The Nom Times

August 14th, 2024 Bobo Kobo Issue #6

Current Events Bobo Kobo

The new champion this turn is Zookfoodle.

This turn, our first two Nom Times freelance journalists have been chosen. Players Baegll and Jonah will be writing for issue #8 of The Nom Times.

Current Proposals Bobo Kobo

As of writing, there is only one change in the queue since issue #5. Having removed his previous proposal, Fenris is now proposing that a google slides presentation be created and introduced to the server. Players would be able to create rules that would allow them to alter the board.

appreciated!

Opinion: The Fast Food Ice Cream Debacle

As a lactose intolerant person, one of my favorite things is dairy. Due to this, and due to my status as a college student, I've experienced the vast world of fast food ice creams. The qualities vary wildly, and this has brought me to write this article. I feel that the vast differences warrant comparison of this type. The following is a review of various ice creams across various fast food chains.

In the past couple years, I've been to Wendy's many times. Just glancing at my DoorDash receipts, I've ordered seven times since April of last year. More than half of these receipts include Frosties. What else do these receipts include? Refunds. Every. Single. Time. I have not received a *Frosty* at Wendy's since late 2022, despite ordering it in person and on doordash various times.

While I have little experience with McDonald's broken ice cream machines, I'm sure you've heard the jokes and memes about it. Their ice cream machines seem to be endlessly broken. The truth behind this joke is actually far more sinister. These machines are incredibly difficult to clean, and so are filled to the brim with mold. Rather than cleaning these machines, employees instead say they are broken. Alongside this, the McDonald's maintenance team works from 2am to 6am, and so the ice cream machines can't get fixed during the day. When eating the sundae, it starts smooth as heaven and melts pretty evenly. The only thing I've noticed that I would take issue with is that every time without fail it burns the back of my throat. I have never heard this complaint from anyone else, and to be fair it's not even that bad. I have no way of knowing what is causing this issue, but I have cross examined the ingredients list with my allergens and nothing matches.

At Sonic, I rarely take issue with their Sonic Blast, but quality across stores varies. My order, the Reese's Sonic Blast is fairly easy. The main Sonic I order from loads it up with a ton of Reese's goodness. The Sonic down the street however, never has a chunk larger than a dime. The melting of the *Sonic Blast* is it's main downfall. Due to preservatives, the ice cream foams and becomes absolutely disgusting if you allow it to melt. It begs the question, is this even ice cream? The smell does not sour after several days, but it slowly evaporates and leaves a simple crust residue in the bottom of the cup. This is why I have gone from ordering their largest size, a medium, to ordering their smallest size, a mini. I am unable to eat the ice cream fast enough to avoid the foaming disaster.

Burger King is somewhere I can't remember ordering from, and so, I took it upon myself to do some research. I sent a correspondent to Burger King to buy their soft serve. According to my correspondent, her initial thought was that is must have been made with hydrogenated oil, but upon further inspection this was not the case. It's taste was reminiscent of Cool Whip or coffee creamer. She integrated some of it into her soda, and decided that that was "not bad." Overall, she said that it was "okay" and that it was "giving artificial dairy product."

Recipes: Alfredo Sauce

This recipe was initially brought to me in a high school cooking class. I've altered it slightly based on my taste preferences. The saucepan you use for this should be large enough that once the sauce is done, you can integrate your desired pasta and/or chicken directly into it. I have been considering this to be a top-secret recipe, so I hope it is

Ingredients: 3 tbs Butter 1/4 tsp Black Pepper 2 tbs Olive Oil 1 c Parmesian ½ c Asiago ½ c Romano/Parmesian mix 2 c Heavy Cream 1 heaping spoon Garlic (do not use powder, use real garlic or pre-minced garlic)

Start by melting the butter down in a large saucepan at a low temperature. You don't want it to bubble, just melt. Add the heavy cream, olive oil, and garlic. Mix slowly. If you're too aggressive, the heavy cream will become aerated. Introduce the black pepper evenly through the mixture. Slowly add in the parmesan and mix as it melts. Repeat this with the asiago and parmesan/romano mix. Add equal amounts of each cheese mixture until you reach your desired sauce texture.

Recently Implemented Rules Bobo Kobo

Rule 320, Spieltag pt. I by Crorem introduces a political alignment chart. Players may roll for their alignment using the new command once per game. Their alignment is set to a 201x101 grid. Once they have rolled, players may create a party for their alignment by picking a name and hex code to represent said party. Players have 24 hours to alter the name and hex code of their party an infinite number of times after it's initial

creation, but may not alter it after this period. Rule 321, *Infamous Abstention* by Baegll is yet another fame altering rule. Any player who does not vote on a proposal will lose one fame unless they are inactive.

Rule 322, A Humorless Rule by Jonah creates incentive for players to stay balanced. Players who are imbalanced will now only gain 50% fame from any fame giving rule.