

Our goal is to ensure that everyone in our community is represented. This is an opportunity to showcase your food & traditions if not currently on our list. We'd love to learn about your food & traditions!
Please share samples of any type of food or tradition that is a significant and special part of your family.
(Recommend 50-100 bite-sized tasting samples)

Sign ups extended through Spring Break
 Questions? email Vanessa Chan-Lagui at 

NAME Parent/Guardian	STUDENT NAME(S)	EMAIL ADDRESS	PHONE NUMBER	FOOD ITEM(S) or TRADITION (Use one line per item)	CULTURE OR PLACE OF ORIGIN OF FOOD/TRADITION	YOUR FOOD/TRADITION'S STORY (may add later)	PLEASE LIST INGREDIENTS IN YOUR DISH THAT ARE COMMON FOOD ALLERGENS (milk, eggs, peanuts, tree nuts, soy, wheat, crustaceans, etc.) (may add later)
Cindy Yang	Lucas & Nathan Yang	cyang329@gmail.com	(415) 728-2061	Boba with juice or milk	Taiwan	Bubble tea (also known as pearl milk tea, bubble milk tea, tapioca milk tea, boba tea, or boba; Chinese: 珍珠奶茶, pinyin: zhēnzhū nǎichá, 波霸奶茶: bōbā nǎichá) is a tea-based drink that originated in Taiwan in the early 1980s. Taiwanese immigrants brought it to the United States in the 1990s.	
Cindy Yang	Lucas & Nathan Yang	cyang329@gmail.com	(415) 728-2061	Asian snacks	Asia	various (shell-stable) snacks: Lychee jellies, rice crackers, yum!	
YC Leng	Emme Krefting	ydeng@gmail.com	(714) 717-9958	蔥油餅 (Green Onion Pancake)	Taiwan/China	Scallion pancakes, aka green onion pancakes/spring onion pancakes, are a type of pan-fried pastry flavoured with chopped scallions, salt and spices. They are a traditional home-cooked dish originally in northern China and then popularized in Taiwan restaurants and street stalls.	wheat
Beth Jonsson	Mila Jonsson	bethjonsson@gmail.com	203-451-0117	Swedish meatballs	Sweden	Köttbullar, or Swedish meatballs, are a staple in the Swedish household. This iconic dish actually came from Turkey. It was brought to the Scandinavian country by King Charles XI, who lived in exile in the Ottoman Empire in the early 18th century. Accompanied by potatoes and lingonberry jam, this dish is most popular with Swedish children.	milk, eggs
Nancy Nazmi	Lily Connors	nnazmi@gmail.com	510-967-3665	Baklava	Turkey	The origins of baklava are unclear and it has roots across Central, Middle, and Near East Asia. However, its current form is believed to have been developed in Turkey in the imperial kitchens of the Ottoman Palace in Constantinople, known as Istanbul today. Baklava is a pastry that includes thin layers of dough, nuts and either honey or syrup. Today Baklava is enjoyed all over the Mediterranean and Middle East, with each country modifying baklava to their preference.	nuts, dairy
Stephanie Chua	Zeb Chua	schua166@gmail.com	(702) 528 8847	Filipino childhood games	Philippines	Traditional Filipino games or indigenous games in the Philippines are games that have been played across multiple generations, usually using native materials or instruments.	
				Chinoise Garter		CHINESE GARTER: Two people hold the ends of a stretched garter horizontally while the others attempt to cross over it.	
				Takyuan or Sipa		TAKYUAN or SIPA (also known as Takyuan) is a native Filipino game that predates the 15th-century Spanish rule in the country. It is a relatively challenging game as the sport requires speed, agility, stamina, and a high level of ball control. The takyuan is thrown upwards for the player to aim only the top, particularly the area from the foot until above the knee; the player must prevent the takyuan touching the ground by hitting it several times. Each hit is counted; the player kicking the takyuan most wins the game.	
				Otap	Philippines	Otap is an oval-shaped puff pastry cookie from the Philippines, especially common in Cebu where it originated. It usually consists of a combination of flour, shortening, coconut, and sugar.	Flour, shortening, coconut, and sugar
Ayesha Zahruddin	Soraiya Shaikh	azahruddin@gmail.com	5512087334	Ramadan! Iftar meals (dates, samosas, mango lassi)	India	In the Islamic month of Ramadan, Muslims fast between sunrise and sunset. The breaking of the fast is known as Iftar. This meal is very special and spent with community eating delicious food. We will share some of our favorites from this meal including samosas, mango lassi, and dates!	Wheat, dairy, nuts
Deborah Scott	Peter Scott	debbebrasilidas@yahoo.com	(415) 999-5897	Pão de Queijo and Brigadeiro	Brazilian cheese bread and sweet brigadeiro	Both cheese bread and brigadeiro are very popular in Brazil. Every time we land in São Paulo, city Peter's mom was born, we stop by to have an espresso, cheese bread and brigadeiro	Cheese bread: cheese, flour and tapioca. Brigadeiro: condensed milk, chocolate and butter
Bridget McMahon	Celine Hester	bridget.mcmahon@live.com	(415) 813-9653	Waffelcher (Waffle Cones)	Luxembourg	In Luxembourg, everyone knows this pastry and remembers their grandma serving this delicacy on Sundays. Luxembourgian Waffelcher are waffle-thin, rolled up and crispy.	eggs, flour, sugar
Kelly Yong	Makena Yong	kelyyandaymu@gmail.com	(510) 710-7905	Senbei	Japan	Senbei is a traditional Japanese treat best described as baked or fried rice cake crackers or	flour, soy sauce, sesame seeds
