



*cooking  
mamas*

*yum.*

*Cooking used to be my least favorite activity to do. Or I can say, I never wanted to be a part of it, or vice versa. It is one of the mandatory house shores that traditionally, woman needs to know their way in the kitchen, which I prefer not to get involved. Well, not anymore, not all girlies knows how to cook and my mom did not forced me to know how to cook or even invited me over in the kitchen, so well, I guess I did not really have to know how to cook. I would prefer to wash dishes, my main job in the kitchen that I have been doing my entire life. And still do. I would not say I used to be scared of cooking, or the kitchen, but it was not my strongest suit, or the most comfortable place in a house. I may have had bad experiences or memories with unclean and unorganized kitchen that have traumatized me. Tragic story.*

*But how can you have a house without a kitchen? That is impossible. I will say that the kitchen is the most sacred place for a household. Whoever that is responsible for the cooking, the cleaning, whether it is the moms, the grandmoms, the housekeeper, or whoever, they are feeding you, giving you food. You should be thankful for that. And not just the kitchen, eating and dining with your family is a whole another story. Everything happened during meal time. It is a space where family members gathers around sharing conversations, gossiping on their neighbors, and arguing on who needs to clean up the dishes.*

*Since living so far away from home, by myself, without my mom's help and approval on life choices, I am responsible for whatever I put in my mouth, and I finally make piece with cooking. Cooking has now become one of my favorite activities to do. It is a time for me to take a break from the studio and the best way to save my money from spending on uber eats. I can now confidently say that the kitchen is now my most favorite place in my house. And having the prettiest and the cleanest space to cook is a gift from Buddha (I'm a Bhuddist). However, sometimes, it can be a burden. Imagine working five hours straight in the woodshop, body covered in saw dust, and having to walk back home, in the cold, preparing ingredients, actually starting cooking, then eating half the time you cooked, and finally cleaning everything up. It is a whole lot process which can sometimes be the most painful thing for your long a\$\$ day. But, at the same time, it can also be the best thing that happened. Getting to cook knowing it will turn into the most delicious meal after a long workday. Chefs kiss.*

*This is my story.*

*Now sit back, and enjoy stories from my friends through their cooking experiences and journeys in the kitchen.*

Palm Paramee Panchaphalasom  
home  
major  
favorite food

Bangkok, Thailand  
Furniture Design  
Spaghetti Bolognese

*How do you feel about spending time in the kitchen and cooking?*

*How do you perceive the kitchen in your house? Do you see it as a functional space in the house, or does it hold a deeper significance?*

*How important is cooking in your life overall?*

*How would you describe your relationship with cooking?*

*What does cooking mean to you personally?*

*How did you learn to cook?*

*How has your approach to cooking evolved over time, and what factors have influenced these changes?*

*How does cooking reflect a person's identity, interest, or personality?*

*Any memorable story you want to share or experience related to cooking that had stuck with you?*

