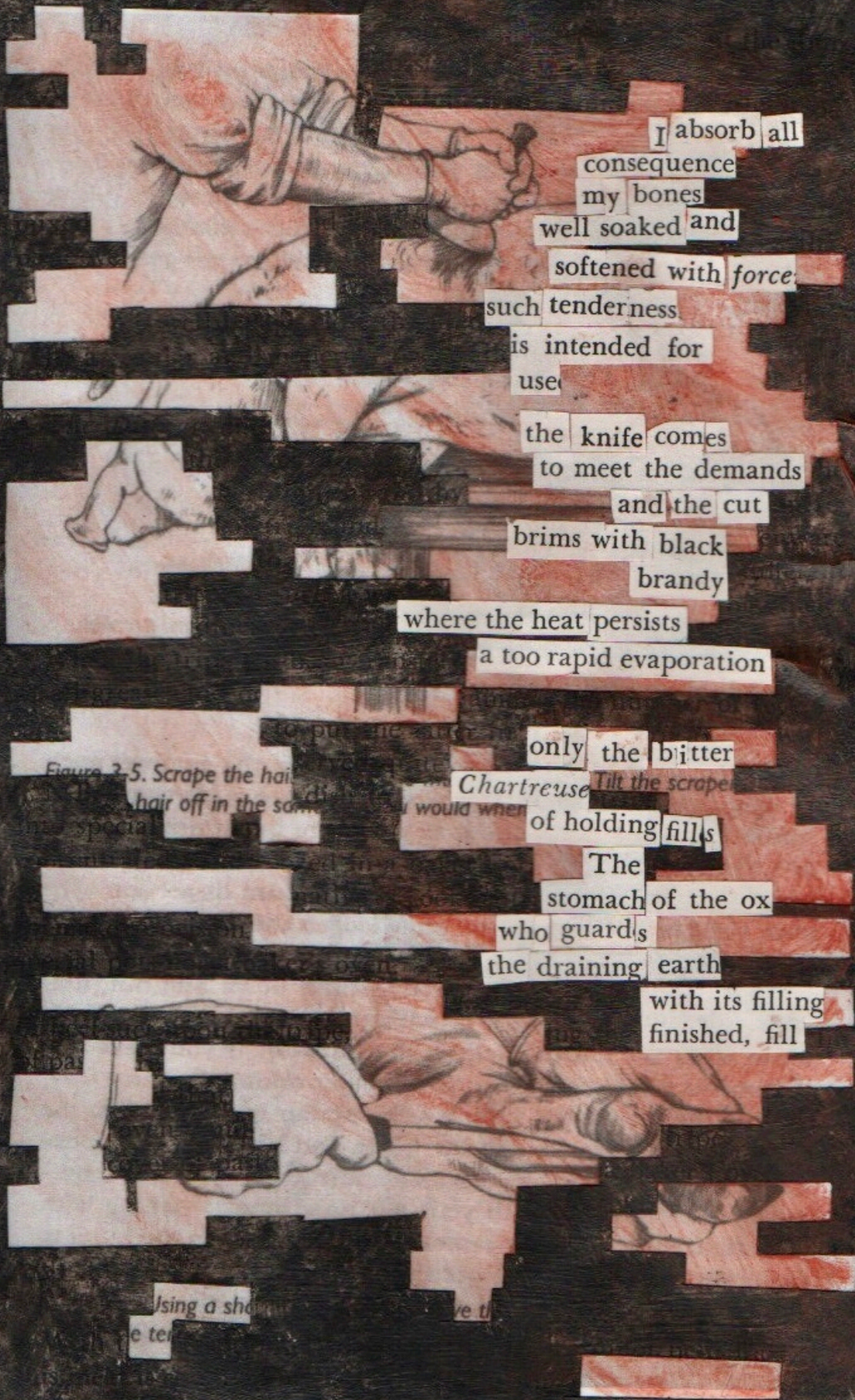


the tongue
When it is
the shape of olives a gated
place entirely cleared of blood
hold it under If it is running surround it with liquor; skin
parchment,
and let off the air
After an emptied round
my Tongue resolves to soak
plain in salt and render
tongues tend firm to the touch
to insist
compelled to
press the point
until they glisten

