BATTER BREAD, MULATTO STYLE (1935)

we cannot help but be here— — — on the other side of history. we,

whose bodies are decemberish. whose lowest walk

is reason the heat cannot prevent you. cannot prevent me

DIRECTIONS

- 1. Mix the cold hominy, beaten egg, corn meal and salt with enough boiling water to make a batter of the consistency of milk.
- 2. Put the lard in a deep baking pan and heat until it smokes.
- Pour into this hot lard the cold batter; the melted lard will bubble up on the side of the pan, making a delicious crust.
- 4. Bake in a moderate oven (350 F.) about forty minutes.

enough

like when i cried in the park, and you did not. the air was very serious.

you had decided it was over and i had thought this is all i have. once you had gone i began to gather myself

up when i saw somehow the leaves were growing again from the trees. you don't understand until you bear it

how perfect words can be. i wanted it to be green. i thought what was your favorite color—blue.

statistically it was blue.