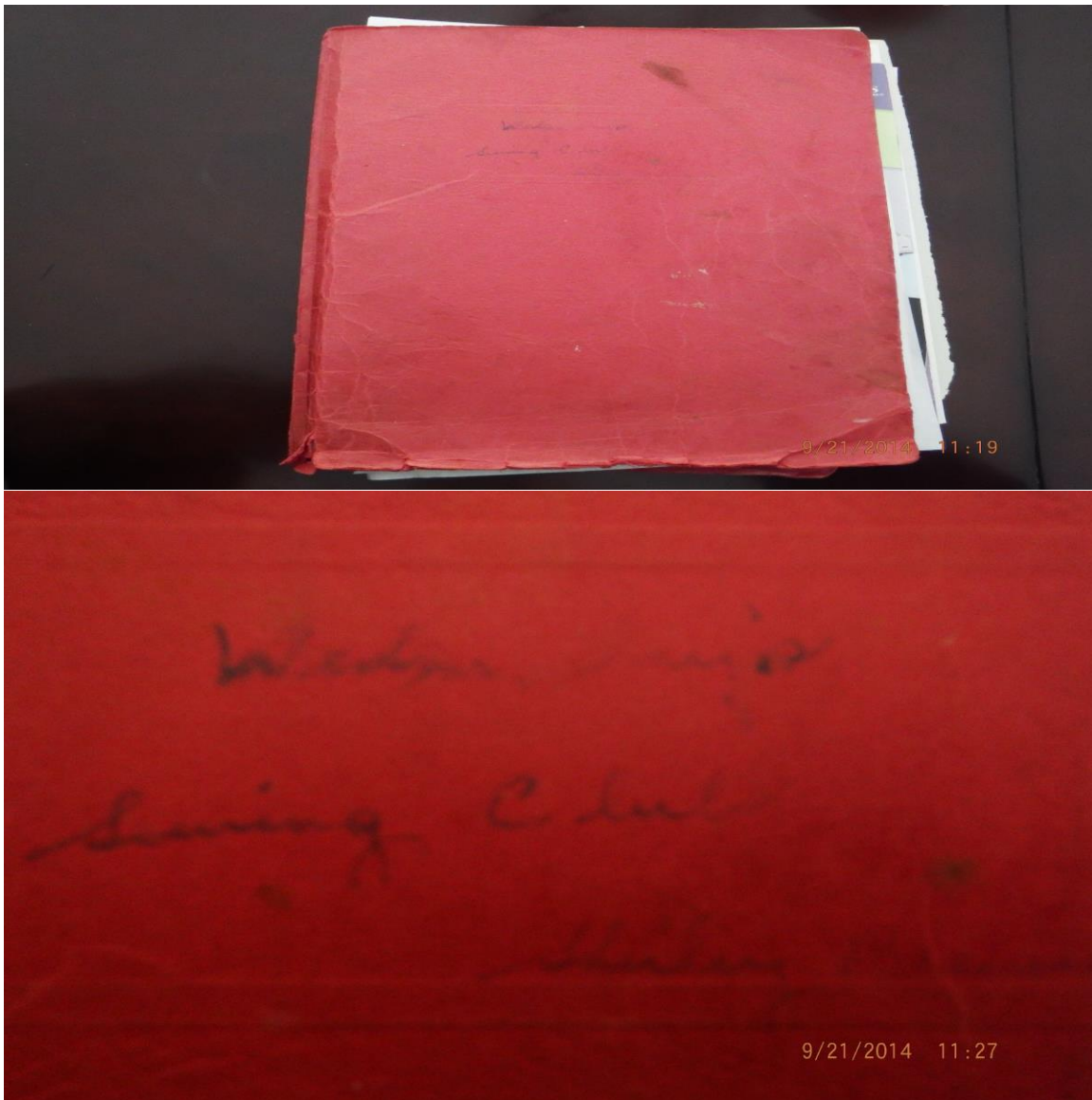


Ashley Wilson

Elephant Stew

Entering my Grandmother's front door, you step into a light-yellow painted dining room with a small wooden hutch. In the bottom left cabinet you will find a red folder with fading blue ink that says, "Wednesday's Sewing Club."



