



### George Goodwin Wedding Ends in Chaos

*Groom's Mother Outshines Bride, Many Irish Exits*

(North Minneapolis) "Well this one was a doozy," sighed the head of the Minneapolis riot squad, "it just goes to show that you never can tell." Exploding out of a tony art gallery and onto the streets of the already-gentrified north metro, the fistfights and drunken shenanigans from the assembled wedding guests continued long after the last siren faded into the night. "I think the big problem was the mother of the groom clearly out shown the bride," said **Sonja** [last name redacted from the police record]. As she continued to pick shards of acrylic nails out of her blondish hairline she paused and added "It also appears that just anyone was invited which adds to the riff raff and brawls."



The wedding kerfuffle caused most of the available local safety resources to roll in to help calm down the scene from escalating further. "I saw a few old girlfriends when we

got there," said moonlighting EMT paramedic **John McGroary**, "so it was kind of a win-win for me" but the number of cake-related injuries will likely give me post-traumatic frosting disorder for years to come. Also, I never saw so many torn dental veneers."

A coltish woman holding a broken heel and a fist full of white hair confirmed the major events. "The groom's mom looked like a young **Joey Heatherton** and suddenly it was on. I found myself punching out an older woman who was wearing a suit (waves hair as a prop) but she was pretty tough and stocky for a senior citizen and she took a few of my best haymakers before folding. It took me a few extra shots to get her down. And one guy was named "Rotten." What mother would allow her son to be called 'Rotten'?"



### MNL Creates Food Quality Review Board

*"Someone Needs to Champion Standards"*

(Fourth Street) The community outreach division of Mom's Newsletter (MNL) has formally created a food advocacy arm because of being lauded as the "single change agent" which caused the return of Basilleo's Pizza to the top of Faribault's dine in/ take out offerings.



"We realized we needed to do even more for the citizenry," said **James "Snapper"**

**Batchelder**. "I posed the idea to the city council to proactively assess key foodstuffs for overall quality, mouth feel, freshness and tastiness standards. Thanks to me, it is now a reality."



The board will begin with reviewing all finished offerings of Tater Tot Hotdish and Apple Crisp. Interested parties are to send entire oven-ready pans (large commercial baking pans will suffice) to the assessment headquarters in Bloomington. "Just make sure you are heavy on the crust and crisp said approved cook **Karen Ayre**. "These inspectors take their quality responsibility seriously. I had to resubmit my hot dish three times before I got the certificate of approval. It was still warm from their portable laser printer."

Plans are to expand to Thanksgiving stuffing, lasagna, butterscotch pudding and chocolate chip cookie dough in 2019 with the addition of mixed cocktails in early 2020 (a large Thermos™ will be the approved container).

Anyone desirous of becoming a food inspector can contact either **Doug Long** (cheese-based entrees), **William "Billy" Miller** (puddings and crisps). **Curt Breeding** (mixed cocktails) and **Cindi Ramm** (raw dough) to complete the initial assessment and pay the handling fee (cash only). No timetables are currently available, but you can "expect a prompt response" said **Snapper**.