

Friday Night  
Work Shop!

SAW!

March  
8<sup>th</sup>

TIME:  
7PM  
E.S.T.  
4PM  
P.S.T.

With  
Sanika  
Phawde

Food  
AND  
COMICS



Thanks for coming to a SAW  
Friday Night Workshop!

## FOOD AND COMICS

This workshop was led by  
SANIKA PHAWDE  
[https://www.instagram.com/  
thejackfruitslayer](https://www.instagram.com/thejackfruitslayer)  
<https://www.sanikap.com>

On March 8, 2024

Next workshop → [https://sawcomics.as.me/friday-  
night-comics](https://sawcomics.as.me/friday-night-comics)

You can also join hundreds of people sharing their  
work at our free members site:

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F6BBQeyGUGE0g-Qk?utm\\_source=manual](https://members.sawcomics.org/share/F6BBQeyGUGE0g-Qk?utm_source=manual)

We hope you'll share your work on social media  
with the hashtag #fridaynightcomics . Please tag us  
@comicsworkshop

Thanks so much for being here!

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# cottage cheese marshmallow jelly

was  
kind  
of gross...



The first  
thing I've  
ever looked...



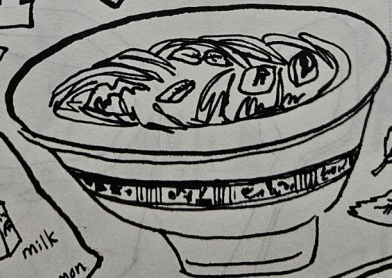
...that I  
had at Dakota's  
Thanksgiving  
dinner.

... was a ...



poor man's  
french toast.

i ♥ PHO...



Made with...



slices of bread

+



milk

+

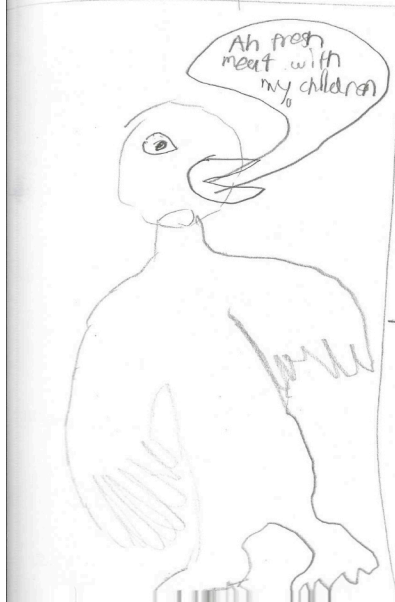
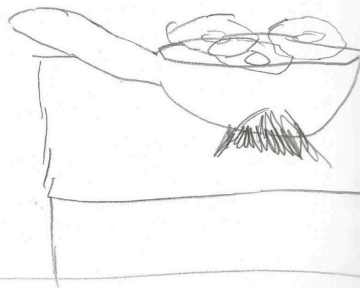
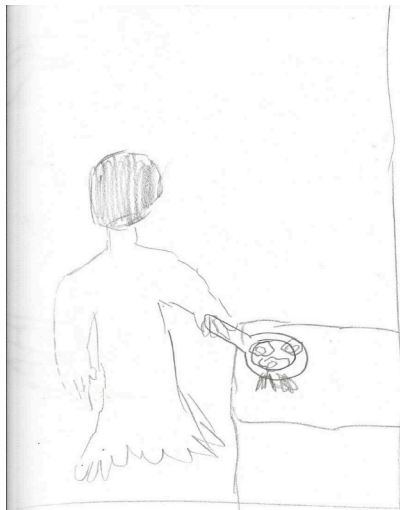


cinnamon

I could eat  
this every day.

march 8,  
2024

@ SANIKA'S  
WORKSHOP



Friday March 8, 2024

Sanika Phawde

### MEAL I NEVER WANT TO EAT AGAIN

This restaurant in a sketchy neighborhood I ordered something that sounded good but when it arrived it was this flat overcooked rectangle of meat with a practically raw egg plopped on top. Rice was undercooked and I couldn't find a way to make best of it except to admire the bright green plate.



