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(#3 of Plague series)
Circulation: CL

Editor in Chef:
John Doodle Young

Contributors: in foolish order,
which is none at all.
HRM Cal Huggable X2 Smith
HRM Daniel Rover Singer
HRM Paula Genuflecta Chambers
HRH David Ignoramus Springhorn
HRH William Q Barrett
HRH James Frivolous Kelly
HRH-ish Michael April Kember
HCL Phillip Monteleone de Medici
HCL Scott Forst
...Aw heck, everything is labeled. If
you see your name, Thanks!



PAST ISSUES

From Ignoramus 13th
Bishop of Bedlam.

My Dear Foolish Flock,
CARPE DIEM!!!!
THIS MOMENT "NOW!" is the
foolish alpha and omega. Follow
it from your monkey mind deep
into your heart to the bottom
of your breath to the temple
of joy, the seat of all insanity.
Contact the Jester God that
dwells there and beg that
clown for the deep laughter of
pure motley mirth that is
his/her/its gift. Bring it back
with you and share it with your
foolish family. And we joining
with you shall HOWL our mutual
joy to the WORLD!!! Remember
NOTHING IS SACRED!!

YOURS IN FOLLY
The Bishop of Bedlam.

Being Here Now

No longer do weekends or weekdays hold sway
For nothing much changes here day after day;
Our kitchen is busy, likewise our beds,
We're getting good rest and we all are well fed;
We're employing our space in new Novel ways
And limiting extra-domestic forays.
Confined days on end with comrades I cherish
Presents an unique opportunity rare-ish,
So I trust that I'm wisely applying my time,
Translating my mundane minutiae to rhyme.

I hope you're safe too, wherever you're dwelling
Who knows for how long, there's really no telling.
So I hope you're contented within your own mind
And with introspection, inspiration might find
To learn to live simply from morning to eve
Until we're enabled to meet and to leave.
May your situation, whatever that be
Be equal in pleasure to what's up with me.
By being here now, in spite of the cause
We're doing our best to make use of this pause

JPK - 5/12/2020

The Fools Guild Celebration of the FALL!

Nothing lasts forever, although
some things do take an
inordinate amount of time just
going away! Or, getting done
for that matter. The mythical,
decades-promised collection of
submitted recipes is sort of one
of those things. A little taste of
the actual FOOLS COOK BOOK is
included in this issue. Think
watched pot...Nope, not yet.
This is still the Vacuum Year and
best intentions seem to take a
bit more prodding to reach
fruition. The actual COOK BOOK
will mail out [redacted] and
will contain ALL the recipes in
this issue and dozens more!
The Best is yet to come!



THE FOOLS GUILD
12400 Ventura Blvd #510
Studio City, Ca 91604.
foolsguild69@gmail.com
FOOLSGUILD.ORG
Fools' Guild



at what cost:
\$20.20

The FALL EDITION
80 proof
Sanityisers.
Just
Desserts.

VOLUME: IXXXX ISSUE: ONE LESS!

ALL PINS SHOWN FOOL SIZE!

Foolish pins available!
Acquire any or all.
Proceeds benefit the Guild.
Contact:
Quinglickitysplit@me.com

IS LIFE CONFUSING?

