



# THE ADVISOR

Volume 34 Number 2

[www.nagleepark.org](http://www.nagleepark.org)

November 2007

## Bark in the Park 2007 Sets Records

*by Ken Podgorsek  
Chair, Bark in the Park 2007*

Bark in the Park 2007 marked the tenth time that the Campus Community Association and the Naglee Park neighborhood has organized and hosted the Valley's premier event for Dog Lovers and their Best Friends. Bark 2007 set a attendance record of 13,000 guests and almost 3000 dogs. What began as an idea for a day at the park for our neighbors and their dogs has evolved into the most respected dog oriented festival in Northern California. Bark brings many benefits to our neighborhood and our downtown community.

Bark is the largest fundraiser for CCA Beautification. Over \$36,000 from the previous nine Barks has been invested in our Neighborhood Beautification efforts. This money from Bark in the Park, leveraged with thousands of volunteer hours, directed donations and grants, has resulted in hundreds of trees being planted, existing trees being maintained so they are healthy, medians planted and maintained, and William Street Park beautified.

Bark has also invested as matching funds over \$11,000 by donating contributing money to target several downtown efforts. Some of our recent donations have been to the Horace Mann School to enrich the educational experiences of downtown children, a donation to the San Jose High Academy Booster Club directed to the SJHA Band, a donation to Selma Olinder Elementary School for their enrichment programs and new playground, a donation to the Brookwood Terrace NAC to sponsor the Selma Olinder Park Grand opening, and provided neighborhood association support by contributions to our neighboring neighborhood associations to help them fund their community building events and projects. Bark in the Park is a community event supported throughout our community. The Bark in the Park Committee is very proud to be able to help our surrounding community.

Bark is an event about people's love for their Dogs. We have donated over \$12,000 to non-profits that make life better for our pets. Most notably has been our long-standing relationship with Humane Society Silicon Valley, which we continued in 2007.



*photo by Jeff Mitchell*

Bark in the Park brings many non-monetary benefits to our neighborhood as well. For many people, Bark in the Park is their first experience with our neighborhood. They get to see what is best about our neighborhood, our neighbors. Several attendees of previous Barks have been so impressed; they have moved in and become our neighbors.

Bark 2007 has received the highest points awarded of all San Jose Festivals in our class by the Office of Cultural Affairs (as rated for our Festival Grant). We are recognized for the quality of our event and the quality of our organizing committee. Because of Bark in the Park, we have the credibility that we need when we apply and receive grants for our various community efforts. Our experiences with organizing Bark and our ability to provide financial leverage with Bark funds helps us in obtaining these grants.

Bark in the Park 2008 will be held, Saturday, September 20, 2008. Interested in volunteering for the Bark in the Park Organizing Committee, email [BigDog@BarkSanJose.org](mailto:BigDog@BarkSanJose.org)

# THE ADVISOR

Campus Community Association  
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ccaadvisor@naglepark.org www.naglepark.org

The Advisor is the quarterly newsletter of the Campus Community Association. CCA's goal is to promote neighborhood spirit and improve the quality of life within the Campus Community through education and community projects.

## Officers

President	Beth Shafran-Mukai
Vice President	Dennis Cunningham
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## Editorial Staff

Editor	Tom Clifton
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Annual dues paid to The Campus Community Association, Inc., a nonprofit corporation. Membership is open to individuals, businesses and organizations.

New Member Household	\$15
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**Editorial Policy:** Letters to the Editor should be mailed to: Advisor Editor, c/o Campus Community Association, or emailed to ccaadvisor@naglepark.org. All letters will be printed as received to the extent possible. The editors reserve the right to edit all submissions.

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## CCA Calendar 2007/2008

Advisor February 2008 Copy Deadline	February 1, 2008
CCA General Meeting 7:00 pm	January 16, 2008

Advisor May 2008 Copy Deadline	May 1, 2008
CCA General Meeting 7:00 pm	April 16, 2008

Advisor August 2008 Copy Deadline	August 1, 2008
CCA General Meeting	July 16, 2008

Advisor November 2008 Copy Deadline	November 1, 2008
CCA General Meeting 7:00 pm	October 15, 2008

CCA Steering Committee meets the first Tuesday of every month at 6:30pm. All CCA members are welcome to attend meetings or join the committee. Any member having an item to present before the Steering Committee should contact the President to be added to the agenda. Email president@naglepark.org

# From the Editors Desk

Bark in the Park 2007 is a Big Success.

Great Day. Great Attendance. Great Entertainment.  
Great fun had by all.

Bark in the Park is the premier event for Dogs and their Best Friends because of the many volunteers who put in thousands of volunteer hours to organize this event.

Thanks to the Bark in the Park 2007 Organizing Committee. They are the great group of neighbors who do an incredible job organizing this event.

## Bark in the Park 2007 Organizing Committee

Chair-Ken Podgorsek  
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Thanks to our Sponsors: City of San Jose, San Jose Mercury News, San Jose Water, Humane Society Silicon Valley, A Dog's Life, Canine Corral Dog Daycare, Bow Wowzer, Spot's Place, Gussied Up Dog Boutique, The Honest Kitchen, WaMu Home Loans, Pet Maids, Zanotto's Downtown Market, Naglee Park Garage, Sam's Downtown Feed and Pet Supply, KLIV/KRTY, Green Waste, San Jose Mailing, ES Designs, Richbourg Illustration, and Graphic T's

Thanks to the many, many volunteers that take time out of their schedule to help us on the day of the event. You are the face of Bark in the Park and much of our success is due to your efforts. Your efforts are very much appreciated by all.

Special thanks to our neighbors bordering William Street Park for their continuous support of Bark in the Park.



