



THE CRAWDADDY CHRONICLE

ANCHOR ON THE REEF



What's New on the Reef

Those hazy, crazy, lazy days of summer are winding down and we have embarked on another college football season. Only Uncle Squig could select such a complimentary pair-Tradition and Consistency - Roll Tide, and new-found passion and determination - Coach Prime and the Buffaloes. Enough of that! Leave all of that to Game Day.

Sadly, I am here to report that we have been outnumbered by Hamburgers and Hot Dogs. It was summertime and the world gorged on the staple of the moment. However, as I have dropped anchor in the South, I can report the burger and dog bias is northern thing. In the Grand Olde South, along the Redneck Riviera, gumbo is a must have all year round. They have it figured out. It's the roux, the seafood and vegetables. Come on Yanks, get over it! The ship sails both ways, after all, and I have had great buffalo wings in Mobile and Hattiesburg, too!

Who's the spark plug? Let's get this thing moving. We're still looking for champions for the spirit award. Who would like to put together a plug for what will soon become a world-renowned gumbo company? Take a chance, have fun with your commercial. Remember, for Walt Disney it all started with a little mouse.

Our friends at Western Edge have reported a slow but steady increase in sales of our little gem. They are hopeful that the change of season to autumn and the love for fall comfort food will kindle the sales ledger. They also are expanding their footprint and market with the opening of another store in Wexford, PA. We wish them the best of luck in the expansion and stand ready at the dock to provide any support they may need.

At the quarterly meeting on the reef, the Uncle Squig's Team approved the funding of the scholarship program for those students who would be graduating in the spring of 2024. The team approved a \$2000.00 fund campaign offering (4) \$500.00 scholarships. As mentioned, the scholarships will be awarded to students furthering their education in participation and preservation of the arts. Details regarding application will follow in the next quarterly edition of the Chronicle. As I write this announcement, it warms my soul, and if it warms your soul as you read it, we welcome your help or support. Buy the gumbo or just reach out and make a contribution exclusive to the scholarship fund. Remember, you never see a brinks car following a hearse - we thank you for that Mr. Charles Piatt.

I've asked the first mate to pull up the anchor. However, prior to sailing away, I must leave you all with this. I can't express enough my belief for the success of this product but also the whole supporting mission of enrichment enjoyed by those that work to make it happen, and the enrichment to all those that support the cause. Individually unique, all of us working together in harmony make a "great pot of gumbo." Don't forget the jingle- "Get off the couch and out your digs and get yourself some Uncle Squig's: Uncle Squig's Gumbo, The Best in The Bayou!"

Lastly, here's a warm THANK YOU to the following folks who have recently dropped anchor on Uncle Squig's Reef:

Marilyn McIlvaine

Michael Cruny

Jan Murdoch

Squig's Squibles: What's on Your Menu?

I ask the question y'all.... Do you love what you're loving? As I write this, I have been called to duty to serve the south, where we are building luxury housing one college campus at a time. I thank my son Jake for this wonderful opportunity. Given the long hours of travel, I've had plenty of time to think, re-think, and re-analyze my state of affairs. As your brain can have 50,000 different thoughts a day, it was interesting that after I took several trips around the "galaxy" the thoughts I consistently returned to were those asking where my passion lies. For me- building things and making Gumbo!

Bored and feeling alone at times on this venture, I found comfort looking at what was built and resolved that day/that week and the thought of two crocks of gumbo cooking low and slow on the stove.

How about you? Do you love what you're loving...? Be honest, for many of us, the start of our working career was maybe a choice in the arena of what our passion was, but our future mark on the world started as the best opportunity that was available to us as we were pressured into the work force. It's important to get into the game, but yet so much more important not to get caught up in the current and bound to the emperor's armada and his self-serving career path for you. You will never achieve your specific God given assignment for this earth working any alternative agendas- Only His. Look around and evaluate your situation. Those people who follow the Lord's agenda are often the most happy and healthy. They demonstrate humility and grace to all. But interestingly, they are also quietly quite wealthy, and they do great things with their money. I don't believe in coincidences, and I thank Jethro Gibbs for that.

It seems just that easy, because it is just that easy. It only requires one thing of us- Believe! Just believe and have faith! It may not always make sense in the flesh, but execute the larger mission without prejudice or judgement. With that, pick a vocation that you are passionate about and rest will take care of itself. You will be blessed with health, wealth and happiness.

So, I ask again, do you love what you're loving? Signing up for His mission is not a one-time offering. The ship is at port all the time. Just believe! Please step off the dock and get on board.

"A Wise Mans Sees the Dawn Not as a Start of a New Day, but Rather a New Life...."

