



How Terrifying for the Math-Challenged to have Lived through the Aughts

I recall being told by my grade 11 math teacher he would pass me if I promised never to take math again. I said, "Why would I?"

Imagine my horror to be faced with statistics while in graduate school. I'll never forget the poor Cuban math teacher I was dating trying to tutor me.

He started with "Okay, what's the square root of 100?" To which I responded, "Okay, 6? No, 6 x 6 = 36. That's too low. Or 8? Let's see, that's 64...." Let's just say he was pretty well in shock over the entire experience.

How cruel, then, that I've had to live through the 2,000's, and now the teens. If someone says their grandchild was born in 1998, I'm wondering if the kid's in kindergarten, or high school. Let's see, 2011 - 1998 is, um....

Or things that occurred in say 2001, I continue to mix up with being recent. No, that's TEN years ago. Oh, right.

Oh well. If I live to see the 20's maybe the math'll get easier. Or else I'll be even dottier so won't care.

Jennifer Schell, Editor of Food and Wine Trails Magazine described my fruitcakes as 'delicious' and said, "Everyone loves Moni's fruitcakes. Buy lots."

Please feel free to e mail me any time if you need any further information, or feel bored.

Lessons Learned

Two events recently occurred that helped me along my journey of learning. The first one involved photos of me. My cousin from Germany visited me last year, and took some pictures which she just sent. Here is what I learned: always stand up straight and pull in your stomach. Even though quite thin last summer, I didn't look it on the photos. Secondly, don't wear flats. They just make a person look dowdy, and finally, for the love of God, wear a proper-fitting bra. I'm sorry to have to be indelicate, but that's really important for those of us struggling against the forces of gravity.

The second learning event involved my bees. I learned that by just receiving a bee hive one is not a beekeeper. I just found out my bees didn't make enough honey and will die. But you know me, a statement like that has made me spring into action. I'm now going to be feeding 40,000 bees sugar syrup until they can't drink anymore. I'll keep you posted on that one.



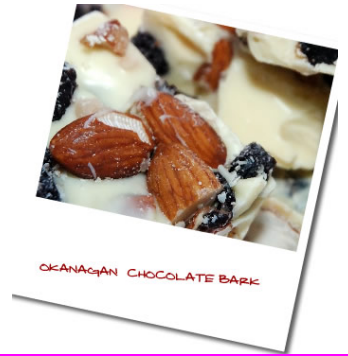
This month's tested recipe: Easy Marshmallow Fudge

Grease an 8 x8 or 9x9 pan

- 1 bag of chocolate chips (or 8 semi-sweet chocolate squares)
- ½ cup of butter
- ½ - 1 cup of peanut butter
- 1 package of fruit flavoured marshmallows

Melt the chocolate and stir in the butter. Once this is smooth, remove from heat and add the peanut butter, then finally the marshmallows. Chill for a few hours and cut into bars. They look gorgeous and are impossible not to eat.

Make on a rainy day, when bored.



Can I ask you to do me a favour?

I'm very serious about getting more on-line business, as you can read on my weekly blog:

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

I wonder if you'd be kind enough to forward this e mail to one or more people who might be interested in **unique homemade Christmas gifts**.

The small business owner has to think of creative ways to get the word out, because most advertising is very expensive, and if not targeted, quite useless.

So if it's not too inconvenient, perhaps you'd give this old fruitcake and chocolate bark monger a hand. Thank you!!

PRODUCTS:

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to give a high-quality, hand-made product.
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