BELVINORE THE BENEFICENT

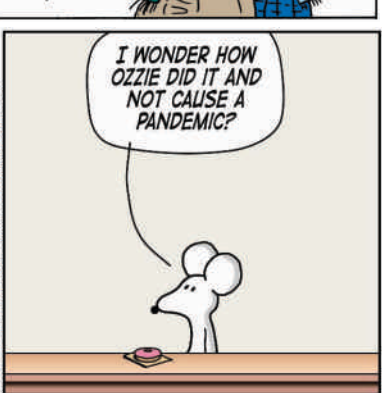
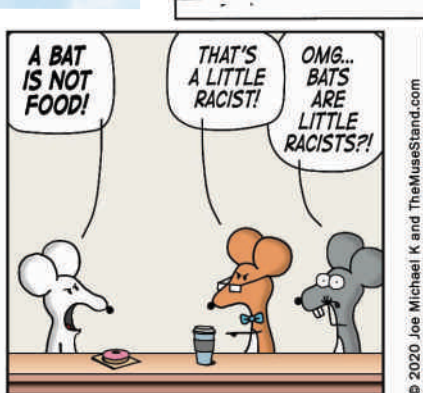
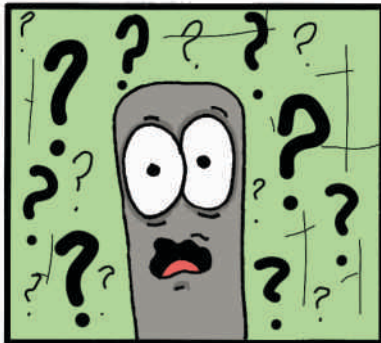
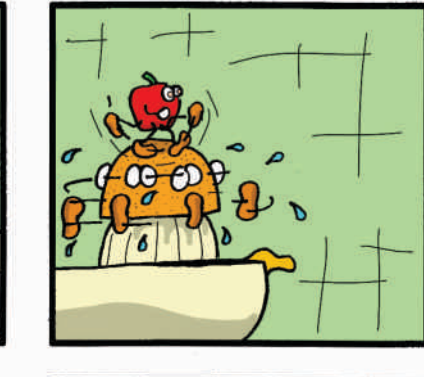
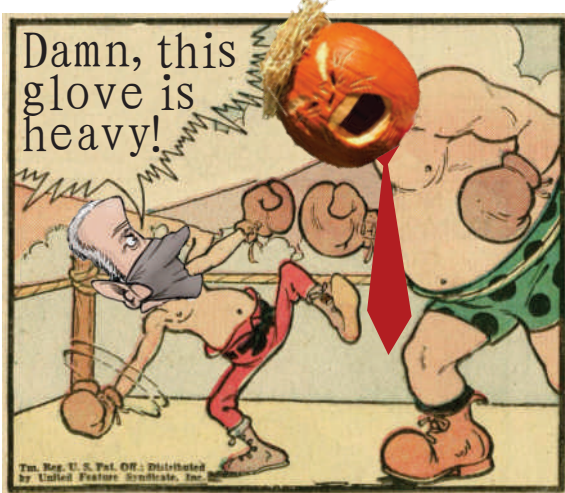
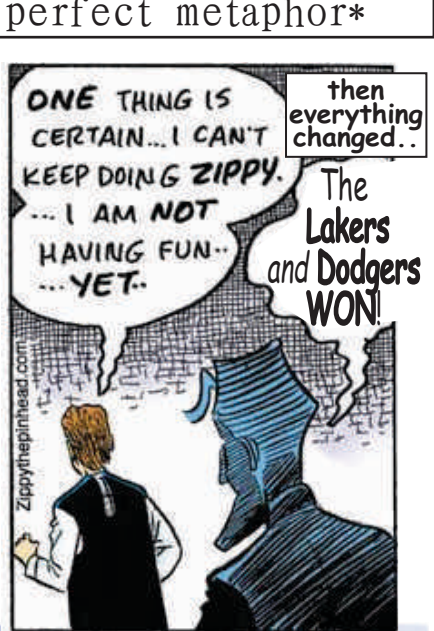
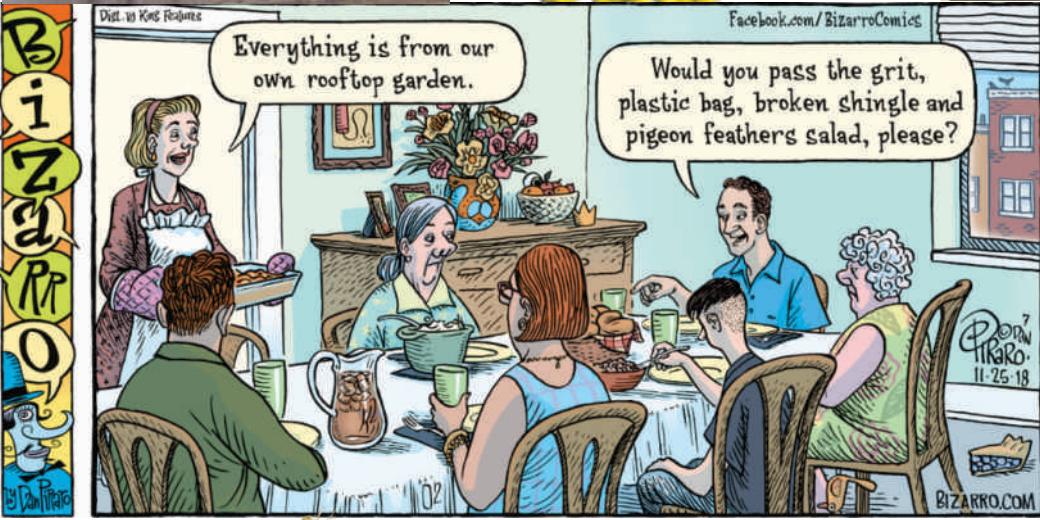
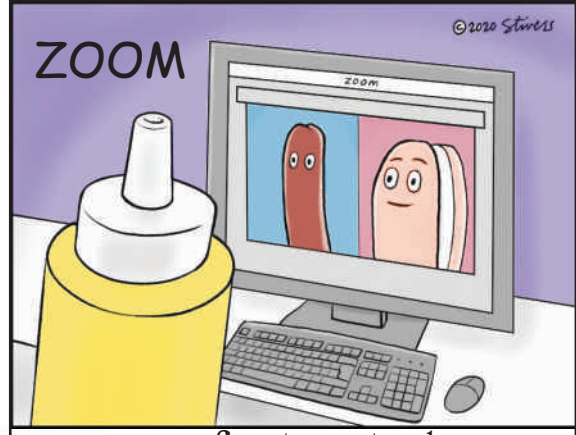
LIFE LOVE

