

"A Quarterly
Published Strictly
Quarterly"

Works & Days

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Winter 2012

Nº I

Apology Not Accepted

by Cara Marsh Sheffler

In our highly confessional culture, I confess this:

You know nothing about me and—what's more—I hope to keep it that way.

Obviously, I should shut up now. That would be the ideal course of action to yield my desired outcome.

But, I'm no better than my vices and no one ever has accused me of restraint. {Cont'd}

Lion Tamer

by Willow Jane Sainsbury



A Beautiful Evening to Enjoy the Charms of Being Alive

by Jennifer Kraus and Henry Smith

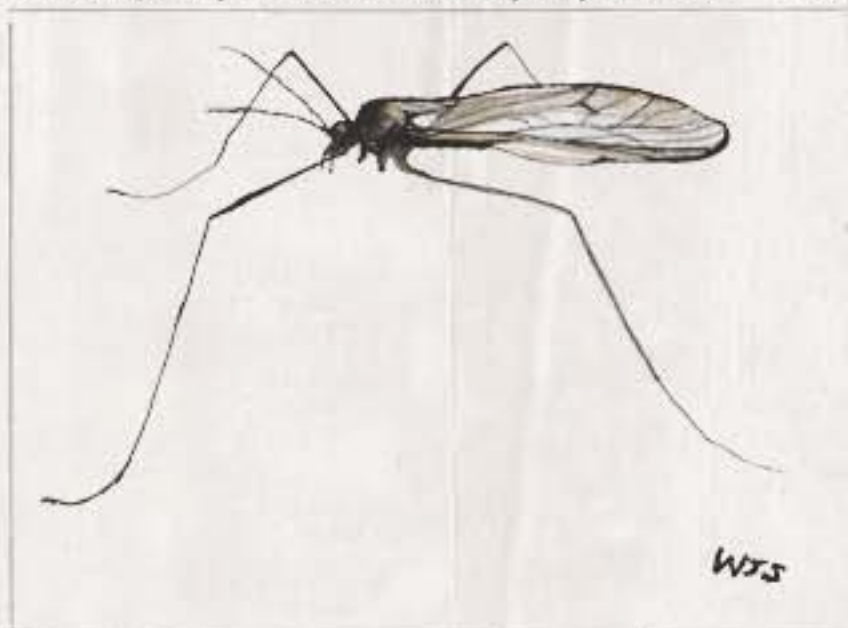


The Weirdest Thing

by Gillian Louise Bostock



"At dawn get to your fields, and one day they'll be full." - Hesiod



Drive

by Gillian Louise Bostock



Work, Transcendent

by Luke Cissell

Before it becomes uncomfortably apparent, let me go ahead and admit it: I have undertaken to write myself out of the trap I have fallen into again. It's a familiar trap, and though I trade in the arts (I make music), I would imagine it's recognizable to anyone who has worked at anything for any length of time. I have begun to question the value of my work in rather non-specific (but oh so specific!), sweeping, metaphysical terms. {Cont'd}

Trapeze Artist

by Willow Jane Sainsbury



Recipes

by Eric Wines and
Ashley Suzan

Tuxedo Sam

by Rebecca Bersohn



Building One:

Capital, Fire, and General
Focus in the Late-Modern
Nation State

by Eric Bland

Building Two:

Gross Mismanagement
of Simple Truth in
Construction and Thought

by Eric Bland

Buff Whalin'

