

## **Stay At home 2371**

### **Chapter 2371: Today's New Product: Mango Mousse!**

It was two in the afternoon which was the time that wealthy ladies in the city came out for afternoon tea.

The wealthy ladies used to go to the sophisticated clubhouses with a few of their friends to have some light red wine. This was the so-called 'Bourgeoisie's Lifestyle'.

Then, the ice cream shop was opened.

It became the wealthy ladies' first choice.

Most of the children were in school right now, so the ice cream shop wasn't too boisterous.

The ice cream shop's sophisticated environment, together with the tasty ice cream, which was a dessert that couldn't be found anywhere else, were naturally highly sought-after by the wealthy ladies.

Some wealthy ladies would even bring along their children that were not going to school yet. They would give them an ice cream and ask Gina to help watch over them so that they could have a leisurely afternoon.

Many wealthy ladies greeted Mag when they saw him come in. They were also looking at the big box in Mag's hands curiously.

Mag smiled in response. They were the restaurant's regulars and he knew all of them.

"I've made some cake and I'm going to release it as today's new product." Mag placed the cooler box on the counter.

"New product!" The customers all looked over at the box next to Mag with their beautiful eyes. They wondered what kind of cake it was.

"Cake?!" Miya's eyes lit up. "Is it that sweet and soft dessert that we had on Amy's birthday previously?"

"Soft and sweet!" Just these two points alone had easily won over the wealthy ladies.

"Is it some kind of ice cream?"

"It sounds like a pastry, but I don't know what kind it is."

"Anything that Boss Mag releases must be good! I didn't expect the new product to be in the ice cream shop instead of at Mamy Restaurant."

The wealthy ladies were having an enthusiastic discussion. They were very curious about the new product that Mag brought over.

"Yes. I made a mango mousse cake today." Mag nodded. He opened the cooler box and took out a golden colored cake.

The golden glazed layer of cake was almost glistening while the cake below was a mellow custard yellow. Its round shape looked rather adorable.

“It looks quite cute.”

“Gulp. I want to eat it.”

The wealthy ladies already began to swallow their saliva.

“Wow. It looks different from the previous one.” Miya’s eyes lit up too. She was surprised that Boss was releasing the new product at the ice cream shop. She thought the ice cream shop would only sell ice cream and not release anymore new products.

Babla’s eyes were wide open as she said to Mag with a gentle and pleading voice, “Boss, can I reserve one piece please? I love mangoes.”

Mag glanced at Babla and smiled.

Speaking of which, Babla had contributed greatly when they were sealing up the Great Old One previously. He hadn’t rewarded her yet, so he took the cake out of the box and cut it into 16 identical pieces.

“There you go.” He took a plate and gave Babla a piece of the cake.

One could clearly see the layers of the cut open cake. The topmost layer was the glaze made of mango puree and the lower layer of the cake was the mango mousse mixed with tiny cubes of mangoes. The faint aroma of the milk and mangoes began to spread out.

The smooth cutting skills preserved the cake’s structure and it looked just like a well-crafted artwork. Furthermore, it only presented itself fully after it was cut open.

“Thank you, Boss!” Babla happily went to the side with the cake. She used a small spoon to pop the cake into her mouth.

Her expression lit up instantly as though a golden glow had fallen onto her face.

It was a blissful surprise. It was a pleasant enjoyment!

Babla felt that she was going to scream uncontrollably. This was simply too delicious!

It was a gentle bite. The cooling sensation and the texture that melted as soon as it entered the mouth. It wasn’t as cold as the ice cream. It was a gentle coolness and a sweetness soon followed after it.

It was sweet but not overly sweet, as the mango entered the stage soon after. The unique and fragrant mango aroma brought along the mango’s natural taste. Before the mousse could melt in the mouth completely, the little cubes of mango created an amazing chewing experience.

The rice-grain-sized mango cubes didn’t feel abrupt in the soft mousse cake. Instead, they created a lovely experience as they burst with juice as one chewed. It pushed the entire experience into a climax.

“Mmm~ Ah~”

Babla couldn’t help but make a gentle moan. She snapped her legs together instinctively.

Oh...

This experience was simply too exquisite!

“Gulp~”

Sounds of gulping could be heard in the shop. The maidens behind the counter were included as well.

“Father, I want to eat that too...” Kiddo ran over and climbed up Mag’s leg. There was anticipation written all over her face.

