

# *ESL EXCHANGES*

*Spring 2012*

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A Cup of Mint Tea

Cuifei likes making mint tea  
Because it represents her soul.

When you see Cuifei  
You must think of the mint leaves,  
Petite, verdant, and fresh.

When you get along with Cuifei  
You must recall the wonderful moment  
That you drink a cup of mint tea,  
Perfumed, relaxed, and unforgettable.

When the mint leaves swim in the warm water,  
Or the mint tea dances in your mouth,  
Do you think of Cuifei?

A cup of mint tea,  
Fresh with a bit of bitterness,  
Reflects the girl's happiness  
And sadness.

People like drinking mint tea  
Because it reminds them of Cuifei.



## Raspberries

I hide in nature in my prickled nest. I grow protected from hungry birds that seek to eat me. I am attractive, but in a wild way. My crimson flesh vibrates against the dark green of my home. If you reach for me in a careless way you will get hurt. If you really want to taste me you really have to put an effort to do so. Carefully bring me towards you, if you wish so. Put your hands between the thorns and very slowly remove me from my nest. If you can't wait to taste me then you are not worthy of having me at all.



You should not eat me right away. If you do I will be dry, bitter and sour. I might make you frown and make an ugly face. You have to give me time to ripen. If you truly want to appreciate me you have to add a hint of sugar. It brings out my hidden sweetness. You can add some whipped cream too, if you wish, that could lessen the sour feel in your mouth. But be aware, you will never completely be rid of that sourness. You have to love me for what I am, which is this inquiring, mysterious mix of sensations and flavors, in-between the sweet and the sour. Not so sour, if well prepared. Not too sweet for my own nature, but tasty enough to keep you reaching out for me, the raspberry.

~ ~ ~

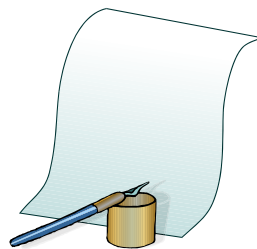
Larry Londono

## My Fairy Tale

Once upon a time there was a cabin in the middle of the forest. In the cabin lived a child abandoned by his parents. His name was Spartacus. Spartacus was able to survive on his own because he was an intelligent young lad and he was very handy with tools. A couple of years went by and a storm blew up. He felt it coming for some time, but he felt the cabin could handle it.

It began to pour day and night for 20 days; the canyon began to fill up tremendously. He had no choice but to leave with the things he could carry in his hands. On the road to find a new place to live, he encountered a little girl crying for help. She had lost her parents in the storm. She told him her name was Ann and they were about the same age. He taught her the necessary skills to survive while they were on the road together. One night he decided to leave her because he felt she could fend for herself. At day break she discovered he had left, but he left her some food and a knife.

A couple of days passed. Ann was still sad because she had grown fond of Spartacus. He was in a cave at the time. In the middle of the night he heard howls. He got frightened; two malevolent staring wolves lurked out of the shadows, with teeth that could snap a bone in half.



Macaroons Are Me

Macaroons may not be the first for me,  
But it can represent me.  
Rose, Almond, Vanilla, Lemon, Chocolate, Orange,  
All of these describe me.

**M**ama said, a girl has to be happy no matter what she faces.  
**A** Macaroon, can it reach Mama's standards for being happy?  
**C**hocolate brings me the warmest feelings right down to the core of my heart.  
**A**lmonds bring me ordinary feelings.  
**R**ose reminds me of the onset of puberty for a little girl.  
**O**range is sour, as if my heart has been taken away.  
**O**h, all of these feelings are part of me.  
**N**o matter the taste: sweet, spicy, salty, sour, or umami.  
**S**hh... Now Macaroons walk towards me...



## Fondue

I'm complicated. Sometimes I can be really sweet but other times I can be really bitter. It depends on who prepares me and how much effort that person puts into me. Even though some days I'm ready to be really sweet, if the person who is preparing me forgets about me, I can burn and taste really bad.

In order to cook me, first of all you need to have the equipment to get the best from me. The best pot to serve me in is the one that uses a candle or tea light as a source of heat. The pot should be small and not too deep. Now you have to decide what type of chocolate you want, dark, white or milk. You can also look on the Internet for a recipe; many people have fun while making me so they share their recipes there.

