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HOW TO READ
Every chapter has its own heading.

Every page has its own heading.

Every speech bubble gets its own line followed by a paragraph break; when two or more speech bubbles are joined to each other, each bubble will get separated by a line break, before the paragraph break.

Every character, ingredient tag, contraption tag, or non-dialogue narration is written in SMALL CAPS.

Every recipe name is written in **BOLD CAPITALS.**

Every editor's note–the comments written in the first two pages and closing page that don't typically get printed in the volume–is written in *italics.*

UPDATE SCHEDULE
I personally don't have the urgency to read Kitchen that I have to do with the main series, so I will most likely not be translating new chapters until they become available through site tickets or free releases.

Chapter translations will be deleted when their corresponding volume comes out.

DISCLAIMERS AND CREDITS
This is human translated.

I don't speak English or Japanese as a first language. Some liberal translation has been used for dialogues, even more liberal translation has been used for onomatopoeias, and for new ingredient names I just tried to have fun so don't get too attached to these names.

Translated by @lunaamatista.

Chapter 50

P1
Practice makes perfect! Is enjoyment the fast track to improvement…?!

P2
In order to become fully-fledged, Coco and the others are also doing their best today!

QIFREY
For today's lesson,
We're doing sylph shoe practice!

QIFREY
You might be wondering why we're just getting to it now,

QIFREY
But it just depends on how you approach it!

(whoosh)

P3
QIFREY
Let's have some fun while mushroom picking!

COCO
Mu…mushroom picking?!

P4
QIFREY
The ones we're looking for grow on dead trees,

QIFREY
So upright dead trees are particularly good targets.

QIFREY
Let's get closer and have a look.

QIFREY
Dead trees are brittle, so standing on them is absolutely forbidden!

QIFREY
Steer your sylph shoes skilfully so that you can remain in midair.

GIRLS
It looks fun…!!

P5

QIFREY
The ones growing on the branches are topsy-turvy mushrooms,

TOPSY-TURVY MUSHROOMS

THESE MUSHROOMS ARE SENSITIVE TO SUNLIGHT, AND THUS ALWAYS GROW FROM THE BOTTOM OF BRANCHES.

QIFREY
And the ones growing on the trunk are wing mushrooms!

WING MUSHROOMS

MUSHROOMS THAT GROW BUNDLED IN THE SHAPE OF A WING.

P6

COCO
Flying slowly is hard!

COCO
Oops!

COCO
Thanks, Richeh!

COCO
These mushrooms have pretty interesting shapes.
I wonder what they taste like?

RICHEH
If they're any good, I want to grow some in my secret room.

RICHEH
I can eat them right after picking.

P7

TETIA
This one here is huge!

AGOTT
Snap.

AGOTT
As expected of something called wing mushroom…
Each mushroom cap looks like a bird's feather, huh.

(rustle)

AGOTT
Alright, I'll carry them.

TETIA
Agott!
Turn around for a bit!

P8

TETIA
Look, everybody!

TETIA
She looks like a winged knight straight out of a magic play!

COCO
Wow! How pretty!

RICHEH
Cool…!

AGOTT
Hey, everybody!
Take the mushroom picking seriously!

GIRLS
They’re even better in motion…!

QIFREY
Looks like they’re having fun with their flight training.

QIFREY
(Yup yup)

P9

OLRUGGIO
Time for lunch soon…

OLRUGGIO
(yawn…)

QIFREY
I wonder if even late-to-rise Olruggio is up by now?

QIFREY
Yo!

GIRLS
Master Olruggio, we’re home!

P10

QIFREY
We've got freshly picked topsy-turvy mushrooms…

QIFREY
And wing mushrooms.

QIFREY
Let's go ahead and use them for lunch!

OLRUGGIO
(unfocused…)

COCO
Master Olruggio, you just woke up, so are you alright to cook?

OLRUGGIO
It's hopeless!
I'm so sleepy, my hands won't stop shakin'!

P11

OLRUGGIO
Looks like Qifrey's doin' the dish with the wing mushrooms.

OLRUGGIO
So for the one with topsy-turvy mushrooms…

OLRUGGIO
Let's all take care of it together!

GIRLS
Yes!

BASIWILT

SALT

BLACK PEPPER

BUTTER

GARLIC

COCO
First, I stir the butter until it's creamy…

P12

COCO
I add finely chopped basiwilt leaves,
Some grated garlic, salt, black pepper, and I mix it all together.

AGOTT
I’m cutting the stems of the topsy-turvy mushrooms…

AGOTT
Then, I spread the basiwilt butter inside the cap.