- Uncle Squig

Icky's Noodle Factory: Beauty in Simplicity

In today's day and age, we find ourselves surrounded almost constantly by computers, machines, and automation of one sort or another. Near gone are the days of the completely mechanical contraption. What comes to mind for me when thinking about this is [a video I saw](#) of a hand-cranked razor blade stropper, that turned the circular stropping disk to clean and sharpen an affixed blade, and, in one fluid motion picked the blade up, rotates it, and puts it down to sharpen the other side. Nowadays, men don't even sharpen razor blades, let alone use a hand cranked device to do so.

The point I'm getting at is that to computer driven devices of today, while innovative and extremely useful, fun and often creative in their own right, lack the same beauty, the same *cleverness* in the way they set out to achieve their purpose. A side effect, in my view, is that the users of these machines are also becoming more distant from them, less in-tune with the inner workings, and generally more apathetic to them. In fairness to the contemporary machine user, the machines are growing more and more complicated, and often are actively hostile to anyone looking to pry into their inner workings, for maintenance or otherwise.

In today's world, you're hard pressed to buy a toaster that simply toasts bread. Instead, you'll get a multifunctional kitchen assistant with 6-inch display, internet connectivity, programmable auto-toast settings, and built-in speakers. It will also come with a subscription to a home delivery bread service, as anything other than manufacturer approved bread won't give you the best toast. Even better, last year's model is 50% off, you can get it for \$250.00! And the best part is, when the manufacturer of this little beauty goes bankrupt next year, and the *software updates for your toaster* stop getting published, your \$250 kitchen machine will be as good as useless. Afterall, how's it supposed to toast your bread if it can't talk to the server? I'll get off my soapbox now...

In conclusion, take a moment to think of all the machines you use on a daily basis. Pick one of them, any one, and think a little bit deeper. Ask yourself how it works. Hell, take it apart if you want to. Try to figure out what each of the pieces do. Why is this one made from plastic and the other metal? Without a doubt you'll learn something, and you'll very likely run into a fun example of a simple, elegant machine to perform a mechanical task.



The JukeBox: Quid Pro Vino

Imagine what it must have been like for the founding fathers of the United States when they came to an issue that they forgot to include in the Constitution. It happened a lot in the early days. We often think about the country's founders as a singular group, but they were in fact quite different from each other. Each man had a varied vision of what the new Republic should look like. As each man vied for his vision of America to become a reality, diplomacy would have to prevail many times to solve the difficult impasses that the first group of leaders ran into.

The first congress of the U.S. and President Washington's first cabinet were filled with larger-than-life characters. Because of this, men like Thomas Jefferson, James Madison, and Alexander Hamilton held sway over other members of the government who fell in line behind their agendas. This created a power structure that would eventually become the two-party American political system. One of the first issues that Secretary of the Treasury, Alexander Hamilton attempted to tackle was raising the federal government's strength as an international commercial power. His plan was to consolidate all the states' debts into one central bank that would regulate a national currency, something very controversial at the time. Secretary of State, Thomas Jefferson was against it. Even more against the plan was Virginia Congressional Representative and father of the U.S. Constitution, James Madison who held enormous sway over the voting members of Congress. Madison and Jefferson believed this plan put too much power into the executive branch, and Hamilton could not establish his bank without the authorization of Congress.

Despite many deliberations, talks, and debates through the halls of the young Congress, there was a steady impasse on the issue. Madison seemingly refused to budge, while Hamilton remained firm that the young country needed this plan to keep pace with the changing world economy and establish itself as a respectable world economic power. The deal likely would have never gone through if Thomas Jefferson hadn't seen an opportunity to diplomatically grease the squeaky wheels of government and find compromise.

At the time there was another hot button debate in Congress. Where should we locate the federal capitol? New York or Philadelphia seemed logical, but the southerners felt isolated by that thought. Jefferson saw an opening so he did what any good diplomat would do. He had a dinner party.

Jefferson was known to have superior taste for wine so I can imagine that the three-person dinner included some of the finest vino of the age that would serve as an enticing ice breaker between two men who lately found so little common ground. No one truly knows who said what that night at Monticello, however, what we do know is that in the following week in Congress, two resolutions were passed. One authorized the Secretary of the Treasury to assume all state debts and establish a national bank. The other formally established the District of Columbia to be established along the Potomac River in Northern Virginia. Was it diplomacy or the wine that saved the day? We will never know.

One More with Winnie: The Passing of a Legend

The passing of Jimmy Buffet has brought back so many memories of our home at Monticello that I thought it would be appropriate to share some of those memories, along with some verses of our favorite songs. Also, gumbo was one of Jimmy Buffet's favorite meals. It was very common at Monticello to find our family sitting at the bar in our basement laughing, dancing, and singing to so many Jimmy Buffet songs. I also remember at a Jimmy Buffet concert eating a goldfish (did I really do that?) ... and also C.R. Piatt tripping over a cornhole board (sorry C.R.), but that is a story he can tell.

