

Charlie:

It has been a week. We've been incubating our eggs for about 9 days now. The kids have decided to draw out each step of the growth process on their calendar and we candle the eggs each night to make sure they are on track. I took the time between all of that to design and order my business cards for Charlie's Small Engines. I even included a note on the back to encourage folks to use Bitcoin. If you don't know about Bitcoin you need to read up on it. It will be our only option to resist a Central Bank Digital Currency once it's rolled out.

Jessica:

A few Sunday's ago I had a moment where I truly felt like a southern lady. That might sound kind of strange, but it was a perfect southern moment. That Sunday afternoon I was sitting barefooted on my swing in my screened in back porch after eating a meal of black eyed peas, cornbread, and medium rare round roast. The three big kids were running in the backyard laughing and riding their electronic cars (which we affectionately call our "Vroom Vrooms".) In that moment they were playing sweetly and Charlie was working in the garden preparing it for the cabbage and onions we planned to plant in the next couple weeks. It dawned on me in that moment with my raw milk in hand, I felt like a true southern lady of the homestead. It might not look like a whole lot to someone else, I certainly have more plans to make it more comfortable and self sustainable, but that moment was good southern perfection.

As promised here is the recipe for Charlie's brownies:

Cocoa Brownies

2 Eggs	6T. Cocoa
1 c. sugar	½ tsp. Baking powder
½ c. butter, melted	¼ tsp. Salt
1 tsp. Vanilla	½ c. chopped pecans, opt.
2/3 c. all-purpose flour	

Grease 8-inch square baking pan. In a small mixing bowl, beat eggs well; gradually add sugar, beating until thick and lemony colored. Blend in butter and vanilla. Combine flour, cocoa, baking powder and salt, add to egg mixture; stir well and add pecans. Spread into prepared pan. Bake at 350 degrees for 20 to 25 minutes. Cool completely and cut into squares. Makes 16 brownies.

Note: This recipe can be doubled. Is a quick dessert to make.

Jimmie Chicarello

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