by Rebecca Bersohn



Lonesome Dreamer

by Luke Cissell

Our Trespasses

Part One of Three

by Cara Marsh Sheffler

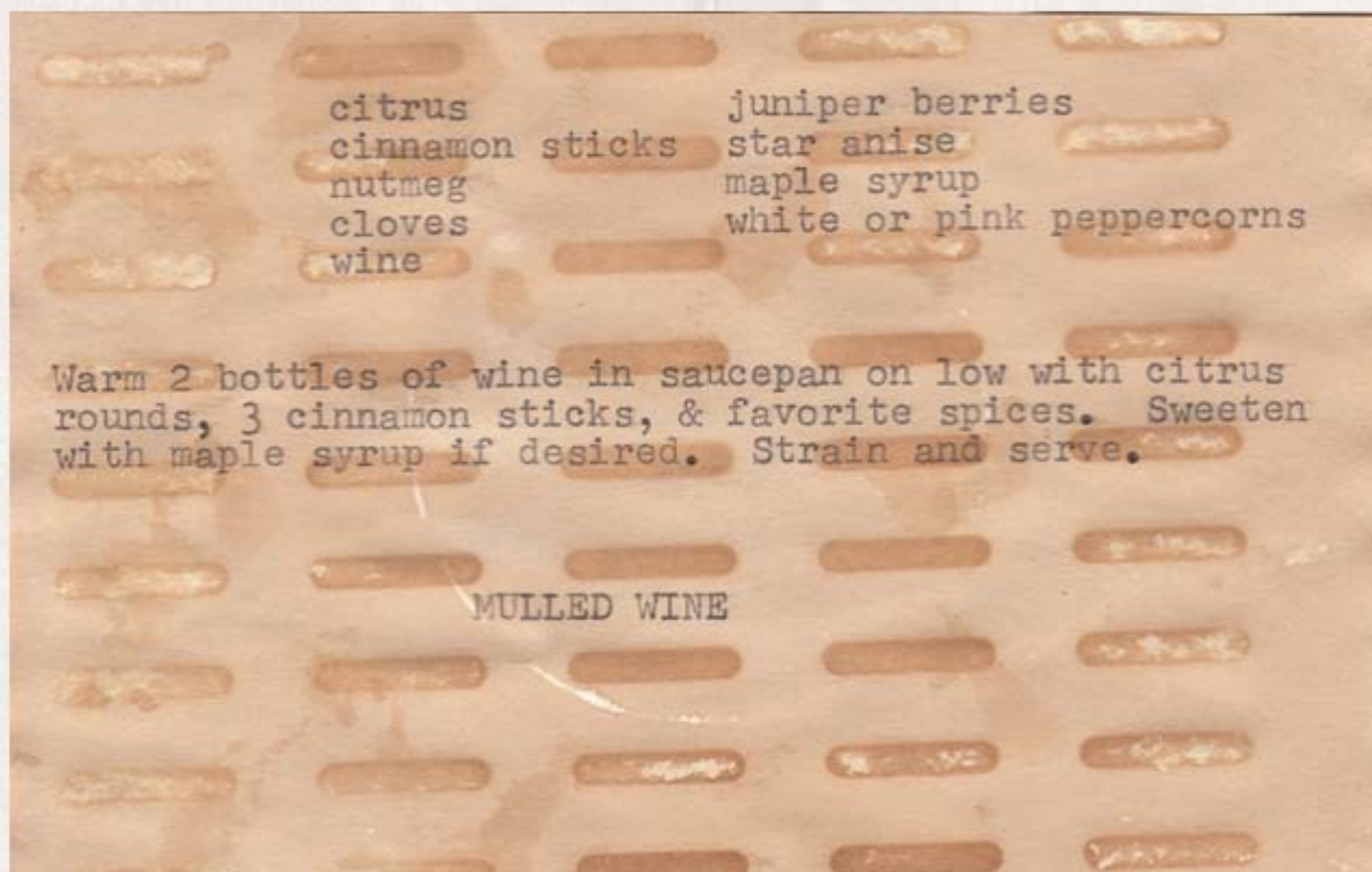
The panic attacks came on the night his mother's twin sister died, a woman Gabe had hardly seen in ten years. That lapse was no one's fault—or so Gabe was wont to think. The disease took a decade to kill her and in that time, as she shuttled from clinic to clinic, Gabe had dropped out of school and made a life for himself out East. Her funeral was held up by the Flood—an 80-year-flood, if you listened to the news, but nothing much worse than '93 if you listened to the locals—so that it had now been just over a week since his aunt had passed away. But the panic attacks, he somehow knew, were to remain a nightly fixture. {Cont'd}

Recipes

Works & Days Quarterly

by Ashley Suzan and Eric Wines

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Recipes

Works & Days Quarterly

by Ashley Suzan and Eric Wines

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Baby pumpernickel
corned beef
sauerkraut
pepper jack cheese

jalapeno pepper
mayonnaise
catsup
Dijon mustard

Mix equal parts mayonnaise, catsup, mustard, and jalapeno
(seeded & diced.) Place bread slices on a baking sheet.
Spoon dressing, thinly sliced corned beef, sauerkraut,
& cheese onto slices. Bake at 350 until cheese melts.

REUBENITOS

1 2 3 4 5 6 7

Recipes

Works & Days Quarterly

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Nº I, Winter 2012

chicken
sesame oil
soy sauce

Sriracha
scallions
ginger

dark brown sugar
apple cider vinegar

Saute minced garlic with some sesame oil in stockpot until fragrant. Add equal parts soy sauce, brown sugar, & water (teacup is good.) ADD one bunch coarsely chopped scallions and sliced ginger root (thumbs length.) ADD chicken: breasts, legs, & thighs are best. (To reduce fat, remove skin.) Add a splash of vinegar and Sriracha to taste. Bring to a rolling boil & reduce to a simmer for an hour, turning occasionally. Delicious with rice pilaf/egg noodles/green leafy vegetables.

