



## Cheese Patties

### Ingredients:

- 1 3/4 cups *dry curd* cottage cheese
- 2 egg yolks
- 3/4 teaspoon salt
- 2 cups all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon baking powder
- 2 tablespoons vegetable oil
- 3/4 cup cold water

### Directions:

In a medium bowl, mix together the cottage cheese, egg yolks, and 3/4 teaspoon of salt. Set aside.

In a separate bowl, mix together the flour, 1 teaspoon of salt, and baking powder. Pour in the oil and cold water, and mix or knead into a smooth dough.

Roll dough out on a lightly floured surface, and cut into 3 inch circles using a glass, can, or cookie cutter. Place a spoonful of the cottage cheese filling onto each circle. Fold in half, and pinch the edges together to seal.

Bring a large pot of lightly salted water to a boil. Carefully drop the perogies into the water, and cook for 3 to 4 minutes, or until they float. Remove from water with a slotted spoon, and place on a cooling rack set over a baking sheet to drain excess water.

When cool, fry them in butter...salt and pepper.

*This is family a recipe going back several generations on Roselee's side. It's our kids favorite... (well, most of them).*

*Important: use DRY CURD cottage cheese or you'll have a mess.*

*Ricotta maybe? I'll try it.*

## THE FRANK REPORT

4.13.2019 #169

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



*This is only half of the bunch running for president.  
Motivation has got to be one of three things: raising money, lame stream media attention or, my guess, ego.*



**Meanwhile...it's about to get verrrry interesting.**

Another interesting development is the arrest of Julian Assange of Wikileaks. Notice that there has been no coalition of thought on either side...I think the entire political establishment is afraid of him because he has been the only one actively fact finding no mater who, how or what. Also notice Trump silence (so far). Smart move would be to make a deal with him for what he knows.



## Bon Mots

*I have no Superpowers.  
I'm guessing I'm the villain.*



## TV Report

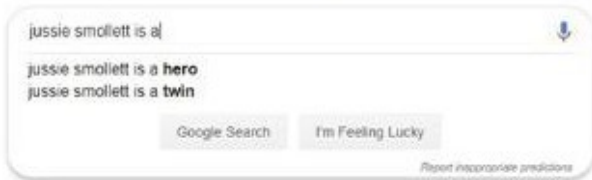
Finally, a TV series from British/Amazon co-op that is worth the time. I can see how Hollyweird is getting nervous about the net streaming companies as they produce movies better than the crap now coming from the SJW crowd. Best yet, it's free with Amazon.



Just a few minutes after the newsletter from last week hit the internet, Brian McCall correctly id'd the 1936 Rolls Royce pickup truck belonging to **Travis McGee**, introduced in **Deep Blue Goodbye** by John D. MacDonald. From the mid-1960's, the series is still good reading.

**-more-**

Google



DuckDuckGo



So...which search engine do you use? Tell me again that there is no bias in the tech community.



And then there's the Lame Stream Media...



Monday, April 8: 70 degrees



Thursday, April 11: 28 degrees

It's always 72 degrees inside! All five kids here this weekend...been cooking up a storm on the new stove. Susan and Shane stuck in Boston waiting for the weather to clear on Thursday. Arrived seven hours late but all five kids and the grandkids are now here.

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