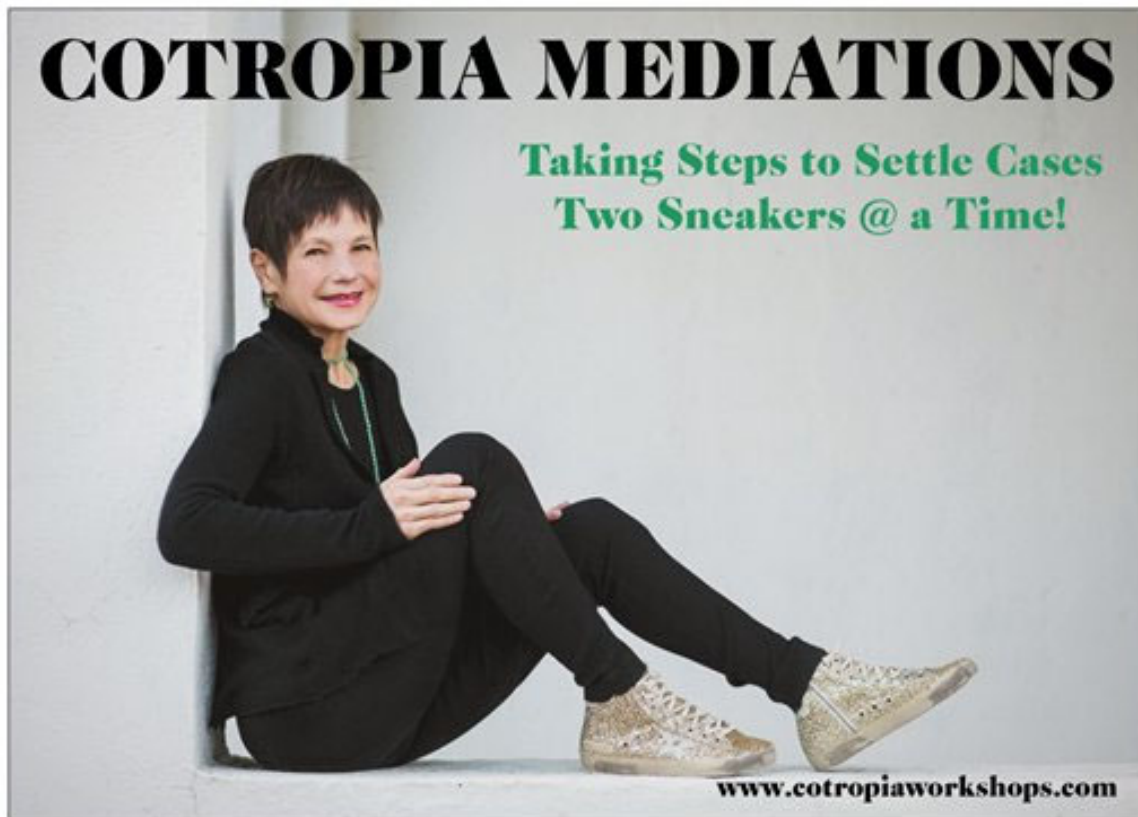


# NEWS YOU DIDN'T KNOW YOU NEED

2018, Issue 6

Carla Cotropia



## *What's in This Newsletter?*

Carla's Thoughts of the month

**Decorations of the Month** - Halloween

**Motto of the Month** - A quote from Dr. Seuss

**"Did You Know" of the Month** - What is a gimlet eye?

**Recipe of the Month** - Cacio De Pene





## Selected Articles

*A Garage After My Own Heart* - Blog Post  
& Article on Tiki Garage - Wall Street Journal

*Blog on Pricipled* - Blog Post  
& Article on Khosas - New York Times

*Blog on Cacio de Pepe* - Blog Post

## Carla's Thoughts of the Month

### Decorations of the Month

Here are a few of my favorite Halloween Decorations!



### Motto of the Month



"Don't try so hard to fit in if you were born to stand out."

