

THE FRANK REPORT

3.14.2020 #217

All the news I see fit to print.
Freedom of the press belongs to those who own one.

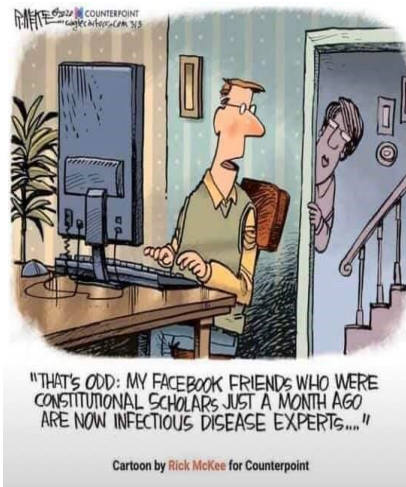


Recipe Corner

Granddaughter Gracie has been challenging me with recipes. Mostaccioli almost ready...added fresh sliced mozzarella (instead of that plastic shredded stuff) to top it off. Had extra Ricotta cheese so I surprised her with a very complicated Italian cheesecake complete with berry compost topping.



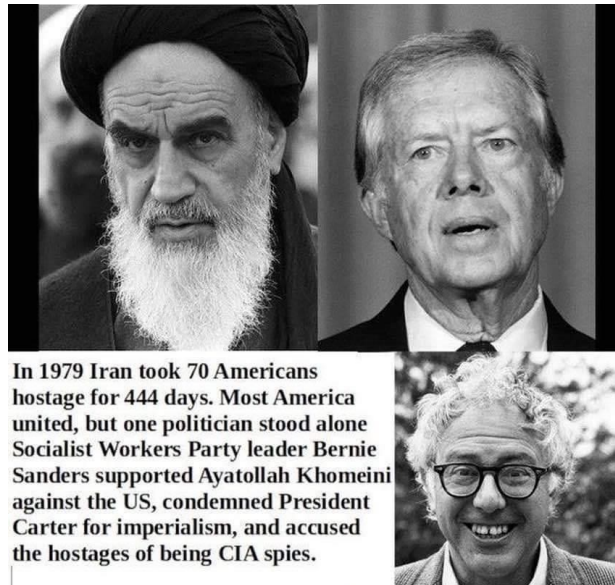
Both recipes on third page.



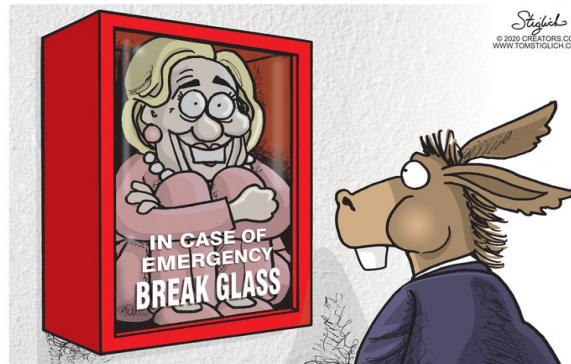
Facebook better name?



Thanks Larry for the following that I had forgotten...

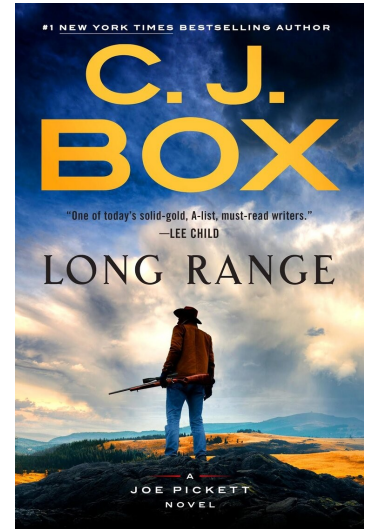


In 1979 Iran took 70 Americans hostage for 444 days. Most America united, but one politician stood alone Socialist Workers Party leader Bernie Sanders supported Ayatollah Khomeini against the US, condemned President Carter for imperialism, and accused the hostages of being CIA spies.



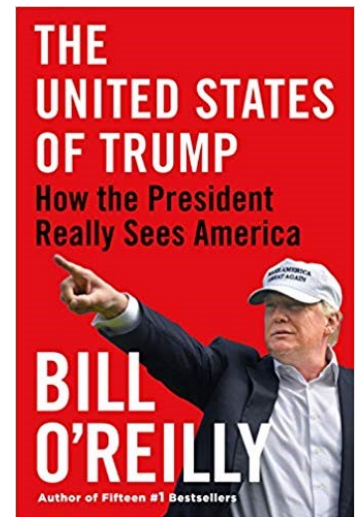
Bon Mots

Thanks to Daylight Savings Time my car's clock is now correct.



Book Report

Joe Pickett mystery.
'Nuff said!



Found this on the back shelf in library. Two huge egos trade Q&A shots with added comments from Trump ex-wives and his kids. Input includes first two years in office. No spin claim by Bill remains intact with this one. Good read for inside baseball stuff I did not read anywhere else.

-more-



This is Paul. Some of my frequent visitors have never seen him since he is very shy.



Paul is also camera shy.



I noticed that my MN drivers license is up for renewal this year. Figure I'll wear this hat to speed up the process when I show up at the local DMV. Buddy of mine in CA did this and said the crowd suddenly disappeared. He was done in ten minutes.

Minnesota Voter Statistics

5,576,000 is the population estimate.

653,000 are under the legal voting age.

Thus 4,923,000 is the maximum number of eligible voters.

3,260,000 total current voter list at the Secretary of State.

2,150,000 on inactive voter list at the Secretary of State.

5,410,000 number of voters according to Secretary of State.

Deduct 4,923,000 which is the maximum number of voters.

