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You Say Potato!

Elgy Gillespie

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Elgy Gillespie is an enthusiastic cook, travel writer, and journalist now living in San Francisco, where she writes for the *Rough Guide to San Francisco Restaurants* as well as for the West Coast's *Irish Herald* newspaper. London-Irish, she went to live in Ireland in her teens and remained a staff reporter at *The Irish Times* until defecting to the West around the time of the San Francisco earthquake. She does not claim to be a serious chef, just a courageous dabbler and enthusiastic eater who has dipped into many a culture, hosted many a meal, some good and some bad, and who has attended cookery schools in several countries. She is a founder member of a cookery writers' club in San Francisco, the Bitchin' Kitchen Vixens. She is also author of *The Liberties of Dublin* and *Portraits of the Irish* and writes for *Travelers' Tales* and magazines.
To all my Bitchin’ Kitchen Vixens,
past and present, male and female.
Particularly heartfelt thanks to Tara Duggan
of the excellent SF Chronicle Food Section,
who proofed the text with her trained and expert eye,
Uncle Julius who bakes and Rich Westwood who digs
and the Carroll Boys who always make me laugh,
and also to Maureen Klier.
And to Maeve Binchy, the mother of us all,
who let me proof the Women First cookery pages
and said that if I knew how to make jam, anybody can.
You Say Potato!

Elgy Gillespie

illustrated by
Rebecca Wildsmith

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Bad Women
Bad women know how to stir their tears in pots of compassion,
ADD SOME HOT SAUCE, WASABE, FIVE SPICES,
JALAPEÑOS, THE SALT OF MEMORY,
Stoke the fire of history, simmer in resilience,
make it taste like home.
BAD WOMEN CAN BURN.

Excerpt from poem by San Francisco laureate
Janice Mirikitami of Glide Memorial Church. As the Minister's wife and partner, she helps women in recovery redefine 'bad' as 'extraordinary', and serves homeless women daily.