# Pres' Says

by Beth Shafran-Mukai

CCA President

*president@nagleepark.org*

The process of writing this column in the CCA Advisor is always an interesting one. By interesting I mean my own process of dealing with writer's block and trying to decide what may be thought provoking to the neighborhood. I usually agonize over what to write until several days before the deadline.

So I went through my usual process, when it occurred to me that we had a confluence of events, and for me, inspiration. Within the last three months we have experienced a number of incidents that have brought out our passions and community activism. Since July we have been addressing the proposed Valley Transportation Authority's Bay Area Rapid Transit Alignment, the completion of the San Jose Medical Center Stakeholder Advisory Committee process, and the recent loss of tile art on the San Antonio Bridge. Oh, and we had a fair sized earthquake, that was interesting too.

The VTA BART Alignment has brought up strong views, some fear in the community; and a number of new participants to neighborhood meetings. Change is frequently difficult, and when dealing with a large public agency that is often not very effective in sharing information, frustrations increase quickly. The thought that a public entity will be making major decisions affecting the neighborhood potentially without meaningful community input or complete data can be a scary one. But Naglee Park residents quickly organized to address the issues directly with VTA, and clearly stated our expectations for input and access to information. Our City Council representative, Sam Liccardo, supported our neighborhood requests for both information and to defer this decision until research was completed and data provided, and we are now starting to receive information.

The future of the SJMC property has been a contentious one for some time. It was a blow to finally lose our local downtown hospital, even though we saw events over time moving in that direction. Many neighbors worked valiantly to try and prevent the closure, but forces much larger than our

neighborhood were in play. After the Medical Center closed, we were left with a shell wrapped in chain-link fencing topped with razor wire. Through much good community advocacy, a stakeholder advisory committee was formed, and very fortunately, Naglee Park had two residents involved in that group, Les Levitt (representing Campus Community Association) and Nancy Hickey (representing University Neighborhoods Coalition). Both these neighbors have put heart and soul into this endeavor, and have raised all the right issues and (most importantly) gotten them onto the public record. Next steps will require that we all stay involved; to assure that as the future site planning process occurs, the project serves our downtown community and that the medical needs of downtown, now and in the future, are planned for and addressed.

The removal of tile on the San Antonio Bridge raised heated passions in the neighborhood. The CCA e-mail list was blistering, even discussions about what was or wasn't an appropriate comment about the issue were heated. I was amazed at the level of feeling about the issue, and then realized that Naglee Park neighbors feel a profound sense of belonging and ownership/accountability over our downtown. This is not just a geographic location, it is where we have planted ourselves and our families, taken root, and grown. While we cannot turn back time, we can and will work together as a neighborhood to move forward. At this past week's CCA Steering Meeting, Naglee Park neighbor and San Jose Director of Public Art Barbara Goldstein shared information on required steps for outreach and permitting to remediate the bridge art. I was glad to see a new thread appearing on the CCA e-mail list, with neighbors communicating on how to create art and bring art into the neighborhood.

The earthquake was a quick one, thankfully. We live here in northern California, always knowing that earthquakes are probable and never knowing when or how serious it will be. When we had a quick shake a few weeks ago, Naglee Park's first impulse was to check in with our neighbors to see that everyone was okay. Messages went out through the community on e-mail; and neighbors involved with Naglee Park Prepared walked around their designated blocks confirming that no one was hurt or in need of assistance. Be sure to thank your block monitor and especially our neighbor William O'Connell, the force behind Naglee Park Prepared.

# Food and Feast Gone By

## Neighbors Share Holiday Memories

*Compiled by Ken Durso*

For most people, one of the most enduring memories of the holiday season are meals enjoyed with family and friends. Food, and their corresponding recipes, tell a story of who we are and where we came from. Below, a diverse clutch of Naglee Park neighbors share their memories and family-favorite holiday recipes from around the world.

### **Cannoli...Better Make it Biscotti**

*By Frank Cava*

I grew up in an Italian American household in Sunnyvale and just about every year at Christmas we would have two very special Sicilian deserts: cannoli and anise biscotti.

My Dad had grown up as a poor kid during the depression in Chicago but on a rare occasion his cousin Carmine's (known to me as Uncle Carmie) father (known to all as only "the Napolitan"), who was a mason and a baker, would give the boys a homemade cannoli or two as a special treat.

The taste of those cannoli stuck in my Dad's head for the rest of his life. Try as he might he just never seemed to be able to master the flavor and texture of either the cannoli shells or the citrus and creamed ricotta cheese filling specked with chocolate that he remembered from childhood. We always knew when my Dad was restless or nervous because later in life he would bake profuse amounts of obscure Italian cookies and sweets. Cannoli, anise cookies, pizelle (little delicate lace like ginger stars) and one time even the Ossa dei Morti – little "bones of the dead" cookies that were so sweet and nutty that you could feel your neighbor's fillings loosening when they ate them.

Sometime in the early 1970's Uncle Carmie came to town for one of his usual unannounced visits. On that trip my Dad convinced Uncle Carmie to tell him the secrets to making cannoli like the "Napolitan".

Carmie (who had followed his Father's footsteps and was both a mason and a baker) took my Dad to Cost Plus in Mountain View where they found on a shelf a set of six aluminum cannoli tubes. On the back of the package there was simple recipe for cannoli shell dough. Carmie pointed knowingly at the recipe and said "there's one part of the secret"

The "secret" my Dad found was that the recipe for the cannoli dough called for dry Sauterne wine,

instead of water. When they got home Uncle Carmie pulled some powdered sugar off the shelf and said, "Here's the next part". From this my Dad learned that the best way to get the right consistency of cannoli filling was to cream the ricotta cheese using powdered sugar instead of granulated sugar.

