

# commentary

from our viewpoint...

## A baseball strike means more will watch football

So it's almost time for America's favorite pastime, the baseball strike. Aren't the fans going to enjoy that? What planet are these people from? Do they think we care about a fight between millionaire players and millionaire owners? Or, would we rather go watch football? Players want to strike in the fall, when the most revenue is at stake, rather than in the spring, but let's face it: In the spring, fans would wait for baseball. We did last time around. In the fall, they have a lot of other things to think about. So there's no World Series? The Yankees would probably win it anyway, and there's a big part of the problem. Since they snared their first in 1921, the Yankees have won fully one-third of the Series played, 26 of 80.

In football today, you can't tell which team will come out on top. The league is balanced and everyone (except probably Denver and Kansas City) has a chance at the playoffs. That's because football has a salary cap and has done something about big-city dominance.

Baseball hasn't figured this out. In baseball, players rule. They have since the courts outlawed the reserve clause and created free agency.

Players once bound to teams that brought them up or traded for them now can go out and demand outrageous salaries. Hapless owners pay, because they have to if they want to keep players. That's the market.

But it leads to dominance by a few rich teams whose owners are willing to buy success. It's also leading many major league clubs to the brink of bankruptcy, including the successful, division-leading Arizona Diamondbacks.

While the Yankees and owner George Steinbrenner may be able to afford the most costly players for another World Series ring, most teams can't. After winning the Series, Florida sold off its team. Arizona has financial problems, Minnesota is nearly broke and the commissioner had to take over Montreal to keep the team afloat.

Owners say they want to shrink the leagues by two teams, but the players and cities are fighting that in court.

The owners have a case when it comes to player salaries and establishing equitable competition in both leagues. A rich team like New York, where the television money is huge, can afford more talent than Colorado or Kansas City. A team in a smaller market, like Phoenix, risks bankruptcy if it buys too many top players.

The salary cap has worked for football, though it forces coaches to make tough decisions about players. But the baseball players' union, the most powerful force in this fight, doesn't want to limit the pay scale.

You can't blame them, but you can.

A strike at the start of football season would be foolish. Players have as much to lose as the owners.

And in the long run, players have as much to lose as owners if there isn't a sensible cap on payroll. Bankrupt teams won't be able to honor those big contracts, after all.

And fans may not be interested in watching golden-arm pitchers in a shrunken, non-competitive league.

If owners and players want to save baseball, they had best find a settlement that solves some problems. Going on strike only invites people to forget about baseball. — Steve Haynes

