

HAIKU A DAY

Where's all the snow at?

We haven't gotten much snow.

I feel cheated here

St. Joshua Norton Press
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ST. JOSHUA NORTON PRESS

Mathom House by the Cloisters | The People's Republic of Ames

— Thomas

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Download this and previous HADs at the website, so you can print out your own (DIY, yeah!) or if you want me to send you one, send me your address, and maybe a stamp if you are feeling nice. Or send me something you've made — trades always appreciated, postcards are nice too.

1 December 2011

One month of work down
And still, nothing on fire
Doing pretty good

2 December 2011

Two more book cases
Should take the slack most nicely
Furniture run soon

3 December 2011

I like this table
Where I can work and look out
On the street below

Glorious Kale

Taking a break from random photos to give you random recipes. Hope you enjoy.

You will need:

- A giant pot, with a lid
- A steamer basket
- A heavy pan
- 2 lbs. of kale, cleaned and roughly chopped
- Various root vegetables (red potatoes, carrots, rutabaga, parsnips), prepped and chunked up
- An onion
- Some oil to cook the onion
- Some sesame oil

In the pot put about an inch or so of water, put in the steamer basket and get that going. Prep the root veggies, dump them in the steamer, sprinkle some salt on them.

While that's steaming, chop up the onion and sweat it — put some oil in the pan on medium heat, dump in the onion, sprinkle on some salt. Cook until soft and translucent, but not so hot that you hear a lot of sizzling and the onion browns.

When the root vegetables feel like they're mostly done, drop in the kale, sprinkle some salt on it, and put the lid back on. Cook for a few minutes, just enough to cook the kale a bit but not so much that it becomes mush.

While that's happening, crank up the heat on the pan with the onion in it and glug in some sesame oil. You want this hot. When it's there and the kale is done, use some tongs to drop the kale into the hot oil. You want to slightly sautee the kale, but keep it moving, and using the kale to sweep up the oil and onions. Be careful, steamy vegetables and hot oil sizzle *a lot*. When you're happy with the kale, put it on a plate, put the steamed vegetables on top, glug on a little more sesame oil, and enjoy.

Note: there will be liquid in the bottom of the steamer pot. Do *not* throw that away, it's liquid awesome. My favorite use for it is in soups; stay tuned next month for Lentil Escarole soup, which is a perfect use for this.

25 December 2011

Best part of Christmas
Is fresh baked cinnamon rolls
Right from the oven

26 December 2011

So glad to be gone
But the few days away and
So glad to be back

27 December 2011

Where is the tea pot?
I know I just saw it there.
No tea is madness

28 December 2011

Three days work this week
Almost doesn't seem worth it
Hopefully it flies

29 December 2011

How the time does fly
Nearly the end of the year
When did that happen?

30 December 2011

Quiet radio
A song going through my head
Over and over

31 December 2011

Opening champagne
Is best done with a big knife
I learned that this year

4 December 2011

In a dark corner
A book I knew I had hides
Until I clean up

5 December 2011

Over a month here
And I still haven't put up
Any posters yet

6 December 2011

That lamp's not broken!
It just needed adjustment.
And I feel crafty

7 December 2011

In bed with a book
A soft light glowing; I read
And then I doze off

8 December 2011

Rusty balcony
The fire escape is tempting
But I don't go out

9 December 2011

Why do I want plants?
I never take care of them,
And then they all die

10 December 2011

Almost the whole list
Except for the one thing that
I really did need

11 December 2011

Say, who was that man,
Who first put the bomp in the
Bomp-she-bomp-she-bomp?

12 December 2011

Subway lady lies
The train two stations away
For fifteen minutes

13 Decembmer 2011

Glorious soup pot
A simmering tasty stew
Goes in my belly

14 December 2011

I found what I lost
When I put something away
Where it was to go

15 December 2011

This window, dirty
Is almost uncleanable
Without anti-grav

16 December 2011

The parties at a
Private university
Can be pretty swank

17 December 2011

Ancient memories
FORTRAN 77
It's out of my brain

18 December 2011

Thwoomp thwoomp thwoomp thwoomp eetz
Boom eetz eetz eetz boom boom boom
Techno in my head

19 December 2011

Oranges blossoming
A faint mist, a citrus breeze
The peel is shredded

20 December 2011

The winter so far
Has been a pretty tame one
No snow makes me sad

21 December 2011

Random wisps of steam
Escape a grate in the street
The engine moves on

22 December 2011

Holiday party
Leftovers lead to grazing
Be still my waistline

23 December 2011

Two-thirty am
Is for still being awake
Not for awaking

24 December 2011

Toast! Let there be toast.
Some scrambled eggs would be nice.
Impromptu breakfast.