

## PHOTO PAGE

# From Kitchen to Market

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The Culinary Market offers food provided by many different baking and cooking classes. For example, here students in the baking 2272 class prepare caramel cheesecake and flatbread to be sold at the market.

It has grown from offering just a few things such as bread and pastries to items such as pickles, olives, and even soup.

"It's grown quite dramatically," says Chef Meyers who teaches a baking class, "It's great because it teaches students not only how to bake in quantity but also quality as well."

With the holidays approaching the Culinary Market is planning to offer seasonal items for Halloween and Thanksgiving as well.

The Culinary Market is open Wednesday and Thursday from 1p.m. to 4p.m. and is located on the west side of the Student Resource Center next to Student Activities.



Allyson Suehla (left) and Langston Hayes (right) add mix together ingredients to be made into flatbread.



Elizabeth Mroczek pulls apart thyme to be added to flatbread dough.



Cassandra Locke removes her caramel chocolate cheesecake from the oven.