

The Nom Times

Issue #15

October 20th, 2024

Bobo Kobo

Current Proposals Editor-In-Chief Bobo Kobo

Due to it's proximity to the next issue, we are choosing to skip this article this week.

Current Events Editor-In-Chief Bobo Kobo

We here at the Nom Times sincerely apologize for the huge delay in this issue. The next issue will be coming out in the next 48 hours, and so this article is also being skipped this week.

Op-Ed: Minimal Freelance Journalist Alec

Thoughts short as can be good.
Op-eds no need be long.

Recently Implemented Rules Editor-In-Chief Bobo Kobo

Proposal 356 by Bobo passed in an eight to zero vote. This clarified some issues with the rule and altered consequences to not submitting articles while being journalist.

Proposal 357 by Baegll passed in a five to one vote. This amended rule 207, but does not alter gameplay in any way.

Proposal 358 by Alec passed in a seven to one vote. This amended 354 to include that players who speak while comfy become not comfy, and cannot become so again on the same day.

Proposal 359 passed in a seven to zero vote. This fixes grammar issues in rule 338.

Recipe: Bulgogi Meatballs Freelance Journalist Alec

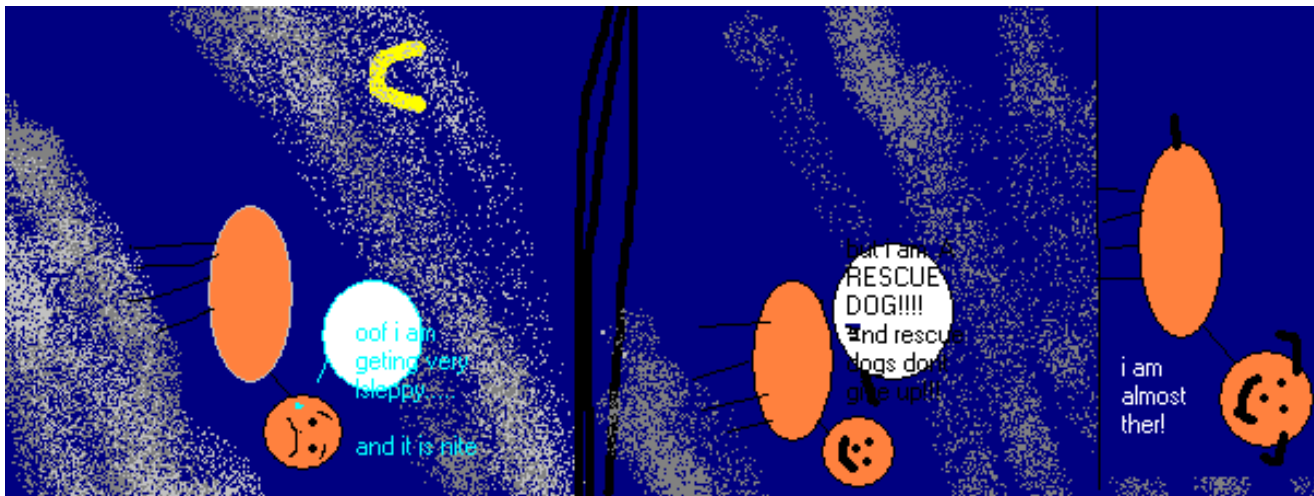
This recipe is mostly stolen from a service I will not name to avoid accusations of sponsorship.

Ingredients you will need:

12 ounces of carrots
2 scallions
1 thumb of ginger
¾ cup of rice
10 ounces of ground beef
¼ cup panko breadcrumbs
8 tbsp bulgogi sauce
2 tbsp sour cream
1 tsp sriracha
1 tbsp sesame seeds
2 tsp vegetable oil
Salt
Pepper

Steps:

1. Preheat oven to 425 degrees
2. Cut carrots into small pieces
3. Toss carrots on a baking tray with vegetable oil, salt, and pepper
4. Bake carrots for 20-25 minutes
5. Peel and mince ginger
6. Slice scallions, mincing the white parts
7. Heat oil in small pot on the stove
8. Cook half of the ginger for 1 minute
9. Stir in rice, 1.25 cups water, and salt
10. Bring to a boil, then reduce to a simmer for 15-18 minutes
11. Combine beef, white scallions, panko, the other half of the ginger, and 1 tbsp of bulgogi. Season with salt and pepper. Mold into meatballs.
12. Bake meatballs for 14016 minutes.
13. Combine sriracha and sour cream
14. When the meatballs are cooked, toss them with the rest of the bulgogi sauce
15. Divide rice among plates topped with carrots, meatballs, any/all remaining sauces, and green scallions



Rescue Dog #0007 by Crorem

This issue's Freelance Journalist was Alec.