

Chain Restaurants with Fun

Examining a global successful McDonald chain-restaurant being efficient and fast oriented toward automated service, gave me a one notch higher idea. Visiting a restaurant managed by Babushka Egg Dummies Club why not combine it with extra fun while dining. It will prove for the right entrepreneur when an extra good Will is given, the YHWH will bless our attempt visiting our establishment to be rewarded with extra benefit and wisdom to better serve a customer base. Check out some Bible promises how a business could profit when better food is served while creating a special eating experience perhaps when friendliness is added with fun will establish a mini dining fellowship like a neighbor's small party. In addition could expand into new adjacent ventures from recycled resources applying other Dummies Lessons getting bigger and more successful.

A. Mood Speller.

Design an unusual place hopeful with good parking, my favored restaurant would be called a Salt-Mine entering a rusty iron door. History tells me in Europe salt was a commodity making money now converted to sell fun with food. Imagine you enter a small cave ceiling room with sparkling white crystals curved walls and a huge fish aquarium full of trout and carp. That sets the mood of an experience. With comfortable seats around the welcome room, an attentive hostess will asked a few question to some customers waiting for a table shared with 10 people to be seated together in a group for a dining experience. In time will be lead through dimly lit corridor to a round caved room with a round table in the middle. As everyone finds a seat you will be introduced by the hostess to reveal some tidbits who you are, visiting from what country.... to make everybody feel comfortable perhaps get a conversation started. When settled down will get menu picture books showing what you will order each dish with a number. The picture tells the story and shows the vegetable or fruit used in the presented dish. From here on everything is automated to have some fun while eating good food. First something to drink ... the number is programmed on handheld gismo and will surprise you when a model train shows up on your table which was ordered. You can push the train around and stop at each seat number to take what was ordered. After the last person appointed sends the train back home. Pushing again the start button the train arrives with a free soup to get your appetite going. The broth soup is described in another *Dummy Lesson #20* which is cheap but very unusual. Again another train model with a lot of noise will arrive with some free appetizers being special delightful to watch. The train will come back with another order of tempting appetizer choices pictured in the menu. A picture is an international language even a child is happy to choose. The bill is tabulated by your gismo control box linked to your Visa card displaced and signed. Make sure the hostess pretty dressed and butters up the client to comeback with their friend with curtesy friendly questioning was

everything all-right which is the last commandments. Useful given information will be rewarded and leftover food on a plate is charged an extra \$2.00 Dollar and given to a charity food bank for hungry children. That will curtail waste or excessive eating.

B. Food Conservation

The leftover food and collected vegetable-scrap from the kitchen will be steamed and recycled on a nearby farm fed to live fishes in a swimming pool to be daily served fresh in the restaurant as an extra managed business. A plastic belt on the pool bottom can be occasionally moved to scrape off what the fish have eaten. When dried is sold packaged as potent fertilizer or used growing special food in a warehouse *Dummies Lesson #23*.

C. How to serve Food

The designer salad is full of color and is stored in ice-water. Only when served is centrifugal dried in a spinner and severed right away in a small batch mixed with a special salad dressing which cannot be screwed up created in a *Dummies Lesson #21*. The salad must be served right away when the organic olive oil is added after the premixed vinegar solution. Being absolute fresh is the first commandment. Now various dishes can be served but the second commandment is; it must show (4) four colors. Many vegetables have color use your imagination with the right combination and watch not to overcook it. Use a covered steam pot timed to second and add sauces spiced next not mixed. Apply the Ying-Yang principle with balance. Charbroiled or cooked food must be served fast on preheated double dishes to avoid hands being burned use a wood bottom plate while handling a hot dinner plate on top passing to your neighbor. A hot flat stone tile in between the two plates will keep the food warmer while you eat having friendly conversation with your neighbor. Cold food is a No-No. To serve one notch higher a variety of small, specialized appetizers not over two dollars priced, and for a sweet tooth from the Wiener cake kingdom will surely repeat a visit to make more the money. Your menu picture book can be sold with your name in golden letters, as many tourists coming home will brag visiting the best restaurant pictured with an address to show to their friends.

D. Automated Kitchen

The kitchen runs never done before like a railroad yard. Each different stations is operated by a TV screen to process the order and send the train to a special cave table all supervised by a well trained and paid conductor. A camera will watch a specific moving train to make sure the system works like a clock. The motto taught in the Bible; bless your guest could be rewarded right away or on the other side heaven *Heh* dimension resurrected to live forever one notch higher to have some fun invited in the Golden City (**Rev. 21:9**) enjoying fellowship of ELOHIM being his special guest forever.

Once more, Genesis 1:3 is proven, if we think logically.
Free Energy will benefit Dummies