AGOTT
It’s getting topped off with the chopped stems…

AGOTT
And grilled over an open flame.

P13
GRILLED TOPSY-TURVY MUSHROOMS WITH BASIWILT BUTTER

RICHEH
(bite)

RICHEH
The burst of butter is so good!

COCO
The chopped stems are great too!

AGOTT
It’s bad manners to snatch them away before we’re at the table!

P14
(grab)

TETIA
Not you too, master Olly!

OLRUGGIO
(Delicious.)

OLRUGGIO
I’m not snatching ‘em away…
I’m sampling ‘em!

TETIA
Whatever!! I’m getting started too!

QIFREY
They’ve already gotten started over there.
I’d better hurry as well…

QIFREY
Wing mushrooms are tough near the stem,

So first, I’m cutting off somewhat of a big section,

QIFREY
And separating only what will get used for the dish.

P15

QIFREY
Then, I’m breaking it into bite-sized pieces by hand, sautéeing them in butter,

QIFREY
And seasoning them with salt and pepper.

QIFREY
When they’re lightly browned, I’m briefly removing them from the heat…

RICHEH
(peek)

QIFREY
I add some more butter, then sautée the chimegrass grains.

QIFREY
Once they’ve turned translucent, I’m returning the wing mushrooms to the pan…

CHIMEGRASS GRAIN

A CURIOUS GRASS WHOSE SEEDS LIKE THE ENDS OF ITS TALL STALKS LIKE TINY BELLS. SAID TO BE A STAPLE FOOD IN THE FARAWAY REGIONS IN WHICH IT IS CULTIVATED.

QIFREY
Add hot water, and reduce the heat slightly.
Then, I simmer until the chimegrass grains are just slightly firm to bite into.

COCO, TETIA, AND OLRUGGIO
They’re expanding…

RICHEH
(stare…)

P16

QIFREY
Finally, I’m adding some cheese in small cubes and mixing gently.
Once plated,

QIFREY
I finish it off with coarsely ground black pepper and erbes.

WING MUSHROOM AND CHIMEGRASS SEED PORRIDGE

P17

TETIA
The topsy-turvy mushrooms were delicious too, but

AGOTT
So are the wing mushrooms…!

COCO
I sampled so many I was about half-full, but…

RICHEH
But the subtle taste lets you eat more and more!

OLRUGGIO
Hm…

OLRUGGIO
It's hard to believe the only seasoning is salt… It has a really rich flavor.

OLRUGGIO
The depth of flavor of these mushrooms is just as much as meat or fish…

P18

COCO
The sylph shoe training was so fun, I'd love to go mushroom picking again!

TETIA
I memorized the spot, so the two of us could just go back together…

QIFREY
Wait, no, don't!

QIFREY
Thre are many poisonous mushrooms that look just like the edible ones.

QIFREY
I'd like to respect your autonomy as apprentices, but…

TETIA
(shock!!)

OLRUGGIO
For your curiosity to surpass what your master has to teach…

OLRUGGIO
You really are Qifrey's apprentice through and through.

TETIA
It's not so much like that…

QIFREY
Don't look so pleased about it… Tetia…

Taking after Master Qifrey even when it comes to his more troublesome habits…!

Chapter 51

P1
Whether in cooking or in magic, what matters is that you try!

P2
Qifrey's out helping villagers, but…?

VILLAGERS
Whoa!!

VILLAGER 1
That dilapidated cabin that collapsed is back to normal…

VILLAGER 2
Thank you, mister witch!

QIFREY
This is just what we do.

P3
VILLAGER 3
Um…

VILLAGER 3
Actually, we have a request to make…

OLRUGGIO
Since us witches can't go helpin' with injuries,
…'S a shame for whoever got caught in the cabin.

P4
QIFREY
Still, I wanted to help in any way I could…

(plonk)

OLRUGGIO
Tch, you're just too soft.

(rustle)

OLRUGGIO
Eldrox, whirlfuzz swine…

OLRUGGIO
Quadryphon, and even frillram meat! What a haul!

QIFREY
The injured person works smoking meat,

QIFREY
And he was supposed to prepare all this raw meat today.

P5

QIFREY
He was worried it would spoil if left like this,
So I decided to purchase all of it.

QIFREY
After all, we've got four growing children here at the atelier,

QIFREY
But if we wanted to preserve it, magic can get it done!

QIFREY AND OLRUGGIO
Can't wait to see the children's reactions!

AGOTT, RICHEH, AND TETIA
Um…

COCO
Whoa!

P6

RICHEH
Flavorless meat isn't for me…

TETIA
Yeah, Richeh does like things like saltpork.