Don't worry about the preparation. This part is not complicated. First, in a small pan mix the chocolate with sugar, evaporated milk, and butter. On the stove let the mixture boil and thicken for about five minutes. Pour the contents of this pan into the small pot and light the candle or tea light to keep it hot. Now comes the fun, dip away!

I'm an easygoing food, and I don't mind what you dip into me, but it is important to choose the perfect blend. You can use whatever fruit you want: bananas, apples, or strawberries. If you don't like fruit you can use other foods such as cookies, marshmallows and other sweet things.



Remember, if you take care of me I can make dinner more fun and unforgettable.



## Letter to Hansel and Gretel's Father

Dear Father,

Your decisions were all selfish. I don't believe that in your heart you really cared for your kids. How can you let your wife, who isn't even your children's biological mother, decide to abandon them in the woods and you do nothing about it? If you really cared for them, you should have manned up and tried to have found an alternative way to feed the family. Also how could you let you kids go and never even look for them? Your kids were gone for more than a month and still you didn't bother to look for them to know what had become of them. I think you are lucky because even though you don't deserve to be a father, your kids love you a whole lot to come back to you after all that has happened. I hope you take this as a learning experience and finally be the man of the house as well as the father your kids believe you to be.

Sincerely,

*Jonathon*

Jonathan Cantres



Dear Father,

You are a horrible person. How dare you abandon your children. Your children love you more than anything in the world and there you go leaving them to die! Your wife is not blood, but your children are. If you were so worried about not having enough to eat, then kill your wife. She's a nag anyway. Having a family is about sacrifice. Give up your own food so that the children won't go hungry, look for more work, or sell anything you can. Don't, I repeat, don't ever turn your back on family.

From,

*Gina*

Gina Ricevuto-Blumenthal

~



Stephanie Boodram

Dear Evil Stepmother from the Fairy Tale *Hansel and Gretel*,

You are very evil and selfish. I would like to know why you did not care for Hansel and Gretel? They are very sweet children who did not cause any harm to you. I believe your selfish actions resulted in your death. Your personality is very similar to the wicked witch. Are you two close or know each other? You two could have been very close when you were both alive. In my younger years, I learned a concept that I keep with me today: sharing is caring. Have you heard of it before? This is my advice to you.

Sincerely,

*Stephanie*

Stephanie Boodram



Alejandro Sagastizado

### Cinderella: Not So Happily Ever After

What really happened to Cinderella after she got married? Well *Medieval Gossip* magazine reports that Prince Charming is not so charming after all. Prince Charming is known for his handsome looks and his killer smile. However, his appearance does not represent his personality. Our sources talked with servants in the castle; they report that Cinderella proposed the idea of having children to continue his dynasty. Prince Charming took this proposal as a joke and replied, "I'm too young for children." Servants that our sources talked to also said that he acts like a spoiled child at heart, although he is 24 years old. Therefore, when it comes to purchasing things the prince buys in abundance, but never completely uses what he buys. And instead of sharing the leftovers, he just throws them away or burns them. Although these characteristics are common in princes in the country, the main reason why Cinderella has requested an annulment is because of his jealousy problems. During Cinderella's 23rd birthday party, noble Dun Merck was sent to his execution because he allegedly "flirted" with Cinderella at the dinner table. As of right now Cinderella is staying with one of her close friends in a town nearby until the annulment is finalized.

~

Gifty Sefah

A Fairy Tale

Once upon a time there lived a girl who had family that cared about everything that she did. Her family gave her everything she ever wanted to make her happy but deep down she missed the one person who always made her happy, her mother. She lives for lost her mother day after day. This girl lives to make her mother proud. Her mother always told her to be happy and also to take her education seriously and so since her death she has dedicated her whole world into making her deceased happy and proud.



Antonio Chalyvidis

Journal Prompt: If You Could Live In Any Place At Any Time, Where Would It Be? When and Why?

Everything is amazing nowadays. I don't know why I should change my time. I understand that people see the past romantically. But back then they had practical problems of everyday living that would be intolerable for a technologically spoiled person like I am. So, my choice would be somewhere in the future provided everything goes well. I would want an era with ambition like the sixties, with the comforts of today, maybe a hundred years from now, in Japan. I hope I do not end up on some planet of the Apes.



