



# SCRALAD QUEST

A JOURNEY THRU THA  
KINGDOM FOR THE  
TREASURE OF DOGAN

PAGE(S):

4B/4C

PATREON!!!

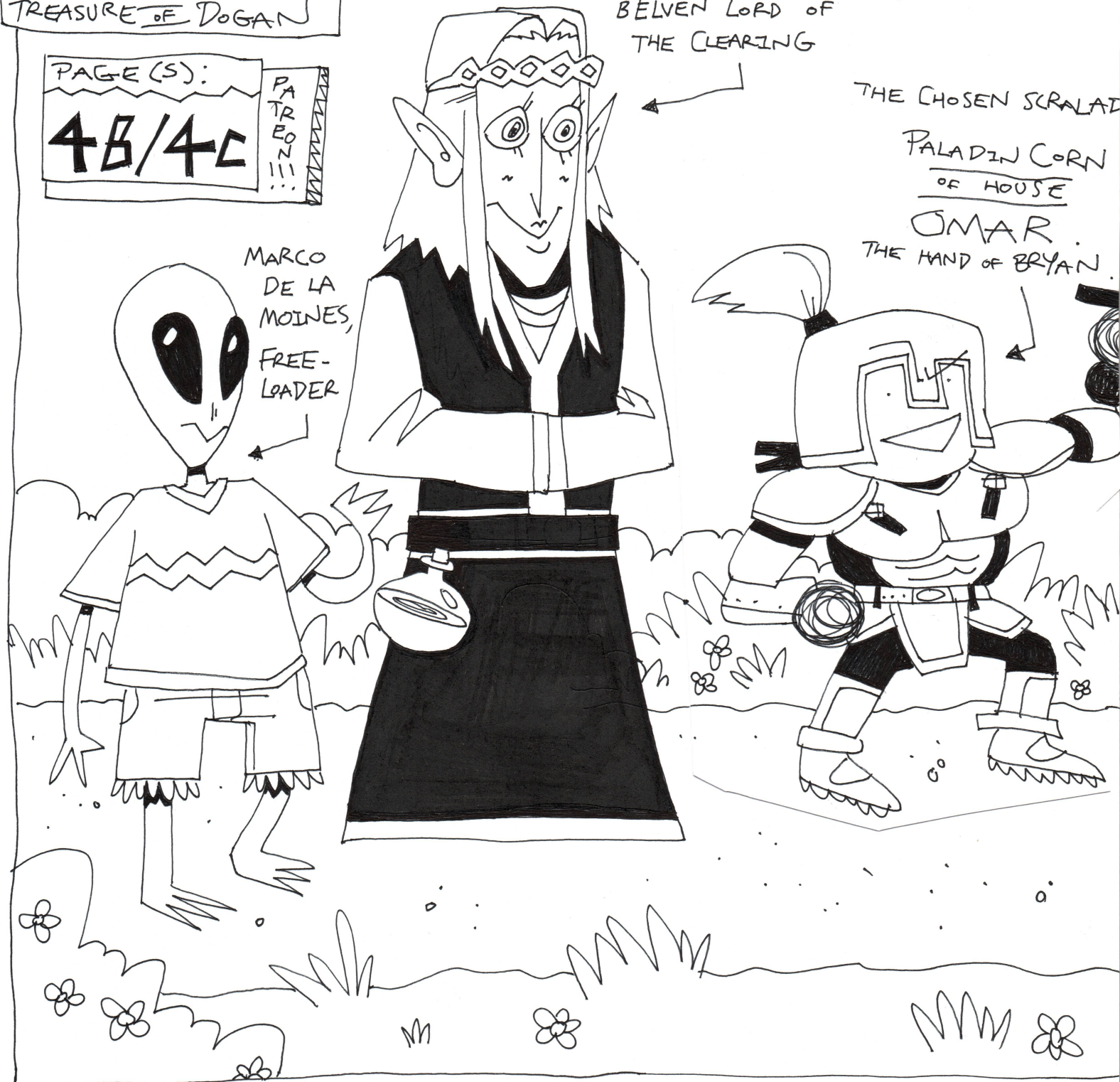
GARTH FEATHERWEIGHT,  
BELVEN LORD OF  
THE CLEARING

THE CHOSEN SCRALAD

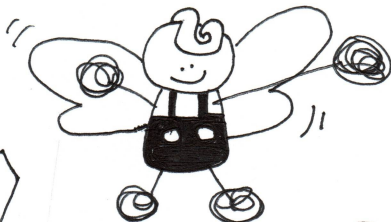
PALADIN CORN  
OF HOUSE

OMAR  
THE HAND OF BRYAN

MARCO  
DE LA  
MOINES,  
FREE-  
LOADER



FAIRY GARTRUSIA,  
HEIR TO VALDONZO.