AGOTT
I wonder it we could eat it by grilling it, to begin with…

COCO
So much fresh meat… Amazing!!

QIFREY
Oh? Save for Coco, they seem unenthused?

QIFREY
…That's right!

QIFREY
Perhaps the Great Hall natives aren't used to seeing raw meat!

QIFREY
Fresh meat spoils easily, so it's virtually unseen in the market.

OLRUGGIO
What we usually have is smoked or cured meat, after all.

P7

QIFREY
So somewhat similar to the way Coco was afraid of seafood…

OLRUGGIO
Guess they can't picture what it'll taste like before having it.

QIFREY
It'll be alright, then.

QIFREY
I've been through this countless times:
I just need to make a dish that will catch the girls' interest!

QIFREY
Olruggio, please help the girls put away the meat we won't be using today!

OLRUGGIO
Gotcha!
You're really gettin' into it, Qifrey!

P8

QIFREY
Today I'll eldrox's red meat!

QIFREY
Using a meat knife, I divide it into individual portions,

QIFREY
Removing the fat cap,
And making incisions in the tough, sinewy parts.

P9

QIFREY
I'm lightly pounding on the meat with the back of the knife.

(pound pound pound pound)

QIFREY
Next, I'm grating some chrysanthonions,

QIFREY
And spreading the paste thoroughly on both sides of the meat.

QIFREY
Both pounding on it and using the chrysanthonion paste help to tenderize the meat.

LET THE MEAT MARINATE FOR A WHILE**,** COVERED WITH A DAMP CLOTH TO PREVENT IT FROM DRYING OUT

QIFREY
In the meantime, I can move on to the next step.

QIFREY
I'm frying the fat I'd separated to render out its tasty oil…

(sizzle sizzle sizzle)

P10

QIFREY
…And using it to sautée finely chopped chrysanthonions.

(crackle crackle)

QIFREY
I'm adding salt and setting them over a low flame…

QIFREY
Then, taking them out when they're golden brown.

QIFREY
Now, it's time to sear the meat over high heat!

(sizzzzzle)

QIFREY
I'm removing the chrystanthonion paste patting dry the moisture on the surface with a cloth. Can't forget to salt and pepper it on both sides!

RICHEH
It's really starting to smell good…

OLRUGGIO
Wait, wait, not so fast!

P11

QIFREY
Just a little bit longer, alright?

AGOTT
Our teachers are having us work on this side just so that they can surprise us.

RICHEH
The anticipation keeps rising…!

QIFREY
Agott really pays close attention to people…

QIFREY
Once done, I'm transferring the meat to a plate,

QIFREY
Returning the caramelized chrysanthonions to the pan for a quick sautée,

QIFREY
Adding butter, and seasoning with salt and pepper.

QIFREY
Then, I'm spreading this sauce, which picked up the fond from the pan,
On top of the meat in a thin, even layer.

QIFREY
I wonder if I should cut up the childrens' portions into smaller pieces so it's easier to eat?

P12

QIFREY
For garnish, I'm cutting up some shorecumbers into thin slices…

SHORECUMBER
A CUCUMBER CULTIVATED BY THE SEASIDE

QIFREY
Heheheh… Does it look the part?

ELDROXEN DRAGON-STYLE STEAK

P13

COCO
D…

COCO
Dragon scales?!

AGOTT
Look closer! These aren't scales, but shorecumbers.

TETIA
I… I see, huh…
(whew)

RICHEH
(hmm)

RICHEH
(bite)

RICHEH
The more you chew,

RICHEH
The more it bursts with flavor!

COCO, AGOTT, AND TETIA
We…we want to try it too!

P14

AGOTT
I can't believe a steak can be this tender…

TETIA
Meat can be delicious in many different ways!

COCO
If dragon-style tastes this good,
I wonder what the real deal is like…?

COCO
Did…did I say something weird?

AGOTT
It's alright, just be yourself…

Brimming with both curiosity and appetite…!

Chapter 52

P1
The sight of spilling light tells me you've been hard at work.

P2
Olruggio's racking his brain over…not contraptions, but the sheer amount of stuff he has…?

OLRUGGIO
(sigh…)

OLRUGGIO
There are just too many things.

OLRUGGIO
Can't seem to finish putting 'em in order.

P3
OLRUGGIO
I just can't stop hoardin' things that could work as contraption components.

OLRUGGIO
How'd I end up with so many roaming scallop shells anyway?

ROAMING SCALLOP
CAN BE GROUND INTO A POWDER TO MIX INTO CONJURING INK, PREVENTING SEALS FROM RUNNING WHEN WET.