I CAN MAKE IT SEEM NORMAL!

Well, this is fun!
Who would have thought Fools, at
this supposedly Woke stage in societal
evolution, would need to re-assume
our traditional role of speaking to
power? Eh, maybe we can wait till
their eyes are open (In the meantime
kick them in the ribs for snoring) and
contribute in a more meaningful (and
safe) way to advancing human
awareness! Support Enlightenment!
Share some of that "WINNING!"
DONATE! Help cover publication
costs not required, but much
appreciated! \$20 suggested, all
amounts accepted! Jokers are
published sporadically, so no promises
about when or how many you receive.
Hey, Peace, Love and Mac-n-Cheese!

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DOODLES comics



WEATHER

Days: Cooler and golden brown. Visibility 30 feet. Ash drifts and spectacular sun sets likly.
 Nights: fireworks on game nights, with glowing hills.

FOOLISH TIMES GAZETTE



November 20, 2020

Issue IV

SPECIAL PLAGUE EDITION

circulation 150

by Cal Smith King Huggable x2

Recipe For Love

Whenever I visited my Grandma Maggie, I felt a thrill of excitement every time her Recipe Box came down off the shelf. It was stuffed with dog-eared, food-stained, soft-with-age, handwritten recipe cards, each one a treasure. Maggie was such a skilled baker that people hired her to bake and decorate cakes for special occasions. She was famous for her chocolate cake with coffee icing, her banana bread, her apple fritters. I watched her bake many wedding cakes and I always got to lick the spatula or the beaters. I was crazy for unbaked batter! I still am, even though Rover says it's not good for me.

Nowadays I'm on a specialized diet to reduce the inflammation that comes with Rheumatoid Arthritis. I avoid gluten, sugar, dairy, legumes, nightshades, crucifers, and a bunch of other stuff. WHAT'S LEFT you ask? Most meats, nuts, veg, and some fruit. It's healthy but I miss cookies and cheesy sauces and sweet treats. So I totally fantasize about the days when I'd be in Grandma Maggie's kitchen, eating raw batter and apple fritters.

It tasted like LOVE.

So whatever your favorite recipes are, I hope they fill you with the same love and nostalgia I enjoy when I think about Maggie's box of recipes.

Love and raw batter!

From: Mike Boning
 Sent: Monday, September 02, 2002
 Subject: Strawberries & Stuff

Ingredients:
 Fresh Strawberries (or other fresh fruit)
 7 1/2 oz. Jar Marshmallow Creme
 8 oz. Brick Cream Cheese

Clean lots of strawberries. No need for sugar or glaze, just wash 'em clean.

Mix, combine, blend, or whatever verb your little heart desires (food process?)

the Marshmallow Creme and Cream Cheese together. This is the stuff. Now dip you berries into the stuff and enjoy. A little stuff can go a long ways, but rarely

does. Stuff is also great with other berries, apples, and many other wonderful fruity delights. Use your imagination.

