



**DRINK TANK**

**That's right! It's a MACY Starkey cover! She's Mo's daughter, a helluva artist in her right, and a wonderful woman! I've had a couple of pieces from her before, and I'm glad Mo got me this one and set it up for me!**

**AND...**

**I got the following from John Hertz about Westercon's Classics of Science Fiction!**

### **Classics of Science Fiction**

by John Hertz

We'll discuss three classics at Westercon 66, one discussion each. Come to as many as you like. You'll be welcome to join in.

For our starting definition, "A classic is a work that survives its own time. After the currents which might have sustained it have changed, it remains, and is seen to be worthwhile for itself."

One author from England, three from the United States; one woman, three men; one outside our field, three among us. Two stories from almost the same time, one a decade earlier. Each seems to be a love story; but is any of them?

Each may be more interesting today than when first published. Have you read them? Have you re-read them?

#### **Ian Fleming *Moonraker* (1955)**

Nothing like the *Moonraker* came for two more years; even then the R-7 and Atlas couldn't burn hydrogen – fluorine. At Boskone 50 our discussion flamed with inquiry whether this story is s-f. What about the craftsmanship? What about the denouement of Gala Brand?

#### **Henry Kuttner & Catherine Moore "Vintage Season" (1946)**

Haunting, careful, penetrating, it's often anthologized. It's been attributed mainly to Moore, but both said that after they married they wrote everything together; for this one they used the name Lawrence O'Donnell; some call it their best. What makes them different from their symphonist Cenbe?

#### **Jack Vance *To Live Forever* (1956)**

Vance preferred to entitle it *Clarges*, and maybe we should; it seems easier to find now under the infinitive. Compared to *The End of Eternity* (Asimov, 1955), or *The City and the Stars* (Clarke, 1956), it may not be forever; maybe they ought to be compared, they resonate. As usual, the language is brilliant, and the book is full of sparks.

**That's a good trio of books, and I'm not sure I've read any of them. Looking over the description of *Moonraker* on Wikipedia, it sounds like a book I've read (I've read a couple of Bond books and a couple of the stories) but I don't remember specifically.**





*I Cook Like Me, and So Can YOU!!!*

Of late, I've been cooking again. It's an easy way to make a bunch of meals and save a little money. I tend towards larger meals, making a lot of roasts, stews, some soups, and so on. I like the cheaper meats, flat steaks, Chuck Eyes, Pork shoulders, and the like. I often use the crock-pot, but recently, I've been using the oven and the stove more often. So, I've come up with many new recipes and cooking means than I have been using lately.

#### Posole & Isles

OK, I love Posole, a Mexican soup/sew made with pork, chiles, and hominy. I love hominy. It's a delicious, and awfully healthy, form of corn. It's soaked in lye, then dried. It's delicious, and though it does have a certain effect on a portion of my digestive process, it's full of fibre and a bunch of vitamins.

SO, this recipe would work in a crock pot, but the way I did it was easy and took a fair bit less time.

Start with a can of posole; one of the medium-sized ones, I think 48oz. Just about any brand will do. Put it into a large pot on a low simmer. To it, add a small can of Italian diced tomatoes. I guess Italian stewed tomatoes would also work. Yes... I'm certain they would. To this, add a pinch of red pepper flakes, and a touch of dried oregano, Mexican oregano, preferably. Now set this to warm together slowly.

While you're doing that, drain a small can of White Hominy, a small can of Yellow Hominy, and a can of pinto beans. drain it and run some cold water over them. Then, wait...

Get two large onions; one white, one yellow. Cut them into strips, add a bit of salts to them before you put half of them into a pan with just a bit of olive oil over medium-low heat. Slowly stir them until they get a fair bit of color to them. then add black pepper, five grinds, a pinch of cayenne pepper, and a couple of cloves of garlic, either finely minced or crushed, and a few splashes of soy sauce. Stir all of it together for about a minute and then add it to the pot with the liquids. Stir it a bit, then go and cook the other half of the onions, still over medium-low, but only cook these until they're just starting to transluce. Then add the hominy and the beans to the pan for a couple of minutes, stirring the whole time, then add it to the large pot with the liquids. Stir it all together.

