

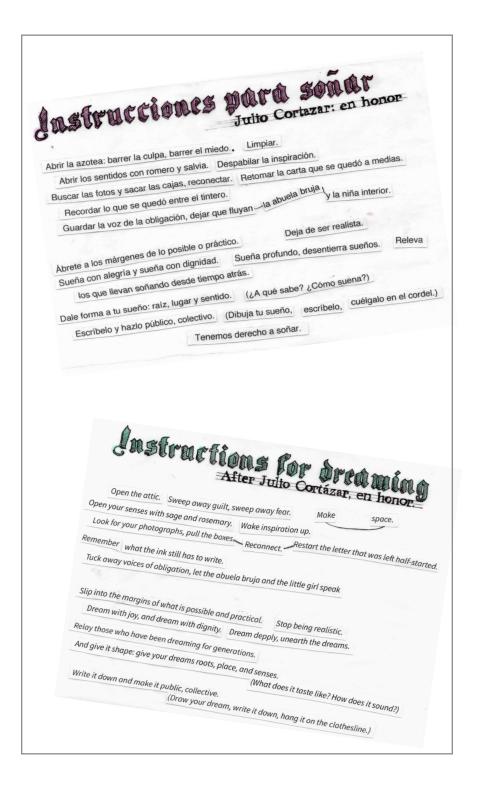


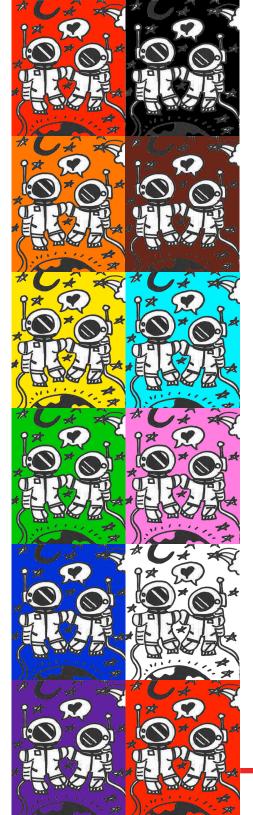
Have you realized how magical the act of cooking can be?

It is an "acto de psicomagia," where we transform and materialize thoughts.

This book is an invitation to think about how we can build a better place for everyone and how we can support each other to make that place come true by sharing our recipes for dreams.







FULLY TOMATED AU LUXURY GAY SPACE

ANARSHO - SOMMUNISM RESIPE

INGREDIENTS:

- © 1 cup of Understanding
- © 1/2 cup of Shared Knowledge
- © 1 cup of Renewable Energy
- © 1 cup of Strong Community
- o 1 cup of Love for each other
- © 1 cup of Sharing Resources
- 1/2 cup of Imagination
- © 1 cup of Autonomy for all
- © 2 cups of Destruction of patriarchy, heteronormativity, white supremacy and capitalism
- © 1½ cups of Abolition of police, prisons and, money.

INSTRUCTIONS:

Blend Understanding and Shared Knowledge. Fold in Renewable Energy, Strong Community and Sharing Resources.

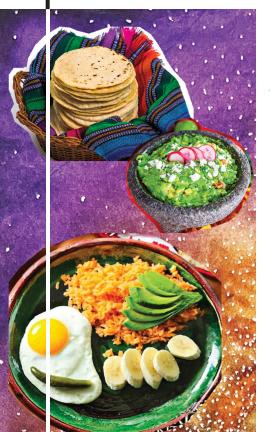
Pour into Imagination, Love for each other, autonomy for all and Destruction of Patriarchy, Heteronormativity, White Supremacy and Capitalism, with the Abolition of Police, Prisons and Money.

Stir together until is combined. Pour into space station mold. Put in oven with 4 hands. Share with friends when golden brown.

EGGS AND RICE FOR A SAFE SPACE EGGS AND RICE FOR A SAFE SPACE SPACE

AUTHORS STATEMENT:

The orange rice is a flavorful and filling base for any meal, and the egg is warmth, safety and inclusion. The tortilla holds the orange rice and egg together. And if you want to add some zest, spice and an uplifting effect, a kick, add chiltepines to your guacamole or salsas. The orange rice and fried eggs represent equity, solidarity and uplifting voices. The tortilla holds everything in place, covering and supporting each othersneeds. The guacamole with the added spice



represents how resistance is chaotic, adding that kick. This is a meal that changes form to create a community for everyone, and will feed a family without judgment or exclusion it can aid the needy and inspire cooperation.

This meal is an staple in my house, an easy but extremely delicious comida. My mom often makes it after a long day at work. It's a simple dish but a collaborative one. Now we cook it together.

I make the rice, she fries the eggs and she forces me to make the guacamole. I like for her to ∂o the easy things after a long ∂ay of work. We bond and we cook. I went from observing to ∂o ing and I'm grateful to have and know some of her recipes \heartsuit .



