



# THE HARDWARE HERALD

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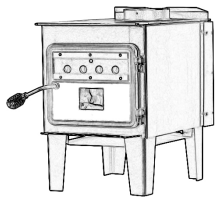
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## THE MAGNIFICENT 7 ARE BACK!

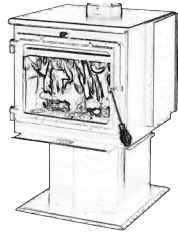
Oops, only 6 showed up—hey, it’s an island! If you want a “fu-fu” ornamental \$2,000 wood stove, you might need to look off-island. Need efficient, cheap, renewable heat for your up-to-2000 sq ft modular or stick-built home? We’ve got you covered! Our two new lines of wood stoves are simple, efficient, and easy to install. Priced from \$400 to \$1000, they heat from 350 to 2000 sq ft.

Our margins are about half what the full service hearth stores charge—our main distributor, Orgill, is getting our stoves here basically freight free! At these prices, we can’t offer home deliveries, but we’ll load them onto your installer’s truck, loan you our dolly, and pass on the savings.

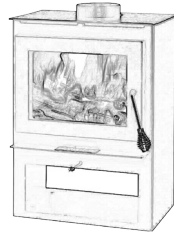
None of these stoves has a catalytic converter or a price tag over \$1000. Winter is on its way! Don’t burn all your cash trying to heat your house—instead, come see us!



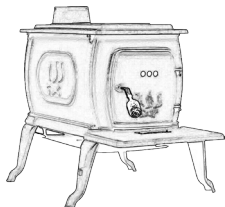
“Ugly Duck”  
1200-1500 sq ft



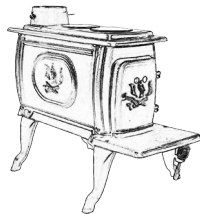
“Adroit”  
1400-2000 sq ft



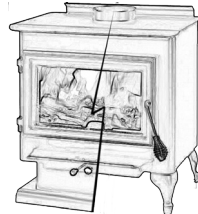
“Euro”  
700-1000 sq ft



“Large Cast”  
1000-1400 sq ft



“Medium Cast”  
350-750 sq ft



“Got Legs, Too”  
1200-1600 sq ft  
pedestal & legs included

## WHAT A CONCEPT!

Here’s an idea I’ve kicked around for some time that has come true: A pre-school moved into a retirement home in Seattle. It makes perfect sense and think about the benefits:

- The elderly are less lonely.
- The young get love and attention.
- Kids learn from the older generation.
- There’s never a dull moment when the children are around.
- It has changed the lives of the retirees and the children forever.

What a fantastic innovation!

## THEY’VE GOT IT BACKWARDS

I was just at a mainland gas station the other day. Yeah, I buy my gas on the mainland, too, whenever I can. A sign caught my eye offering new customers up to 15¢ per gallon savings. What about the good old loyal customers?

Well at Island Hardware, you come first. Let the new ones earn their status the way you did (no, this does not mean you’re getting 15¢ a gallon off your gas).

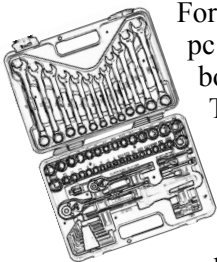
## OK, OK, ONE MORE MONTH!

All short sleeve “T” SHIRTS  
FIVE BUCKS STILL!!!



Then, that’s it.

## ANOTHER WAY TO SAY THANKS!



For **current account holders only!** Take a look at this 70 pc Crescent mechanics tool set. It’s perfect for your truck, boat, tractor, cabin, and Lear jet (maybe not the jet).

This is one way we say thank you for your loyalty. Come in and pick up one or two of these tool sets at our cost of \$47.12 plus a penny for every year we have been here for you. That’s another 51¢. That’s it—no hidden cost, shipping, handling, or (my favorite) no “second one absolutely free- just pay *special costs.*”

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• Snack like a kid, live like a grown up.

• “Why do they call it rush hour when nothing moves?” ~ Robin Williams

• “There are only two ways to live your life. One is as though nothing is a miracle. The other is as though everything is a miracle.”

