

To Everyone who is concerned, and especially to those who are not,



IN THE FUTURE THERE WILL BE NO ART.



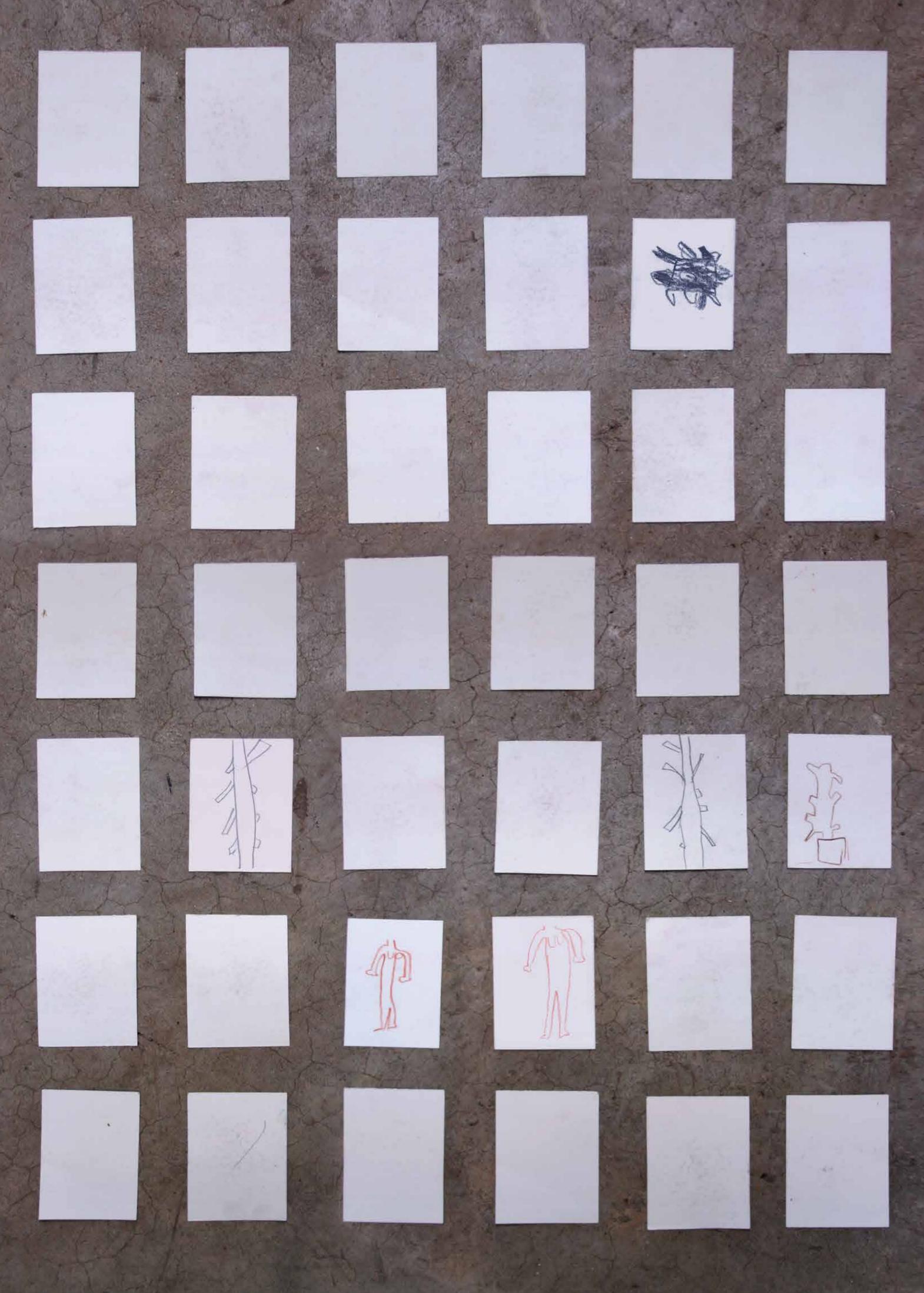
We will not be reduced, eroded, destroyed will create our own thoughts, systems and structures.



TOO MUCH IS AT STAKE.

