Subject: The Grandness of Life
Posted by AJLR on Sun, 21 Dec 2008 22:43:15 GMT
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The Grandness of Life

Subject: Re: The Grandness of Life
Posted by AJLR on Sun, 21 Dec 2008 22:48:45 GMT
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Quote:Obviously you want eggs so fresh the hen is still only a few inches away

Well, I hope the hen isn't a sensitive sort...:) This looks delightful, thank you. And I hope very much that whatever is causing you to feel under the weather today decides during the night to go elsewhere!

Subject: Re: The Grandness of Life
Posted by jmeadows on Sun, 21 Dec 2008 23:13:20 GMT
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MMMMMMMMmmmmmmmmmmmmmmmmmmmmmmmmmmmmmmmmmmm

I want this! I must find someone with fresh eggs. There's no point in making eggnog if one can't use fresh eggs. (Store eggs are so bland.) I wonder how my in-laws feel about eggnog. I think, if I made this, I would be the only one drinking it until it was gone, and...well that's a lot of sugar. (Definitely not a complaint. I love sugar. It makes me happy.) I might be able to convince His Pickiness to drink some if there was rum (or something) involved. He's tried some store eggnog and liked it okay, but he doesn't understand my great and undying love for the stuff.

(And to my tastebuds, my store eggnog is pretty good. It's a localish farm. Well, it's in the Shenandoah Valley which is, admittedly, pretty large.)

Christmas Morning Coffeecake? I love coffee! I love cake! I also love Christmas! (And don't think that coffeecake should be limited to Christmas morning. Afternoon and evenings too.) I don't really love mornings.

Subject: Re: The Grandness of Life
Posted by Robin on Sun, 21 Dec 2008 23:17:57 GMT
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So, I'll add the coffeecake to the list too. It used to put in appearances other times of the year, but it was SACRED to Christmas morning. I mean, there are LOTS of good coffeecake recipes. This just happened to be the one I sort of *settled* on for the Christmas Morning tradition. . . .

I am VERY GLAD you understand about eggnog. :) Yes, if I were using booze, I'd probably use rum.

Subject: Re: The Grandness of Life
Posted by skating librarian on Sun, 21 Dec 2008 23:25:41 GMT
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And did you read the long form info on the piano hands? With the reference to juggling ferrets?

Eggnog always sounds good ... it's pretty much the same stuff you put in ice cream. However, as a child there was a very bad eggnog experience in which it got poured on my Cheerios by mistake ...

My Christmas morning excess runs to homemade stollen with a heart of marzipan. I usually make 3 for my family of five.

Subject: Re: The Grandness of Life
Posted by ssshunt on Sun, 21 Dec 2008 23:35:11 GMT
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The only good marzipan place closed here. How do you make it? Meet you in the recipe thread? My husband loves it for his birthday cake.

Subject: Re: The Grandness of Life
Posted by jmeadows on Sun, 21 Dec 2008 23:39:59 GMT
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Robin wrote on Sun, 21 December 2008 18:17So, I'll add the coffeecake to the list too. It used to

put in appearances other times of the year, but it was SACRED to Christmas morning. I mean, there are LOTS of good coffeecake recipes. This just happened to be the one I sort of *settled* on for the Christmas Morning tradition. . . .

I am VERY GLAD you understand about eggnog. :) Yes, if I were using booze, I'd probably use rum.

My hero. <3

Subject: Re: The Grandness of Life
Posted by Mori-neko on Sun, 21 Dec 2008 23:46:56 GMT
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Mmm the boyfriend and I LOVE eggnog. With booze or without (usually rum here, too). AND! The downstairs neighbors have chickens. Which are now starting to lay. And they're going out of town for christmas and have said that we can have the eggs! I see eggnog in my future!

Subject: Re: The Grandness of Life
Posted by b_twin_1 on Sun, 21 Dec 2008 23:57:38 GMT
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Never had eggnog. Maybe it was the raw eggs?
But given the dairy load that it possesses I think I may just let it pass to the other side of the room.
sigh
On the other hand I could get out the marzipan (real stuff) and see what happens when I melt chocolate over it..... MMmmmmmm
It will have to do. ;)
Coffee cake on the other hand..... ::waits::

Subject: Re: The Grandness of Life
Posted by Susan from Athens on Mon, 22 Dec 2008 00:20:36 GMT
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I will regretfully pass on the eggnog. I have no problem with the raw eggs (love them in my chocolate mousse) but I do have a problem with the cream: a. you can't get two different kinds of cream in Greece and heavy cream is like a distant dream and b. I can't digest either very well and would rather consume my obscene amounts of calories on things I will enjoy and then not bitterly regret within the hour.

