

ZINE NO. 2

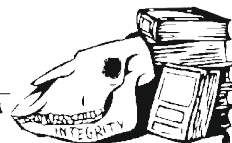
RECIPES

**FOR
DISASTER**



GargOyle

BRAND



RECIPE

INGREDIENTS



Luke Homans.....thesised too close to the sun
Ruth Marks.....penny washer
Annika Smits.....make hexagonal publications cool again
Charlie Splete.....Working in Plastics now
Sabrina Barnes.....[ominous silence]

Adam Krugel.....susceptible to advertising
Trey Norbey.....immune to the propaganda
Jamie Simons.....Could go band for band

Molly Anderson.....in my luteal phase, carnivorous
Georgie Correa.....gimme a pizza with extra cheese! and hold the tomato sauce...and hold the crust...
Xolo Hernandez-Herrera.....buckin' like a mechanical bull
Mia Lambert.....missing in action
Megan Okubo.....mussy
Paolo Poquiz.....but like dark and twisted
Bethany Stahlin.....went to one garg meeting, wasn't funny, and they took me out back and shot me



NYPD Pizza Orders

feat. GARGOYLE staff!



Bottle Culture

By Ruth Marks

My water bottle has culture.

A mold culture.

Where dust and dirt stick to cobwebs,

Within billows of steaming,

Tepid condensation,

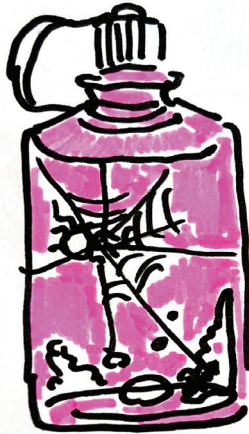
Confined in purple plastic.

Spores and spidery strands

Mutate and merge

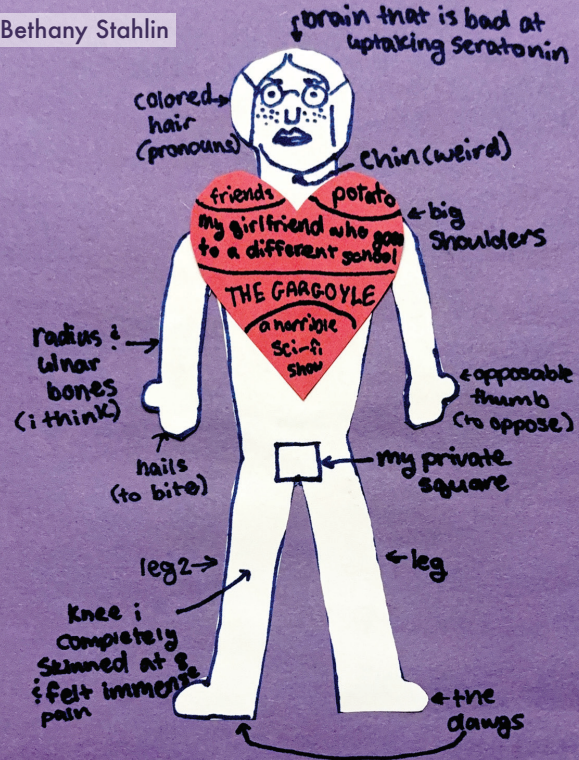
And grow indefinitely,

In my water bottle.



Anatomy of a STEM Student

By Bethany Stahlin



Blind Cake

By Jamie Simons

Dear Reader,

I found this INCREDIBLE recipe for a chocolate cake that I wanted to try, but as a result of looking at the sun for too long (longtime readers will remember – this is a favorite pastime of mine!) I became temporarily blind. So, as a challenge to myself, I tried this blind cake recipe that came out fantastic! I'd like to share this recipe with you, so that you can make it for yourself and wow your husband and children. Enjoy!

Ingredients

- 1 Blindfold
- Some flour
- Baking soda
- Real soda
- 1 cup salt (I mixed this up with sugar)
- Leftover chocolate from the ass mold you made for your anniversary gift for your deadbeat no-good fuckass bitch of a husband who left you for his “assistant.”
- Milk
- Sulfuric acid

- 1 Preheat the oven to... Well, I'm not sure how many degrees I did, I couldn't see.
- 2 Mix all ingredients into a giant bowl. And I mean giant. You're making a patented Jamie Cake, it's going to be huge!
- 3 Pour mixture into a pan – the BIGGEST one you have! Put pan in the oven. WEAR OVEN MITTS. You can burn yourself! I can't feel my hands anymore!
- 4 If you're reading this while you're baking, you're cheating! Put your blindfold back on!
- 5 Keep blindfolded as your cake bakes! Bake for 8 hours, 23 minutes, and 36 seconds.
- 6 Take your cake out of the oven. It should be black, if it hasn't caught fire yet. The cake should come out inedible, so throw it away at your earliest convenience and buy a nice chocolate cake at the nearest grocery store. Remember to stay blindfolded as you drive!

