

**Coors
LIGHT**

GUYS GUIDE

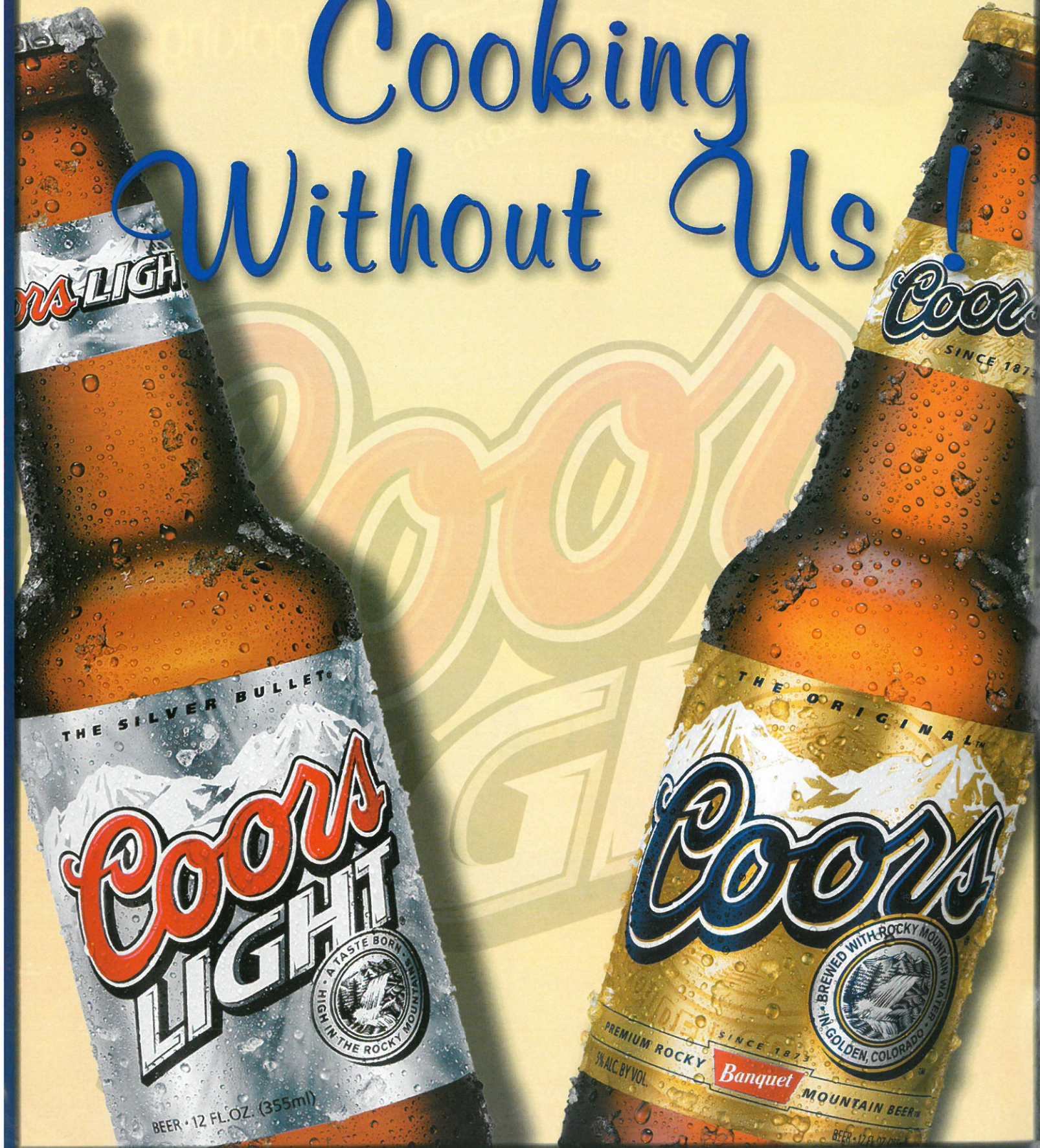
THE
TICKET
SPORTSRADIOSM

1310am/104.1fm

To Cooking 2005



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GUYS GUIDE

THE TICKET To Cooking 2005

SPORTSRADIO
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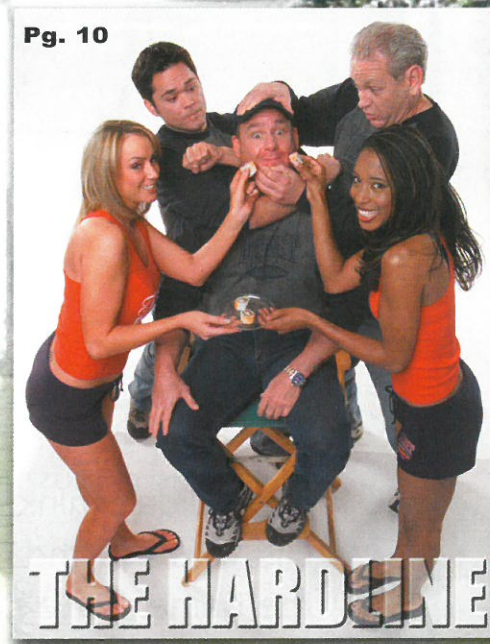
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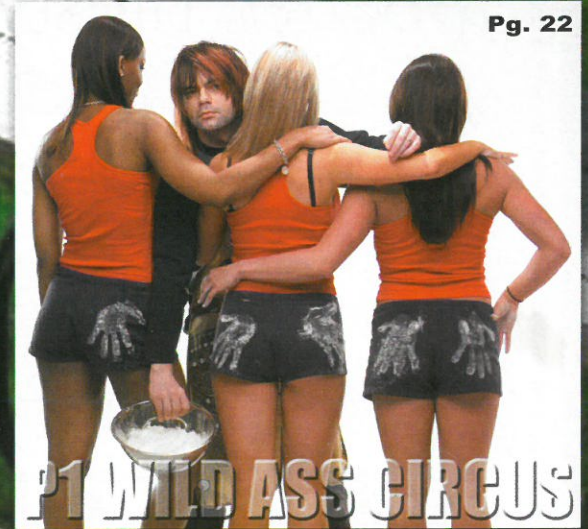


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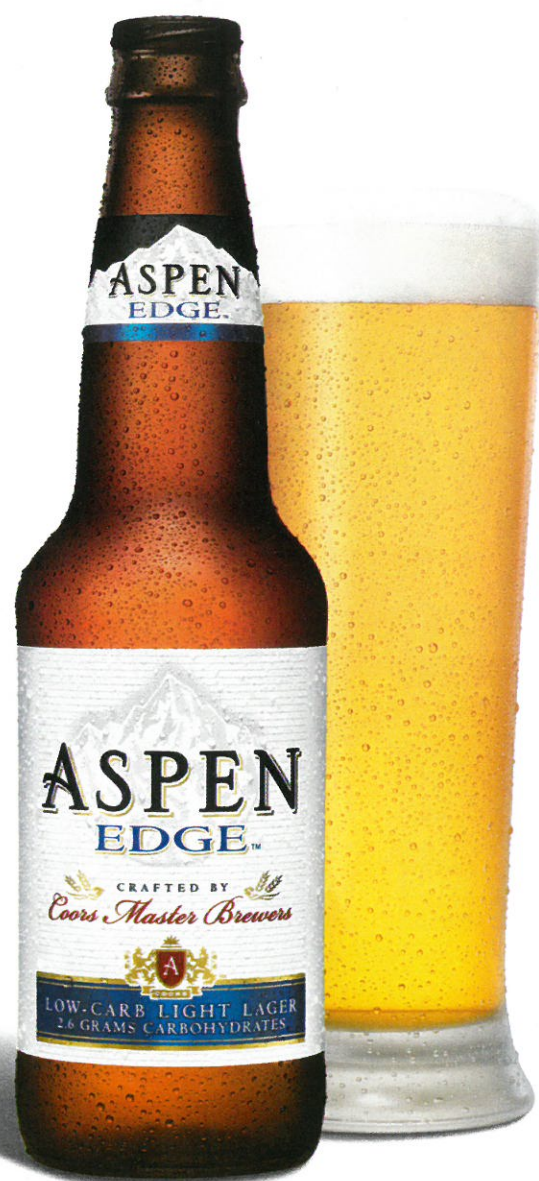
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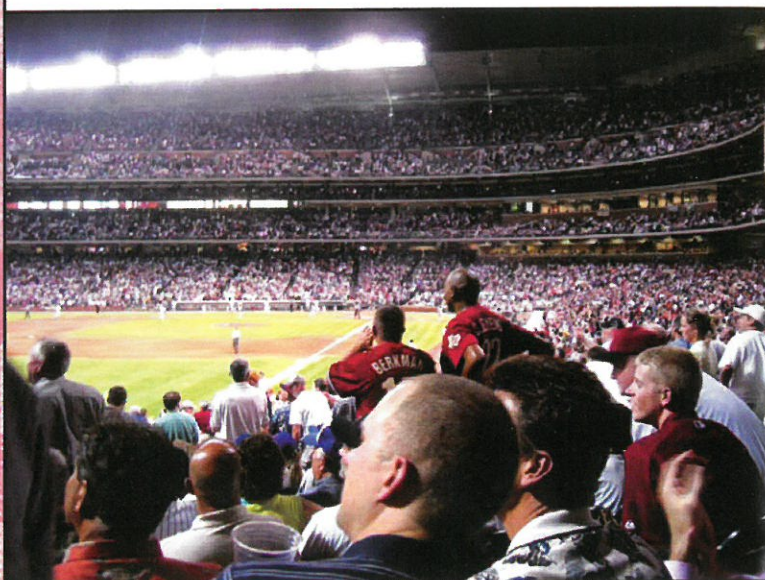


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3/4 lb ground beef
1/2 tbs olive oil
1 1/2 tsp fresh minced garlic
1 large onion, coursley chopped
1/2 tsp chili powder

Brown the garlic and onion with the olive oil in medium saucepan.
Add the meat, some salt and the chili powder when onions begin
to get soft. Brown the meat, stirring until cooked.

