The Cafeteria

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Iosac Bashrins Singer
After the war, new technologies and buildings became more common in Germany. I was born in 1944, in the midst of the Second World War. I grew up in a small village in the countryside, surrounded by farms and forests. My parents were farmers, and they taught me to love nature and hard work.

The village was peaceful, but the war was not far away. Each year, we would go to the nearby town to buy supplies and see what was happening in the world. I remember one day, when we visited the town, we heard a story about a group of soldiers who were planning to invade our country. It was a dark time, but my parents continued to work hard and keep our family strong.

After the war ended, we moved to the city and started a new life. I went to school and learned about the world beyond our small village. I was fascinated by science and math, and I wanted to be a scientist when I grew up.

I worked hard and eventually became a professor at a university. I am now retired, but I still love to think about the world and how it works. I believe that science can help us understand the world and make it a better place. It is a constant journey, and I am excited to be a part of it.
I found no firm ground, no certain place, with which I might fix my foot, and I was cast upon the sea of chance...
The cabbage

I know how to plant and grow my cabbage. The seeds are planted in the garden soil and watered every day. After a few weeks, the seedlings emerge and are transplanted to their permanent spots. The cabbage grows best in full sun and well-drained soil. It needs regular watering and fertilization to thrive. The cabbage can be harvested when it reaches full size, usually around 8-12 weeks after planting. The heads are cut off at the base and can be used fresh or preserved for later use.

How to prepare cabbage

1. Wash the cabbage thoroughly to remove any dirt or debris.
2. Cut off the outer leaves and STEM. The outer leaves are tough and fibrous, while the inner leaves are softer and more tender.
3. Remove the core. This can be done by cutting around the core with a sharp knife or by using a vegetable peeler.
4. Chop the cabbage into desired sizes for use in salads, stir-fries, or as a vegetable side dish.
5. Use the cabbage immediately or store in the refrigerator for future use.
The Czarist

ISAAC BASHEVIS SINGER
The joke

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