What my Dad thought was the final piece of the secret came when Uncle Carmie handed him an orange and said "just the zest". By adding orange zest to the filling he could capture the zing and pop of the citrus without using the heavy candied citron that was too sweet for even my Dad's sweetest sweet tooth.

Before he left for home on that trip my Uncle gave my Dad an odd sort of gift. (The last true piece of the cannoli puzzle) It was a sheet of linen about 30 inches square. When my Dad asked what it was Uncle Carmie said "That's your new pastry sheet" He went on, "anchor the top edge with pins to your biggest cutting board and then rub in as much flour as you can until the weave of the linen just can't hold any more. Now tuck the bottom edge of the sheet tightly under the bottom edge of the board. Once you've done that you can work your cannoli dough on a perfectly non stick surface" He also gave my Dad a last piece of casual advice and it was an understatement at best. "Cannoli take too long to make and they will drive you insane if you let them. Make biscotti instead"

With all the parts of the puzzle it did not take long for my Dad to master making the perfect cannoli shell; light and airy yet strong enough to hold the sweet, silky, orange touched filling - and they didn't shatter when bit into. After years of watching my Dad and even more years of making hundreds of cannoli shells, I now pride myself in saying that my shells are better than my Dad's. He only got a yield of about 25 – 30 shells per batch of dough. But I can yield up to 50 shells per batch and I get a thinner shell that is just as strong. In fact, my first Blue Ribbon performance in our much coveted and very competitive, CCA 4<sup>th</sup> of July Bake Contest was a batch of hard fought cannoli that almost killed me. Yet to have that ribbon - it was well worth the effort!

Sadly I have to agree with Uncle Carmie. Making cannoli shells is intensely nerve wracking, messy, hot, complicated work where you often spend more time burning yourself while alternately screaming, crying, and swearing, then you ever do cooking. That's why I make biscotti every year instead. In fact here is the recipe.

## Anise Biscotti

This recipe for Anise biscotti, or “twice baked” cookies, is the same one that my Dad used when we were kids and that I still make every year during the holidays. Once you try these biscotti you will never buy another store bought cookie again.

It is time consuming, but the work pays off. One batch of dough can make up to six or even eight dozen finished biscotti, so have your storage containers at the ready.

2 Cups sugar  
1 Cup (1/2 lb.) butter - melted  
1/4 Cup Anis Seeds  
1/4 Cup + 1 Tablespoon Anise Liqueur (anisettes work best)  
2 teaspoons Vanilla Extract  
6 eggs  
5 1/2 Cups all – purpose flour  
1 Tablespoon Baking Powder  
2 Cups coarsely chopped almonds

In a small bowl combine the vanilla extract, anise seeds, and anise liqueur. Allow to soak for 15 – 20 minutes.

In a large bowl combine sugar, melted butter, anise seed and liqueur mixture, eggs and coarsely chopped almonds. Stir until thoroughly blended.

Mix flour with baking powder and then blend well into the sugar mixture. This is best done by adding 1/3 of third of the flour at a time until it is fully incorporated before adding the next third.

Cover and refrigerate for 2- 3 hours. Preheat oven to 375

Remove dough from fridge and divide into four portions. Form each portion into loaves 1/2 - 3/4 inch thick, 2 inches wide and about as long as the baking sheet. No more than two to a pan spaced well apart. (If you find that the dough is really sticky, just lightly wet your hands. This will also help you smooth out the surface of the loaves as you shape them.)

Bake in oven for twenty minutes or until lightly browned. Remove from oven and allow loaves to cool for at least one hour. Cut each loaf diagonally into slices 1/2 - 3/4 inch thick. Place the slices close together, cut side down on baking sheets and return to 375-degree oven for ten minutes. Remove from the oven carefully turn the cookies and toast again for another 8 – 10 minutes until lightly toasted. Cool on wire racks and store in airtight containers.

## Pineapple Christmas

by Luisa McEwen

When I was little, before the age of caterers had arrived to my then small college town in Brazil, Christmas was a pretty big deal. Then main event was a large feast on Christmas Eve, mostly for family members, but also a couple of strays adopted for the occasion, about 100 people all told.

Looking back, the excitement and smells of Christmas have turned out to be more memorable than either the food or the gift.

Before the big day, there would be days and days of cooking delicious special-occasion desserts in many homes, where women would get together to help each other and catch up on family news. There was an enormous variety and some of the desserts, like candied (unripe) figs, required several days over complicated effort. Others, like my grandmother’s distinctive citron compote were simple but would be made just this once a year.

Christmas Eve celebrations began in the early evening, but dinner proper had to wait until just after midnight, when the Catholic fast for adults could be broken. It always included roast port (suckling or a huge fresh, uncured ham) and chicken, plus an enormous amount of other dishes, all of which would be cooked beginning very early that day and until serving time.

During the day, people would bring in additional tables and chairs from their homes and by early afternoon they would have been put together and covered with red tablecloths, with several large edible arrangements – each consisting of a pineapple surrounded by other fruit – placed a few feet apart from each other along the center of the table. Nuts and the required nutcrackers would have been strewn in between. Besides being beautiful, what made this so special was that –excepting the pineapple— all of the other fruit and nuts used were very exotic and would only be seen and eaten there at Christmastime. They were an additional, exciting treat for us all.

Pretty soon the tropical heat (Christmas in the southern hemisphere is in the height of summer) would impart the arrangements’ sweet perfume to the house and the air would acquire that unmistakable and unique smell of Christmas: pineapple with apples, pears, grapes, and chestnuts. (The other nuts—walnuts, almonds and hazelnuts—alas! Did not have a smell).

