

The Minutes Presents....

Thanksgiving Survival Guide

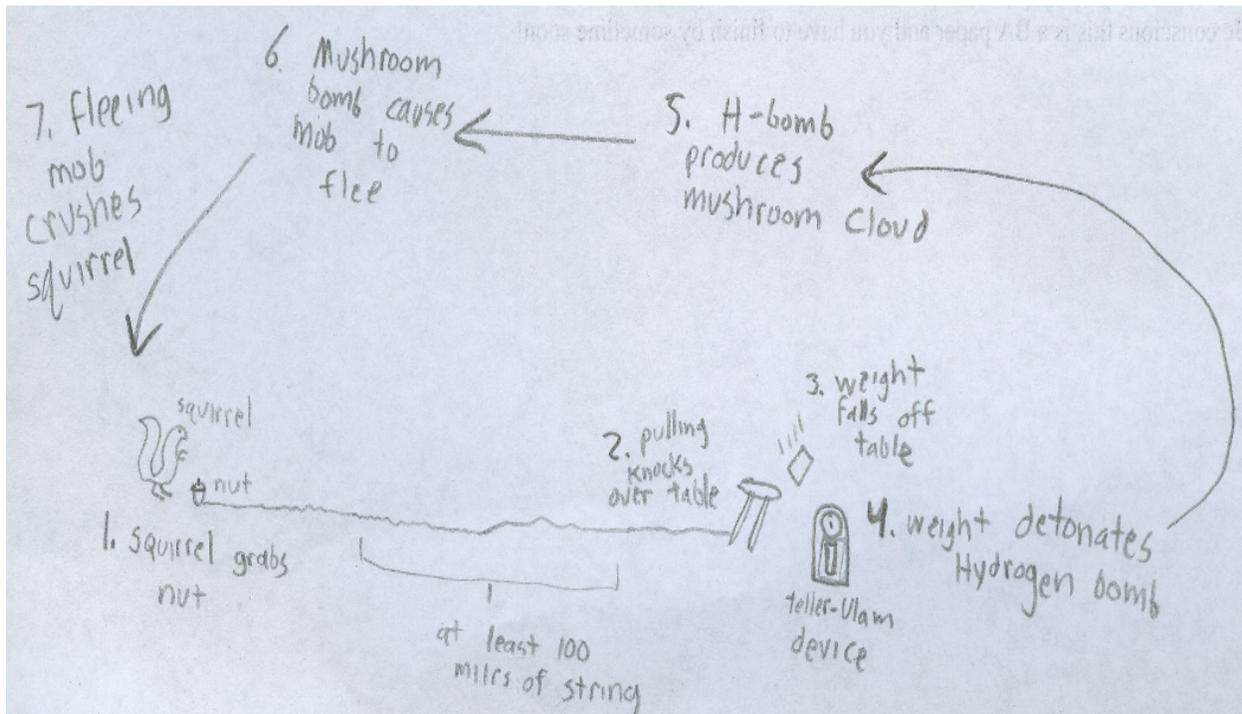
Thanksgiving Break is coming. That means many days without the Bartlett Dinning Commons. Many students think that this leaves them with only two choices: eating at Pierce, or starvation, neither of which is particularly desirable.

Thankfully, those are not your only two options. You can survive until next Monday by using Hyde Park's natural resources as food. And this week, we'll teach you how.

Squirrels

Hyde Park is crawling with specimens of the Eastern Gray Squirrel, or *Sciurus carolinensis*). Many of these have lost their fear of humans, making them easy pickings. To attract a squirrel for capture, you may use one of several strategies. You may utter palatal clicking sounds, which mimic squirrel-to-squirrel communications (and once caused a squirrel to climb up the author's leg). Additionally, you may wave your hand around sideways, which mimics the flickering of the female squirrel's tail during their mating ritual, ensuring you a steady crowd of delicious male squirrels.

Alternatively, you may use a more complex device for the capture of squirrels, such as the one shown below:



Squirrel Recipes

Once you have harvested a squirrel, preparing them for to eat is simple. Here are some recipes.



Cajun Squirrel

- ~ squirrels, cut into serving pieces, amount depending upon how many you can eat
- ~ olive oil
- ~ 1 large onion
- ~ 1 large green bell pepper
- ~ 2 cloves garlic
- ~ Cajun spice (Tony Chachere's recommended)
- ~ 2 tbsp Tabasco sauce
- ~ 4 tbsp ketchup
- ~ 1 tbsp Gumbo File seasoning
- ~ cooked rice

In a deep pot or dutch oven, heat some olive oil. Season the squirrel on all sides with the Cajun seasoning. Add to the hot oil and turn to brown on all sides. Continue to cook until done. Place the onion, bell pepper and garlic in a blender. Cover with water and chop. Add to the pot when squirrel is done. Sprinkle the added vegetables with Cajun seasoning. Add the Tabasco sauce, ketchup and the Gumbo File. Stir to mix well. Serve over the cooked rice. Enjoy.