Scott Renaldo

Journal Prompt: Something About You That You Would Like To Change

Everyone has one thing that they don't like about themselves and for me it's my anxiety. I go through every day struggling to be happy or to feel okay but it weighs me down. I feel like I am a very nice person but I feel like my anxiety overshadows that. It makes me quiet and shy and a lot of the time I just don't want to speak because of it. I feel like people look at me as that scary quiet kid, but I try my best to get others to see that I am not like that at all. One day I hope to overcome it and live my life in a more positive way.



Rice

Rice, how small you are!  
You are small enough so not everyone can see you.  
But you never feel inferior.  
Even though you are small you are strong at heart.

Rice, how friendly you are!  
You are friendly enough to match most dishes,  
But you still have your own identity.  
Even though you are friendly, you do not forget who you are.

Rice, how common you are!  
You are so common you may not attract people's attention.  
But you still have your own features.  
Even though you are common, you are still important to people.

Rice, how easy going you are!  
You are easy going enough to adapt to any season!  
No matter when, spring, summer, autumn, or winter,  
you survive and live well.



## Rice

I am Korean rice. The rice is me. If you want to see my real colors, you need to take a long time to get to know a little about me. It takes three seasons, from spring to fall, just to get me ready for cooking. In this growing process, soil and weather influence me, and I need to be paid attention to and taken care of. After harvested, I need to have my husks peeled, but this is not all. Now I need to be cooked. In the cooking process I am also influenced by the amount of water you use. If too much water is used I will be watery and mushy. If not enough is used, I am going to be dry and not sticky enough to eat. My cooking time is also important. If you cook me too long I get burned, and my bottom will be black and hard with a burnt smell. If you do not cook me long enough then I am going to be undercooked and hard to eat.

I am very simple but essential. In Korea a table without me would not be Korean. Most Korean foods include me and many side dishes and soups make me taste better. I am very plain but versatile. I can be sweet and I can be spicy, depending on what you add to me. I can go together with almost everything. When you put a spicy dish next to me, I can be spicy and burn your mouth. When you put sweet dishes with me, I can be sweet to make your day great.



~

Arbor Cuko

### Baklava

I am from Albania where Mediterranean cuisine is known all over the world. I am part of a huge variety of deserts that people love to prepare and eat. People always talk about my ingredients; some of them like to make me in the traditional way, which I like, and some others mix me up. They can make a mistake by adding ingredients that aren't necessary. In order to make me fancier or more delicious they just mess me up.

I am five layers thick and between my layers I hold some nuts and syrup or honey, which really depends on people's preferences. Some people want to make me in different ways, but I would prefer they stick to just one recipe. People should be very patient because it takes a lot of time to prepare and cook me, and people should check me very often in the oven so I won't be burnt. I am sticky and gooey which sometimes makes people annoyed. However, at the end it is really worth it because I give people awesome pleasure when they taste me.

. . . . .

Jan Vesely

### MRE

I am really easy to prepare; usually there is no preparation at all. I come in precooked packages that you can eat as is, although some claim that you need to boil me first to make me tasty. I come in many flavors but few can tell the difference. The ingredients vary and it is difficult to tell them apart once I am ready to eat. The taste is usually plain, nothing special, you might even say boring, but most people don't know what to expect.

I don't have a country of origin, I am eaten all over the world and in many varieties. Few people know me, and even fewer would willingly choose me over most other foods. But if hunger is your enemy, I am your friend. I am a Meal-Ready-to-Eat, designed by scientists to help survivalists all over the world.