But the coffee cake (which I presume has no caffeine as an ingredient as I have been coffee-free for two years due to the demands of my homeopath - a very great sacrifice on my part as the perfect coffee was always a great pleasure in my life) I fancy.

I am celebrating the week of Christmas by varying my breakfast of Greek yoghurt with honey, and adding into the rotation date and walnut loaf and panettone (not on the same morning). And clementines. I love how we all have traditions connected to food. It gives me this feeling of the whole world being one, despite its differences, which I kind-of need right now.

Subject: Re: The Grandness of Life
Posted by Melissa Mead on Mon, 22 Dec 2008 00:38:57 GMT
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The traditional Christmas breakfast in my family is eggnog and French toast. Our eggnog has vanilla ice cream and nutmeg in it.

Subject: Re: The Grandness of Life
Posted by b_twin_1 on Mon, 22 Dec 2008 00:40:22 GMT
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Melissa Mead wrote on Sun, 21 December 2008 19:38The traditional Christmas breakfast in my family is eggnog and French toast. Our eggnog has vanilla ice cream and nutmeg in it.

::Feels her resolve weakening::

Ice-cream you say? .....

Subject: Re: The Grandness of Life
Posted by Susan from Athens on Mon, 22 Dec 2008 00:46:46 GMT
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b_twin_1 wrote on Mon, 22 December 2008 02:40Melissa Mead wrote on Sun, 21 December 2008 19:38The traditional Christmas breakfast in my family is eggnog and French toast. Our eggnog has vanilla ice cream and nutmeg in it.

::Feels her resolve weakening::

Ice-cream you say? .....

If I say: with real vanilla beans in it, will you be further tempted? ***goes off whistling and looking innocent, while trying to hide evil grin***

Subject: Re: The Grandness of Life
Posted by Julia on Mon, 22 Dec 2008 00:51:21 GMT
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Robin! Feel better!
[Originally, it said: "Robinnnnnnnnn! Feeeel Betterrrrrr!!!!!!!" but then it just looked silly. Like my teeth were chattering in all this cold and snow. [It hasn't stopped for days. Yay snow.] Or that I am being overly enthusiastic and ridiculous. Well, that generally is the case anyway. The emphaticness is still there though. Flu go away. No attacking Robin. NOT ALLOWED.]
And eggnog. Hmmm. Yumm. I think that I have to try that. Very soon...

And I LOVE coffee cake.

Subject: Re: The Grandness of Life
Posted by Susan from Athens on Mon, 22 Dec 2008 00:54:56 GMT
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Oh, yes, I did want to say: feel better soon and I hope this doesn't spoil your enjoyment of the holidays. The misery of feeling sick when all around you are doing their best to stuff themselves full of food and drink and have fun. I hope it was an advance guard that gets routed on the first hill of your homeopathic defence.

Subject: Re: The Grandness of Life
Posted by Guest on Mon, 22 Dec 2008 00:55:47 GMT
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AJLR wrote on Mon, 22 December 2008 11:43or removing the cat from the Christmas tree (again).

I can't remember if I have already posted this here but pursuant to the above, I give you

http://www.fluffytails.ca/christmas.asp

Tree Decorating 101 as presented by Fern and Iris, two cats with fluffy tails

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Subject: Re: The Grandness of Life
Posted by Guest on Mon, 22 Dec 2008 01:02:08 GMT
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Susan from Athens wrote on Mon, 22 December 2008 13:20
But the coffee cake (which I presume has no caffeine as an ingredient as I have been coffee-free for two years due to the demands of my homeopath

Im allergic to coffee (not caffeine) - I think its one of the flavour alkaloids as I have a similar response to red wine and tea.

Coffee makes me nauseous within half an hour of drinking, and vomiting within a couple of hours. I inherited an allergy to coffee and a violent intolerance to cucumber from my father (I can smell someone eating cucumber from several meters away indoors)

I never got to actually enjoy coffee in the same way everyone else does as a result. I dont eat/drink anything with coffee in it, but I LOVE the smell of a good coffee.

