

Arabella 112

Chapter 112

Arabella's gaze fell on him, a curious look in her eyes. "Do you think only these two dishes were problematic?"

"Ms. Bennett, I don't quite get what you're saying. The employee seemed a bit flustered.

Arabella spoke confidently: "Out of the thirteen dishes the canteen served for lunch, not one was made with fresh ingredients!"

Everyone's eyes went wide upon hearing this.

Seriously?

All thirteen dishes weren't fresh?

That's freaking scary, wasn't it?

be real, right? Or are they made of fake meat?" An employee started to

are mixed together with some food additives, roasted meat essential oil, and some carrageenan. Mix it all up in a food processor, then squeeze out the shape, boil it, and voila! You got your

out to the

processor, still with some 'meat' residue. You

the sausages might be made of fake meat, but as it turned out, there wasn't any meat in them at all! Just a bunch

off about its color?" Arabella's gaze swept over everyone as she said, "Normal fish soup shouldn't be this white; unless you add a spoonful of vegetable cream, then you can create a delicious fish soup."

throw up. They couldn't believe that the canteen would do such

Do you know what that is? One spoonful, and even plain water will taste

of relief: "I didn't have much of an appetite at lunch, so I just added a little extra tomato sauce else."

tomato sauce you ate was also made

out

you found all these things, you still don't have any evidence that the cooks actually used them to make can eat however you want, but watch what you

of family, but Ms. Bennett, you want to blame