Eri Yoshida

Dear Mrs. Freel,

Japanese traditional food, sushi, is loved all over the world

Only rice, raw fish, and sometimes with seaweed

Appearance is simple

Taste is rich

Sushi can be anything

The wide variety of fish lets sushi be anything

This is the definition of Sushi

But Sushi can break the definition

The California roll was created in the United States

The rice and the seaweed is inside-out

I feel inside-out all the time

In Japan, I believed that America would be a suitable place for me

But

In America, I feel that Japan would be a more comfortable place for me

My life is meant to be inside-out

I break the definition

But still

I like the definition of myself: simple

Sincerely,

*Eri*

Eri



## The Real Me

Where I grew up it was very hot.  
You may compare it to jalapeño peppers.  
The countryside's grasses are green,  
In relation to a stick of broccoli.  
I like to bring warmth to one who's not feeling his best,  
So, I guess you can call me chicken noodle soup.  
I like to make people happy,  
So, you may call me chocolate ice cream.  
I have been misunderstood because of my appearance.  
It takes people a while to see the real me.  
I see myself as a coconut with a rough shell around it;  
People have to take their time to really understand me.  
I come off being somewhat hard to break,  
Similar to a coconut's shell.  
But once you get to know me you will find me sweet;  
Sweeter than a ripe cherry.

Carmen Deng

## Soup

I'm a meal that takes a while to make, but it's not hard at all. First, chop some chicken and put it in a pot with water. The amount of water depends upon how much you want to drink. Then you need to put some vegetables in the pot once the water starts boiling. Fresh corn should be the first one added because it takes longer to cook. Add some potatoes if you like. Chop them in small pieces or keep them bigger, both sizes are okay. However, if you keep them big it will take them longer to cook. Putting in some onion can make me tastier, and some carrots make me more colorful. Pepper and salt are needed for this meal, but how much depends upon you. Now, put the cover on my pot and let me boil.

I will be ready in an hour. There is always someone who will take off my cover to see if I'm ready. I really don't like that. When I am ready people usually put me in a bowl and I'm always the first to be served, lunch or dinner.



~



Andrew Sanchez

### In Memory of the Little Match Girl

The little match girl died of severe frost bite all over her body. She was found dead in between two gorgeous buildings. From the way she was found it seemed she was trying to stay warm; all curled up. The little match girl left behind her two step parents and a step brother. She was a good girl, always smiling at others and staying positive. When things turned out to be bad for her she never showed it. She was born on April 10, 1999 and died on April 10, 2011. This is a real tragedy that she died twelve years after she was born. She will forever be remembered as that girl who was never understood. That girl who smiled to hide her pain, that girl who at the age of three, defended her step brother from bigger kids, that girl who even though nobody cared to help her, always tried her best to help those in need. May you rest in peace . . .



┌   ┌   ┌   ┌   ┌   ┌   ┌   ┌   ┌   ┌   ┌   ┌   ┌   ┌

Maylene Aviles

### A Superstition I Grew Up With

A superstition that was told to me was to not split a pole, because it's bad luck. This was told to me by my godmother. She isn't really the superstitious type, but she is religious so I think that's why she believes in it. I never really understood the purpose of it but I don't split poles till this day because I don't know what would happen if I do. Sometimes I mistakenly split a pole and I freak out; someone else told me that if you split a pole it's bad luck but if you say bread and butter after you split the pole it's ok. I feel really weird saying bread and butter after splitting a pole but I still say it because I don't want bad luck. I honestly don't think that something bad is going to happen to me, but I rather be safe than sorry just in case.

~

## Visiting the Cemetery

Visiting the cemetery was okay. There was this one tombstone that I got particularly attached to. Her name was Stella. It was so worn that in order to figure out her name, I had to touch the tombstone and feel where the carvings went up and down. The little lamb's nose was broken off and moss covered the engraving. It was evident that no one had visited her in a very long time. The thing that struck me most about her headstone was what it said: "Daughter of Pelec Barton. Died June 25 1903 Aged 11 years 6 months 13 days." She was so young that they



counted down her life to the days. Then I looked around some more. I saw famous New Paltz names like the Hasbrouck's and the Du Bois' all had new obelisks with grand decorative carvings but nobody could even stop and scrape the moss off little Stella's headstone. It made me angry. She was just forgotten. So I picked dandelions and some other little flowers that were randomly growing around the ceme-

tory and made a small bouquet for her. Then I picked a smooth grey and white heart-shaped rock because that is what we do in the Jewish faith. Plus I thought that she would like it. I placed my small bouquet and my rock at the base of her grave and wiped some of the moss off her name. Then I sat. I told her that I hoped she liked the flowers and that they were beautiful just like I am sure she was. When we left, I felt like I had done a good thing. I think that everyone deserves to be remembered. So I will remember Stella.