### OBJECT I WISH WAS EDIBLE

I wish seashells were edible like chocolate truffles.



### MEAL I WANT COOKED FOR ME I CAN'T

chicken tikka masala and naan and yellow lentil dahl and Saag Paneer



### FIRST MEAL I REMEMBER MAKING

probably breakfast cereal but first cooking? French toast!! or WAFFLES.

WAFFLE MAKER!



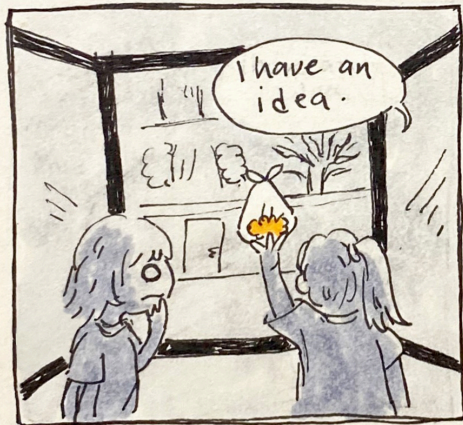
I put way too much on the first time and it expanded and spread all over the counter.

Eli Wadley 2024

I made omlet for the first time! A disaster.



I was with my cousin.  
We were left alone.  
(She was one year older.)

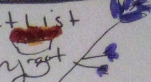

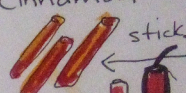

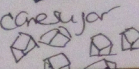


Sara.y

# LIKE COFFEE

When I was 8, that summer I noticed the adults drinking 'coffee'. I'm sure they've been drinking it before I was 8. "Mawmaw" that's what we called grand more grandpa. Just like you wanted to try Papaw's beer. Everyone 'but Outin Taylor Papaw on his Infancia) recliner. Grand-dad on the porch. Think even chukka wa) class smoking, on his pipe he was a 300 lb. fat time he's lay passed pretty nice it and in from smoking natural coffee.

## Ingredient List

- Chicory 
- Milk 
- Cinnamon sticks 
- Touch of cayenne (of course) 
- Cheeser 

## Fun Facts


Did you know the scientific name of Chicory is *Chicorium Intybus*. I love this and am always curi-us about the scientif names of things and have fun saying them out loud - wweerd, here. I'm also embracing wweerd. Day milk coffee? or coffee substitute.

I fell like a prunup drinking Chicory with wweerd. I had to say that one right? I like it. I also love it. It's also "coffee" so I could have some yellow.



## Fun Healthy and happy things to put in your coffee or coffee sub drink. Mmmmm COOOOL

- ♥ cinnamon
- ♥ nutmeg
- ♥ cardamom
- ♥ bran sugar
- ♥ milk 2%
- ♥ cayenne (its oleumity)
- ♥ cardamom
- ♥ podress
- ♥ milk 2%
- ♥ oat (milk)
- ♥ almond (milk)
- ♥ any kind of milk
- ♥ and more.....
- podress

The benefits of Chicory  decaffiene, caffierena replace but chicory, really decaf coffee COOOOL

AT 9 years-old



QUESADILLAS  
WERE THE FIRST  
THING I MADE  
FOR MYSELF.

START  
WITH  
ONE  
FLOUR  
TORTILLA



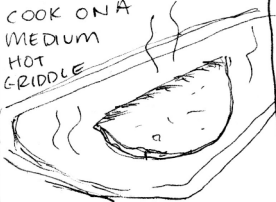
PUT  
SHREDDED  
CHEESE  
ON ONE  
HALF.



