of all Thanksgivings to each of you and each of yours! Thanksgiving is the most American of holidays and, to me, the warmest and most sentimental.

Thanksgiving evokes memories in everyone. For me, not all of them are about Thanksgiving. One of the most memorable holiday events of my life involved not a Thanksgiving feast, but Christmas dinner. I was visiting my family in the Washington, D.C. suburbs about five years ago.

My sister Tina McDowell, and I embarked on an adventure. We decided to cook a goose. Our goose, as it turned out.

I don't know if any of you have ever tried to cook a goose, but I can tell you that, improperly done, it will be an unmitigated disaster. Not only are they fat, but the meat of a goose is unlike anything else I have ever tried to cook.

We followed all the directions precisely, using a recipe downloaded from someplace like Epicurious.com or the like--some site of high distinction in the culinary world. We were devout in our attention to the detail of the instructions in the recipe. I swear.

After hours of work and painstaking pin-feather removal, stuffing, basting, watchful waiting and constant monitoring of temperature--all in strict accord with the recipe--the bird emerged from the oven. It was beautiful!

That twelve-pound goose could have

proudly graced the cover of Better Homes and Gardens. It really was that pretty. Fit for a king. Perfectly browned and elegant in its majesty. I actually took pictures.

That's where the happy part ended. I tried to carve the goose as we sat down to Christmas dinner. That was my first clue that things weren't going quite so well.

Tough? I should have used a chainsaw. With a carving knife I might as well have been trying to chop down an oak as slice that bird.

Sweating profusely, I, along with my sister and dad, served slices of the goose to my family. It was absolutely inedible. Not one bite made it down a throat. Everyone except me switched to some smoked squab my dad had received as a gift. I ate ground beef.

The goose meat looked like rare chuck roast and had the texture of beef from a fifty-year-old steer. My dad put some in his food processor. He was going to make chili using liquified goose, bless his heart. A noble thought, I concluded. But chewing the chopped-up goose was like eating rope. Goose meat should, at least the way we cooked it, be used to armor battleships.

But then, last Thanksgiving, Bob Somerville, my sister's S.O., cooked another goose. I accompanied him down to Eastern Market in D.C., which has been sort of a farmers' market since the early 19th century, to get a good goose.

It wasn't cheap, but Bob ponied up and we had it for Thanksgiving dinner. And it was absolutely marvelous. Tina and I were ashamed at our failure of that Christmas past. But we enjoyed Bob's goose with gusto.

The moral of this story is stick with what you know, whether it's Thanksgiving dinner or anything else. I'm cooking a duck for Thanksgiving, following a time-tested recipe from SOAR, the U.C. Berkeley recipe Web site. It works, I know how to do it and I love duck. If any of you need a last-minute idea, email me or give me a call and I'll send you the recipe.

And unless you know what you're doing, stay away from geese! Happy Thanksgiving from your very own mayor! •




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## DEADLINES

- OBITUARIES: Monday at noon.**
- CALENDAR ITEMS: Prior Friday at noon.**
- PEOPLE ITEMS: Prior Friday at noon.**
- DISPLAY AD CHANGES: Prior Thursday at noon.**
- CLASSIFIEDS: Tuesday at noon.**
- LEGAL NOTICES: Monday at noon.**
- NEW DISPLAY ADS: Prior Thursday at noon.**
- REAL ESTATE ADS: Monday at noon.**
- AD CANCELLATIONS: Prior Thursday.**
- LATE CANCELLATIONS WILL BE CHARGED 50% OF AD**



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