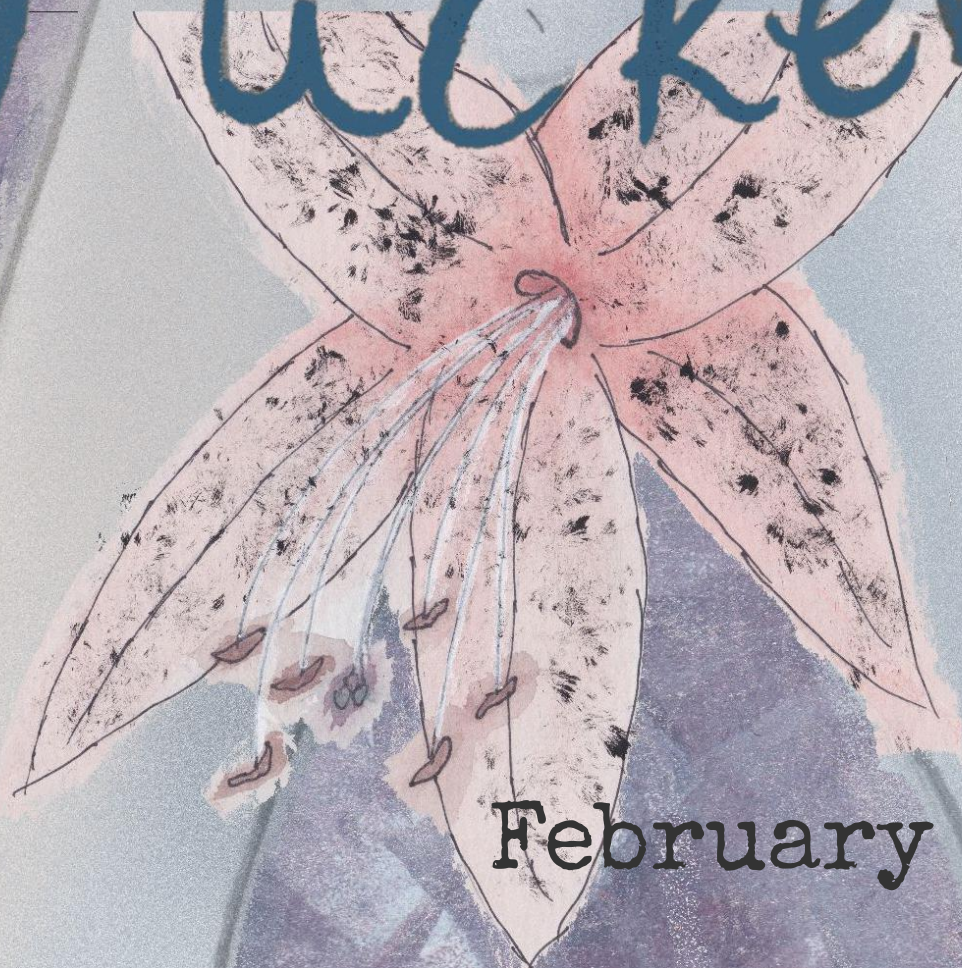


That Plant Fucker




February 2021

bad poem

Brigid's Cross

They stole our Goddess again
And demoted her to saint.
The Goddess commanded
primordial fire
Now she merely watches it.
Can I, a lowly no-one, raise her
Back to the seat of power?
Not alone
Many no-ones are required.





What are you
doing with
that Gardenia?!

I see how you stare at me every day.
You pretend to work, but your eyes
wander from the computer to my
lush form sitting on the corner of
your desk.

My white petals project purity, but
your gaze suggests anything but.
Biochemical shivers course
through my phloem when the barest
touch of your fingers floats on my
leaves.

Admit that you love me more than
just for my oxygen and heady scent.
It isn't only your nose you want to
bury in the velvet folds of my
petals.

Yellow pickled radish (danmuji)

4 pounds daikon radish, washed, the tops trimmed, and dried for 3 days
1 ounce chija (gardenia fruits)
 $1\frac{1}{2}$ cup water
 $\frac{1}{4}$ cup kosher salt
 $\frac{1}{3}$ cup white or turbinado sugar
 $\frac{1}{3}$ cup white vinegar
1 cup rice bran

1. Crush the chija in a plastic bag. Transfer to a sauce pan. Add $1\frac{1}{2}$ cup water, cover, and boil for 20 minutes over medium high heat.
2. Remove from the heat and strain the solids over a bowl. Put them into a cheesecloth folded over a few times, with the top tied to make a pouch.
3. Put the strained chija water (about $\frac{1}{3}$ cup) into a measuring cup. Add enough cold water to top it up to 1 cup.
4. Rinse out the sauce pan and put the cup of strained chija water back into it. Add the salt, sugar, vinegar, and the rice bran. Mix well and set aside.
5. Use a peeler to remove any brown spots and roots from the daikon.
6. Cut the tops and bottoms off the daikons, so the radishes are about 10 inches long. They should be able to fit comfortably into a gallon ziplock bag. Add the leftover tops and bottoms, too.
7. Add the pickle mixture and close the bag. Press gently and move the bag around so everything is well mixed. Open the bag and add the gardenia pouch.
8. Double bag with plastic bags. Refrigerate.
9. 24 hours later, take the radishes out of the refrigerator.
10. Press and massage the radishes through the ziplock bag to mix everything well. Turn it upside down and rightside up a few times. Squeeze the pouch, too.
11. Ferment for 1 month, taking it out every other day and giving it a good mix.
12. It should be ready to eat in one month. Discard the pouch, and take out as much radish as you'll need for a serving. Keep the rest in the bag.
13. Wash the radish well. Slice, and eat.

Rant

I hate the smell of gardenia. It's an odd thing. In most people's opinion, they smell nice. But the odor makes me almost physically ill.

I have no explanation for its effect on me.

If I use the language of flowers as my guide, gardenia represents 'secret love.' I guess I prefer all my loves in public.

But in Sabina's language of flowers, if I give you anything that smells like gardenia, I probably don't like you.

Shameless plugs

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