FOLD  
OVER  
TO COVER  
CHEESE



COOK ON A  
MEDIUM  
HOT  
GRIDDLE



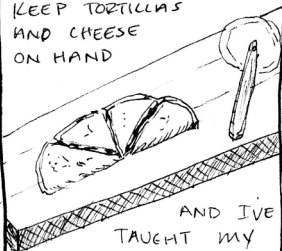
WHEN  
CHEESE IS  
MELTING,  
TURN OVER  
WITH  
SPATULA



COOK UNTIL  
LIGHTLY  
TOASTY \*

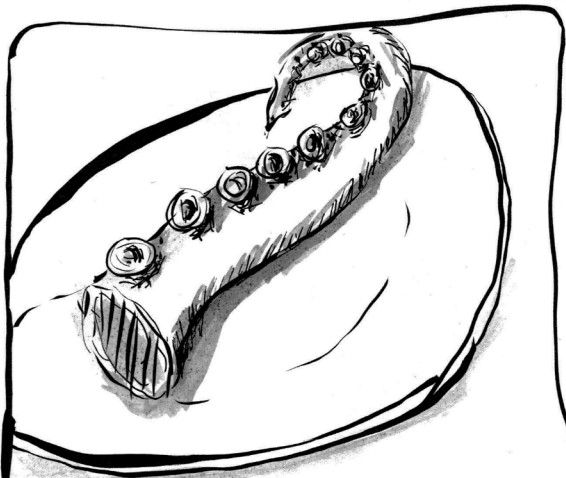
\* DON'T WALK AWAY!

I STILL MAKE THESE  
AS AN EASY COMFORT  
FOOD. WE ALWAYS  
KEEP TORTILLAS  
AND CHEESE  
ON HAND



AND I'VE  
TAUGHT MY  
SON HOW TO  
MAKE THEM, TOO  
NOWADAYS WE LIKE  
TO USE A PIZZA  
CUTTER TO SLICE THEM  
INTO WEDGES





MY BROTHER-IN-LAW IS A SKILLED COOK & LOVES TO EXPLORE VARIOUS SEA FOODS. HE SERVED US OCTOPUS ONCE AND I LIKED IT - HE DID A GOOD JOB PREPARING IT. HOWEVER, AFTER WATCHING "MY OCTOPUS TEACHER" & LISTENING TO AN INTERVIEW WITH SOMEONE WHO STUDIES OCTOPUSES (NOT OCTOPUS, SADLY) I WILL NOT EAT OCTOPUS AGAIN



POKE BERRY

SOMETHING I WISH  
WAS EDIBLE BUT  
ISN'T

FRIDAY NIGHT COMICS MARCH 8 2024 WY  
 FOOD COMICS

WHAT IS THE FIRST MEAL YOU REMEMBER MAKING JUST FOR YOURSELF?

WITH SAMIKA PHAWDE

THE FIRST TIME I COOKED BY MYSELF FOR MY FAMILY

# HOME EC. 101

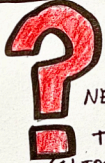
WE MADE CHICKEN CURRY FOR 2 WITH A PARTNER AT SCHOOL



- 1 1/2 ONION
- 2 tsp GINGER
- 1 1/2 CUPS CHICKEN
- 2 GARLIC CLOVES
- 1 1/2 CUPS COCONUT MILK
- 2 1/2 TBSP CURRY POWDER
- 1/2 tsp salt
- 1 1/2 CUPS CHICKEN BROTH

- 1 1/2 TBSP OIL HEAT ON MED-HI COOK GARLIC, GINGER + ONION
- 2 ADD CHICKEN, COOK UNTIL PINK
- 3 ADD CURRY POWDER COOK 2 MIN
- 4 ADD COCONUT MILK + CHICKEN STOCK

IN CLASS, IT SEEMED SO EASY. I WAS SO EXCITED TO SHARE THIS GREAT NEW TASTE WITH MY FAMILY



BUT WE WERE A GERMAN LUTHERAN FAMILY MOM AND GRANDMA NEVER COOKED WITH HOT SPICES LIKE RED PEPPER OR CURRY. TRADITIONAL FOOD WAS VERY HEAVY, OR WE MOSTLY ATE THE NEW FAST FOOD, PRECOOKED HOT DOGS, MAC + CHEESE. IT WAS ALL VERY BLAND.