Subject: Re: The Grandness of Life
Posted by ssshunt on Mon, 22 Dec 2008 01:04:19 GMT
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Robin, I guess from now on you might be pink. And I hope you feel better soon.

Subject: Re: The Grandness of Life
Posted by b_twin_1 on Mon, 22 Dec 2008 01:19:45 GMT
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Susan from Athens wrote on Sun, 21 December 2008 19:46b_twin_1 wrote on Mon, 22 December 2008 02:40Melissa Mead wrote on Sun, 21 December 2008 19:38The traditional Christmas breakfast in my family is eggnog and French toast. Our eggnog has vanilla ice cream and nutmeg

in it.

::Feels her resolve weakening::

Ice-cream you say? .....

If I say: with real vanilla beans in it, will you be further tempted? ***goes off whistling and looking innocent, while trying to hide evil grin***

::whimpers::

Subject: Re: The Grandness of Life
Posted by L.R.K. on Mon, 22 Dec 2008 01:32:01 GMT
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BlueRose wrote on Mon, 22 December 2008 01:55

I can't remember if I have already posted this here but pursuant to the above, I give you

http://www.fluffytails.ca/christmas.asp

Tree Decorating 101 as presented by Fern and Iris, two cats with fluffy tails

That's brilliant! Thanks, BlueRose!

Subject: Re: The Grandness of Life
Posted by Melissa Mead on Mon, 22 Dec 2008 02:06:29 GMT
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I love that cat site.

Subject: Re: The Grandness of Life
Posted by Melissa Mead on Mon, 22 Dec 2008 02:08:58 GMT
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b_twin_1 wrote on Sun, 21 December 2008 19:40Melissa Mead wrote on Sun, 21 December 2008 19:38The traditional Christmas breakfast in my family is eggnog and French toast. Our eggnog has vanilla ice cream and nutmeg in it.

::Feels her resolve weakening::

Ice-cream you say? .....

I don't know the proportions, but the ingredients are eggs, milk, sugar, vanilla, nutmeg, and vanilla ice cream.

Subject: Re: The Grandness of Life
Posted by danceswithpahis on Mon, 22 Dec 2008 02:23:51 GMT
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Robin: Feel better soon! Definitely before Christmas!! I hope things get better for you health-wise.

BlueRose: I too react strongly to coffee. No as badly as it seems you do; I can drink it if I really want to. But unless I'm having a VERY good digestive system day, it passes through my system in a fast and miserable way, taking anything else in the system with it. So I have to REALLY want to drink it. Not to mention the fact that I can't handle caffeine; one cup of coffee will make me feel miserably drugged all day unless I get decaf. So coffee is only a very occasional treat for days when my body thinks that everything is wonderful and perfect in the world.

Subject: Re: The Grandness of Life
Posted by Ithilien on Mon, 22 Dec 2008 02:31:57 GMT
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AJLR wrote on Sun, 21 December 2008 17:48
Well, I hope the hen isn't a sensitive sort...:)

ROFL. You're not A J Hall, by any chance, are you? (That comment sounded just like one of her stories.)

there are people who are totally creeped out by the idea of ingesting raw egg

Ah, yes. That would be me. I only tolerate it in mousse because of the chocolate...

Subject: Re: The Grandness of Life
Posted by Black Bear on Mon, 22 Dec 2008 02:36:32 GMT
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Hmm. You know what might just make this perfect (for me) is a dash of almond extract... :) I am not a huge fan of eggnog generally, but I do like it when it's freshly made. I am a huge fan of almond extract, particularly in custardy things (see: flan and baked custard on prior thread.) I may have to experiment.

It's the first night of Hanukkah, speaking of food traditions, and yet sadly I wasn't able to do latkes today due to a prior commitment. It will have to be tomorrow. And then I can take the extras to work for lunch on Tuesday--woo hoo! :) Happy Hanukkah, anyone else on here who celebrates it.

Subject: Re: The Grandness of Life
Posted by jmeadows on Mon, 22 Dec 2008 03:29:03 GMT
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To everyone who can't have eggnog (eggs, cream, whatever), or won't (insanity, obviously):

Please send me your eggnog. I will take care of it for you. I hate to see good eggnog go to waste. Same thing with your coffee (in cake or otherwise). You don't need to suffer.