Squirrel Dumplings

- ~ 3 squirrels, cut up (All hair and shot removed.)
- ~ 1 egg
- ~ 2 cups plain flour
- ~ 3/4 cup broth
- ~ 1 teaspoon salt
- ~ salt and pepper

Boil squirrels in four quarts of water until tender. Remove squirrels from broth, let cool, then remove meat from bones. Set aside. In large bowl, mix flour, egg and one teaspoon of salt with 3/4 cup of broth and roll into ball. Strain the broth to remove any stray shot then resume boil. Return meat to boiling broth. On a floured cutting board, use rolling pin to roll the dough ball to a thickness of 1/16 inch. Cut into 1-inch wide strips and drop strips one at a time into the boiling broth. Gently shake pot after last dumpling is added to prevent sticking. Cook approximately 10-15 minutes until dumplings are tender. Salt and pepper to taste. Serve and Enjoy!

Pigeons

While not as common as squirrels, pigeons can also be found in significant numbers in Hyde Park. Affectionately known as “rats with wings” by those who object to the damage their acidic feces do to statues, pigeons have much to offer. In fact, the flesh of pigeons was the only type of meat eaten by Adolf Hitler, who was otherwise a strict vegetarian.

In the Chicago winter, pigeons are easy to capture. Due to the cold, they lie down on the ground between Hitchcock and Kent and can simply be picked up and carried home.

Pigeon Recipes:

Allegheny Broiled Pigeons

- ~ 4 pigeons split down the back and flattened into butterfly pieces
- ~ 1/2 cup flour seasoned with 1/2 tsp of salt and 1/4 tsp of freshly-ground black pepper
- ~ 2 egg yolks beaten
- ~ 1/2 fine bred crumbs
- ~ melted butter
- ~ pepper sauce or poivrade sauce

Dust birds with seasoned flour, brush with beaten egg yolks, and cover with crumbs. Put birds skin down under a 550 degree broiler for 5 minutes. Reduce broiler heat to 400 degrees, turn birds, and cook until done, basting with melted butter. Serve with the Pepper Sauce or Poivrade Sauce. Enjoy.

Braised Pigeons

- ~ 6 pigeons with giblets removed
- ~ 2 oz bacon or salt pork
- ~ 3 1/2 tbl each of butter, salt, chicken broth, kitchen bouquet, and chopped fresh parsley
- ~ 3 tbl flour
- ~ 1 tbl red-currant jelly
- ~ 1/2 cup heavy cream

Truss birds and wrap breasts with bacon or salt pork. Brown birds and giblets in butter. Add a dash of salt, enough chicken broth to cover bottom of skillet, and enough Kitchen Bouquet to color lightly. Cover and simmer gently for about 1 hour, or until tender, adding more broth if necessary to prevent drying. Remove birds and keep warm; sprinkle birds with parsley. Measure cooking liquid and add enough more broth to make 2 cups; bring to a boil. Mix flour with a small amount of water until smooth, then add to boiling liquid and cook, stirring, until thickened. Add jelly and melt over low heat. Strain juices, discarding giblets. Add cream, adjust seasoning, and reheat to serving temperature. Enjoy.

Graduate Students

Scientists estimate that anywhere from 8,999 to 9,001 graduate students attend the University of Chicago in a given year. The vast majority of these will never contribute anything to society, and therefore can be sacrificed for the benefit of society in a time of exception, such as Thanksgiving.

Popular strategies for capturing grad students include attaching a piece of money to a string and luring them into a trap of some kind, or alternatively creating a fake pretentious café, into which they will naturally wander. Below are some recipes:

Grad Student Nuggets

- ~ 1 graduate student
- ~ 3 large onions, chopped
- ~ couple stalks celery, chopped
- ~ water
- ~ flour
- ~ paprika

Clean and quarter grad student. Add to a large soup pot. Cover with water, beer or chicken stock. Add the onion and celery to taste. Bring to a boil, reduce heat and simmer until meat is tender. Remove meat from pot and cool. Remove bones. Keep the meat in nugget size pieces. Season to taste with paprika. Dip the nuggets into the batter and deep fry to a golden brown. Serve with ketchup, ranch dressing or homemade plum jam for dipping. Enjoy.

Grad Student in Cream Sauce

- ~ 1 grad student, cleaned and cut into serving pieces
- ~ 4 medium onions -- finely chopped
- ~ 2 tsp leaf thyme
- ~ 4 - 16 oz can sliced mushrooms -- drained
- ~ 4 cup beef bouillon
- ~ 4 cup sour cream
- ~ 8 tbsp lemon juice
- ~ 12 tbsp flour

Soak grad students in salted water overnight in refrigerator. Remove grad student pieces and rinse. Discard salted water. Place grad students, onion, thyme and mushrooms in a crock pot. Pour in bouillon. Cover and cook on "low" for 8 to 10 hours. Remove squirrel to a warm platter. Combine sour cream, lemon juice and flour. Stir sour cream mixture into crock pot. Turn on high and cook until thickened. Spoon sauce over meat. Enjoy.

Schedule. Of Events.

Tuesday:

10:00 PM -- Retro Cartoon Night in the Green Room.

Thursday:

Variously: Thanksgiving Dinner, Game-a-Thon (in Green Room)

10:00 PM -- NOT a House Meeting.

Friday:

Capture the Flag game

Next Thursday:

House trip to that Brazilian restaurant that Bruce is too lazy to look up the correct spelling of (you know, the one that serves ridiculously large portions of delicious meat)

Next Friday:

Hide-n-Seek in the Reg! Third national sport of Hitchcock (after Scav and Broomball).

Sometime Next Week:

Section Decorating Contest!