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We Love Steven Wright!

If you're not familiar with the work of Steven Wright, he's the famous, erudite, comic scientist whose mind sees things differently than most of us do... here are some of his gems:

1 - I'd kill for a Nobel Peace Prize.

2 - Borrow money from pessimists -- they don't expect it back.

3 - Half the people you know are below average.

4 - 99% of lawyers give the rest a bad name.

5 - 82.7% of all statistics are made up on the spot.

6 - A conscience is what hurts when all your other parts feel so good.

7 - A clear conscience is usually the sign of a bad memory.

8 - If you want the rainbow, you got to put up with the rain.

9 - All those who believe in psycho kinesis, raise my hand.

10 - The early bird may get the worm, but the second mouse gets the cheese.

11 - I almost had a psychic girlfriend, but she left me before we met.

12 - OK, so what's the speed of dark?

13 - How do you know when you're out of invisible ink?

14 - If everything seems to be going well, you have obviously overlooked something.

15 - Depression is merely anger without enthusiasm.

16 - When everything is coming your way, you're in the wrong lane.

17 - Ambition is a poor excuse for not having enough sense to be lazy.

18 - Hard work pays off in the future; laziness pays off now.

19 - I intend to live forever... so far, so good.

20 - If Barbie is so popular, why do you have to buy her friends?

21 - Eagles may soar, but weasels don't get sucked into jet engines.

22 - What happens if you get scared half to death twice?

23 - My mechanic told me, "I couldn't repair your brakes, so I made your horn louder."

24 - Why do psychics have to ask for your name?

25 - If at first you don't succeed, destroy all evidence that you tried

26 - A conclusion is the place where you got tired of thinking.

27 - Experience is something you don't get until just after you need it

28 - The hardness of the butter is proportional to the softness of the bread.

29 - To steal ideas from one person is plagiarism; to steal from many is research.

30 - The problem with the gene pool is that there is no lifeguard.

31 - The sooner you fall behind, the more time you'll have to catch up.

32 - The colder the x-ray table, the more of your body is required to be on it.

33 - Everyone has a photographic memory; some just don't have film.

34 - If at first you don't succeed, skydiving is not for you.

35 - If your car could travel at the speed of light, would your headlights work?

The Mangrove Galley

by Sandi Mieszczenski

Sandi's recipes are featured here monthly.
For previous issues go to http://www.theconchtelegraph.com.

While shopping at the produce market the other day, I came across some very nice Poblano peppers that were just calling to me to take them home. I did, and the following recipe turned out to be quick, easy, and delicious.

MEXICALI POBLANO FLATS

4 large Poblano peppers
1 large onion thinly sliced
1 lb. of ground turkey (or ground beef)
1 can of black beans drained
1 can of Ro-Tel diced tomatoes (pick your preference of heat)
1 tablespoon of chili powder
2 teaspoons of garlic powder
1 teaspoon of cumin
½ teaspoon of cayenne pepper
8 ounce block of Monterey Jack cheese

Slice the stems from the peppers and then slice the pepper in half lengthwise so that you have two flat pepper pieces, 8 in all. Remove the seeds and ribs and rinse well. Set aside to dry.

In a large dry sauté pan, sweat the onion over medium high heat until slices separate and soften. Add the turkey and brown with the onions. If you use ground beef, drain the excess fat. Add the can of black beans and the Ro-Tel along with the seasonings. Stir until all the seasonings are well mixed in. Reduce the heat to simmer and let the liquid thicken, stirring regularly.

Place the peppers skin side up on a foiled cookie sheet and put under the broiler until the skin begins to blister. Remove from the broiler and turn the peppers over. Spoon out the mixture from the sauté pan equally over the peppers. Grate a liberal amount of the cheese over each of the flats and return to the broiler until the cheese melts. Serve with the hot sauce of your preference. Enjoy!