A great movie to watch with this is the 1985 horror Classic **The Stuff**.

From: Rachel Neff
 Sent: Saturday, February 01, 2003
 Subject: Brownies

Pan: 13x9x2", greased
 Oven: 350 degrees, preheated

Ingredients
 4 squares unsweetened chocolate
 2/3 cup butter (I use salted, and 1/2 tsp. salt)
 2 cups sugar (superfine is best)
 4 eggs
 1 1/2 cups flour
 1 tsp. baking powder (NOT soda)
 1/2-1 tsp. salt

Method:
 Sift together flour, baking powder, and salt. Set aside. Melt butter and chocolate over a VERY VERY low flame--or use a flametamer device--until melted. Stir together. Remove from heat, and stir in 2 cups sugar thoroughly, still using the same pan. Alternating with flour mixture, add eggs, two at a time (2 eggs/stir, flour mix/stir, 2 eggs/stir, flour mix/stir).

Pour resulting batter into a greased 13x9x2" pan. Bake at 350 degrees for about 25-30 minutes.

Remove from oven. Let cool for ten minutes, then cut. Eat.

From: Jim Kelly
 Sent: Thursday, August 22, 2002
 Subject: meringues

1. Turn on oven to 400 degrees
2. Mix 3 cups corn flakes with one 12 oz. package of chocolate chips
3. Beat until stiff (!) 3 egg whites, 1 tsp vanilla, 1 tsp vinegar, 1/2 tsp baking powder and 1/4 tsp salt.
4. Add 1 cup sugar gradually and beat until stiff
5. Mix into corn flakes and stir until coated.
6. Place on a GREASED cookie sheet by teaspoon (close together because they won't spread)
7. Put in oven and turn oven off. Leave for at least two hours.

that's it! Kind of sweet, so make 'em small.

Eating my way back to you, babe.



From: Rover
 Sent: Wednesday, December 31, 1998
 Subject: Peanut Butter Cup Cookies

Use a "mini" muffin tin and small-size peanut butter cups. Trader Joe's come 3 dozen to a box. Take the wrappers off in advance because inserting the cup into the cookie must be done quickly once you've taken the cookies out of the oven.

Recipe makes 4 - 5 dozen

Preheat oven to 350 F

Mix at Medium Speed:

- 1 cup margarine
- 1 cup peanut butter
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 1 tsp vanilla

Add at Low Speed:

- 2-1/2 cups flour (unsifted)
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt

Press into ungreased mini muffin tin, half full. Bake at 350F 10-12 minutes or until starting to brown. Remove from oven and push peanut butter cup all the way down into the center of each immediately. Let cool completely (the chocolate melts and needs time to harden) - half an hour in the fridge usually does it.

Now that you know the basics, what fun candy will YOU put in the middle??

From: Obediah Thomas
 Sent: Thursday, November 28, 2002
 Subject: Roasted Snickers

Unwrap one Snickers Bar (regular size for individual serving, king size for a romantic desert for 2).

Place on microwave safe plate and follow through. Heat on low/defrost for one minute and 13 seconds precisely..Take your time don't rush it. observe progress while watching videos on calculating the speed of light by melting chocolate. If the insides start coming to the outside...time to stop.

The chocolate will be melted slightly and the peanuts will taste roasted. and the caramel will be soft and chewy. The heat brings the flavor out screaming.

Enjoy with a fork.

Welcome to the Shovel It Inn.

Amalgamations for the averted Apocalypse



Libations for the Durations

by Phillip The Fool

They say every cloud has a silver lining. This Zombie Apocalypse is no exception. Before the plague, who knew we could get three weeks to a \$2 gallon of gas, that Beyonce hid lyrics only the NSA could decrypt or that The City of Angeles could be quiet enough to hear our hair grow (between demonstrations and Lakers games)? Getting this stir-crazy while social distancing requires contemplation, meditations (written with nothing sharper than a crayon, please). Since we are being driven crazy with fear, how about we drive in style? To Wit- let's drink and drive!