*Have you noticed any differences in your cooking habits or style lately?*

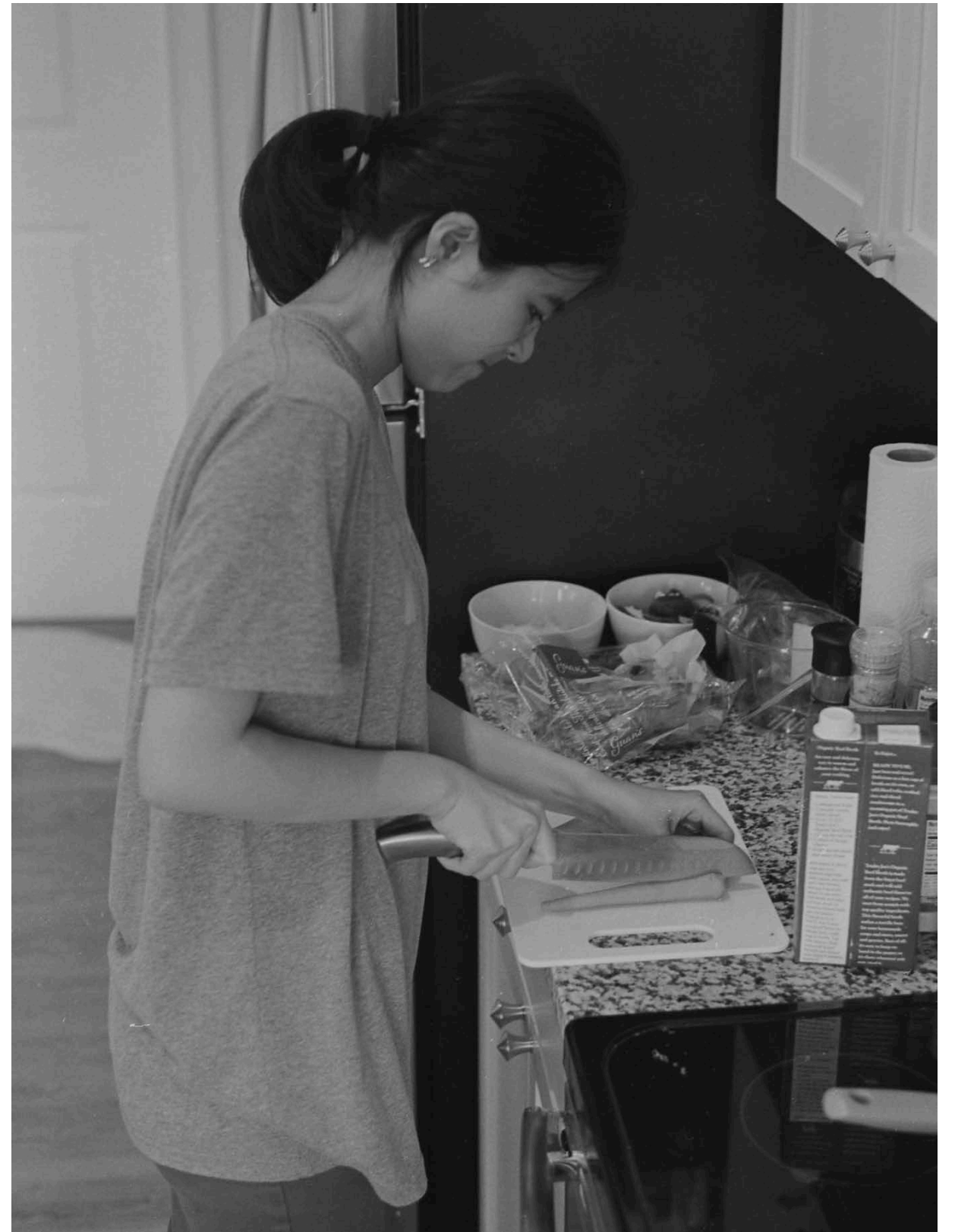


Chefs	Today's Menu	Date	Time Spent
Un Jingjang	Red Wine Beef Stew	April 13, 2024	78 min
Miang Pradipa Patanakijpaibul	Roasted Red Pork with a Choice of Veggies	April 20, 2024	56 min
Selina Xinchun Xie	Shanghai Onion Braised Pork Chops with Noodle	April 21, 2024	105 min
Kailyn Bryant	Miso King Oyster and Chili Oil Soup	April 27, 2024	48 min
Viva Motwani	Dhal Chawal with Bhindi	May 3, 2024	43 min

# Un Jingjang

home	Bangkok, Thailand
major	Graphic Design
favorite food	Somtarn (Papaya Salad)
today's menu	Red Wine Beef Stew
ingredients	onions, carrots, bokchoy, beef, beef broth, red wine, pepper, salt

“Growing up I didn’t cook that much. My housekeeper always cooked for me. But when I entered college, the kitchen became a space where I got to make new food or bring myself closer to home while being away in school.”









*How did you learn to cook?*

“I mostly taught myself through Youtube clips.

Being at college and not having food that tasted like home forced me to learn how to cook. I watched YouTube on Japanese food mostly as the ingredients are easier to find unlike Thai food.”



*How important is cooking in your life overall?*

“7/10

I just started cooking so I don't mind ordering out as well.”



*Have you noticed any differences in your cooking habits or style lately?*

“I lived with a roommate so my cooking style adjusted to my roommate’s style. Before that, I would only cook what the recipe instructed me to do, but after living with her, I learned to adapt the recipe to my own taste.”