“There you go. Eat it yourself.” Mag gave a piece of cake to the little one carefully.

“Thank you, Father,” Kiddo said adorably before stumbling over to a small table to enjoy her dessert.

Now, the wealthy ladies in the shop couldn’t remain seated anymore.

“Boss Mag, are you selling this c-cake?” Bonnie asked.

Even though the other wealthy ladies were not saying anything, their expressions had said everything. They were extremely interested in this mango mousse cake.

Mag had a deep impression of Bonnie, who was Vicennio’s very fierce wife. He nodded and smilingly said, “Yes. This is the new product released in the ice cream shop today: Mango Mousse. It’s 199 per helping and limited to one helping per person. No takeaway is allowed.”

Miya quickly wrote down one notice on the little blackboard at the side:

Today’s new product: Mango Mousse!

Price: 199 copper coins!

Limit one per customer! No takeaway!

Miya hung the little blackboard next to the price tag as an ordering guide.

Bonnie raised her hand and said, “Then, I would like to order one helping.”

“I would like to have one too.”

“I would like to have one too.”

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The wealthy ladies began to place their orders. In a time and place where there were no fake socialites, all the ladies who ordered the 199 dessert on the spot, were real socialites.

“Alright. Please wait for a moment.” Miya acknowledged with a smile before noting the ordering sequence down quickly and sending them their cakes.

There were only six pieces left out of the five cakes. The rest were all ordered by the wealthy ladies and the children present.

“Mmm! It’s so delicious. It has completely subverted my imagination on cakes!”

“What magic did Boss Mag do to make it so soft and sweet, and yet full of the mango’s fragrance. This is simply unbelievable!”

The wealthy ladies heaped praises on it while the children used their actions to demonstrate their love for this dessert; more than one child had licked their plate clean.

### **Chapter 2372: Shall We Share One?**

Mag had conquered a bunch of married ladies with the mango mousse cake’s exquisite taste.

Mag gave the remaining six pieces of cake to Miya as a small employee’s meal.

“Boss Mag, will the ice cream shop continue to serve mango mousse cake tomorrow?” Bonnie asked Mag expectantly.

The other customers in the shop looked at Mag with anticipation in their eyes too.

“Yes. From tomorrow onwards, the ice cream shop will supply about 300 helpings of mango mousse cake daily.” Mag nodded with a smile.

Supplying 20 mango mousse cakes daily was an appropriate quantity.

Because, he would be supplying tiramisu and matcha mousse in the future. In this case, the supply would reach 1,000 helpings. Even though the quantity wasn’t as much as the ice cream, it was still a lot.

“300 helpings!”

A gleam flashed through the wealthy ladies’ eyes. Although they had maintained the decorum on their faces, they were already planning inwardly to come over earlier tomorrow to have this scrumptious cake again.

“Will Mamy Restaurant have this cake too?” someone asked again.

“No. This is a dessert that is only supplied to the ice cream shop. You can’t find it anywhere else on the Norland Continent.” Mag shook his head smilingly.

“Alright. Please enjoy the rest of your afternoon.” Mag left the ice cream shop with his cooler box.

However, he wasn’t in a hurry to go home. Instead, he went to the empty house behind the ice cream shop. He was thinking about how much space he would need to have renovated in order to convert it into a dessert workshop for making cakes and sweet treats.

He had handed the ice cream shop over to Miya and she had done a great job. Their daily earnings and profits were very high.

Hence, he intended to impart his cake-making skills to Miya too and let her take complete charge of the desserts.

And to answer the customers’ request for a new product, Mag put up a new product notice after he returned to the restaurant.

“Today’s new product: Steamed large yellow croaker!” Hera turned around and smilingly said to Meli excitedly, “We’re in luck today. We happened to bump into Teacher Mag releasing a new product. We have to try it today. Speaking of which, this is my second time eating at Mamy Restaurant. It’s too expensive and the lines are always too long.”

Meli’s pretty face looked tired. Her dark eye circles were especially obvious. She forced herself to smile, but she looked worried and wasn’t too enthusiastic. Instead, she worriedly said, “Hera, do you think the children in our class will do badly for next month’s monthly math test? I always sense that they don’t really understand what I am explaining.”