OLRUGGIO
Could use magic to make 'em float an' lined along the wall…

(float float)

OLRUGGIO
No can do! They'd definitely come down!

(gweh)

OLRUGGIO
Guess the only option's gettin' rid of stuff in the end…

P4
OLRUGGIO
Leftover roamin' scallops…
Making 'em float…

OLRUGGIO
Got it!!

THE NEXT DAY...

OLRUGGIO
…So,

OLRUGGIO
Here's what I came up with last night…

OLRUGGIO
Magical floating plates!

P5

COCO
The plate is…

TETIA
It's floating!!

QIFREY
Didn't you say you'd be cleaning your room?

OLRUGGIO
Well, if the idea for a contraption strikes, I've just gotta get to it.

OLRUGGIO
You can snack while lying down,

OLRUGGIO
And they're great for having floatin' drinks in the bath!

QIFREY AND THE GIRLS
Ah…

P6

COCO
These plates…
They look great for when we eat outside.

TETIA
No need for a table or tablecloth!

OLRUGGIO
Oh…
'Bout that…

OLRUGGIO
These might be a bit too light to use outside.

(shove)

OLRUGGIO
The slightest breeze or bump'll push 'em.

OLRUGGIO
So, to keep 'em from flyin' off on their own,

(whoosh)

OLRUGGIO
I designed 'em to turn back around in an arc, but…

P7
(whoosh)

QIFREY
Amazing…

QIFREY
Olruggio! These are just amazing!!

OLRUGGIO
R…really?

QIFREY
I'd already like to use them for tonight's dinner,
So could you make some more?

WHEN NOT FLOATING, THEY GET TURNED UPSIDE DOWN.

OLRUGGIO
Well, I've still got plenty of materials left.

QIFREY
Then, can I ask for five, no…
Ten more of them?

OLRUGGIO
Huh…?!

OLRUGGIO
(sigh)
(Good grief.)

TETIA
(Do your best!!)

QIFREY
We got our hands on a lot of meat the other day, so let's put it to use right away!

WHIRLFUZZ SWINE BONELESS RIB

QIFREY
I'm chopping the whirlfuzz swine into large pieces,
Then sautéeing it over medium heat until the whole surface has browned.

(sizzleeeee)

QIFREY
Then, I'm pouring in a good dose of willowgrape wine.

P9

QIFREY
I'm skimming the top to get rid of the scum, then lowering the heat.

QIFREY
I'm adding some honeytree nectar,

QIFREY
Grated mountain apple,

QIFREY
And spicebark and salt as needed.

QIFREY
Lastly, I'm letting it slowly simmer with a drop-lid on top.

QIFREY
It needs occasional stirring so that it won't burn,

QIFREY
But in the meantime I can quickly whip up another dish!

AGOTT AND COCO
(Woww)

P10

TURNIPUP

SMOKED CORDFISH

SHORECUMBER

QIFREY
First, I'm peeling the turnipup,

(pop)

QIFREY
I’m dicing up the small one into small pieces,

QIFREY
And doing the same for the smoked cordfish and shorecumber.

QIFREY
I’m using vinegar, vegetable oil, salt, and pepper to make a dressing.

QIFREY
Then, I’m mixing all of these together…

QIFREY
And, done!

WHIRLFUZZ SWINE STEWED IN WILLOWGRAPE WINE & REFRESHING TURNIPUP AND CORDFISH SALAD

GIRLS
It looks delicious!!

OLRUGGIO
(Whew… I’m beat…)

OLRUGGIO
You didn’t even use the floating plates!!

(shock)

P12

QIFREY
My bad, I’ll use them for the next part…

TETIA
Well done, Master Olly!

QIFREY
First, let’s take the food to the living room…

COCO
So we’re having dinner here today?

QIFREY
…

QIFREY
It’d been on my mind for quite some time now,

QIFREY
But isn't it rather cramped for the six of us at the kitchen table?

(crammed)

COCO
Come to think about it…

AGOTT
Our teachers do often wind up eating later.

P13

QIFREY
I realized there was a way for the six of us to eat together comfortably

QIFREY
When I saw these plates.

(clink)

QIFREY
Come on, sit down, everyone.

QIFREY
Well then, here goes…

QIFREY
There!

P14

QIFREY
I'll keep sending the food, bread, and tea

QIFREY
Flying over in quick succession,

QIFREY
So everyone, help yourself to as much as you'd like!