Walter Sobchak Sweetens His Morning Brew

By Luke Homans



"I'm Comin' -
I'm finishing in
my coffee"

Rejected Engelbert Humperdinck Names

By Adam Krugel and Charlie Splete

~~Rogerebert Snackadick~~

~~Phileter Gabrollins~~

~~Ambrose Goobersnatch~~

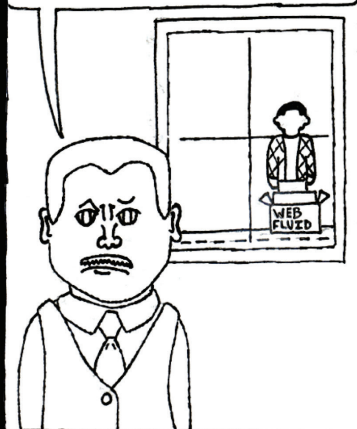
~~Ashbury Fitzcarraldong~~

Engelbert Humperdinck





Why is Parker receiving bulk shipments of web fluid from Amazon...



When he should be busy getting me pictures of Spider-Man?



Did it Myself! By Paolo Poquiz

To celebrate the creation of this Do-It-Yourself zine, I wanted to make The Gargoyle's first-ever completely handmade piece! Everything you see here is created using only materials I've scrounged from the natural world, real Minecraft type shit. I used a rock as a pencil to carve into a piece of bark I found in the mysterious Bursley woods. Also, I decided to create an entirely new language and alphabet to write the joke in to really make everything 'DIY'. You can't prove I didn't. What are you, a linguistics major? Know any linguistics majors you can ask about this? Yeah, that's what I thought. Anyways check out the funniest shit you've ever seen:



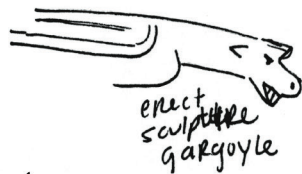
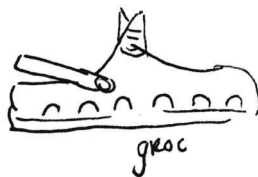
(Translates into Elon Musk body shaming)

I will attempt to draw Gargoyles:

