[WIP] Cooking the food for Folleterre

Good and bad practices: Kitchen Chronicles

[TODO: Write a story about a kitchen session where everything goes wrong, and a session where everything goes right. make it cute and funny for the people that dont resonat with more practical stuff].

Kim Kardachiante (the good session)

Points to make in this story:

- simple meals are okay
- wash your hands
- check the pantry before
- factor in time
- how to hande dwindling motivation
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Kim Kardachiante (KK) . KK is feeling confident today. It's a good day to cook, she tells herself. I can't *wait* to *STUFF* the **WHOLE GATHERING** full of my ***DELICIOUSLY COOKED FOOD***, she moans internally. KK gets ready for the morning circle, and goes to pay a visit to her bestie the pantry. Hmmm so many fresh and sexy vegetables in there!!! She's getting all hot and bothered but maybe that's just the summer and global warming doing that. KK does not like to think about global warming. She wants to cook them KK washes her hands. KK

Laide Iga Gay (the bad session)

Points to make in this story:

- not checking allergies
- finds out there's no fresh food and don't want to cook the dry stuff so 2h delay to get some stuff from leclerc (not lidl or colruyt because theyre closer that would be easy)
- at the end leaves the gas open and the house blows up when people cook dinner

Laide Iga Gay (LIG) is young, beautiful, successful in bed and in the. This day seemed perfect. Nobody in the morning circle says a word. LIG looks around and sees other faeries looking around.

Her gaze crosses her crush's. Gulp. This is her time to prove to everyone .

Various tips and tricks

Here is some general wisdom from experienced Folleterre cooks. You don't have to memorize it all, feel free to go through it, some tips will surely resonate :)

- Make sure every allergy is accounted for.
- NEVER UNDERESTIMATE HOW LONG IT TAKES TO BOIL WATER. Put on a lid to speed things up.
- Kitchen tops must pay attention to flow. Do not underestimate the kitchen flow, if the space is clean everything is safer, simpler and quicker. Consider a small break around one hour in.
- Separate space, have a table for salads, a table for the things that are going to get cooked.
- Using the food well:
  - Keep a good balance between using fresh and dry food.
  - Prioritize ugly vegetables. If you don't know what to do with them a soup is always good.

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