- Dr. Seuss





## "Did You Know" of the Month



To have a "gimlet eye" is to stare at someone or something in a piercing manner or to stare in an extremely watchful manner. The term "gimlet eye" is derived from the gimlet, a small piercing or boring tool first used in the mid-1300s.

## Recipe of the Month

My Italian grandmother-known as Miss Mary-taught me this simple pasta recipe. It is known as Cacio e Pepe meaning "cheese and pepper". It is a stripped-down Italian version of mac and cheese.

Check out the recipe in the articles below!



## *A Garage After My Own Heart*

*Carla Cotropia*

In my last townhouse, I had a garage where friends would hang out. This may sound weird, but garages are perfect for expressing your creative side in the tackiest way possible. My garage was the "Party Lounge." It had a disco mirror ball that revolved every time the garage door opened or closed. There was a fake linoleum parquet floor which was the bay where I parked my car. All I had to do was remove the car. and I had





a dance floor.

In the back of the garage was my collection of tacky orange vases (1950s persimmon glass) lit with orange rope lights on glass shelves. I only have 100 or so of those vases. In the other lane, there was mood lighting and a sitting area. The sitting area had a tacky gold velvet sofa found at Salvation Army, vintage lamps with red velvet shades with dangling plastic red prisms. The antique dealer that sold those lamps to me said they came from a funeral home. Completing the picture was a 1950s coffee table complete with an orange and brown shag rug and, on the wall, it proclaimed "PARTY LOUNGE" in neon.

But my garage was nothing-repeat nothing-- like the two-car garage that Josh Papuzza converted into a Tiki Hut. The pictures in the article "Transforming a Garage Into a \$30,000 Private Tiki Hut" tells the tale better than words ever could. This crazy Tiki Hut garage displays Papuzza's collection of tiki mugs, has a palapa ceiling made of palm fronds with hanging puffer-fish as lights. This garage is the winner, the ultimate in tacky and wonderful.

## *Transforming a Garage Into a \$30,000 Private Tiki Hut*

Nancy Keates - Wall Street Journal



Ethan Pines for The Wall Street Journal

When Josh and Rachel Papuzza moved from a one-bedroom apartment to a two-bedroom house in Ventura, Calif., two years ago, they were excited to finally have a two-car garage. Not for their cars, but so Mr. Papuzza could create a home for his hundreds of tiki mugs, Polynesian carvings, and puffer-fish lamps-and so Mrs. Papuzza, 41, could decorate her new home without any evidence of that distinctive décor

"Once we made that deal, I fulfilled my vision," says Mr. Papuzza, 40, a bartender at a Ventura, Calif., bar called VenTiki Lounge & Lanai. The garage is now a full-blown tiki bar that seats 20 people, finished last year for about \$30,000.

Home tiki bars are getting more lavish. Thatched and bamboo clad, and often found in basements, garages, and backyards, these throwbacks from the late 1940s and 1950s became popular when returning GIs re-created what they had seen in the Pacific.

"It was a place where you could loosen your tie," says Martin Cate, founder of San Francisco tiki bar Smuggler's Cove. Their popularity has continued to varying degrees. The current resurgence stems in part from a similar urge to escape modern-day anxieties, he surmises.

For his garage bar, Mr. Papuzza enlisted help from friends, whom he refers to in tiki terms as ohana, a word from Hawaiian for "family." One friend drew the design plans, another did woodwork and a third put in the plumbing, all in exchange for "plenty of rum and the chance to be part of a really cool project," says Mr. Papuzza.

To keep costs in check, the plumbing is rigged through a hose that runs through some holes in the wall, with the water draining into buckets that need emptying at the end of the night. Instead of real bamboo, which can get moldy and attracts bamboo beetles, Mr. Papuzza made faux bamboo out of PVC pipes, a trick he learned on the Tiki Central website, which has forums on building home tiki bars.

He also drew inspiration from blogs such as Tiki with Ray, which posts photos of home tiki-bar projects, and studied the vendor booths at the Tiki Oasis convention in San Diego.



Ethan Pines for The Wall Street Journal





Real-estate agents say Polynesia-theme home bars are still a rarity, but they have been seeing more in recent years. About 1,982 homes currently for sale in the U.S. have the words "tiki bar" in their listing description, according to real-estate listings website Zillow.

