Table of Contents

Harry Hughes, NSM Public Relations Director........3
League of the South Conference Report.....................4
Johnny Milano Photos of NSM Nationals..............6
Our Heroes and Our Flag........................................11
Cowardice vs. Strength...........................................12
NSM Media.............................................................15
NSM Media Show Links............................................16
Perception..............................................................17
Southern Cookbook (edited excerpts)....................19
Public Education Has Cancer................................24
Education PSA..........................................................26
How Did They Do That Graphic............................27
Pure White Humor.....................................................30
Quick Hits.................................................................31
NSM88Records........................................................32
Radio Shows............................................................33
Advertisements......................................................37
Then They Raped Me..............................................38
NSM Application.....................................................39

NSM Magazine is produced by the professionally trained volunteers of NSM Media which is solely responsible for its content.
PRESS RELEASE

FOR IMMEDIATE RELEASE

CONTACT: Commander Schoep
commander@newsaxon.org

Harry Hughes
nsmregion11@gmail.com
520/213-3116

HARRY HUGHES APPOINTED ACTING PUBLIC RELATIONS DIRECTOR
OF THE NATIONAL SOCIALIST MOVEMENT

The National Socialist Movement is pleased to announce that Harry Hughes has accepted the position of Acting Public Relations Director of the NSM.

Brian Culpepper is stepping away from the spotlight to spend more time with his family. Major Culpepper has successfully maintained the position is PR Director of the NSM for the past several years. Harry Hughes is figuratively stepping into big shoes, and the achievements made by his predecessor will continue to resonate for years to come in the pro-white movement. However, Hughes is no stranger to duty in the NSM.

Harry Hughes joined the NSM approximately seven years ago, and within a couple of years accepted the position of state director for the state of Arizona. Harry has not only brought the press into 'his backyard' of the Arizona desert to observe and report the traffic of illegal aliens into this country, but he has brokered together various groups interested who are trying to stem the passage of these problematic undocumented 'guests.'

Harry's people and creative skills have landed him positions as emcee at NSM rallies and PR events, captain in the NSM SS, and a fully accredited NSM Media producer. As such, Hughes is a professionally published freelance photographer, a videojournalist who has produced some of the most watched news and promotional videos for NSM Media, and is a co-host of NSM Weekend.

We thank Brian Culpepper for this time spent and experience shared with the NSM. We likewise look forward to Harry Hughes continuing to bring his expertise and acumen to his new position as Acting Public Relations Director for the National Socialist Movement.

###
The National Socialist Movement supported the League of the South National Conference in Wetumpka, Alabama this year at the beautiful and secure, Southern Culture Center. The event was hosted by The League of the South Alabama State Unit. The NSM, including Commander Schoep, Chief of Staff Burt Colucci, as well as others from around the country, were well received by our allies, and had participated in various joint operations together. Not only that, but our photography and video expertise was called upon by the League when they put on a flash demonstration at the nearby Edmund Pettus bridge. This is the infamous bridge known for its role in Black rioting and civil unrest of the 60s.

Photo and video was presented during the conference, courtesy of our very own assistant Chief Erin. Media for the event itself was coordinated and headed up by Sonny Thomas, who is not only co-broadcasting with the NSM, but is a friend and ally to us. Our members and allies heard from various inspiring speakers, many of whom are published authors. A few note worthy speakers included Dr. David Duke, and Jim Edwards, and speeches were given by League Founder/Chairman Dr. Michael Hill. LOS Chief of Staff Ike Baker also spoke as well as Mr. Tubbs. Awards were given for valor in last year's Charlottesville Rally by Dr. Hill himself. All
were well deserved and earned by all. Even though our adversaries thought we got rained out, the event took place from the comfort of a beautiful air-conditioned building.

We are also proud to say one of our members actually won a raffle for a WW II German Mauser Rifle. NSM members also attended a Blot (Odinist ritual) held for those interested Saturday evening, and a prayer meeting likewise hosted for those interested on Sunday. We had the unique opportunity to celebrate Dr. Duke's birthday at the end of the conference, and to wish him a Happy Birthday as well.

The NSM would just like to thank the League of the South for their invitation and inclusion in this fantastic event. As always, they are excellent hosts, friends and allies to the NSM as well as it's membership. We look forward to many future events and demonstrations with the League of the South. HAIL VICTORY!

Sergeant Kynan Dutton
NSM Tennessee State Unit Leader
Co-Host, NSM Media's Midwest Friday Night
Political correctness, social conformity, moral ideals -- virtues of today’s society? Whose ideas are these? Where are these things coming from that shape the future and influence our children? These things become bolder each year, so much so that the way history is taught changes every decade. Historical evidence is ignored and science forever changing can actually supersede it.

Political correctness boils down to not voicing opinion on the scale in which man can be measured. The media drowns out rational thought and denies nature with its constant bombardment of equality. So, does the school system. Teaching this falseness breeds weakness. Life isn’t fair, and everyone knows it. I can’t play ball against Colby Bryant, but I'll bet he can't drive a tractor. I'll never be as rich as Bill Gates, but I know he will never bench press as much as me. Should we all get trophies? If social conformity were to have its way, we would cut Colby’s legs off so I can keep up with him, and blind me so he can drive as well as me, bankrupt Gates, and break my arms. There now, in this absurdist example, we're all equal.

