Volume 9, Issue 4, August, 2004

Future Meeting:

October 5 2004 7:00 P.M. (Pizza 6:45 P.M.) at the Vineland Library

AWNA Web Site: www.awna.org

AWNA Board:

Mike Kubiniec, President 5666 Brionne Drive 445-2644 mtkubiniec@cs.com

Carmella Graham: Vintage Rep 269-3197 cgraham@apr.com

Nancy Sakal Tresor Rep 266-8797 dsakal@earthlink.net

> Nick Wright Vineland Rep 265-2983

Directors at large

Joe Cassetta cassetta@us.ibm.com

Nick Labosky nick\_labosky@hp.com You're Invited to...

"The Endless Summer"
AWNA Picnic & Potluck
Saturday, August 28
11:30 TO 3:30

Upper Level, Almaden Winery Park

Disc Jockey, Face Painting, Bounce House
Water Fun (Bring your own towels & Sunscreen)
Activities for Kids of all ages!
Ground Breaking Ceremony for the Youth Lot!

Please bring your own items to grill (burgers, hot dogs, fish or steaks) and a dish to share with 10 people.

Last Name A through H- Appetizers Type Dish Last Name J through P- Side Dish (Salad, Beans, etc) Last Name Q through Z- Dessert Item

Charcoal Grills and All Beverages will be provided by the AWNA.

For additional shade,
neighbors are requested to donate the use of their
patio umbrella's for the day!

Volunteers Requested for Set Up, Clean Up and to Assist with Kid's Games Please contact Nancy Sakal @ 408-266-8797

# Save the Date! Please Join Us ... AWNA meeting, Tuesday, October 5, 2004

# **Vineland Library-Community Room**

This is a great way to get involved with your neighborhood and meet your neighbors! Pizza Social begins at 6:45 with the meeting starting at 7:00.

Thank you Neighbors and Friends — Youth Lot Fully Funded and Proceeding on Schedule.

### By Dede Smullen & Amy Paschal

Congratulations Almaden Winery Neighbors! Thanks to all of your hard work and donations, the youth lot is now fully funded and will proceed as scheduled. The contractor bid for the project will be awarded at the August 3rd City Council Meeting. The proposed construction budget currently stands at \$207,648 including the play structures, irrigation and planting as selected by the neighborhood (\$40K lower than we had budgeted!). That brings the total project cost to \$307,648 including permits, inspections and city employee labor. Construction of the youth lot is to begin in September 2004 with completion by April 2005. An extra-special thank you goes out to Stacy Kwok (Public Works) and Art Rosales (Parks, Recreation and Neighborhood Services) from the City of San Jose for bringing this project forward ahead of schedule. We are lucky to have such dedicated public employees working for us.

The youth lot committee is also grateful to all who participated in the project by volunteering time, contributing money or simply offering kind words of appreciation and support. We recognize that many neighbors have other financial and time priorities and are not able to participate as much as they might like to in neighborhood projects. We on the youth lot committee want everyone in the neighborhood to know that this project has been a labor of love for us because we are doing it for our children. We don't expect everyone to have the same passion that we do our satisfaction comes from knowing that our work has been fruitful and our efforts are appreciated. Our hope is that the new youth lot will bring neighbors closer together.

### **Groundbreaking at the Endless Summer Picnic**

Since construction start has been moved in from October to September 2004, we will have our official groundbreaking ceremony on Saturday, August 28 as part of the annual AWNA summer picnic. The ceremony will being at 12:30 PM (right before lunch). We hope to see you there!

#### **Bench and Paver Sales A Success!**

All of the bench plaques in the Youth Lot and Phase II project areas have been sold in addition to 59 engraved granite pavers. This was only 3 short of our goal of 62 pavers (the goal was reduced due to the sale of an additional bench plaque). Thank you to all who participated in this fundraiser and a special thank you to Karen Van Dyke for taking orders and Briana Soss for coordinating sales. Even though we no longer need to raise funds to complete the youth lot project, you may still want to join your neighbors with your own personal message on a granite paver in the park. Also, two bench plaques in the existing Tot Lot area are available for purchase. See the order form elsewhere in this newsletter or contact Karen Van Dyke for more information at 978-5817. (article continued on page 8)





Editor's Comment
This means STOP...
not coast,
not 'tap your brakes"
nor does it mean
slow down and then
roll through the
intersection.