"It's been a crazy year," says Kevin Dunn, whose Tiki Kev, based in Chalfont, Pa., sells pre-made tiki bar kits and builds home tiki bars. In the past four months, he says, he has installed 11 custom bars, including one in Myrtle Beach, S.C., for \$16,000 with a thatched roof and two swings.

When her father started selling weaving palms in 1986, there were few other home tiki-bar makers, says Margorie Guerrero, owner of the San Diego-based company Tropical Shade Imports. Now she has dozens of competitors and makes about two tiki huts a day, for as much as \$11,500 apiece.



Ethan Pines for The Wall Street Journal

For Mr. Papuzza, the tiki obsession started when his grandparents took him to Hawaii in the early 1980s, where he drank Shirley Temples with mini umbrellas and observed the local culture. He began buying tiki mugs, amassing a collection worth about \$30,000 that includes rare vintage models.

His first tiki bar was a makeshift assortment of shelves and carvings in his 1,000-square-foot, one-bedroom apartment. When his then girlfriend, now wife, was pregnant with their son Hunter, they bought a 1,500-square-foot house and started packing up.

That's when Mrs. Papuzza panicked. She had no idea just how many tiki-related items her husband owned until she saw how many boxes they filled. She negotiated to let Mr.

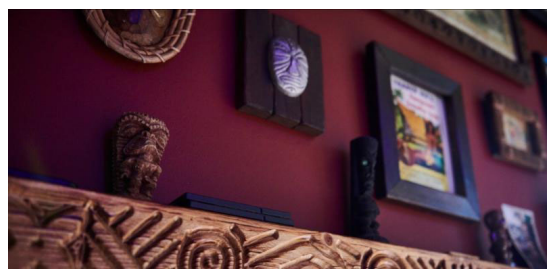
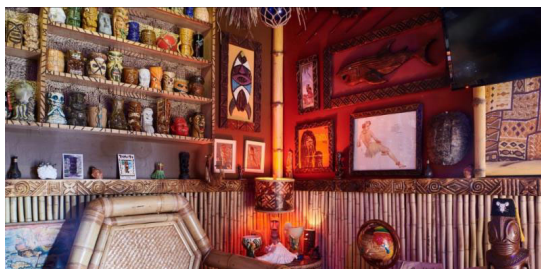


Midcentury Modern contemporary, with a black and teal kitchen.

The grand opening for Mr. Papuzza's bar-which he named Tapu ('Forbidden' in Tahitian) Tiki-drew 110 tikiophiles, spilling from the garage out into the yard.

The opening was Mrs. Papuzza's idea, otherwise, she says, the project might still be going on. "I had no idea it would be as big and elaborate as it is," she says. "At least it wasn't in the house."

Check out the rest of the photos of the Papuzza's tiki bar below!







All photos from Ethan Pines for The Wall Street Journal

## *Can Principled Become Obnoxious?*

Carla Cotropia

I talk about being principled a lot when I mediate. Sometimes individuals that have been sued are hesitant to settle because they don't believe they are wrong. They respond, "It is the principle of the matter." This may be understandable, but I always ask, "Are you willing to pay the cost and is it worth that much to you to do so?" When the answer is yes, I respond with, "Being principled is music to a trial lawyer's ears." Amazingly this one sentence usually causes the individual to see the wisdom of not spending a fortune to prove a point.

Completely counter to this philosophy is venture capitalist Vinod Khosla. Reading an article about his ongoing battle to prove a point, has caused me to consider this very question, "Can being principled turn you into an obnoxious jerk?"

My answer is yes, but you can form your own opinion when you read the complete article below "Every Generation Gets the Beach Villain It Deserves" by Nellie Bowles.

In 2008, Khosla bought a 53-acre hillside containing one road to the beach in California. When he closed the road, the public was unable to access the beach and the local





permit to regulate its closure. Thereafter a legal battle began over Khosla's property rights and the public's right to enjoy the public beach. After Khosla bought the property, he was told to keep the road open and not charge more than \$2.00 a car or apply for a permit to change access. He chose neither and started a legal war that ended on October 1, 2018, when the United States Supreme Court denied his appeal.

