http://www.foodnetwork.ca/shows/the-village-feast/video/the-village-feast/video.html?v=64721987800&p=1&s=da#the-village-feast/video

 Answer the folowing questions as you view the video

1. What is the Village Feast? Give at least 5 important details.
2. What percentage of Kenyan children in the area go to school now? \_\_\_\_\_\_\_\_
3. What is the major reason they come to school?
4. What is on the menue?
5. What was the problem with the PEI strawberries?
6. What are the ingredients in Githeri? (You may need to watch more to get all six)?
7. Did anyone wear a hairnet?
8. Why are they worried about not having enough ice?
9. Would you like to try the pizza? Why, why not?
10. Did he use metric or imperial measurements for the chowder?
11. What did did the pine needles go into?
12. What was the white stuff on the crust?
13. When should you pick lettuce?
14. What details made the field look nicer than just rows of tables?
15. How do you *really* make chowder for 120 plus people?
16. What was the trick to keep the chowder from burning?
17. About how much money did they raise for the Kenyan charity?
18. Using an example, prove how important it is to be well planned for this event?
19. Would you be interested in donating your time to this event or one like it? Why?

 The Village Feast

http://www.foodnetwork.ca/shows/the-village-feast/video/the-village-feast/video.html?v=64721987800&p=1&s=da#the-village-feast/video

Answer the folowing questions as you view the video

1. What is the Village Feast? Give at least 5 important facts.

Dinner to raise money to build cook houses in the village of Kiirua, Kenya. Supported by Farmers Helping Farmers here on PEI. Serves over 1000 people dinner here so children can eat and go to school.

1. What percentage of Kenyan children in the area go to school now? \_\_90\_\_\_\_\_\_
2. What is the major reason they come to school? So they can get feed.
3. What is on the menue? All local ingredients

Seafood chowder, striploin steak, brown butter mashed potatoes, horseradish gravy, Fortune organic salad, Speerville Red Fife bread, strawberry/rhubarb shortcake and Githerie.

1. What was the problem with the PEI strawberries? Not hot enough and they were not ripe. They used N.S. berries with PEI rhubarb.
2. What are the ingredients in Githeri? (You may need to watch more to get all six)?

Pinto beans, corn (maise), kale, onions, garlic and tomatoes.

1. Did anyone wear a hairnet? No
2. Why are they worried about not having enough ice?

 They needed to store the mussles to keep them from going bad.

1. Would you like to try the pizza? Why, why not? Strange flavours for pizza. Totally would try it?
2. Did he use metric or imperial measurements for the chowder? Ounces-imperial
3. What did the pine needles go into? Into the crust on the fish.
4. What was the white stuff on the crust? Salt
5. When should you pick lettuce? First thing in the am, before sun up.
6. What details made the field look nicer than just rows of tables? Hay bales with lobster traps and lupins in paperbag covered vases.
7. How do you really make chowder for 120 plus people? Make 6 batches of 200.
8. What was the trick to keep the chowder from burning? Put one pot inside another to keep it insulated from the heat.
9. About how much money did they raise for the Kenyan charity? $28,000
10. You need to be prepared in case you have problems so you can solve them (no ice, no strawberries); you need to be prepared to make good use of the volunteers so they get the work done in a short time; you need to be able to set up the field and keep the crowd moving in an organized way so people don’t get annoyed with waiting.
11. Would you be interested in donating your time to this event or one like it? Why?