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Poetry in the Mainstream Volume 42 Number 10





Poetry in the Mainstream Volume 42 Number 10

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photographs by Barbara Fisher

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Gilbert Honigfeld

Mixup

In a lexicographical mixup, bread — the staff of life in one language — is pain in another.

Gilbert Honigfeld

She Who Was the Baker's Once Beautiful Wife

hides her face now in the vacant hollow between the knobby outcroppings of shoulders and the sag of breasts, each a wilted flour sack,

her neck, humbled, twisted, buzzarded on itself in the aggressively docile posture of a child falsely accused and unjustly whipped,

defeat written into the fixed set of her back, the attitude of her carriage an attitude of loss, the bend of her unshawled head, away from God, the hopeless inclination of those fallen from grace. Marilyn Braendebolm

In a Cloud

She was like that. A wheel of wind. My mother possessed the kitchen when she made bread. I watched in wonder at her gliding motion as she stood in a white floury cloud. Stretching, folding dough. She'd slap her hands on her apron, flour dust rising into scattered motes. The kitchen was veiled in a wintery leak of sunlight.

I was a crumb of a child. She was the soprano.

Marilyn Braendeholm That Plastic Bag Bread

I think of Mum when I eat sliced white bread, the sort that sticks to your front teeth.

Mum baked bread each morning. But never on Sundays, and rarely after the day she came home with sliced bread in a plastic bag from the corner shop. She said,

Somebody's doing it for me now. I needn't do it anymore.

Shortly after, Mum took a job at my school. In the cafeteria.

Baking bread.

Marilyn Braendeholm The Sunrise Saturday Market

The sun rises and preserves the sky.

Metal tables are set about. Clinking. Clanking. Huddled noises of barter and banter and trade.

Bread in loaves. In boules. In rolls.

Wheaten. Walnut. White and rye.

Good fortune's leaning on the sky. The baker has arrived.

Paris Street Corner

Shaving the edge of nowhere, the edge where we all fall down, no drift of leaf from bough. When stem separates not even Occam's Razor cuts so close

Deborah H. Doolittle Belle Epoque Fantasie

The sidewalks are crowded with people and their umbrellas; the streets with all those horse-powered conveyances – cabs, carts, coaches, buggies, carriages, and omnibuses-streaked with rain. I dash from one awning to another, stand under the art deco canopy at the corner, wanting to stay dry while the nineteenth-century leaks into the twentieth. No sky-scrapers, yet, except if you count the Tour Eiffel disappearing and reappearing behind the low-lying clouds. I catch sight of it at each intersection, the way it looms over the city's own peculiar landscape of rooftops and chimney pots, spires and castellations. Patrons sit at tidy tables, sip coffee from tiny cups, nibble sweet pastries, waiting for the rain to ease. When the damp street begins to smell just as sweet, I lift my no-nonsense skirt and step right in for nostalgia's sake.

Robert Cooperman

Food Dream

I'm eating French fries: the thoughtless chewing of a cow in a meadow or a teenager watching TV beside a bowl of popcorn.

The crunch of golden skin, the juicy meat, the sting of salt, the slick of grease on my hungry lips.

Until I reach a last time and come up empty, my hunger for what's allegedly the unhealthiest food on the planet — unabated,

as if a child's present were whisked away after he'd played with it for a few minutes. At that point, I wake, still tasting dream fries, smacking my lips, reaching one last time, like a dog eternally optimistic when it comes to food:

dreams the one place I'm allowed to eat my fill. Jerome Berglund

old people love to cast bread crusts to the baby birds around their feet

smells when it rains to sensitive nostrils make for a ripe smorgasbord

delicate petals

take poorly to harsh nozzles drizzle them lightly as a pâtissier would glaze a tart

working in peak highs could well kill a man, definite siesta weather

Mary K. Lindberg No More Will be Baked Here

Villa San Marco, Bay of Naples, Italy, 79 A.D.

Where the sun ripens grapes to pearly purple, white foam flirts with an aqua bay, Roman villas loll at the sea's edge. Inland, farmhouses serve the wealthy with labor to provide fruits, vegetables, baked goods for citizen families, guests.