First, make your own ginger ale, replete with quinine (cuz , His Majesty of Orange opened his royal mouth and the hydroxy-chlorquine flew off the shelves). GO, go to your local Indian market to find affordable ginger & lemons (do NOT offer up a kidney!). Grate 1 cup Ginger for every 2 cups water. Simmer 30 minutes. Cool it, add honey until it tastes like Victor/Victoria. Reheat for a solid twenty. Cool. Mix half cup Zombie Brew to a tall glass, add two table spoons of fresh squeezed lemon. Add Schweppes, ice. Reminisce until tequila/ gin arrive. Cheers (cough!)

From: Suzanne Ludington
Sent: Monday, February 24, 2003
Subject:
WATERMELON SHOOTERS

In a pitcher filled with ice, pour in:
One part Amaretto,
One part Southern Comfort and
Two-plus parts LITE Cranberry
juice... stir and serve!

Tastes like watermelon!



From: Capt. Sawyer
Sent: Tuesday, February 18, 2003
Subject: Bahama Momma

Out here, it's hard to find a good one, and visa versa.

about 15% rum
about 15% pineapple rum
about 15% coconut rum
about 35-40% passion fruit
the rest grenadine and 7-up

From: Catt Avery
Sent: Monday, February 24, 2003
Subject:
Jungleland gin bomb
Learned from Sally Schneider.

From props department procure a huge hilarious hypodermic needle.

Get a *REAL* watermelon, tap it for a good high pitched sounding ripe one. I like a watermelon right about a high A note. WE used to buy them from a guy by the side of the road on the way out to the Agoura site.

Inject it full of gin (1 bottle) and let sit in the sun for several hours turning occasionally, careful you do not leave it out too long or it will explode (Yes, I have seen it!)

Chill on ice with beer kegs, serve at baseball game, after Easter "beer hunt" , hot tubbing in giant iron pig or even late at night after a good Jungleland barbeque.

**If you drink, don't drive.
Don't even putt.**
Dean Martin

EDITORS CHOICE

Perfect 2020

Cock Doodle

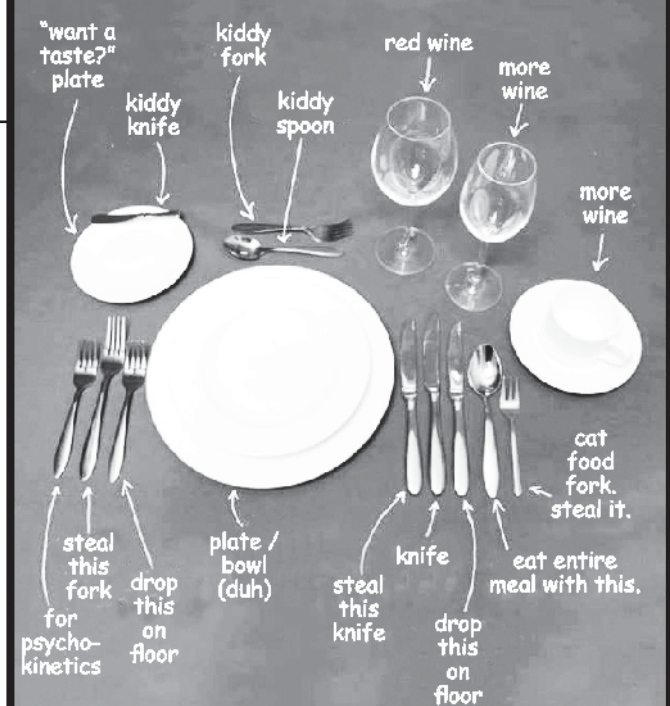
The color of a 600 air index day. Smokey, forest fire taste, with bitter sweet notes of an old face mask. Served with a lump of something dark, like a politician's soul, lurking at the bottom.

Best taken in very small sips. Neat. Consider a double on some days.

2 measures Rye.
1/2 measure Sweet Vermouth.
1/4 measure Dry Vermouth.
Dash of Bitters.
1 pitted Medjool date.
Stir.

Recipes for a Disaster!

Well, we have addressed the important stuff, desserts & drinks. Now for the more mundane, Non-recreational calories! The following recipes are a little taste of the Fool's Cookbook.



