

**Sizzling  
Inspiration**



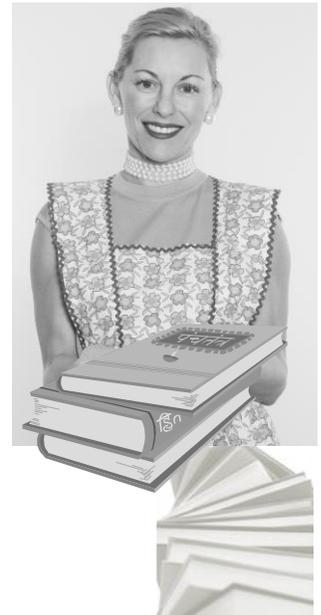
## **Smothered Instructor Antholio Stew**

### **Ingredients to have on hand:**

88 Antholios of various styles and sizes  
Several sharp and sturdy pencils  
3 pots strong coffee  
1 bottle good red wine  
42 hours cool jazz

(have extra on hand if more preparation is needed...for it will be)

Large assortment of boxes and canvas bags  
Sprinklings of anticipation, patience, memories, wonderings



### **Prodedure:**

- Arrange antholios throughout several rooms in the house organizing by grade
- Place boxes and bags of antholios one at a time on couch beside teacher, pencils, jazz and wine
- Begin reading but be sure not to set timers. This recipe takes various baking times and requires several full days to complete. "A watched pot never boils."
- Be sure to savor the essence of each antholio individually and decide where it belongs in the mix. Season as needed with comments.
- Jot notes for future productions of this recipe as you work. This will assure even better results for all as the recipe is followed in the future.
- If some ingredients seem flat or missing, have a computer handy on which to email students and parents about additions needed. The final product needs to rise and bake evenly so all can enjoy.
- Continue to whip, beat, stir, and smooth out all the ingredients adding comments, wine, and coffee as needed to keep mixture alive
- From time to time (every 6-8 hours) let mixture rest for a bit before continuing. Otherwise it may sour.

When you are finished with the preparation, choose a dozen samples to set out for the public to enjoy.

Package the rest of these lovely confections and deliver fresh to Harrellland

If possible, after all antholios are processed finish off with a bubble bath and pedicure.

Annotation: I began this Antholio production Thursday evening and kept working all day Friday, Friday night, all day Saturday. Sometime late Saturday I kept thinking of making an Antholio recipe...perhaps because I'd read so many recipes for me and for relaxation and was inspired. I continued grading all Saturday past midnight, stopping to email various parties as needed and eagerly awaiting replies. After church Sunday I was back at it (and I still had some wine left). I'm so grateful for the rain Monday that has added to the ambiance of this endeavor. I've stopped to write this draft of the recipe now. I have only 7 more Antholios to grade (and a smidgen of wine that's getting stale). This has been both rewarding and exhausting (much like the actual preparation of a gourmet meal) And much like that meal, it's mainly rewarding and delicious...and a little addicting *C Harrell 5.28.12 11:30 am*