

Chef Boy-ar-Dave:

Shrimp Scampi served over pasta

Average Cost of Meal: \$10-\$13

Time of Preparation: 10 minutes (cook time for pasta)

Cook Time: 8-10 minutes

Serving Size: 4-6 people

Ingredients:

- 1 lb of Pasta
- 1/3 cup of oil
- 4 Garlic Toes, minced
- 1 lb of Shrimp
- 1 Tsp. of Parsley Flakes
- 1 1/2 Tsp. of Old Bay Seasoning
- 1 Tbsp. of Lemon Juice

Instructions:

Boil Pasta Noodles. In a large sauce pan add the 1/3 cup of oil and Garlic. Sauté Garlic for one minute, until slightly browned. Add Shrimp, Old Bay, Parsley and cook for 3 to 5 minutes (until the Shrimp turn pink). Stir in Lemon Juice. Serve over Pasta.

Sesquipedalian Literary Society's Five Dollar Word of the Week

cumberground (noun)

pronounced: [KUM-ber-grownd]

Meaning: something or someone totally worthless; with strong connotations of being in the way.

Origin: This is, alas, obsolete, having been deemed self-defining by the sieve of common usage. It seems to have been a northern English dialect word that gained wider currency in the 17th and 18th centuries -- or at least, that's when most of the citations are from. That's cumber is in the sense of burden, as in encumber. Which may be why I like the sound of it so much.

Usage: Richard II was found guilty of having been deposed and so a cumberground who told sad stories about kings.

Comic by Karam Boeshaar

TIPS FOR TAKING EXAMS