Ming Kit Lo

## A Meaningful Slice

A slice of bread comes with two sides,  
Good and bad; optimistic and pessimistic.  
Holes are prevalent on the surface of the slice,  
Not any single one is perfect.

Each individual slice looks the same,  
But each slice is different.  
My slice is still fresh, young, and energetic.  
Never dried up.

Slices are made from flour and water,  
Simple ingredients are natural.  
A simple life has beauty,  
But not everyone likes me at first sight.

I contain proteins and carbohydrates,  
And provide energy to people.  
I possess kindness and a sense of humor;  
I bring harmony to people.

My form is flexible and adapted for change.



Daiki Koshikawa

## Variety

Daikon radish grows in the ground.

It roots strongly and thickly.

However, it is not stubborn, but flexible.

In Oden, it takes precedence over other ingredients.

As Tsuma, it shows Sashimi to its best advantage.

As grated Daikon, it gets the best partner, soy sauce,  
and they add breeziness to main dishes, and makes eaters more healthy.

Being in Rissoto, it helps my family feel better.

As Furofuki, its white body and simplicity are just magnificent;

Its role is mostly a backseat player.

But, it believes it can beat soybeans and rice.

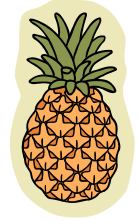
It believes it has the ability to be a main player not only in Oden, but in other meals as well.

It hopes it will be the most fundamental ingredient in Japanese food.



Yuanyuan Huang

Pineapple



Pineapple, pineapple, my dear pineapple,  
You grow up under the protection of strong leaves.  
But why are you wearing a stinging cloth?  
Oh, you use your strong skin to protect your weak inside!

Pineapple, pineapple, my dear pineapple,  
Your flesh looks so yummy.  
But why does the taste of your sweet fruit mix with sour?  
Oh, your wonderful life also has some blue moments.

Pineapple, pineapple, my dear pineapple,  
You are so difficult.  
But why are you still so popular?  
Oh, you are the special one, nobody can resist you!

Pineapple, pineapple, my dear pineapple,  
You are so delicious.  
But, why are you so cheap at the market?  
Oh, you are unselfish and want to be shared with everyone.

~ ~ ~

Yingyu Li

## I Am a Tasty Dumpling

I am soft and tasty. I look simple yet I am complicated to make.

My skin looks soft and easy to break, but it's actually really strong and elastic.

I look very colorful and delicious.

I can be flexible and made in many flavors.

My tastes really depend on the day and the mood I'm in.

When I am having a good day I would love to be full of fresh chicken, carrots, mushrooms and bok choy.

These ingredients taste juicy and good together.

Other times, when I am in a bad mood, I have extra small red peppers and pork under my skin.

I want to taste the spicy pepper and feel the tears that are falling down my cheek, let my emotions and frustrations out as well.

Most of the time, I have a normal day where I would put the salty meat with whatever vegetables I have at home because I am casual and flexible.

I am ready to eat at any time.

I am a tasty dumpling, but my friends call me Ying.



Qingying Ou

Dear Mrs. Freel:

Rolls of Spring

Initially, Qingying Ou is a plain wrapper,

Not like paper.

Sometimes, paper cuts,

But the wrapper cannot hurt people,

Not like paper,

That cannot wrap the wet food.

The wrapper can wrap any food inside.

Now, Qingying Ou becomes a Spring Roll.

Spring Rolls have many different styles,

One day one kind,

By keeping the wrapper but changing the inside.

*(continue . . .)*

Every day is a new Spring Roll,

Sometimes it can taste so bad,

Sometimes it can taste so good.

The Spring Roll wishes he could give a taste of truth;

He wishes others to know the meaning inside the Spring Roll.

The wrapper can be thick or thin,

But it does not really affect the taste.

The soul of a Spring Roll is inside.

Qingying Ou is a unique Spring Roll

No one can imitate.

Sincerely,

*Mr. O*

Qingying Ou

25 March 2012





## A Peach

A peach, a peach,  
The aroma of sweetness makes you intoxicating.  
It makes people happy and happier.  
Oh, the origin is China.

It adapts to a new environment so calmly.  
It used to live in a peaceful town,  
By a flower sea,  
Just like Chrysanthemum, Lotus and Osmanthus.

