

IT'S RECIPE TIME! And it's EXPLETIVE #____, from Bjo Trimble of Garden Grove 92641.

How To Cook An Octopus

"No experienced skin or scuba diver really fears the wily diranchiate cephalopod, no matter what lurking evil tricks a hundred movie scripts have credited to this creature. The octopus is rather mild and gentle, really, but he can move with surprising speed, can bite with his beak, and can hold on to the rocky bottom of the ocean with a tenacity that is unbelievable. [Keep that beak in mind, people!]

So you catch an octopus with patience saturated with good luck. Grab them by a tentacle as they swim by and hang on. And get them out of the water. This latter feat is more than half the battle and it's just plain hard work, especially if the octopus is on the top side of 40 pounds. [And diver is on bottom side of 100...]

When you get one out, you can eat it.

Prepare as follows: Place cloth over the tentacles and pound thoroughly [what is the octopus doing all this time, Meyer?] then wash meat well. Put 10 lbs of meat in 4 1/4 quarts water and boil for 30 minutes. [Hold it; what do we do with the other 30 lbs of octopus?] Salt to taste. Leave in water for 20 minutes. Cut in 1/4 inch slices. [Go to side of boat; be sick].

To marinate: prepare a marinade of olive oil, lemon juice, chopped garlic, parsley, and black pepper. Pour over octopus. Toss like a salad. Marinate for 2 to 4 hours. Serve cold as a cocktail hour treat. [Wow, what an idea to liven up a FAPA one-shot session!].

To curry [όείξ ε λείγος βίρωςκ]: chop 1 white and 1 green onion, saute in butter. Add two tablespoons of flour, 8 [eight?] tablespoons curry powder, salt to taste. Add one tbsp sherry and one of sauterne. Stir on low flame. Avoid lumps. Add boiled octopus [having given it the rest of the wine] to sauce, simmer 5 minutes and serve immediately as a main course. [And don't forget to avoid lumps!].

Either way, octopus is really quite good and if you don't find it at your nearest market, get out the scuba gear and practice grabbing tentacles as they go by! [What, and get my convention membership revoked?]

The above, not counting the smart-aleck remarks in brackets, was a real article sent to me by Felice Rolfe. It was written by someone who obviously knows very little about cooking, and I have my doubts about his scuba talents, too. Nothing was said about how to sneak up on an octopus, or how one became a part of the under sea scenery so that an unwary octopus would swim by. Or what one should do if he happend to grab the tentacles of a particularly grouchy 40 lb octopus...or how, in fact, to actually get ~~them~~ them out of the water, from 10 fathoms or more!



[2] John's sister Joyce, her husband Bill Bailey ~~and~~ and four kids, Kathy [18], Bob, Lora & Paul are coming to visit us between June 9 and 23. If you don't hear much from us during this time, you'll know we're busy with non-fannish type stuff like visiting other relatives, seeing tourist sights, and such. I wish we had the yard in a more presentable condition, but we don't. Ah, well. Maybe I'm being "house proud" or whatever they call it.

COMMENTS: DICK LUPOFF, are you pulling a Dorcas Bagby bit on us?

DAVIN KAISER: I hope you've told Lynn Pederson about the art show? If not, why not? Send me the address, and I'll drop a sample PAS-tell out his-her way.

FRED PATTEN: The picnic was fun. You didn't pick the part of the park we had in mind, but otherwise, it was fun. I think you had a good idea in the bit about supplying frankfurters and salad [which is always a drag to get up for only one or two people] and letting the individuals bring their own rest of the chow. You did a fine job of supplying entertainment, too; that huge party of Mexicans next to us with all their cute dark-eyed children trying to break the piñata was very clever planning. You should make sure to collect the money for this sort of thing as you get sign-ups, and we won't be out the food when some jerk doesn't show up and doesn't let us know he won't show up. No refunds, of course.