To this day, no matter where I am for Christmas, whatever the local traditions, there is always a fruit centerpiece in my house. A proud pineapple surrounded by apples, pears, grapes and a few roasted chestnuts. And a few lemons, oranges and clementines for good measure!

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**Coquito**  
**(Puerto Rican Coconut Flavored Egg Nog)**

By Leslie Grey

I learned about Coquito when I first visit my in-laws in Puerto Rico. During the Christmas holidays, it is always in abundance in the minifridge in the bar near the front of the house, just in case there is a crowd that shows up for an asalto.

Asalto is when a group of people gather outside a friend's house in the late evening and start "caroling" albeit in a Latin way using maracas, hand drums etc. and singing very loudly (almost screaming). Someone yells ASALTO as a signal to start singing. The lyrics of the songs have funny lines such as "if you don't give me a drink, I'll cry".

The awakened family turns on their porch light signifying all are welcome into the home for food and drink (this is where the coquito comes in handy). Then you join the group and caravan off to the next friend's. This continues on through the night/morning. Some asaltos are huge with more than 40-50 even up to 100 people. The exciting part is when there are rumors beforehand about a possible asalto at your house which leads to a frenzied run to the supermarket to stock up on supplies etc. My in-laws have been through many, many asaltos, particularly as they had eight children. They were popular with the teenage crowd but also with friends and colleagues. My father-in-law has been known to serve drinks in his pajamas up until three in the morning. Sadly, the asalto tradition is not as common as it used to be because of all the gated communities and probably because of concerns about teens drinking and driving.

**Coquito**

2 cans coconut cream (Coco Lopez or something like that)

1 can sweetened condensed milk

1 can evaporated milk

1 teaspoon vanilla extract

1-2 cup rum

1 tablespoon ground cinnamon

1 tablespoon ground nutmeg

Add the coconut milk or cream, condensed milk, four egg yolks, rum and the cinnamon in the blender and blend well. Pour into a bottle and refrigerate well. Serve in small cups and sprinkle top lightly with nutmeg.

**Latkes, Latkes, Good to Eat**

By Farrell May Podgorssek

Holiday time in my home means latkes. Hanukah most often begins before Christmas, and it isn't Hanukah without hundreds of Latke's.. Growing up my aunt always had a large Hanukah party with all our traditional Eastern European Jewish foods. Homemade chopped liver, Brisket with carrots & onions, lots of desserts of all types, and the star of the evening latkes, other wise known as potato pancakes. She would spend days making and freezing the latkes to ensure she have enough for the large crowd.

My interfaith family celebrates both Hanukah and Christmas. When the holidays overlap our dining room is decorated for Hanukah and the Living Room gets the decorated tree. We try to include the family traditions for both celebrations, and it is fun to have the menorahs lit in the dining room window and the tree glowing in the other. It works for us.

Every few years we invite friends over for a dinner of latkes. We serve the latkes with homemade applesauce, cranberry jam and sour cream. Guests choose the Latke and topping combinations they prefer. I enjoy trying out new recipes. Last year we made some wonderful non-traditional Sweet Potato-Parsnip latkes. They were very popular. I always make my traditional family recipe that the kids like most. It is a more traditional latke with a creamier center and a somewhat crispy outside. Because we eat so many latkes, that is all we serve for dinner. Besides, we need to save room for homemade Sufganiyot (jelly doughnuts). Hanukah is a celebration of the Miracle of the purification of the Temple – there was only enough oil to last two days but the ritual purification called for the oil to burn for eight days – and miraculously the oil lasted. The focus is on the oil, and so is the focus of our meal.

The recipe below won the most recent Latke tasting we had and is my favorite.

**Latke's**

Makes 15

Do not prepare the latke mixture until ready to cook. The potatoes will begin to discolor. Have the potatoes and eggs at room temperature so the oil temperature does not dip too much when you add the latkes. Do not crowd the pan when cooking. Be prepared to run out, no matter how many you make. Serve with applesauce or Spiced Cranberry Jam. Latkes can make an elegant appetizer topped with sour cream or crème fraiche and some smoked salmon.

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5 medium Yukon gold or russet potatoes, peeled  
2 large eggs, beaten  
6 chopped scallions, white and light green part only  
1 tablespoon fresh lemon juice  
3 Tbl minced parsley  
1 ½ tsp salt

Julienne the potatoes with a food process or mandoline. You can grate them on the coarse side of a grater, but the texture will be less crispy. Transfer to a large bowl one handful at a time, squeezing the out of the potatoes back into the processor. Pour out the liquid and add the starch from the bottom of the processor bowl into the potatoes. Add the remaining ingredients and mix well.

Heat ½ inch of oil in a large frying pan until hot but not smoking. Use about 1 Tbsp of the mixture per latke. I use a large spoon and flatten the mixture before carefully slipping it into the hot oil. Fry until well browned, turning halfway to cook both sides evenly. Add more oil if needed. Drain on paper towels and serve immediately or keep warm in a low oven. You can make these ahead of time and freeze, then reheat in a hot oven. The will be good but not quite the same as freshly made.

### **Spiced Cranberry Jam (courtesy of the Hearty Boys)**

1 cup sugar  
½ cup cranberry juice  
1 bag fresh or frozen cranberries  
1 ½ tsp ground cardamom  
1 star anise  
pinch salt & pepper

Combine all ingredients in a medium saucepan. Place over high heat and bring to a boil. Stir until sugar dissolves. Reduce heat and simmer until the cranberries burst, stirring occasionally, about 10 minutes. Cool. Chill before serving.

