

# Re: COLOR IMAGING WORKSHOP – LAST CALL FOR PAPERS: "ADVANCED NONLINEAR TECHNIQUES OF COLOR IMAGE PROCESSING: THEORY AND APPLICATIONS"

*Source:* <http://sci.tech-archive.net/Archive/sci.image.processing/2004-12/0168.html>

---

*From:* Bogdan Smolka (*bsmolka\_at\_ia.polsl.gliwice.pl*)

*Date:* 12/28/04

Date: Tue, 28 Dec 2004 06:33:56 GMT

boiled alive!

You don't need silverware, the hot spicy meat comes off in your hands.

6 live babies

1 lb. smoked sausage

4 lemons

whole garlic

2 lb. new potatoes

4 ears corn

1 box salt

crab boil

Bring 3 gallons of water to a boil.

Add sausage, salt, crab boil, lemons and garlic.

Drop potatoes in, boil for 4 minutes.

Corn is added next, boil an additional 11 minutes.

Put the live babies into the boiling water and cover.

Boil till meat comes off easily with a fork.

Oven-Baked Baby-Back Ribs

Beef ribs or pork ribs can be used in this recipe,

and that is exactly what your dinner guests will assume!

An excellent way to expose the uninitiated to this highly misunderstood yet succulent source of protein.

2 human baby rib racks

3 cups barbecue sauce or honey glaze (see index)

Salt

black pepper

white pepper

paprika

Remove the silverskin by loosening from the edges,  
then stripping off.

Season generously, rubbing the mixture into the baby's flesh.

Place 1 quart water in a baking pan, the meat on a wire rack.

Bake uncovered in 250° oven for 1½ hours.

When browned, remove and glaze,

return to oven and bake 20 minutes more to form a glaze.

Cut ribs into individual pieces and serve with extra sauce.

#### Fresh Sausage

If it becomes necessary to hide the fact that you are eating  
human babies, this is the perfect solution.

But if you are still paranoid, you can substitute pork butt.

5 lb. lean chuck roast

3 lb. prime baby butt

2 tablespoons each:

salt

black, white and cayenne peppers

celery salt

garlic powder

parsley flakes

brown sugar

1 teaspoon sage

2 onions

6 c