Who is pumping this obvious nonsense into our society? Have you ever seen the fish eat the eagle, or a rabbit chewing on a fox? Its cowardice and greed that teach this, to put it in perspective, I'll give two peoples virtues against each other. What we are told by the chosen race and the meaning of the four points in the swastika.
HUMBLE- Meek; unpretentious  
MEEK- subdued or submissive; humble  
SUBMIT- to yield; surrender; obey  
FAITH- unflagging trust; proffless belief

LOYALTY- marked by allegiance
HONOR- great respect; special recognition
INTEGRITY- compliance to ethical standard
RESPECT- esteem or admiration

If this offends you, it is not my intent, I am only pointing out two different cultural viewpoints, that of those who historically are noted to have killed Jesus Christ, and the virtues of your ancestors. Be a wolf as our forebearers taught, or be a sheep.

Part of this brainwashing that is very popular 'proving' a common origin of man to convince us were all alike is evolution. Charles Darwin is heavily taught in the school systems. But the mainstream educators provide a complete distortion of what he actually wrote. He did not say we all came from pond scum in an impossible random event. Do some research. Read what he actually wrote! The perversion of his life’s work is an example of the falicty of social equality. Darwin said it is likely micro-evolution that happens in mammals by selective breeding and survival of the fittest in the face of disease. He also said macro-evolution (what schools teach) is extremely unlikely. I'll give you an example of his research notes from his diary, and you tell me if he would agree with the nonsense they put his name on today-

Darwin wrote of a trip he took to Tierra del Fuego and the people he saw there. "Viewing such men, one can hardly make oneself believe that they are fellow creatures, and inhabitants of the same world. we often try to imagine what pleasures in life some of the lower animals can enjoy: How much more reasonably the same questions may be asked of these barbarians."
DNA cannot form without RNA which wouldn’t exist without DNA. For a minimum living cell there are 60,000 proteins of 150 configurations, which means the probability of random evolution is 1 in $10 \times 10^{4,478,296}$, that's one to $10 \times 10^{4,478,296}$ zeros. Fact is we are *not* all the same, and believing life is fair or equal is exactly what you'd want slaves of a federalized school curriculum to think. "The cure for a sickness can only be achieved if its cause is known, and the same is true of curing political evils"88
NSMMedia.net...Your One-Stop Media Source for Pro-White News and Entertainment

CONGRATULATIONS TO ALL NSM MEDIA PROFESSIONAL VOLUNTEER STAFF ON THEIR RECENT PROMOTIONS

NSMMEDIA.NET
A COMPREHENSIVE SERVICE OF NSM AND NSM MEDIA
National Socialist Movement
http://www.nsm88.org

NSM88Records.com
http://www.nsm88records.com

NSM Media
http://www.NSMMedia.net

NSM Media Radio Downloads (ALL SHOWS)
http://www.nsmmedia.net/nsmmediaradio.html

NSM Weekend Show Page for Fans
http://nsmmedia.net/nsmweekend.html

NSM 101 Show Page for Fans
http://www.nsmmedia.net/nsm101.html

The Axeman's Edge Show Page for Fans
http://www.nsmmedia.net/theaxemansedge.html

Radio Mystery Theater Show Page for Fans
http://www.nsmmedia.net/radiomysterytheater.html

Norse and Friends Show Page for Fans
http://www.nsmmedia.net/norseandfriends.html

Midwest Friday Night Show Page for Fans
http://www.nsmmedia.net/midwestfridaynight.html
We send our people to fight wars in the name of democracy. We create laws and restrictions on our selves for our protection. We allow youth to be taught a government version of education, that creates a slave mentality.

“In a way the worldview of the party imposed itself most successfully on people incapable of understanding it. They could be made to accept the most flagrant violations of reality because they never fully grasped the enormity of what was demanded of them and were not...interested in public events to notice . . . . They . . . swallowed everything and what they swallowed did them no harm, because it left no residue behind.” George Orwell, 1984
GENOCIDE: Any of the following acts committed with intent to destroy, in whole or in part a national, ethnic, racial or religious group as such:

A) Causing serious bodily harm, or harm to mental health to members of the group

B) Deliberately inflicting on the group conditions of life calculated to bring about its physical destruction in whole or in part

C) Imposing measures intended to prevent births with in a group

Forced “multiculturalism” accomplishes these things by itself, but is not the only method used. Diluting one culture with another has negative effects on the mental health of both groups involved. Mixing of two groups ideas does not erase thousands of years of the building of a group's traditions. The inevitable racial-mixing of combing two or more groups produces children who are not wholly part of either group. These children don’t have the foundation of one like-minded group to be raised by, in other words diversity, not unity. The genetic mixture can’t be reversed, for it is destructive to both groups involved in that each mixed person is one less of their group.

Wars for profit that are not “won” take from the populace the strong and willing to fight. In many cases the best are sent off to die leaving those that are scared or physically incapable behind to make more of themselves. This thinning of the herd is creating a more controllable populace.

Promoting homosexuality and abortion prevents births. Promoting a self-centered consumer mentality prevents births. Promoting the idea that motherhood isn’t a heroic act of selflessness and the greatest contribution to one’s group is prevention of births.