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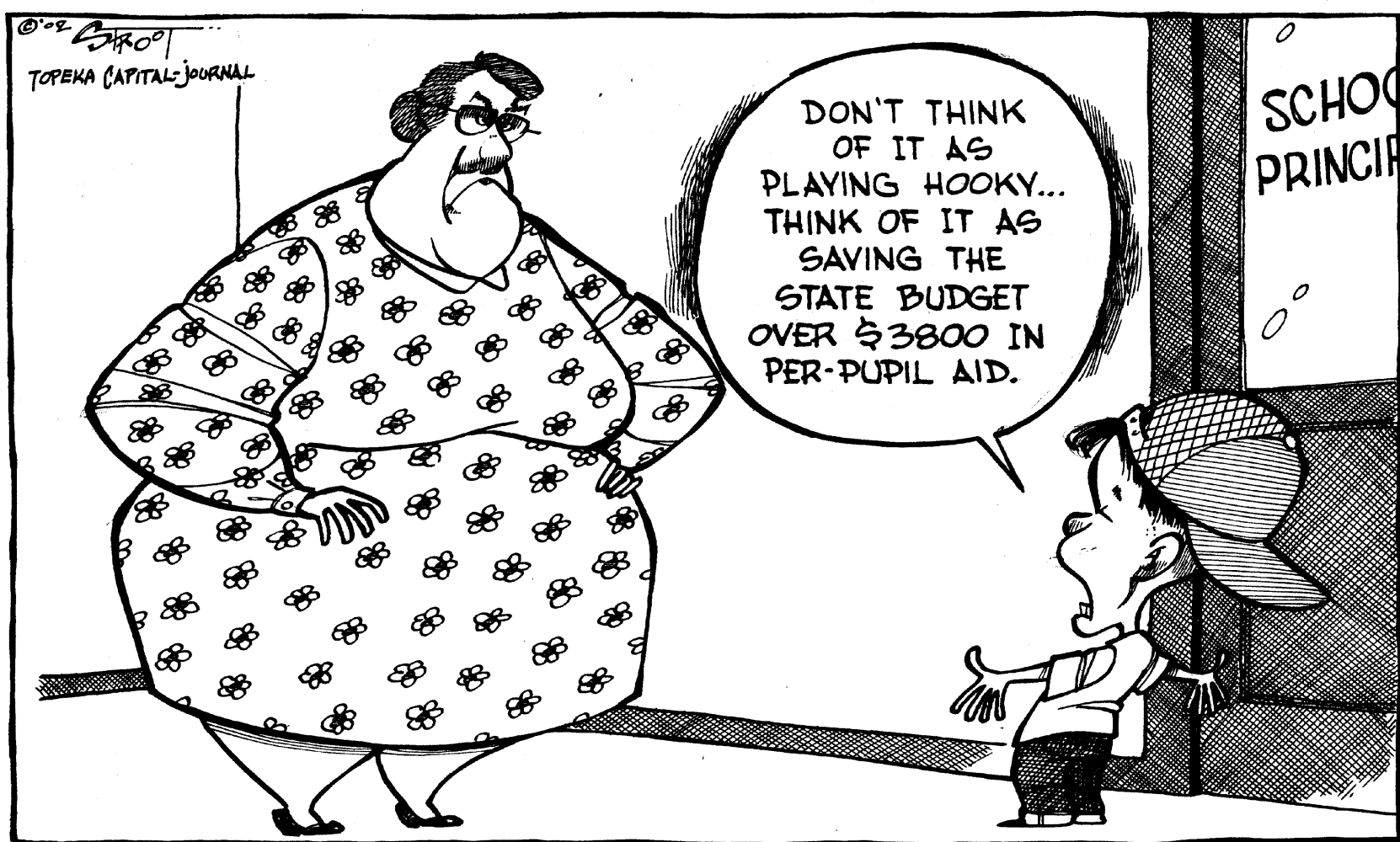
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## I don't like to hunt for things

I don't know about you, but I hate hunting for things.

It's one of my most hated, most frustrating things to do. I try to always put things back where they belong when I'm finished with them, but eventually my resolve weakens, and things begin to pile up.

Filing is NOT a favorite pastime of mine.

That's surprising, however. I like to organize and sort things. What I need to do is make a friend who loves to file. I could organize the papers and hand them to her/him, and he/she could actually put it where it belongs.

Other things don't usually get out of place in my house. I put the scissors away properly; I pick up and put away both dirty clothes and finished laundry. Sewing supplies go in a certain place, as do cassette and video tapes, etc.

It's really just paperwork that gives me trouble.



lorna  
g. t.

• commentary

I keep piling things in the To Do box until it threatens to attack - revealing the monster that it is.

And so I begin. I have to sort the types of filing - letters from magazine articles, treasure from trash. So then I have 10 or 12 piles instead of just one. Then I have to take each pile separately to determine its proper order, which file folders are effected and into which file drawer they go.

It takes a lot of time, but I often find some wonderful things I'd forgotten I'd saved. And, Heaven help me, once in awhile I find something I'd lost

and given up ever seeing again.

When done, I feel a wonderful feeling of accomplishment. But during the process, I often feel frustration.

One of the biggest ones is finding two papers which at the top are carefully marked "Page 4 of 5 and Page 5 of 5."

Now what to do? Do I just take them as being the only pertinent pages of the document, or do I spend hours looking for pages 1, 2, and 3?

It is especially maddening when page 4 begins in the middle of a sentence.

Well, today I considered cleaning out that intimidating stack of filing, but my good intentions only lasted to the first "Page 4 of 5."