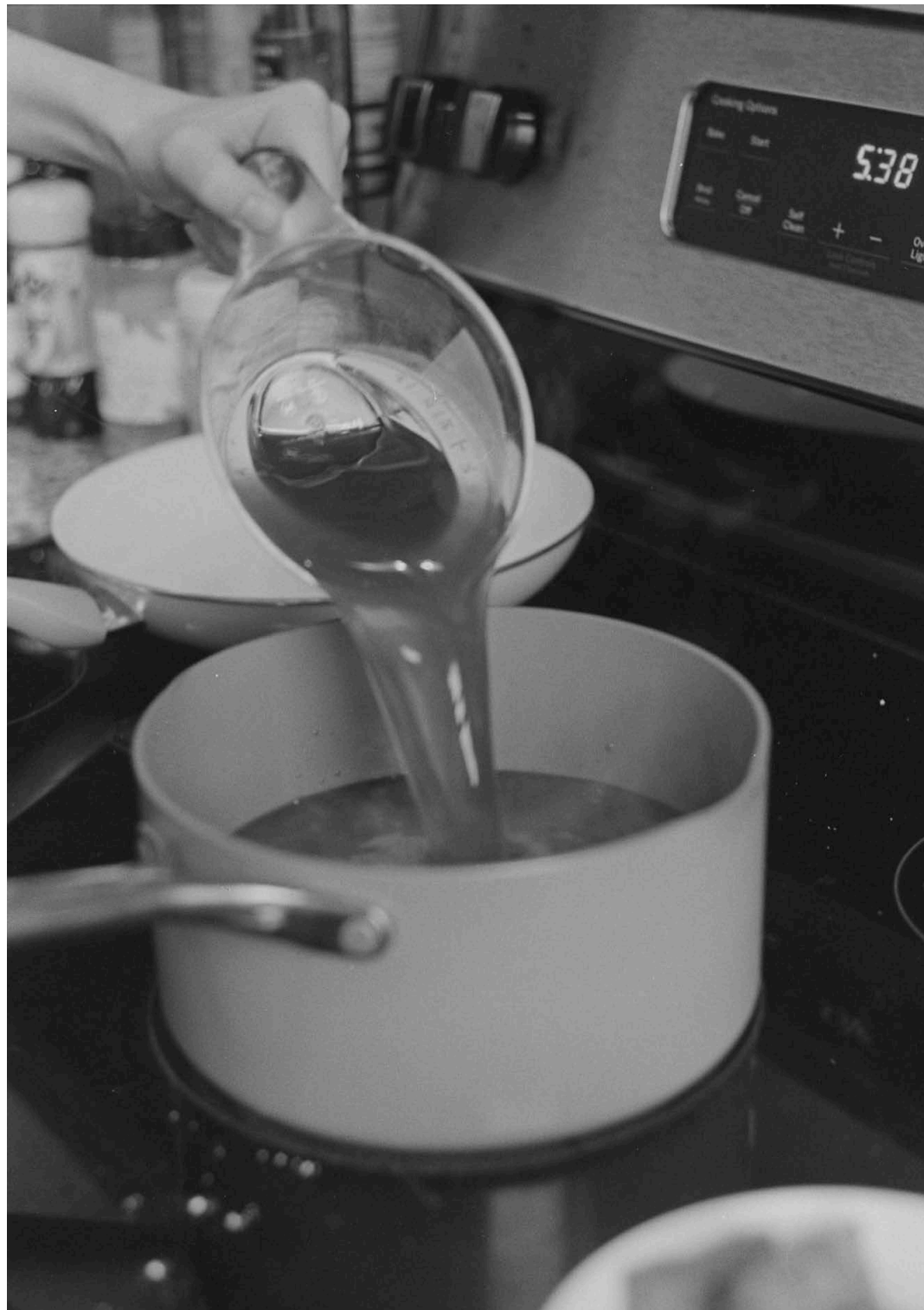


*How does cooking reflect a person's identity, interest, or personality?*

“In my opinion, when someone cares a lot about their health, they would not add a lot of seasoning. But since I LOVE to eat, I would mix everything I have in the kitchen, especially don't really care much about the amount of salt I put in lol.”

*How would you describe your relationship with cooking?*

“Cooking = Hobby!”



“The more I cooked, the better I became.

I think cooking for friends and family is fun for me, so my relationship with cooking evolved to more sharing with others than myself.”







Today's Menu by Chef Un  
*Red Wine Beef Stew*

“ I love trying new recipe! So I watched Youtube cooking video on how to make this.”



# Miang Pradipa Patanakijpaibul

home

major

favorite food

Bangkok, Thailand

Architecture

Oyster Omelette

today's menu

ingredients

Roasted Red Pork with a Choice of Veggies

roasted red pork, cilantro, bokchoy, oyster sauce, chinese braised vegetable with black olive, garlic, pepper



“Do not forget to rinse your rice.”







*How do you perceive the kitchen in your house?*

“The kitchen is literally a house. A space without a kitchen has no potential to become a home to me. When I think of my family, I often associated them with food and the time we all spend together on the table.

It is a functional space that also holds a deeper significance.”



*Have you noticed any differences in your cooking habits or style lately?*

“Cooking here while being in school is mostly different from cooking at home. The tools are different from what I used to, such as pan, wok, and knife, also the ingredients are totally different. The new setting just forces me to come up with alternatives to get me closer to my comfort taste or cooking habits.”