I haven't tried custard yet, but I'm pretty sure I'll like it, too. Send that as well.

Doing what I can for humanity,

Jodi

Subject: Re: The Grandness of Life
Posted by Mori-neko on Mon, 22 Dec 2008 03:32:59 GMT
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....haven't....tried....custard.... 0_0

You poor deprived person! *sends piles of flan and creme brulee and panacotta and other yummy egg custards*

Subject: Re: The Grandness of Life
Posted by Guest on Mon, 22 Dec 2008 04:25:53 GMT
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[quote title=Ithilien wrote on Mon, 22 December 2008 15:31]AJLR wrote on Sun, 21 December 2008 17:48

there are people who are totally creeped out by the idea of ingesting raw egg

Ah, yes. That would be me. I only tolerate it in mousse because of the chocolate...

I worked in a micro lab for far too long to be blase about salmonella so I am not a fan of raw egginess either. And while I am a fan of hot custard, I am totally squicked by cold custard (its the texture) so no trifle for me.

And I dont understand the need to put it in chocolate mousse - all you need is good chocolate and firmly whipped cream. Anything else is just being poncy IMHO !

Subject: Re: The Grandness of Life
Posted by Diane in MN on Mon, 22 Dec 2008 06:44:52 GMT
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I am not a raw-egg-eating person--I'm on the same page as BlueRose when it comes to salmonella--but there's nothing wrong with the other ingredients in eggnog :). There is a variant made in Puerto Rico called coquito that includes rum and cream of coconut and is extremely nice; a Puerto Rican friend of mine says that she makes hers without eggs, so I guess there's no reason why one couldn't make eggless nog.

Robin, I hope you are mistaken about the flu and are just overtired. Drink several healthful glasses of champagne (bubbles for stomach, alcohol for germs) and have a lovely sleep. I will send good thoughts your way as I clear out the guest room--it is my office; the bed is a major locus of flat-surface filing--for the arrival tomorrow of my brother. He might not notice that the kitchen floor needs washing (but it will get washed anyway, probably tonight while everyone is asleep), but binders and piles of paper on the bed couldn't be missed. (And I have to move my computer. Aarrgh aarrgh aarrgh.)

Happy Hanukkah, Black Bear and any other celebrants! And happy solstice, everyone--hurrah for longer days to come.

Subject: Re: The Grandness of Life
Posted by Susan from Athens on Mon, 22 Dec 2008 09:13:28 GMT
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I second Diane: Happy Hannukah and Happy Solstice!

And Jodi, poor girl, have some baked egg custard tart from me and some yummy trembling custard too. There, there, how did you miss out?

Subject: Re: The Grandness of Life
Posted by jmeadows on Mon, 22 Dec 2008 09:30:57 GMT
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Susan from Athens wrote on Mon, 22 December 2008 04:13
And Jodi, poor girl, have some baked egg custard tart from me and some yummy trembling custard too. There, there, how did you miss out?

Clearly my mother neglected some important parts of my upbringing. No wonder I turned out like this.

Subject: Re: The Grandness of Life
Posted by AJLR on Mon, 22 Dec 2008 10:28:16 GMT
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Ithilien wrote on Mon, 22 December 2008 02:31
ROFL. You're not A J Hall, by any chance, are you? (That comment sounded just like one of her stories.)

Not when I last looked. Now I'll have to go look up her stories, in case she's a long lost twin! :)

Have any of you eggnog addicts tried Advocaat? Really delicious.

Subject: Re: The Grandness of Life
Posted by Mrs Redboots on Mon, 22 Dec 2008 11:52:10 GMT
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I have to admit the eggnog recipe is rather too rich for me! My grandmother used to make

something rather similar, a whisky milk punch, at Christmas, but she forgot about it when she went senile, and I don't think my mother ever had the recipe. I seem to remember it was rather good, though.

But after one of my father's champagne cocktails, you really don't need any more booze for the rest of the day (and still less after one of my brother's!).

