



2016 Eagle Stars Show – Toufen Jianguo

Ethan and Nathan Eagle Stars Script

Crazy Cooking Lessons

Ethan: Good day and welcome to another episode of “Crazy Cooking Lessons”! I am Ethan! Today I have a new student. His name is uuuh. What’s your name again?

Nathan: Hi everyone! My name is Nathan.

Ethan: Oh, that’s right....Nathan. Tell me Nathan, have you ever cooked something?

Nathan: Well, I once tried to boil water but it didn’t work out.

Ethan: What do you mean it didn’t work out?

Nathan: I think it burnt because the toaster started smoking.

Ethan: As you can see ladies and gentlemen, I have my work cut out for me. So, Nathan, what would you like to learn how to cook?

Nathan: Well, let me think. How about a pan fried giraffe neck?

Ethan: Well, that’s a tall order for someone who has never cooked before. Can you think of something easier?

Nathan: How about backyard bug pizza?

Ethan: Now, that we can do! Are you ready Nathan?

Nathan: I’m ready!

Ethan: Now first we have to make the dough.

Nathan: What do we need to make the dough?

Ethan: One cup of finely ground elephant toenail.

(Nathan hands him the ingredient in a cup and Ethan pours it in a mixing bowl)
Here you go.

Ethan: Two teaspoons of melted monkey earwax.

(Nathan hands him the ingredient in a teaspoon and Ethan pours it in a mixing bowl)

Here you go.

Ethan: And some yeast.

(Nathan pours it in the bowl)

Nathan: Can I mix it all together?

Ethan: Yes, you mix while I pour in two cups of fawn tears.

(Nathan pours and Ethan mixes for a short while. They then show readymade dough to the audience)

Ethan: Now you have to spin the dough above your head. Think fast!

(Ethan throws the dough to Nathan. Nathan flattens it and clumsily spins it on a finger above his head)

Ethan: Now for the topping. Where is the cheese?

(Nathan takes out a bag and looks inside. He pulls out a mouse)

Nathan: Oh no! Look what I found. This little guy ate most of the cheese.

(He throws the mouse over his shoulder and takes out some grated cheese and puts it on the dough.)

Ethan: And now we add the most important topping. Backyard bugs. Nice and juicy!

(Nathan takes some plastic bugs out of a bag and puts it on the pizza)

Nathan: Wow this looks delicious!

Ethan: And now straight into the oven for 20 minutes.

(Nathan puts the pizza into the prop oven. They stand around for a few seconds)

Nathan: I think it is ready. I am so hungry!

(Ethan opens the oven and takes out a real pizza which was hidden in the box and shows it to the audience)

Ethan: And there you have it! Backyard bug pizza. Anyone for a piece?

Nathan: Oh yeah, I'll have some.

(They each break a piece off and take a bite)

Hmmm, Yummy!!!

Ethan: Congratulations Nathan! You did it!

Nathan: Thanks for teaching me, Ethan.

Ethan: Be sure to tune in next week at the same time for another Crazy Cooking Lesson. They take a bow.

THE END



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WONDERFUL

MEITU DESIGN