Then add:

1 15oz can of whole tomatoes
1 15oz can tomato sauce
1 15 oz can of -hot- chili beans

Season with:

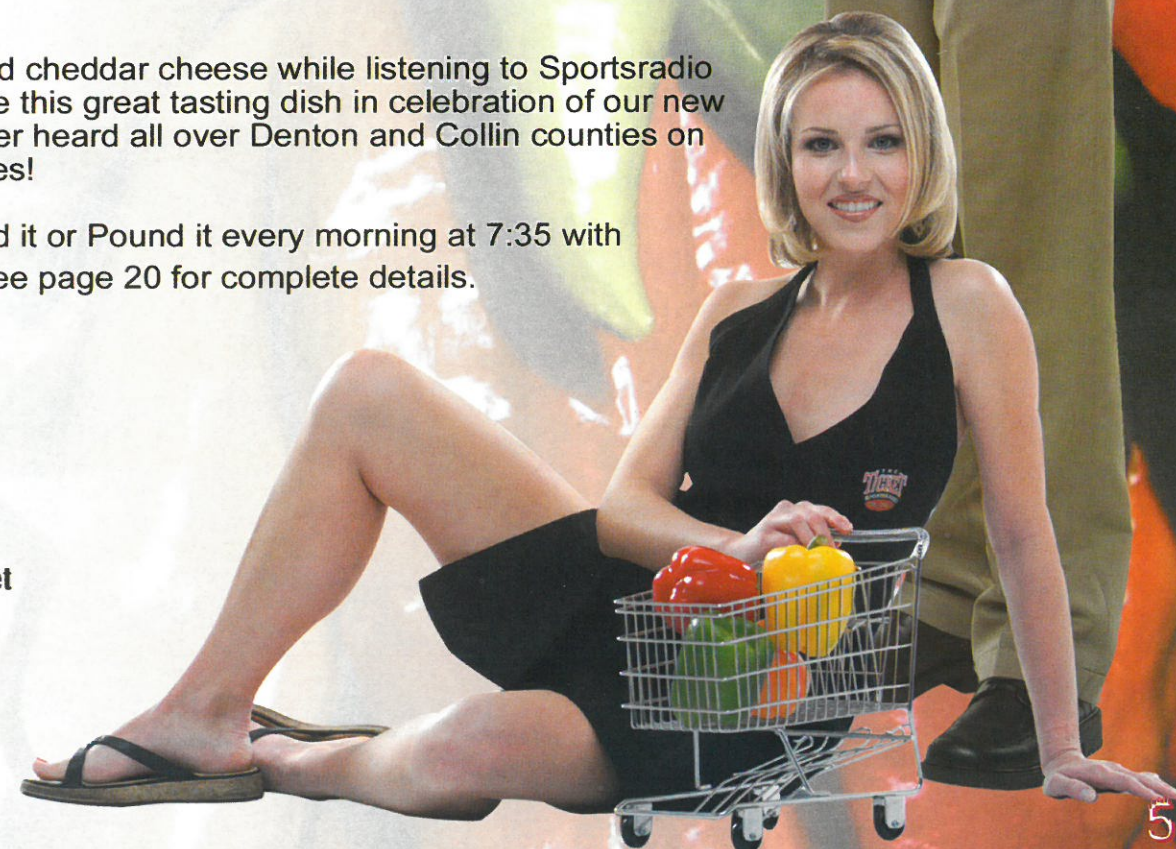
2 tsp of chili powder (or more to taste)
1/3 tsp of cummin
1/3 tsp of ground basil
1/4 tsp of red cayenne pepper (season to taste)
1/4 tsp of fresh minced garlic
1/4 tsp of black pepper
shake in a little bit of salt

Bring to a boil, stir a lot. Reduce heat and simmer for an hour or so.
Check taste again after simmering awhile. Add chili powder or
red pepper to taste.

Serve with fresh grated cheddar cheese while listening to Sportsradio
1310 The Ticket. Make this great tasting dish in celebration of our new
and improved FM tower heard all over Denton and Collin counties on
104.1fm. It's good times!

And don't miss Ground it or Pound it every morning at 7:35 with
Dunham and Miller. See page 20 for complete details.

Jeff Catlin
Program Director
Sportsradio 1310 The Ticket





GEORGIO'S SALSA OF GREATNESS

By George Dunham

Ingredients

- 16oz can of tomato puree
- 14oz can of whole tomatoes
- 1 bunch of cilantro
- 1 onion
- 2 jalapeno peppers

Take leaves off of cilantro stems and place in blender with the rest of ingredients. Add a dash of pepper and blend.



My Top 5 Favorite Recipes

By Junior Miller

POWERBAR RECIPE

This is my favorite breakfast, and it's a breeze to make. First, unwrap the PowerBar of your choice. Next, place the PowerBar on a plate...then dig in!

SHRIMP COCKTAIL SAUCE RECIPE

My favorite dinner is cold bold shrimp, but it's the cocktail sauce that makes it. I make my own...never buy it in the store (they never make it spicy enough). Pour some ketchup into a small bowl. Add about a tablespoon of horseradish (a little more if you like to cry, a little less if you can't take the heat). Next, add a dash of Worcester Sauce, and a squeeze of lemon. That's it...enjoy your seafood feast, you moron!

RECIPE FOR DISASTER

Let Jub Jub and Barb the traffic chick sit in a bar, drinking beer and talking politics.

RECIPE FOR AN NBA CHAMPIONSHIP

Start with a core of good young players. Add a couple of veteran players for experience and teaching. Make sure you stress toughness and defense. Get a legitimate big man. Finally (if applicable), remove Shawn Bradley from the roster, and voila...you have properly constructed an NBA championship team!

RECIPE FOR RADIO STATION SUCCESS

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"...it's a miracle!"



Dan McDowell

Bob Sturm

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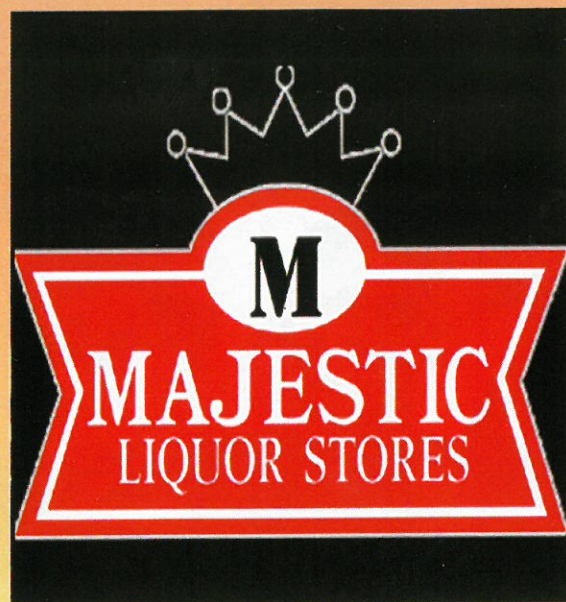
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Early Mornings • 5:30-10am

THE RANT
Saturdays • 10am-Noon

Anyone who knows me knows that I like to cook. Why, I often spend hours in the kitchen working feverishly on my latest concoction until I fire off into the sink. Here I present to you my two favorite dishes. The first is one you should really try; the second can taste a little "gamey."