Khosla claims he wishes he had never bought the property and has no plans to live there. He even believes in the public's right to use the beach. No amount of public pressure or shaming makes a dent in his determination that he is right. To my mediator mind, this makes zero sense?

"If this hadn't ever started, I'd be so happy," he adds. "But once you're there in principle, you can't give up principle."

You should read the entire article below. I could understand if he bought the property to make money which isn't the case since he is worth about three billion. I might be able to understand if he just loved the beach so much he had to have it for himself, the public be damned, but that isn't the case either. He claims he will be sad if he ultimately wins (and luckily, he didn't) and he claims he supports the concept of an open beach.

The point for him is that he believes he is right-period! This is his principle, and once he has a principle, he will NEVER back down, no matter what. Well, my opinion is: Khosla can claim he is principled, but to me, he is just a JERK.

## *Every Generation Gets the Beach Villain It Deserves*

Nellie Bowles - New York Times

It sounds simple. For nearly a decade, the venture capitalist Vinod Khosla has been fighting in court to keep the public off a piece of beach that abuts his property on the Pacific coast. What could be more familiar than another case of rich Californian versus the ocean-going citizenry?

But the first thing you need to understand about this absurd war is that it didn't begin with Mr. Khosla buying a beach house. Just south of Half Moon Bay, Mr. Khosla bought an entire beach village - forming a limited liability company that owned the land beneath about 47 cottages, and a little shop that at one point sold ice cream, and the only viable path to the sand.



[Read the rest of the article here!](#)



## *Miss Mary's Cacio e Pepe Pasta*

Carla Cotropia



My Italian grandmother-known as Miss Mary-taught me this simple pasta recipe. It is known as Cacio e Pepe meaning "cheese and pepper." It is a stripped-down Italian version of mac and cheese.

I will give her version, then one from the NY Times. Miss Mary didn't believe in precise measurements, so her recipe is just the basics. The NY Times recipe is precise but not necessarily better.

### **Miss Mary's Cacio e Pepe Pasta**

Sauté some sliced or chopped garlic in a little olive oil.

Boil the spaghetti pasta in a big pot. Miss Mary's way to see if the pasta noodles are done, is to take a few strands and throw them against the wall. If the noodles stick to the wall, the pasta is done. (It works plus a lot of fun to throw food on the wall!)

Drain the pasta and pour out the water from the pot. Put the cooked pasta back in the pot.

Put the olive oil and garlic into the pot with the pasta. Crack an egg in the pot. (You may need two eggs if you have a lot of pasta).

Stir it all up and put the lid back on the pot.

The stove burner is off, but the pasta and the pot are still hot. The heat cooks the egg and coats the pasta. Let it sit for a few minutes. Then take out the pasta and mix with parmesan cheese.

Chow down.

### **NY Times Cacio e Pepe**





**Salt**

1 1/2 cups finely grated Pecorino Romano cheese, plus more for dusting the completed dish

1 cup finely grated Parmigiano-Reggiano Cheese

1 tablespoon ground black pepper, plus more for finishing the dish

3/4-pound tonnarelli or other long pasta like linguine or spaghetti

Good olive oil

**Preparation****Step 1**

Put a pot of salted water on to boil. In a large bowl, combine the cheese and black pepper; mash with just enough cold water to make a thick paste. Spread the paste evenly in the bowl.

**Step 2**

Once the water is boiling, add the pasta. The second before it is perfectly cooked (taste it frequently once it begins to soften), use tongs to quickly transfer it to the bowl, reserving a cup or so of the cooking water. Stir vigorously to coat the pasta, adding a teaspoon or two of olive oil and a bit of the pasta cooking water to thin the sauce if necessary. The sauce should cling to the pasta and be creamy but not watery.

**Step 3**

Plate and dust each dish with additional pecorino and pepper. Serve immediately.



## Taking Steps To Settle Cases 2 Sneakers @ A Time

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