“Don’t worry about that. I’ve just heard Teacher Sihara praise you for giving very good lessons two days ago. The children like you too.” Hera patted her shoulders and said with a smile, “Furthermore, the principal had said that the monthly test is just to let the children get used to learning and testing. It isn’t a test on the teachers. You don’t have to be so nervous.”

“How can we not care about our students’ results as teachers? Am I holding my students back if their results are much worse than the other teachers’ students...” Meli pursed her lips with gravity and hesitation.

Hera looked at Meli with a little exasperation. Meli and her had become good friends after spending a lot of time together.

Even though Meli was a rich young mistress with an excellent family background, she was overly responsible towards the children. She would prepare the children’s lesson plans until midnight every day.

And, after the principal announced that there would be a monthly test next month two days ago, she hadn’t had a good sleep for a few days due to being overly worried.

“Don’t worry. The children are attending school for the first time and they need time to adjust to many things. No one will blame you if the children don’t do well for their monthly tests.” Hera hugged Meli’s arm and smilingly said, “I have taken one month’s advance of wages from my father. It will be on me today. Let me treat you to... large yellow croaker!”

Meli glanced at her and couldn’t help saying with a laugh, “You have only started working for a few days and you have already taken three months’ advance of wages, right?”

Hera stuck out her tongue and said matter-of-factly, “Th-this is because of the trainee teacher’s low pay. Actually, it isn’t much. We won’t even have time to spend money when the school gets busy.”

“That’s quite true.” Meli nodded. Her purchasing power had dropped sharply too.

Even though the school didn’t dictate the teachers’ attire, they knew that they had to dress sensibly to impart the right values to the students. Hence, all their fancy clothes were locked away in the closet.

They even reduced the times that they came to eat at Mamy Restaurant. If Hera hadn’t asked her to come today, she would have had a simple meal at the school canteen before continuing to prepare her lessons.

Hera enthusiastically told Meli about the interesting matters that had happened recently. Meli simply answered carelessly. Her mind was still on the teaching plans.

The long-awaited new product finally entered the market. It was met with great enthusiasm and expectation from the restaurant's regulars.

Fish was one of Mag's specialties. With the steamed fish head with diced hot red peppers and the spicy grilled fish as great examples, many of them were looking forward to this steamed large yellow croaker.

"Should I eat the spicy grilled fish or the steamed large yellow croaker today? It's such a dilemma." Vivian stood at the back of the line with a hesitant look.

She came alone today, so she most probably couldn't finish two fishes by herself and that wouldn't look good.

She looked around her and soon found two familiar figures in the crowd. Her eyes glowed.

The restaurant was open and Mag welcomed the customers in with a smile.

Vivian sat opposite of Hera and Meli with a smile as soon as they sat down. "Hera, Teacher Meli, what a coincidence. Are you two eating at Mamy Restaurant too?"

Both Hera and Meli looked at Vivian, lost for words.

"Teacher Vivian, you're also here for dinner. We didn't see you earlier," Hera said with surprise. She was in charge of the school's administrative work. Although she wasn't close to Vivian, they knew each other well enough.

Meli only nodded her head as a greeting. She wasn't very familiar with Vivian. She only knew that Vivian was the city lord's daughter and was on great terms with the principal. She was most probably an employee... with connections, right?

"I was lining up behind you two earlier but I only recognized the two of you after I came in. I came alone, so can I sit with the two of you?" Vivian asked with a smile.

"Of course, you can." Hera nodded.

Meli nodded too.

Mamy Restaurant had a tradition of sharing tables. Compared to eating with complete strangers, Vivian was definitely a better choice.

Vivian flipped open the menu and her gaze soon landed on that golden steamed large yellow croaker under the seafood column. Her eyes glowed before seeing that equally golden price: 5000 copper coins per fish!

Vivian pushed the menu over to the two of them and smilingly asked, "This steamed large yellow croaker doesn't seem bad. Shall we share one?"

**Chapter 2373: The Glittering Large Yellow Croaker!**

Hera looked at the golden price silently for a moment before quickly reaching a consensus with Vivian. She nodded. "I think this is a good suggestion. Let's share a steamed large yellow croaker then. Anyway, we definitely can't finish such a big fish alone."

The young ladies chipping in to try out something they liked had become some kind of a trend among the Chaos City's youths.

And the three young ladies present knew one another's background very well.