So here are a few of my favorite verses and quotes from JB!! I dare you to not sing along as you read these lyrics and quotes.

“And the lady she hails from Trinidad, Island of the spices. Salt for your meat and cinnamon sweet, And the rum is for all your good vices.”

“Mother, Mother ocean, I have heard your call. Wanted to sail upon your waters, since I was 3 feet tall”

“And now I must confess I could use some rest, I can't run at this pace very long, Yes it's quite insane, Think I hurt my brain, But it cleans me out, then I can go on.”

“I'd rather die while I'm living than live while I'm dead.”

“Where it all ends, I can't fathom, my friends. If I knew I might drop my anchor.”

“We are the people our parents warned us about”

“If we couldn't laugh, we would all go insane”

And from his most recent album, one of my new favorites:

“Bubbles up, they will point you towards home, no matter how deep or how far you roam.

They will show you the surface, the plot and the purpose. So, when the journey gets long.

Just know that you are loved, there is light up above, and the joy is always enough
Bubbles Up”

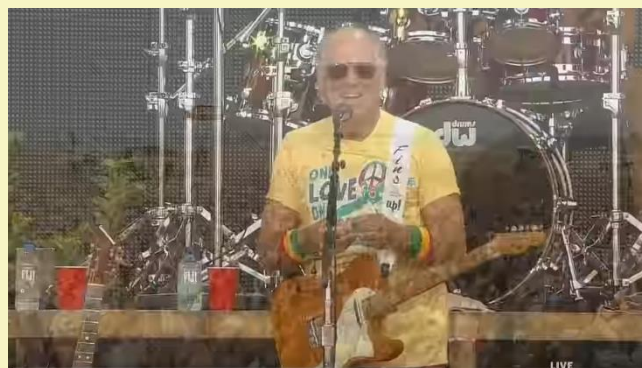
The Buck Naked Truth: Remembering Jimmy

Bucky here on the bayou, it's sad to tell you that that we have lost an inspiration, icon and the proverbial Gulf coast/Caribbean beach music movement king---Jimmy Buffet. His recent passing has left us sad and wondering---what now? Jimmy was simply about having fun and living a good life.... **“If we couldn't laugh we would all go insane.”** Making good times with friends, *Laissez le bon temps rouler* (letting the good times roll) with food and drink on beaches, boats, islands and in that “One Particular Harbor”. He may have made a **“Change in latitude, but not a Change in attitude.”** He will always be with us so put on your flip flops, grab you a frozen cocktail, beer and some lip-smacking Uncle Squigs Gumbo and enjoy!

As Jimmy profoundly stated **“It's 5 o'clock somewhere.”** and that life is..... **“Some of it's magic and some of it's tragic but I had a good life all the way.”**

And that is the **Buck Naked Truth!**

*“It could be it's that sausage or those pretty pink shrimp
Or that popcorn rice that makes me blow up like a blimp
Maybe it's that voodoo from Marie Laveau
But I will play for gumbo
Yeah, I will play for gumbo”*



Chelsea's Cupboard Creations

Fall is upon us again, and the days are shorter and colder. What a wonderful time of year for cozying up in front of a fire, with blankets, and a warm bowl of soup! This version of leek and potato soup promises warm, full belling while still being a lighter soup to not get too stuffed during the holidays

Leek and Potato Soup

Ingredients:

- One leek
- Handful of golden potatoes
- 3 handfuls of spinach
- 3-5 cloves of garlic
- 1 teaspoon of Italian seasoning
- ½ teaspoon of garlic powder
- ½ teaspoon of red pepper flakes
- Salt and pepper to taste
- 1 teaspoon of flower
- 2 cups of chicken broth (bone broth of vegetable broth works as well)
- Note: you can also add white bean, meatballs, or sausage for protein



Directions:

1. Cut the potatoes into small cubes and put them into a pot with water to boil.
2. In a different pot, heat some oil in the pan and then add all seasonings into the pan and stir until they become aromatic.
3. Add the garlic and leeks and let slightly brown before adding the spinach.
4. Wait for the spinach to wilt and then add the broth. Bring the pot to a low bowl.
5. Once the potatoes are soft, drain the water and add them to the soup. Mash some of the potato chucks against the side of the pan to thicken the soup.
6. Use a small bowl to mix the flour and a tiny bit of the broth to make a roux. Add back into the soup and mix to thicken.
7. Serve and enjoy