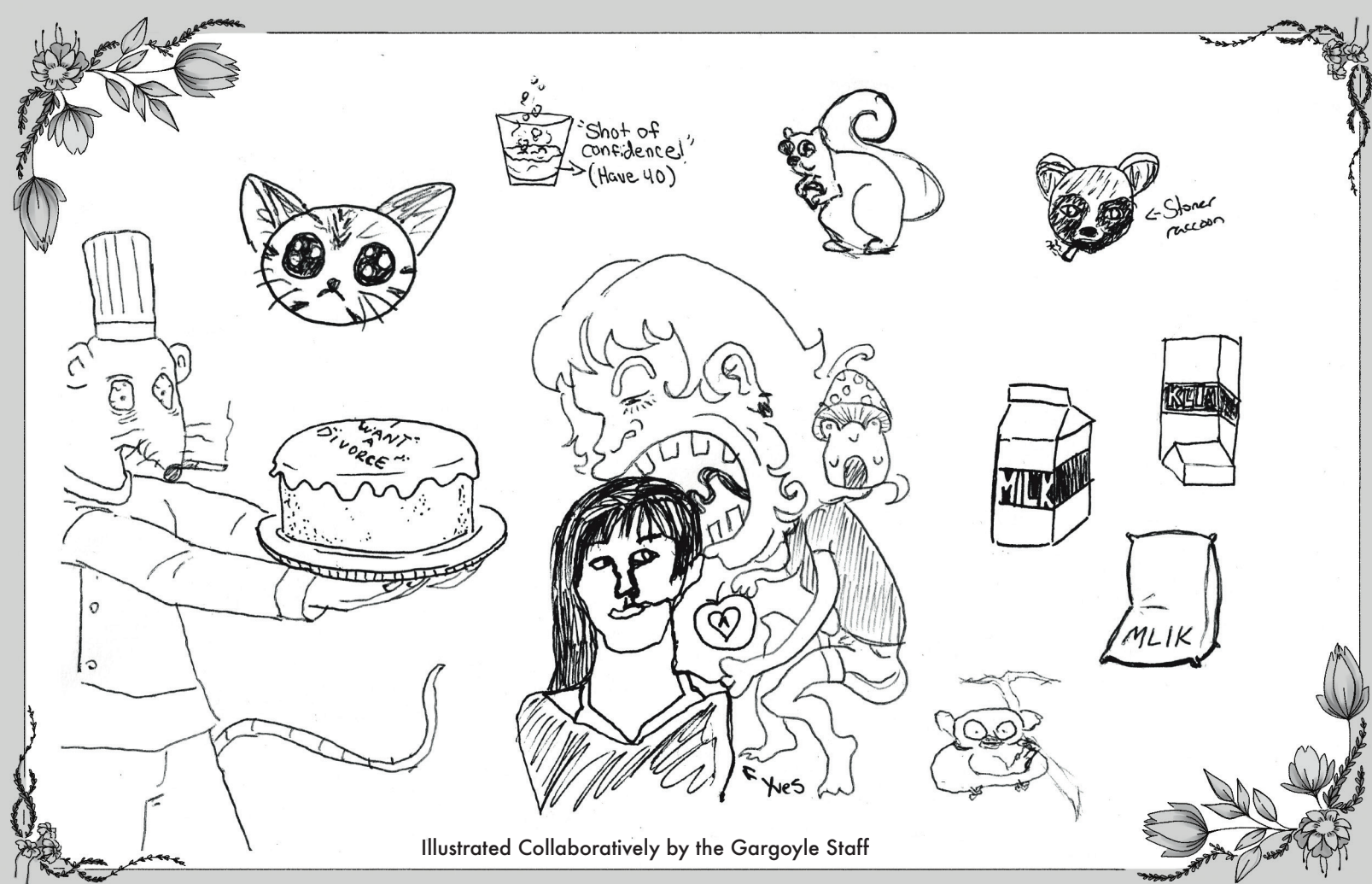
as you can see
they become cows

they need:

- horns
- prominent
eyebrow bone
- wings
- pointy
- muscles



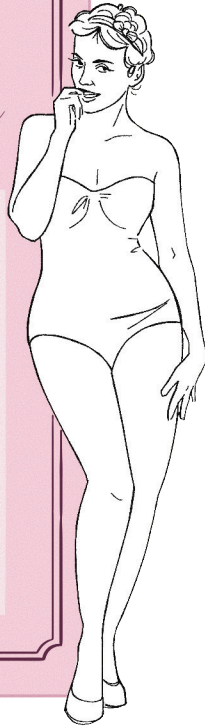
By Annika Smits



Illustrated Collaboratively by the Gargoyle Staff

Recipe for a Hot Woman

- ½ cup of D cups
- A sprinkle of not talking back
- 1 cup of making my sandwiches
- 2 tbsp of being my mother (that I can fuck)
- 1 tbsp of yoga pant legs
- ¾ tsp virginity (the second hole doesn't count ;))
- 1 whole hymen, juiced
- 5'2" of silence



RECIPE FOR A HOT MAN

- 12 inch dick (12 inch diameter preferred but not required), julienned
- ½ cup 24-pack beer, iced
- 1 cup of not being afraid of aging because I was in love with David Tennant at age 13*
*I'm a lesbian
- ½ cup of being able to shoot a gun (only to protect family)
- 2 tsp feminist (still won't buy period products)
- 4 tbsp of emotional constipation
- 1 tear (shed over death of dog)
- 1 cup doesn't wash his ass (because it's gay)
- ½ tbsp white (Korean version newly acceptable)



By Bethany Stahlin and Megan Okubo

Recipe for Hot Non-Binary person is in the woke version of this recipe book*

*Sold in major metropolitan areas and coffee shops with pride flags across the US

DISCOVER YOUR DREAM MAN TODAY!

WHAT TYPE OF MAN SHOULD YOU PURSUE?

By Sabrina Barnes and Molly Anderson

Ideal Friday Night?

- A. Sultry evening on the dancefloor
- B. Starry midnight swim
- C. Grassy pasture picnic
- D. Cozy "movie night" in

Dream Home?

- A. Historic estate with gothic charm
- B. Beachy cottage
- C. Woodsy cabin
- D. Fixer-upper

Favorite way to be wooed?

- A. Shows you his antiques collection
- B. A homemade pearl necklace
- C. Romantic sunset hike
- D. Acoustic serenade

Favorite way to celebrate after being successfully wooed?

- A. Neck kisses and lace lingerie
- B. Steamy couples bath
- C. It's you on top! (Again)
- D. Missionary

What physical feature do you find most attractive?

