

A person's hands are shown kneading a piece of dough on a wooden surface. The dough is light-colored with some darker, possibly fruit or vegetable, pieces mixed in. In the background, a whole coconut is visible on the right side. The overall scene is dimly lit, with the focus on the hands and the dough.

February 2019

Baking Lessons

Coconut bread, Yucca bread
& Patti.

The class was very dynamic, profitable and unforgettable, we loved it, we learned recipes that we are not used to cooking and that are custom made on the Atlantic coast of Nicaragua.

Each year the partners of W/NP visit us and teach us something new, since this year they could not come, this cooking class rewarded it.





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We congratulate Zaraina for being patient and kind, may God bless her prodigious hands to continue teaching us. Thanks to Mirna because she has always been willing to allow these classes, we thank W / NP for having provided the learning opportunity. We are very satisfied and invited to participate again.

Participants request Zaraina teach us other recipes of food from the Caribbean.





Zaraina's Comment

Three classes were taught, it was observed that the exchange of recipes from the Caribbean are of great interest for coordinators of the different centers. The classes were very participative and inclusive and each one of the students contributed with additional ingredients to make a little extra.

For me it is very satisfying to teach the typical foods of my region. It was a real pleasure to share with other LCs. I look forward to sharing more recipes in the near future. Thanks so much to the June Lemke LC for the opportunity.