← SOYU CHICKEN →

1 2 3 4 5 6 7

Recipes

Works & Days Quarterly

by Ashley Suzan and Eric Wines

Nº 1, Winter 2012

Vermicelli
butter
salt

chicken or vegetable stock
white rice
pepper

MELT 2 tbsp butter in a saucepan on medium heat. Add a handful of broken vermicelli. Coat & toast until golden brown. Fold in one cup of rice. Add equal parts stock & water; cover rice about 2 inches. Season and bring to a boil. Reduce heat to simmer and cover for 20 minutes.

ARMENIAN HOLIDAY PILAF

1 2 3 4 5 6 7

Recipes

Works & Days Quarterly

by Ashley Suzan and Eric Wines

Nº 1, Winter 2012

one clove crushed garlic
olive oil
3 dashes Worcestershire
½ to one cup grated
Parmesan cheese
salt
pepper

one tbsp Dijon mustard
juice of one lemon
Cavender's Greek season
2 tbsp mayonnaise (OR one
egg OR creme fraiche
OR vegannaise)

Combine all ingredients (Cavender's & salt/pepper to taste) except olive oil. Whisk, blend, or shake in a Mason jar, gradually adding olive oil until desired consistency is reached. Season to taste. Serve on Tuscan kale chiffonade, torn romaine, or crudites.

HAIL CAESAR DRESSING

1 2 3 4 5 6 7

Recipes

Works & Days Quarterly

by Ashley Suzan and Eric Wines

Nº I, Winter 2012

flour
wine
herb of choice
butter
stock
salt & pepper

Make roux (melted butter mixed with flour 1:1) in saucepan on medium heat. WHEN TAN and fragrant, add 3:1 combined liquids to roux. (Wine and stock should correspond; e.g., beef/red wine, vegetable/white wine.) Bring to boil and add seasonings. Reduce to simmer until desired consistency (usually about 20 minutes). DO NOT add flour to thicken.

GRAVY

1 2 3 4 5 6 7

Recipes

Works & Days Quarterly

by Ashley Suzan and Eric Wines

Nº 1, Winter 2012

2 cups flour
6 tbsp butter
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ cup flavor of choice
(choc. chips, orange zest, cranberry)

one tbsp sugar
one cup heavy cream
2 tsp baking powder

The key is to keep the butter cold, cubed, and solid. Mix dry ingredients. CUT in butter until pea-sized. Mix in cream and flavor just until combined. Roll dough to one inch thickness and refrigerate. Preheat oven to 375. Cut dough to desired shape and bake for 15 minutes or until golden.

SCONES

1 2 3 4 5 6 7

Works & Days

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Editorial Staff

Luke Cissell (*Work, Transcendent; Lonesome Dreamer*) is a musician and composer who lives in Lower Manhattan. Born in Louisville, Kentucky, he was a fiddling champion at the age of eight and went on to train as a classical violinist. Cissell's recent work includes a collection of chamber music, a full-length album, and a suite for solo violin written as a companion piece to Cara Marsh Sheffler's *Guide*. He is currently at work on his second studio album and an opera based on Henry James's *The Ambassadors*. Play with his jukebox at <http://www.lukecissell.com>.

Sarah Marriage (*Art Director; Designer; Programmer; Calligrapher*) is a woodworking student at the College of the Redwoods Fine Woodworking program in Fort Bragg, California. Conceived in Fort Lauderdale, Florida, born in Tulsa, Oklahoma, raised in Anchorage, Alaska, Sarah has at turns worked in the fields of architecture, structural engineering, occupational health and safety, dog-walking, data management, physics, youth empowerment, and construction supply. Recent projects include a madrone box and the rehabilitation of a nineteenth-century townhouse in Baltimore, Maryland. The box will be on display alongside the work of her classmates at Fort Bragg's Town Hall from January 28th to February 5th.

Cara Marsh Sheffler (*Our Trespasses; Apology Not Accepted*) is a writer who lives on Manhattan's Lower East Side. In her past life as an actress, she was featured in Woody Allen's *Celebrity* and in The Looking Glass Theatre's Off-Broadway production of *Much Ado About Nothing*. A recipient of the Eagles Prize, she has most recently been working on an essay collection and a novel about the guidebook used by the Donner Party, *Guide*. She performed an excerpt of *Guide* in tandem with Luke Cissell's (*The Myth of*) *Infinite Progress* at the Brick Theater this past spring. Sheffler is also providing the libretto for Cissell's operatic adaptation of Henry James's *The Ambassadors*. She is not on Facebook.