REVOLVING DINNER IN MAGICAL FLOATING PLATES

P15

COCO AND TETIA
(Whoaaa)

TETIA
Of course it's delicious, but…

COCO
Looking at them is fun too!!

AGOTT
Richeh, you're at the head of the table, so try to leave some for the rest.

RICHEH
Don't worry,

RICHEH
Since more servings just keep coming from over there.

OLRUGGIO
This is a revelation!

P16

OLRUGGIO
The lightness that I thought to be the flyin' plates' weakness turned out to be their strength…

OLRUGGIO
This new form of dinin' would also go over well with the nobles…

(mumble)

OLRUGGIO
Improvements…

OLRUGGIO
Commercialization…

COCO
Master Olruggio's acting a bit weird!

OLRUGGIO
(mumble)

QIFREY
(Oh dear…)

QIFREY
Looks like he's in contraptioner mode.

QIFREY
At this rate,

QIFREY
I guess cleaning his room will have to wait?

Strike while the iron's hot! Cleaning the room shall be left for another time…

Chapter 53

P1
Let's all get refreshed by going somewhere a bit different than usual!

P2
Where did this field trip get them to…?

(whoosh)

GIRLS
It's the ocean!!

P3
(Yayy)

QIFREY
Be careful with the waves!

QIFREY
They're all so excited!
Bringing them was definitely the right choice.

OLRUGGIO
Thanks to all the convenient contraptions,

OLRUGGIO
Like sylph shoes, windowways, and the like,
Witches tend not to get enough exercise.

OLRUGGIO
They'll get to move their bodies and have some fun on the trip.

(lazin')

OLRUGGIO
'Twas a great idea, Qifrey.

P4
QIFREY
And aren't you the one who needs the exercise the most?!

QIFREY
(C'mon…)

OLRUGGIO
(Exposed…)

OLRUGGIO
What a good spell that was…

SERPENT'S BED OF SAND
A BED OF SAND THAT COCO AND THE GIRLS COOPERATED TO CREATE. FEELS SO GOOD IT CAN EVEN PUT A DRAGON TO SLEEP.

OLRUGGIO
Hm?

OLRUGGIO
Not coming with?

QIFREY
I've got something to do here.

P5
OLRUGGIO
That table's…
I see! So that's why you chose this beach!

OLRUGGIO
If that's the case, breakin' a sweat ain't too bad!

QIFREY
Please take care of the girls for me.

OLRUGGIO
On it!

P6
(whooosh…)

COCO
Blasting off water spells at each other was so fun!

AGOTT
It was good practice for drawing spells while in motion.

RICHEH
But,

RICHEH
We're all sticky with sand and seawater.

AGOTT
Let’s use a vapor bubble to rinse off.

OLRUGGIO
I overdid it…

P7

QIFREY
(Welcome back!)

QIFREY
If you want to rinse off the sand,

QIFREY
I’ve got something better than a vapor bubble!

(whooooosh…)

ROUND TABLE MAGIC FOUNTAIN

P8

AGOTT
What a massive contraption…

COCO
And water’s gushing out of it!

(gush gush gush)

QIFREY
This contraption was installed for the residents of the beach to source water,

QIFREY
Since it’s difficult to obtain in large enough of a volume around here.

QIFREY
It uses a windowway spell

QIFREY
To connect to a spring in the mountains.

QIFREY
…And also!

(firmly)

QIFREY
Because it uses a windowway spell,

QIFREY
It means the exit points can be changed…

RICHEH
The table's turning…

(shifting)

P9
(gurgle gurlge)

(fwoosh)

AGOTT
Steam?!

RICHEH
Whoa!!

QIFREY
It's a hot spring!

COCO
To think we can get this much hot water while we're out here…

RICHEH
Whoever made this contraption just gets it!

TETIA
Master Olly's also back in service!!

P10
(chatter)

OLRUGGIO
Ack, this ain't the time to take a breather!!

OLRUGGIO
Almost forgot about the original plan.

OLRUGGIO
Qifrey! Hurry up with that already…!

QIFREY
Alright, alright.

COCO
?

QIFREY
This contraption can put out three types of water.

QIFREY
Clean spring water,

QIFREY
Hot spring water,
And lastly–

P11

QIFREY
Exhilarating sparkling water!!

(fizz…)

COCO
Sparkling…water?

COCO
…Hold on, I'm the only one who didn't know it already?!

OLRUGGIO
All sorts of things from every corner of the world wind up at the Great Hall, after all.

OLRUGGIO
Sparkling water's popular at the cafeteria.

P12

OLRUGGIO
It's an extremely rare sort of spring water that holds air from the atmosphere

(fizz…)

OLRUGGIO
The tiny bubbles tickle the throat…

OLRUGGIO
And soak right into your tired body!!