Maw Maw's Potato Casserole

- (1) 2lb. package of frozen hash browns
- (1) stick of Oleo (butter)
- 1/2 cup of finely chopped onions
- 1 can of cream of chicken soup
- 2 cups of sour cream
- 1 tsp of salt
- 1 tsp of pepper
- (1) 8oz. package of grated cheese
- 2 cups of crushed corn flakes



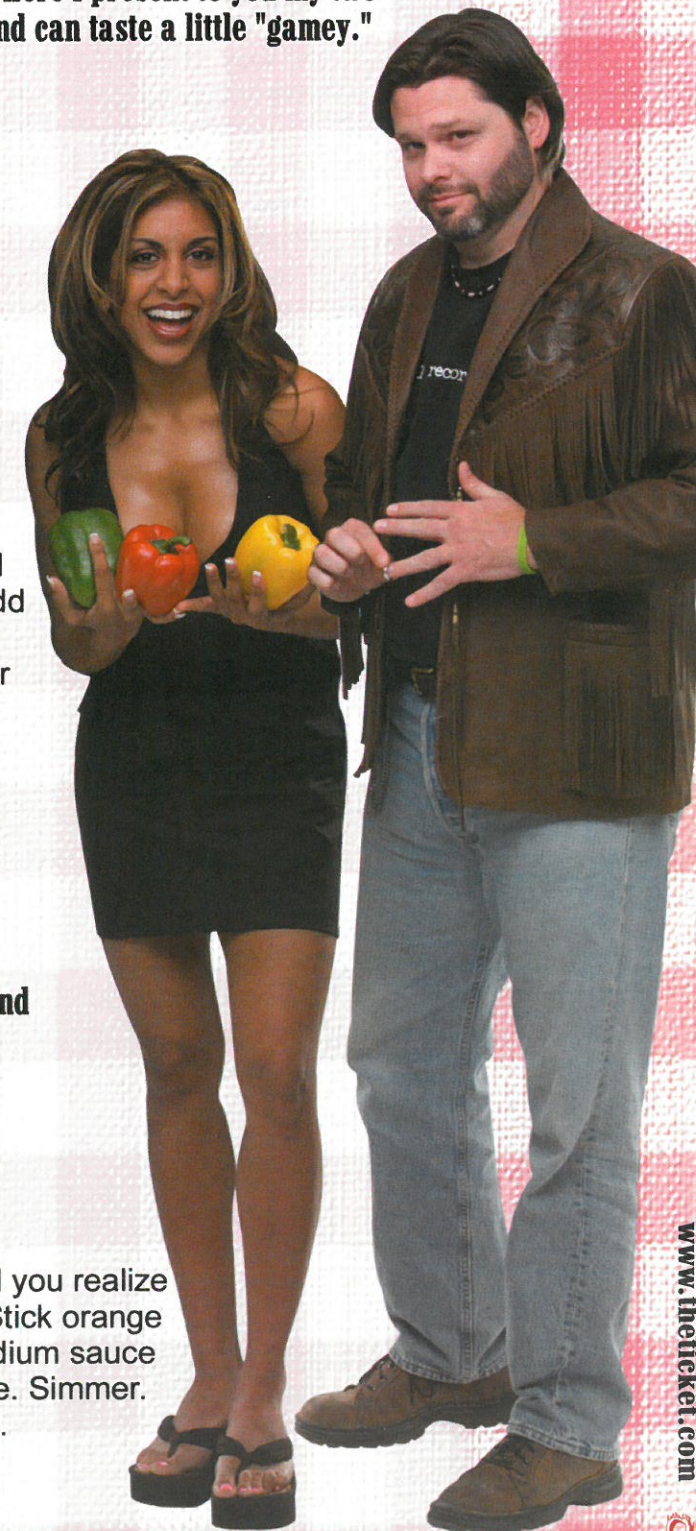
Pour hash browns in large, shallow casserole dish and defrost in microwave. In a saucepan, melt butter, then add onions, soup, and sour cream. Then remove from heat, add salt & pepper. Mix together with hash browns. Top with grated cheese and cover with corn flakes. Bake at 350° for 1 hour until hot and bubbly.

Gordon's Sweet Sweet Surprise

- 1 side of disemboweled moose-elk
- 2 potato sacks of pheasant
- A copy of James Joyce's *Ulysses*
- Virgin blood
- A comparative lit dual text of Fitzgerald's *Tender is the Night* and Ted Nugent's *Kill all of God's Creatures*
- Rape juice
- Orange peel
- 1 pound of minced hooker brains
- Stick of butter
- DDT

Mix hooker brains in with elk sausage. Read *Ulysses* until you realize that it's not enjoyable. Warm pheasant over short flame. Stick orange peel in pants. Turn off TV for five years. Melt butter in medium sauce pan. Write self-important blog. Boil DDT disks in rape juice. Simmer. Serve cold or in dollops. Feeds 12 adults or all Somalians. Drink Virgin Blood as Port. Slap you mamma in the teets.

Enjoy!



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The Secrets of Toast By Mike Rhyner

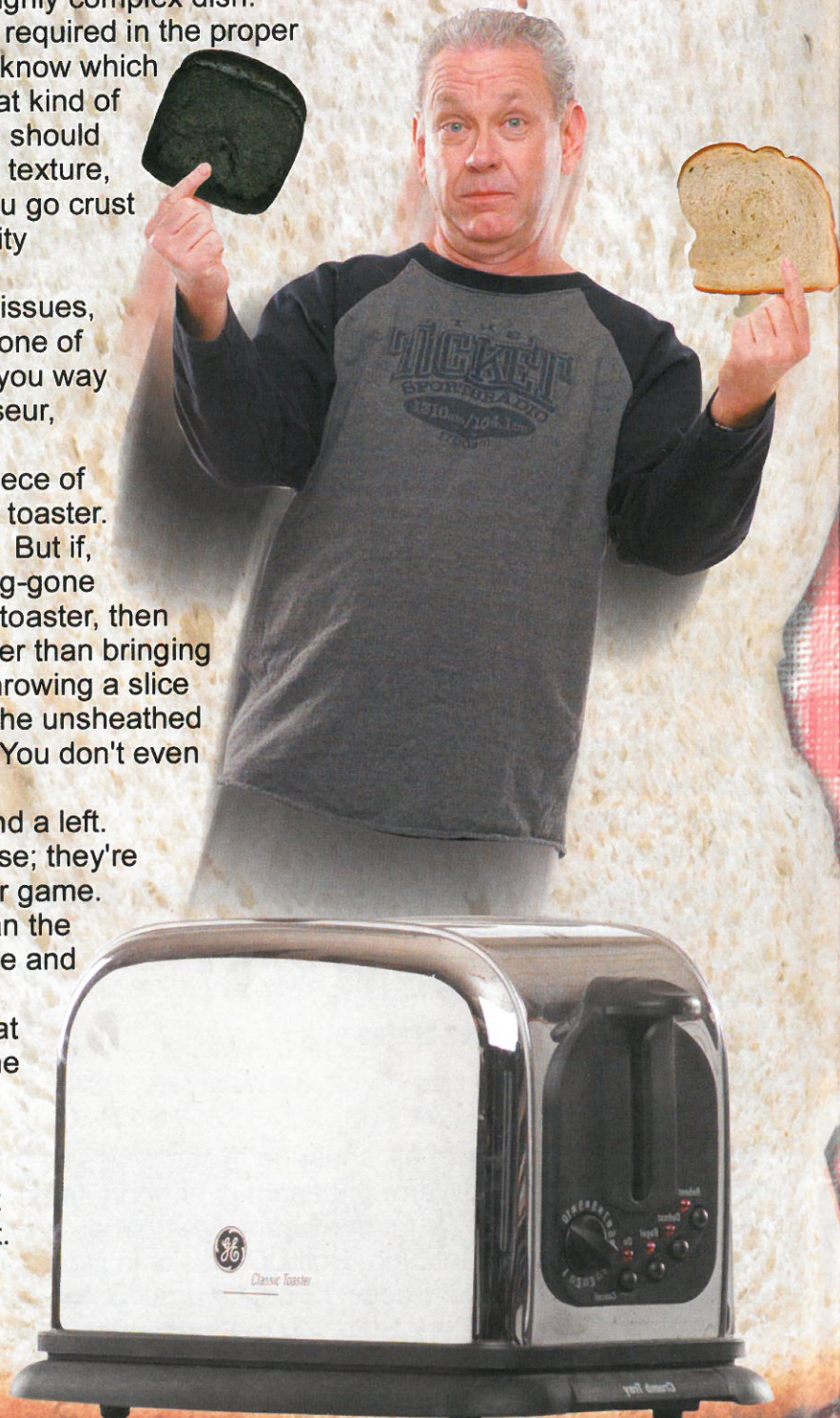
When it comes to food units that are good, sometimes good for you, and functional, don't overlook toast. It's easy to do; in fact, you're very likely thinking you're about to be put on big-time. You're probably even thinking you know how to make toast—just throw it in the toaster or the oven, let it get toasty, take it out, and you're good to go, right?

That's a very simplistic way of looking at a highly complex dish. Technique, moxie, and instinctive judgment are required in the proper preparation of toast. For instance, how do you know which side of the toaster to put the bread in? And what kind of bread should you use? And precisely how long should it be left in to achieve the perfect blend of color, texture, and taste? What do you season it with? Do you go crust or no crust? And exactly what is this functionality referenced above?