The punch line that began that page sounded so great, I really would like to find Page 3, but I can't. So now I just want to shred the whole stack.

## Grilling vegetables



pat  
schiefen

• postscript

Most of the grilling tips and recipes that one finds are for the various meat dishes. In the cookbook "The Gas Grill Gourmet" by A. Cort Sinnes there is a good sized section on grilling vegetables. The following recipes are from that book.

### Buttered Grilled Carrots

4 to 8 large carrots (the larger the better)  
about 1/4 cup butter, melted  
minced fresh parsley (optional)

With all the burners on your gas grill preheat the grill for 10 to 15 minutes. While the grill is heating, cut the tops from the carrots and scrub under cold water. Do not peel. Blot dry and coat them liberally with melted butter. Once the grill is hot, turn one burner off and turn the other(s) to medium. Put the carrots over the burner is off, close the lid of the grill, and cook the carrots for 20 to 30 minutes, turning occasionally. When the tip of a sharp knife easily pierces them at the thickest part. Serve hot off the grill with a little extra melted butter and a sprinkling of parsley. Serves 4.

### Grilled Whole Beets with Fresh Ginger-Orange Sauce

Fresh Ginger-Orange Sauce - 2 tablespoons mayonnaise, 4 tablespoons fresh orange juice, 1/4 teaspoon salt and 1/2 cup grated unpeeled ginger

2 pounds beets (the largest you can find-at least the size of a tennis ball)

To make the sauce, combine the mayonnaise, orange juice, and salt in container. Gather the grated ginger together in a ball and squeeze it tightly over the mayonnaise mixture. Discard the grated ginger. Stir the sauce and refrigerate until serving time. Preheat grill for 10 to 15 minutes with all the burners on high. While the grill is heating scrub the beets. Cut the tops and roots off the beets but do not peel. Once grill is hot, turn one burner

off, close the grill's lid, and turn others to medium. Put the beets over the off burner, turning occasionally. Beets are done when a knife easily pierces them. Remove the beets from the grill, skin and slice. Top each portion with ginger-orange sauce and serve. Serves 4.

### Minted Grilled Cucumber Spears

2 to 3 cucumbers  
2 to 3 tablespoons rice wine vinegar  
1/4 cup chopped fresh mint  
salt to taste

With all burners on high preheat grill for 10 to 15 minutes. While grill is preheating, peel, seed and cut cucumbers lengthwise in quarters. When grill is hot turn all burners to medium. With the grill lid open, cook cucumbers about 6 minutes. Turn occasionally. Remove from the grill. Splash cucumbers with rice wine vinegar, sprinkle with mint, add salt to taste, and serve warm. Serves 4.

### Grilled Whole Garlic Bulbs

4 whole garlic bulbs  
4 tablespoons olive oil

With all burners on high preheat grill for 10 to 15 minutes. Peel away as much of the papery skin as possible. Slice off top 1/4 inch of garlic bulb. After grill is hot, turn one burner off and turn the others to medium. Place the whole garlic bulbs, cut side down, over the off burner. Close the lid and cook for 30 to 40 minutes until outside skin has browned and the cloves inside are soft. Remove

bulbs from grill and let cool. Squeeze garlic pulp out of the skins and serve.