### **Mutton Xacuti (pronounced Sha-Ku-Ti) Goat Curry**

*By Sandra D'Souza*

I was born in Mumbai (formerly Bomay), India, but ancestrally my family is from the paradise state of Goa on the eastern coast of India.

Goa was under Portuguese influence for around 450 years and liberated in 1961. The result is a unique blend of Indian and Portuguese culture in all aspects of life. A local word 'susegad' says it all - the quintessential philosophy of life there: relax, enjoy life

and be happy.

This dish is a sample of that culture. During the Christmas season my mother would cook this dish for the family. It brings back warm holiday memories from my childhood.

#### **Ingredients:**

2 lbs Mutton (Goat Meat) cut into bite sized pieces  
4 Medium Red Onions – chopped  
Oil Olive/Peanut/Corn/Vegetable – but not Mustard or Sesame as they have distinctive flavor  
2.5 cups Fresh Grated Coconut (or 1 cup un-sweetened decicated coconut)  
5 Dry Red Chilies (or to taste)  
8 cloves Garlic  
0.5 Nutmeg or 1 tsp ground nutmeg  
1 Star Anise  
1.5” piece Cinnamon  
8-10 Black Peppercorns  
5 Cloves  
2 tbsp (heaped) Coriander powder – ground seeds  
1 tsp Cumin powder – ground seeds  
1 tsp Ginger powder – ground  
1 tbsp White poppy seeds or 1.5 tbsp uncooked rice  
0.5 tsp Turmeric powder - ground

#### **Method:**

Heat a few tablespoons of oil in a large pot. Sauté the onions till golden brown.

Meanwhile, Heat 1 tsp of oil in a heavy skillet. Roast the coconut and red chilies until golden brown. Remove from skillet and set aside to cool.

Dry roast the ginger and garlic until brown spots appear. Remove from the skillet and set aside to cool.

Dry roast the whole (not ground) spices (except the poppy seeds) until they release a strong aroma. Remove from the skillet and set aside to cool.

Dry roast the ground spices (except turmeric) until they darken slightly and release a strong aroma. Remove from skillet and set aside to cool.

Lastly, dry roast the poppy seeds or uncooked rice until they darken slightly.

Grind all the roasted ingredients and the turmeric together with a little water. The mixture (masala) should be neither too fine nor too coarse.

When the onions are browned, add the mutton. Cover and cook. When the goat meat is half way cooked, add the ground masala. Mix well, cover and cook until done. Add water during the cooking process if necessary.

Serve with plain rice, nan or tortilla.

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## Pepparkakor (Swedish Ginger Snaps)

By Kristen Dahl

My family was Swedish-American, and I grew up in Mount Greenwood an area in the south side of Chicago.

As a child, I loved going to my grandparent's house for dinner on Sundays and the holidays. I knew what to look forward to, and that was the best part, it was comfortingly predictable.

The table typically looked like this: boiled potatoes; potato sausage (that grandma bought at a local deli); lignonberries; and some meat or fish.

If it was Christmas time the fish was lutefisk, a Swedish cured fish dish. If it was meat it was typically beef of some sort or on more special occasions, Swedish meat balls. This she would start preparing weeks before. She would serve these with a white sauce. .

After the main meal, the adults would have strong coffee and pepparkakor while the children played.

### Pepparkakor

- 2/3 cup packed brown sugar
- 2/3 cup molasses
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 3/4 tablespoon baking soda
- 2/3 cup butter
- 1 egg
- 3 1/2 cups sifted all-purpose flour

Place butter in a large, heatproof bowl. In a medium saucepan, heat brown sugar, molasses and spices just to boiling point. Add baking soda and stir in. Pour this mixture over the butter and stir until it melts.

Beat egg and mix in; add flour, a cup at a time, and blend thoroughly. Turn out onto a lightly floured board and knead 1-2 minutes. Wrap in waxed paper and chill until firm (about an hour).

Preheat oven to 325 degrees F.

Roll out to approximately 1/8 inch thickness on a lightly floured board and cut into desired shapes. Place on greased baking sheets and bake for 8 - 10 minutes.

Remove from sheets and cool on racks; may be decorated with piped icing or whatever else you like!

# General Naglee Wants You To Volunteer Today!

The Campus Community is entirely volunteer driven. All the community events, neighborhood beautification, historic preservation, and government relations is driven entirely by neighborhood volunteers. Please consider joining our over 200 neighborhood active volunteers in making a difference in Naglee Park. We have volunteer activities that fit all skills and time availability. What a great way to get 2007 started!!!

Ready to volunteer, just email one of our area chairs below:

CCA Steering Committee-President@nagleepark.org

CCA Advisor-CCAadvisor@nagleepark.org

Bark in the Park-BigDog@BarkSanJose.org

Beautification-beautification@nagleepark.org

Friends of Coyote Creek-focc@nagleepark.org

4th of July-President@nagleepark.org

Naglee Park Prepared-npp@nagleepark.org

Welcoming-Welcoming@nagleepark.org

Event Planning-Treasurer@nagleepark.org

## Be part of the Fun and get to make the decisions. Volunteer Today!!

 <p>INDEPENDENT IN-HOUSE COUNSEL</p>	<p><b>DAVID A. SOFAER</b> Attorney at Law</p>
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<p><a href="http://sofaerlaw.com">sofaerlaw.com</a></p>	

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## Downtown Ice A Holiday Tradition, Returns Nov. 16 to the Circle of Palms



Last year, more than 40,000 skaters twirled around Downtown Ice's one-of-a-kind circular rink in the Circle of Palms. San Jose Downtown Association invites everyone in the downtown area to take a spin around one of the most beautiful rinks in the world. This sight to behold is best experienced after dark, when lights twinkle off the 32 palms and stars shine from overhead. Parking is easy and free in several lots and garages after 6 p.m. and on weekends (though a \$5 charge exists Thursday, Friday and Saturday after 10 p.m.) Located directly across from Christmas in the Park, this year make Downtown Ice a part of your holiday memories.