You've never even considered those vexing issues, have you? No, for you, toast has always been one of the lowest food unit forms on the scene. Well, you may undervalue it. But that's ok. As a toast connoisseur, I'm here to rock your toasty world.

Some of the questions surrounding a nice piece of toast will be directly linked to the hardware—the toaster. If you're an oven guy, these do not really apply. But if, like me, you miss those trips to the woefully long-gone Service Industries stores to pick up a nice new toaster, then you know there are few things in this world better than bringing that bad boy home, unpacking, plugging it in, throwing a slice of Grant's Farm 7 Grain in there and watching the unsheathed redness as it goes to work, creating its magic. You don't even mind the trial and error period of getting it right.

Most toasters come with two slots, a right and a left. Some have three or more. Stay away from those; they're designed by the liberal left to knock you off your game. All slots are not created equal; one is better than the other. It's up to you to determine the strong side and from that point on, use only it. Once you get to better know your hardware, you will develop that instinctive feel all toastiers have for how long the bread should be left in. It depends totally upon what you dig and where your toast groove is. Some like it light. I've always heard it said that once you go black, you never go back. I've not had quite the nerve to go there myself as of yet. Maybe you have. Or maybe they were talking about something else.



Top Five Best & Worst Foods

By Greg Williams

BEST

1. **Steak...you can never go wrong with a great steak... the vegetarians be damned**
2. **Pizza...I ask you...what is better than a huge pizza and a cold beer while laying on the couch watching sports?**
3. **Hamburger Helper...I know it's white trash..but it's also very good... and quick...and cheap !!**
4. **A cheeseburger from Kincaids...if you're gonna ruin your diet with a burger...you might as well have the best.**
5. **Any dish from Texas Land & Cattle...trust me on this one...don't miss the grilled pork chops...and save room for dessert !!!**

WORST

1. **Hominy..what in the hell is it anyway ??**
2. **Sushi....yea...like I'm gonna eat bait !!**
3. **Any wild game...if I can't buy it at Tom Thumb...I want no part of it.**
4. **Tofu...it just sounds like something from out of the sewer.**
5. **Candy corn...the most power-down, whip Halloween food ever.**

STAY HARD!

Greggo



CORBY on The Hardline

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LISTEN Afternoons • 3-7pm

THE RANT Saturdays • 10am-Noon

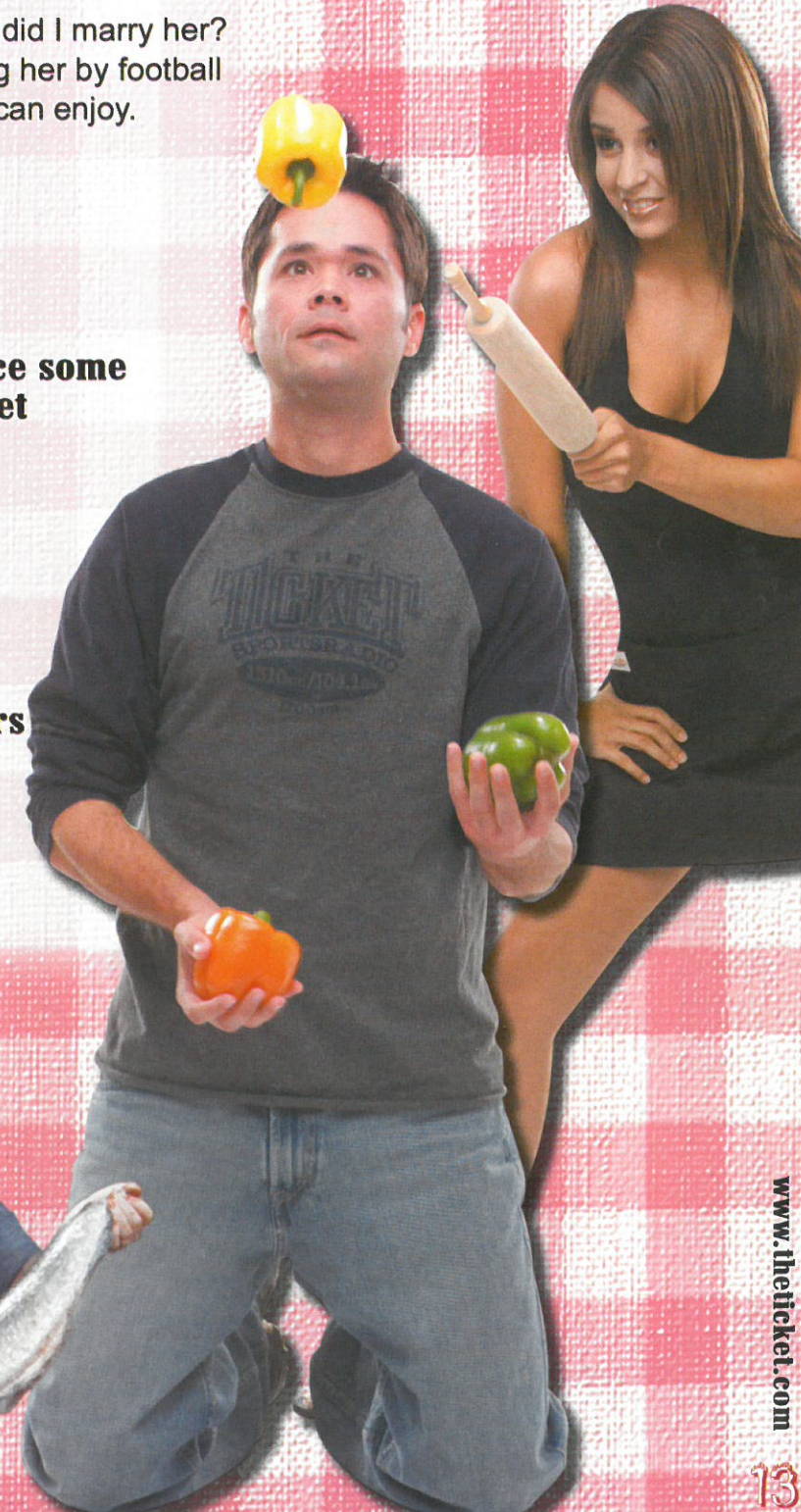
My Recipe

I love to cook, and my wife hates to cook. Why did I marry her? I really can't answer that, and I plan on divorcing her by football season, but here is a simple recipe that you all can enjoy.

1. get a piece of bread
2. eat it (that is your appetizer)
3. oil a skillet and heat the oil
4. cut up an onion and a pepper and dice some mushrooms and put them in the skillet
5. sauteé for about 5 minutes
6. get another piece of bread
7. eat it (main course)
8. for dessert I suggest jelly
9. discard onions, mushrooms & peppers

The best ballpark food is beer.

The worst ballpark food is hot dogs (it is the equivalent of hog anus).



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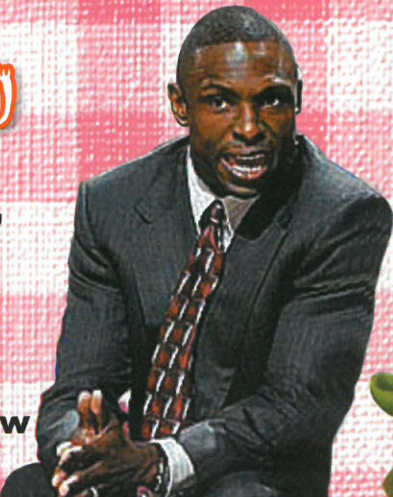
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LISTEN TO Wednesdays with the Little General, Mavs Head Coach Avery Johnson. Wednesdays 10:10am on The Norm Hitzges Show



LISTEN Mornings • 10am-Noon

Norm's "One Hour" Salad

Begin by finding an extra large bowl the approximate size of a bed pan. Do not, however, actually use a bed pan which tends to destroy the ambience of the dining experience.

- Into this large container put:**
- One huge bag of Spinach Leaf Lettuce
 - One huge bag of Romaine Lettuce
 - Sprinkle over this entire bed of lettuce half a container of Feta Cheese with herbs and garlic
 - Go to your refrigerator and diligently search for any veggies that may be about to "go bad"!
 - Thou shalt not waste. This can include tomatoes, cucumbers, celery, radishes, peppers, etc.
 - Sprinkle liberally with a mixture of Balsamic Vinegar and Extra Virgin Olive Oil (How does olive oil get to be "extra virgin"?)
 - Toss energetically

Finally, eat slowly. Feel free to stop and take phone calls, get the mail or do a segment or two of talk radio on The Ticket while in the midst of consumption.



