



Jennifer Lasley

- my mom's chocolate pie (first try ever)
- apple sauce, apple butter, and apple crisp made from our winter stock of apples.
- French toast (recipe from Juan Arbelaez)
- gougères, or comté pastry puffs





Sonia Fèvre

Quenelles sauce Nantua
Portions pour adulte et enfant





Kanako Koite

5 May in Japan is National Children's Day and we celebrate the health and happiness of children. I made an ORIGAMI (art of paper folding) wreath to celebrate the day, decorated with KABUTOs (samurai warrior helmets) and iris flowers.





Kelsey Galantich

Pets by Kelsey





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About

When you put your heart, mind and actions in your dream, the universe listens and make it happen.



Roycelynne Reyes

[Balay Cucina by Royce](#)

Food blog, recipes, tutorials and more!

Photo: a Filipino dish called Pansit Pusit





Tianna Brand



Many years ago I used to practice **Miksang photography** or contemplative photography. It is a means of seeing the world how it is, without filters, without changing anything that is seen in front of the lens (no posing, reframing, no adjustment of lighting). Just seeing the moment as it is and fully being present. I have found this style of photography to be particularly useful during confinement – although I am bit rusty as it has been awhile. There is something refreshing and true in seeing the radiance of ordinary things. <https://photos.app.goo.gl/Y8g6mAwG2XrBh2iU9>



Heidi Congdon

It feels good to make something physical when so much of our lives are virtual - popping backyard flowers in a vase, picking up a paintbrush and weaving a pot scrubber from twine.

