

**NR\_key\_name:** 67FE98C7F4BF915E852562370061C9DF  
CN=Christopher Barger/O=ARRB @ ARRB;CN=Manuel Legaspi/O=ARRB @ ARRB;CN=Eric Scheinkopf/O=ARRB @ ARRB;CN=Michelle Seguin/O=ARRB @ ARRB;CN=Bob Skwirot/O=ARRB @ ARRB

**SendTo:**

**CopyTo:**

**DisplayBlindCopyTo:**

**BlindCopyTo:** CN=R ecord/O=ARRB

**From:** CN=Mary McAuliffe/O=ARRB

**DisplayFromDomain:**

**DisplayDate:** 09/14/1995

**DisplayDate\_Time:** 1:58:15 PM

**ComposedDate:** 09/14/1995

**ComposedDate\_Time:** 1:48:07 PM

**Subject:** Food for Thought  
No crocodiles today, but a recipe for Injun whiskey, which you may or may not find useful: Take a barrel of lake or river water. Add three plugs of chewing tobacco and five bars of soap. Stir in half a pound of red pepper. Throw in some dead leaves, then boil until mixture turns brown. Add two gallons of alcohol and two ounces of strychnine (yes, sir--this is not for sissies). Stir thoroughly, strain and bottle.

**Body:**

**recstat:** Record

**DeliveryPriority:** N

**DeliveryReport:** B

**ReturnReceipt:**

**Categories:**