### Grilled Onion Slices

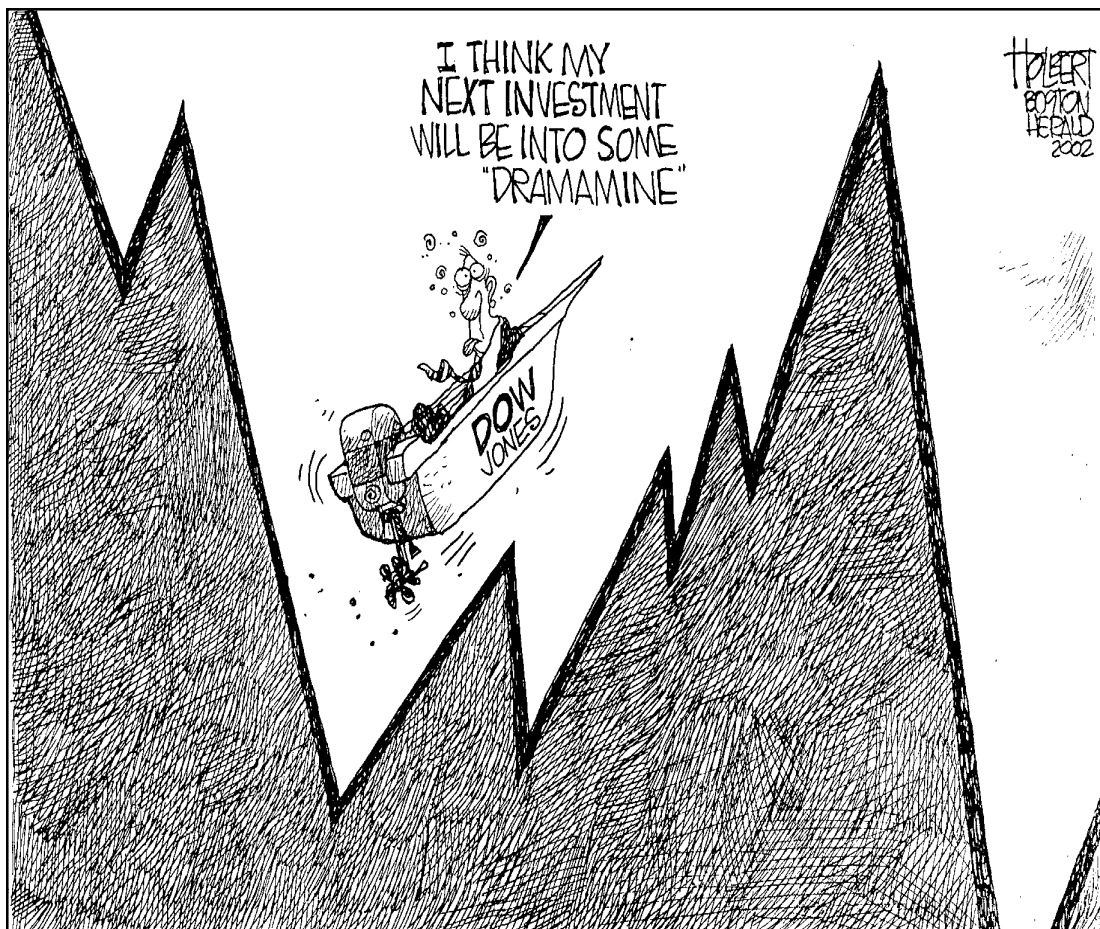
2 to 4 onions, peeled and sliced 3/8 inch thick  
4 tablespoons olive oil  
1 tablespoon dried rosemary or thyme leaves, crumbled  
salt and pepper

With all burner on high preheat the grill for 10 to 15 minutes. Combine oil with rosemary or thyme in a bowl and brush mixture on onions. When the grill is hot turn all burners to medium. Place onions over heat, close grill lid and cook them for 2 to 4 minutes, turning once. Done when lightly browned. Remove from grill, salt and pepper. Serve hot. Serves 4.

### Garlicky Grilled Tomatoes

4 medium to large tomatoes  
4 garlic cloves, pressed  
4 teaspoons olive oil  
salt and pepper  
2 to 4 tablespoons minced fresh oregano, basil or both

Preheat grill with all the burners on high for 10 to 15 minutes. Cut 3/8 inch off of the top of the tomato. If you have a tomato corer remove about half of the core or use the tip of a very sharp paring knife. Press 1 clove of garlic into the core cavity of each tomato. Drizzle oil over the top of the tomato and dust with salt and pepper. When grill is hot, turn one burner off and turn the others to medium. Place tomatoes with the cut side up over the off burner. Close the grill lid and cook tomatoes for 10 to 15 minutes. Do not turn. The tomatoes are done when they are heated through and soft to the touch. Carefully move tomatoes to serving platter. Sprinkle hot tomatoes with oregano or basil, or both, and serve hot. Serves 4.



## berry's world