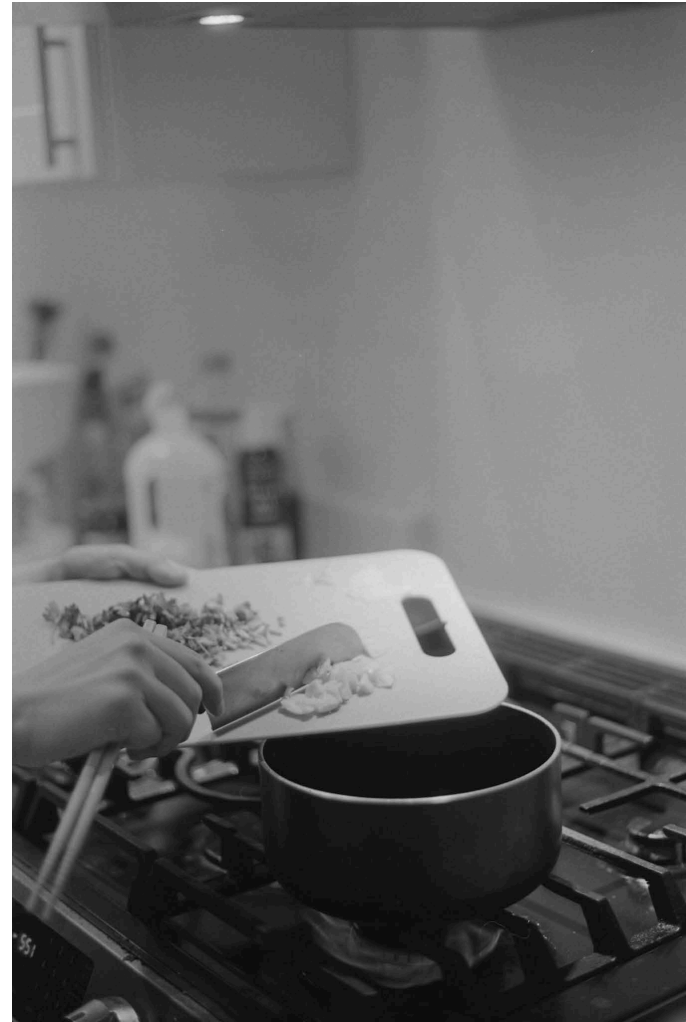
“ I learned how to cook through helping my mom and my grandma in the kitchen almost every day since I was little. Not that they taught me or anything, I mostly watched them doing. Sometimes they did guided me on what to do, but mostly just told me tips and tricks they learned from their parents.”



“Personally, cooking is really important. Like I mentioned earlier, cooking tips in my family is something that has been passed down from generations to generations. It is somewhat characterizes each family’s identity, as well as connecting us to our ancestors.”







“Cooking does reflects one’s personality a lot. The way each person manages and arranges ingredients tells a lot about who they are.”







“Cooking is almost like a resting time for me, especially when I’m cooking with my friends or making dishes that I want to eat.”









Today's Menu by Chef Miang  
*Roasted Red Pork with a Choice of Veggies*

“This menu is really easy and quick to make and I am familiar with it the most since my grandma used to cook a lot when I was a kid.”



# Selina Xinchun Xie

home

major

favorite food

Shanghai, China

Furniture Design

Sweet things!

today's menu

ingredients

Shanghai Onion Braised Pork Chops with Noodles

chop noodle, soy sauce, sugar, pork chop, green onions, ginger,  
garlic, tofu, sesame oil, salt, aster indicus



*How do you feel about spending time in the kitchen and cooking?*

“I enjoyed it a lot. I have always been enjoying cooking as a way to meditate and relax. I feel like the kitchen is a space between public and private in a house. Because I cook a lot, the kitchen is certainly very important to me.”







*How did you learn to cook?*

“Like a lot of people, I started cooking during the pandemic. I baked a lot and I was fascinated by the French desserts and bread. I learned about how every ingredient works in a recipe and how temperature affects each ingredients. After I gained a deeper understanding of the ingredients and the procedures, I started to invent my own recipes and became more creative. Making a French dessert is definitely a very artistic process. I have to think about how each ingredients work differently and the way it comes together to form different texture, flavor, and the visual presentation.”



“Waking up and walking into the kitchen to me is a daily routine, so for me, it is important for the kitchen to be clean.”





“Since I see cooking as a meditative process, the space needs to be tidy. And I always clean while I am cooking.”