The Hope School's teachers' salary was only 3000 to 5000 monthly. It was enough to eat a spicy grilled fish, but definitely not enough to eat a large yellow croaker.

Of course, they wouldn't have entered this restaurant if they had to live on their salary.

Meli looked at the golden large yellow croaker on the menu. She still wasn't very excited about it, but seeing that her two colleagues were so excited about it, she nodded too. "I think we should."

Vivian smiled even brighter. She turned to order from Miya, who had just walked over to them. She also ordered a spicy grilled fish for herself.

Mamy Restaurant was the only place where she could taste the new product while eating her favorite spicy grilled fish at the same time.

"Y-you ordered two fishes?" Hera, who was about to order two more dishes, looked at Vivian with shock.

"Yes. I love to eat spicy grilled fish. I will order it every time I come to Mamy Restaurant." Vivian nodded with a smile before emphasizing, "I only ordered it for myself. Do you want it as well?"

Hera immediately shook her head. "It's fine for us. We'll have the steamed large yellow croaker for a fish dish. We intend to order one helping of red braised pork and one helping of the eggplant with garlic sauce to eat with the rice."

Vivian nodded and didn't say anything else.

As the new product, the steamed large yellow croaker attracted a lot of attention from the customers.

However, the shiny price of 5,000 copper coins stopped many customers.

This was the most expensive dish on Mamy Restaurant's menu currently, other than the 'Buddha Jumps Over the Wall' which could cure baldness.

Many customers could afford it, but as usual, they wanted someone brave to test out the expensive new product first.

Hence, when Vivian ordered the steamed large yellow croaker, everyone gave her an appreciative look.

Miya acknowledged her with a smile. She was already used to the customers' behavior. She reported the large yellow croaker's order to the back kitchen.

The steamed large yellow croaker was a great delicacy. She had already tasted it during their previous island trip. That extreme fresh umami was completely different from the spicy grilled fish and the steamed fish head with diced hot red peppers.

Mag, who long noticed the three Hope School teachers sitting at the same table, lamented that the rich had all gone to be teachers nowadays as he grabbed a live large yellow croaker from the tank and began to process it.

There was only one large yellow croaker in the semi-transparent tank. The tank will replenish one large yellow croaker after one was removed to ensure that every one of them was freshly supplied to the restaurant's back kitchen from the deep sea directly.

Wild large yellow croaker was also a precious seafood in his previous life. The live top grade one kilogram large yellow croaker with golden scales in Mag's hand could easily fetch tens of copper coins.

And in Mamy Restaurant, you could easily taste a steamed large yellow croaker made by a top chef with just 5,000 copper coins!

This was a very reasonable price, okay!

The processed large yellow croaker was being put aside to marinate simply before being steamed in the pot.

The very best ingredient usually only needed the most simple form of cooking.

A live top grade ingredient like the large yellow croaker didn't need a lot of side ingredients to suppress its fishiness or a lot of condiments to complement its taste.

A golden large yellow croaker was done after being steamed in the specially-made steaming pot for three minutes.

Mag cut the fish open at the back and placed it on the plate with its belly still joined together.

The large yellow croaker's dense scales weren't removed and they were still giving out a glaring golden glow after being steamed. After scattering some shredded ginger and chopped green onions over it, the aroma began to spread.

When Yabemiya brought the steamed large yellow croaker out from the kitchen, a beam of light happened to fall onto the large yellow croaker on the tray and the glaring beam made everyone in the restaurant widen their eyes.

The large yellow croaker's enticing aroma made the customers sitting near the aisle almost unable to swallow their saliva.

Different from the strong aroma of the spicy grilled fish, the steamed large yellow croaker's aroma was milder, like a well-bred lady who only revealed her shoulders. It made people feel comfortable yet unable to stop salivating at the same time.

Yabemiya put the fish in front of Vivian and the ladies and smilingly said, "Your steamed large yellow croaker."



“Wow. It looks good. There is actually such a pretty fish!” A golden light was reflected in Hera’s eyes.

“It looks rather bland?” Vivian was a little hesitant.

As the spicy grilled fish’s loyal fan, Vivian really felt that this steamed large yellow croaker without a single piece of chili looked rather bland. She wondered if she would like it. She even wondered if the fishiness could be suppressed.

Meli, who looked rather dejected at first, moved her nostrils. Her eyes glowed when she saw the intricately plated and colorful large yellow croaker.