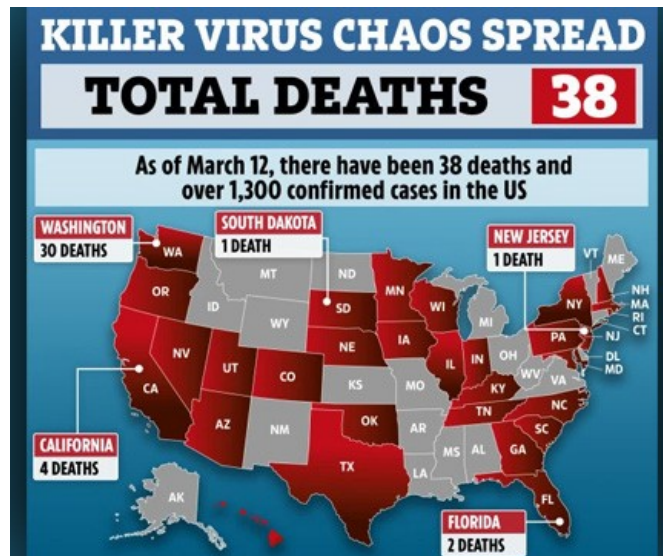
You get 487,000 non-existent Minnesota voters.

This calculation doesn't count people in prison or on parole who can't vote, illegal aliens who vote, or court ordered incompetents who can't legally vote.

These categories are small but important in close elections like the election that elected Al Franken senator. Despite no help from the Minnesota Secretary of State's office, the Minnesota Voters Alliance painstakingly confirmed that 1,000 felons illegally voted in the 2008 senatorial election that Al Franken, a Democrat, won by 312 votes.

There is no photo-ID requirement In Minnesota. In fact, if a person claims they do not have a driver's license or other valid ID, they can register and vote by supplying their name, date-of-birth, and the last four digits of a Social Security Number.

The Legislative Auditor found that thousands of voters registered in this manner in 2016 and could not subsequently be found in the Social Security Administration database.



The swine flu: 18,000 people dead, 60 million infected, 300,000 hospitalized in 2009-2010. Why that didn't make any big news? It's because that's when Obama was selling Obamacare!

***GPA/DAD/UNCLE/ETC
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(recipes next page)



Mostaccioli a la Gracie

Ingredients:

- 4 cups sauce
(I have secret recipe for sauce; just ask)
- Pound of penne pasta
- Cup of Ricotta cheese
- 2-3 tbs milk
- Cup of sliced fresh mozzarella
- ½ cup parsley or cilantro
- Pound of sweet Italian sausage

Instructions:

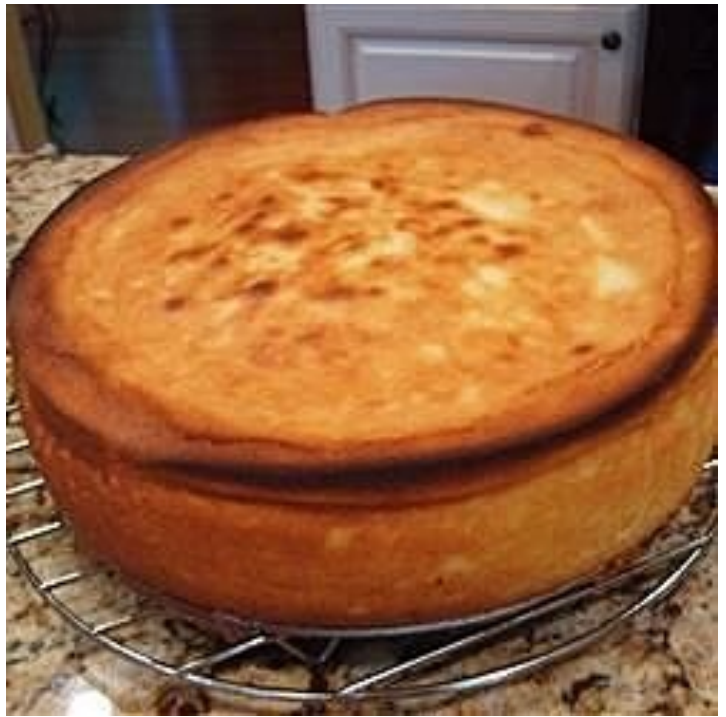
- Preheat oven 350F
- Cook penne pasta, drain and set aside
- Mix Ricotta cheese with milk and whisk until smooth
- Add parsley or cilantro
- Cook sausage and add to tomato sauce
- Mix penne pasta with sauce
- Spray large baking dish

- Layer of pasta/sauce
- Then Ricotta mixture on top alternating until all used

- Top with fresh sliced or grated mozzarella

- Cover with aluminum foil with slits for steam to escape

- Bake for about 50 minutes...remove from oven and let sit for about ten minutes



Italian Cream Cheese and Ricotta Cheesecake

Ingredients:

- 2 (8 ounce) packages cream cheese, softened
- 1 (16 ounce) container Ricotta cheese
- 1 ½ cups white sugar
- 4 eggs
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 3 tablespoons cornstarch
- 3 tablespoons flour
- ½ cup butter, melted and cooled
- 1 pint sour cream

Step 1

- Preheat oven to 350 degrees F (175 degrees C).
- Lightly grease a 9-inch springform pan.

Step 2

- Mix the cream cheese and Ricotta cheese together in a mixing bowl until well combined. Stir in the sugar, eggs, lemon juice, vanilla, cornstarch, flour, and butter. Add the sour cream last and stir.
- Pour mixture into the prepared springform pan.

Step 3

- Bake in the preheated oven 1 hour; turn oven off and leave in oven 1 hour more. Allow to cool completely in refrigerator before serving.