Bill Yake

Forest Breakfast
*HJ Andrews Experimental Forest, 4 November 2013*

It will be fall in a Douglas fir forest—
find and gather chanterelles. They will glow as small suns setting in the fog and duff.

Dry these overnight & brush
clean of fir needles & forest soil.

Chop one clove of garlic, a chunk of onion,
three large chanterelles. They will cover the pan,
one quarter inch deep at first, but will concentrate when sautéed (nearly dry, just a dab of butter to get the onion & garlic sizzling).

In pan number two, scramble 3 eggs, half a tomato—diced,
a splash of olive oil,
and a quarter cup of almond milk.

The mushrooms will cook down golden,
to the odor of a Sicilian kitchen
with Mount Etna at the window. Add them to the scramble. Sprinkle with very little salt. Pepper. Cook in a well-cured cast-iron skillet—
stirring, from time to time, with a wooden spatula. Toast lightly two pieces (hand-sliced)
of an intriguing bread, say an apricot, walnut, and date sourdough. Completed, heap the scramble on the toast.

Eat warm—slowly, attentively—thankful for the forest.