It continues to amaze me....watching the cars with children's safety seats hardly stopping at the 4 way stop on Chambertin and Treviso or just glancing, tapping the brakes and continuing through the intersection.

# Meet Your Neighbors - Carolyn and Scott Cooper submitted by Dede Smullen

San Jose is often described as a "melting pot" of cultures, ideas and lifestyles. The Cooper household could more accurately be described as a pot de creme. Scott Cooper (38) is the executive chef at Le Papillon French Restaurant, which has received the highest rating in Silicon Valley by Zagat Restaurant Guides.

The Coopers' was a love affair born in the kitchen. Scott Cooper started as a dishwasher at Le Papillon, owned by his step father, Mike Mashayekh. He moved up to bus boy, prep cook, pantry, line cook, and many other positions, before becoming the executive chef. He also worked for eight years at La Foret, the sister restaurant of Le Papillon. Carolyn Cooper (38) worked at La Foret, owned by her uncle John Davoudi, during Jr. High and High school (with Jim and Carmella Graham!). Carmella Graham taught Carolyn how to bartend . Scott was working at La Foret as Sous Chef at the time. Carolyn states 'Scott made the best food for me (I didn't just have the regular employee meals!) Why was I so special??" But their story doesn't start here.

Carolyn Cooper was bom in Kuwait in the middle east to Souren and Elizabeth Douvoudi. Her father was from a very small village in Iran, He migrated from Iran to Kuwait for better opportunities at the age of 16 and to help his mother support his 13 siblings. Her mother migrated from Jordan to Kuwait with her brother. Carolyn's parents meet and married in Kuwait and had three daughters, Rose, Carolyn and Vera. Carolyn's primary language was Armenian (her mother's native tongue) but she also speaks Arabic (the language of Kuwait) and took classes in English. Carolyn describes her life there as "simple but tough because we were Christians living in a Moslem country. I loved food all my life and my parents claimed they'd marry me off to a butcher to supply me with food"!

Carolyn came with her family to the United States from her home in Kuwait, a shy adolescent at the age of 13. Her parents had minimal education but wanted a better life for their 3 daughters. The standard path for girls in Kuwait is to get married and have children. "Dad was very open to the American life vs. old life (in the middle east)". He felt the best way to get an education was to send the kids abroad (to the United States). He left his successful businesses in Kuwait and brought his family here on tourist visas in 1979 so that the children could become acclimated to American life at a younger age. They were almost deported several times, as Mr. Davoudi's businesses here were unsuccessful. They moved to San Jose because her dad's brother John was going to college here and had opened a restaurant "La Foret" in Old Almaden . "We moved and lived with Uncle John at La Foret on the 2nd level for months until we were able to move to our own home in Almaden."

Mike Mashayekh was a friend of uncle John's before they emigrated to the United States. They had been in the Iranian Army together. Before moving to San Jose, Mike had lived in Santa Maria where he met and married Jackie Cooper (Scott 's mother). The new blended family moved to San Jose, from Santa Maria where Scott and his twin brother (now deceased) were bom, so that Mike could attend San Jose State University. They had two children together Mya and Camron, Scott's half siblings. In the late 70's, Mike Mashayekh & John Davoudi left their engineering degrees to run successful restaurants Le Papillon and La Foret. Scott and Carolyn met (at John Davoudi's wedding) when they were both 13.

Carolyn and Scott attended Bret Harte Junior High and Leland High Schools together and had even French class together. They didn't start dating seriously until Carolyn's College years at Santa Barbara. Following in her Uncle John's footsteps — Carolyn was the second member of her extended family to graduate from college. Scott and Carolyn both loved to travel and eat good food. After seven years of dating they were engaged in Yosemite & later married. They now are the proud and devoted parents of Alexandra 7 and Tori 5. Alexander and Tori attend One World Montessori School on Dent Avenue in San Jose. (article is continued on page 5)

You're Invited to...

"The Endless
Summer"
AWNA Picnic &
Potluck
Saturday,
August 28
11:30 TO 3:30

Upper Level, Almaden Winery Park

### Carmella's Real Estate Corner

By Carmella Graham, Neighbor & Realtor

I received two questions for this month's column from neighbors.