Her sleep and appetite had been bad due to stress lately. Looking at the large yellow croaker that looked so beautiful, and smelling that fresh umami, she began to salivate.

Hera picked up her chopsticks and asked the other two people, “Shall we taste it?”

“Of course.” Vivian also picked up her chopsticks. Since the dish was already served, there was no way she wasn’t going to try it. Anyway, she still had one spicy grilled fish coming.

“Let’s try it.” Meli nodded. She picked up a piece of fish meat near to the tail with her chopsticks.

The small scales fell away as soon as they were touched, revealing the tender and white fish meat. She dipped the meat in the sauce on the plate before feeding it into her mouth.

Meli’s calm face froze instantly before making an unbelievable expression.

This fish meat had a very fresh and tender texture. It was rich and full of umami, smooth and refreshing. The savory sauce didn’t cover the fish’s umami. The tender fish meat had an extreme sweetness.

This looked like a very simple dish with its steaming method and minimum condiments and spices.

However, it was this simple cooking method that had perfectly displayed the umami of this large yellow croaker.

The taste buds seemed to be caressed by the spring rain. The tender fish meat transformed into a warm stream and flowed into the stomach through the throat. Then, as though threads of weird sensations began to rise to her head, it made her relax her tensed-up nerves.

Meli tried to control her agitated voice as she praised it. “This incredible taste. Th-this fish should have come straight from the sea, right?”

### **Chapter 2374: Gulp—**

Meli was immersed in the fresh taste of the steamed large yellow croaker. It even let her forget about her many troubles.

She suddenly felt the beauty of life again. Her brain started to get clearer. The children’s smiling faces were indeed much more important than the results in numbers. She had lost her initial objective by obsessing over the results.

“Mmm! It’s so scrumptious. The taste is light, but it is extremely fresh and sweet. I never expected that there is actually a fish that is so delicious.” Hera was also full of praise for the large yellow croaker and she looked at it with surprise.

“Is this plain-looking steamed fish really so delicious?” Vivian murmured inwardly. She also popped a piece of fish meat into her mouth.

The sauce’s light savory taste triggered the taste buds’ interest first before the tender fish meat entered the stage.

Different from the experience of the spicy grilled fish’s crispy exterior and tender interior, the large yellow croaker was more gentle and delicate. It showcased the fish meat’s freshness to the extreme.

It was a scrumptious taste that made the taste buds cheer and the body excited.

Vivian picked up her second piece of fish and marveled, “This is simply awesome! He actually used the steaming method to make such a delicious fish! He is indeed Boss Mag!”

Although the three beautiful ladies maintained their restraints and demureness, they couldn’t hide their love and praises for this steamed large yellow croaker.

The customers who were watching around them, gulped. Someone soon began to place their orders.

Light, fresh, marine fish.

To those customers who couldn’t take the spiciness of the spicy grilled fish and steamed fish head with diced hot red peppers, this yellow croaker had made up for their regret of not being able to enjoy a fish dish.

The price tag of 5,000 copper coins wasn’t cheap, but there was never a lack of rich people in Mamy Restaurant.

One steamed large yellow croaker after another was sent out from the kitchen and delivered to the customers’ tables, causing a series of praises.

Vivian’s spicy grilled fish was sent to her table after she ate half of that steamed large yellow croaker.

Vivian’s attention was diverted as she enthusiastically said, “Let’s eat this spicy grilled fish together. It has more kick.”

Vivian didn’t have much interaction with Hera and Meli before this, but her experience of sharing the same table with them wasn’t bad and the simple interaction deepened their understanding of one another, making them closer than before.

“Mm, let’s share our food.” Hera nodded with a smile. The red braised pork and the eggplant with garlic sauce that they ordered were also served.

As for the large yellow croaker...

Only its clean bones were left now.

“Mm-hmm.” Meli smiled too, her current state was much more relaxed.

Vivian ate a few bites of the spicy grilled fish and took a big gulp of the ice water before enviously saying to Meli, who was nibbling on the red braised pork, "Meli, I heard that you're great at teaching the children. I passed by the principal's office yesterday and I overheard the senior teachers praising your capabilities."

"R-really?" Meli's chopsticks halted as she looked up at Vivian with disbelief.

"Yes. They said that you're very responsible, which is very rare among the young teachers." Vivian nodded with conviction.