**Nov. 16 – Dec. 20 and Jan. 5 – 13**  
 Monday-Thursday 5 - 10 p.m.  
 Friday 5 p.m. - midnight  
 Saturday noon - midnight  
 Sunday noon - 10 p.m.

**Dec. 21 – Jan. 4**  
 Daily noon – midnight

**Where:** Circle of Palms, located at Market off San Fernando streets

**Cost:** \$14 adult/\$12 for 12 and under. Price includes skate rentals and skating.

**Information:** 279-1775 [www.sjdowntown.com](http://www.sjdowntown.com)

## Neighborhood Meetings

**CCA General Meeting**  
**Wednesday Jan. 16, 2008**  
**7:00 pm-8:30 PM**

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**CCA Board and  
 CCA Steering Committee**  
**First Tuesday of Every Month**  
**6:30pm-8:00pm**  
**Salas O'Brien**  
**11th/San Carlos**

---

**CCA Holiday Social**  
**Sunday Dec. 9, 2007**  
**3-6 PM**

**345 S 17th Street**  
**Information**

**Holiday@nagleepark.org**

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**505 East San Carlos Street San Jose, CA**  
**at the corner of South 11th Street.**

# CCA Beautification

## Our 280 Adopt-a-Highway Project Ends

Monthly, the volunteers picked up 25 to 30 bags of trash. Plus, there were shopping carts, broken bicycles, autoparts, mattresses, and other nasty stuff. Weed and brush clearing discouraged under-the-bridge campers. It was always loud, dirty, somewhat dangerous, probably unhealthy, seemingly endless and, worst, on Saturday mornings!



Although, momentary joy was reported upon regarding a fleetingly pristine ramp, it was never a popular volunteer project.

After five years, Tom Boehme of Spartan Keyes, ended his Adopt-a-Highway contract with Caltrans. He will now serve his community in other ways. Tom's contract was for the 6<sup>th</sup>, 7<sup>th</sup>, 10<sup>th</sup>, and 11<sup>th</sup> street ramps. He and Amanda, his wife, were "out there" every 1<sup>st</sup> Saturday, their truck full of equipment.



### **Tom Boehme**

They led a small dedicated crew from Naglee Park, Spartan Keyes, and South University Neighborhoods. The volunteers probably kept showing up as long as they did because Tom and Amanada are great folks to work with.

So, a Big Thanks to Tom, all the volunteers,\* and those great restaurants *Left to right Nancie Yomtov of NagleePark, Eulipia and Sonoma Chicken for helping the Beautification Committee Mark Williams and Deb Hudson of SUN support the Dinner-for-Two raffles.*

Naglee Park Beautification Committee has no future plans for this work. Who will clean our ramps?

*NP current volunteers are: Nancie Yomtov, Caralie Olsen, Gilda Messmer, Patty McRae, Greg Winslow, and Bev Fitzwater.*

## Median Buddies Have More Fun!

They keep up with abandoned medians and give the Median Caretakers some once-a-season help. Work sessions are usually Tuesday mornings with coffee and bagels after. Open membership! If you see them, please drive slowly, wave and say "hi."

**Current Median Buddies are** Caralie Olsen, Rebecca Evans, Sheila McGann-Tiedt, Patty McRae, Bev Fitzwater, and Brad Wall.

## Please, Adopt One Of These Medians, Contact Bev (see below)!

S.12 <sup>th</sup> and Santa Clara	S.17 <sup>th</sup> and San Fernando	S. 13 <sup>th</sup> and William
------------------------------------	-------------------------------------	---------------------------------

## A New Garden in the N.W. Corner of Williams Street Park!

Hopefully 20 or 25 neighbors will show up Saturday November 17<sup>th</sup> at 9AM and help Our City Forest and the Beautification Committee plant trees, bushes, and bulbs. The garden plans include removal of the juniper, planting new trees and bushes, installation of irrigation, bulb planting and mulching.

Peter Waite and Karen English have worked up the plans, obtained the permits and coordinated the effort.

## Labyrinth Program at the Next General Meeting

Members of the Beautification Committee think that a labyrinth might be a nice addition to Naglee Park. Learn about walking labyrinths at the January 16<sup>th</sup> General Meeting. Presentation by Tina Margason.

## Naglee Park Beautification Contacts:

Karen English, at englfish@pacbell.net or 294-2015 and Bev Fitzwater at jimfitzwater@ieee.org or 975-0928.



**Brownies Spruce Up Their Adopted Park Strip**

*Troops #60111, 60115, and 61000 garden next to the San Antonio Bridge.*

Nineteen girls and their families came out to help on the first Saturday morning in November. It was a gorgeous, crisp, sunny fall morning filled with lots of weeding, trimming, sweeping, and watering. The girls replaced a soaker hose, turned the dirt, added new mulch, and planted about 25 new daffodil, allium, and brodiaea bulbs. It was altogether a beautiful day and lots of fun!

*Back row Karen, Eugenia  
Third row Elena, Mathilda, Ellie, Juli, Elena, Emily, Meghan, Olivia  
Second row Isabella, Madison, Maddy, Diana, Ayla, Kate  
Front row Genevieve, Nicki*



*Far left photo left to right Genevieve, Juli, Olivia*

*Middle photo left to right Kate, Madison, Genevieve*

*Right photo front Alya, Mathilda, Elena*

Karen Ajluni coordinates the park strip planting projects for the troops. The Brownie troops are led by leaders Eugenia Rendler, Ann Weitz, Desiree LaMaggiore, and Diana Miller.