- A. A great smile
- B. Flowing hair and loose hips
- C. Strong legs and defined abs
- D. Can't judge a book by its cover :)

NOW LET'S REVEAL YOUR HUNK!

If you chose mostly As: The Seductive Vampire!

Mysterious and sensual, you like your men tall, pale, and in possession of a thick and peculiar accent. Driven by his carnal blood-lust, you'll never wonder if he actually likes you or not. He doesn't eat actual food, but he'll go down on you no matter the time of month! Feminist since 1699! Receding hairline aside, he has a refined taste when it comes to home-making with his impressive collection of vintage furniture. The ever-seasoned lover, he has centuries of dating experience, and if things don't work out, you are guaranteed a plot in his personal graveyard.

If you chose mostly Bs: The Playful Mermaid!

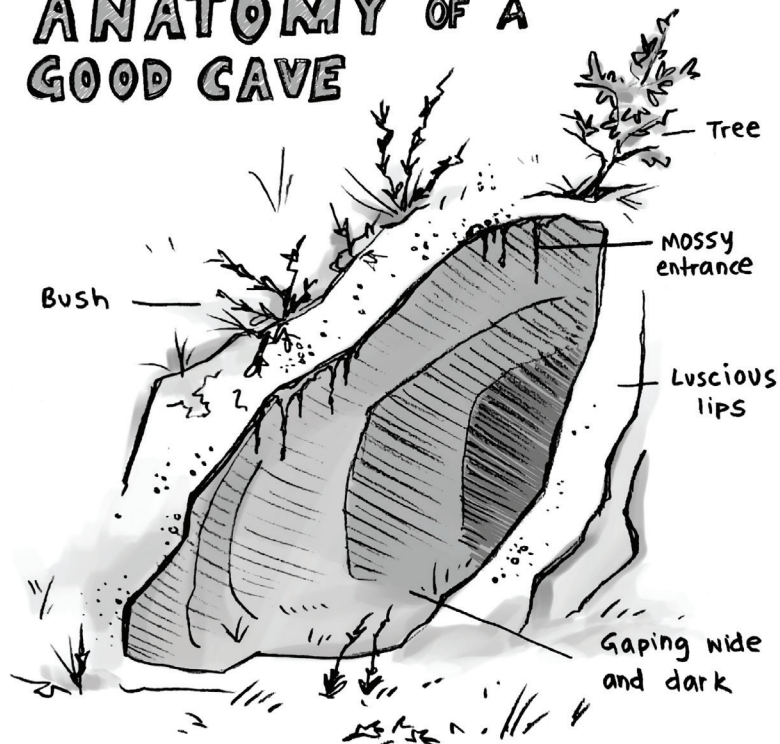
A man with a sea green hue and obsessed with you! Given the tail only, you know it's not about the size of the boat but the motion of the ocean. Swimming through the sheets, your seaman is a real barracuda in bed! His natural sea slime provides excellent lubrication for those awkward dry spells. And if you're ever self conscious about your yeast infection? Fret not! Mermaid adores your natural fishy musk! But be warned! He loves keeping things kinky; we hope you're open to a sort of sexy waterboarding!

If you chose mostly Cs: The Brooding Centaur!

A man who huffs, sighs, and stares longingly into the distance? You like your men untamed and naturally quadrepedic! Take your cottagecore Ren Faire fantasy to the next level with this strapping young stallion(ish) of a half-breed ambiguity. Though unclear which half of the horse your kids will inherit, we're here to inform you that the rumors are true! Nighttime fun in the hay at the stable comes with an extra limb indeed! That fantasy novel you've been reading doesn't seem so far-fetched anymore, does it?

If you chose mostly Ds: The white man in your econ class
Girl bffr

ANATOMY OF A GOOD CAVE



By Megan Okubo



By Adam Krugel



Gargoyle Cookies

Makes 12-15

*Charlie Splete
Ann Arbor, MI*

Ingredients

- 1 box Cake Mix
- 1/3 cup Vegetable Oil
- 2 Eggs
- Baking Chips

Preheat oven to 350 degrees. Line a baking sheet with aluminum foil. Mix box of cake mix, vegetable oil and eggs in a bowl. Fold in baking chips and form into ~1 inch balls, transferring to the baking sheet. Bake for 10 minutes, or until the edges start to get golden towards the bottom. Let cool and store in a bag. Enjoy!

Tip: Experiment with different baking chips and add-ins! (white cake mix and cinnamon make great snickerdoodles, red velvet cake and white chips are a classic too!)



We rep with pride



Onto the next



Snoozin on the job



The council has decided your fate

FAREWELL
SENIORS!



Oh hey there



All hail Garg