To me this pattern is obvious and intentional. Today, members of my group don’t even recognize their own tribal symbols, know nothing of their cultures mythologies, yet are convinced they have a good understanding of the history of their people. What I see is that my group has been thinned to the point that they hardly know each other or themselves. My group has been sending its best to kill each other for a long time - Crusades, the dark ages, American revolution, the Civil War, and both world wars. This pattern has left us divided and thinned out, which seems to have benefited none other than the infiltrators of Rome who started the crusades in the first place.

In any place where opposition is strong it is vital to stand tall and not waver. Do not bend to the wishes of our enemies, be it giving up our holy symbols, the flags we fly, or the truth we speak. Do not bow, do not kneel, but be proud honorable and lead by example.
**Chicken Terrapin**

2 pairs sweetbreads  
1 large chicken, cooked  
1 quart cream  
1 tablespoon cornstarch dissolved in milk  
2 egg yolks  
1 tablespoon butter  
salt and red pepper  
1 wineglass sherry

Parboil the sweetbreads, let cool; remove all the membrane, and cut sweetbreads in small pieces. Cut fine the meat from the chicken which has been cooked and add to the sweetbreads. Place the cream in a double boiler and thicken with the cornstarch which has been dissolved in a little milk. When the cream has been heated thoroughly, add the egg yolks and stir well. Then add the butter and seasoning. When well thickened and hot, stir in the chicken and sweetbreads. Just before serving add one wineglass of sherry. This may be served either on toast or in patty shells.

**Roast Partridge**

Thoroughly clean four partridges in and outside. Pin over the breast of the partridges a long thin strip of bacon. Rub out and in side with salt and pepper, and put in a roasting pan with a cup of water for 4 partridges. Roast in a hot oven for 30 minutes, basting every 5 minutes. When birds and gravy are a rich brown pour over them a cup of slightly sour cream. Let the cream bubble up in the pan for a minute, baste once more, and serve with gravy poured over the partridges on toast. Garnish with baked oranges.

**Louisiana Poultry Sauce**  
(Sauce Poulette)

1½ cups chicken broth or stock  
1 medium onion, sliced  
2 tablespoons chopped celery  
salt and pepper  
2 egg yolks  
2 teaspoons flour  
1 tablespoon butter  
2 teaspoons tarragon vinegar  
2 teaspoons chopped parsley

Place soup stock in saucepan with the onion, celery, salt and pepper and boil four minutes. Mix egg yolks with flour and when well mixed add a tablespoon of cold stock, pour contents of saucepan over the egg mixture very slowly, place on fire again and let thicken, stirring fast and evenly so that the sauce will not curdle. Add butter, vinegar and parsley and stir until butter melts. Strain into gravy dish.

**Crayfish Bisque**

2 dozen crayfish  
1 quart water  
2 onions  
2 carrots  
2 stalks celery  
4 branches parsley  
¼ teaspoon thyme  
6 tablespoons cracker crumbs  
milk  
3 tablespoons butter  
2 tablespoons flour  
salt and pepper  
1 egg, beaten

Prepare crayfish for soup by soaking in cold water for 30 minutes. Wash carefully; use a brush to remove all the dirt. When cleaned, place in a sauce pot with the water, 1 onion, the carrots, celery, half the quantity of parsley and the thyme. Allow to come to a boil and continue to cook for 25 minutes. Drain off the water from the crayfish and set aside for later use. Remove all the meat from the heads and bodies of the crayfish; set aside the heads which are to be stuffed. Moisten cracker crumbs with milk. Chop crayfish meat and add to the moistened crumbs. Mince the remaining onion; melt the butter, add the onion and 1 tablespoon of flour. Add 1 tablespoon of the fish broth and the remainder of the parsley. Season with salt and pepper to taste. Simmer slowly for a few minutes; add the crayfish and bread crumb mixture and cook 2 minutes longer. Remove from stove and let cool slightly. Stir in the beaten egg. Fill the crayfish heads with this mixture. Dredge the heads in flour and fry in butter until nicely browned. Drain on paper and keep warm while preparing the stock. Melt the balance of the butter; add the remainder of the flour and stir until smooth. Strain reserved stock in order to remove celery and carrots. Add the broth to the butter and flour. Cook slowly for 12 minutes; season with more salt and pepper if desired. Before serving, add the stuffed crayfish heads.

**Planked Shad**

3 to 4-pound shad  
½ cup melted butter  
salt and pepper  
parsley and lemon

Clean and bone fish. Broil for 10 minutes and then place on a buttered plank, skin side down, season well and pour melted butter over and bake in a hot oven (400° F.) for 15 minutes. Remove from oven and place mounds of mashed potatoes pressed through a pastry bag around the fish. Return to oven until potatoes are brown and fish well done. Garnish with parsley and lemon slices.
Glazed Baked Apples

8 apples
1 cup sugar
1 pint heavy cream
1 cup boiling water

Wash apples thoroughly, remove cores and skins from top of each apple, place in saucepan with one apple touching the other, with the peeled side up. Add the water and cook slowly, testing occasionally with a toothpick to see if they are soft. When done place in a baking dish, sprinkle with sugar and put in hot oven (425° F), basting with water in which they were originally cooked until tops are crisp, rich brown. Serve cold with heavy cream.

