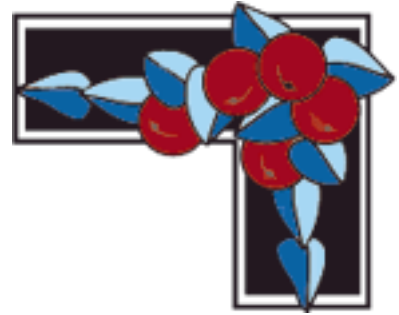


# Cooking with **T**avalisk



**Hello my little sweetmeats, welcome to cooking with me. No need to keep bowing after the first couple of times. Simply kneel on one knee and do not forget to address me at all times as “Your Eminence.”**



Now, back to cooking. As you may or may not know, I have a great fondness for the finer things in life. Some have called me a gourmand and they are, of course, quite right. Knowing all I do about the culinary arts I have decided it would be a great service to the world if I passed some small portion of my knowledge down for posterity. I have found no one willing to disagree with this assertion and have therefore judged it sound.



The cooking found herein is not for fancy French chefs or people called Wolfgang in Bel Air, it is for men and women with spirit and gusto, who aren't afraid to kill a few things in the process. Remember, my little sweetmeats, most of what you eat is dead.

Now moving swiftly along. First and foremost you will need an assistant to help with the mundane chores like measuring, boiling, chopping and garnishing. In order to avoid confusion, I will, hereafter, be referring to your assistant chef as “your Gamil.” For example: “Order your Gamil to pull the snails from their shells.” Have you go that? Good. It is important never to lose sight of the fact that you are a culinary leader and your job is to lead, not cook.

### *Tavalisk Cooking Tip #1*

*When in doubt as to whether your meat is spoiled or not: feed it to your cat first and then wait for two hours. If after the given period of time, the cat still lives then the meat is suitable for human consumption.*

As in all tasks worthy of doing well, I urge you to put your best foot forward at all times. Do not hesitate to punish your Gamil, throw a temper tantrum or goad your cat. Genius like ours demands certain physical outlets. We deserve it.



# Ingredients

30 Large & lively shrimp  
10 Extra-sharp skewers  
3-4 Tablespoons of olive oil  
1 Thigh-crushed garlic clove  
1 Glass of white wine  
1 Teaspoon of thyme  
Bacon  
Salt & pepper to taste  
1 Gamil to do all the work for you  
1 Well-strung Lire to play while  
you're waiting for the shrimp to  
cook



*(Under no  
circumstances  
add broccoli  
to this recipe)*

## Tavalisk Cooking Tip #2

*The best way to test how fresh one's asparagus spears are, is to take a single spear and poke one of one's underlings in the eye with it. If the person in question feels pain, then one can safely conclude that the asparagus is indeed fresh.*



# Instructions

Now, my little sweetmeats, our job here isn't to cook as much as it is to supervise. Special attention must be paid to the ten extra sharp skewers. Are they really extra sharp? If pressed against your Gamil's forearm, do they draw blood? These are the tough questions that we as culinary leaders must ask ourselves. Would it help if the skewers were blisteringly hot as well as sharp? Would olive oil improve ease of skewer penetration? See how difficult my job is? Hmph! And you thought all I did all day was lounge around on my well-cushioned couch doing nothing but eat.













Never forget that the key to good cooking is in the details. Have the volatile oils in the garlic caused someone to cry during its preparation? Are the shrimp lucid? Is the wine sour? And, most importantly of all, can you honestly say you have done all you possibly can to facilitate the cooking process?

Remember, as in art, one must suffer for one's work. Well, my personal maxim is that everyone should suffer except me, and if I do say so myself, those are words to live by.



# Frankly, my dear, I don't give a Ham

Now, I don't know (nor particularly care) about your opinion, but here seems as good a place as any to step back from the mundanities of cooking and impart some of my vast storage-house of knowledge. Like all great men I have philosophical and moral codes that I live by, and I have chosen to honor you with a few of them:

-  Guard your ham hocks at all times.
-  'Tis better to eat than to cook.
-  Never let a day go by without bringing a little pain to someone's life.
-  Never whistle with blancmange in your mouth.
-  Avoid soup in the basket
-  When in doubt: eat.
-  Two courses never a full meal make.
-  Never eat between eels.
-  You may desert all your friends but never leave your friend with your dessert
-  You don't have to be pregnant to eat for two.
-  Never milk a bull.
-  A friend in need is irritating at dinner.

Well that's enough of that. All this thinking has made me hungry. Someone pass me the cheese and crackers. Ah...that's better. Now, where was I? Yes, now before we move on to the next recipe, a quick word about fruit and vegetables.

The only good fruit is one that is garnishing a large piece of red meat. The only good vegetable is an artichoke (anything named after a violent gripping action to the throat can't be all bad).



### *Tavalisk Cooking Tip # 3*

*When attending a wine-tasting, always pay special attention to where you spit. If there is no one around, hold it in until someone walks by. Why waste the chance to test the reflexes of one's underlings?*



**A Fistfull  
of  
MOLLUSCS**





## Ingredients

*1 Good Pot*  
*1 Bad Lobster*  
*1 Saucy Red Wine*  
*2 Pints of Lobster Bisque*  
*6 Asparagus Spears*  
*1 Sharp Metal Spear to ensure the speedy execution of one's orders*  
*1 Reluctant Cat to aid in preliminary water temperature determination.* ♦  
*Red Pepper*  
*White Pepper*  
*Pickled Peppers*  
*Cheese*

♦ *Please note: the wise chef will have two cats on hand.*



### **Tavalisk Cooking Tip #4**

*You will, of course, be familiar with the concept of gardeners talking to their plants. I advocate following the same procedure with food. Talk to your food. Lull your lobster into a false sense of security before dunking the little devil into the pot.*

## Instructions

Now, this recipe can be a little tricky, my sweetmeats. The first thing we need to concern ourselves with is the water in the pot. Is it hot enough to set your cat's hair on end? (please see diagram below). Is the water at a sufficient level to submerge the lobster completely? Does it have several floating objects to provide variety to the eye and to give the lobster something to thrash against? If you can answer yes to these questions, you are ready to proceed with the dunking.

Obviously, your Gamil will do all the mundane work for you. Once you have thrown the lobster in the pot (preferably from a distance in order to splash hot water on others but not on oneself) all you have to do is sit back and wait.

Well that's all for now, my little sweetmeats. Go forth; cook, eat, practice all I have taught you, and never pass up the chance to be mean to your food. Bon Appetite!

*WARNING: please do not attempt any of these recipes at home. Tavalisk is a fictional character and his cooking techniques are dubious to say the least. © 1996 J.V.Jones. No unauthorized reproduction of this work is allowed.*