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 Full report page D6

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CONNECTIONS — C1

Napa man tells his tale from World War II



THE SPORTS PAGE — B1

Glantz All-California Pacific Conference for PUC

THE SPORTS PAGE — B1

It's on to state for Justin-Siena golfers



The color guard of the American Legion Post 113 lines up behind Napa United Veterans Council Chairman Tom Sarchiapone in downtown as he recognizes Napa Valley College freshman Alyssa DeBenedetti, right, for her perseverance in getting a statue installed in front of Veterans Memorial Park. *Lisa James/Register photos*

American Canyon turns out to honor veterans

Observances held countywide Sunday

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AMERICAN CANYON — Upon receiving his first letter from a sitting United States president, Clyde Gambles' excitement quickly turned to disappointment when he realized the letter's content. He was being drafted, a fate that would be the start of a 24-year career in the United States Army. "Basically it said I was being inducted, or drafted, into the military," said Gambles, president and CEO of the United States Military Veteran Family Resource Center, Inc., as he gave the keynote address at the Veterans Day observance in American Canyon on Sunday. "It went from a smile to a frown. But I

remember my mother telling me, 'Your nation has called upon you and you can't stay here.'" Though now retired from the armed forces, Gambles works closely with service members, helping them and their families find life and success after war. "I felt that we should meet them not only at the door, but we should meet them when they're getting off the plane, especially those returning from combat," Gambles told the crowd that gathered at the city's community center. "If one of us helps another one and that one person helps someone else, we can change the way we do



Carol Stahlor bows her head for the invocation at a Veterans Day Service on Sunday in downtown Napa.

business in our towns, communities and cities at the grassroots level." Others who spoke before Gambles gave similar messages, several saying it is not enough to honor vet-

erans just once a year. They said with veterans returning from the Middle East, creating and sustaining support networks is even more important now

See VETERANS, Page A5

Subsidized child care shrinks locally

Passage of Prop. 30 may avoid more drastic cuts

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Approximately 1,000 Napa County children are on a waiting list to get into subsidized child care — but their odds of finding care decreased further with the recent closure of a local preschool. The Yountville Preschool Child Development Program shut down Nov. 2, becoming the fourth facility the Napa County Office of Education has closed due to state budget cuts. NCOE, which relies almost entirely on state and federal funds, decided to close the preschool after losing approx-

imately \$150,000 in preschool funding in July. Last year, the preschool program took about a \$300,000 cut, which led to the closure of three child care programs for elementary school-aged children: the Phillips Child Development Center, as well as development centers at Napa Valley Language Academy and Yountville Elementary. Since July, the Yountville preschool was serving about 11 kids — all of whom found alternative care. Five of the children will remain in preschools run by NCOE.

See CHILD CARE, Page A3



Maria Toscano, left, with her daughter Bernice, 6, center, and son Jose, 11, check out the Oscar Mayer Wienermobile parked at Walmart in Napa on Sunday. The iconic hot-dog-shaped vehicle was parked in front of the Lincoln Avenue store as part of its year-long Northwest tour. *Lisa James/Register*

Wienermobile comes to Napa

Children, adults delighted by the sight

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Four-year-old Madison Gutierrez first spotted the Oscar Mayer Wienermobile from a distance Sunday morning while on her way to Vacaville with family. Upon returning to Napa, she got the surprise of her day when she saw it up close, and even was handed her own Wiener Whistle. "She was going to Vacaville with her dad and

she passed it and she was all excited," Madison's mother, Jessica Robles, said while standing outside the hot-dog-shaped vehicle that made a stop at Napa's Walmart on Sunday afternoon. "We were coming through the front doors and she spotted it and started running

See WIENERMOBILE, Page A5

Students challenged at the 'Harvard of cooking schools'

PETITS FOURS, PATÉS ALL IN A DAY'S WORK

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ST. HELENA — At 1 p.m. on a Friday, the students file into the classroom lugging heavy textbooks. The teacher, standing at the whiteboard, is waiting for them with a quiz. They could be any young group of college students, except they're all dressed alike in white jackets and tall white paper hats. The professor is wearing a white coat and toque, too. And the title on the textbook is "Garde Manger." It's class time at the Culinary Institute of America at Greystone.

A garde manger, in the restaurant world, is the "cold kitchen" where reception foods, plated appetizers and buffet arrangements are created. GardeManger.com notes, "Garde manger chefs must be experts at seasoning, poaching, simmering, searing, roasting, frying, curing, drying, smoking, marinating, grinding, pureeing, forming, molding, piping, spreading,

slicing, cutting, carving, rolling, crimping, tossing and finally presenting." For three weeks out of their 21-month associate degree program, this group is working intense six-hour-plus days with chef Lars Kronmark, a veteran instructor at the CIA. According to the course description, they learn to prepare canapés, hot and cold hors d'oeuvres, appetizers, forcemeats, patés, galantines, terrines, salads and sausages. The subject also includes curing and smoking meat, seafood and poultry. For the previous four days, they've been busily creating a range of sausages, pickled vegetables and patés. Today is the

Sunday
 ■ America's 'other CIA'
 ■ From rank amateurs to pros, the CIA has classes for all
 ■ First-class culinary education comes at a price
Inside
 ■ This may be the golden era of 'chefdom' — Page A2

day they will focus on presenting their creations for Kronmark's approval. But first, the quiz. What is the right temperature for smoking salmon? How do you define "terrine"?

See COOKING, Page A2



Students Jonathan Dansby and Jennifer Shea prepare to present their latest dishes in the teaching kitchen at the Culinary Institute of America at Greystone. *Sasha Paulsen/Register*

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Index

Bridge.....	C3	Guest Editorial.....	D3	Nation & World.....	D1
Business.....	A4	Horoscope.....	C3	Police & Fire.....	A5
Calendar.....	C2	Jumble.....	B4	Scoreboard.....	B3
Classifieds.....	B4-B6, D4, D5	Kid Scoop.....	C6	Sports.....	B1
Comics.....	C4	Lottery.....	A2	Sudoku.....	C4
Crosswords.....	B4, C3	Movie Times.....	C3	Weather.....	D6

Obituaries

Emily Gonsalves

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— Page D2