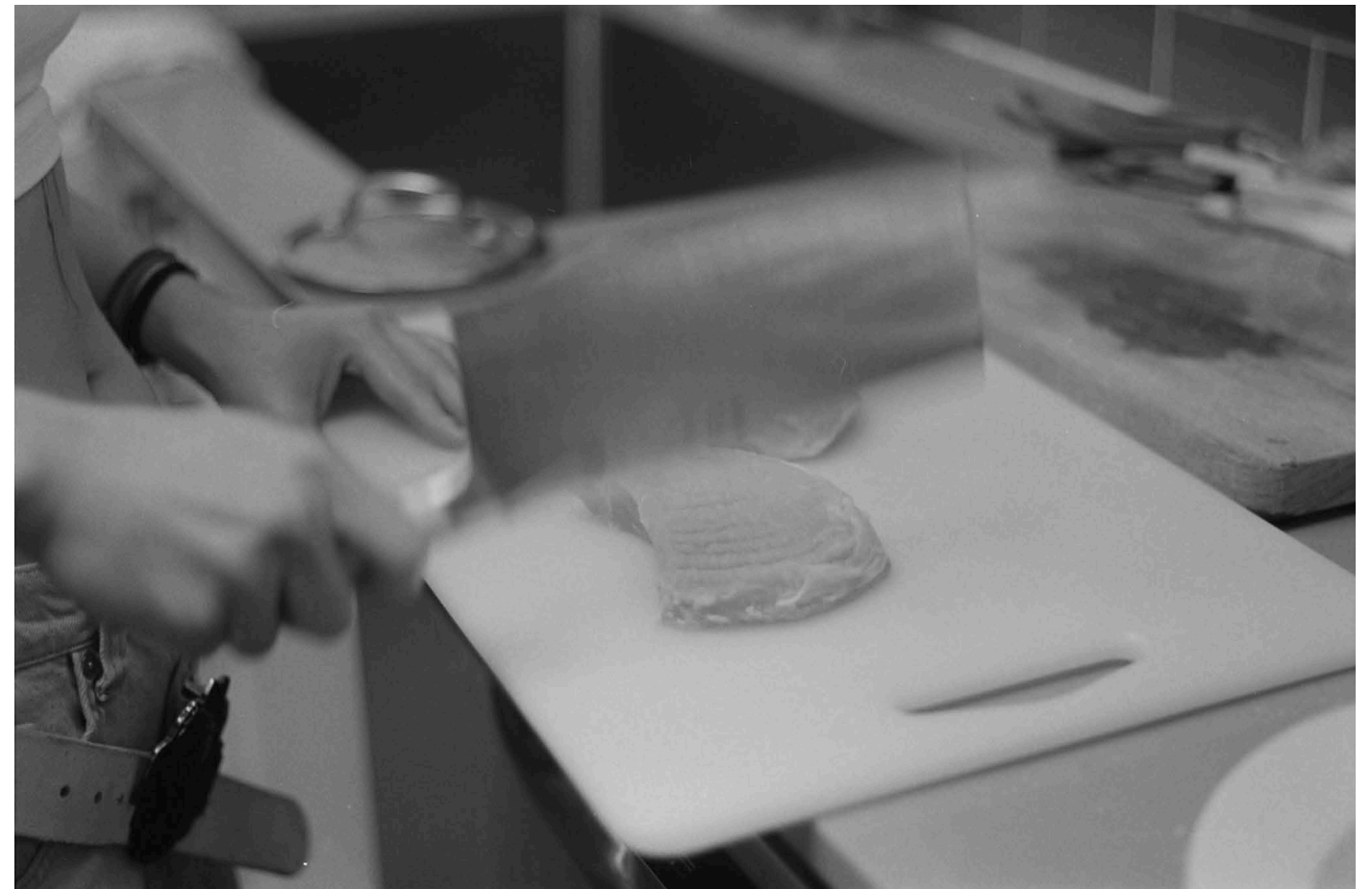
“I do think my kitchen space is a bit tight. I want to have a bigger space so I don't need to navigate the space while I am cooking.”





*How would you describe your relationship with cooking?*

“ I am so glad that I picked up cooking as my hobby. Cooking a fine dish and sharing it with my family and friends is just very satisfying!”



*Any memorable story you want to share?*

“I guess having tons of leftovers in the fridge is quite memorable. I was just so into baking that while I was experimenting with my new recipes, so much food was made that me and my mom had to work hard to finish them up.”