My Mom's Recipe

GUACAMOLE

- 1 Avocado
- 1 Garlic clove
- ♥ Salt
- Dried Chiltepines
- Chopped Onion
- Chopped tomatoes
- Molcajete
- Cilantro
- ♥ Lime

ORANGE RICE

- ♥ 2 Tomatoes
- ♥ 1 Cup of All of Your Choices
- I Cup of Jasmin Rice Fry it until brown -
- 2 Cups of Water
- A bit of Onion
- 1 Garlic Clove

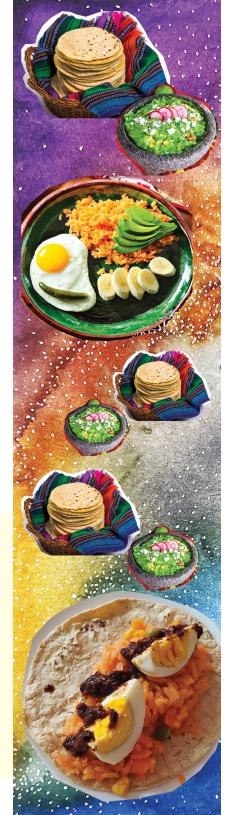
WHAT MILL YOU BLEND

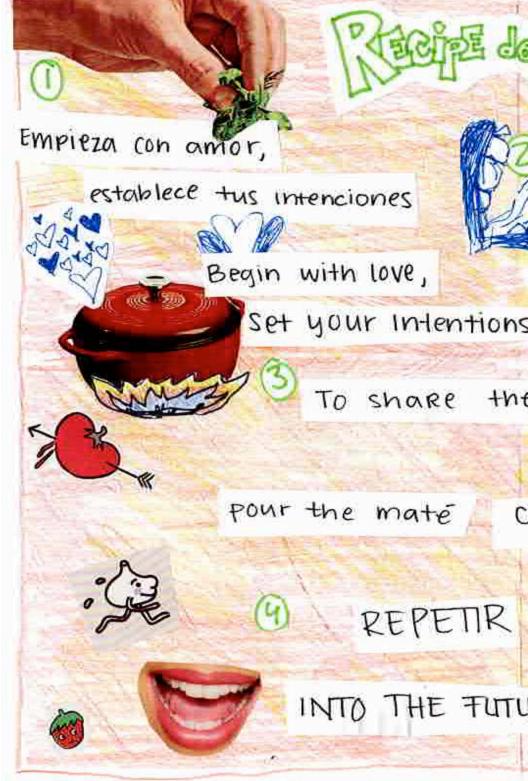
-----> Garlic, onion, cut the tomatoes (add in), add two cups of water and blend.

NON COMBINE

add the blended ingredients and season with chicken bouillon.

Cover and let the rice soak up all the water and enjoy 😕









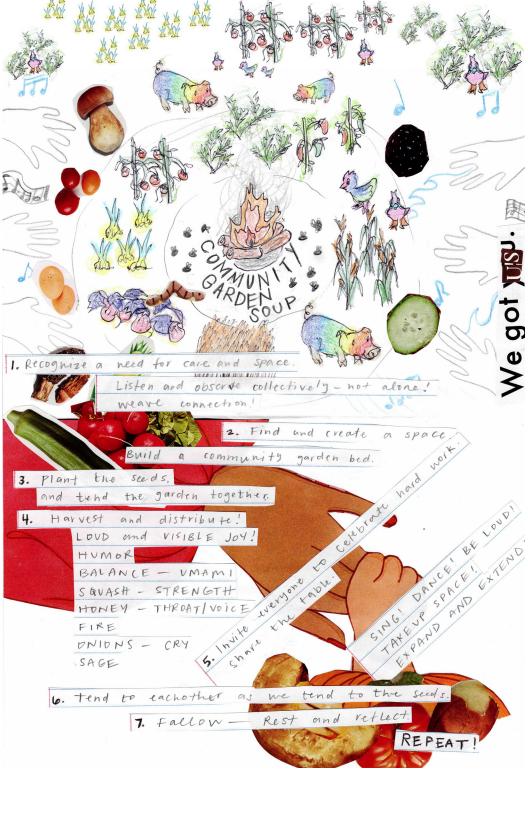
1. Prepare OPEN FLAME, illuminate the exclusion of people of color. The warmth invites everyone *in*.

2. Set a cauldron over the open flame, create and save space for ALL of the community to contribute. Showcase *DNERSE* ingredients, and **DIVERSE** flavors.

3. Boil ingredients until all flavors are balanced, each one is present but none overpower the others. keep up heat until new flavors emerge.

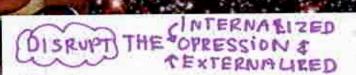
4. Turn down the heat and serve. Liberate the love.

5. Recognize and appreciate everyone's contribution, everyone's hand, everyone's knowledge.





A RECIPE FOR HEALING &



THIS IS THE IST STEP TO ALLOW YOURSELF. TO BREW A DREAM BEYOND THE STARS *.

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ONCE YOU CUT AWAY THE PIECES/MARTS

RECALLIREMEMBER WHAT YOU NEED FOR CANTHENTIC NOURISHMENT TO IGNITE

RECOGNIZE OUR INTERDEPENDENCE

MAGINE COMO LOS INGREDIENTES SE (MEZCLAN) IMMERSE VOURSELF IN THIS FUSION CELEBRATE AND SAVOR RENEWED RELATIONSHIPS WITH OURSELVES, OTHERS Y LOS INGREDIENTES

Cloud See

HECHO CON AMOR ~ christine Yorba ~ Adriana Veloza ~ Adriana Veloza The recipes in this recetario were developed by students from The Evergreen State College in **"La cocina de los sueños,"** a workshop guided by Marcela Soto Ramírez, Graphic Designer and Curator of Chile Woke, and Catalina Ocampo Londoño, Evergreen Faculty Member in Latin American Literature, with special participation by the Chilean collective Ser & Gráfica, composed of arts educator/graphic artist Karine Hurtado and science educator/graphic artist Drina Herrera. These dreams emerged during a retreat of Evergreen students, staff, and faculty from the curricular path El Camino (Latinx Studies, Latin American Studies, and ELL Education), supported by the Mellon Foundation, Evergreen's President's Equity Fund, and Evergreen academic programs.

Made with hope and from the heart.

Meant to be shared.

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Designed by Marcela Soto Ramírez





Colectiva Ser y Grafica