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CAMPFIRE GIRLS

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My Summer Get Together

By Bob Sturm

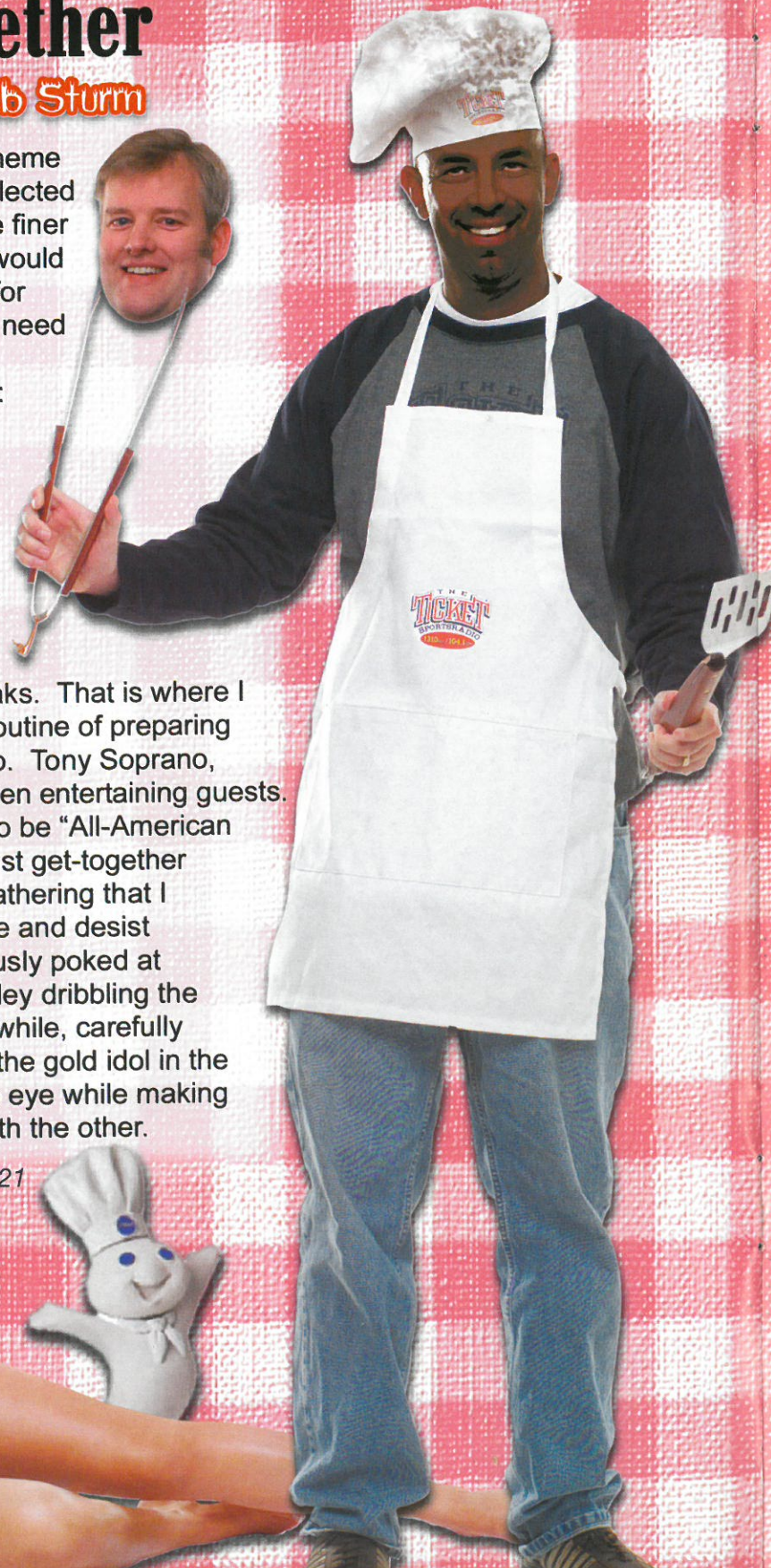
The Ticket would be hard-pressed to suggest a theme further from my areas of expertise than the one selected for this current Guy's Guide, cooking. Perhaps the finer points on how to make certain alcoholic cocktails would qualify, too, but I know I could check with Greggo for advice on that in the unlikely scenario that I would need such information.

A piece of advice for my fellow cooking buffoons: Do not, I repeat do not pretend to have some level of competence of operating a proper grill when hosting a "Summer Get Together".

I have tried to fake my way through this one too many times. After weeks and months of not offering even the slightest interest in my barbecue scene, my wife will open our home to a pool party or something, which invariably will include the grilling of burgers, hot dogs, or heaven forbid, steaks. That is where I feel compelled to try to fake my way through the routine of preparing the meat. Why? Because. That is what dudes do. Tony Soprano, Mike Brady, you name it, they all "man the grill" when entertaining guests.

Last summer was the final straw in my attempt to be "All-American Dad" at the pool party. I think it was after an August get-together where we must have had 4 other families at the gathering that I finally learned that I was a poser and should cease and desist immediately my fraudulent grilling career. I tenuously poked at the meat with all of the confidence of Shawn Bradley dribbling the ball up the court against a full-court press. All the while, carefully examining the meat like Indiana Jones examined the gold idol in the opening scene of Raiders of the Lost Ark with one eye while making sure no one was looking at me with the other.

continued on pg. 21



How To Build A Body Like This

By Dan McDowell

Many have asked me how I have achieved the temple that I possess. Well, now you have the opportunity to peek inside the secret diet tips that I have employed throughout the three score that I have been breathing on this planet. (Note: I think a score is 12 years, but I really don't know. It just sounds kind of cool, like Lincoln.)

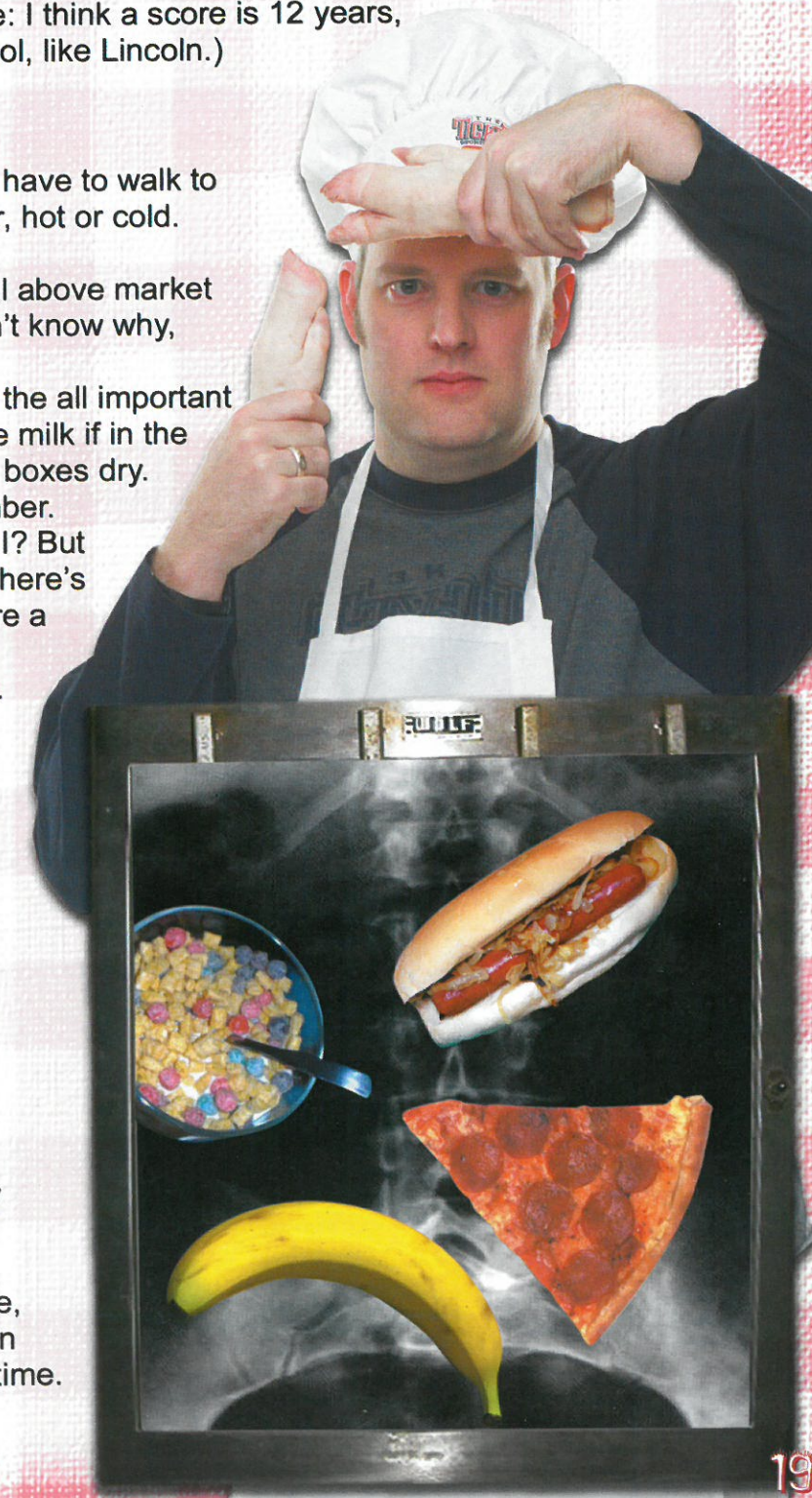
Here are some foods I have enjoyed in bulk:

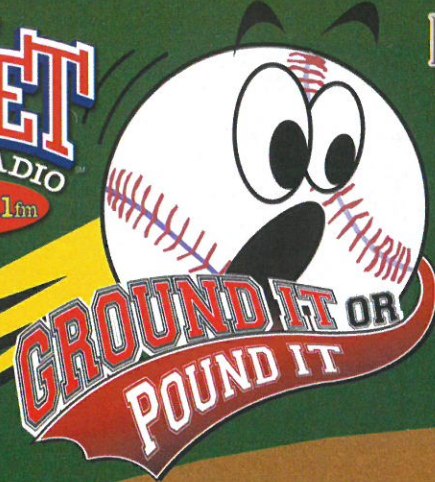
- 1. Pizza** - The king. Always made to order. Only have to walk to the front door to get it. Delicious as a leftover, hot or cold. I could go on and on.
- 2. Hot Dogs** - Caveat - must be purchased at well above market price at a taxpayer subsidized stadium. I don't know why, it just does.
- 3. Captain Crunch** - A treat for all ages. Including the all important PS2 party demo. And they don't even require milk if in the right state of mind. I once saw a guy eat two boxes dry. I might've seen it in the mirror, I don't remember.
- 4. Bananas** - I threw you a curveball here, didn't I? But you gotta work nutrition in somewhere, and there's very little mess. Could be a problem if you are a homophobe.
- 5. Freedom Fries** - The right won, so I acquiesce.

Now here are some things I have tried to avoid throughout the score:

- 1. Green Food** - Would our maker have given us the killer instinct if he wanted us to eat vegetables?
- 2. Protein Shakes** - You can't just put the word shake in there and fool me.
- 3. Apples** - As a kid, I ate one per day and still got sick. And they're sticky. (Exception: when coated with caramel and nuts)
- 4. Tofu** - Please.
- 5. Any Bean** - Insides taste like cotton. Plus they may technically be a vegetable.

These diet tips combined with minimal exercise, adult beverages, and the latest video game can have you sporting the pear-shaped look in no time. Good luck!





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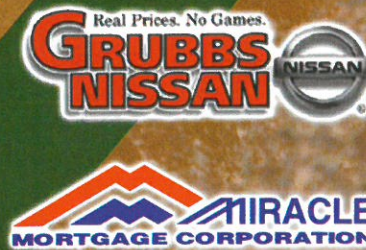
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LISTEN DAILY TO DUNHAM & MILLER AT 7:35AM FOR THE SECRET RANGER AND THE TIME TO PLAY AND WIN!!!

BaD RADIO

My Summer Get Together -continued from pg. 18

Then, while flipping a burger, it broke in half and fell through the rack. Now I had half a burger where it belonged, and another half burning to a horrible demise amongst the charcoal. Since I only tend the grill during social gatherings, I sheepishly tried to signal for my lovely wife without alerting the guests to my dilemma. She, of course, has taken the time to learn how to grill a freaking burger (like most non-idiots) and just shook her head when arriving at the mess I created....again.

After somewhat salvaging the meal, I wiped my sweaty brow and emerged tentatively inside with a plate of meat, that somewhat resembled my other efforts, but in no way resembled what a properly grilled plate of food should appear as. All of the suspicious eyes were on me, as I declared, "Dinner is ready!" I was trying to sell them on my scam, but since they were familiar with my entire act, they knew that while I might be fun to bounce sports questions off of, I was the wrong guy to be holding the success of dinner in my hands.

Thus begins the most excruciating portion of the experience. It takes me back to when I was a young lad, handing a disappointing report card to my Dad and his high expectations. After handing him the card, there was always a silent 3 or 4 minutes for him to study the results and then pronounce his verdict to his young defendant. Now, the entire house was filled with those same expectations, and I knew this particular report card of grilled meats was the equivalent of straight F's.

But, unlike my Dad, failure with this group does not come with a scolding. But rather, awkward silence and no one reaching for seconds. Hours later, I am left shaking my head, my wife consoling me, and a plate full of failed burgers and steaks (the hot dogs are gone because you cannot screw up hot dogs, and kids, the primary consumers really are too dumb to know the difference between a horribly prepared hot dog and a pristine hot dog).

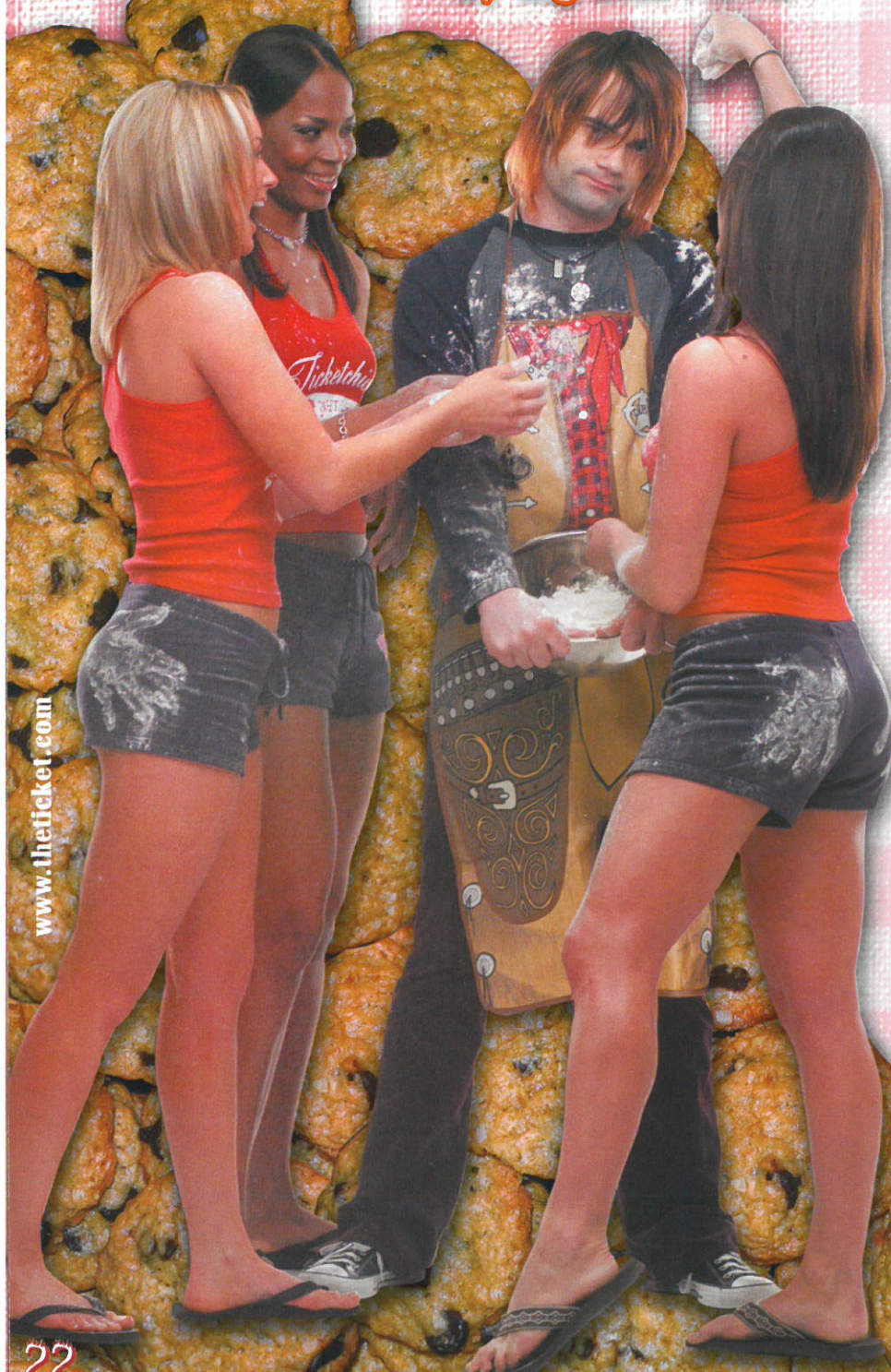
But I can do this no more. I have learned my true calling in the summer cook out. Nothing. Just sit back on a lawn chair, discuss sports with the friends, maybe even recite the Super Bowl winners and losers, and cheer my wife on. I promise to fail at grilling no more. There is no fooling a dinner guest anymore. And I really need to spend more time in the pool anyway.



Coors LIGHT BIG DICK'S P1 WAC

My Psych Piece on Chocolate Chip Cookies

By Big Dick Hunter



My recipe for chocolate chip cookies focuses less on the ingredients themselves (read the back of the chocolate chip package ... It's pretty self explanatory) and more on the psychological intent behind their creation. You see, when properly planned, chocolate chip cookies send a message.