India Relish

1/2 peck ripe tomatoes
1/2 dozen sweet peppers (yellow, cut fine)
2 large onions

Boil these for 25 minutes, and drain. Add 1/2 ounce mustard seed, 2 tablespoons salt, 1 quart vinegar and boil. Pour into a bag and drain. Boil together 1/2 ounce celery seed, 1/2 ounce whole allspice, 1/2 ounce cloves, 1/2 teaspoon cinnamon, 3 bay leaves, 1 1/2 pounds sugar. Add tomatoes and boil all together several minutes and pour into jars while hot. This quantity will make 5 to 6 pint jars.

Captain Henry's Pickled Cherries
(From A-Way Down South)

Pit cherries, place in a large crock and cover with weak vinegar; let stand eight days, stirring twice each day. On the ninth day remove from the vinegar and drain. To each pint of cherries add one pint of sugar and replace in crock, letting stand for eight more days, stirring twice each day. At the end of the eighth day, place in sterile jars and seal. Serve with poultry and meats.

Stewed Kumquats and Prunes

6 kumquats, sliced thin
1 cup pitted prunes
1/4 cup sugar
1/2 cup prune juice
1/2 cup orange juice

Wash 1 cup of prunes and soak them in cold water over night. Cook slowly in the water in which they were soaked until soft. Add 1/2 of the sugar and cook 5 minutes longer. Season with orange juice. Drain and pit the prunes. Add kumquats to the prune juice. Let simmer few minutes; add remaining sugar. Cook slowly until kumquats are tender, and add the prunes.

Spiced Cantaloupe

Peel rind and cut cantaloupe into one inch pieces. Soak over night in weak vinegar. To each seven pounds of fruit, add three pounds of sugar and eight sticks of cinnamon, one tablespoonful of whole cloves. Cook about an hour and one-half or until the fruit becomes transparent. Place in sterile jars and seal. Serve with fowl or meats.

 Savedannah Stewed Prunes

1 pound prunes
1/2 cup sugar
2 slices of lemon

Place the washed prunes and lemon in a double boiler with very little water, and sprinkle with the sugar. Let steam slowly until thoroughly cooked. Serve with cream.

Pepper Relish

16 sweet red peppers
16 sweet green peppers
10 small onions

Chop these very fine, and place in a bowl. Pour boiling water over them and let stand 5 minutes. Drain off the water and again cover with boiling water and let stand 10 minutes. Pour into a muslin bag and allow to drain over night. Add 1 quart of sour vinegar, 1 1/2 cups of sugar, 2 1/2 teaspoons salt, and boil together for 20 minutes. While hot, pour into air-tight jars and seal.

Apple Chutney

(It Tastes Even Better Than It Reads)

2 quarts apples, cut in small pieces
2 pounds granulated sugar
2 cups seeded raisins
rind of 2 oranges, finely chopped
1/2 cup strong vinegar
1/4 teaspoon ground cloves
1 cup pecan meats, chopped fine

Boil all the ingredients together until apples and nuts are tender. Place in sterile jars and scald. Delicious with chicken or game.

Baked Bananas

6 bananas
2 tablespoons melted butter
2 tablespoons lemon juice
1/4 cup sugar

Remove skins from bananas, cut in halves lengthwise, and place in shallow pan. Mix the melted butter, sugar and lemon juice and pour over the bananas. Bake in a slow oven (250° F.) 30 minutes.

Fried Peaches

6 peaches
2 tablespoons butter
12 teaspoons brown sugar

Pare and split the peaches. Melt the butter in an iron skillet and drop in the peaches. Fill the hollows with the brown sugar and let simmer until well cooked. Serve with either whipped cream or ice cream or meats.

Here comes Sam with a snicker and a grin,
Ground hog gravy all over her chin.
**Topsy's Nut Drop Cookies**

1 1/2 cups brown sugar
1 cup butter
3 eggs
1 tablespoon cinnamon
1/2 teaspoon salt
1 teaspoon baking soda, dissolved in
4 tablespoons hot water
3 cups flour
1 cup seeded raisins, chopped fine
1 cup currants, chopped fine
1 cup English walnuts, chopped fine
1 teaspoon vanilla

Beat the eggs well and add the sugar and butter which have been creamed; then add the salt, cinnamon, 2 1/2 cups sifted flour, baking soda dissolved in the hot water. Dredge fruit and nuts with remaining flour and add to mixture. Then add vanilla and drop by spoonfuls on greased cookie pan. Bake in a moderate oven (350° F.) from 10 to 12 minutes.

**Plantation Sour Cream Cookies**

2 cups brown sugar
1 cup rich sour cream
1 cup butter
3 teaspoons baking soda
3 eggs
1 teaspoon nutmeg
1 teaspoon vanilla
4 cups flour (or enough so that it drops from the spoon nicely)

Cream the butter and sugar and add the sour cream in which the soda has been dissolved. Beat the eggs well and add. Add the vanilla, nutmeg and then the flour. Drop from a spoon on a well-greased cookie pan and bake in a moderate oven (350° F.) until well browned, about 12 minutes.

