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## COOKING FOR CHINA CARE

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Last Friday, we hosted our annual cooking workshop and it was a huge success! We began our workshop with an icebreaker game and an introductory speech about China Care and what our club is doing to help. The thirty guests then broke off into the four cooking booths to focus on making different food items. On the menu were sushi rolls, Onigiri (Japanese rice balls), Vietnamese spring rolls and bubble tea.

Each guest was able to attend each booth to learn how to make the food item, and then got to eat their work of art! The sushi booth was the most popular, and we know now to cook more rice for next time. Below are the recipes so people can see how easy and delicious it is to cook these items themselves.

McGill China Care is lucky to have a number of dedicated volunteers, in addition to members, to make up the kitchen staff and cooking teachers. Guests purchased advanced tickets to attend and many brought their roommates and friends to make it a girl's night out. There was also a booth where we displayed posters, banners and flyers about China Care and our club.

Although it took a lot of preparation, the night went fabulously well and we look forward to hosting the event again. We believe this year's executive team is very strong and will raise awareness around campus and in the Montreal community about China Care. All proceeds earned from this event will be donated from the McGill University China Care Club to sponsor China Care's children in need of medical care.