In the mid to late 90's, Jeff Catlin (now our program director) was the producer of the Hardline, and he hated me. In fairness, I was a bit of a test case ... The Ticket shows had no interns, and there were certainly no P1's taking over the airwaves at night. You might say that by doing a little volunteer work for Rhyner and Williams in the pre Cobra era, I was the original P1 guest host prototype ... A listener who hung around long enough until they gave me a gig. I wanted it so badly that I was trying to fight through the cold chill that I felt from Cat, but it was difficult. The truth was that I liked him, (his management aspirations notwithstanding, we shared a love of Iron Maiden and we had mutual friends) and it bothered me that he didn't like me. Years later he would say that it was nothing personal and merely professional, but I have no ability to separate my work from my private life, and the trait was dominate back then as well.

After months of this silent chess match, things were coming to a head. I stared at the ceiling one night thinking of how Cat seemed like a guy that I should be friends with, and yet he now openly loathed me. I got up and drove to the grocery store across from TCU at 3am and bought chocolate chip cookie supplies. I spent the remainder of the night baking them, and by daylight they were ready for delivery.

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As I made the 40 mile drive, I played out scenarios in my head with any passive aggressive approach, this is key. After I present him with the platter, what's the worst that could happen? Would he actually tell people that I had angered him by baking him cookies? Even if he did, would they not then wonder if I could really be all that bad? Those who share my passive aggressive nature would think it shrewd, thus strengthening our resolve ... Yes, the plan was perfect.

As I made my way through the cubicle area, the circumstances could not have been scripted any better. His back to me, there stood Cat at Gordo's desk, complaining loudly about ... Me! I crept up silently, the cookies still radiating heat through the tin foil warming my hands as I supported the tray. Gordon saw me over Cat's shoulder, making no effort to sound an alarm. I listened patiently, and as Cat's criticisms of me built to a crescendo, he turned to walk away.

"I baked you some cookies" I said, playing up the naiveté in my voice that seemed to imply "Did I come at a bad time?"

"Thanks ..." was all the Catman said, after a few moments of a perplexed look. He took the tray from my hands and wondered off. A mischievous grin on the Great Gordo's face said it all, which is ironic given that all these years later I probably need to be baking a batch for him.

It didn't matter that ten minutes later I saw those cookies being devoured by Rocco Pendola. Cat had put them on Rocco's desk, and that guy had problems of his own right about then ... He probably needed some cheering up. My point had been made, and the power of the chocolate chip cookies had been felt. Things seemed to improve between us, and a few years later it would be Cat that would call and recruit me as a Ticket producer.

If you're working for The Man, do yourself a favor. Bake those chocolate chip cookies, and dare your nemesis to find a way to make you look bad for doing it.

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SUN	MON	TUES	WED	THUR	FRI	SAT
	LAA 9:05pm 5	LAA 7:05pm 6	LAA 7:05pm 7	LAA 9:05pm 8	SEA 9:05pm 9	SEA 3:05pm 10
SEA 3:05pm 10	LAA 1:05pm 11	LAA 7:05pm 12	LAA 7:05pm 13	TOR 7:05pm 14	TOR 7:05pm 15	TOR 7:05pm 16
TOR 1:05pm 17	OAK 7:05pm 18	OAK 1:05pm 19	TB 6:15pm 20	TB 6:15pm 21	NYN 6:05pm 22	NYN 12:05pm 23
NYN 12:05pm 24		SEA 7:05pm 26	SEA 7:05pm 27	SEA 7:05pm 28	BOS 7:05pm 29	BOS 7:05pm 30

JULY

SUN	MON	TUES	WED	THUR	FRI	SAT
					SEA 9:05pm 1	SEA 3:05pm 2
SEA 3:05pm 3	BOS 7:05pm 4	BOS 7:05pm 5	BOS 7:05pm 6		TOR 7:05pm 8	TOR 7:05pm 9
TOR 1:05pm 10		ALL STAR GAME Comerica Park, Det.		OAK 9:05pm 14	OAK 9:05pm 15	OAK 3:05pm 16
OAK 3:05pm 17	NYN 7:05pm 18	NYN 7:05pm 19	NYN 7:05pm 20	OAK 7:05pm 21	OAK 7:05pm 22	OAK 7:05pm 23
OAK 1:05pm 24	BAL 6:05pm 25	BAL 6:05pm 26	BAL 6:05pm 27	BAL 6:05pm 28	TOR 6:07pm 29	TOR 3:07pm 30

MAY

SUN	MON	TUES	WED	THUR	FRI	SAT
BOS 1:05pm 1	OAK 9:05pm 2	OAK 9:05pm 3	OAK 2:35pm 4		CLE 7:05pm 6	CLE 7:05pm 7
CLE 1:05pm 8	DET 7:05pm 9	DET 7:05pm 10	DET 1:05pm 11		MIN 7:10pm 13	MIN 6:10pm 14
MIN 1:10pm 15	CWS 7:05pm 16	CWS 7:05pm 17	CWS 1:05pm 18		HOU 7:05pm 20	HOU 3:05pm 21
HOU 1:05pm 22		KC 7:05pm 24	KC 7:05pm 25	KC 7:05pm 26	CWS 7:05pm 27	CWS 3:05pm 28
CWS 1:05pm 29		DET 6:05pm 31				

AUG

SUN	MON	TUES	WED	THUR	FRI	SAT
		TB 7:05pm 2	TB 7:05pm 3	TB 7:05pm 4	BAL 7:05pm 5	BAL 3:05pm 6
BAL 1:05pm 7	BOS 6:05pm 8	BOS 6:05pm 9	BOS 6:05pm 10	NYN 6:05pm 11	NYN 6:05pm 12	NYN 12:05pm 13
NYN 12:05pm 14		CLE 6:05pm 16	CLE 6:05pm 17	CLE 11:05am 18	TB 6:15pm 19	TB 5:15pm 20
TB 1:15pm 21		SEA 7:05pm 23	SEA 7:05pm 24	SEA 1:05pm 25	MIN 7:05pm 26	MIN 12:20pm 27
MIN 1:05pm 28	CWS 7:05pm 29	CWS 7:05pm 30	CWS 1:05pm 31			

JUNE

SUN	MON	TUES	WED	THUR	FRI	SAT
		DET 6:05pm 1	DET 12:05pm 2	KC 7:10pm 3	KC 7:10pm 4	KC 1:10pm 5
KC 1:10pm 5		PHI 6:05pm 7	PHI 6:05pm 8	PHI 6:05pm 9	FLA 6:35pm 10	FLA 5:05pm 11
FLA 12:05pm 12	ATL 7:05pm 13	ATL 7:05pm 14	ATL 7:05pm 15		WSH 7:05pm 17	WSH 7:05pm 18
WSH 1:05pm 19	LAA 9:05pm 20	LAA 9:05pm 21	LAA 9:05pm 22		HOU 7:05pm 24	HOU 3:05pm 25
HOU 1:05pm 26	LAA 7:05pm 27	LAA 7:05pm 28	LAA 7:05pm 29	LAA 1:05pm 30		

SEPT/OCT

SUN	MON	TUES	WED	THUR	FRI	SAT
KC 1:10pm 4	MIN 1:10pm 5	MIN 7:10pm 6	MIN 12:10pm 7		OAK 7:05pm 9	OAK 7:05pm 10
OAK 1:05pm 11	BAL 7:05pm 12	BAL 7:05pm 13	BAL 1:05pm 14	SEA 7:05pm 15	SEA 7:05pm 16	SEA 7:05pm 17
SEA 1:05pm 18		LAA 9:05pm 20	LAA 9:05pm 21	LAA 9:05pm 22	OAK 9:05pm 23	OAK 3:05pm 24
OAK 3:05pm 25		SEA 9:05pm 27	SEA 9:05pm 28	SEA 5:35pm 29	LAA 7:05pm 30	LAA 7:05pm 1
LAA 1:05pm 2						

■ HOME □ AWAY

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THE HARDLINE

The Secrets of Toast By Mike Rhyner -continued from pg. 10

What do you put on top of it? Again, this is up to you, but it's time to break away from the standard butter-fruit preserves-honey mindset we've all been in for so long. We think nothing of mustard, mayonaise, ketchup and so forth on toast when it's used for sandwiches. What would be so wrong with a nice stand-alone Roman Meal golden layered with one of those things? Or why not soak it in beer? Don't we all enjoy a beer with a nice BLT on toast? Could leaving the BLT out of that equation be such a bad thing? The weather's getting warmer out there; it's time to think outside the box.

The kind of bread used should depend on what's going on in that gastrointestinal tract of yours and what you want to happen down there (this does not apply to women readers, as we all know that your gastrointestinal tract and portals connected thereto are for erotic purposes only). If something that happens to every one of us but nobody likes to talk about it has been a problem, simple white bread can act as an extraordinary colon clogger. If you need to get things moving, the grainier, the better.