Somewhat hypothetical but if I we able to purchase a home for all cash, would it be in my best interest to finance the home with a mortgage or just go ahead and pay cash for the home?

There are a number of advantages to being an "all cash buyer", primarily peace of mind when interested rates jump and being able to present an offer with no financial contingencies. So much for my expertise. I am not really the best person to give you the best answer to this question. I would suggest contacting your CPA or tax person to "run some numbers" and give you their expert opinion. These individuals would be able to take into consideration your tax bracket, age, future investments, etc. and provide you with a number of "what if" scenarios.



We have reached the decision to replace the carpet in our home with either tile, hardwood or a laminate type flooring, what would you suggest from a re-sale perspective?

I can make a number of suggestions and some comments based upon my experience both selling homes and representing buyer's in the purchase of their properties and will list the carpet replacements from most popular. Hardwood has been the rage for the last decade! It seems nothing excites buyers more than a gleaming hardwood floor (except for granite slab countertops in the kitchen and upgraded appliances). I have recently sold a number of older properties in Campbell, Willow Glen and Sunnyvale that were built when hardwood flooring was standard and not an expensive upgrade. The original owners of these properties had covered their floors with wall to wall carpeting which was very much in vogue at this time and represented a substantial investment for these owners. The new buyers were definitely influenced by the fact that there was virgin hardwood

were definitely influenced by the fact that there was virgin hardwood flooring available to them and when escrow closed, immediately removed the carpeting and had the hardwood flooring refinished. Having seen the finished product, the floors offer a certain "warmth" not found in carpeting or other materials.

Over the last few years, laminated flooring such as Pergo and Willsonart has surged to the forefront as a very popular option for homes. It has much of the natural beauty of hardwood flooring, is offered in a variety of grain patterns and shades and eliminates some potential problems such as water stains and severe damage from heels. The only negative comment that I have heard from potential buyers is the definite "laminate" sound heard when walking on the flooring with shoes on. Much different than the solid "thump" made while walking on a hardwood floor.

If you have a question for Carmella's Real Estate Corner please call Carmella at (408) 354-1235 ext. 841 or send an email to cgraham@apr.com

Last, but not least, we have the standard tile flooring that has moved from the kitchen and bath area into the entire living space (with some exceptions). Again, there have been some significant changes in the manufacturing process of the tiles and can now offer the design element many homeowners are trying to achieve. Remember that tile can be very "cool" and while very appropriate in the kitchen and bathroom areas, some homebuyers are not really ready for the entire family living space done in just tile.

Once again, I am presenting my opinions (as well as my buyers throughout the years) on carpet replacement for resale value only. You are the ones who will have to live with the flooring until you decide to either sell or replace it and the ultimate decision should be based upon what works best with your home and lifestyle.

Park Committee Members:

Joe Cassetta cassetta@us.ibm.com

Mike Kubiniec MT Kubiniec@ cs. com

Amy Paschal atpaschal@aol.com

Nancy Sakal dsakal@earthlink.net

Bryan Shisler sidewaynt10@hotmail.cm

Shelley Shisler

Carol Sweetapple

Nick Wright nick@wright.org



# Almaden Winery Neighborhood Park News...

# Opening On AWNA Park Committee

Area resident Carol Sweetwater recently resigned her position on the Almaden Winery Neighborhood Association Park Committee. Currently, there are 5 members/households on the committee: 3 from Vintage, 1 from Tresor and 1 from Vineland. We are seeking 1 or even possibly 2 new members to join the committee - preferably from the Tresor or Vineland developments. The Park Committee strives to have a balanced membership from all 3 developments. The Committee meets every 3 months in members' homes. If you care about the continued improvement of our neighborhood park and want to get involved, contact: Michael Kubiniec, H: 445-2644, or mtkubiniec@cs.com.

# Adopt a Vineyard

As you probably are aware, we a have a small vineyard in our park - the last vestiges of the Almaden Wineyard. Although the park maintenance staff does its best to maintain our park, they are limited in resources. Are you interested in grape growing and wine making? If so, here is an opportunity for you to become involved in helping to properly maintain our little vineyard! Perhaps you and a friend or neighbor could get help contribute to our wonderful park. If interested, contact: Michael Kubiniec, H: 445-2644, or mtkubiniec@cs.com.