Shaila Batra	Sahje Batra & Jia Batra	shailanarang@gmail.com	415-316-7210	Samosas	India	Samosa is one of the favorite and most commonly served Indian snacks. A few other Asian cultures also make a variation of it	Wheat flour, clarified butter, potatoes, peas, cumin, and salt. The sauces are made of cilantro and mint, and tamarind and dates
Arushree Agarwal Gupta	Atharv Gupta	dranushree1810@gmail.com	2018954120	Guwab Jamun	India	Guwab jamun is a traditional Indian dessert that consists of small, round, deep-fried balls made from milk solids and soaked in a sweet syrup flavored with cardamom and rose water. The texture is soft, spongy, and melt-in-your-mouth, while the taste is rich, indulgent, and perfect for satisfying any sweet tooth.	Milk solids, sugar, clarified butter
Seelye Roebuck	Ava Roebuck	seelye@mac.com	415-971-0488	Antipasta platter and Italian meat & cheese tray & bread	Italy	These are food that are often served before the pasta dish is served. (this is not the typical food I'd bring of our heritage but I won't be home in time from the 5th grade field trip to make our traditional family meatballs, so diablo foods is going to save the day for our Italian representation).	cheese, bread/gluten
Anna Chou	Enzo Lee	annachou9@gmail.com		Origami	Japan	Origami is the Japanese art of paper folding	
Vanessa Chan-Lagui	Celeste & Matthew Lagui	vanessachanmd@gmail.com	510-393-3569	Bibingka	Philippines	Bibingka has many variations, usually made from glutinous (sweet) rice flour and baked. It is especially made during the Christmas season.	Sweet rice flour, milk, sugar, eggs, coconut
Dale Kang	Hudson Kang	dale_kang@yahoo.com	415-216-5731	Chap-chaae (Korean glass noodles)	Korea	Kang's along with a new Korean family to our school, will continue to share these 2 very popular dishes. Jap-chaae is a very easy to make noodle dish that can be served either as an appetizer or main dish. Gimbap (rice rolls) is a very common snack food that is widely popular and something I ate a lot as a kid.	sesame seeds. For bulgogi, soy sauce, sugar, garlic, beef
Ryan Lee	Rachel Lee (1st grade)			Gimn-balgip	Korea		
Ying Wiraboot	Giovanni Izzo	ying.wiraboot@gmail.com	310-490-7905	Pad Thai and Fish Cake / traditional Thai alphabet	Thailand	Pad Thai is a popular street food in Thailand / Fish cake is an Thai appetizer made of fish, curry paste and Thai herbs	peanuts, eggs
Harvinder Sandhu	Elahi & Gkiaz Sandhu	mathivel@gmail.com	209-601-1290	Butter chicken and Besan (gram flour pudding)	Punjab / India	Butter chicken is a popular Punjabi dish that is made by cooking Chicken in Creamy gravy. besan is served as a desert.	Chicken, cream, spices - Milk, Besan included gram flour, sugar, butter, Nuts
Lori Burrey	Kalden Burrey	lpmocha@gmail.com	510-948-6800	Jamaican Patties and or Jerk Chicken	Jamaica		
Kaylie Miliken	Paxton & Sadie Miliken	kayliemiliken@gmail.com	415-341-5761	Pretzels with herb butter	Germany	Authentic Brezeln with Krauterbutter are hard to come by in the US. These pretzels are traditionally made in a lye bath before being baked. It is a popular pub appetizer and is usually served with herb butter.	Wheat, dairy (in butter)
Maryam Sharif	Hana Momeni	Baroon57@gmail.com	213-284-1383	Persian rice and chicken kabob		Persian chicken kabob is marinated with saffron and lime juice, grilled on fire. Persian rice is basmati rice, made with butter and saffron. They are served together, as classic Persian dish!	Chicken, rice, spices, butter. No nuts or gluten
Margaux O'Brien	Jonny O'Brien	margaux.engebrecht@gmail.com	646-457-6651	Milk tarts	South Africa	Milk tart is a South African dessert pie. Commonly known as "Melktert" it is a delicacy invented by Dutch settlers in South Africa in the 17th century. A sweet pastry crust is filled with a custard filling and topped with a generous dusting of cinnamon. A little reminiscent of custard pie but more delicate, with a lighter texture.	Dairy, eggs, wheat, coconut
Sandra Melo	Tomas Garzon-Melo	sandrameloc@gmail.com	803-760-9008	Achiras with milk caramel	Colombia	Achiras is a traditional Colombian snack made out of achira flour. The Achira plant is native to the valleys of the Andes, high in protein content, and gluten free! It is also traditional to dip the achira in milk caramel, which we call Arequipe, prepared by slowly heating sugar and milk over a period of several hours.	Achira flour, milk, sugar
Yanyan Xiong	Andrew & Brian Bukkems	yanyan.xiong@gmail.com	608-446-1003	Mung Bean Cake (绿豆糕)	China	Mung Bean Cake (绿豆糕) is a traditional Chinese snack. The main ingredient, mung bean or sometimes called as green bean, is a common ingredient in Chinese pastries or sweets. Mung Bean Cake is also enjoyed around Dragon Boat Festival (端午节) in some areas in China.	Mung beans, butter, sugar, matcha (green tea) powder, cocoa
Karen Yoo	Ayla & Atlas Kim	karenyoo@gmail.com	415-606-0383	Tayaki	Japan	Tayaki たい焼き is a classic street vendor snack in Japan. A warm, fish-shaped waffle with sweet red bean or other filling, it is very popular at street fairs and festivals. Its origins can be traced back to the Edo Period (1600-1800s).	Flour, egg, milk

April 13, 2023	Set up Volunteers (need 4)	Clean up Volunteers (need 4)
Time	4-5p	7-7:15p
Lead Volunteer		Cindy Yang
	Ali Kozoll	
	Stephanie Chua	Stephanie Chua