**Currant Cakes**

*(Old-fashioned Christmas Drop Cakes)*

1 pound sugar
1 pound butter
1/2 pound currants (mixed with some of the flour)
6 eggs
2 1/4 cups flour
pinch salt
rind and juice of 1 lemon

Work butter and sugar together to smooth cream, then slowly work in the whole eggs, one at a time. Add a little of the flour, rind and juice of the lemon and salt. Work in slowly the rest of the flour and the currants. Drop by spoonfuls on large buttered pans, pressing out from the center because the cakes are better when very thin.

A good plan is to heat the pan a bit and allow the cakes to melt as much as possible before putting them in the oven to bake. Be sure to butter the pans thoroughly, otherwise the thin cakes will be difficult to remove. Bake in a moderate oven (350° F.) for 10 minutes.

**Plantation Ginger Cookies**

1 cup dry bread crumbs
1/2 cup brown sugar
1/2 teaspoon salt
1 teaspoon ginger
1/2 teaspoon soda
2 eggs, beaten
1 teaspoon butter, melted
1 teaspoon vanilla
1/4 cup molasses

Combine dry ingredients, add beaten eggs, melted butter, vanilla and molasses. Drop from spoon 2 inches apart onto buttered baking sheet. Bake in hot oven (400° F.) 15 to 20 minutes or until brown.

**Colonial Cookies**

1 cup butter
2 cups sugar
3 eggs
1/2 cup sour milk
1 teaspoon baking soda
1 1/2 cups flour
1 teaspoon vanilla

Blend the butter and sugar, add the well beaten eggs. Dissolve the soda in the milk and stir in gradually with the flour. Add the vanilla. Place on floured board, roll, chill, cut with cookie cutter and bake in a moderate oven (350° F.) 10 minutes.

**Florida Orange Cookies**

1/4 cup butter
3/4 cup sugar
1 egg
1/4 cup orange juice
2 teaspoons baking powder
3 cups flour

Cream butter and sugar, add juice and the grated rind of one orange. Add well-beaten egg and gradually the flour to which the baking powder has been added. Place on a floured board and roll thin. Cut with cookie cutter and bake in a moderate oven (350° F.) for 12 minutes.

**Brownies - Chocolate Indians**

2/3 cup sifted flour
1/2 teaspoon baking powder
1/4 teaspoon salt
6 1/2 tablespoons butter or other shortening
2 squares unsweetened chocolate, melted
1 cup sugar
2 eggs, beaten well
1 teaspoon vanilla
1/2 cup walnut meats, broken

Sift the flour once. After measuring, add baking powder and salt. Sift again. Then add butter to melted chocolate and blend. Cream sugar and eggs; add the chocolate mixture. Beat thoroughly. Add flour, vanilla and nuts. Bake in a greased pan, preferably 8x8x2 inches, in a moderate oven (350° F.) for 35 minutes. Before removing from the pan, cut in squares. This recipe will make two dozen brownies.
New Orleans Pralines

1 1/2 cups sugar
1/2 cup cream
1 teaspoon butter
1/2 teaspoon vanilla
2 cups pecan meats, chopped

Boil the sugar and cream together until it forms a firm ball when tried in cold water. Add butter and vanilla; remove from fire, cool and beat until creamy. Add the broken nut meats and stir well. Drop by tablespoonfuls on buttered paper and allow to become firm.

Florida Cacao Nut Pralines

2 cups sugar
2 cups freshly-grated cocoanut
1/2 cup water

Cook the sugar and water together until it makes a syrup. Take from fire and add the cocoanut. Cook again, stirring constantly, until it forms a soft ball when tried in cold water. Drop on buttered platter and set aside to cool and harden.

Goober Brittle

2 cups granulated sugar
1 1/2 cups shelled peanuts, coarsely chopped salt

Place sugar in heavy iron or agate pan and melt it over a low flame. Stir constantly so as not to allow sugar to scorch. When sugar has become a thin golden syrup, remove from flame; stir in the nuts and a few grains of salt. Spread candy on ungreased tin to harden. Mark into squares when nearly cold, or break into irregular pieces when hardened.

Candied Orange or Grapefruit Peel

3 grapefruit peelings or 6 orange peelings
1 teaspoon salt
3 cups sugar
1 cup water

Wash fruit and peel carefully, removing all of the pulp. Cut into strips about 1/4 inch wide, add 1 teaspoon salt to peels and cover with water. Boil for fifteen minutes, then pour off the water and add fresh water. Boil for about twenty minutes. Change the water again and boil for another twenty minutes. After the third boiling, drain and cover with 2 1/2 cups of sugar and 1 cup water. Boil, stirring occasionally until the syrup has boiled away. Spread on crumpled paper and before it is entirely cold roll the peel strips in the other 1/2 cup of sugar.

Georgia Pecan Brownies

2 egg whites
1 cup brown sugar
1/2 teaspoon maple flavoring
1 cup pecans, chopped
1 cup fine dry bread crumbs

Beat egg whites stiff, add sugar and flavoring. Stir well. Combine nuts and crumbs, and fold into egg whites. Shape into small balls, place on buttered baking tin, bake in slow oven until brown (325° F.).

Aunt Sarah's Fudge

2 cups sugar
2 squares unsweetened chocolate
1 cup table cream
1 teaspoon butter
1 teaspoon vanilla

Cook ingredients together without stirring until they form a soft ball when dropped in water. Cool and beat until creamy. Add chopped nuts and vanilla. Pour on a buttered dish and cut in one-inch squares when cool.

