Miscellaneous

Chef Boy-ar-Dave:

Hershey's Chocolate Pie

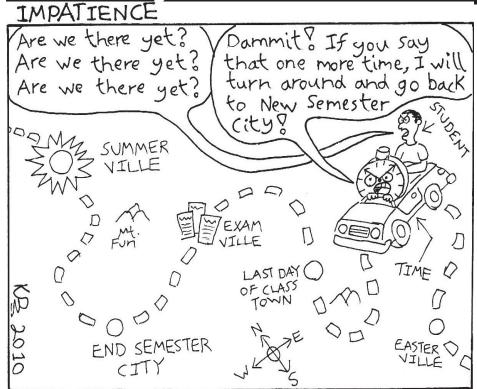
Average Cost of Meal: \$6- \$9
Time of Preparation: 5 minutes
Cook Time: 25 minutes
Wait Time: 2-12 hours
Serving Size: 6-8 people
Ingredients:

6 Pack of Hershey Chocolate Bars1 Large Container of Cool Whip1 Graham Cracker Crust Pie Shell

Instructions:

You need 2 pots (one larger than the other). Fill the Larger Pot ¼ of the way full with water. In the smaller pot break the Hershey Bars at least in half, the smaller the pieces the quicker the cook time. Place the Small Pot with the broken up Hershey Bars inside of the Larger Pot, there should be enough water in the Larger Pot to keep the Smaller Pot from touching the bottom. Set the burner to Med or Med High and wait for the water to boil. As the water boils it will melt the chocolate without burning it. Once the chocolate is melted combine it with the entire container of Cool Whip in a Large Mixing Bowl. Mix the Hershey Bars and the Cool Whip together until you can't tell the difference. Pour the mixture into the Pie Shell. Put the Pie in the Freezer for at least 2 Hours, over night is best.

Comic by Karam Boeshaar



Sesquipedalian Literary Society's Five Pollar Words of the Week

1)Brontide (noun) (pronounced: bron-tahyd)

Meaning: A sound like distant thunder, sometimes caused by seismic movement.

Origin:

From the Greek bronte meaning "thunder" and from the suffix id, also Greek, meaning "offspring of."

Usage:

"That storm's coming our way, lads, judging by the brontide," the Pirate captain Thunder-Guts said. "Either that or it's me stomach, bell peppers'll prevent scurvy but they won't do ye any good with the lady folk, if ye catch me drift."

