



Beware the Ides of March

I was a bit of a daydreamer in elementary school, so only vaguely recall the history of the term, the Ides of March. Wasn't it a soothsayer who warned Julius Caesar not to go to the senate, as he always did, due to imminent danger? But, noooo. Caesar insisted on going, got stabbed, and died.

From this, I hope we're all getting the clear message that we should not stay on rigid paths following set plans.

From time to time, it's excellent for the brain to do something completely outside the normal routine. So for example, instead of conjugating French verbs while walking the dog, try an entry-level Cirque to Soleil move with your spouse. It can't hurt to switch things up a bit!

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

Very Sad News at Hall Road

If you've ever loved a pet, you can imagine how we're all feeling over the demise of our dear dog, Arnie. I say 'our' but he was actually only my dog. He'd tolerate Denis and the kids, but he wasn't really wild about them. The main attraction for him with the kids was their ability to spread vast quantities of food debris within his reach.

When the kids and their friends were small, he was a wily guest at their gatherings. All a kid had to do was hold a sandwich down low, and like a shark, Arnie would lunge and swallow it in one bite.

But all good things must end, and last week Arnie breathed his last. Please go to my blog for the eulogy:

<http://www.fruitcake.ca/newsletter/index.php>

This month's tested recipe:

Boeuf Bourignone (a.k.a. beef stew)

This is very easy, yet it sounds so chi chi.

For four people, buy about 2 lbs. stewing beef. If you save bacon fat, that's very good for this, otherwise use any oil. Turn the oven to 350. Heat 2 - 3 Tbl sp. oil in an oven-proof pot until it's super hot. Add the meat and brown it on all sides. Sprinkle 2 - 3 Tbl Sp. of flour over the browned meat and stir the whole thing. Add salt and pepper, half a bottle of red wine, a chopped onion, 4 - 5 cloves of chopped garlic, and a can of tomatoes. Place in the oven, covered, and stir every half an hour or so. After about 2 - 3 hours it's ready.

Where to find Really Unique and Very Cheap Gifts

Have you noticed that we all have more stuff than we actually need? This makes gift-buying a really challenging situation, as most people just buy whatever they want, when they want it, hence needing nothing. However, society demands that at certain times of the year we give gifts.

If you want to find very unique things, you simply have to be a regular visitor to places like Value Village and the Mennonite or Salvation Army thrift shops.

Please don't go into one of them thinking, "I want to buy a golf-themed item for my husband," because you won't find one that day. But, if you browse these stores regularly, then like a sharp-eyed barracuda, you'll soon find that golf-themed item. And it'll be cheap, too.

Imagine my surprise and delight to happen upon the Elvis Presley LP, Blue Christmas, in great condition, at the Mennonite Thrift store for \$12.00!

The perfect gift for that Elvis fan, non?

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

moni@fruitcake.ca

PRODUCTS:

Totally Decadent Fruitcake

Totally Decadent Fruitcake is a gourmet product made for people who appreciate high quality ingredients.

[<<read more>>](#)

Okanagan Harvest Cake :

We now make a natural fruit version of Totally Decadent Fruitcake™

[<< read more>>](#)

Okanagan Fruit and Rum Bars :

Here is the perfect gift for the business or corporation that wants

A Strange Perception

For some reason, we balk at the price of hand made items. Whether it's made by a potter, a weaver or an artisan baker, we look at the price and go, "Gaaaaaa!" I have done it myself, many times.

However, I think it's time we all stopped buying so much mass produced, made-in China, useless stuff. Perhaps if we really do get to buying quality over quantity some of the reckless consumerism will stop.



NUTTIER THAN A FRUITCAKE™, Kelowna, British Columbia, V1W 2V1.
Phone 250.860.4174 E-Mail: MONI@FRUITCAKE.CA

© 2005-2007 Nuttier Than a Fruitcake™. All rights reserved.
Website updated and optimized by [MIC-ITSolutions](#)