



The Hot Potato

A Comical PEI Newsletter

www.hotpotatopei.com
info@hotpotatopei.com
1-888-228-6765

READ ONLINE
Read our issues online at:
www.hotpotatopei.com

The Super Potato Issue

FREE

DISCLAIMER

All content included in 'The Hot Potato' is fake and created with the sole purpose of making you giggle.

The publication is written by Debbie Hill Design and sales are managed by Elayne Lord. Within this publication, you'll find everything from fighting lobsters to famous potato sightings by the paparazzi! All of it is fake news of course, but it should make you giggle :)

Enjoy your vacation and our wacky publication!



Fresh seafood - lobsters, clams, mussels, and Malpeque Oysters

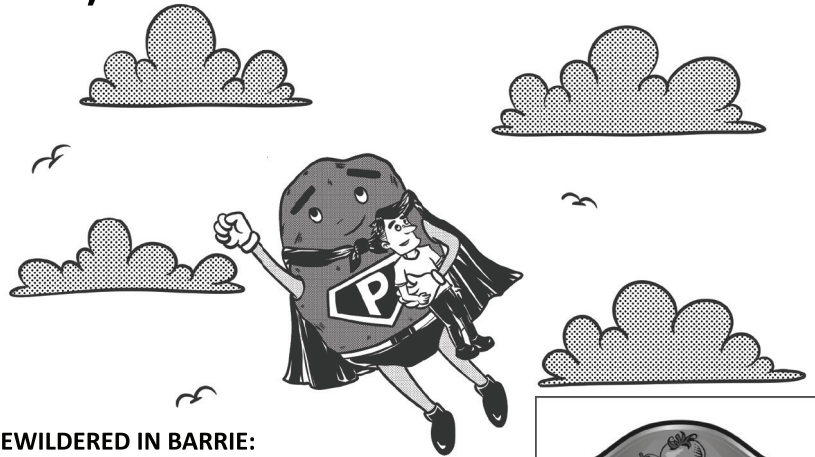
Borden-Carleton, PEI
902-437-3620
captaincookes@gmail.com



Food and Drinks
Fresh Produce
and more!

George's Market
11 MacMurdo Road
Bedeque, PEI

IT'S A BIRD, A PLANE... NO, IT'S SUPER POTATO!



BEWILDERED IN BARRIE:

Ok, so I am pretty sure I was abducted by an alien potato this week while visiting PEI. I was in Cavendish setting up my tent, when I looked up and saw a giant potato flying towards me. It scooped me up in his arms and proceeded to give me a guided tour of the potato fields. I remember he kept pointing below and saying, "Look at this potato field - isn't it gorgeous? My brother lives there." I know this sounds nuts, but I'm wondering if this has happened to anyone else?

THE HOT POTATO ANSWER:

Hello, Bewildered in Barrie - thanks for reaching out. We are aware of the flying PEI potato and he is totally harmless. In fact, he is known as "Super Potato" by the locals. He's kind of like Superman, only bigger and stronger - and a potato, of course. Nobody really knows where he came from, but legend has it that a local farmer was experimenting with genetic altering science in an attempt to grow giant potatoes. Apparently, it worked because Super Potato was created, and he has been giving tourists aerial tours of potato fields for years now. It's nothing to be alarmed over, he's just proud of his home (the fields) and he always puts you back down after a few minutes. Hope this eases your concerns.



(902) 888-2000
454 Granville Street
Summerside, PEI C1N 4K7

ONLINE ORDERING AVAILABLE
www.pizzadelight.com



We have your rainy days covered!

BOWLING
SWIMMING
GYM
INDOOR TRACK

CUPEVENTS.CA

POLL: DO YOU LEAVE YOUR WALLET IN THE CAR WHILE UNATTENDED?

We recently had a tourist write to The Hot Potato asking why islanders keep their wallet in the car unattended. They wondered if this was a law in PEI and something they were also required to do.

To clear up the confusion, we'd like to explain that this is something our PEI locals do because we're very trusting people. You see, not a lot of crime happens in our province. We are all angels - just ask the police and they will tell you that they are bored out of their trees most days!

So, we put this question to all of you local islanders - do you keep your wallet in the car while it's unattended? Take our poll online!

TAKE THE ONLINE POLL AT:
www.hotpotatopei.com

Results will be shared in the next issue!



THE PERFECT
BEACH WEDDING
DESTINATION

1-888-228-6765
elayne@lordsseasidecottages.com



Donald Boucher, Owner/Operator

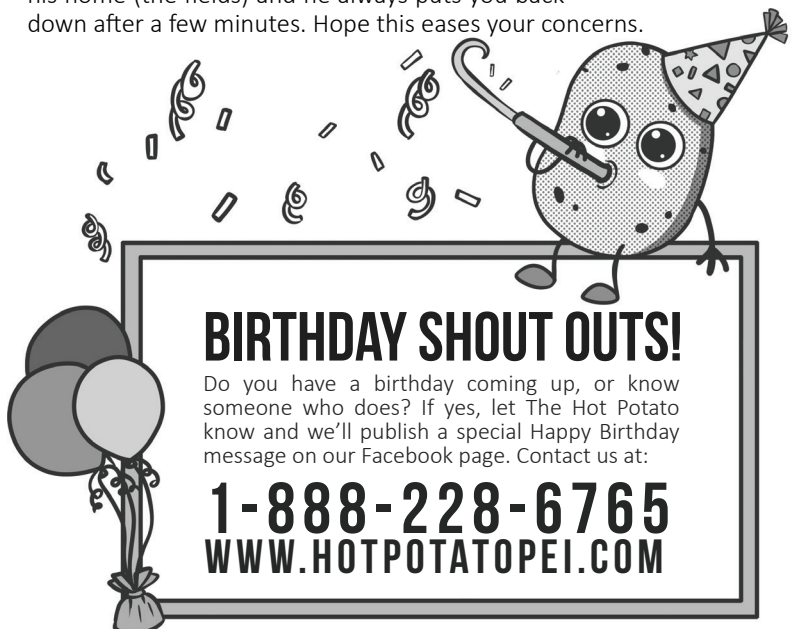
27 YEARS EXPERIENCE

CHLORIDE EQUIPPED
PASSENGER, LIGHT TRUCK,
COMMERCIAL & FARM, TIRE
REPAIR & REPLACEMENT.

