



Here's another example where the experts are totally wrong

We're always given the line that 'hard' skills are what we need. The pundits say courses in computer science and math will give a person the skills to get ahead.

However, when I think of all the courses I've taken in my life, including math, history, biology and French, the most valuable course to me of all was drama.

I pity the fool who has to go into a tough situation without this training. Those of us with drama under our belts will take the time to examine our role, get into it, and play it out to the full.

How else can one properly face an irate policeman, feign joy at a surprise out-of town guest, act confused when presented with evidence of bad behaviour?

Exactly! I don't see how knowing an algebraic equation or the year of the battle of Hastings is going to help in life. Without drama classes I would be sunk.

Turning fruitcake haters into fruitcake lovers since 1996.

This incredibly moist fruitcake is made with tons of glace cherries and pineapple.

It's also loaded with chunks of gourmet chocolate.
0 Trans Fats

Moon, June, Spoon

June is such a lush and beautiful month. Right now I have gorgeous dark purple delphiniums blooming beside bubble gum pink roses. In my round bed I have white canterbury bells nodding happily beside bright orange poppies.

So please do take the opportunity to plant some flowers, or else go to a park and enjoy them. Why we were fortunate enough to be blessed with flowers, I don't know, but I do know they give everyone a lift.

This month's **tested recipe:**

Blender Hollandaise

Amaze guests with delicious homemade Eggs Benedict.

- 4 egg yolks
- 1 tblsp. lemon juice
- 2/3 cup hot, melted butter
- dash of cayenne pepper

Have butter slowly boiling in a sauce pan. Put egg yolks, lemon juice, and cayenne in a blender. Turn onto a low speed, and while it is on slowly pour the hot butter into the mixture until all the butter is added. Voila! So easy, and works every time.

Travel tip - When in Rome

Here's quite an unusual tip that I recently learned from my 85-year-old mother. She was talking to a friend of mine about travelling to Rome. Mom said that one has to be very careful of pickpockets, especially around any tourist attraction. She said that beggars will sit there, and then suddenly, one of the women will throw their baby at you. Mom said, "If someone throws a baby at you, you shouldn't catch it. That's when the pickpockets strike because your hands are busy."

Hence, when in Rome, and if thrown a baby, do not catch it.

What to Do

This might be hard to believe, but there are people in this world who are bored. To help them, I've comprised a list of things to explore:

- plant weird seeds like bottle gourds and see what happens
- take a stained glass-making class
- take a creative writing course
- join a political party and get active
- volunteer at a non-profit
- buy a book on local hikes and go on some
- learn to ride a horse
- join a gym

If you wish to unsubscribe, please e mail me, and I will remove your name from the list!

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