

Re: Enlightened Empiricism, Extensionalism and the Control of Operant Behavior

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Mix milk, eggs, hot sauce in a bowl, add chopped onion and garlic.
Season the meat liberally, and marinate for several hours.
Place seasoned flour in a paper or plastic shopping bag,
drop pieces in a few a time, shake to coat thoroughly,
then deep fry in hot oil (350°) for about 15 minutes.
Drain and place on paper towels.

Miscarriage with Mustard Greens

Why waste it? Otherwise, and in general, use ham or salt pork to season greens.
The technique of smothering greens can be used with many vegetables;
green beans work especially well. Meat is not necessary every day, don't
be afraid to alter any dish to vegetarian tastes.

1 premature baby, born dead
Large bunch of mustard greens
2 white onions, 1 cup chopped celery
Vegetable oil (or hog fat)
Salt, pepper, garlic, etc.

Lightly brown onions, celery, garlic and meat in large heavy pot.
Add a little water and the greens (which should be thoroughly cleaned and washed).
Smother slowly for at least 2 hours, adding small amounts of water
when it starts to stick.
Stir frequently.
When ready – serve with rice, grilled smoked sausage, green salad, and iced tea.
Coffee and apple pie then brandy.

Maternity Ward Pot Luck Dinner

If you can't get anything fresh from the hospital, nursery, or morgue;
you can at least get rid of all the leftovers in your refrigerato