Grandmother's Caramels

3 cups brown sugar
1 cup melted butter
1/2 cup milk
1/2 cup scraped chocolate

Combine all ingredients and cook slowly until a hard ball forms when tried in water. When done add one teaspoon vanilla and pour into greased pan. When cool, cut in squares. This candy is very apt to burn if not watched closely.

Pear Chips

4 pounds pears, sliced
3 1/2 pounds sugar
2 lemons, sliced
1 1/2 strip crystallized ginger, chopped
4 cups water

Make a syrup of the sugar and water, add the spices and pears and boil the fruit for 1 hour. Pour into jelly glasses and seal.

Pecan Fondant

3 cups sugar
1 cup water
1 1/2 tablespoons butter
1 teaspoon vanilla
1/2 teaspoon salt
2 cups pecan meats, chopped

Cook sugar and water until it forms a soft ball when tried in cold water. Remove from fire and beat until creamy; add the butter, vanilla, salt and nut meats and pour into a buttered dish to cover bottom 1/2 inch deep. When set, cut in squares.

Roll, Jordan, Roll!
Roll, Jordan, Roll!
I wants to go to Heaven when I die
To see old Jordan roll!
Ignore your ancestors and their teachings? What purpose could thousands of years’ worth of knowledge have in modern society? What possible relevance is there to the concept of spirit? Isn’t your life force just another thing to trade away, like a coin to buy the next new material object? Why wouldn’t you cast aside a part of yourself to benefit the next stranger that happens to pass by? What could anyone learn from the past anyway, we know more today because we are advanced, the divine laws of nature no longer apply.

I don't need yesterday because I live in the moment, tomorrow isn’t my problem yet. This is largely what public education currently teaches our youngsters. The stove burned me before, but I'm above that now; I've learned nothing. We are taught not to care about such things. I can touch the stove as much as I want. It doesn’t matter if my parents told me not to do it, I do what feels right in the moment. Family is only a concept anyway. I don't care about it or our heritage, because there is something newer and better just beyond my sight and touch, some stranger told me so. If you think (let alone SAY) any of the above, you have obviously given up independent thought, and you might as well also say, “I AM A SHEEP AWAITING SLAUGHTER.”

Let’s say your grandparents willed you their farm. Generations of your family had worked on this land. Every generation improved upon the farm with upgrades and expansions. From the indentured servants who worked for the chance at a better life, all the way to your grandparents who have left this legacy to you. People died just trying to get here, people died establishing boundaries here, died for independence in several wars. They worked hard and gave much more than we do today to build a strong sovereign nation where their descendants could live a better life. The farm land has absorbed their blood, sweat, tears and bones for generations, as has our nation.
As the wheel of time turns it has come to pass, that the family farm will belong to you. The spokes are covered in your family’s blood and efforts, so you may have this opportunity. Now the decision is yours: Do you give it away to the next stranger that passes by? Sell it, so it can be torn down to make room for a 'big-box' store? Give it to someone whose family never worked as hard as yours, so they might have an equal chance at prosperity? Turn it into a housing development for those whose families never even tried to make a better life?

The EUROPEANS that built America did so for their families -- all the farms, all the land. This country was intended to be sovereign. Do you work in order to give away your money to any and all random people? Giving away the farm is shitting on everything your family did for you. Giving away America is the same as the farm.

"The baser and more contemptable the products of the time and its people, the more it hates the witnesses to the greater nobility and dignity of a former day. Only those who can give nothing valuable to the world, but try to act as if they were going to give it god knows what, will hate that was previously given and would best like to negate or even destroy it"- 88
PUBLIC SERVICE ANNOUNCEMENT
FROM NSM MEDIA

It's Cool If You're a Skinhead, Trad, or Fashy-Haired 'Casual-Office-Look' Rebel...

But you don't have to skimp on education to fit in with the look. And, just because the media makes us pro-whites out to be Neander-****s, doesn't make their slamming us right! Especially when it comes to EDUCATION, because we're as 'dumb' as they think!

We get that education doesn't automatically get you a better job or a better life, but it does make figuring out the ways to make these goals your reality easier. And, best of all, there are places online to take classes for FREE! While these esteemed institutions probably do not necessarily like being listed here, they can't stop you from checking out their sites and beginning expanding your mind with their learning:

academicearth.org
alison.com
coursera.org
edx.org
futurelearn.com
khanacademy.org
ocw.mit.edu/index.htm
open2study.com/courses
openculture.com/freeonlinecourses
oedb.org/open/
skillshare.com/classes/free
I've had some people ask me how we do the graphics on our websites and in our videos. Good question, because when you don't have tons of resources, you have to use everything you've got. And what's worse for those linear thinkers among us, I generally use my knowledge, experience and nonlinear thinking to get the job done.

For example, when we were coming up with the concept behind our new show, Midwest Friday Night, we were all scrambling for a creative path that would mark the show as being different, yet complementary to our other shows. Kynan and Polly have done well in their training as hosts (oddly enough) in what might be termed a broad-based drive-time format. And so, this is the direction the show evolved. But, we still needed a graphic.