It likes a family.  
It grows happily with a father, mother and a brother.  
People like to hear its song as it falls to the ground,  
The melody can soothe people's feelings.

Its redness represents shyness.  
It does not like to talk to strangers.  
When strangers praise it,  
Its face turns red.

It has a motto,  
“Never give up, try to do the best”.  
No matter how bad the weather or troubles may be,  
It will not yield.

This peach has arrived in the U.S.  
It is used to living here.  
It has improved little by little,  
And has a better taste than before.

Stinky Tofu

I am stinky; you can smell me from 200 meters away. You will probably be disgusted but people line up in a long line in order to get me. I am also small and ugly, but you will never forget me after you have tasted me for the first time. I start out as tofu. I am popular without vegetables or fruit to decorate me. I am easy to cook. Put me in a pot of oil and I will sing and dance for you. When I get fat and my color changes to gold I am ready. You can pick me up and put any sauce you like on me.

Actually, I am a special tofu. I am easy to cook but difficult to make. Only a few people know how to make me. I remember that I was cut into small pieces and put into a white cloth. Then I felt a heavy board press on me. I began to cry, crying as all the water disappeared from my body. When I opened my eyes, they had put some secret condiment around me, but I never found out what it was. But I know I have salad oil, soy, bean sprouts, sea tangle and garlic in me. I stay on the table, waiting to jump into the pot of oil.

I always search for my own special taste. I seem to have some unique ingredients. But when you put me on the dinner table, I am an excellent example of good home cooking.



Sandra Coleman

### I Am Not a Flan (Instant Pudding)



Every Sunday I am ready to be born from the oven and die in someone’s stomach. When the condensed milk enters the blender it shakes, panicky and helpless, like my head in Math class. Put a brave and witty egg in the blender, it is as lively as my cholesterol.

The milk makes me an agreeable dessert. Making the sugar caramel is a little bewildering and witty at the same time, like reading some texts. Waiting 50 minutes in the oven is something brave, faithful and proud, because when I’m ready to be eaten everyone says, “This puddim is so delicious” (A type of pudding). Some look at me and think I’m flan, but I proudly reply “I am not a flan, I am a puddim from Brazil”, and little by little they devour me and I am slowly dying to be born on another Sunday.



Sabiha Doganarsian

### Banana

I am a banana. My peel is yellow. The yellow color means peace for most people. When you see my peel you may want to see inside of me and most people think that my inside color and the outside color are the same. You think that you can see inside of me easily, but you shouldn’t be so sure, because my peel is thick like real bananas in Papua, New Guinea. A real taste inside of me is very delicious. My color is like cream and it’s so soft. While you are eating me I melt easily in your mouth. After you eat a piece of me you grow impatient for another bite. I usually spend most of my days with my friends, we look like a banana cluster. You can’t differentiate each of us with your distant view because we have real harmony. If you want to tell the difference you should come close to us. When you choose one of us to eat, we are upset for the loss of our friend, but we grow closer and we go on to live together and recapture our harmony.



Gentleman Banana

Banana! What a selfless fruit you are!  
You only grow in hot regions,  
But you bring the delicious taste to people around the world.  
Wherever we are in polar region or near an equatorial zone,  
You are always a favorite food.

Banana! What a friendly fruit you are!  
You grow up with your family,  
And become mature with your friends.  
You are sold with your brothers and sisters.  
You are such a social fruit!

Banana! What a mysterious fruit you are!  
Your skin is not gorgeous and attractive,  
But your inside is so delicious and unforgettable.  
People need to be patient and peel you free,  
And then they can find the real you.

Banana! What a complex fruit you are!  
You don't have much moisture.  
You are different from the apple, pear, and watermelon,  
But you have your own way of expressing yourself,  
And provide people with a different flavor.

Banana! What a versatile fruit you are.  
You are inexpensive and always welcome.  
You belong to everyone no matter what their budget.  
You use your characteristics to bring happiness.  
People will always and forever love you.

Durian

Durian, sexy and spiky fruit,  
Sexy because of its shape,  
It is armed with a spiky shield.

Durian, attractive but also harmful,  
It harms people who think it stinks,  
And it attracts people who think it's fragrant.