Subject: Re: The Grandness of Life
Posted by Melissa Mead on Mon, 22 Dec 2008 11:55:26 GMT
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The recipe, such as it is:

My sister's comment: Throw some eggs, nutmeg, vanilla ice cream, vanilla and some milk in a blender mix, add more of any of those until it tastes right :)

My Dad, the Eggnog Authority: That is the recipe I use. I usually put 4 extra large eggs in each blender full of egg nog. The nutmeg settles out so it is good to reblend if there is enough left to sit around. Most people do not put the ice cream in, but I learned long ago that it is better that way. The only caution I would give some one is this recipe results in your eating raw eggs. Some people do not want to do that because of salmonella. For those people, (buy pasteurized eggs.)

Subject: Re: The Grandness of Life
Posted by Mori-neko on Mon, 22 Dec 2008 19:27:28 GMT
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I know I've also seen recipes that cook the eggs. Not a lot, but enough to kill anything in there. I'll see if I can't dig up a cooked-egg nog recipe. I know I have one somewhere....

Subject: Re: The Grandness of Life
Posted by danceswithpahis on Mon, 22 Dec 2008 20:05:07 GMT
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jmeadows wrote on Sun, 21 December 2008 22:29To everyone who can't have eggnog (eggs, cream, whatever), or won't (insanity, obviously):

Please send me your eggnog. I will take care of it for you. I hate to see good eggnog go to waste. Same thing with your coffee (in cake or otherwise). You don't need to suffer.

I haven't tried custard yet, but I'm pretty sure I'll like it, too. Send that as well.

Doing what I can for humanity,

Jodi

Jodi: I will send you my share of the world's coffee if you'd like. My share is apparently fairly large, since I live in the Seattle area. I know, I know. I live near Seattle and I DON'T DRINK COFFEE: sacrilege!! But I don't (except, as I mentioned, on very rare occasions when my digestive system is VERY happy with the world). So maybe I'll just mail you mine, in careful slow increments. Alternatively, you could just move HERE. You'd love it!

Subject: Re: The Grandness of Life
Posted by Robin on Tue, 23 Dec 2008 00:29:40 GMT
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Hmm. I hope your homeopath was specifically telling you the specific client for specific reasons to give up coffee, and not that your homeopath was doing the usual 'mustn't have coffee-tea-peppermint-blah because will antidote remedies' schtick which is, I'm sorry, nonsense in most cases. [Puts arms over head to defend against furious homeopath for homeopathic college drop out interference]

True story: Rajan Sankaran, you have probably heard of him?, he is perhaps the most famous homeopath in the world at the moment, was at the beginning of his career treating his grandmother. He told her that she *had* to give up her coffee, which was her favourite thing. HAD to give it up to get well. Then he gave her her remedy. She got better. Then he said, with the smugness of the young and successful, there, wasn't it worth giving up coffee to get better? I didn't give it up, she said.

Subject: Re: The Grandness of Life
Posted by Robin on Tue, 23 Dec 2008 00:36:16 GMT
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Diane in MN wrote on Mon, 22 December 2008 01:44I am not a raw-egg-eating person--I'm on the same page as BlueRose when it comes to salmonella--but there's nothing wrong with the other ingredients in eggnog :). There is a variant made in Puerto Rico called coquito that includes rum and cream of coconut and is extremely nice; a Puerto Rican friend of mine says that she makes hers without eggs, so I guess there's no reason why one couldn't make eggless nog.

Robin, I hope you are mistaken about the flu and are just overtired. Drink several healthful glasses of champagne (bubbles for stomach, alcohol for germs) and have a lovely sleep. I will send good thoughts your way as I clear out the guest room--it is my office; the bed is a major locus of flat-surface filing--for the arrival tomorrow of my brother. He might not notice that the kitchen floor needs washing (but it will get washed anyway, probably tonight while everyone is asleep), but binders and piles of paper on the bed couldn't be missed. (And I have to move my computer. Aarrgh aarrgh aarrgh.)

Happy Hanukkah, Black Bear and any other celebrants! And happy solstice, everyone--hurrah for longer days to come.

Piffle. You live in the country. You just need to know your hens. I have TERRIBLE digestion--and I admit I've had food poisoning more often than I want to remember--but never from raw egg. (Squicking is another thing.)

The actual flu symptoms have subsided for the moment. I'm just left with unregenerate exhaustion. Bleaugh. Although adrenaline rockets like the printer don't help.

