

Thursday, May 28, 2009

**Danny Hauser - God prescribes Danny Hauser's mom a natural remedy for her selfish stupidity.
"Drown yourself."**

Colleen Hauser, the mother of cancer-riddled 13 year old Daniel Hauser, spoke to God this morning about her choice to rub eucalyptus and tea leaves on her Danny's tumor-filled body in lieu of proven and effective chemotherapy treatment. "I can't say for sure, but I think God is kinda pissed at me", Mrs. Hauser stated in a phone interview Wednesday morning. "Yeah, I guess bathing him in Olive Oil, force feeding him raw baboon heart, and smearing his own 'leavings' into a cross shapes on his forehead, back, and buttocks didn't work as well as I thought it would. I've never been very good at science-y type of things."

Colleen also admitted that she "(is) a giant, selfish, ignorant, complacent, abusive, insane, reckless, arrogant blubbering asshole."

"When my son is gone", (which will be soon),"I hope he realizes that I only killed him because I loved him. I didn't want all of that modern and proven cancer treatments to taint my stubborn attitude and sheer stupidity."

Posted by TK (Admin) at 03:12

Wednesday, May 27, 2009

Corn King Bacon - Horrible, horrible, horrible.

Corn King bacon is shitty. Corn King Bacon has to be one of the most horrible meat products ever shrink-wrapped, boxed, and stuck in the butcher's cooler.

Corn King bacon is impossibly thin to work with. The meat has chunks of lop-sided fat that's congealed together and not cut properly.

There are a lot of things I don't know much about, but bacon is NOT one of them.

In the above picture please notice the Corn King wallowing in shit. Then notice the Corn King package full of shit. This seems like a better use of the packaging and my hard-earned dollar than buying your bacon.

I hope you die Corn King. You can't even slice open a pig's belly and carve out a decent chunk of fat from it's gut. It's not rocket science.

I've come up with a mouth-watering recipe using a pound of Corn King Bacon you may have accidentally ended up with.

What you'll need:

- 1 pound Corn King Bacon - (any variety will do)
- 1/2 cup mayo or salad dressing
- 1 tsp celery seed
- 2 tbsp white vinegar
- 4 - 4 oz pork chops

Directions : Preheat oven to 400 degrees

In a bowl, combine celery seed, vinegar, and salad dressing. Add a dash of pepper if desired.

Mix ingredients thoroughly until there are no lumps.

Pull apart the god-forsaken excuse for bacon (if you can) and pull it's gold leaf-like strips of hog fat onto a paper towel.

In a 14" glass bottom pan - take the chops and wrap them with the impossibly thin strips of "bacon". Use toothpicks to secure the gellatenous substance to the pork chops. Set in pan.

Pour previously mixed mayo mix over prepared chops.

Bake at 400 degrees for 40 minutes or until the bacon completely melts into fat and falls off of the pork chops.

Let cool for 5 - 10 minutes.

Carefully remove from oven, and empty contents of glassware into the garbage.

Now eat the glass bottom pan. - It will be more satisfying.

Posted by TK (Admin) at 02:45