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Edited last night by: Charlie S (S stands for silly ;))
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THE BEST SURFACES ON WHICH TO SAUNTER, POST-RAIN

It rained today. I've always liked the rain, something about it is kinda like someone you love leaning in over your shoulder, giving you a big hug and whispering "It's going to be alright." Summer rains are the best, with big fat droplets of water that turn the skies green and rolling thunder off in the distance. Now that is a rain worth living for. In honor of the rains of summers past, present, and yet to come I would like to introduce William's definitive ranking of what surfaces are the best to walk barefoot on during a rainstorm.

1. Newly laid turf: This is amazing, the pillowy nature of the soil makes it almost like walking on a field of Marshmallows. The soft green blades of grass reach up and tickle the soles of your feet, while whispering "we love you," "I am grass," "Ow, that hurts."



Step on the grass. They like it.

2. Light brown mud from a construction site:

Sticky, but not sticky enough to be annoying. It feels almost like what it would feel like to walk on egg yolks. A good creamy consistency that comes off easily.

3. Black mud from where your neighbor keeps on accidentally driving over the curb: Not fun. Gross. You will never get it off. It is a nice color though, and it makes you think about settling down and starting a farm. What will you sell, you wonder? I don't know yet. Maybe some sheep and a Border Collie, but you would love them too much to ever sell them.

Maybe a beehive and some berry bushes, so that you could live off of honey and jam through the summer and make mead for the winter months. But that is a long way off. First you must get this mud off of your feet.



Welcome to the sheep farm

4. Grey Mud: Why is it Grey? Where did it come from? Ick. Do not approve. This isn't 1915 in a lonely trench at Passchendaele, you deserve good mud, not this nasty Grey stuff.

5. Loam: Nice and soft. But what secrets might be hiding underneath? Is that a centipede? Are you stepping on mushrooms and little forest friends? What a monster, go back to Grey Mud. That is where you belong.

6. Spruce Needles: Ouch. They get stuck in your feet. Not fun, better than the road though.

Continued on back...

POST-RAIN WALKING TEXTURES, RANKED

7. The Road: This will kill you. It will tear up your feet and feast upon you blood. It doesn't care that it is raining, it only wants to feed. It is Hungry.

8. Sphagnum Moss: This is heaven. It is bouncy, it is juicy, it purifies your water and acts as a good carbon sink. Sometimes you find centuries old blocks of butter and cheese, or a partially mummified human corpse in it. That's most of the ingredients for a good Grilled Cheese right there.



Bog Bread. The missing ingredient for the Bog Grilled Cheese.

-Willam Kelsey, Newbie Staff

BROWN BUTTER CHOCOLATE CHIP COOKIE RECIPE

One of my lesser known talents aside from #editing on InDesign (in which I DO consider myself an aficionado), is cooking/baking. These are activities that I have done almost my entire life. Anyway, I know you didn't come here for an autobiography so I thought that I would share my favorite chocolate chip cookie recipe, which is basically a regurgitated but more quarantine-friendly version of Bon-Appétit's "BA's Best Chocolate Chip Cookies Recipe," with a few of my comments added. Yes, anyone can follow a recipe (let alone chocolate chip cookies lol the most basic recipe oops) so this practically revokes all of my credibility and self-awarded skills, but remember that **anyone can cook** (the sweet sweet NEW bullsheet computer reminded me of that every Tuesday... I miss her).

Plz believe me when I say that these are worth the labor.

You will need:

1.5 sticks of butter

1 cup of brown sugar 1/4 cup white sugar

2 eggs, (their recipe calls for 1 egg and 2 yolks;

I opted for two eggs as the ~quarantine friendly~ version)

splash of vanilla extract

1.5 cups AP flour

3/4 tsp baking soda

a pinch of salt

and some dark chocolate. (I used about a bar and a generous handful of bittersweet chunks).

5. Add the dry ingredients and stir to combine. Then chop and add chocolate. Make sure to use bitter dark (60 percent and above) because the sweetness of the cookie dough itself will be *perfectly* offset by the bitterness of the chocolate. Then bake at 375 for 8-10 minutes. OPTIONAL: Sprinkle a lil bit of sea salt on the finished cookies. I am not exaggerating when I say that these SLAP. The balance of bitter and sweet with the brown butter flavor is delightful. If you opt for chopping a bar of chocolate as opposed to just adding chips, it also gives the cookies a rustic look with the sea salt and... all I can say is that if you have never had brown butter cookies, you're depraved.

and deprived.

Sorry I don't make the rules

THE PROCESS:

1. Place one stick of butter in a saucepan and cook on medium heat, **MAKE SURE TO STIR WITH A HEAT-PROOF SPATULA CONSTANTLY** around the whole pan because the first time I browned butter I did not do that and it was so. burnt. It should be a nice caramel color. and it should smell like butterscotch-ish; it takes about 4 min to brown.
2. Let cool for a sec by adding flour, baking soda & salt together **in a separate bowl** and whisking together
3. Add the remaining half stick of butter to the browned butter and stir until homogenous. Then add both sugars and stir to combine.
4. Add the eggs and vanilla extract and stir to combine.

-Charlie Schweiger, Junior Editor and wannabe Food Editor



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