

more recipes

clip and save!

[*Note:* Considering all of the recent flak surrounding the prevalence of underage drinking on college campuses in Worcester, *WheatBread* magazine presents the following take on the subject. As usual, all opinions are expressed in the form of a punch recipe and are not actually intended to be consumed. – *Ed.*]

served at Steve Guo's birthday party, 74 Florence St, Feb '98

The Jonestown Punchbowl of Love

Midori
Bacardi 151
grain alcohol
apples, avacados, cantaloupe, cherries
Stoli cranberry vodka
Windex (non-streak?)
Jello mix (any flavor)
whip cream
tonic water #2
cherry flavor Alka-Seltzer
gummy worms

Mix to taste and serve with disclaimers.

Actual recipe left by fratboys behind cabinet at 74 Florence St.

Frat-Party Chili

Ingredients:

7 1/2 lbs. whole peeled tomatos
3 lbs. Jimmy Dean pork sausage
2 lbs. hamburger
1 lb. bacon
2 lbs. white onion
2 lbs. green pepper
5 lbs. dark red kidney beans
1/2 jar yellow pickled chili pepper
shitload of chili powder
shitload of garlic
shitload of salt
shitload of black pepper
anything else you can throw in
oregano, parsley, basil
3 skunked beers (strong beer)

Cut bacon with scissors, *leave all grease!*
Cook ground pork and hamburger with spices, then all peppers and onions with spices put in *big* pot with skunked beer remaining spices chili powder + all that shit, *everything*. Simmer down while you open all the fucking cans 'bout 20 minutes. Dump all tomatos cook and cook and cook add kidney beans (after straining). No more than 3 hrs. Before finishing chili melt about 3 lbs. of mild cheddar into it and serve with a lot of bread.