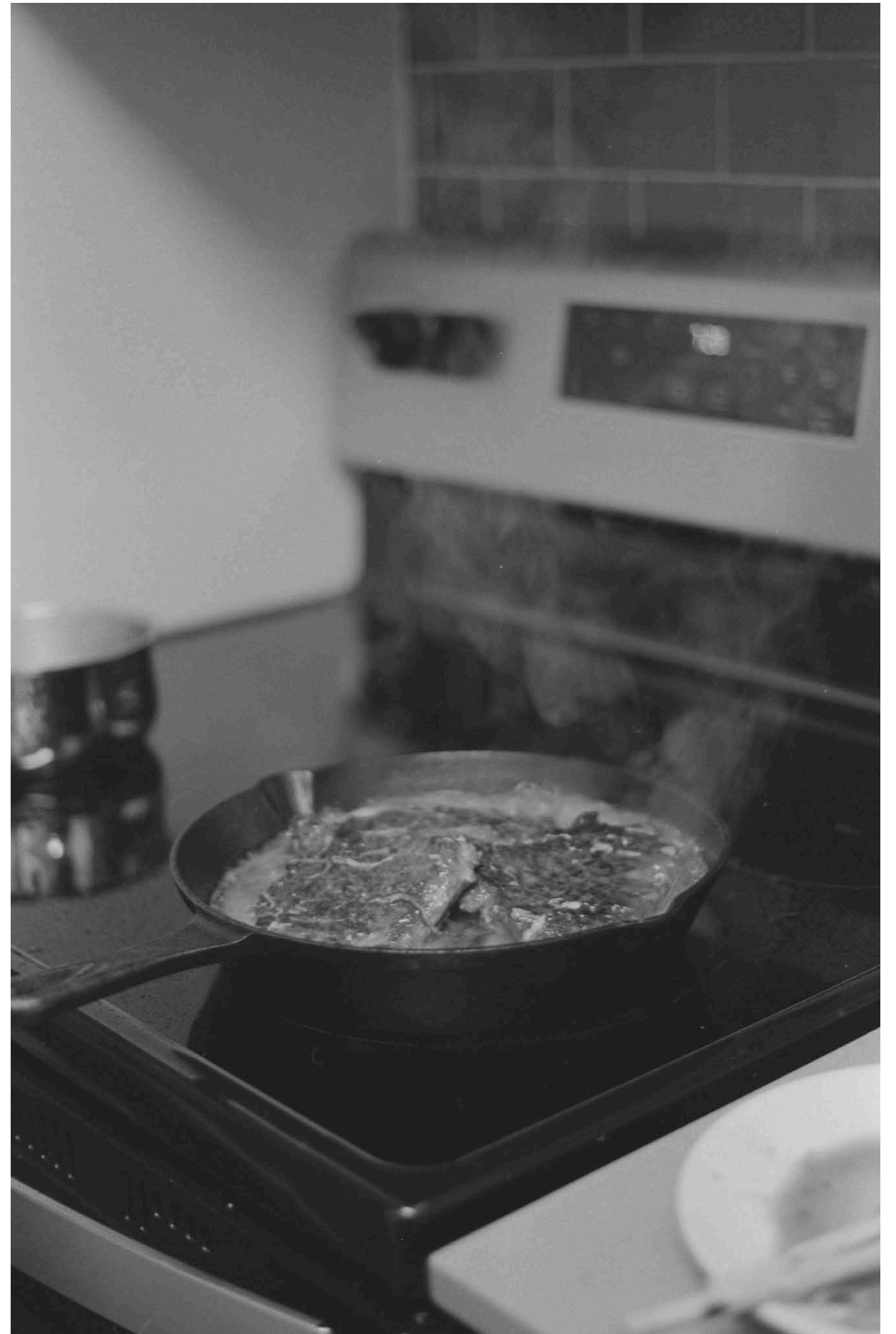


“ I do think people cook in very different ways. And there is certainly a very unique taste in different people’s dishes.

I can never mimic exactly how my mom cooks.”



“ I am looking forward to go back home and bake.”







Today's Menu by Chef Selina  
*Shanghai Onion Braised Pork Chops with Noodles*

“This is a traditional Shanghai-style dish that I used to have a lot back in high school. To me, this is a taste of home and childhood.”



