

Diary of a Wartime Chef

By Shadab Zeest Hashmi

Only winter berries
wild mushrooms and each of us
half the man he came.

No more of heroes
instead they want to hear
advice:
Always keep the mortar clean.

Recipes:
*Before frying in sweet oil,
slash and coat the eggplants
with a mixture of egg whites, pepper,
cilantro juice, murri and powdered lavender.
Serve hot
with segments of citrus.*

They fall asleep
between bread and entrée
and more advice:
Use medium sized eggplants.

They lay there
emaciated.

*Remember to fill the cuts with salt
to remove bitterness.*