Different Cultures

Different people come from different backgrounds. People come from Different States. People from all over have different religions then we do, they can be from all over the world. They can be American, they can be from China, France, Japan or Syria. Some people can be gay or a bisexual. But I think we should not treat these people or judge them for who they are. This is for anyone who wants to come out and reveal who they are. Don’t be afraid of who you are, you should love yourself for who you become, anyone can be who they are its okay. Everyone is different in their own way. I think that I am the only person who believes in all I am saying right now. Let’s start telling ourselves the truth from now, that we need to believe in different religions and different cultures. I also think that everyone from different countries should speak their own language however they want to. And they should also know how to learn to speak English. When they learn English, we can understand them better. I think that everyone should know a lot more about themselves. We should come forward with ourselves; we need to show are true colors. Everybody should love themselves for who they are but and of who they will became. Love is in the air everywhere you look around. That’s a little saying I came up with.
The Cupcake place

The fab five: me, Jennilee, Mina, Liz and Serena went to get cupcakes together. We took several buses to get to the plaza, we looked around the shops and then we got cupcakes. The place was called “Heavenly cupcake” and it was pink and cute like a tea party. I talked with Liz we both have something in common. We both like the same show. We had a good time walking and having fun outdoors with the wind blowing in our hair.

Chicken Lo Mein

3 boneless, skinless chicken breasts  
1/2 pound snow peas  
1 cup carrots, cut julienne style (thin sticks)  
1 1/2 cups cooked spaghetti, break in half before cooking or Chinese noodles (tomoshiraga somen)  
1 1/4-2 teaspoons cornstarch  
1 teaspoon sugar  
2 teaspoons water  
1/3 cup fat-free and reduced sodium chicken broth  
1 tablespoon soy sauce or oyster sauce  
4 cloves garlic, finely chopped  
2 teaspoons fresh ginger root, finely chopped  
1/2 c bean sprouts (optional)

Cut chicken into small strips. Heat a large saucepan filled with water to boiling. Add snow peas, carrots and pasta. Boil for 5-7 minutes or until pasta is al dente. Remove from heat and drain. Mix cornstarch, sugar and water. Mix remaining ingredients and stir together with the cornstarch mixture.

Spray nonstick skillet or wok with cooking spray and heat over medium heat. Add chicken and stir-fry about 2 minutes or until chicken is white. Stir in broth mixture, add vegetables and pasta and continue to cook another 2 minutes. Enjoy!