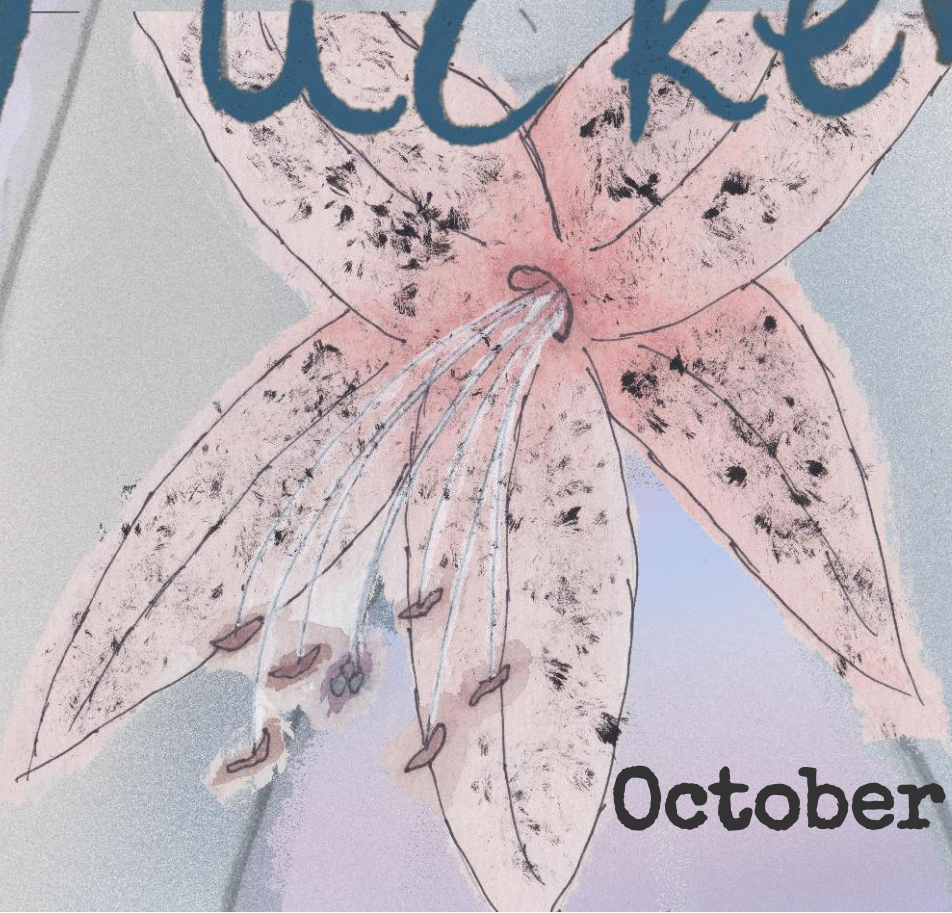


That Plant Fucker



October 2019

Halloween Limericks

There once was a crow named Bo
Who was tiredly filled with woe.

He got up on the hedge
The one entirely of sedge
And shouted "UP YOURS, POE"



There once was a coven
A little too fond of the oven.

Children went astray
They ended up on a tray
And now we can't get any lovin'



There once was a ghost from Provost
Who had the most interesting post.

His letters would tell the story
Of his most satisfying glory
And the ladies just had to boast



For the Samhain Witches Looking to Fly

Travel the Veil in Comfort

Are you tired of flying ointments that are so harsh they make taking the brown acid look like a good time?

How are you supposed to cavort with astral beings when part of you is stuck in the corporeal?

No more do you have to live an astral half-life. Say hello to Fly-Ease. The only flying ointment that contains a proprietary blend of herbs including belladonna (*Atropa belladonna*) and poppy (*Papaver somniferum*) to float you painlessly to the astral plane.

Fly-Ease is guaranteed to bring you to within an inch of your life. Really "be there" when communing with the dead.



So agreeable you don't need to wait for Samhain. Use it anytime you need to get out of yourself.

Click the button below to order a sample of Fly-Ease now.

ORDER NOW

Rant

What is pumpkin? The thing you carve for your front porch (typically *Cucurbita pepo*)? Yes, but you wouldn't want to make a pie out of it. Pie pumpkins or "sugar pumpkins" are where pies come from (usually also *Cucurbita pepo*). Unless you buy it in a can. Then it's more likely a butternut or other squash (often *Cucurbita moschata* or *C. maxima* or both).

This distinction in the species causes some people to cry foul.

"Canned 'pumpkin' not a real pumpkin!" Well, so what? I didn't realize you were such a *Cucurbita* purist. They are all squash sisters.

So consider that most "pumpkin spice" consumables don't contain anything remotely resembling a pumpkin, you need to stop bitching about the species of your pie pumpkin and be happy that it's actual food.



Pumpkin Spice Simple Syrup

Here is your obligatory pumpkin spice recipe. Hey look, it's got real pumpkin!

1/4 cup pumpkin puree
1 tbsp pumpkin pie spice
3 cinnamon sticks
1 vanilla bean or 1 tsp vanilla bean paste or
vanilla extract
2 1/2 cup water

- 1) Add all ingredients into pot except vanilla bean
- 2) Slice and scrape the seeds out of the vanilla bean
- 3) Add pod and seeds to pot
- 4) Bring to boil over medium high heat
- 5) Boil for 10 minutes, stirring occasionally
- 6) Remove from heat and allow to cool for 10-15 min
- 7) Transfer into airtight storage container and store in refrigerator

often provided to conduct the water directly to the weep holes or drains, and where the ground is of a clayey nature it is advisable to pack loosely a 6-inch vertical

to allow the water to drain off more readily than from a retentive filling.

Shameless plugs

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of retaining walls, it is first necessary to

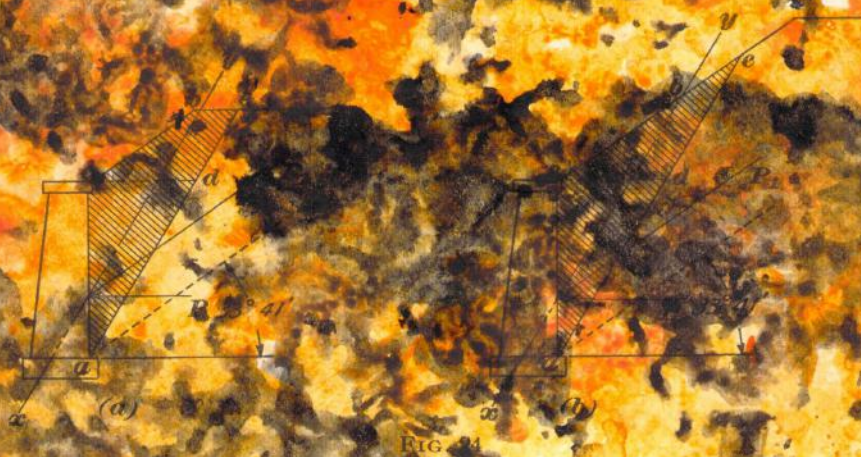


FIG. 24

as in Fig. 24 (a), is considered instead of the triangle abc as formerly, while, if the surcharge is so high that the slope of