From: Gerald Moore
Sent: Tuesday, February 18, 2003
Subject: **Palette Steak**

A perennial favorite in Crew Camp. Place a 4' diameter concrete drainage pipe section on a non-flammable surface (sandy soil works well). Throw a standard wooden palette into the center of the ring, cover with grating. Set fire to the palette. When flames are abundant scatter chunks of dead cow on grating. Turn chunks often until cooked through to specifications. (also works well with lamb, chicken or pork). Spear chunks with Bowie Knife and pass around to the dinner guests. Goes well with Tequila, Whiskey, Rum and Pot.

by Ex-Rex Delecta,
aka Paula Chambers

Playing with Dals

Gary and I have always home-cooked 90% of our meals, but since lockdown began in mid-March, it's been 100%. We love culinary travel, but with travel being impossible right now, the kitchen is pretty much all we've got. I've long been interested in Indian food so shortly after lockdown started, I decided, "Indian food, I'm going to learn you."

I looked in our pantry, and voila, there were Indian spices I'd bought several years ago at India Sweets and Spices in Atwater Village - old, but mostly unopened. I surveyed my cookbook shelf, and voila, found several Indian cookbooks.

All I needed, apparently, was lentils. Loads and loads of lentils. Many different KINDS of lentils. OMG, they eat so many lentils in India I can hardly believe it. They call them dal, which essentially means dried split legumes - mostly different colored lentils, but also pigeon peas, mung beans, and more. To Americans, all of these are basically one food. To Indians, there's chana dal, toor dal, masoor dal, urad dal, tuvar dal, moong dal, and on and on.

But they all taste about the same, right? I mean, aren't they all lentils? Curious, I ordered several varieties online and have been making one or two dals a week since April. The verdict is in. They are not all the same. The flavors vary, and even more so the textures. And the spicing is absolutely all over the place. Take eight kinds of lentils, multiply that by ten spicing combinations ' and that's 80 different dals to play with!

The technique is pretty much the same across all of them. In one pot you cook your lentils until soft. In another you make a masala, a mixture of spices and aromatics fried in oil to awaken the flavors. Then you put them together. It takes about an hour from start to finish, but the results are stupendous, and if you like handling food, the time goes by quickly.

cont.

Smorgasbored.

That's the thing. Part of being a good cook, I've realized, is simply enjoying the physical handling of food. I love handling food. I love to feel ingredients with my hands as I wash, trim, store, retrieve, and use them. I love the size, weight and personalities of my knives. I love the venerable old pots and pans that I use again and again. I love the eternal, absolute certainty that a good meal always makes you feel better, even when the world is going to hell around you and may never be the same.

At the very least, I am certainly getting my fiber these days as I play with dals.

From: "Marguerite Lorenz"
Sent: Friday, September 27, 2002
Subject: Recipe for Fools from the Countess of Edible Delights, Herself
Chameleon Chicken a la Contessa

This recipe has no guilt, very little fat, lots of flavor (like a good Contessa should), lots of protein and is made from frozen and dried ingredients (mostly). If you are creative, and anyone using this cookbook must be, this dish will never be exactly the same twice. Oh yeah, and it can be done in 20 minutes!(PS, I do most of my shopping at Trader Joe's)

Frozen Boneless, Skinless Chicken Thigh Meat (6-10 pieces)
1/2 cup Favorite red or white wine (beer works, too) A handful Dried Mushrooms, crumbled up (I prefer Shitake) Dried Garlic Chips or Granulated (as much as you like) Dried Onions (same) Dried Lavender, Rosemary and Tarragon (until it smells like enough) 1/2 cup plain low or non fat yogurt Strong Plastic Bag Store bought Bag of triple washed spinach, chard or other greens 1 tablespoon of good Olive Oil

Add all the above ingredients (except the greens and olive oil) to the plastic bag, shake well and leave on the counter for a while to thaw (1/2 hour or less depending on how much time you have and it is always ok to marinate longer, but in the refrigerator).

Start the olive oil in a wok size pan on a medium flame. Add chicken and squeeze out all the liquid from the plastic bag. Throw the bag away. When the chicken is no longer pink (or 130 degrees with a meat thermometer) add all the greens and cover for five minutes or until greens are wilted and tender.

Take off the heat, toss and serve. Try curry (or any herbs you like) instead of the lavender and rosemary. Fantastic!

From: Scott Forst (nothing is silent)
Sent: 10/18/2020
Subject: Fartes of Portingale

Take a peece of a leg of mutton. Mince it smal and season it with cloves, mace, pepper, and salt, and Dates minced with currants: then roll it into round rolles, and so into little balles, and so boyle them in a little beef broth and so serve them foorth.

