



C. USED FOOD RELOCATION DEVICE

The body is an amazing thing. It's always busy doing something underneath that protective layer of skin (the body's largest organ!), whether it's reminding the lungs to inhale and exhale, making blood go 'swoosh!' through its twisting network of slender blood ropes, thinking thoughts about ladies in bikinis or turning recently eaten food into much needed bursts of energy. Yes, the body's internal organs, while they look disgusting, have important jobs to do, and some of them are assigned with the tasks that involve the digestion of food. The acids and other chemicals within the body's digestive system break down ingested foods, extracting the needed proteins, fats and vitamins, and sending them where they need to go within the body. What the body doesn't need, or the waste products as they're called, both liquid and solid, are then expelled through the appropriate openings. Wait a minute. We're talking about a toilet here. You know what it is and what it's used for, right? Then why on earth are you making us go through all this? It's embarrassing. *It's a white toilet, what else do you need to know?*

Was \$114.99

Now \$99.99

For all those fun-like things you do
Life's little essentials and most wondrous indulgences

C. BABY ELEPHANT FOIE GRAS

Let's face it, Nouvelle Safari is the latest rage among the smart eating set — you know, folks just like you! So when the mosquito netting is in place, the torches are flaming away, and you're setting your dinner table for night of lion cub filets, giraffe neck soup or gazelle cakes with your foodie friends, make sure you've got plenty of this delicious appetizer on hand. Charming, roly-poly fetal elephants are lovingly carved from their mothers and gently force-fed a hand selected diet of competitively priced wine for a full fortnight. While their tiny, undeveloped livers try to comprehend just what the fuck is going on (their sweet little elephant brains shut down conveniently within 24 hours of this heinous and cruel 'wine waterboarding'), they're removed by skilled but indifferent laborers and mashed into a silky spreadable foie gras that rests formidably on any cracker or little square bread thing. It's an unforgettable, glistening delight that's been soaked in so much wine that after a couple of servings you've already forgotten the unspeakable manner in which it was harvested.

*2 six-ounce tubs with fancy lettering;
have someone else drive home*

Was \$44.99

Now \$43.99