I don't know about other fans blossoming into pros now that fans are in editorial positions at publishing centers, but I don't think I could send anything to a fan. At least not under my own name. Perhaps I feel that I have such a very bad name, anyway, but I just don't think it would be a good idea. Nothing against the fans-turned-pro; I'm sure they would do their job. Perhaps it is my usual lack of confidence working overtime.

MICHAEL KLASSEN: Someone in fandom has sold a mlg list or two; we have been getting some pretty bad junk mail [not obscene or anything; just junk items] addressed to "John Trimble", which could only have come from fandom.

Our lovely old "Universal Dictionary of the English Language: a New and Original Work Presenting for Convenient Reference the Orthography, Pronunciation, Meaning, Use, Origin and Development of EVERY WORD IN THE ENGLISH LANGUAGE together with Condensed Explanations of Fifty Thousand Important Subject and an Exhaustive Encyclopedia of all the Arts and Sciences. PROFUSELY ILLUSTRATED" Vol. 1, copyright 1897, says about BREE: Bree (1) brie, brew, broo (Scotch) 1. broth, soup. 2. juice, sauce. 3. water, the sea; moisture of any kind. Bree (2) bron [a corruption of O.Fr. bricus; O. Eng. brige = contention, quarrel] hurry, bustle, tumult, (as in) "Nae doubt when any sic poor chiel' as me Plays tricks like that; ye'll, in a hurry see, It thro' the parish raise an' unco bree" Bree (3) [Bre.] the eye-brow. Ron Ellik rescued this set from a thrift shop.

I've dropped a card to Harry Stubbs, and asked him where he got Bree.

BRUCE PELZ: OK, 25¢ for the comic book. More on Wicho and Other Fabulous People I Have Known later; I want to also write some about Mr. Blake, my "grandfather".

I should correct myself; or at least fully explain myself, really. That ill of Dian's was bad. But I've seen her do nudes and Beardsley-style stuff [which has been judged by some as pornography; I disagree] that were terrific. I object to bad art from a good artist! I could also argue with the Birchers in our PO

[13] about ART, if it really had some validity, but not about that drawing. OK? In fact, I'd like to see some of Dian's really nice nudes published, if not here then in PAS-tell, hopefully? Or somewhere, at least. I do like them.

JOHN TRIMBLE IS EVIL AND MEAN AND SNEAKY AND HORRID AND HE SLEEPS ON THE COUCH TONIGHT AND IF HE GOES THRU WITH HIS NASTY SCHEME I'M RUNNING AWAY FROM HOME AND... BRUCE PELZ IT IS ALL YOUR FAULT WHY DIDN'T YOU THROW THAT SILLY COMIC STRIP AWAY? NOW SOME NUT WILL WANT ME TO FINISH IT AND I DON'T WANT TO I DON'T WANT TO I DON'T...

TED WHITE: Until now you almost convinced me you were a rational person, Ted...but now I think you are a hoax. Nobody in their right mind could really like snow, much less rhapsodize on and on about it! I'll admit it's beautiful...for the first 10 minutes, and from then on it's cold, soggy, dirty, and horrid. I'll trade off every season you've got [and throw in an extra] for warm weather all the time. I like weather to live in, not just survive. Of course you dig spring's green; you haven't seen it for months! I spent one winter in Bainbridge, Md, and one in Chicago; the scars I have from sliding on rock-salted walks are still with me. I guess you're right; it's what we're used to. You would probably hate my very dear desert weather at 110°, when I can go rockhounding with ease.

BARRY GOLD: But...but an Old Fashioned also contains whiskey, a cherry, a slice each of lemon and orange, and a toothpick, plus ice cubes...were you going to cook the chicken in all that? And I think you are talking about your joke menu while I was talking about your real menu; the point still stands as stated.