The folder contains typed recipes that the members of the Sewing Club would bring in to share with the other members. There are also random magazine clippings of recipes that

my grandmother found interesting. My favorite recipe in the folder is not really a recipe at all. It is a joke that my grandmother found in her grandmother's old cookbook, and then she shared it with her Sewing Club.

Elephant Stew

1 elephant

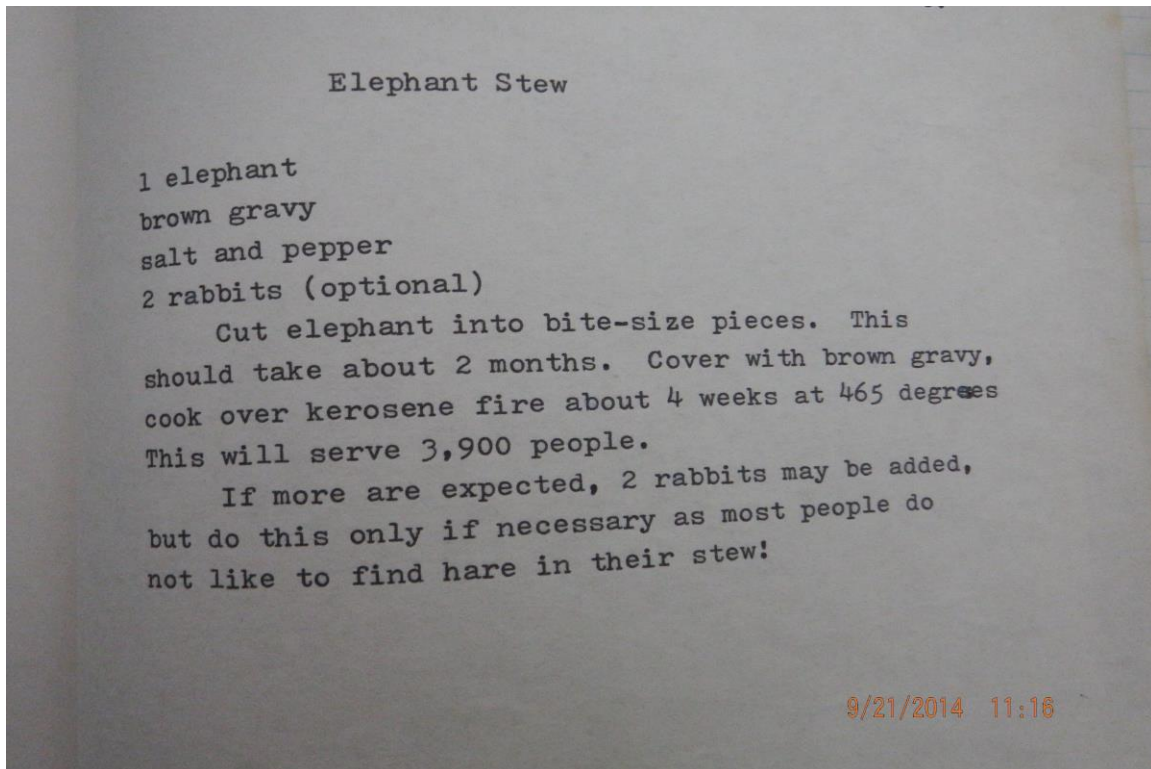
brown gravy

salt and pepper

2 rabbits (optional)

Cut elephant into bite-sized pieces. This should take about 2 months. Cover with brown gravy, cook over kerosene fire about 4 weeks at 465 degrees. This will serve 3,900 people.

If more are expected, 2 rabbits may be added, but do this only if necessary as most people do not like to find hare in their stew!



When I asked my Grandma why she had saved this joke for so many years she responded, "It's funny and there are times I like to go back and read it. It reminds me of

my old Sewing Club friends, and of times spent at my grandma's house." I have always seen jokes as a type of entertainment or expression. However, they can also be used to reflect/remind you of someone/something in the past. Just like my grandmother uses this joke to remind her of past friends and family. I am sure years from now I will look to it to remember her.