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Directions for Use and Care

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Directions for Care and Use

Jason Snart

Having turned away from the kitchen window
 looking at wet morning roses and carrots fighting for space
 in the small garden we made
 with decking wood and too many nails,
 I think love and this frying pan
 have a lot in common.

How do you know when it's ready?
 A droplet or two of water.
 When they dance, then you've got something.

But what about after the guilty
 pleasure of bacon, or after the eggs that I stiffened,
 or after the French toast—the trailing globs of egg milk
 like the sopping bread might have found its way back
 to the safety of the stainless steel bowl?

The Directions for Care and Use warns:
 Overheat the pan and it warps.
 Submerge it too quick in cold water, it warps.

So you let the faucet run somewhere
 between too hot and too cold, licking a finger
 of syrup while managing soap, and I give the pan
 a quick orbital wipe with the soft side
 of the two-sided sponge. Because pans scratch easily,
 you know, on the surface.