

## Ode to a BLT

A BLT should be housed  
between two slices of crusty  
Pullman sourdough  
from Della Fattoria,  
smoothly spread with whole  
egg olive oil mayonnaise.

The bacon should be  
from Niman Ranch,  
a crunch of slices piled  
high on the hog  
of the first slice of bread.

Then a six inch slice  
of Heirloom Tomato  
as thick and colorful  
as a bellyflop and as juicy  
as Marilyn's smile.

Last, the lettuce.  
Not romaine, but  
a generous cluster  
of organic mixed greens  
fluttering out the sides.

And one more thing—  
it has to have been  
fashioned by the loving  
hands of Stephanie  
Rastetter of  
Water Street Bistro.

Cut this succulent  
gift in half  
and share it with  
the kissable lentil-shaped  
mouth of the vegan  
sitting across from you.

An epiphany for her—  
another truffle  
under the oak  
for you.