

# MoNdAy FuNnIeS

15 Sept 2003- From Cordell & Janice Vail

Our attempt to help you smile every Monday Morning

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## Wisdom For The Week :

(Contributed by Jeanne Laudenberg... Thanks Jeanne)

**The Power Of The Mind**

Try this... it is crazy...

While sitting at your desk, make **clockwise circles** with your right foot.

While doing this, draw the number "6" in the air with your right hand.

What direction is your foot going now?

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## MoNdAy FuNnIeS

(Contributed by John Bernhard.... thanks John)

Jacob, age 92, and Rebecca, age 89, are all excited about their decision to get married. They go for a stroll to discuss the wedding and on the way they pass a drugstore. Jacob suggests they go in.

Jacob addresses the man behind the counter: "Are you the owner?"

The pharmacist answers "Yes".

Jacob: "We're about to get married. Do you sell heart

medication?"

Pharmacist: "Of course we do."

Jacob: "How about medicine for circulation?"

Pharmacist: "All kinds."

Jacob: "Medicine for rheumatism, scoliosis? "

Pharmacist: "Definitely."

Jacob: "Medicine for memory problems, arthritis, Jaundice?"

Pharmacist: "Yes, a large variety. The works."

Jacob: "What about vitamins, sleeping pills, Geritol, antidotes for Parkinson's disease?"

Pharmacist: "Absolutely."

Jacob: "You sell wheelchairs and walkers?"

Pharmacist: "All speeds and sizes."

Jacob says to the pharmacist:

"We'd like to use this store as our Bridal Registry."

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## Consumer Tips

Maybe it is a little late now in the season for these two summer recipes but they are worth saving for next summer or your next church party. They are the recipes for home made root beer and home made cream soda.

### ***Root Beer***

*Makes 5 U.S. Gallons*

- *5 gallons of water*
- *5 pounds of white sugar*
- *1 bottle of root beer extract (you can buy it in the spice section of most stores)*
- *5 pounds of dry ice*

### ***Cream Soda***

*Makes 5 U.S. Gallons*

- *5 gallons of water*
- *2 1/4 Cups of Vanilla Extract (real vanilla is best if you can afford it)*
- *1 table spoon ground Cinnamon (add more or less according to taste)*
- *5 pounds of white sugar*
- *1 1/4 Teaspoon Cream Of Tartar*
- *5 pounds dry ice*
- *(some people like to add 10 ounces of very finely chopped raisins)*

For both recipes, here is all you do:

1. Put 4 gallons of very cold water in a drink container (believe it or not the dry ice will not cool the drink down much)
2. (For the cream soda, mix the Sugar, Cream Of Tartar and cinnamon together first to help them dissolve better)
3. Add the sugar mixture to the water and stir until dissolved
4. Put in the root beer extract (or vanilla for cream soda) and mix
5. Add the dry ice and put the lid on LOOSELY so the gas can escape. The lid just keeps it from splashing out on the floor when you first put the dry ice in. *Be very careful not to touch the dry ice with your bare hands. Use gloves or the brown paper it comes in to handle it. It can freeze burn your skin in less than 5 seconds (the reason you don't find this recipe on the box. They don't want the liability of you using the dry ice.)* You can buy dry ice at any QFC store or look in your phone book to find someone who sells it)
6. Let it brew for about 15 minutes
7. Add the last gallon of very cold water and let brew for another 15 minutes  
(you just wait to add the last gallon of water to help keep it from splashing out on the floor because everyone keeps taking the lid off to see it bubbling.... I'm serious. When you try it you will see.)

5 gallons should serve about 80 to 90 people - 1 six ounce glass but it will usually only serve about 20 to 30 at a church party

because everyone loves it so much they keep coming back. I made root beer at our company party last week and 50 people drank almost 10 gallons. You can also cut the recipe in half if you only have 10 to 15 people.



**Make it a wonderful and happy week!!!!**  
**The happy friends in your life,**  
**Cordell & Janice Vail**



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