Mushroom Birthday Cake Hash

Homeless sods	19
New Boots	.0
Visitors	. 1
Quadrupeds	.0
Shiggy Rating	.0
Beer Stops	



Every so often there are times in ones life when a celebration is in order. Times when it seems necessary to be creative, perhaps even to bake a cake. ... Birthdays can kind of be like that. You know. You feel a little festive and you want to get together with some friends. ... It could be that you are celebrating because you somehow missed your last birthday. Or perhaps you were thinking that it'd be novel to bake two birthdays into one cake. Or maybe you just miss the forlorn feeling of huddling alone at the bus stop and you feel like inviting some homeless sods over for some cake. ... Doesn't much matter why. But you definitely want to bake a cake.

So it was that Mr Mushroom decided that it was once again time to don his chef hat. ... Now, with all the variety of cakes to choose from, just what kind of cake is Mr Mushroom gonna bake? Why a Mushroom Cake, of course. Now Mr Mushroom knows that if your gonna bake a Mushroom Cake, you want to get the freshest of the fresh mushrooms that you can find. And he knows that the best time to collect fresh mushrooms is when it is raining. And not just any kind of rain, it has to be a cold, steady, all day kind of rain, with gusts of wind to harden the nipples. The kind of rain where the temperatures slowly, ever so slowly and steadily, drop, one degree at a time. This will ensure that the mushrooms stay their freshest. ... Mr Mushroom also knows that Mushrooms grow in great abundance under bridges, so the homeless sods spent their leisure time under the bridges where it was...um...moderately drier than out in the open air (but certainly no less windy).

Mr Mushroom, who has baked numerous times before, knows well that fresh flour can make all the difference when baking a cake, so he used Ain' Yo Mama's Live Hare Flour. Super fresh, it holds up in even the soggiest of conditions. And the homeless sods much appreciated the consistency of it's application. However, Mr Mushroom decided to use an ingredient that the true Master Chefs never use. Some stale, old back-checks. The connoisseurs know that only the absolute shortest, crispest back-checks won't leave a bitter taste in the mouth. And using LONG, overbearing, 20+ mark, back-checks will go so far as to ruin the cake. The bitterness can't be masked no matter how much icing gets applied. Ok, so there is no need to dwell on it. To each his own when it comes to taste. (Hell, some people even like the taste of those bitter beer face beers. What are they called? Irritating Pungent Ales?)

However, Mr Mushroom didn't have the forethought to refrigerate the most important ingredient, the beer. While this is a common mistake usually perpetrated by young, overly eager apprentices who do not appreciate the value that the chilled beer adds to the quality of the cake, you'd think that Mr Mushroom would have the chilling technique down pat by now.Ice, the chilly beers best friend. Glacially Guaranteed Goodness.

The Apres: With the fact that everyone was soaked to the bone, you'd think that there would have been some nudity. Spoiler Alert. No Skin. ... On the positive side, the hosts were exceedingly proud of their new flooring. Though, to my untrained eye, it looked suspiciously like torn up cardboard beer cases. Anyone want a hotdog off the grill? What's that, Pizza delivery? And......plenty of frosty <u>cold</u> beer. :-)

Posthumously, DM

Cake Eaters: Smitten, Spermit, Golden Showers, Gurgler, Peedom, Tastee Muff, T-Bone, Dirty Gerbil, Scrummy, Black Clap, Cock'll Doo, Noah, Major, Strap-on, Sherpies, DM, Happy on his Knees (White House), Just Ben, Just Doug