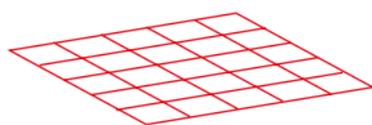


GOOD

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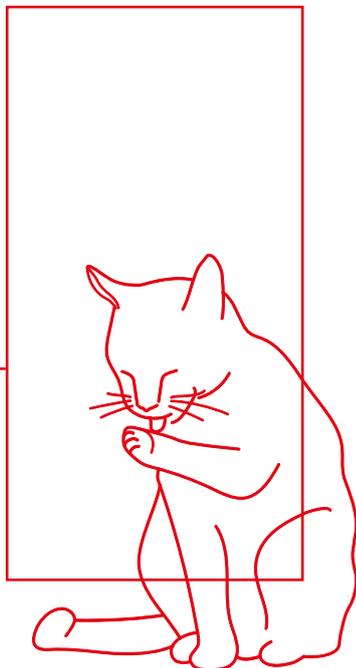
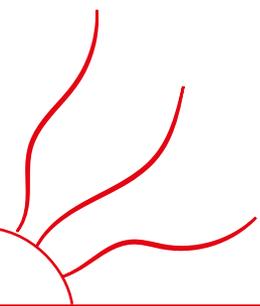
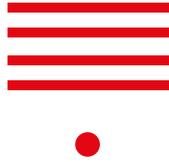
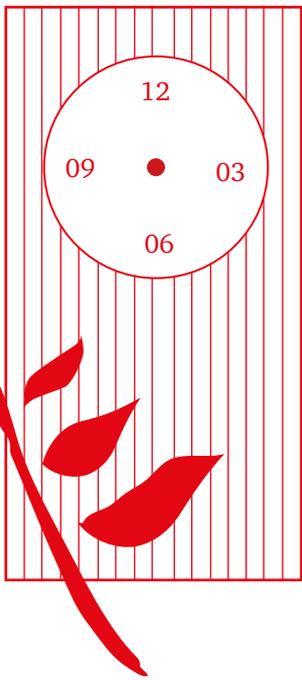
2020



THIS PRODUCT CONTAINS

32 Good Fortunes (accurate to 97.32%)
Culinary guidance
A blank template for your own future

With Luck and Love,
From OOMK
Sent From the Future
Year of the Rabbits Road Press



Praise your remains

Stand still in the afterglow
of the rapture

Your last was not your last

Tread lightly on your way

Add fuel to the fire/
keep going

One woman's vermin is
another woman's pet

The meaning is hidden,
not lost

Your river is waiting

Tread boldly on your way

Name your bike for
good luck

Obsession leads to
manifestation

Ghosts can be
trusted companions

Make a pilgrimage to
a waterfall

Whistle past the graveyard
when you walk

Meditate on the sole
of your foot

Don't cry over lost
nicknames

All cats go to heaven

Turn off your phone when
you practice telepathy

Clap loudly for the dead

Some letters are not supposed
to reach the recipient

Sugar will restore you

Count words of praise
on your knuckles

Acquire new books before
finishing old ones

Get caught up in
the beauty

Commit to iced coffee
irrespective of the weather

In times of disconnection,
synchronicity will save you

Good things come in 7's

Don't fear the finale

Time will wait for you

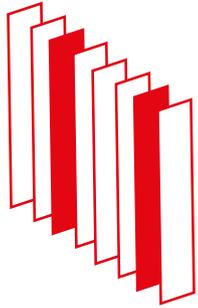
The moments you resemble
your mother are the
most blessed

Answer when the
telephone box rings

Don't try to guess
the ending

1

Print and cut out the GOOD FORTUNES.



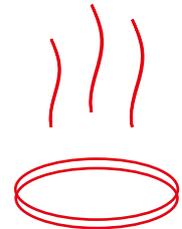
4

Slowly add the egg white mixture to the batter and mix together thoroughly.

BE LUCKY

2

Combine egg whites, vanilla, almond extract and oil. Beat in a large bowl. Watch the future become frothy before your eyes.



5

Heat the pan on low. Drop a spoonful of batter onto the pan and spread into a thin circle with the back of a spoon. Heat each cookie for 3 mins on both sides.

3

In a separate bowl — sift together the flour, sugar, cornstarch, and salt. Add water and mix to transform your ingredients into a batter.

B
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2	egg whites
1 splash	vanilla
1 splash	almond extract
3 tbs	vegetable oil
1/2 cup	flour
1 1/2 cup	cornstarch
1/2 cup	sugar
1/4 tsp	salt
4 tbs	water

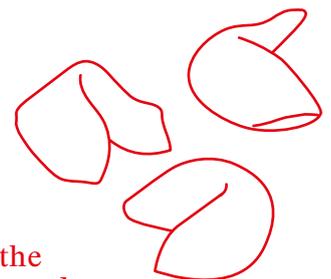
6

Place all cookies on a cutting board and say a prayer for sweetness. Place a GOOD FORTUNE slip in the centre of each cookie. Fold each of the cookie circles in half to cover the fortune slip.



7

Hold each side of the cookie semi-circle, and fold over. Immediately place them in a muffin tin to harden and cool. Taste and share your GOOD FORTUNE.



Sugar will restore you



Rose Nordin (OOMK) for ARTNIGHT