Now, in the pan over Medium heat, place a pound of pork stew meat, or pork shoulder cut into 3/4 inch cubes. brown the cubes, adding a couple of pinches of salt at the start, a large pinch of red pepper about two





minutes in, then a few twists of black pepper, and finally, a pinch of thyme and oregano about two minutes later. Cook that until it's all browned, then add it, and any of the juices that have accumulated, into the pot. Then, cook a pound of beef stew meat. Brown that and add the salt, red pepper, black pepper, and oregano (skip the thyme) in the same time intervals. When that's done, put it all into the pot. Then, put the pan back on the stove for a minute, then add some white wine to the pan to deglaze it. add all that to the pot, put the cover on, turn it up to high for a few minutes, when it's boiling brutally, turn the heat to low and wait an hour.

Now, you need some greens for all that, no? I thought you'd say that, so buy bagged kale. after about an hour of the big pot simmering away, take the lid off, add the kale to the top in three layers. After adding the first third, add a pinch of salt over the kale, and a shake of mace or nutmeg. Then another layer of kale, salt and mace/nutmeg, then the final layer of kale. On top of that: salt, mace/nutmeg, and several twists of black pepper. Put the lid on and keep cooking on low for at least another hour or two. Then take it off the heat and let it cool down for at least 30 minutes. Then stir the kale into the soup and serve it. You'll get a lot out of this, and it's even better a day or two later.

Two things you'll notice: I don't mind starting with canned ingredients, and then I don't really measure. Also, I like a good bit of heat in my food.

If you like Pork, I have a simple pork shoulder recipe. There's a typical two pound Pork Shoulder cut which features a fair bit of the skin and fat on it. Take that, and a LARGE ziploc bag. In the bag, put bunch of minced ginger and lemon grass, a bunch of Garlic Chili Paste (or Sriracha), several good-sized pinches of red pepper, a five count of soy sauce (I use tamari, slightly sweeter) and a bit of molasses. With all that in the bag, shake it to get it all combined. It'll take a few minutes. Now, add the pork to the bag. You could cut it into a few smaller pieces, but I like it much better whole. When it's in the bag, roll it around and massage it in the bag to get the marinade all over and well adhered. Put it in the fridge for 24 hours, turning it over every 8 hours or so, or if you've got the time, leave it in there for up to 72 hours, turning it over and over. It helps to even out the marinade.

No, it's time to cook the thing. First, pour off the marinade into a big pot, and bring it to a boil for just a minute or two, then turn off the heat and add a little bit of cola to the pot. If you want a browner roast, use Coke or Dr. Pepper. If you want it a bit sweeter, Pepsi or Root Beer. If you like a bit of bitter and fun, go with Moxie.

One can is fine at first.

Now, add the pork to the pot, then add more cola to the pot, until it gets just about 2/3 of the way up the side of the roast. After that, you have three choices. Either you can leave it on the stove on low for hours and hours and hours (I'd recommend at least 12 hours) or you can put it in the oven for an equal amount of time, or you can go with the crock pot for twelve hours.

Now, after that's done, take the roast out and set it aside in something that can easily hold the roast. You can strain the liquid and use it to make a sauce, but it's kinda powerful. Save at least some of it, though. Then, while it still hot, use two forks to shred the meat into... well, into shreds. Then eat some of it, tacos are excellent with this recipe. After that put it into the fridge, pouring a little of the liquid from the pot in with it and stir it around. Let's say you're in the mood for a quesadilla. Take a bit of the meat out and put it in a pan with no oil. Heat it, stirring constantly, until there are some crispy bit. Then, make a quesadilla!

Even better is using the meat in an enchilada casserole. Easy enough, just layer corn tortillas, enchilada sauce, pork, and cheese. Then put it in the oven for roughly 45 minutes (if the sauce and meat was warm when you put it in) or an hour or so, and then take it out. It's AMAZING hot, though less good when cold, but still pretty tasty!

I haven't made it yet, but the big food thing of the summer will be an attempt to make Cassoulet. You've heard about Cassoulet, no? It's kinda a fancy form of pork & beans. Basically, make beans and add in bacon (I'm going to try and get some lamb bacon for this on). Then you cook up some sausage (I'm going to be buying some elk and venison sausages), and I'm planning on making goose confit, which is going to be another task I've never done. After that, add some cube lamb. Then cook it together in a cassoulet dish, put breadcrumbs on top, then after half an hour, stir that in and add another layer. You can do that up to seven times! And of course, there's onions and other veg in there, but really, the stars are the beans and the meat. I'm excited to try this one! It's gonna require us to throw a party!

