

When is a sale a good deal or just a deal to shop?

Sale pricing

it just my imagination or when things go on sale do some stores create a fictional "original" price. When I see something on sale for say \$1.50, I take a note that it was regularly \$3.95, I see it elsewhere for much more, I tell myself I wonder if it ever really was that price — anywhere. Several times I see the difference seems unusually small, I have actually gone up to a store and questioned the statement. Usually I get a blank look or the usual "I will have to look that up" response.

When speaking of sale prices, what is with the "5 for \$4," "4 for \$9," or similar things? That seems to create a lot of confusion, since many people seem to have lost the ability to make those kinds of calculations in their heads. I always check to make sure that you really have to buy one to get this price and that it isn't like some brands of milk, where the first gallon costs two-thirds of the price and the second is the cheap one. More importantly, I make sure that the scanner at the checkout counter realizes this is the price. Rarely, but now and then, it doesn't know about the sale price, and in that happens I don't just let the checker reduce the price. I make sure someone in management knows about the problem and will take care of it. And, if I am in the area later, I check to see if it has been done. You might be surprised with what I have found.

Jimboy's Tacos in Cameron Park

I had the opportunity a couple of



Stepping out

Doug Noble

weeks ago to stop by the new Jimboy's Tacos in Cameron Park and talk with the owners, Tim and Janet Laffoon. The building, which is located at 3431 Coach Lane, used to be Lucia's and before that a Burger King. You would never know it. It is absolutely beautiful both inside and out.

Inside there is booth and table sitting and outside table sitting with a natural rock fountain, with lots of windows in between. The color coordination is beautiful, the lighting is excellent and the whole place just feels comfortable. Tim, who was also the contractor on the building, told me that he worked with his nephew and with a local decorator named Lisa Ingram to get what he wanted. You should stop by just to see it. Even Jimboy's Tacos' corporate offices sends new franchisees by to see the building and talk with the Laffoons.

Jimboy's Tacos specializes in real homemade food using the best ingredients and everything made from

scratch. "The corporation will not sacrifice quality for price," said Tim. "We use only unhydrogenated Canola oil for cooking. The people who pick up the oil to make bio-diesel, tell us that we are one of the few," added Janet.

Jimboy's Tacos has a large menu of Mexican food, all cooked to order. They have something for breakfast, lunch and dinner. In addition to soft drinks and the other normal refreshments, this Jimboy's Tacos also serves several kinds of bottled beer and six kinds on tap to accompany your meal if you wish. Soon they will be adding small bottles of wine to the menu, along with Tim's famous wine margaritas.

The Cameron Park Jimboy's Tacos is open from 9 a.m. until 10 p.m., seven days a week and has a drive-thru in addition to inside and outside dining. They also have a large flat-panel TV on the wall and feature all of the King's and other games. Check on their sports specials. Their grand opening is scheduled for mid-December. For more information, call 676-0303.

Scrumptious Holiday Pies

Chef Carolyn Kumpe, formerly the owner of Charlotte's Bakery in El Dorado, will be holding another outstanding baking class this Saturday from 11:30 a.m. until 2:30 p.m. at East Bay Restaurant Supply, 522 North 12th St., in Sacramento. This time it is scrumptious holiday pies and she will give you a hands-on lesson on making and baking fresh roasted pumpkin pie with cream cheese, frangelico, creme chantilly and hazelnut praline; brandy-

"Eating well gives a spectacular joy to life."

— Elsa Schiaparelli

vanilla apple pie with almond crumb topping; Cointreau and orange blossom honey pecan pie in a cream cheese crust; and chocolate mousse pie with peppermint schnapps, creme chantilly, crushed candy canes in a chocolate shortbread crust.

There is no cost for this class, but it is limited to 40 people.

For more information, call (916) 440-0620.

Tree trimming at Crystal Basin Cellars

Crystal Basin Cellars, located at 3550 Carson Road in Camino, will be holding a Christmas Tree trimming this Saturday from noon to 5 p.m. Help decorated their "mondo-sized" tree by bringing an ornament. Prizes for various categories of ornaments.

They have also "found" a limited amount of their 2003 wines in a warehouse — including Cabernet Franc. Buy a case of wine and get 10 percent off on a Christmas Tree next door.

For more information, call 647-1767.

Oysters for the holidays

If you are looking for a unique holiday treat, there is a company called Taylor Shellfish Farms in Washington that will send you a special selection of raw, in the shell oysters to enjoy. The selections include five species of oysters — Olympia, Pacific, Virginica, Kumamoto and European Flat — all just harvested and shipped directly to your door for festive tasting.

There are two packages available: two dozen (\$29 plus shipping) and four dozen (\$48 plus shipping). Included with the oysters are an oyster knife, shucking instructions, oyster guide and Jon Rowley's "Art of Eating an Oyster."

I called them and two day shipping to our area is around \$14 (two dozen) to \$18 (four dozen) and next day shipping, around \$40 to \$50.

To order Holiday Oyster Packages or shucked oyster meats, call (360) 432-3300 or visit taylorshellfish.com. Order by noon Dec. 20 for delivery by Friday, Dec. 22; order by noon Dec. 27 for delivery by New Year's Eve.

By the way, oysters on the half-shell and champagne are a French tradition for New Year's Eve.

Celebrate the day

Birthdays you can celebrate today: a leading producer of carriages at Flint, Mich., promoter of the Buick Car, cofounder of Chevrolet the French engineer who designed the 1,000 foot Eiffel Tower and the framework for the Statue of Liberty, Alexandre Gustave Eiffel (1832); the creator of the International Language Esperanto, Lazarus Ludovic Zamenhof (1859); musician and leader of the "Dave Clark Five," Dave Clark (1942); actors Tim Conway (1933), Don Johnson (1949), Helen Slater (1963) and Garrett Wang (1968); and author Edna O'Brien (1931). It is also the anniversary of the ratification of the Bill of Rights in 1791.