TO MAKE ENOUGH FOR MY FAMILY I HAD TO (2 1/2 TBSP) DOUBLE THE RECIPE

2X CURRY POWDER

TOO MUCH!



ANY AMOUNT OF CURRY OR GINGER WOULD HAVE BEEN TOO MUCH



BY NANI NARDI 2024



I hate these!!

Loin

What is the first...

MY EMPTY APARTMENT.  
NOTHING IN IT BUT  
A FRIDGE and a  
SINK counter

I was being a thing by...  
well... I at least  
got tortilla and cheese!

... and oil had  
been left from the last renter...

I  
remembered... years back,  
my sister had said...  
I put  
cheese on  
a warm  
tortilla in  
a skillet."

and **THIS**  
is what I  
ate for  
45 days  
and nights  
in a row

A WHAT??  
A skullet?  
A skilt?


and loved it EVERY  
EVERY TIME ♡



# NASHVILLE HOT CHICKEN!

Love to eat it but  
it's **MESSY** to  
cook and eat.

So, given the  
choice I'd  
rather eat.



napkin,  
outmatched.

# "UNFORGETTABLE" "MOM" "CUISINE"

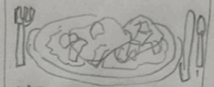
## MENU INTRODUCTION:

MAYBE YOU'RE LIKE ME AND MY YOUNGER BROTHER, FRAZIER. THERE ARE DISHES THAT YOUR MOM MAKES THAT NEVER TASTE AS GOOD WHEN YOU GET THEM FROM ANYWHERE ELSE - EVEN FROM A 5-STAR FRENCH CHEF IN PARIS.

☆☆☆☆☆ FARR MOM!

## BREAKFAST:

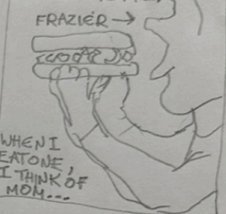
THE WHOLE FAMILY LOVED OUR MOM'S CREAMED CHIP BEEF. M.



NOT EVEN MOM THE CHOW HALL COOK AT ELLSWORTH AFB WHO MADE THE BEST CHELETTE I EVER ATE, COULD DUPLICATE IT.

## LUNCH:

MY BROTHER LOVED MY MOTHER'S PIMENTO CHEESE SANDWICHES.



WHEN I EAT ONE, I THINK OF MOM...

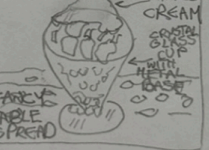
## DINNER:

SPAGHETTI AND MEAT SAUCE; SHE WOULD SIZZLE A ROUND BEEF, ADD PRINCES MEAT SAUCE, BOIL Noodles DUTCH EGG NOODLES SOMETIMES SHE WOULD ADD GREEN PEPPERS BUT NO GARLIC!



## THANKSGIVING:

DESSERT: AMERICAN MANDARIN ORANGES SLICES, PINEAPPLES COCONUT WHIPPED CREAM ON TOP - IT IS HEAVEN ON EARTH!



## JULY 4TH COOKOUT:

DAD GRILLS THE HOT DOGS AND HAMBURGERS. MY MOM MAKES THE VERY MILD CHILI FOR THE HOT DOGS AND THE MAYONNAISE COLE SLAW - NOT VINEGARY! EVEN TODAY, FRAZIER IS VERY PARTICULAR ABOUT COLESLAW -



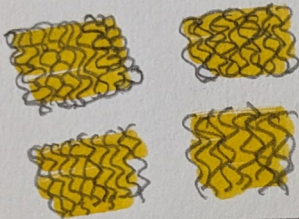
## MOM'S FUNERAL:

SHE LOVED WESTPHALIAN HAM. AFTER HER FUNERAL AT ARLINGTON NATIONAL CEMETERY, WE HAD A RECEPTION AT FT MYER. THE CATERER COULD NOT PROVIDE WESTPHALIAN HAM, BUT THEY LET US BRING IN A POUND. THOSE IN THE KNOW RUSHED TO GET SOME FAST!