Durian, for people who do not know how to admire you,  
You are an unsavory fruit.  
For people who do know how to admire you,  
You are a delicious fruit.

Durian enjoys growing at the top of the tree.  
When you're young, you are cared for by people.  
When you're old, you feed people.



Bowei Li

Crab Spirit

He is wild

He is hard and strong

He walks in his own style

He can adapt and live under different circumstances

He is a crab

He is Bowei Li.

He is an outstanding competitor

He will attract females by defeating other males

He is a brave warrior

He will attack his enemy with no mercy

But do not be deceived by his fierce appearance

He is a great family member

He protects his family from danger

Do not attempt to appeal to him

He has a specific sense of right and wrong

Do not try to play a joke on him

He has a pair of strong claws that can make you bleed

Do not try to intimidate him

He is not afraid of you at all.



Xiang Wang

A Watermelon

Not like an apple that looks attractive in red,  
Not like grapes that have a lot of brothers and sisters,  
It always stays alone in the corner.

A watermelon.

At first glance, it might look good,  
Beautiful lines of green and white.  
Not everyone is able to choose the best,  
If you do not understand it in-depth.

Inside it is full of wealth,  
The red is colorful,  
The pulp is abundant,  
It is full of nutrition.

Many think of it in the summer,  
Sweet, juicy, and delicious,  
And it makes you feel cool,  
Not crazy, and will calm you down.

Not everyone loves it,  
It's not suitable for all.  
If eaten in a stubborn mood,  
Some people might be upset.

Do not be afraid of the large body,  
It will treat you friendly and kindly.  
The goal is to be a good fruit,  
That you pay more attention to when carving.

Never afraid of a keen knife in its life,  
When you really need it  
It will help so that you will no longer be thirsty.





A Dumpling

I was born at Christmas  
During the white crystal snowfall.  
I like the color of snow;  
That is why I am always in white,  
As white and crystal as the fluffy snow.

I am from China,  
You can tell this by the first time you saw me.  
My skin color, my face, and my tones  
Are the typical symbols of China.  
I am proud of being Chinese,  
And representing traditional Chinese culture.

I am poor at hiding my feelings,  
You can see everything on my face,  
A colorful and changeable rainbow face.  
Green is energetic and lively;  
Pink is spoiled and sweet.  
When you see a red me  
You had better keep away  
Because you may anger an annoyingly spicy dumpling!

But everyone likes me;  
They know I do not know how to lie.  
They know the real me.

I have friends all around the world:  
Japan, America, Europe and even Brazil.  
I love traveling and making friends.  
I will put my footprint in every single country.



Issa Beydoun

#### Obituary for the Witch

On October 31<sup>st</sup> 1862, Candy Star (Evil Witch) was found dead inside her home cut into pieces and inside her trash can. There was a “suicide note” found on her oversized cooking stove stating, “I am too old for life and life is too old for me. I’m cutting myself up and putting myself into the trash can.” It was a sad moment for Candy’s parents, but they say they are surprised that Candy would do such a thing. Officials say they have no leads, but are still investigating.



Yuantao Chen

Tofu

I am white and soft.

I come from China, and I'm popular all over the world.

I am friendly; I like to be combined with other food.

I also like to be mixed with some sauce when I do so, and I take their names.

I can be eaten without cooking, and I will taste very sweet and fresh.

I can be eaten fried; I will taste very crisp.

Sometimes, I can be eaten after I've expired. Even though I smell bad, I still taste good.

Many people like to eat me that way.

I can be made very easily and cheaply.

I am made of green and yellow beans but I come out very white, like a piece of paper.

I am very innocent. The cook can shape me, but I like to stay in small pieces,

Because I am easy to eat when I'm small.



Ayako Okawa

### Karaage

I am a famous and delicious food in Japan that is called Karaage. I look a little like fried chicken. You have to be patient and confident when you cook me, but the time will be worth it. Actually, I am easy to cook, but it takes time to be delicious; you need two days to make me.

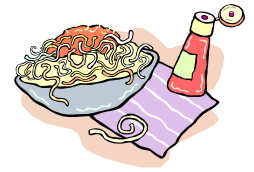
To begin, you need to cut up chicken and put it into a special sauce. For the sauce you need soy sauce, ginger, and garlic. It is a simple sauce, but it is very important if you want me to be delicious. Now place the chicken and sauce in the refrigerator until the next day. This process is very important for me.