I think very organically, and so I was looking for graphic that were whimsical, if not almost incongruous. Then I came across these two seemingly disparate images of a rural satellite farm (presumably in a foreign country), and a rural, yet upscale, house. Although not quite (really at all) true, the amusing fictional premise was that Polly and Kynan had a rural studio in the Midwest.

As you can see, the background picture at the left has a church that almost vaguely looks Middle Eastern. And the picturesque cottage at the right has a tree in the background that looks lighter than the tree to the left of the 'church' in the picture at the left. That tree was such a...(SARCASM ALERT)...delight. In fact, it took about 20 minutes and a test version to get the image acceptable.
The primary thing to do at this point was to create a 'mask' that could be used in a video editing program (or Photoshop) to crop out extraneous detail. Of course, it had to be tilted a bit to more closely correct the slight angling of the original photo.

After that (out of the video editing program), it was a matter of resizing the house to fit the sizing and perspective of the background image. Then, came cutting and pasting, and blurring (and sharpening) the aforementioned visually problematic tree at the left of the photo. The resulting image using Pinnacle Studio 12, Irfanview, and XP Paint wasn't that bad at all.
But the fun part (sarcastically meant) was adding the graphics, which had to be sharpened a bit to make the lower-contrast (but visually correct) font color stand out.

Please be sure to listen to Kynan and Polly, Fridays at 7-9PM ET on NSMMedia.net, or you resident graphic artist and program creator will feel very bad...LOL
On February 10, 1960, Jack Paar, the then-host of "The Tonight Show," told a four-minute joke based on an innocent mix-up involving the initials W.C. The NBC censors decided it was dirty and cut it from the broadcast without bothering to consult or even notify Paar. Here’s the joke; YOU decide:

An English lady, while visiting Switzerland, was looking for a room, and she asked the schoolmaster if he could recommend any to her. He took her to see several rooms, and when everything was settled, the lady returned to her home to make the final preparations to move.

When she arrived home, the thought suddenly occurred to her that she had not seen a "W.C." [water closet, a euphemism for toilet] around the place. So she immediately wrote a note to the schoolmaster asking him if there were a "W.C." around. The [Swiss] schoolmaster was a very poor student of English, so he asked the [Swiss] parish priest if he could help in the matter. Together they tried to discover the meaning of the letters "W.C.,” and the only solution they could find for the letters was "Wayside Chapel." The schoolmaster then wrote to the English lady the following note:

Dear Madam:
I take great pleasure in informing you that the W.C. is situated nine miles from the house you occupy, in the center of a beautiful grove of pine trees surrounded by lovely grounds. It is capable of holding 229 people and it is open on Sunday and Thursday only.

As there are a great number of people and they are expected during the summer months, I would suggest that you come early: although there is plenty of standing room as a rule. You will no doubt be glad to hear that a good number of people bring their lunch and make a day of it; while others who can afford to go by car arrive just in time. I would especially recommend that your ladyship go on Thursday when there is a musical accompaniment.

It may interest you to know that my daughter was married in the W.C. and it was there that she met her husband. I can remember the rush there was for seats. There were ten people to a seat ordinarily occupied by one. It was wonderful to see the expression on their faces.

The newest attraction is a bell donated by a wealthy resident of the district. It rings every time a person enters. A bazaar is to be held to provide plush seats for all the people, since they feel it is a long felt need.

My wife is rather delicate, so she can’t attend regularly. I shall be delighted to reserve the best seat for you if you wish, where you will be seen by all. For the children, there is a special time and place so that they will not disturb the elders. Hoping to have been of service to you, I remain,

Sincerely,

The Schoolmaster
You can make a close copy of sports drinks by using a one-packet-per-small-bottle drink mix, water, and pink sea salt. The potassium and magnesium levels in the salt probably will not be up to the same levels as sports drinks, and you will have to drink more (which, since most of this beverage is water, that's a good thing). By the way, did you know that soft drinks at fast food restaurants generally cost less than 25-cents for the company to make? That includes the cup, syrup, water, and overhead expenses directly and indirectly related (in proportion) to the drink. Fast food establishments that charge more overall for their drinks are not only preying on consumers who are dining in, but are also trying to recoup some of the lost potential profit from loss-leader items like those two-for-a-buck (or thereabouts) tacos. Save yourself some money (and stick it to the fast food chains) by actually reading and analyzing the menu, and then ordering the largest cup you can for the smallest price. By the way, juices that proclaim the goodness of “10% Real Fruit Juice” are nearly a 100% nutritional joke! Plus, they are also playing advertising and promotional games with your mind. And, many of these contain high fructose corn syrup which is tied to a whole variety of health problems. Here misleading names you'll find on juice cartons at the supermarket: “drink,” “punch,” “cocktail,” “beverage,” and the suffix, “-ade.”

When asked who his interview heroes from the mainstream media have been, Phil Donahue and Tom Snyder come to KJ's mind. Interestingly enough, both broadcasters had a Catholic education at prestigious institutions, and rose quickly in the business to widely syndicated as well as network talk and news shows. KJ has fostered a varied delivery from watching Donahue, and from Snyder, an desire to 'want to understand' the other person calling in. KJ tries to bring these practices to his professionally trained volunteer cohorts at NSM Media.

