

The Sherin Bowen Library had the second cooking class where 11 children participated in total between the ages of 8 to 15 years. Vegetable Lasagna was made without pasta, all were organized in groups to perform different jobs, they were very eager to start the class, everyone participated peeling the vegetables, scratching cheese and toast.





Other gro

Other groups fried the spinach, cut into triangular ham and two children chopped the margarine and tomatoes, at the end when everything was ready, were assembling the lasagna according to the instructions of the teacher Karla then went to the oven and then served the lasagna, It was tasty, we enjoyed a healthy meal.



We give thanks to the person who donated the money for all baking/cooking classes since it is more learning for the children. They are very happy with this class because they like to cook and experience new things.



COMMENTS:

Today we learned a new recipe, vegetable lasagna without pasta, the class was dynamic, the teacher Karla explained each step to follow, we had fun scratching vegetables, grating cheese and washing utensils, we really liked working in a group was an experience very beautiful, we learned several new things that will help us in the future.

The recipes of which we have learned, some have already implemented them in their home and ensure that they have been delicious.



We like to come to the library to lend books that you provide, we like everything we learn in this organization because it is an opportunity that we have for free. Thanks to all the people who make this kind of pastry possible, we liked to prepare the vegetable lasagna. We were mmmm deliciuos. Thanks, Ms. Amy.