Subject: Re: The Grandness of Life
Posted by Ithilien on Tue, 23 Dec 2008 01:00:48 GMT
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Robin wrote on Mon, 22 December 2008 19:36
Piffle. You live in the country. You just need to know your hens. I have TERRIBLE digestion--and I admit I've had food poisoning more often than I want to remember--but never from raw egg. (Squicking is another thing.)

Well, we're considering a hen or two. But I think I'd rather keep our limited space for growing things. Maybe the hens could roost in the fruit tree.

Quote:
Although adrenaline rockets like the printer don't help.

Oh yes. This morning's adrenaline was from the irritating carpet cleaners, who claim that the soiling (just dirt, not any interesting stains) is permanent. So there. Plus they charged me twice as much as the neighbour's lot, who furthermore did a much better job.

I'm glad some of the symptoms have gone away. Exhaustion is still irritating though. It's been bed

at 8 for me for a week and I'm tired of it (sic).

Subject: Re: The Grandness of Life
Posted by Ithilien on Tue, 23 Dec 2008 01:02:51 GMT
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BlueRose wrote on Sun, 21 December 2008 23:25
And I dont understand the need to put it in chocolate mousse - all you need is good chocolate and firmly whipped cream. Anything else is just being poncy IMHO !

Really? Recipe?

Subject: Re: The Grandness of Life
Posted by Guest on Tue, 23 Dec 2008 01:37:59 GMT
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Ithilien wrote on Tue, 23 December 2008 14:02BlueRose wrote on Sun, 21 December 2008 23:25
And I dont understand the need to put it in chocolate mousse - all you need is good chocolate and firmly whipped cream. Anything else is just being poncy IMHO !

Really? Recipe?

Well mostly when I cook this kind of stuff I dont follow a recipe these days (I specialise in making fancy desserts)

500ml cream
(not heavy cream and not the low fat kind either - the kind for whipping - I dont know the fat % overseas but ours is around 40%)

around 3-400 grams of chocolate

I use dark chocolate, and I dont add any sugar because Im a dark chocolate fan, and I like the flavour but choose the type of chocolate you prefer. Just note it shouldnt be a sweet mousse IMHO - you add sweetness by fruit etc

Very important to make sure it is *real* chocolate and not the kind with vegetable oil (or any other kind of fat other than cocoa mass and milkfat - if milk chocolate)

Vege oil chocolate melts at a much higher temperature, is usually poorer quality, and often doesnt melt smoothly , giving you a gritty texture.

Melt chocolate in double boiler (or like I have for years, a stainless steel bowl placed in a small pot, with about an inch of water simmering - dont boil as it will get too hot and burn the chocolate, and proper chocolate melts at a fairly low temp.

While melting, pour cream into large bowl and whip until firm peaks form.

Once chocolate is melted, pour into whipped cream, mix and either put directly into fancy serving dish and chill, or chill in big bowl. Make sure you cover with gladwrap to stop skin forming and dessert picking up other flavours from the inside of your fridge.

Note on mixing chocolate with cream, when you mix hot chocolate with cold cream, it tends to set very quickly. So when you mix it in you have to be very quick so that it doesnt set on the bottom of the bowl and go all grainy. stir in til colour is all even.

Otherwise you can mix in a dollop of cream to cool it down a bit first and add a bit of volume, but I never bother.

You can also add a dollop of alchol for flavour, but just a dessertspoon full at the maximum, otherwise the flavour will be overpowering and it can interfere with the setting process.

This mix can be made into cheesecake by just putting into a crust and decorating all fancy. The settability is due to the ratio of chocolate to cream - firmer set can be gotten by adding more chocolate - but I have never had anyone turn away soft gloopy mousse :)

Heres some recipes I wrote for my website many many years ago :)

http://www.geocities.com/theonlybluerose/dessert.htm

Subject: Re: The Grandness of Life
Posted by Ithilien on Tue, 23 Dec 2008 02:04:27 GMT
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Oh, yum! Thank you!

Subject: Re: The Grandness of Life

Posted by ssshunt on Tue, 23 Dec 2008 21:50:48 GMT
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I've had salmonella twice. The second time I was in The Burren in Ireland. I don't do raw eggs. The culprit was the fresh mayo I had on my sandwich.

