

Why I Like Eating So Much



The Pleasure of Cooking

Eating is always something that makes people satisfied, especially cooking whatever you may want to eat with your own little pot when hunger strikes everyone in the dormitory at night. Oh, it's like heaven. However, it is not an easy job to cook in the dormitory with all the struggles you must deal with like buying the ingredients, washing the dishes which I hate with all my heart, and avoiding the risk of being discovered by somebody who would not be happy to see students cooking in the dormitory. Quite a challenge, isn't it? However, I still wish to enjoy the happiness caused by sharing tasty food and chatting with roommates at the same time. The compromise is that we have to buy food which is already cooked because after all, the point is about eating food instead of cooking it- at least for me.



Fortunately, I received a coconut chocolate-flavored cake as gift by chance. It was a pretty cake of Russian style with much more sugar in it than normal cakes. I shared the news immediately when I walked in the dormitory saying "Is there anyone who wants to get fat with me? Clean the table and get ready." Just as I finished my words, table and chairs were ready. Four guys gathered around and started to look at the cake, finding it was too pretty to eat, just like a fat little boy. Nevertheless, the desire to taste this sweet treat went far beyond the appreciation of its beauty. We then found our chins covered with chocolate chips and coconut powder when we realized how unique this Russian cake was. Late in that night, a mini party ended with such words like "I can't eat more."

However, though it is convenient for us to buy things already cooked, we like to break rules when we are eager to have a fine dinner. Spaghetti is a good choice for a four-people dorm because it is easy to make and yummy. In some movies, westerners prefer a big bowl of spaghetti to delicate dishes for a big family. We as well like that kind of living. Cooking plates of dainty spaghetti takes just a little bit of patience and techniques. The way we choose to cook it is to peel fresh tomatoes and cut them up, making sure they burst with flavor when fried. Surely, spices make cooking tastier. Thus, we crush garlic and fry them with olive oil. When the lovely smell begins to burst, add the mince and crush it until it becomes a sauce. To mix the flavor, it is necessary to add some ketchup into the pan with tomato chunks. Finally, put the noodles in the pan, making sure the sauce mixes with the noodles. After all the steps above all you need to do is try not to choke yourself with food. By the way, you still have to clean the dishes.

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To be or not to be, that is the question.

---Hamlet