**Naglee Park Tree Pruning Project**

Our neighborhood street trees help keep us cooler in the summer, enhance property values, and help make our neighborhood beautiful. Because judicious pruning can help maintain the trees' long term health, the Beautification Committee of CCA last year contracted with Commercial Tree Care to begin a long range street pruning program in Naglee Park.

The program involved:

- Commercial Tree Care's initial survey
- Commercial Tree Care's selection of trees to be pruned based on safety, structure, and aesthetics
- CCA contacting the selected homeowner with
  - a letter of explanation
  - a contract to sign and return
  - a modest grant from CCA to help with the expense
- The actual pruning
- A CCA satisfaction survey of the participating homeowners

John Turner, representing the Beautification Committee, and members of the Steering Board Ken Podgorsek and Dennis Cunningham crafted this project over the past two years. They searched for the right arborist, wrote the contract, and just plain made it happen. The neighborhood had the advantage of competitively priced pruning by a professional, city approved arborist, plus available consultation concerning individual yard trees. In light of the project's success, the Beautification Committee has approved another round of pruning, this time including the 00 blocks, the cross streets, and the trees that weren't pruned on the first round.

# Wireless and Insecure in Naglee Park

by Tom Clifton

One afternoon, you look out your front window, and see someone parked in front of your house working with a computer. Is it an SJSU student trying to finish up his homework, or someone cracking and using your wireless network?

Wireless networks are the rage in Naglee Park. A recent survey through the neighborhood (driving 10 mph, down the center of the street from 12th to 17th with a laptop, wireless card, scanning software), encountered 380 distinct wireless networks.

Wireless networks make sense in older homes since you don't have to fuss with trying to run wires through walls.

But wireless networks have a problem. Anything that you transmit from your computer to your wireless router can be picked up by anyone else listening for it. If not secured, your wireless network can broadcast your financial data, emails, and passwords to anyone in listening distance.

Most wireless networks allow for some form of data encryption to combat this problem. The data are encrypted on your computer, sent via radio to the router where they are unencrypted and sent along through wires.

Unfortunately the default encryption for many wireless networks is weak and easily cracked. This may be worse than having no encryption, since it can give you a false sense of security.

I recently read "Take Control of your Wi-Fi Security" by Glenn Fleishman and Adam C. Engst that outlines the security risks of using a wireless network. One of the things that it says "WEP (Wired Equivalent Privacy) [was] the only way to secure a Wi-Fi network from 1999 to 2003, but which is now considered so broken as to be entirely unreliable."

This was echoed in a recent BBC article "Wi-fi security system is 'broken' (<http://news.bbc.co.uk/2/hi/technology/7052223.stm>) that included the quote: "WEP as a security measure is so broken that your (and everyone else's) kid sister can easily circumvent it".

That said, 57% of the wireless networks observed in Naglee Park are relying on WEP encryption, while 23 are open networks that use no encryption at all. Only 17% of the wireless networks in the neighborhood use the strong WPA (Wi-Fi Protected Access) encryption.

With free software and a few hours of passive sniffing, I was able to crack four of the five WEP encrypted networks that I can detect from my office. Most of the time was spent just collecting enough data to crack the network. The actual cracking was amazingly quick. WEP encryption on older some routers so weak that it can be cracked in less than a minute. This is why my old router is in a box in my closet.

If you are interested in getting more information on wireless security, I highly suggest you download and read "Take Control of your Wi-Fi Security" (<http://www.takecontrolbooks.com/wifi-security.html> \$10, 114 pages, 1.7 MB pdf).

Even with the security risks I use a wireless network. It is much easier to use a wireless network than to run wires through an old house. But, I use a newer router that supports WPA encryption. I use strong passwords, a combination of numbers, letters, and special characters that is easy to remember, but tough to guess. It is certainly not bullet proof, but it's kind of like putting on track shoes when you and your buddy are getting chased by a lion. You don't have to out run the lion.

There are more than enough weak networks in the neighborhood.



*Wishing Everyone  
The Happiest of Holidays  
and  
a Very Prosperous New Year*

# Donations to your Neighborhood

Have you ever thought about donating to help your neighborhood? Did you know that donations to the Campus Community Association are tax deductible? Did you know that you can direct how those donations are spent by selecting a CCA Fund?

All donations to the CCA are tax deductible. The CCA has a variety of CCA Funds that focus the donations to a specific neighborhood goal. For instance, if you want more trees planted, you can designate CCA Trees. If you want to financially help with the cleanup and restoration of Coyote Creek, you can designate Friends of Coyote Creek.. If you want to make the neighborhood a more beautiful place to live you can designate CCA Beautification. Can't decide, you can designate CCA General Fund. The money in the general fund is used for Community Building and to supplement various CCA Funds as needed.

**Here is a complete list of the currently established CCA Funds:**

**CCA Beautification**

**CCA Trees**

**Naglee Park Prepared**

**Friends of Coyote Creek**

**History Naglee Park**

**CCA Medians**

**CCA General Fund**

Your donations make a difference. All donations are leveraged with many hours of volunteer efforts, which makes your dollar go much farther.

Donations can be sent to:

**CCA  
P.O. Box 90038  
San Jose, CA 95109-3038**

If you want to designate a fund, please write the fund on your check or enclose a letter with your instructions.

**Have questions on making a donation; please contact Ken Podgorsek, the CCA Treasurer, at 408-981-3833 or treasurer@nagleepark.org.**

# Emergency Preparedness

*By Jeff Hare*

The 5.6 on October 30 served as a good reminder to evaluate your level of preparedness, if the fires in Southern California had not already done so. I overheard a number of people talking about getting their "Emergency Kits" ready. Good idea. The question is what really should go into those "kits."