Subject: Re: The Grandness of Life
Posted by southdowner on Thu, 25 Dec 2008 08:31:37 GMT
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Robin wrote on Tue, 23 December 2008 00:29Hmm. I hope your homeopath was specifically telling you the specific client for specific reasons to give up coffee, and not that your homeopath was doing the usual 'mustn't have coffee-tea-peppermint-blah because will antidote remedies' schtick which is, I'm sorry, nonsense in most cases. [Puts arms over head to defend against furious homeopath for homeopathic college drop out interference]

True story: Rajan Sankaran, you have probably heard of him?, he is perhaps the most famous homeopath in the world at the moment, was at the beginning of his career treating his grandmother. He told her that she *had* to give up her coffee, which was her favourite thing. HAD to give it up to get well. Then he gave her her remedy. She got better. Then he said, with the smugness of the young and successful, there, wasn't it worth giving up coffee to get better? I didn't give it up, she said.
Great story! The sagacity and independence of age are lovely things :) (and the homeopathy's no slouch either)

Subject: Re: The Grandness of Life
Posted by Robin on Thu, 25 Dec 2008 23:09:17 GMT
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The thing that bothers me, which I should have said originally but I know I'm dangerous :), is that us homeopaths and homeopathy-boosters need to *encourage* people to try homeopathy, not make it *hard.* You lose a lot of potential clients as soon as you start saying things like no caffeine, no alcohol, no sugar, do this, do that, eat your greens, go to bed early. :) And in the VAST majority of cases it IS NOT NECESSARY. You will get the occasional oversensitive who can't have, say, caffeine . . . but that's something you worry about later if the remedies are having no effect. Homeopathy is both *very adaptable* and also very OF THE REAL WORLD. In the real world people drink tea and coffee and alcohol. I know homeopaths who refuse to treat people who smoke. Spare me. I won't have them smoke in my office, but I *leap* to treat them. Whatever they're coming to me for I'm going to have it in the back of my mind that if I fix that, I *may* be able to help them give up smoking.

Subject: Re: The Grandness of Life
Posted by hedgehog on Thu, 25 Dec 2008 23:21:00 GMT
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Robin wrote on Thu, 25 December 2008 18:09 I know homeopaths who refuse to treat people who smoke. Spare me. I won't have them smoke in my office, but I *leap* to treat them. Whatever they're coming to me for I'm going to have it in the back of my mind that if I fix that, I *may* be able to help them give up smoking.
THANK YOU. I became willing to give up smoking (fifteen years ago!) when I became willing to look honestly at its effects on me -- and I was encouraged to do that because of the people who accepted the fact that I smoked, and accepted the person I had managed to become as a result. For me, there is no path to change that does not begin with acceptance of what is true right now.

Subject: Re: The Grandness of Life
Posted by Robin on Thu, 25 Dec 2008 23:37:23 GMT
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YES. EXACTLY.

Unfortunately the whole guru/my way is the ONLY way thing is alive and well in homeopathy. It's not always the gurus' fault--some of them are arrogant a-------, yes, but some of them are just good at what they do, and they inevitably develop disciples, and sometimes some of the disciples are a--------. But THERE IS NO ONE SINGLE CORRECT WAY. In homeopathy or anything else. And since homeopathy is freaking BASED on the idea that *everyone is a unique individual* it bugs me worse when the One True Way rears its ugly blind head.

. . . I must be drunker than I thought, posting so many comments. :) Mind you, I've always been a cheap date: two glasses of wine and I'm seriously ploughed.

Subject: Re: The Grandness of Life
Posted by southdowner on Fri, 26 Dec 2008 08:32:14 GMT
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Robin wrote on Thu, 25 December 2008 23:37YES. EXACTLY.

Unfortunately the whole guru/my way is the ONLY way thing is alive and well in homeopathy. It's not always the gurus' fault--some of them are arrogant a-------, yes, but some of them are just good at what they do, and they inevitably develop disciples, and sometimes some of the disciples are a--------. But THERE IS NO ONE SINGLE CORRECT WAY. In homeopathy or anything else. And since homeopathy is freaking BASED on the idea that *everyone is a unique individual* it

bugs me worse when the One True Way rears its ugly blind head.

Healing is a two way process which starts with listening - so many studies of placebos have high lighted the effect that being given time and being listened to by health professionals plays in well being and recovery... and is then usually discounted as not important - PLEASE can medical professionals start to treat patients as partners in their own care? I prefer alternative therapies, and a large part is due to the attitude of the practitioners

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