

Oct 2022

The Tiny Times

Edition #1

~<https://www.patreon.com/cottagegoddess>~



COTTAGE NEWS



After many long months, Goddess has completed construction of the exclusive cottage. There are many amenities for the members of the tiny army who made this construction possible. Thank you for reading this monthly newsletter. It will cover different topics of the mortal and goddess world. Enjoy your read <3

COTTAGE UPDATE

- Installation of lights on the mantle place to illuminate the tiny village underway



MOVIES

MUSIC

My monthly Spotify playlist

- <https://open.spotify.com/playlist/25anFPn2VM68WyCxT8NXiI?si=17a0c6e980f3422a>

~90s house music, Bad Bunny, apashe~



OCTOBER SHOUTOUT



I appreciate each and every one of you tinies!

This month's special shoutout goes to...

Sébastien
MistaJ
TZ



Great horror movie with an unexpected twist. The trailer didn't even prepare me for it! Favorite horror movie of the year!



GODDESS EATS: NOPALITOS

INGREDIENTS

- 1 lb nopalitos
- Extra virgin olive oil
- 2 cloves of garlic
- 1/2 red onion, chopped
- 1 jalapeno pepper, stem and seeds removed
- 1 medium tomato
- Salt and pepper



Nopalitos is a Mexican dish made of diced nopales, cactus, mixed with onions and tomatoes. There are many benefits to this cactus dish!. They aid with hangovers and have anti-inflammatory properties. After some trial and error from the tiny chef, we have developed this delicious recipe!

INSTRUCTIONS

- Cook nopales in boiling water until tender, this will avoid a slimy texture
- Heat olive oil on a pan at medium high heat.
- Sauté onion, garlic, and jalapeno for one minute stirring occasionally
- Add the nopalitos and for several minutes, then add the tomato..
- Season and enjoy!!!



CURRENT EVENTS

~Halloween!!!
 She-Hulk vs Tomb Raider?
 ~Movie Night, Sunday
 October 30th



The Morning Times (Washington, DC), October 25, 1896.