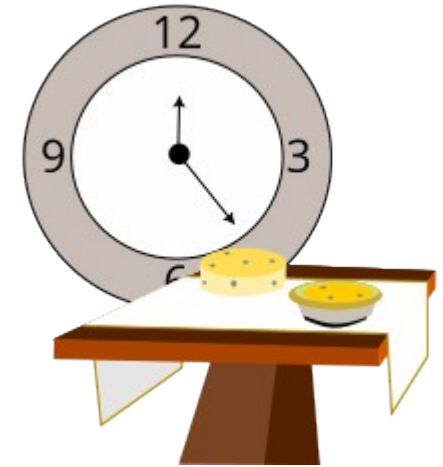


Time The Equalizer

Viva Kittery's very own diet expert has joined our word expert in a simple but interesting investigation involving stuff people eat. Why a two expert panel. Here's why!



Fromage. In French it means cheese. In English it states From Age. How does something like this occur in the modern age. You leave milk out and let it curdle to a point its considered life threatening. Then you form it into a blob and throw in an old cellar with "who-knows-what" lives there. And in a few years or more, when its covered with mold ... you eat it? Are you kidding me? Call it Fromage and actually sell it. This is a case for the homogenization society to say the least.

Just to put the general theory to the test our experts decided to do the same thing with other food products.

They took a simple table talk pie..blueberry..unwrapped and left it on the counter for eight weeks. Then when covered with mold they carefully wrapped it and put it in a cellar for two years. When it was "done" .. they retrieved the small blob of dried pie and called it a delicacy where it was exported to France for consumption under the label ... oula pie. Or now known as pie-oula. OK? Everyone is now snacking on this unquestionable delight and they are making a fortune.

So you might think of this when someone questions you eating a food item left on the counter for more than an hour under current health standards.. We thought the investigation was worth sharing and we hope you find more products that become delicacies from the simple but effective use of time itself!