I consider a corner of the fire to permit
water its Boil to warm
The
birds and title the last moment

larks may be replaced
but the name
on the tongue
may still be
described as a Spirit



I absorb all
consequence
my bones
well soaked and
softened with force

such tenderness
is intended for
use

the knife comes
to meet the demands
and the cut
brims with black
brandy

where the heat persists
a too rapid evaporation

only the bitter
Chartreuse
of holding fills

The
stomach of the ox
who guards
the draining earth

with its filling
finished, fill

Figure 2-5. Scrape the hair
off in the same

Using a sh
e ter

FOOD	CALORIES	PROTEIN (g)	FAT (g)	MONO-FAT	SAT-FAT	CARBS (g)
what I touch I touch without method I drink			0	0	0	13
Milk, chocolate 1 cup					1.6	12
cautions envelop the skin in muslin		8	5	1.4	2.9	12
which like duckling's bones is as thick as the thinnest t forfeit				2.2	4.7	26
Milk, whole, 1 cup				0.1	0.3	12
bruised in a pleasure advocated by you when you					5.1	11
left in search of your own shelled history only to have pleasure mistake you For					0	11
an overnourished beast my nature will be a grave un ending be It empty or doubting					0	29
its name distinctly denotes it is made while the mad dogs bite belligerent and wild they bank to recover a hope associated with gold					0	0
But if ruled by their hope It will deal burnt brandy flushed with water drawn from eyes looked upon as absolute and I will Pour it over the heads of my guests without ever Once touching their crowns and I will then be left to rest on the surface of the liquid					5	1.9
Oysters, raw, 1 cup	134	12	4	0.4	1	13
Papaya, chopped, 1 cup	55	1	0	0.1	0.1	14
Parsley, raw, chopped, 1 tbs	1	0	0	0	tr	0

FOOD	CALORIES	PROTEIN (g)	FAT (g)	MONO-FAT	SAT-FAT	CARBS (g)
Parsnips, sliced, boiled, 1 cup	113	2	0	0.2	0.1	27
Peach, 1	37	1	0	0	tr	10
Peanut butter, 1 tbs	95	4	8	3.9	1.7	3
Peanuts, dry, roasted, unsalted, 1 cup	854	36	73	36	10.1	31
Pear, 1	98	1	1	0.1	0	25
Prickly pear, 1	42		1	0.1	0.1	10
Peas, black-eyed, boiled, 1 cup	561	39	2	0.2	0.6	100
Peas, green, fresh, 1 cup	134	9	0	0	0.1	25
Peas, split, boiled with salt, 1 cup	231	16	1	0.2	0.1	41
Pecans, 1 cup	754	8	78	48.8	6.3	18
Peas, 1 cup	10	0	0	0	0	2
Pepper, chili, whole, 1	25	2	0	0	0	5
Pepper, green, 1			2	1.2	0.9	0
Pepperoni, 1 slice			0	0	0	8
Persimmon, 1	32		0	tr	0	3
Pickle, dill, large, 1	12	0		0.1	0.1	19
Pineapple, fresh, diced, 1 cup	76	1	1		0.1	38
Plum, 1 cup	160	2	2	1.2	0.1	26
Pomegranate, 1	105		0	0.1	0.9	0
Pork, lean, roasted, 4 oz	186	32	5	2.2		0
Pork chop, broiled, 2.9 oz	197	24	11	4.8	3.9	
Potato, baked, 1.2 oz	220	5	0	tr	0.1	50
Potato, boiled with skin, 1 cup	112	5	0	tr	0.1	49
Pumpkin, raw, cubed, 1 cup	30		0	0	0.1	8
Rabbit, roasted, 4 oz	171	25	7	1.9	2.1	0
Radishes, 3	2	0	0	tr	tr	0
Raspberries, 1 cup	60	1	1	0.1	0	14

My appetite
Neatly follows demands
as I mature I should like
to proceed
through lines of heresy resisting
touch as untouched
as fire unsettled
as the line I employ
accidents the way I knuckle
the bones and melt down
finger-tips obviated by
neglect remember how melting
is also resting
at the dining-table itself such
common things
perceived the manifest
transformations apparent
instead of seen for all
the liquors of
separation dictate
flavor and view
combined
and reduced It is true
follow the rules and only
Sweets will suffice