I recommend that you consider TWO very different scenarios when putting together your emergency kits. The first scenario requires putting together a "mobility kit" that you have to grab moments before evacuating your house, with no prospect of returning anytime soon. Consider the situation faced by those forced to flee before the rushing flames in Southern California. The second scenario requires putting together a "survival kit" that allows you to shelter in place until help arrives, or it is safe to venture out to get supplies. This second scenario could occur in case of an earthquake or flu pandemic. You need both types of kits.

**Mobility Kit:** In case of a short-notice evacuation, where your ability to return to your home may be limited or impossible (think fire or flood), you will need your **IMPORTANT DOCUMENTS**. Many evacuees from Katrina did not have their identification, birth certificates, or other critical documents, which severely delayed their ability to get assistance. This kit should contain a photocopy of your driver's license, birth certificate, Passport, Social Security card, recent bank statement, credit card information, as well as your insurance and medical forms, and automobile registration. A good family planning exercise is to identify all of the important documents. Recent photos of family members and pets could prove helpful if you become separated. This mobility kit should be in a place that any family member can get to in a hurry.

**Survival Kit:** The more traditional emergency kit list deserves a makeover. Assembling a kit that meets the needs for a flu pandemic emergency would be adequate for most other types of shelter-in-place situations. The pandemic kit is based on a scenario that would require you to stay at home for at least 14 days, and the list of recommended items includes disposable gloves, surgical masks, disinfectant, and enough food to last two weeks. If you also add work gloves and rubber gloves, safety goggles, and an

*continued to page 16*



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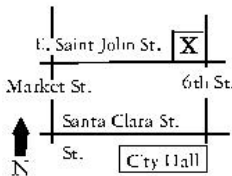
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# Horace Mann Walk-A-Thon Fundraiser Raises Funds and Expectations

By Diana Miller

Many Naglee Park children enjoyed participating in the 5<sup>th</sup> annual Horace Mann Walk-A-Thon and Carnival the fund raiser for local Horace Mann public elementary school on Saturday October 6<sup>th</sup>. Over 250 students walked to raise a record breaking \$34,000.

Naglee Park resident, Paul Murphy, President of the Horace Mann foundation, stated: “Not only did we meet our financial goals to support the purchase of classroom supplies, but we also brought the Horace Mann and greater downtown community together to celebrate this great school.” Naglee Park mom, Sally Schroeder, was the Walk-A-Thon co-chair.

Food, games and other activities were also part of the day’s festivities; and Sam Licardo, District 3 Council member helped kick off the event.

Thanks to all our Naglee neighbors who supported Horace Mann School.



Photo Credit: Ken Durso  
Horace Mann mascot “Manny” the Huskie leading the way at the Walk-A-Thon.

## Emergency Preparedness (continued)

*continued from Page 13*

extra pair of shoes, you can more safely deal with the aftermath of the destructive force of an earthquake, landslide, explosion, or even flood. For a great flu pandemic brochure, go to [www.sccphd.org](http://www.sccphd.org).

Don’t forget your medical needs, or the needs of your children and pets. Anxiety and stress can trigger medical reactions, and you’ll be glad you packed your prescription medication. Throw in some Benadryl, which not only helps deal with allergies (smoke, dust, fumes), but also is an effective cough remedy. For children, remember they will react based on how you react – and for anyone under the age of 18, October 30’s earthquake was probably the biggest jolt they’ve experienced in their life! Don’t forget some toys, cards, a favorite blanket, and hand sanitizer. And don’t forget the pets – they will need food, medicine, and reassurance. Remember to plan and periodically review your plan where to meet in the event the family is separated at the time of an emergency.

You can round out your survival kit supply list with the usual items: Flashlight, extra batteries, duct tape, plastic sheeting, tarps, portable stove and fuel, matches, sleeping bag, tent. A small first aid kit, some extra socks and underwear, a poncho for both rain protection and extra warmth, and a pair of old but sturdy boots will come in handy. With the exception of a flu pandemic emergency, you most likely will be able to procure food and water within a short period of time. And as a final note, text messaging often works even when cell phone systems cannot handle voice traffic.



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- Nov. 28— History of immigration in U.S. and particularly California in the 20th century, and a quick summary of the current immigration policy and laws.
- Dec. 5—a Superior Court judge on the impact of immigration on the criminal justice system & a speaker with a social services background on the issues from the perspective of the government and NPOs
- Dec. 12—immigrants tell of the impact of the immigration policies on actual families

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Vice-President (Dennis Cunningham) .....	vp@NagleePark.org
Secretary (Bev Fitzwater) .....	secretary@NagleePark.org
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Tree Planting (Ken Hardy).....	hardy1135@aol.com
Freeway Cleanup (Bev Fitzwater) .....	jimfitzwater@ieee.org
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## HAVE YOU RENEWED YOUR CCA MEMBERSHIP?

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**DUES:** New Members and Renewals-\$15, Senior-\$10, Business Org-\$30, All Dues are tax-deductible as allowed by law. We'd be happy to accept an additional tax-deductible donation for our General Fund or one of the following ongoing activities: Beautification, Medians, Trees, ECCO, Naglee Park Prepared, Bark in the Park, History Naglee Park, Welcoming Committee, or Friends of Coyote Creek — just specify which one below!

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The Campus Community Association, Inc. is a non-profit corporation organized to promote neighborhood spirit and improved conditions through education and community projects.



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## THE ADVISOR

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***Bark in the Park Wrap Up***  
***Holiday Memories***  
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***CCA Holiday Social***  
***Sunday December 9***  
***3pm-6pm***