# Kailyn Bryant

home

West Palm Beach, Florida

major

Furniture Design

favorite food

Miso Cod

today's menu

Miso King Oyster and Chili Oil Soup

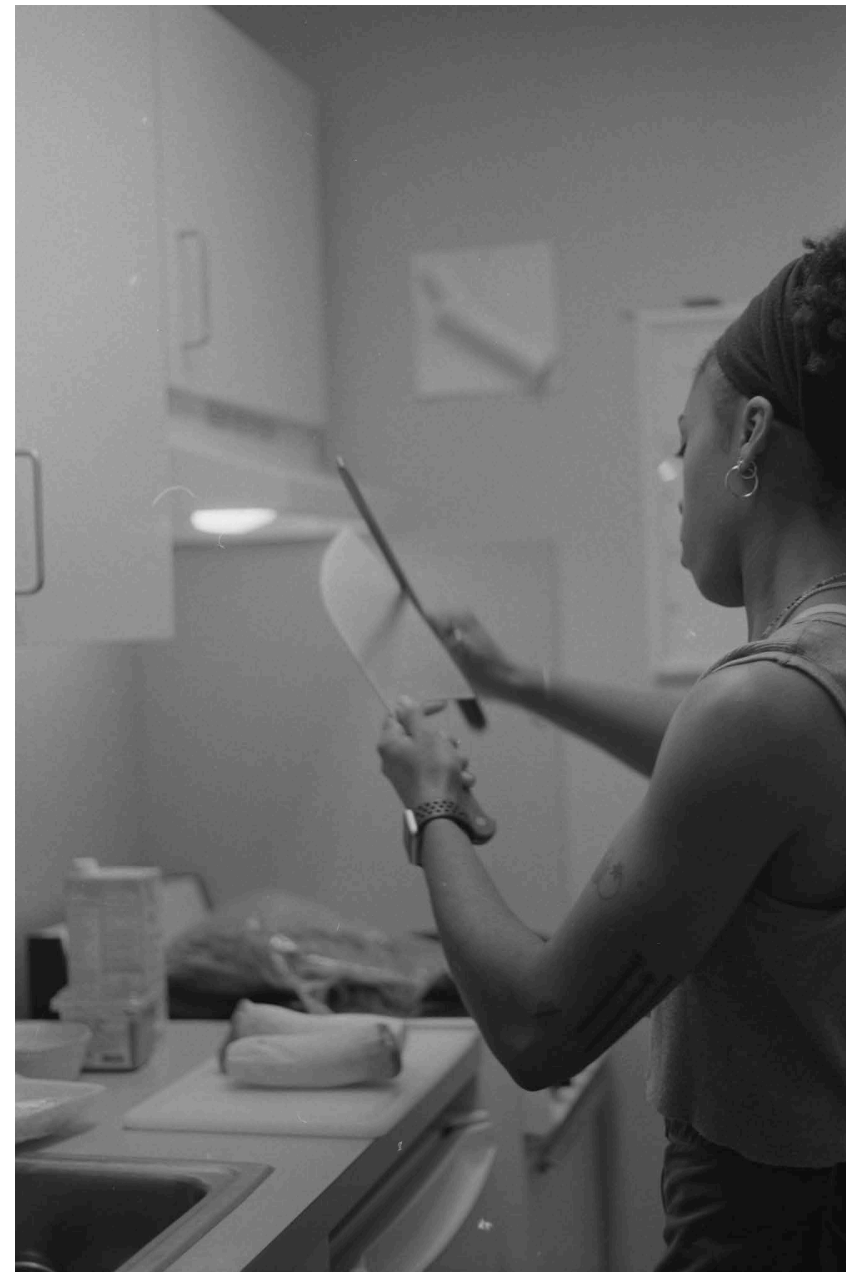
ingredients

onion, miso paste, king oyster mushroom, chili oil, spinach,  
chicken broth, mirin, olive oil, fake balsamic, salt



*How do you feel about spending time in the kitchen and cooking?*

“Spending time in the kitchen can be a meditative act for me. After a long day, it allows me to do something for myself.”





“My kitchen is definitely more of a functional place rather than somewhere that I spend a lot of my free time.”





“I was vegetarian for five years and taught myself vegan and vegetarian friendly recipes. During quarantine, I had a lot of time to make up different concoction as well.”