So we still can't afford the dinner; from your description of your trip to Frisco, you live pretty high off the hog, but then you have no other bills or responsibilities. Seriously, thanks for the offer of letting us bed Katwen down [I don't think she'd stomach gourmet food just yet, but she'd certainly be willing to give it a try!] but with guests coming and all, we have to watch \$\$.

Don't beg the question now; just don't publish any more adolescent porno.

FRED WHITLEDGE: Hey, you're getting very good on that multilith machine now. Have you ever used the stencils that look like mimeo stencils? What size machine do you have? Your heading was done with ordinary pencil? If you'll bring a stencil and tools to LASFS sometime, I'll do some art for an APA L cover or whatever you'd like to use it for. I could use some multilith practice, too.

"Dave Van Arnam": I wonder how you crazy NY fans are going to pass some neo off at the Westcon as "Dave"? It can be done, tho; even fans who knew Carl Brandon was a hoax were taken in by Eliot Shorter wearing a Brandon name tag. Of course, with a huge, ominous-looking Negro carrying a big guitar, one seldom argues.

TERRY ROMINE: Thank you. If the illo is in my pages, I drew it unless otherwise indicated. Dunno why shouldn't you dig another artist; the fans in the art show do it all the time. And do you have info on our art show? If not, why not?

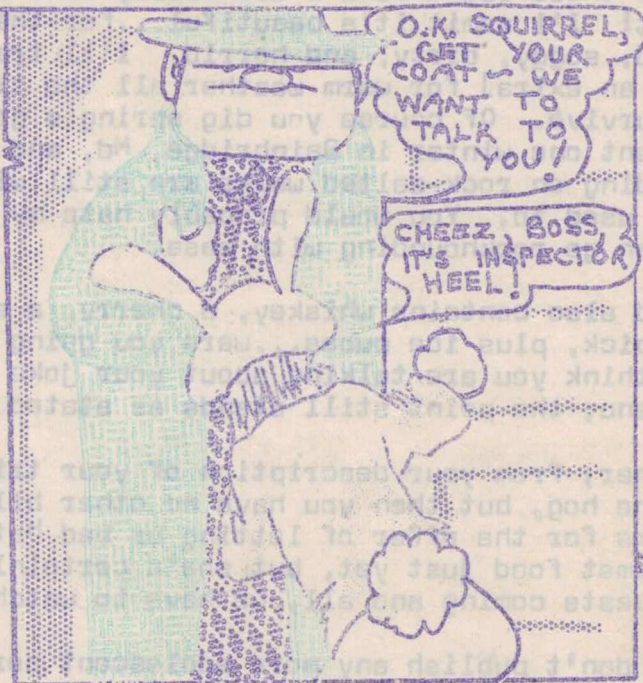
ED MESKYS: Well, I was trapped at the Bouchers' by a clod named Leroy Fraiser (and/or) Chuck Harris, who wanted to explain to me what he meant by threatening in N3F to put out a zine of "hard-core pornography" and asking me to do art for it. "Trimble! Send me some nudes of men, woman or something for my..." was how he put it, and then got terribly upset when I said no. "How are us nice li'l kids supposed to find out anything if you nasty adults keep saying no?" was about how he answered. So I fell for trying to talk to him in person; he "listened" to what I had to say, and then handed me a "water-brother" bit, for pitysake!

THE SQUIRREL



BY MAGNA CHARTIS

BLAM!
KNOCK!
BLAM!



O.K. SQUIRREL, GET YOUR COAT - WE WANT TO TALK TO YOU!

CHEEZ, BOSS, IT'S INSPECTOR HEE!



I'LL TAKE CARE OF THIS, HOPPY - SORRY, MY DEAR - SIMPLY MUST DASH -



THINK YER SMART HAH? WELL, WE GOT THE GOODS ON' YOU, THIS TIME!



AT THE SCENE OF THE CRIME -

THANK QHU YOU'VE COME! IT'S TERRIBLE! I'M RUINED! RUINED!

NOW, MR. SHAGGY...