

Chapter 7 - Clams - enneagram companion

The customer enters at LA, service begins immediately. He is welcomed into the restaurant; sat down at the table of his choosing; offered water and given a menu. He begins to evaluate the food that the restaurant is prepared to transform (LA-FA) by looking at the menu.

He sees the restaurant has clams. He likes clams. Now he must decide the method of the function that will be used to transform them (FA-DO). Does he want them fried or baked or steamed?

He asks the waiter which is best and the waiter looks to the comments of past customers, which reflect previous completed principles and reveals the experience of the chef (DO-TI) whom he knows is very good at frying clams because he has done so many in the past (TI-SO).

He also knows that the chef has proven his skills as a clam fryer (SO-RE) since he has won the annual "fried clam contest" twice and, in addition, he also knows that his restaurant, which has served a lot of fried clams (SO-LA), has added the most modern clam frying devices known to man to its kitchen (LA-MI).

So our waiter recommends the fried clams to the customer. The customer agrees and the decision is made (LA-RE)...I'll have one order of the fried clams please. The order arrives in the kitchen where the master chef reads it and starts the function of transforming clams, after he verifies that he has clams and the tools needed (RE-FA) and (RE-MI).

He tells his staff to get out and grease the frying pan, which he knows is the best tool for the job (FA-MI); and to shuck and wash 20 clams and to soak them in the secret-sauce-breading-mixture...while other staff heat up the fire to the proper temperature (MI-DO).

The master chef observes the preparation and when everything is shucked, and washed, and soaked, and breaded, and hot enough...he will be able to envision the end result (MI-TI). We are ready to fry some clams, he says, and merges his confidence (TI-SO) with the readiness of the kitchen (DO-SO)...to reach SO, where the frying begins.

He is Johnny-on-the-spot (moving with the line of time SO-LA) until the frying process completes itself at LA. He is done with the clams! His staff serves them, while he goes back to the kitchen and waits at RE to receive the next order from some hungry patron.