Crust or no-crust—a huge toast issue. But I'm here to tell you: no-crust is for lightweights. If you're going that route

you might as well go put on a sundress and some nice Jimmy Choos.

And as to the functionality of it all, let me invoke a method from my younger days. Occasionally, while making my way through the bars at night, in bands and stuff, I would wind up doing something to someone that I wouldn't be terribly proud of the next day. The idea then became to get rid of that thing with her concoction of barley and yeast as quickly as possible. I found that few things say 'hey, hit the highway' better than flipping a piece of burnt toast her way. It's been awhile, I know, and there are probably newer, better techniques out there these days. But try it sometime and let me know how it works out for you.

Look, I know there are higher culinary pursuits than toast. I'm sure that many of my colleagues will tout their boiled shrimp savoir faire or their grillside manner. Fine. To each his own. Just remember this: toast will get you through times of no money better than money will get you through times of no toast.

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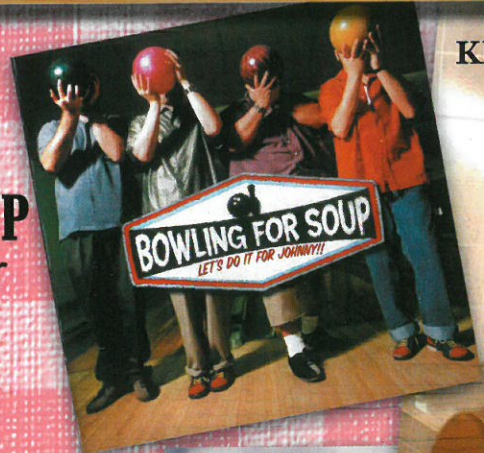
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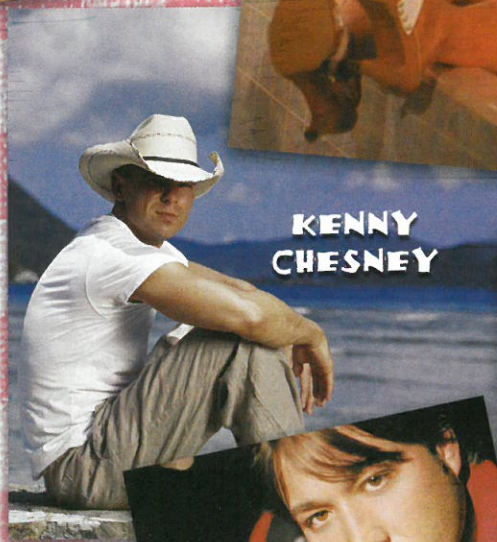
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10 KELLY CLARKSON
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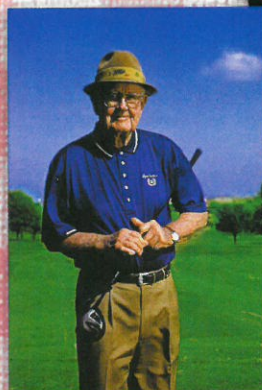
KENNY CHESNEY



GRETCHEN WILSON

14 KENNY CHESNEY, GRETCHEN WILSON, & UNCLE KRACKER
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9-15 EDS BYRON NELSON
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13-15 TASTE OF ADDISON
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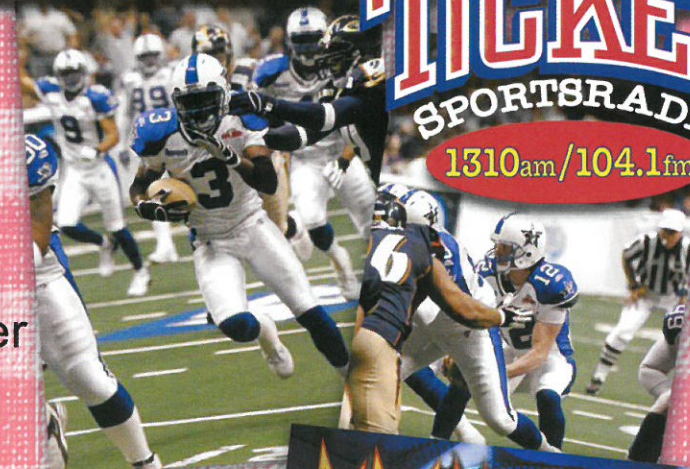


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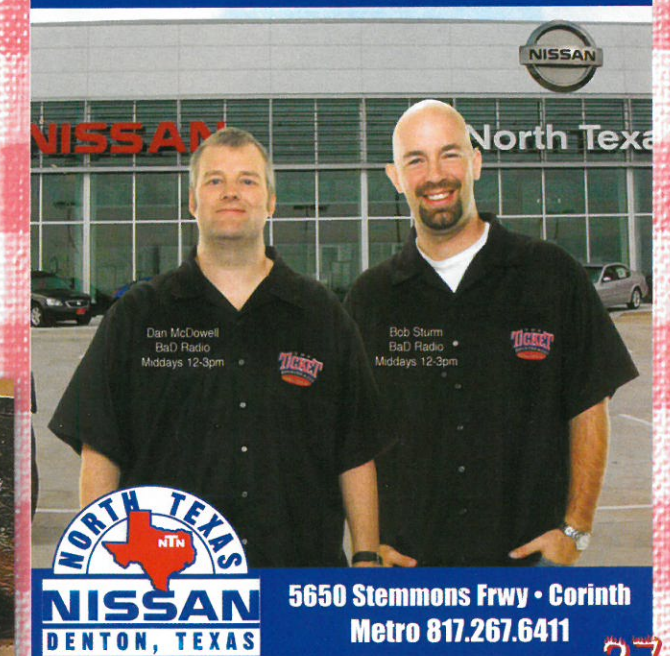


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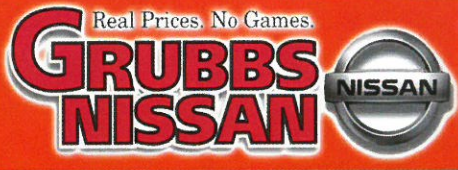
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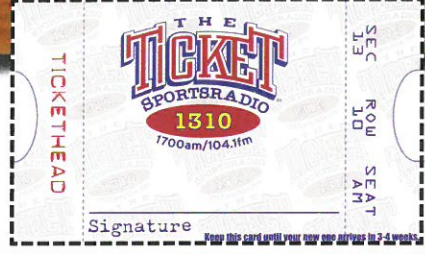
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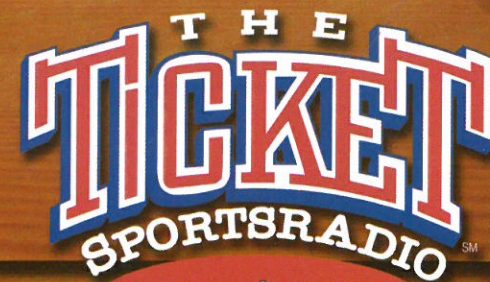
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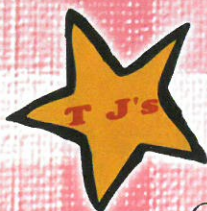
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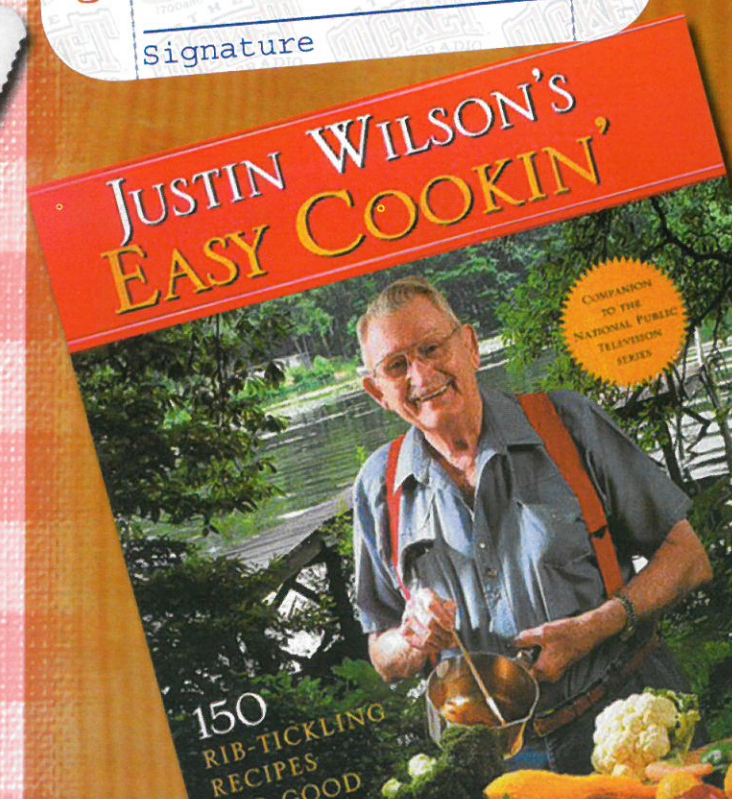
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