• ~ Albert Einstein

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## FRANCHISED FOOD

The other day my wife took me to an off the beaten path Vietnamese restaurant in Issaquah, Washington where she suggested that I make my choice between number 19, BAHN HOI GA NJONG TOI or number 16, which was BAHN HOI CHEY, or maybe I would like BAHN HOI NEM NUONG or perhaps number 37 which was BAHN HOI CHA GIO.

It had taken me dozens of years of skiing and filming in Europe to barely learn the difference between SCHNITZEL ALA HOLSTEIN and STRUDEL MIT SCHLOG. Laurie expected me to read Vietnamese at first glance.

She was trying some of her Vietnamese language skills that she learned when she was a stewardess flying the wounded back from Vietnam when the oriental waiter replied with a very thick Brooklyn accent, "We got an English language menu if youse want it. It describes all 217 different dishes that our chef can fix ya in less than seven minutes."

All of the numbered dishes my wife had already suggested, I would describe as Vietnamese Burritos. Instead of hamburger, chili sauce, onion, cheese, and all of the good fat building stuff in a Mexican Burrito, here is what I was told that BAHN HOI contained: basil, mint leaves, cucumber slices, lettuce, bean sprouts, vermicelli cake noodles, radishes, and pickled carrots.

The various sub categories such as GA NJONG TOI, CHAY, OR NEM NUONG were a few of the many different main ingredients in the Burritos.

Number nineteen was grilled and

sliced chicken breasts. Number six was a vegetarian burrito with TOFU. Now there is a real nothing. To me, tofu tastes and looks like cup custard with nothing in it to make it edible. We could order tofu baked, boiled, or broiled or we could pass on it, which I always do. It goes down a little like Jell-O and is as nutritious as opening your mouth and running into the wind.

NEM NUONG turned out to be barbecued pork meat balls. I never have been able to barbecue meat balls without them eventually falling apart and becoming part of the charcoal briquettes themselves.

BOI LUI are beef sirloin rolls.

I opted for number nineteen and Laurie opted for number six.

Now comes the do-it-yourself, build your own Burrito trick.

They supply you with a couple of six packs of what look like paper thin tortillas, a plate full of garden vegetables about five inches high, and numerous small dishes full of lethal-looking sauces. All of this along with the largest finger bowl I have ever seen. I really had to depend on my wife for guidance.

When Laurie told me the tortillas were rice paper, it made no sense to me. When I was in the boy scouts, I used to build kites with rice paper, but I never tried eating my kite for lunch.

I watched her pick up a transparent Vietnamese tortilla and slide it into the large bowl of hot water. The hot water softens tortillas up so you can then move them over to a plate and start filling them up with whatever you unknowingly ordered. That is if you know how to use chopsticks. I had BAHN HOI GA NJONG TOI

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and Laurie had BAHN HOI CHAY. (I think.)

I watched in awe as my wife wrapped a complete dinner salad up in a transparent piece of soggy, flexible rice paper, added some broiled tofu, then dipped it into an ugly looking sauce of some kind. She ate it like a Popsicle that she had just dropped into a pile of grass clippings. Except one of the bean sprouts was about two feet long and had gotten hung up in her pile of sliced cucumbers and mint leaves.

After the third or fourth Vietnamese burrito, I was beginning to like them. This was about the same time as the big bowl of hot water had cooled to the room temperature and it no longer made the transparent rice paper soft enough so I could roll up what was left of my grated peanuts, mint leaves, a last slice of cucumber, four bean sprouts, a vermicelli cake noodle and some pickled carrots.

After we each ate a six pack of Vietnamese Burritos, I paid the \$39.43 luncheon bill (tax and tip included), and headed for the car wondering why I was still hungry. I felt "appetite neglected" and contemplated franchising the Vietnamese restaurant I had just left.

McDonalds was laughed at when it first started, and I have been laughed at for some of my other ideas as well. But I need a slogan for my new restaurant chain. Somehow I don't think there will be a big market for it, if I simply call them what they are: Vietnamese burritos.

For more from Warren, visit [www.facebook.com/warrenmiller](http://www.facebook.com/warrenmiller)

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## FOUND ON THE INTERNET (BY THE ESSENCE OF LIFE)

Don't become preoccupied with your child's academic ability. Instead teach them to sit with those sitting alone. Teach them to be kind. Teach them to offer their help. Teach them to be a friend to the lonely. Teach them to encourage others. Teach them to think of others. Teach them to share. Teach them how to look for the good. This is how they will change the world.