



NUTTIER THAN A FRUITCAKE™
3321 Hall Rd, Kelowna, British Columbia, Canada V1W 2V1

This Month's Tip on Being the Life of the Party:

Here's something I've done on various occasions, and it never fails to bring a smile to those who witness it. When in doubt, I start to belt out the theme song from a favourite TV show from days gone by. Who can forget my shining performance at my niece's wedding party on Pender Island when I sang the theme from Gilligan's Island? A prerequisite for doing a really good job, though, is an awful lot of alcohol. Other favourites include the Addams Family, Green Acres and Three's Company. For the words, check out this site:

http://bussongs.com/tv_theme_songs.php

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

Hi there Fruitcake fans!

Yes, I was on CHBC-TV, and now have the segment on my site:

http://www.fruitcake.ca/fruicake_1.html

As I suspected, I did forget to pull in my stomach so will have to live with that.

This month's tested recipe:

Chicken with Thyme and Honey: 4 bone-in, skin-on breasts. Sprinkle breasts with thyme, and brown in 2 - 3 tbsp butter. Place in a baking dish and put it into a 350 degree oven. To butter and chicken juices in skillet, add one chopped onion, another tbsp or two of thyme, a quarter of a cup of white wine, a cup of whipping cream and a tbsp of honey. Cook on high heat to thicken and once the onion is soft, add this mixture to the chicken and continue baking uncovered for another 45 to 60 minutes.

Mitigating the pain of pet loss

The only sensible way to prepare for the imminent loss of a pet is to have several on-hand. My precious dachshund Arnie, is 14.5 years old, deaf and blind, an insulin-dependent diabetic with a heart murmur. I know what you're thinking, and I am completely ready. How? Because we have two miniature dachsies in reserve, Mojo, aged 9 and Ricky, aged 4. Cats help, too, so we have Wrecks and Mango for extra fur coats into which we can cry when the time comes.

Hallowe'en Treats for Big People

You may think I should have my head examined, but I recommend that everyone should have a 5 kg slab of Callebaut chocolate in their home (around \$85 at my bulk food store). This way, you're ready to make stuff at the drop of a hat. For example, last night I made easy and delicious bark. Melt a pound of chocolate in the microwave on lowish heat. Stir a half a pound of lightly roasted nuts into the chocolate, and spread this onto wax paper laid on a cookie sheet. Cool in the fridge for an hour or two, then break into pieces. You can give this as gifts which people will love. Just buy a roll of cellophane at a craft store, cut a square and place the bark inside. Gather with a nice piece of ribbon around the top. Voila!

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

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[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

Here's a suggestion for those of you who want to be really chi chi and la dee da. Buy a nice late harvest wine or port, a hunk of artisan sharp cheddar cheese and one of my fruitcakes. Slice and serve the fruitcake and cheese along with the wine and watch people go berserk.



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