1 lb ground lamb
(4) tsp ground mace
2 Tbsp currants
(4) tsp salt
6 dates, minced
(4) tsp ground pepper
2 cups beef broth
(4) tsp ground cloves

Combine lamb, currants, dates and spices, mixing well. Take meat mixture and form into (4) inch size balls. Place balls of meat into boiling beef broth, for about 10 to 15 minutes, stirring as needed until meat is fully cooked, then serve.

From: Heidi Barthelemy
Sent: Thursday, March 22, 2007

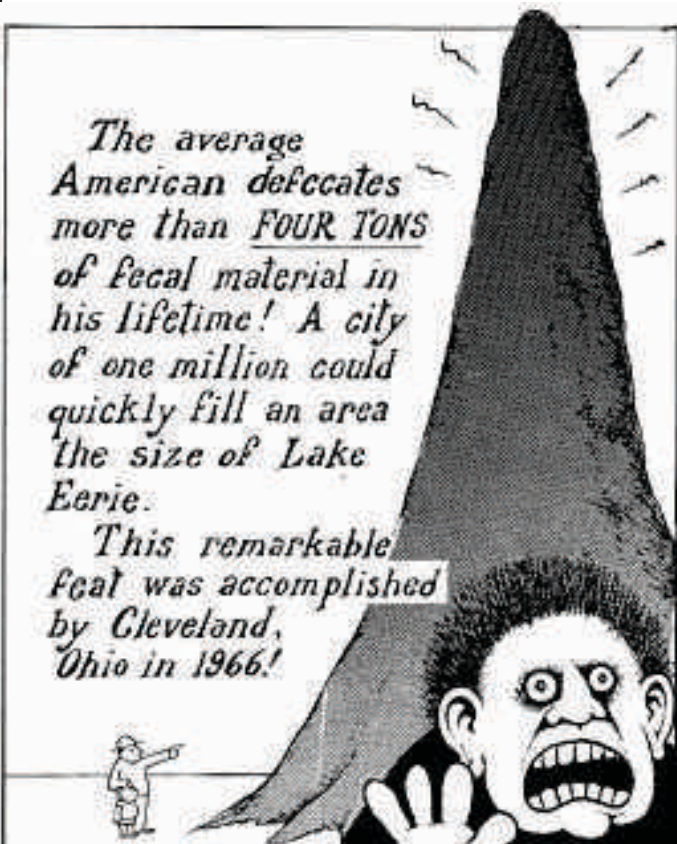
Subject: Gracie Allen's Classic Recipe for Roast Beef

1 large Roast of beef
1 small Roast of beef
Take the two roasts and put them in the oven. When the little one burns, the big one is done.

From: The Cal Smith
Sent: Sunday, May 17, 2020
Subject: LOBSTER!

My favorite memory is what Maggie called Birthday Lobster. We couldn't afford lobster, so Maggie would boil whitefish in vinegar twice, then once more in water to get rid of the vinegar. Then she'd smother it in butter and salt and call it lobster. I didn't know the difference. It was delicious!

Pride and Pestilence



Food for thoughtfulness

From: John Young
Sent: Friday, November 13, 2020
Subject: Purple Bird of Joy

Don't make this. If you do, don't share it. It will be the only thing people want from you. You were warned.

Bits:
5 gal. plastic bucket with lid
2 small trash bags to fit the bucket
large aluminum roster pan
W/handles

Stuff:
12-20 lb. bird
1 head o' garlic
2 pints Newcastle ale
1 bottle red wine
10 oz. teriyaki sauce
8-10 stems of rosemary
2-3 oranges
2 tbl sp molasses

Preparation:
Line the plastic bucket with the plastic bags. Pull the extra length back down along the outside of the bucket. Peel and crush the garlic, throw it all in the bucket. Pour 1 bottle of the ale and all the wine into the bucket, add the teriyaki, molasses. Chop the oranges in half and squeeze the juice into the bucket. Set the oranges aside. Mix it up. The rosemary makes a nice whisk.

Pull the big lumps of fat out of the bird's ass, along with the neck, guts. Rub the bird with salt. Shove the oranges in the turkey and put the bird, along with the neck and guts in the bucket.

