

# That Plant Fucker



November 2019



# Fall in Texas

Oh Autumn my elusive lover  
I dress for you  
only to sweat through my clothes  
when you stand me up again

Oh Summer my stalker  
how do I shake you?  
I flee to autumnal climes  
only to have you follow

November should have a chill  
scarves and boots and  
kinda chunky sweaters but not  
too heavy cause it's not January

I think, Summer, I've had my fill of you  
for a lifetime  
I'm off to a land you cannot touch

Hello Scotland.



# Rosemary, Sage and Thyme

Welcome to your Thanksgiving triumvirate.  
Better than pumpkin spice.  
Build a better stuffing and give Stovetop  
Stuffing the ol' "Up Yours!"

We three friends grew up together. We are  
savory sisters that you only visit once a year.

Our sister Thyme marries with any savory dish.  
Fish or fowl, pork and/or beans. She's a bit  
wasted on beef.

Our sister Sage is the bearer of heady memory.  
The counterpoint to fatty meats, luscious  
meals.

Our sister Rosemary can be an enthusiastic  
flavor. Too intense for some tastes. But in  
measured portions, she can bring life to dull  
foods - fowl, potatoes, carrots.

Once a year, our reunion makes the  
thanksgiving ritual sacrifice rich with  
flavor. Though probably more than you want for  
a Wednesday night meal. But any one of us could  
improve a humdrum meal.





# Carrots with Rosemary

This is a staple side dish for Thanksgiving or any ritual sacrifice. [Sorry Tante Herta, this one's got a lot less Rosemary] Not a recipe in the strictest sense. More like a guideline.

- 1 lb carrots
- Some butter, maybe 2 tbs or 6
- 1 tsp fresh or 1/4 dried Rosemary, finely chopped or ground, or to taste
- Salt and Pepper to taste

1. Peel and slice the carrots
2. Place all ingredients in a pot with some water. How much water? Enough to keep the carrots from boiling dry while they cook but not too much so that the water will have a chance to mostly evaporate while the carrots are cooking. Maybe 1/2 cup?
3. Cover but leave the lid askew to allow for evaporation
4. Cook until tender and most of the water has evaporated. Maybe 20-30 min
5. Maybe add more butter?
6. Serve



# Rant

## Ritual Sacrifice

"To commemorate a past event, you kill and eat an animal. A ritual sacrifice. With pie." Anya, Buffy the Vampire Slayer, Season 4, Episode 8

Let's think for a moment how Thanksgiving ties us to our past. Not in the sense of Pilgrims and natives sharing a meal in peace and cooperation. That's just a story you tell children when they aren't mature enough to understand the complicated truth.

No, Thanksgiving as a ritual sacrifice ties us to generations older than the Pilgrims. When killing an entire animal was a BIG deal — not just a trip to the grocery store. Ritual sacrifice was truly an exercise in thanksgiving. That you had an animal to kill; that your harvest was plentiful enough to last the winter.

But we are blasé with our food. It's a given, a certainty. We've built it into our identity: "I'm a foodie," "I'm vegan," "I'm totally keto."

But food is basic. Maybe this Thanksgiving, when you're going around the table saying what you're thankful for, remark that you are grateful for the food on your table you didn't have to fight to grow or raise. Unless you when to HEB the day before Thanksgiving and had to fight for your turkey. That's on you.





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