(bwah)

TETIA
No way he just drank it straight…

AGOTT
It's better mixed with fruit juice, though.

RICHEH
I like it with green lemon and honeytree nectar!

COCO
Wh…what kind of water is that…

COCO
I really don't get it!

P13

QIFREY
Experience is the best teacher,

QIFREY
So have a sip first!

QIFREY
I have some climbing dewberries that I'd prepared in advance,
Which I'm peeling, dicing into small pieces, and then adding crushed quartz sugar into.

CLIMBING DEWBERRY

EACH TENDRIL BEARS THREE TO FOUR BERRIES. THEY SPROUT WHEN THE VINES GROW LONG ENOUGH TO TOUCH THE GROUND.

P14

QIFREY
I'm pouring the sparkling water into the loop chalice,

QIFREY
Along with the climbing dewberries and ice I made using magic,
And, with a light stir, it's complete!

QIFREY
Then, let's drink!

CLIMBING DEWBERRY SPARKLING WATER

P15
(glittering)

COCO
The jade dewberries look like they're shining!

COCO
The way they look is just so beautiful, but…

RICHEH
Tasty!!

RICHEH
One more!

TETIA
Coco, you go ahead and take a sip too!

COCO
A…

COCO
Alright…!

P16
COCO
An explosion in my mouth!!

TETIA
A…a what…?

QIFREY
Coco?! Are you alright?!

AGOTT
It'll be nice once you get used to it.

COCO
I really, really don't get it!!

It seems like it'll take some time for Coco to realize how tasty it is…

Chapter 54

P1
Unfading memories with my mother.

P2
The day after the field trip to the sea.

COCO
Oh!

COCO
Good morning, Master Olruggio!

TETIA
It's already noon, though…

OLRUGGIO
Aye…

P3

OLRUGGIO
(slowly…)

OLRUGGIO
Whew…

RICHEH
All he did was go down the stairs…

AGOTT
He's being awfully careful.

OLRUGGIO
All the playin' around at the beach did me in…

OLRUGGIO
When I woke up,

OLRUGGIO
My whole body was sore!!

P4

OLRUGGIO
Even walking as normal hurts.

(dejected)

QIFREY
Since I was the one to suggest the exercise,

QIFREY
I feel that's on me, somewhat…

(smoothly)

QIFREY
Come on, I'll lend you a shoulder.

OLRUGGIO
Ugh… How pathetic…!

(firmly)

(crack)

QIFREY
Ow–

P5

QIFREY
Ouch…

(slide)

TETIA
Master Qifrey!

SERPENTBACK CAVE

QIFREY
I forgot about the injury on my right arm.

QIFREY
I must get started on lunch soon, though…

OLRUGGIO
Don’t worry about it, Qifrey.

OLRUGGIO
I can just…

(wobble wobble wobble)

OLRUGGIO
Oof, ugh…
Argh…

TETIA
Master Olly…

P6

AGOTT
I think you two ought to take the rest of the day off.

TETIA
(Yep! Yeap!!)

RICHEH
We can cook too, you know.
(Humph!)

COCO
I’ve got a dish I’ve been wanting to make for a while!

QIFREY
Girls…

OLRUGGIO
How you've grown…

P7

QIFREY
(intently)
(Was told to just watch quietly.)

OLRUGGIO
He doesn't need to worry that much…

QIFREY
(fidget fidget)

COCO
I've got the meat and the vegetables,

COCO
And the pre-made soup stock.

SOUP STOCK

A CLEAR STOCK MADE OUT OF MEAT AND VEGETABLES. CAN BE HAD AS-IS OR USED AS A BASE FOR OTHER RECIPES.

TETIA
Could it be that what you were trying to make was…

COCO
Heheh… Looks like you figured it out?

P8

AGOTT
So you're making stew!

AGOTT
Since it can be eaten with a spoon alone,
It's not a problem if one can't use their right hand.

RICHEH
(Hmmm…)

RICHEH
But…

RICHEH
I don't get why you went with frillram.

RICHEH
Frillram gets a gamey smell from eating grass,
And many people are not good with it.

RICHEH
It's an ingredient that even Master Qifrey struggles to hide the smell of, even while using all sorts of spices.

P9

COCO
Uh… I guess…

COCO
In my case,

COCO
It's just the type of meat I'm the most familiar with?

COCO
They raised a lot of frillrams in my home village–

COCO
The wool was woven into fabric,

COCO
And then, sometimes, we'd have the meat as well.