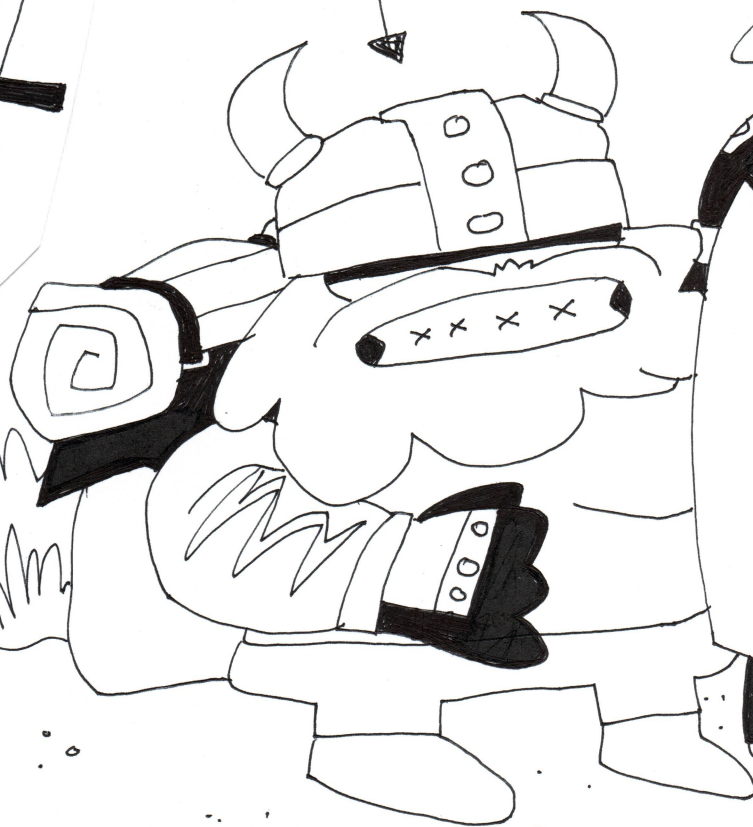


THE GREAT WIZARD  
ROLBINGO, THE  
WORLD'S WARMEST  
SOUL.



WE'RE OFF TO  
RECLAIM  
DOGAN'S  
TREASURE!

GNOMELY DWARFLIKE,  
THE BLIND MINER OF  
CASTLE HOGARTH.



ROLBINGO'S BOOTS



MAY 2025

# FAVORITE RECIPES!

PAGE 4d.

COBBLED TOGETHER FROM A LIFETIME OF EATING AND A PLETHORA OF SHARED EXPERIENCES. OMAR'S SPILL IS NOT RESPONSIBLE FOR ANY GREAT CHANGES IN EMOTIONAL BEING AS A RESULT OF ANY...

## SASSAGE BREAD

SALVAGED FROM A LOVE LONG PASSED.

### INGREDIENTS:

- 1 LB HOT B-FAST SASSAGE
- 2 CANS CRESCENT ROLLS
- 8 OZ CREAM CHEESE
- CHOICE SHREDDED CHEESE

PREHEAT OVEN, 375°

1. COOK SASSAGE ALL GROUND LIKE, SEASON AS DESIRED.
2. TOSS CREAM CHEESE IN THAT BIZ & LET IT MELT DOWN.
3. LAYER INTO GREASED UP BAKING DISH:
  - CRESCENT ROLL
  - SHRED CHEESE
  - SASSAGE GLOOP
  - CRESCENT ROLL
  - GREASED UP PAN BOTTOM
4. BAKE ABT. 15-20 MIN, 'TIL CRESCENTS GOLDEN
5. COOL, EAT, & EXPERIENCE A NEW PERSPECTIVE
6. KEEP MOVING FORWARD

## RONALDO'S CHEESE SAUCE

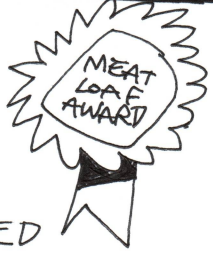
- CHEESE OF CHOICE, SHREDDED
- SAUCEPAN W/ MILK
- STRIPS OF LOOSE-LEAF PAPER (FOR THICKENING)

## TED NIVISON'S BEEFCAKE

COURTESY OF TED NIVISON

### INGREDIENTS:

- 2 LBS GROUND MEAT (≈ 85% LEAN)
- ROUGHLY 1 ONION, FINELY CHOPPED
- 2 EGGS
- 2 DRY CUPS, GRAPENUTS CEREAL
- THE SAUCE: 1 CUP KETCHUP, 1 CUP MAPLE SYRUP SQUIRT OR TWO OF MUSTARD TO TASTE.



PREHEAT OVEN, 375°

1. COMBINE ALL INGREDIENTS W/ HALF of SAUCE MIXTURE.
  2. GREASE UP PAN OR DISH OF CHOICE
  3. SPREAD MIXTURE EVENLY, POKE HOLES INTO THE MEAT & TOP W/ REST OF SAUCE
  4. BAKE ≈ 1 HOUR, MAY BE LESS, ENJOY.
- "THE PERFECT BEEFCAKE"

## CHICKEN (CREAMY CHICKEN BAKE) COURTESY OF SAL BERKMAN

- ### INGREDIENTS:
- 4 CHICKEN BREAST NO BONE/SKIN
  - 4 SLICES OF SWISS CHEESE
  - 1/2 CUP MAYO
  - 1/2 CUP SOUR CREAM
  - 3/4 CUP GRATED PARMESAN
  - GARLIC POWDER, SALT, PEPP.

PREHEAT OVEN, 375°

1. GREASE BAKING DISH
2. PAT CHICKEN DRY, PLACE UPON GREASED DISH
3. CHEESE UP EACH BREAST
4. MIX OTHER INGREDIENT INTO A BOWL, SPREAD GLOOP OVER CHICKEN & SPRINKLE W/ PARM.
5. BAKE 1 HR., SERVE ALONE OR OVER RICE.

WE CANNOT GUARANTEE THE VALIDITY/NUTRITION/GENERAL SAFETY OF ANY OF THESE RECIPES. PREPARE AT YOUR OWN RISK!!!