

Re: Northwest Weather Warming and Drying Up

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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 refrigerator.

1 – 2 lbs. cubed meat (human flesh, chicken, turkey, beef...)
1 –2 lbs. coarsely chopped vegetables
(carrots, potatoes, turnips, cauliflower, cabbage...)
Bell pepper
onions
garlic
ginger
salt pepper, etc.
Olive oil
butter

Brown the meat and some chopped onions, peppers, and garilic in olive oil,
place in baking dish, layer with vegetables seasoning and butter.
Bake at 325° for 30 – 45 minutes.
Serve with hot dinner rolls, fruit salad and sparkling water.

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Bébé Buffet 1

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