COCO
And I was raised at a tailor's!

AGOTT, RICHEH, AND TETIA
(I see…)

(clap clap clap)

TETIA
It's all connected!!

P10

COCO
Plus, I know a few ways to take care of the smell…

COCO
The first is to trim off as much as the fat as possible,

COCO
Since that’s the part that holds on to the most smell.

COCO
The second is to parboil it.

COCO
I’m cutting the meat into bite-sized pieces,
And quickly passing it through hot water that I’ve lightly salted.

COCO
(sniff sniff)

COCO
With just this, the smell is much less noticeable.

AGOTT, RICHEH, AND TETIA
Whoa!

P11

TETIA
Looks like the frillram is safe in Coco’s hands!

AGOTT
We should get started cutting the vegetables.

TETIA
I’m removing the flowers off the chrysanthonions and cutting them into thin slices.

RICHEH
Then, after roasting the carapace yams until the skin is firm,

AGOTT
I’ll remove the interior and cut it into bite-sized pieces.

COCO
Once all the ingredients are prepared,

COCO
All that’s left is to let them simmer in the soup stock, but…

P12

COCO
Here comes the third odor neutralizer.

(whoosh)

COCO
Its fresh scent should make the smell of the meat disappear…

(smack)

COCO
We'll add windchimer shrub leaves!!

(sharalan)
(thud)

WINDCHIMER SHRUB
(ALSO KNOWN AS GARLAND TREE)
ITS LEAVES AND BRANCHES PRODUCE A SOUND REMINISCENT OF WIND CHIMES WHEN THE PASSING WIND CAUSES THEM TO RUB AGAINST EACH OTHER. A HERB THAT'S USEFUL TO REPEL PESTS.

(sharalan sharalan)

P13
(bubble bubble bubble)

COCO
After simmering long enough for the carapace yams to soften a bit,

RICHEH
We'll add salt and pepper to taste, and it's done.

AGOTT
…

AGOTT
To help our teachers get better soon,
How about we sprinkle some chopped tranquileaf on top?

TRANQUILEAF
HAS ANTI-INFLAMMATORY AND PAIN RELIEVING EFFECTS. SOMEWHAT BITTER.

COCO, RICHEH, AND TETIA
That sounds good!!
(Yay!)

P14
FRILLRAM STEW

COCO
Thanks for the wait!

TETIA
Please help yourselves first!

P15

OLRUGGIO
In that case, I'm digging in!

COCO
(Yes!)

OLRUGGIO
(munch)

COCO
(thump thump)

OLRUGGIO
Hmmm…
I see…

OLRUGGIO
It's perfectly delicious!!

COCO
(Phew…)

OLRUGGIO
That said, did you really only use garland tree leaves to season?
You completely got rid of the meat's gameyness!!

COCO
I just made the recipe the same way my mom did…

OLRUGGIO
So it's a taste of home… That's quite special.

P16

OLRUGGIO
For such a success, I'd really like to hear what Qifrey has to say!

OLRUGGIO
Then again…
All I've been hearin' from over there so far is "Thank you" and "It's delicious"…

QIFREY
Coco!

QIFREY
Thank you so much for today!
It was absolutely delicious!!

COCO
Yes!!

OLRUGGIO
…Is that really enough?

Delicious stew and gentle words warm you down to the heart!

Chapter 55

P1
Let's all put things in order so that our atelier is a comfortable space.

P2
Practicing magic is important, but so is taking care of the atelier!

COCO
This has to be a dream…right?

TETIA
Right…

(weeds galore!)

COCO
The atelier's being swallowed up by weeds!!

P3
QIFREY
They like to spread if one gets careless.

OLRUGGIO
(nod nod)

QIFREY
Usually, Olruggio and I would take care of them together, but…

QIFREY
How about all of you put into practice

QIFREY
The spells that you've already learned in class?

COCO
(Method practice…!)[1]

AGOTT
Let's do it!!

P4
"WIND GRASPING SEAL"
PULLS DISTANT OBJECTS CLOSER.

(snap)

AGOTT
Today…

AGOTT
I'll go for that one as I fly!

(whoosh)

AGOTT
I missed?!

P5
COCO
Agott!

AGOTT
Coco?!

(zoom)

COCO
Is your flying off because I drew the spell wrong?!

AGOTT'S SYLPH SHOES
THE SEAL WAS REDRAWN BY COCO.

AGOTT
…

COCO
Sorry!

[1] Cannot for the life of me figure out what the handwritten kanji used is supposed to be (it looks like 广 over マ, followed by 法), to the extent I think it is miswritten. After a lot of staring at it and handwriting as sloppily as I could, I went for 方法, which still feels wrong…

AGOTT
Th-that's unrelated!
I just haven't practiced enough!