The next day take me out and put my chicken into a bath of beaten eggs and then cover each piece with flour. How much flour you cover me with is up to you. Now you need to place me in a pot of hot oil. I really enjoy my time in the hot oil because I feel like I am dancing and I'm excited. I will be really delicious if you are patient while I'm in the oil. You will hear me singing after a few minutes and if you can hear my voice clearly it's time to take me from the oil.

You can see my change, I am all made up and I will stand strongly on the stage, I want to be great. Karaage takes patience and shows confidence all the time. However, I have a soft heart too, and I need to cover that. I always want to be strong and show my confidence, I want to be special and so I try hard all the time.



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## A Simple Noodle

I am a simple noodle. The cook just needs a deep pot and some hot water. I am very common, and everyone can get me easily and quickly when they are hungry. When the water is boiling in the pot, you can add me. It only takes about 10 minutes to cook me up. However, if you like to eat softer things, you can cook me a little longer. But don't overcook me. Sometimes you might want to add salt or pepper to the pot, but when I try to find them they are usually missing; the only things left are spices I don't like. The real surprise comes when you add me to meat or vegetables.

Tomato sauce and hot sauce are my best friends. I often use them, but not all the time. They are red and hot, and their character is full of passion. In addition, they can make me passionate and hot as well. Sometimes I see new faces around me; they are unfamiliar at first but after a few times with them most of them will become friends. I do not mind if you put me into the refrigerator for the next day, but please remember me and take me out. If I'm forgotten for a long time I will turn bad, even in the refrigerator.

I can be found in many different places, whether at restaurants, on the street, or in a magnificent palace. If I am in Mom's kitchen I am the whole family's dinner. If I am in the restaurant I am the most popular meal. In addition, I may be just food in the U.S., but in China I signify long life and health. I am easily changed because I do not have a flavor by myself, but various types of spices make me taste different.

That's me, a simple, easy to get, noodle. Cooking me is not hard, but for the best taste you have to know more about me.



Dennes Shi



### Eight-treasure Rice Pudding

I am made of sticky rice, sweet bean paste, lard, white sugar, longan, red dates, lotus seed and peanuts. I should have sticky rice as my main ingredient; however, I do not care how much of the other ingredients you use as long as you keep me basically sweet. Just boil some water and cook all the ingredients except the sticky rice and lard. Steaming sticky rice and melting the lard are still necessary; it takes an hour to cook me up. Steam the sticky rice and paint the bottom of my bowl with lard. The surprise comes in when you add the sesame to my top. I regularly see a plate of steaming hot dumplings with soy sauce next to me, and sometimes there are other yummy dishes around me.

Sticky rice makes me strong, red dates give me passion, sweet bean paste, lotus seeds and longan bring rich flavor to me. If you put me into a refrigerator for a while, I will give you a frozen feeling. Now I'm all done cooking.



Clara Brotons

## Paella

I was born in Valencia, a Mediterranean city in Spain. However, I am popular all over my country and well known by many people all over the world. Many tourists come to Spain just to taste me, and most of them fall in love with me very easily. I may look very difficult to make, but actually I'm not. You just need a little time and patience. Depending on your mood, you can make me mixed, vegetarian, with meat or with fish. However, most people like to make me mixed. I have to be made on a special big pan which is called a "paella", and that is where my name comes from.

The first step in making me is to put some oil on the paella and add a clove of garlic to make the oil tasty. If you are having an exciting day, you can start frying shrimp or even lobster, if you can afford it. When they are cooked you remove them and start frying the meat. If you feel adventurous you can use pork and rabbit. If you are bored or not in the mood to do something original just use chicken and beef. When the meat is well done add the vegetables that you like the most. If you want a truly Spanish look, add some beans and artichokes. If you want more of an American flair just add some broccoli and celery.

After everything is cooked you can start adding rice in the paella and add a little broth. Add a pinch of salt and allow me to boil for ten minutes. To make your meal more enjoyable you should add some saffron and parsley to make me more colorful. Now you have to wait ten minutes for me to cool a little and then, bon appetite!

