

## BAD FOEM CANNERICS

THERE ONCE WAS A GHOST FROM THE COAST
WHO IN LIFE HAD DONE NOTHING BUT BOAST
HE SPOKE OUT OF TURN
AND SOON WOULD LEARN
HOW MUCH WOOD IT TAKES FOR HIM TO ROAST

THERE ONCE WAS A WITCH FROM IPSWICH
WHO HAD BECOME EXCESSIVELY RICH
SHE WOULD CREDIT HER SPELLS
WITH ALL THE WHISTLES AND BELLS
BUT SHE STILL ENDED UP IN A DITCH

ONCE THERE WAS A GHOUL FROM KABUL
WHO IN LIFE HAD BEEN NO FOOL
BUT WHEN HE SAT IN THE TUB
THE HAIR DRYER WAS NOT A SUB
ABOUT IT THERE SHOULD BE A RULE

## Having trouble satisfying your Samhain ghost lover?

Don't let your lack of libido spoil All Hallows Eve!

As the veil between worlds thins, you don't want to be left out of the ghost orgy because of your floppy peter or frigid fanny.

Introducing

Bang Balm.
An exciting

NEW formula

of

Mandrake

and

Bitter Melon.

Just a few drops to your nether regions is guaranteed to elevate your ghostly liaisons to explosive levels.

Don't be left out of Samhain / Camhain / Celebrations!

Buy

Bang Balm

today at your nearest Proctor's Apothecary.

## Pickled Bitter Melon

1 cup water

1 cup rice vinegar

1/3 cup sugar

1 tbsp pickling salt

1/2 tsp crushed red pepper per pint

1-inch piece of fresh ginger per pint

2-3 medium-sized bitter melons

- 1. Cut off ends of bitter melons then cut in half lengthwise. Remove inner seeds and white pith with a spoon.
- 2. Slice bitter melon halves into "C"s, about 1/4-inch thick.
- 3. Parboil bitter melon pieces for about 30 seconds until just tender and they turn a brighter green.
- 4. Drain and let cool in an ice bath to stop cooking process.
- 5. While pieces are cooling, bring the measured water, rice vinegar, sugar and salt to a low boil until salt and sugar fully dissolved.
- 6. Once cooled, drain bitter melon from ice bath. Add red pepper and ginger pieces to jar(s).
- 7. Add bitter melon to jar(s). Cover with rice vinegar brine.
- 8. Cover with lids, shake to distribute red pepper and ginger pieces.
- 9. Allow to cool and secure again with lid.

RATI

I AM HERE

FOR HOW LONG?

REPLY HAZY TRY AGAIN