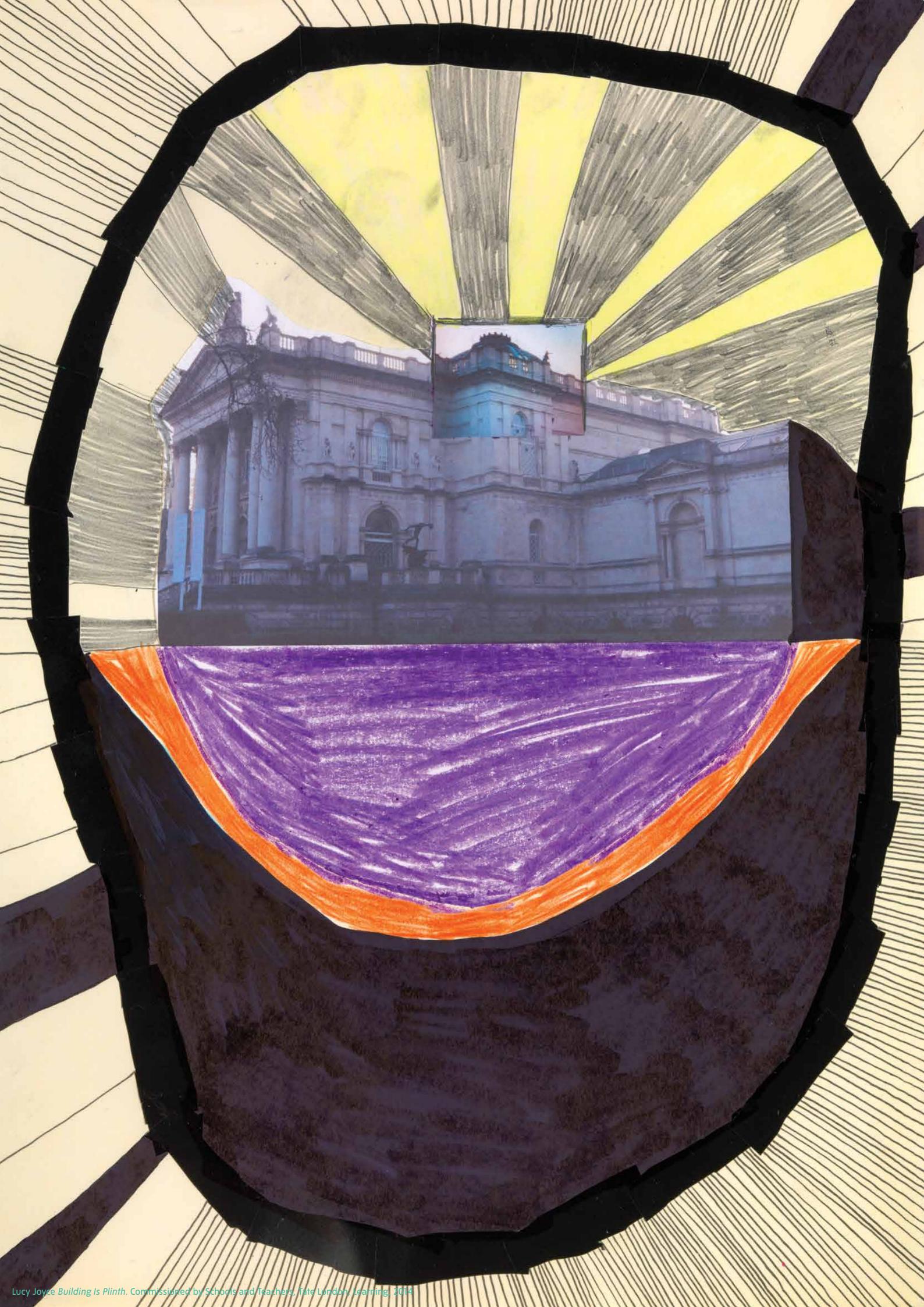
Yours Utterly Without Wax,

Katriona Beales



Get in the way of art









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### Preparation Time: 15 mins Cooking Time: 10 mins Makes 4 servings

#### **Ingredients**

2 tbsp chili sauce

2 tbsp soy sauce

2 tbsp tomato ketchup

2 tbsp vinegar

1/2 tsp sugar

salt to taste

2 tsp grated ginger (adrak)

1 tsp black peppercorns (kalimirch) powder

2 tbsp chopped capsicum

2 tbsp chopped carrot

1 tbsp finely chopped spring onions

1/4 cup chopped cabbage

1 1/2 tbsp cornflour, dissolved in 1/2 cup of water

1/4 cup soft tofu , cubed

#### **For The Garnish**

1 tbsp finely chopped spring onions

# 西安东乔

#### Method

- 1.Mix chili sauce, soy sauce, tomato ketchup, vinegar, sugar, salt, ginger and pepper powder along with 4 cups of water in a deep pan and bring to a boil.
- 2.Put in capsicum, spring onions, carrots and cabbage, mix well and cook for a minute on a medium flame.
- 3. Now the cornflour paste, mix well and cook for 2 minutes.
- 4.Last put in the tofu, mix it all up and bring the soup to boil.
- 5. Serve hot.