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Contributors

Born in Los Angeles, **Rebecca Bersohn** (*Tuxedo Sam; Buff Whalin*) is a New York based artist. She received her BFA at New York University. Her work has been exhibited at Monster Island, Charlie Horse Gallery, the Market Hotel in Brooklyn, BWAC and The Commons Gallery at NYU. Her Awards in the Arts include Bank of America Art Award 2004, an Artist's Distinction Award (2003) for an ink/water color piece at the California Art Education Association Los Angeles County Exhibit and the Governor's Art Scholar Award 2002-2003.

Eric Bland (*Building One; Building Two*) is a writer/director/performer/accountant and the artistic director of the Old Kent Road Theater. He was born and raised in Richmond, Virginia and has a degree in Creative Writing (Poetry) from Princeton University and an MA in Writing for Performance from Goldsmiths College, University of London. His play *Death at Film Forum* was published in NYTE's Plays and Playwrights 2009. Recent productions: *Here at Home* (31Down); *Emancipatory Politics: A Romantic Tragedy* (Incubator Arts Project); *Jeannine's Abortion: A Play in One Trimester* (The Brick, w/ Piper McKenzie Productions); *Are We Bourgeois, Mon Amour?* (A Psycho's Analysis) (Bushwick Starr); *I Stand for Nothing* (Ontological-Hysteric Theater). He was named one of nytheatre.com's people of the year for 2010, and his next show, *All the Indifferent Children of the Earth*, will premiere at The Brick Theater in mid-February, 2012. He may be contacted at ericbland@gmail.com.

Originally from the San Francisco Bay Area, **Gillian Louise Bostock** (*Drive; The Weirdest Thing*) left New York this past spring to return to the West Coast and focus solely on her own work after years of putting aside her own artistic goals to become a real-live sponge of photographic extrapolapagus. Predominantly photographing interiors and landscapes, she employs the medium as a means to dabble with philosophical questions concerning the meaning of life and lock its fleeting beauty into place much like a butterfly pinned beneath museum glass. More of her work can be found here (www.gillianbostock.com) and on Cowbird (<http://cowbird.com/author/gillian/>).

Jennifer Kraus (*A Beautiful Evening to Enjoy the Charms of Being Alive*), based in Warwick and Brooklyn, NY is the founder of HUGE CUP Productions, a fledgling live arts production company. Since its inception in 2010 she has produced two original hybrid theater works in Warwick. Jennifer has worked in choreographic and assistant direction roles at The Cell, The Players Theatre, and HERE in NYC. She teaches dance, drama, and voice at the New York Performing Arts Center in Washingtonville, NY. Learn more at hugecupwordpress.com.

Christo Logan (*Now Playing*) has worked in New York, San Francisco and Shenzhen on projects inventing furniture and products, graphics and websites, buildings and fabrication, installations and urban planning, and remote control fighting robots. He is currently a founding member of Urbanus Labs architecture office in Hong Kong, and he plays the cello.

Willow Jane Sainsbury (*Trapeze Artist; Lion Tamer; Insect Illustrations*) is an artist and illustrator, who currently lives in Vicenza, Italy. She has lived in Melbourne, Australia; Auckland, New Zealand; and Oxford, United Kingdom in the past three years where she continues to teach, learn and work as an artist. She most recently returned to education, learning print-making at the Australian Print Workshop. She is currently working on her own illustration project and a study of landscapes. She is not on Facebook.

Henry Smith (*A Beautiful Evening to Enjoy the Charms of Being Alive*), hailing from Warwick, NY, is an aspiring creative videographer. Just this past summer he began creating short videos for a website, grinds.com, that focuses on showcasing various artists in the local Warwick community. His dream is to keep creating videos to enrich the community around him, while broadening his own artistic expression. He had a wonderful time teaming up with Jennifer Kraus to create a surreal, dream-like piece that he hopes everyone who watches will enjoy. Thanks to Vastu Yoga for letting us use their beautiful space.

California-grown and a New Yorker at heart, **Ashley Suzan** (*Recipes*) is a graduate of the Gallatin School at New York University. The youngest of four, Ashley was raised in the kitchen. An avid yogi and spinning enthusiast, her creative passions include drawing, food, and beverage. Follow her on Twitter @AshleySuzan.

Eric Wines (*Recipes*) enjoys trolling flea markets for treasures, playing with plants, and distance running. Eric is co-owner of Tre restaurant in Manhattan and a member of Skylight NYC. He hosts candlelight suppers and classy cocktail parties. Eric was raised in Detroit, MI and lives in New York City. Follow him on Twitter @EricWines.