

Theodore Enslin

RECIPES AND RECEIPTS

Recipes and Receipts

Chaque a son gout

To cook takes time?

No.

To learn how to cook
takes more than timing.

It took longer for the toast to brown
than it did to write this about it.

Roots and stems and leaves and blossoms
seed comes later turned into grain
(and/or flour?)

A matter of taste individual
(perhaps)
eggs firm scallops barely
warmed through.

Cheek by jowel
two empty teacups
those who drank

long gone.

The press is made
If it is a good one
the first and just
any fruit between my jaws.

All are predators
What do we cook?
for simple savor
the salt of blood
from the seas.

We came from there
will return one day.

No apologies
the oyster fresh enough
so that it tastes us
as we enjoy its flavor.

Cockles and mussels oh?

alive

and then remembered.

The essence
after these petals fall
distilled perfume in a glass.

Dishes utensils not quite right?
Good cooking needs none of this.
By guesswork.

From their sources
the simplest and direct
if one thing or another
is missing make do
with what you have.
The elder books once said so.

There are these
ill
defined differences
to bake or broil
simmer to full boiling.

Sometimes
digestion is at fault
it is not a failure

What was given
came with love
sometimes to be repeated.

Some say sweets
and begin that way
others do forget them
or in ending try to fit
the first
it may be last.

And then there are those times
when nothing will congeal
or break apart
the meld is later
maybe not at all.

Proportions by the eye or hand
a measure more exact than placed.

There are times
when the look
and scent
are all

Should we dare eat it?

Picking the first raspberries
not quite a quart.
For only two of us
we don't need full measure.

The final servings less
but more prized.

'Despise not the day of small things.'

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