Tall above stands a volcano, like a planet, motionless yet churning. One day it awakens. Heated smoke shrivels fruit, tremors agitate waves, aqueducts exude sulfurous odors. The sun closeted, wind quiet, air fraught. No reason can explain this random event, no alarm postpone its consequences.

A baker, his wife, two children, hurry, frightened as star-pointed stones shear their roof, smother their courtyard's millstones, bags of bread. No more will be baked here. All those hours of toil, backaches from harvests, hopes to be freed from slavery — gone. They pack empty flour sacks with fruits, oil lamps, old hopes, new fears. They run, legs soon engulfed in pumice, grasp hands before roiling hot mud, murmur: we made bread now we're on fire along with olives peaches cowsheds seeds of our life and work ground to dead powder we're the emptiness of unlived lives give us air we can't breathe Mary K. Lindberg

Last Supper in Pompeii Queens, NY, USA, 2021 A.D., Pompeii, Italy, 79 A.D.

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A park in Queens, cloudless sky. The rickety food truck POMPEII proclaims "*Eat like the Romans*." I order grilled chicken, bread, veggies. Enticing smells, savory taste.

Two thousand years ago in Pompeii Romans eat street food. Open bars offer steaming vats of pork with a pungent fish sauce called *garum*. Midday cooking odors lure workers, slaves, freedmen. They stand to eat, drink, chat; red wine drizzles in chariot ruts.

Up the street in a villa owned by Antony Rufus Frontius, sunlight strikes a bronze Bacchus. Lemon, cinnamon scents fill the room where the family dines: Antony, his wife Cornelia, their two children. The sea breeze swirls a flowered fragrance through open wooden blinds. Parents recline on pearl-trimmed velvet

cushions. Cornelia exclaims:

What a meal, Antony! Olives, dormouse stuffed with minced pork, our favorite. And now, lemon apple tart for dessert.

Lured by the aroma, a boy and girl rush over. The slave Gaius offers a tray. *Those tarts! a touch of car∂amom; you're a promising baker,* the mother says. Children lean toward the sweets, palms open, *More, please! Please!*

At that moment the room, walls, villa, earth shake ferociously. The scene shrinks, yanked by Vesuvius into a dense cloud of burning black dust. The raging volcano, its debris, hot stones, lava seal an abrupt end to the family's life.

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In Pompeii today tourists are exposed to air and light again. The Frontius family, now accidental artifacts trussed in plaster behind glass, their gestures, pleas unmapped lives — all trapped before they could finish dessert.

Instead of tradesmen queued up for street food, rich citizens served by slaves, world tourists swarm the city. They sit in ancient doorways, or on stepping stones that link walkways, chew prosciutto, salami sandwiches, drink sodas.

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Back in the woodsy Queens park at dusk, the POMPEII truck gears up, sputters, departs noisily. An odor of garlic floats over discarded chicken bones.

As the ramshackle truck vanishes, I wonder what it would be like if the earth cracked open before me, with rising flames, roiling waters, and a wall of soot?

Imagine a Loaf of Bread on Pesach

Ukraine and Russia are the breadbasket for the world, punched in the gut.

I recall loaves baked in Liberian clay ovens; loaves eaten with edam in Amsterdam;

and the aroma from the bread bakers of Greenwich Village.

Barbara Fisher

I remember being woken by the smell of baking from across the street. Sylvia Manning

I Tried

I've worked for hours to try to get my computer to let me send you a poem.

Same problem as last month. It will NOT attach or copy in text. Even

went to the library to use their computer. Wouldn't work there either.

I have to give up. It's probably too late. Drats. But just to let you know.

Our Geography of Poets

Colorado Robert Cooperman

Minnesota Jerome Berglund

New Jersey Gilbert Honigfeld

New York Barbara Fisher Mary K. Lindberg Richard Spiegel

North Carolina Deborah H. Doolittle B.R. Strahan

> **Texas** Sylvia Manning

West Sussex Marilyn Braendeholm

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