QIFREY
Good luck~

P6

TETIA
It's awesome that she'd go for the ones on the roof from the get-go!

RICHEH
(whoosh)
(thwack)

RICHEH
Got 'em! Great!

OLRUGGIO
Richeh, you've been working so hard without sayin' a word…

(stuffing)

P7

RICHEH
I hadn't really
Tried to understand this spell when we learned it in class.

RICHEH
But, since the second test,

RICHEH
I've felt that I could trust you and Master Qifrey and really put in the effort.

RICHEH
Master Olruggio, ever since that time, I've wanted to tha–

(thump)

TETIA
Richeh! That's amazing!!

OLRUGGIO
I wanted to hear the end of that…

LEARN.
REPEAT. PUT INTO PRACTICE.

P8

MAKE THE MAGIC YOUR OWN.

(sparkling clean)

QIFREY
It certainly looks tidy now!

OLRUGGIO
But instead, we're the ones who're thoroughly messy now.

(droop…)

COCO
This weed is odd, though.

COCO
It's stuck to our cloaks and won't come off…

P9

QIFREY
Oh, this is…
Grappling hook weed.

COCO
Grappling hook weed?

QIFREY
Yes, since it looks like the tool itself.

QIFREY
This weed tends to wrap itself around animals that pass by
So that they'll carry it far away.

QIFREY
That way, it can propagate more quickly than if it grew from seed.

COCO
Amazing!

AGOTT
It's just trouble for anyone doing yardwork, though…

P10

QIFREY
Exactly right.
It's such a troublesome weed, but…

(snap)

QIFREY
The tender sprouts just happen to be edible.

QIFREY
They have just a bit of a tingly spiciness, but they're delicious.
(munch munch)

COCO
They're spicy?!

RICHEH
I can't really do spicy…

AGOTT
Really? I'd like to try.

OLRUGGIO
Cooking them makes the heat more mild.

(pop)

TETIA
Oh! Then that might be fine!

P11

QIFREY
A dish that will suit
Both those who don't like spicy food and those who do…

QIFREY
Would you want to give that a try!

TETIA
I want to try…I think!

COCO
Agreed!

QIFREY
In that case, for today's lunch,

QIFREY
We'll be using grappling hook sprouts!

P12

TETIA
It's tiny pots!

AGOTT
Six of them…

COCO
Then…
Is it a meal where we each adjust the heat ourselves…?

QIFREY
I'll only cook it partway,
So that each of you will choose how much heat it takes.

QIFREY
I'm using minced quadryphon,
Along with chopped chrysanthonions,

QIFREY
Some grated rocklodger ginger,
And then, I'm adding carapace yam starch, salt, and pepper.

P13

QIFREY
By stirring it until it becomes sticky, I've got a meatball mixture.

QIFREY
I'm bringing a pot of water to a boil before adding salt,

QIFREY
Then, I'm scooping the mixture into the pot with a spoon.

QIFREY
With that, the meatballs are done.

QIFREY
I'll add thinly sliced swordcarrots and horncap mushrooms…

SWORCARROT

HORNCAP MUSHROOM

OLRUGGIO
And, finally, a generous portion of grappling hook sprouts!

(swoosh)

ROUGHLY CHOPPED

P14
GRAPPLING HOOK SPROUT AND QUADRYPHON MEATBALL SOUP

OLRUGGIO
If you want to try ‘em spicy, go for it right away.

QIFREY
But if you’re not good with heat, wait for them to cook through before eating.

P15

TETIA
I kind of want to try them already, but…

TETIA
…While trying to decide, they’re just cooking down more!

(oops!)

AGOTT
They’re actually pretty good.

AGOTT
Instead of worrying so much about it, why don’t you just try them?

RICHEH
Waiting’s the only option for me.

RICHEH
I’ll have the meatballs first.
(Delicious.)

COCO
To think those troublesome weeds were this tasty…

OLRUGGIO
…True, that.

OLRUGGIO
It’s a shame to keep treating them like a weed…

P16

OLRUGGIO
Hey, Qifrey, what’d you say to making a plot to grow th–

QIFREY
Absolutely not, Olruggio.

QIFREY
Like I said before,
Grappling hook weeds don’t just obediently grow in one spot.

QIFREY
Once we give them a plot in the garden, it's over…

QIFREY
It would turn into a major cleanup this time.

GIRLS
This plant…is way too tough!!

A formidable foe–the price to pay for deliciousness…