



### Recipe Corner

#### Quick'neasy Bread Sticks

##### Ingredients:

- 2tbs dry yeast
- 1 cup warm (120 degrees) water
- 1 tsp sugar
- 2 tsp garlic salt
- 2 tbs olive oil
- 2 1/2 cups bread flour

Dissolve yeast in water and sugar. Stir in rest of ingredients. Rest 20 minutes. Roll into sticks. Place on parchment paper on cookie sheet. Spray lightly with water, cover and let it sit for about half hour. Bake at 425 degrees for about 20 minutes until as brown as Mannix (see below).



Susan and Shane will be here in April while Mannix watches over Ronnie back in Boston. Shane's first visit and intro to a rifle last visit will be followed by intro to handguns. Not something readily available in Massachusetts. He had an impressive target pattern with the .22 rifle. We'll see how well he handles a larger caliber .380ACP:



## THE FRANK REPORT

3.16.2019 #165

All the news I see fit to print.

Freedom of the press belongs to those who own one.



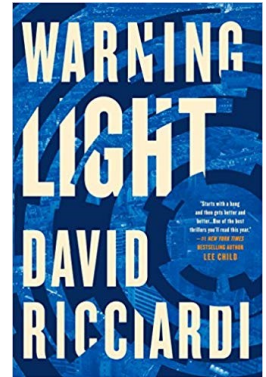
That worked so well for the Democrats that they have now begun to push the envelope in other areas. Illegals should be able to vote. Now that they have dumbed down the education system, they want to lower the voting age to 16...or 14. Free tuition at the Electoral College until they disband it in favor of one person one vote (*making NY, LA and Pelosi's SF the aggregate population to pick the president*). Union membership to be mandatory while confiscating the money entrepreneurs earn so they cannot create more jobs. Confiscate all guns, or anything that even looks like a gun (*which leads to more taxes in order to create the system to destroy them*). Average ownership of one or more guns by state is about 30%...300 million residents equals about 90+ million guns. (*Good luck*). Ban military veterans from owning guns with their first step already accomplished: confiscation of any gun found in the veterans cars when they go for treatment at any VA facility (*This has already been implemented*).



Congress critters continue to jockey for attention from the Lame Stream Media because they know the dumbed down public votes on name recognition rather than substance of their "work". Case in point: check how long Bernie Sanders has been there and how many bills he has authored. Two of his bills named post offices...probably after himself?

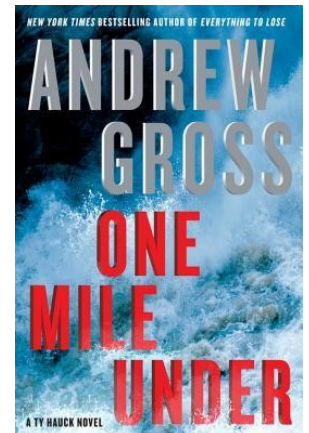
## Bon Mots

How much I spend on a bottle of wine? About half an hour.



### Book Report

Found another debut novel. Introduces new CIA guy with lots of action; yet believable. Detailed tech stuff easily understood. Good news, sequel due June 4, 2019. Will definitely be following.



Fracking and its effect on ground water in farming country the subplot. Lots of info while the hero battles the bad guys. The author supports fracking in his notes as a matter of national security. This is my third Gross book. Avoid any he has co-authored with Patterson.

-more-



Arizona and Hawaii are the only two states who don't have to figure out how they lost an hour of sleep nor do they have to remember if they turned their clocks forward. This idiocy started when some politician took Benjamin Franklin's joke about saving candle wax with DST. It does give you a way to discover just how many clocks you have in your house...and Murphy's Law will prevail as the batteries will die AFTER you reset the time.



Easy solution...



**Happy St Patrick's Day**

How's that for maintaining stereotypes?



Special 21st birthday (the one on the right...other guy is waaaaay older).

Jack "The Beaner" Siegler awaits your best wishes at:

**[jsiegler316@gmail.com](mailto:jsiegler316@gmail.com)**

His nickname came from Roselee reading *Jack and the Beanstalk*...his dad Bill's favorite also.



Have ordered several of these signs...seem to work.



Another major project completed: replaced electric stove with new gas range with all the bells and whistles. The new microwave has sensors and works much better than the old one. Given the amount of time I spend in the kitchen, it didn't take much to make the decision to make the switch. Old stove and microwave have found a new home too.

First meal cooked on it was panfish fillets compliments of Hunter and Chris. Heat control and fast cooking confirmed advantages of gas over electricity. That's an 18 gauge stainless steel panel I installed behind the stove...better than tile. Has five burners with a grill that fits over the middle burner. Also has a special overlay for one of the burners to handle a wok. The oven is huge and that's a warming drawer at the bottom with multiple heat settings. Temperature probe actually works inside oven. Now I have an excuse to gather all of the pots and pans and figure out which I keep and which I donate. Of course, I'll have to consider purchase of some new ones.

Before you ladies question my need for more pots and pans, reminds me of the question a lady friend had about the number of tobacco pipes I have.

My answer was a question: how many pairs of shoes do YOU have?

**GPA/DAD/UNCLE/ETC**