# How I Spent My Summer Vacation-

I am certain that many of our neighbors have planned some interesting and exciting vacations to areas of California, the United States, Asia or Europe during the summer months (and during the entire year) and would be interested in sharing their information with their neighbors. We would be looking for suggestions for day trips, ovemight get-aways as well as comments and suggestions for resort type vacations, cruises and land tours. It doesn't have to be an essay (but can be an article) but maybe some brief suggestions for travel. We can all benefit from your positive (and negative) experiences. Please contact Jim Graham at 408-269-3197 with your comments and suggestions.

# Evening Mom's Group

Neighborhood moms with children up to kindergarten age meet every other Thursday evening from 5:30 to 7:00 pm both in homes and at the Almaden Winery Park. For more information, please coontact Briana Soss at 408-448-2515 or brianaathome@yahoo.com

# Meet Your Neighbors - Carolyn and Scott Cooper (continued from page 3)

The Coopers are the original owners of their home on Mierelle Drive in the Vintage development. Carolyn is a Senior Finance Manager at Adaptec in San Jose. Different work schedules (Scott works evenings, Carolyn days) means that family time is a premium. Sundays and Monday night dinners are the Coopers' family times, when Scott gets to cook specialties for all three of his special girls.

How do they stay looking so great while eating all that rich French food? Carolyn and Scott are both avid exercisers and are currently training to complete a marathon before their 40th birth-days. Carolyn runs at least four days a week, lifts weights at Fit Vibe, works out with a personal trainer and swims and runs in the pool twice a week at AVAC. Scott mountain bikes, runs, does spinning at AVAC and works out at Fit Vibe. They also have competed in several local triathalons including The San Jose International Triathalon at Almaden Lake.

# Kid's Corner

# Babysitter Available:

Ashley Kubiniec is almost 12 years old and enjoys being around kids. She is available to babysit your children on the weekends and some weekday afternoons. Dependable and caring. Lives in the Almaden Winery. If interested, call Ashley at 445-2644.

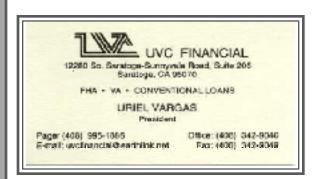
Kid's Corner
Listings are
available to the
neighborhood
youth at no charge!
Listings must be
submitted by the
15th of each month
to jgraham269
@earthlink.net

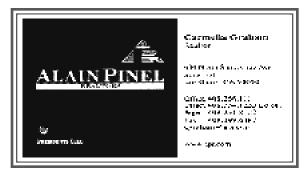
# Almaden Winery Nieghborhood Directory

Support your neighbors as they support the neighborhood!









"The HONEY-DO MAN"

Need something repotred or replaced,

In your home or business?

Call Rusty: (408) 264-3344





Private Bute lessons with

Base randon
KAREN WAN IDVKE
Finis bandra bizateni francisu
Formi e milano
to milano appetrant

AWNA Meeting Dates- 2004

> October 5 December 7

Please note new day!

All meetings will be held at the New Vineland Library and will begin at 6:50 with the Pizza Social and concludeat approximately 8:30



# Vineland Library Hours

M-W

11-8 p.m.

TH-SA

10-6 p.m.

**SUNDAY** 

1-5 p.m.

# The Almaden Winery Neighborhood Association Needs Your Support!

As you know, the Almaden Winery Neighborhood Association does not collect any dues and has no mandatory fees. All community-wide activities and this newsletter are funded exclusively through your individual contributions. This newsletter would not be possible unless we received donations. Won't you consider making a donation? \$5, \$10, \$20 or whatever you chose is fine. Please make your check out to the Almaden Winery Neighborhood Association, and complete the following:

#### Yes! I would like to make a donation!

(Please fill in the requested information so you can be added to the AWNA Directory. All information will be held in the strictest confidentiality and will not be used for commercial purposes.)

Name <b>:</b>					
Address:					
Telephone: H:			W:		
Email Address:					
Amount: \$5	_ \$10	\$20	Other		

Mail or deliver to: Almaden Winery Neighborhood Association c/o Michael Kubiniec 5666 Brionne Drive San Jose, CA 95118-3914 Thank you very much for your generosity!