The 1998 movie, Pleasantville, dealt with the issue of outdated conformity in its story. But, it was never accused of allegorically breaching the subject of violent racism until college and university professors begin putting that interpretative spin on the movie as part of their students' English composition and writing assignments.

It's sad, but did you know that male Antia who wear black skinny jeans suffer from SEVERAL problems? For example, many of the 'fashion' pants worn by these cretins contain dyes having a vile smell that lingers. Of course, the vile smell is acerbated by many Antifa wearing their jeans too many days between washings. Then, there's the issue of the jeans being too tight, so as to cause reduced viable sperm count as well as possible decreased organic masculinity. Oh, well...the perils of being a liberal!
NSM88 Records has a wide selection of products ranging well beyond Compact Discs. Take a minute to check out our catalog as we think you will be impressed. You will find all sorts of items such as patches, DVDs, clothing, t-shirts, posters, video games, lapel pins, uniforms and accessories, collector LPs, a huge selection of books such as Himmler’s Camelot and much more.
6PM ET
SUN
NSMMEDIA.NET

KJ AND
HARRY HUGHES
NSM WEEKEND
SERVED HERE

NSM 101
Learn what
National
Socialists
really believe

Mondays at 9PM ET
on NSMMEDIA.NET
The Axeman's Edge
Tuesdays at 6PM ET
NSMMedia.net

LISTEN TO
MYSTERY
THEATRE
8:05PM ET
Tuesdays
Or the Cat
Gets It

mystery theater
9PM ET WED
NSMMedia.net

NORSE & Friends
NSM MEDIA

MIDWEST FRIDAY NIGHT
With Kynan and Polly
Fridays at 9-11PM ET
NSMMedia.net
COMING SOON...
NSM Media would like to thank Kyan for:

* Running the board for the premiere of The Axeman's Edge
* Co-Hosting the NSM Overnight while Gunner was out
* Reporting on the League of the South Annual Meeting
* Being guest commentator on NSM 101 and practically every other show we’ve got

It's trained volunteers like this who make NSMMedia.net one of the fastest-growing pro-white media entities in the world!

SEND YOUR MONEY ORDERS TO NSM'S LEGAL FUND

NSM Member
123 Maple Street
Anytown, USA

NATIONAL SOCIALIST MOVEMENT
PO BOX 15753
DETROIT, MI 48213
ATTN: LEGAL FUND

2012 VERSION 2018 REMASTERSING

ON THE ARIZONA ALIEN TRAIL
WE HAD THE BEST OF INTENTIONS INVITING REFUGEES AND IMMIGRANTS INTO EUROPE

THEN ONE OF THEM RAPED ME, AND I CHANGED MY MIND

I WANT YOU TO STAND UP FOR BEING WHITE

JOIN NSM88.ORG
Legal Name: Last: ______________________  First: ______________________  Middle Initial: ______
Alias Used (if any): ____________________________________________
Mailing Address: ________________________________________________
City: ______________________________ State: ______ Zip Code: ______
Telephone Number: _______________________
Email Address: ____________________________
Marital Status: _________________________
Spouse’s Name: _________________________ Ethnicity/National Origin: ________________
Date of Birth: / / Sex: Male / Female Height: ______ Weight: ______
Eye Color: _______ Hair Color: ________
Veteran: Yes / No Branch: _______________________________________
Dates - From: ___________________________ To: ___________________________
Rank: ________________________________
Military Training/Skills (please specify): _______________________________________
Discharge: Honorable / Dishonorable

Level of Highest Education: ________________________________

Criminal Record: Yes / No Felony: Yes / No Misdemeanor: Yes / No
If yes on criminal charges, (please specify): _______________________________________

Desired Commitment (check one): ___ NSM General Party $20.00 month
___ Supporter $20.00 month

As an Aryan Citizen of the United States of America or ______________________, I support a strong free Republic
without Jewish influence or control. I recognize the National Socialist Movement, in its efforts to improve the environment and
living conditions for all Aryan people. I agree with the goals and principles of the NSM and its aims therein to promote White
European values. As a Member of the NSM, I promise to support the NSM and do my part to advance the movement and our
race. I will actively fight for the NSM’s goals and initiatives by my contributions of money donations, materials, service, and
skills. I, __________________________________, support the goals of the National Socialist Movement for all White
European nations. I pledge not to use any methods that are illegal, in the normal sense of the criminal statute, to attain the
goals of the NSM and/or a strong free nation-state. I make this pledge to the NSM, of my own free will, for all White peoples to
advance my race. I swear that I am not an agent or partisan whatsoever whose ideals are hostile to the NSM.

Signature: _____________________________________ Date: ___________________

ALL applicants MUST enclose a photocopy of photo identification of themselves and $30.00 application fee.
The monetary submission includes the first month’s donations. Subsequent monthly donations are $20 per month. The NSM accepts money orders in US funds only (NO PERSONAL CHECKS). Well-concealed cash also acceptable. The $30 dollar application fee helps cover NSM publications and handbooks for new recruits.

DISCLAIMER: The NSM first and foremost is a legal White civil rights organization. All information obtained via the NSM Application is used for the solitary purpose of membership determination. The decision to grant or deny said application is based solely on the information collected. It is never used for any other purpose.

OUR RACE IS OUR NATION!

NSM APPLICATION, REV. ED. 2/06/2018