

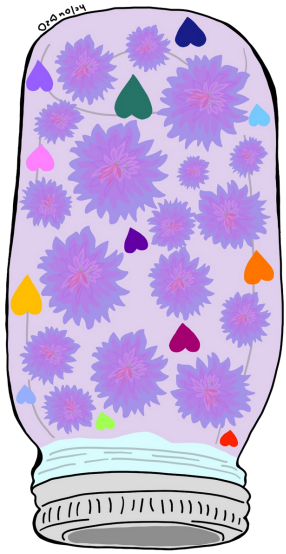
Chive blossoms only bloom for a short time, like the ephemeral days of early June. They begin as tight, waxy buds and bloom into onion-scented, lavender, puffball flowers on tender green stalks. After hosting many pollinators, catching dew drops, and beautifying our gardens, the flowers fade to papery husks before releasing their seeds, **an offering for the generations to come.**

When we first became friends, **hc and I made our first batch of chive blossom vinegar together.** We buzzed around from plant to plant, plucking the blossoms and holding them as prized possessions in our brown hands. Between each round of harvest, we would talk, laugh, cry, and occasionally hc would scamper away when a butterfly got too close.

Now, we are working on our third batch together, **marking three years of our blossoming friendship.** Even from across the cities, we talk on the phone during our walks, describe the delicate flowers we collect as we each meander through our neighborhoods, on occupied Dakota land.



Chive Blossom Vinegar



Words by hc lou & L. Kling
Art by hc lou



hc (she/her/hers) is an angry gemini earth dragon, multiracial, asian, queer, cisgender, disabled, depressed, and anxious woman of color artist based in st. paul, minnesota.

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Low (they/them/theirs) is making and fermenting food with care and magic on occupied Dakota and Anishinaabe land. They are a queer, mixed race, Pickle Witch. Instagram @YOLOWzines @picklewitch Gmail YOLOWzines & picklewitchmag

Over these years we have become close friends. Queer family. We make art together, we send each other pictures of our pets and goofy selfies, and real talk about our mental health. **It has been so important for me to make friendships with other Queer Asians who are dedicated to liberation and solidarity-** to talk about the violence we have each internalized and try to unlearn, and find joy in the beauty of our friendship.

It has been so important for me to be friends with hc.

To celebrate our friendship, we are offering a recipe of our friendship- chive blossom vinegar.

Chive Blossom Vinegar

Start with as many chive blossoms as you can gather. Leave plenty for the pollinators! It works best if you gather some from your yard, and your queer family members gather from their yards, and you combine them all together.



Trim all of the green parts off and gently wash the blossoms and throw any ants or gnats back outside in the yard so they can keep caring for the garden.

In a clean glass jar, **pack the chive blossoms** almost to the top.

Add vinegar (I use a combination of rice and white wine vinegars) until it covers the blossoms.

Cover the container with a non-metal lid and let it sit for a month. It will turn a beautiful pink, as the flowers give their color to the vinegar.

Use the vinegar or the pickled blossoms as sour accents on your salads, to finish your soups, or with fresh cucumbers.

Repeat this process season after season, and **count your years of queer, interdependent relationships** by how many bottles of pink vinegar you create and consume with your family.