Complete 24 Hr Mobile Service

902-436-6337
(After Hours: 902-888-7219)

120 Greenwood Drive
Summerside, PEI



BIRTHDAY SHOUT OUTS!

Do you have a birthday coming up, or know someone who does? If yes, let The Hot Potato know and we'll publish a special Happy Birthday message on our Facebook page. Contact us at:

1-888-228-6765
WWW.HOTPOTATOPEI.COM



VISIT US ON FACEBOOK
www.facebook.com/hotpotatopei





Offering custom graphic design services including logos, websites and more!

902-437-6149

debbie@debbiehilldesign.com

THE NICEST ROLLS ON PEI!

A PEI tourist walks into a seafood restaurant and takes a seat. Before ordering his food, the bowl of fresh rolls in front of him says, "Hey, you're a handsome fellow."

The man tries to ignore the rolls and orders a soda. The rolls say, "Ooooh that drink is delicious. Great choice. You're a very smart man."

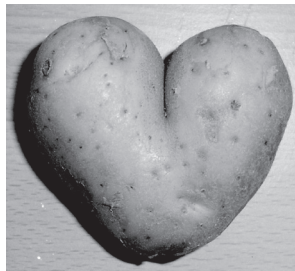
Starting to freak out, the guy says to the waiter, "Hey what the heck? These fresh rolls keep saying nice things to me!"

The waiter says, "Don't worry about it, the rolls are complimentary."

CLASSIFIED ADS

We receive an overwhelming amount of classified ad requests – so many that we can't actually publish all of them. After hours and hours of sorting through many emails, we have chosen this issue's best classified ad – see below.

LONELY POTATO SEEKS LOVE

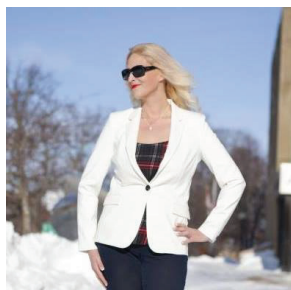


Hi. My name is Starch, but you can call me Mr. Lonely.

I am a single white potato, seeking the love of a fellow potato companion. I was on Plenty of Fish (POF) for a while, but since I'm a potato (and not a fish), I didn't fit in. The lobsters get all the dating perks around these parts :(

I'm 3.5 inches tall and I have a glowing personality. My favorite movie is anything starring Darth Tater. Also, since I'm a couch potato, I don't work, so our date nights will consist of low-cost activities. Maybe we can go to a baseball game and be "speck-taters." Get it? Did I mention that I'm also funny...and not just funny looking? Call me at 1-800-HOT-POTATO and you won't be sorry!

The Hot Potato IS BROUGHT TO YOU BY...



DEBBIE HILL
GRAPHICS/CONTENT
debbie@hotpotatopei.com



ELAYNE LORD
SALES MANAGER
elayne@hotpotatopei.com



POTATO OMELETTE



Prince Edward Island
LORD'S SEASIDE COTTAGES

WEEKLY & DAILY
RENTALS AVAILABLE

902-432-0035

elayne@lordsseasidecottages.com

INGREDIENTS

- 8 strips strips bacon (chopped)
- 2 tbsp butter
- 1 onion, chopped
- 1 clove garlic clove, chopped
- Dash of balsamic vinegar
- 1 tbsp oil
- 3 medium waxy potatoes (cubed)
- 5 eggs
- Salt and pepper

1. Fry the bacon in a small frying pan until crisp. Pour off all but a tablespoon of the bacon fat from the pan. Add the butter to the pan, heat to medium and gently fry the onion until soft (about 5 minutes). Add the garlic and cook one minute. Remove all to a plate. Deglaze the pan with a splash of vinegar and reduce until it's almost gone.

2. Add the tablespoon of oil or fat and get the pan quite hot this time. Sauté the potatoes, stirring only occasionally, until they are soft when pierced with a fork and very crisp (a good 20 minutes). Return the onion, garlic, and bacon to the pan.

3. Gently stir the eggs with a fork, season with salt and pepper, and pour them over the potatoes. Cook until the eggs are set on the bottom. Cover the omelette and continue cooking until the top sets. Run a spatula around the edge and slip the omelette out onto a large plate.

Recipe courtesy of The Food Network.

PICK-UP A COPY

Get a printed copy at any of the following locations:

BORDEN-CARLETON

Captain Cooke's
Seafood
Borden Pizza
Borden Tim Horton's

BEDEQUE

George's Island Market
(Coming soon)

SUMMERSIDE

Summerside Toyota
Dan's Muffler
Starlite Diner
The Traveller's Inn
Pizza Delight
Township Chevrolet
Arsenault's Fish Mart

Local 311

Silver Fox
Speedy Glass
The Wing
Gentlemen Jim's
Off the Wallz
Brother's Two

KENSINGTON

Island Stone Pub

CAVENDISH

Samuels Coffee Shop
(Coming soon!)

CHARLOTTETOWN

Michelle's Barber Shop

WWW.HOTPOTATOPEI.COM