I MISS YOU, MOM AND DAD... LOVE, EDGAR III

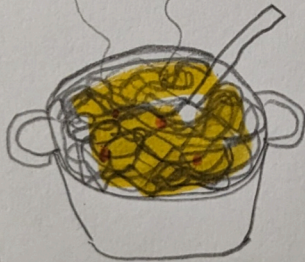
I AM MAGGI QUICKLY  
MADE. NICELY DRESSED  
IN YELLOW AND RED.



TEAR THE PACKET EMPTY  
IN THE PAN, WATER IS  
BOILING HOT WHEN.



I AM HEALTHY WITH A  
ROUND TWIST.



SLIPPING DOWN UR  
LITTLE LIPS!



THAT TOOK  
LONGER  
THAN  
2 MINUTES

"TWO" MINUTE NOODLES ~





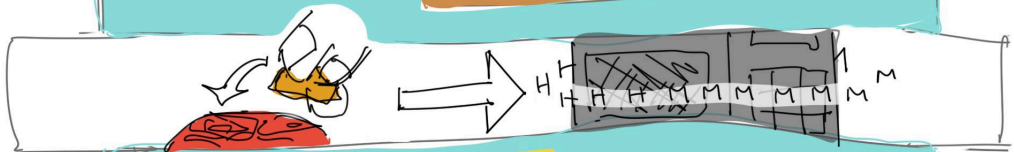
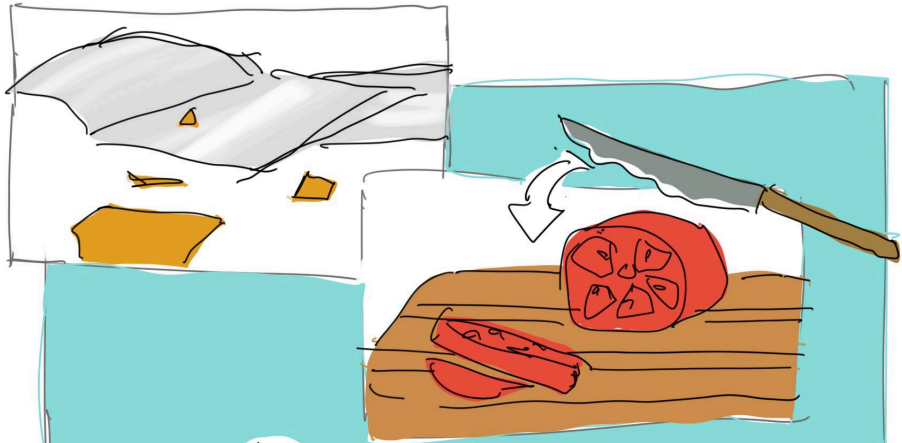
UR AS CUTE AS FOOD!



'EW'



I LOVE U BUT NOT ENOUGH  
TO BIRTH YOU...



Kraft Cheese + Tomatoes

Michelle Ho @coventing.the.great.waiving

~~Draw~~ DRAW the first meal you  
ever made

Me →



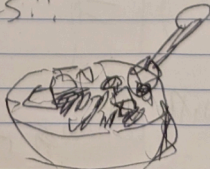
Broccoli  
handful  
steam it?

then grating cheese onto it  
Why wasn't it melted??



ez  
baf  
aren

Cold ~~flump~~ broccoli and cheese  
chunks!!  
college  
food!!





**Sequential Artists  
Workshop**

**Free Friday  
Night Comics  
Workshops**

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