

2013

## Chef

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### Recommended Citation

Stout, Robert J. (2013) "Chef," *Studio One*: Vol. 38, 7.

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## Chef

A matter of impulse  
that experience impels  
--a little more garlic,

nubs of hard cheese.  
Tasting as anticipation,  
not fulfillment.

Like making love:  
It's all the little things  
one adds.

Chiles. Almonds.  
Turning down the flame  
so nothing burns.

-Robert Joe Stout  
Oaxaca, Mexico