# What is the Almaden Winery Neighborhood Association?

We are not...A homeowners Association, nor are we affiliated with the Tresor Homeowner's Association and we do not have madated dues or membership fees!

We are...A volunteer group formed for the 368 homes that make up Vintage (151), Tresor (160) and Vineland helping to make our community a better place to live. No one receives any monetary compensation for the time, talent or energy contributed to the community.

**You are...**A member, although if you have not attended on of the meetings, you may be considered "inactive". Why don't you become involved? If you never come to a meeting, how do we know what's on your mind?

Thank you Neighbors and Friends —(continued from Page 2)

#### Community Action & Pride (CAP) Grant Awarded and Excess Funds

As you may know the Youth Lot Committee applied for a Community Action & Pride grant from the City of San Jose Parks, Recreation and Neighborhood Services department in early June, 2004. The grant request was to pay for the Youth Lot area landscaping (plan add-on #2, not funded at the time) and to cover the cost of the Founder's Plaque and paver engraving in hopes of freeing up more money for the Youth Lot itself. We requested \$11,500.

Great News! As of July 23, 2004, we have been award the full \$11,500.

Given the CAP grant award, the bid coming in under budget and the success of the paver sales we are fully funded for our project. In fact, we may end up with an excess of funds. Any excess will be used to add features to youth lot and/or enhance the youth lot area. Any additional excess will be directed as appropriate by neighborhood survey.

### Raffle Fundraiser

In June, the Youth Lot Committee began a raffle fundraiser to take place at the Endless Summer picnic on Saturday August 28th. Despite our favorable financial situation, the committee is going forward with the fundraiser since tickets have been sold and prizes are in hand (besides, it's a fun event!).

The Youth Lot Committee is continuing to sell tickets which may be purchased in advance or at the picnic. Raffle Prizes include a children's toy basket from Toys R Us, gourmet baskets from Trader Joes and Whole Foods, movie night with babysitting by "Partners in Play", a massage, tickets, gift certificates and more. Tickets cost \$1 each or \$5 for 6 tickets. If you would like to purchase tickets or if you are able to help by providing a prize or by selling tickets please contact Briana Soss at 448-2515 or Dede Smullen at 448-4084.

# Pear & Blueberry Chrlotte with Mascarpone Mousse Courtesy of Scott Cooper, Le Papillon

8 to 10 medium slices Brioche, Pound cake or quickbread (Banana bread, etc.) Butter for the baking dish 1/2 cup crème anglaise (custard sauce, optional)

### For the Mousse:

1 cup Mascarpone Cheese at room temperature 1/2 cup sugar

2 egg whites

1 teaspoon vanilla extract

Make a meringue by whipping the egg whites with the sugar until they form stiff peaks. Fold the meringue into the room temperature mascarpone followed by the vanilla. Chill thoroughly. Can be prepared up to one day in advance.

## For the filling:

1 Pear (peeled and cut into medium dice)
1/4 cup dried blueberries
1 tablespoon butter
1/4 cup + 2 tablespoons sugar (divided use)
1/2 cup mascarpone cheese
2 egg yolks

Soak the dried blueberries in warm water for five minutes and drain. Set aside. Meanwhile sauté the diced pear in the butter and 2 tablespoons of the sugar until the pears are slightly browned. In a mixing bowl combine the mascarpone with the remaining 1/4 cup of sugar and the egg yolks. Stir in the cooled pears and the drained blueberries. Set aside.

#### To complete:

Butter four 6 ounce Charlotte molds, soufflé cups, or stainless steel rings and line with the slices of brioche, overlapping them to form a complete layer over the sides and bottom of the mold. Fill the inside with the filling mixture leaving some room for one more slice of bread. Use a cookie cutter to cut a circle to fit over the top of the chalortte so that it is sealed completely. Bake in a 350-degree oven for 25 to 30 minutes. Allow the charlotte to cool for 10 to 15 minutes before serving, or it can be baked early in the day and warmed just before service. To serve, unmold a charlotte by inverting the mold and letting it fall out into your hand and then placing it onto a serving plate. Pour a little crème anglaise around the charlotte and top with a scoop of mascarpone mousse.

Help the Youth Lot

Pavers & Plaques

Park Bench Plaque \$1000

Paver at
Youth
Lot
Entrance
\$200 to \$225

Please contact Karen Van Dyke

408-978-5817

