

The Meal

Oct 13

Sonia Zoref

Instructions for - Oysters in garlic butter:

Set the table with tall candles and a rainbow of flowers.
Ring my bezzie Maz and ask her how to cook them!
(then give up and nip to M & S for pre-cooked ones).

Open a bottle of red, pour a large glass,
take a large gulp, then a few small sips.
Put some Vivaldi on the C.D. player.
Dress in a little black number, big heels, big hair,
big mascara, big earrings.
Spray perfume modestly in all the right places,
including the dining room.
(If M & S hadn't already got there first, I would)
add herbs and spices, a sprinkle of magic dust,
Loads of crushed garlic, red wine (what's left)
and get the ice in the freezer
for the after dinner Baileys.

Outside the rain is tapping relentlessly
on the window to come in.
Hire up the music.
The leaves are swirling around the garden
making mini tornado's,
collecting loose debris of abandoned
chocolate wrappers and crisp packets.

Time to settle the dog,
Put to bed the kitten,
boot out the big Tom.

Oysters. What do you eat them with?
I know ... toast!

Oysters on toast – Saturday night,
just me and the XFactor
and the central heating.

Sorted.