



Mom's Newsletter



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"A Clean Broom Sweeps Best"

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MNL Reader Council Ousted: "A New Change" Demanded By Non-Flambo Readers

"If I have to put up with one more obscure Minnesota reference," said newly appointed East Coast representative Phil Rutman, "I think I will start screaming." Phil and other new members of the Mom's Newsletter Reader's Council (MNLRC) met to outline their plans for a broad new vision to firmly establish the non-Minnesotans as the new power brokers of the MNLRC.

A tide of discontent was seen in the November elections when a new crop



of candidates tossed out the old guard. MNLRC Leader Susie Palm-Meads (see left) met the press to announce a new group has arrived. "Gone are the days of Rice County privilege," said the rapidly aging but still limber Ms. Palm-Meads. "And I welcome the East Coast elitists (Phil Rutman), the Kentucky hillbillies (Mark Fielding), know-it-all punks (Alec Noll), nomadic carnies (Scott McPhee) and the generally insane (pointing at herself) to take over."

Only one family incumbent, Lorrie McMichael-Beyl, kept her seat after a bruising fight for the western Wisconsin region. "I think some readers still wanted stability and I was lucky enough to hold on.

In her role as a Committee Chairman, she confirmed she will push for "a fair and balanced mix of news on family, extended family and Vizslas" and "as long as it has a grain of truth and yet inflict embarrassment to my cousins."

News and Notes:

Mike Lohrmann and Myles McKee were both sighted at the Anoka Thanksgiving fête. Mike's bald head and Myles' freakishly full head of hair struck a nice counterbalance as dinner was eaten.

PFC Andy Lohrmann sends a picture without his Army hat and asks:



Who do I look like?:

- Moby
- Mini-Me (*with glasses*)
- Jeff and Mike Combo

Joanie Miller Boysen wants everyone to know that "she has just about had it up to here" with all the cracks about her cooking. Everywhere she goes, she is always bombarded with frantic questions wondering whether or not she or Aunt Lorraine will be cooking something. "I don't mind asking the question but it pisses me off when they hear it is going to be me and they begin to tear up."

Jeff's All-Time Favorite Corn Bread Stuffing Recipe:



INGREDIENTS:

1 pound fresh sweet sausage, 1.5 cups chopped onion, .5 cup chopped celery, 5 cups crumbled cornbread, 1.5 cups chopped pecans, .25 cup dry sherry, .25 cup milk, .25 cup chopped fresh parsley, 1.5 teaspoons chopped fresh thyme, 1.5 teaspoons chopped fresh sage, .25 teaspoon grated nutmeg, 1200 tablespoons melted butter and salt/pepper to taste. A nice touch can be had by sautéing the pecans prior with both honey and hot sauce.

HOW TO PREPARE:

In skillet over medium heat, cook sausage, breaking up lumps, until no longer pink. Drain thoroughly; place in large bowl. Sauté onion and celery in remaining sausage fat until soft. Drain and add to sausage. Add remaining ingredients to sausage mixture. Toss gently but thoroughly. Cool to room temperature. Don't place in bird but transfer to large baking dish; cover with foil and bake for 1 hour at 350° F. Uncover and bake for an additional 30 minutes or until hot and slightly browned on top.