Stick the rosemary down along side and under the bird to allow the liquid to get around.

Tricky part!
Close the bag and pull the mouth up above the rim of the bucket. Fill the bucket around the bag with cold water to above the top of the bird. This will push all the marinade up around the bird. The rosemary creates a gap for the marinade. Carefully allow the air in the bag to escape. If the marinade reaches the top of the bag, drink the remaining beer. If not, add beer till it does then seal the bag with the twist tie.

Put the bucket in a cool place for 24 hours. Add ice to the water if needed.

Cooking:
Drain the water from around the bag.
Fold the bag back down the sides of the bucket.
Lay the rosemary in the cooking pan as a bed under the bird.

Stay the seven course.

purple cont.

Remove the bird and place it directly into the pan,
Put the garlic around and in the bird leave the oranges in the cavity.
Add 1 1/2"-2" of the marinade to the tray.
Barbeque on medium heat.
Baste every 20-30 minutes.
When the bird is starting to brown, check the temperature by insert thermometer in the deepest part of breast. Cook to 165°F. It will take about 3 3/4 to 4 hours.

TODAY IN HISTORY

by C. Potts

Don't Sweat The Plague

In 1528, King Henry VIII, had many reasons to be worried, far more than simply ruling an empire. For the entire summer, King Henry slept in a different bed, not to appease a sexual appetite, but to prevent Sweating Sickness, a disease that reached massive proportions, killing 30% - 50% of those who caught it within 18 hours. It started simply enough, a sudden onset of worry/dread, headache, neck pains, fever, weakness, increased heart rate, and a full body sweat. The Printer of the King, Richard Grafton wrote, which was so sore, so painful, and sharp, that the like was never heard of to any man's remembrance before that time.

In 1552, John Caius, now pompously known as Johannus Caius published his treatise, The Sweating Sickness: A boke or counseill against the disease commonly called the sweate or sweatynge sicknesse that explained the symptoms, preventions, and cures. He recommended avoiding evil mists and rotten fruit; to avoid the illness, exercise more frequently and if contracted, drink herbal concoctions, sweat as much as possible and not to go outdoors. Most of his patients died regardless.

Fortunately, the last reported case was in 1551 but it was so prevalent, that even 50 years later, William Shakespeare killed off one of his most beloved characters, Falstaff, with this scourge.

CLASSIFIED ADS

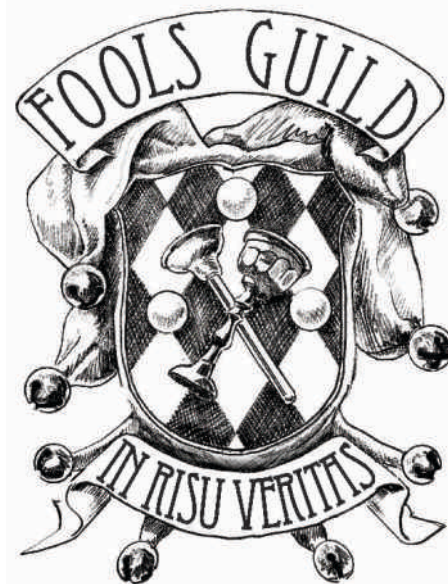
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•In Memory of Dave. We Will Miss You. Now Hiring.\$

•Now Hiring. Please no dinosaurs with clever human costumes ' Fool me once shame on you\$

•Situations Wanted: Will tattoo pet dog at your home\$

•Saving up for a dream that has not come true yet. Wanting to swim like a mermaid. Babysitting small animals (non-evil). Or walking dogs. Experience: I have 2 dogs, 2 rats, 2 fish, 2 geckos, 1 hamster and 1 cat. Please call " I need to stay in walking distance of Garden St. Thank you! Please call! Broken heart. Still waiting for enough money for the mermaid tail.\$



Royal Decree

On September 20, 2020, between the hours of 12:20p and 3:34p, while napping, I King Huggable x2 had a vision! It was of King Jolly slogging about in the mud and weeds on his Washington estate. The PROFUNDITY was obvious!
Therefore Let it be known!

King Jolly the First has the additional official Foolish title of:

President

We now have OUR Fool, Our MAN IN WASHINGTON!
They are all Pirates anyway.

Sir Quester and the bites of the round table pizza.