

realartists #5:

Designed to be read aloud to kids, this series hopes to impart the idea early in life that we are all unique, creative, and “real” artists, singers, writers, dancers and more...

I'm a Real Cook

BY JESSE LEE AGHADJIAN NEWBROUGH
AND LUCY AGHADJIAN

Me and my mom, we like to bake
scones, and pizza, cookies and cake.
I use the old sifter to make a big mound;
the top of my mountain is pointed but round.
It's always important with my fingertip
To make a volcano or great sailing ship.

By now my mom's worried and starting to fear
that the clean up will take her most of a year.
She just doesn't realize that flour is fun,
that cooking is not about making the bun,
that sifting is not about what's going in
but the magic of shapes as the snow hits the tin.

Once the dry mountain is finally done
we move to the butter and sugar what fun!
For this is the time that my mom takes a risk
by letting me drive the big bowl and the whisk.
The island of butter is yellow and thick
and the river of sugar is starting to stick.

I start the mixer on one or on two
so the island and river can blend into stew.
By now my mom knows that I have understood
that starting the mixer off slow does some good.
The sugar does not fly out of the bowl
and the sweeter the bun, the cake or the roll.

I mix 'til I see that the island is gone
and then it's the egg time which I usually pawn
off on my mom who hates eggshells in cake
and the slime on my fingers, I simply can't take.
Then at the end, my volcano gets tipped
into the bowl with the chocolate chips.

I always sneak one and sometimes a few
while my mom is cleaning and hasn't a clue.
Whether a scone a cookie or cake,
I always taste at each stage of the bake.
The flour is dry, the butter so rich,
the sugar is luscious, the chocolate, bliss.

YUMMY CAKES...

SCRUMPTIOUS COOKIES...

ABOUT THE COOK...



Jesse Lee is five and a half years old and lives in Berkeley, California with his mommies. He has been shopping at our local farmer's market since he was conceived. Lucy runs a small catering company.

Jesse's favorite cooking tools: citrus juicer, can opener, sharp knives, blender, melon baller, barbeque, whisk. Favorite foods: pizza, calamari, shiitake mushrooms, french fries, tofu, mango mochi, pork chops.

DELICIOUS PIZZA...