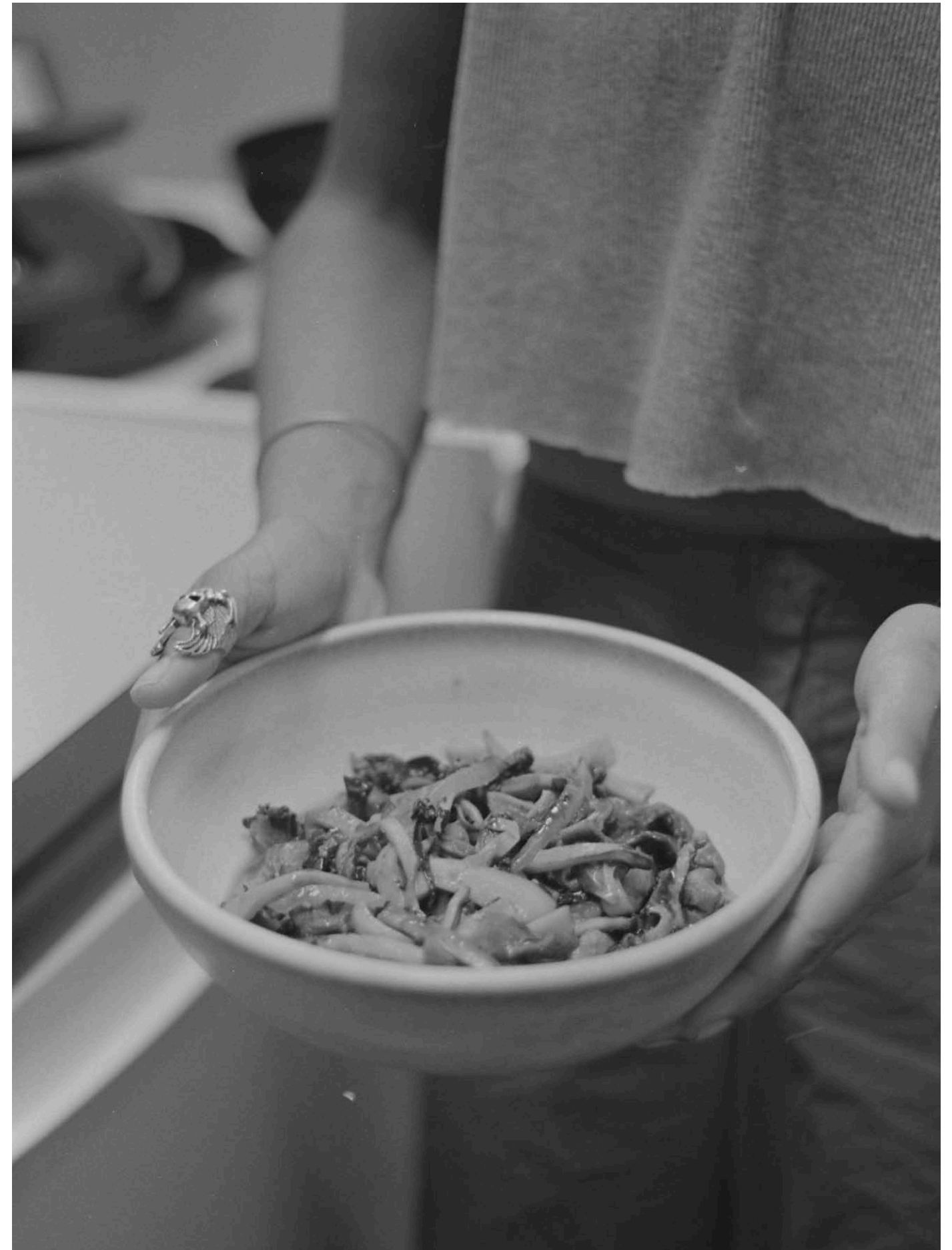






Today's Menu by Chef Kailyn  
*Miso King Oyster and Chili Oil Soup*

"I like cooking with oyster mushrooms because they have a nice texture  
and they sear well."



# Viva Motwani

home

major

favorite food

Bangalore, India

Furniture Design

Pesto Pasta

today's menu

ingredients

Dal Chawal with Bhindi

dal, lentils, rice, okra, cumin, garlic, red chili powder, chaat masala





“Cooking makes me feel independent, not having to rely on anyone else to make myself a wholesome meal. Of late, it had become neglected, as I find myself having less time to plan and cook meals while working.”







*How do you perceive the kitchen in your house?*

“Food is my happy place, that is why the kitchen is a significant place in my house. It is a place where I experiment and get excited about my upcoming meal.”





*How did you learn to cook?*

“I learned how to cook through Youtube videos and from my mom. She wanted to make sure I can cook before going to college, as I barely had any experience before coming to RISD.”



*How important is cooking in your life overall?*

“My relationship with cooking is on and off. At times, I order groceries in excitement to make something new, or to cook a meal for others. However, it is something I put on the back burner when I am unable to find time.”



*Have you noticed any differences in your cooking habits or style?*

“When I’m at home, I cook less, but when I do cook, it is often Indian food. I have access to all the spices and masalas when I’m back there. I also cook more non-veg at home, as I find it difficult to cut and cook non-veg in college. Here, at RISD, I find myself making more quick meals like eggs and pasta.”













*How has your approach to cooking evolved overtime?*

“My approach to cooking had become a little less scary, as I have gained more experience now. I trust myself in the kitchen more.”







Today's Menu by Chef Viva  
*Dal Chawal with Bhindi*

“This special dish is a staple for me at home. It is my comfort food that I often have when I am sick or just need to taste a bit of home.”





*the end.*

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