Meli blushed, but she couldn't hide her happy smile as she shook her head and said, "I simply do what I am supposed to do."

Hera winked at her and smilingly said, "Teehee. I said that you don't have to worry, right? Everyone can see what you are doing. You don't have to worry about next month's test now, either."

After eating dinner, the three of them bade farewell to one another at the door.

Meli boarded the horse-drawn carriage. She lifted a corner of the curtain. The cooling spring breeze blew onto her face, but it couldn't blow away her smile.

That night, she had a great sleep.

It was a rare night without any dreams.

She only felt comfortable and full of energy when she opened her eyes the next morning.

Sitting in front of her dressing table's mirror, she was surprised that her dark eye circles were missing and she felt rejuvenated like a young maiden.

"Is sleep indeed the best aesthetic medicine?" Meli caressed her cheeks with her hand and smiled confidently. "Hello, Teacher Meli."

Meli, who had been troubled by insomnia and frustration, finally got rid of these two things after having a good sleep.

*"Perhaps, it was because I ate the large yellow croaker?"* Meli tilted her head and thought. The only unusual thing she did yesterday was going to eat the large yellow croaker at Mamy Restaurant.

Meli tied her hair up and changed into a smart black long robe before going to the school confidently.

"Teacher Meli, you seem so energetic today."

"Teacher Meli, you look so beautiful today."

Meli received heaps of compliments on her way to school from both teachers and children.

That made Meli's smile even more confident. She even thought that the beautiful sun felt even warmer on her face.

Hera walked out of the office with a stack of documents and her eyes lit up when she saw Meli. "Oh, my heavens! Meli, you look beautiful today. It's like you're a whole new person. Seems like you had a good sleep last night."

“Hera, you looked beautiful today too,” Meli said with a smile before going closer to her and whispering, “Let’s go to Mamy Restaurant for dinner again tonight. It’ll be my treat.”

“Mm-hm.” Hera nodded profusely.

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Mag’s God of Cookery’s Advanced Class had become the Hope School’s students’ hottest topic in the past two days.

The children in the advanced class had turned Mag into a legend after seeing his extraordinary culinary skills and tasting the scrumptious Yangzhou fried rice.

Furthermore, the majestic God of Cookery’s building had become many children’s Holy Land, as getting into the God of Cookery’s Advanced Class meant being able to taste the most delicious food in this world.

The registration for the first term was over and the next registration would be one month later.

Many children had already decided to eat more and build up their strength!

The God of Cookery’s Advanced Class was the most difficult practical course to enroll into in Hope School. This had become the children’s common consensus.

Hence, those children who had got into the 32 people name list became the object of envy for many.

“Beck, tell me again, how delicious was that Yangzhou fried rice?” A few pre-teens crowded around Beck and looked at him expectantly.

Beck scratched his head shyly. “Didn’t I say it a few times yesterday? Maybe I shouldn’t say it anymore?”

“Please say it. We want to listen to it to relieve our cravings.”

“Yes. I was drooling when I listened to it yesterday. I dreamt that I tucked into it last night and it was so satisfying.”

The children hurried him with a chuckle.

Beck looked around him. Seeing that his classmates were so enthusiastic, he couldn’t reject them, so he cleared his throat and said, “The Yangzhou fried rice is made with 10 ingredients. There are the prawns that are the size of an arm, savory ham...

“After the eye-dazzling stir-frying, a helping of Yangzhou fried rice that looks as colorful as the rainbow and smells fantastic, can finally be served.

“A spoon is used to scoop it into the mouth. The eggs almost melt away instantly. The winter bamboo shoots and green beans that are cut into the size of a rice-grain, are crunchy and tasty. The rice that is covered by the egg, tastes sweet after chewing. The soft ham is mixed into the rice and it seems to have the prawn’s taste too.

“All kinds of tastes are in that one mouthful. With just one bite, the entire body feels warm and the rice’s fragrance lingers in the mouth.

“It’s simply awesome!”

Gulp—

### **Chapter 2375: An A-artifact?!**

Beck’s simple description had successfully aroused his classmates’ boundless imagination about the Yangzhou fried rice.

If not for Beck’s words, they couldn’t even imagine such scrumptiousness.

And everyone began to look at Beck with an increasingly envious gaze.

He was the only lucky one to be selected by Teacher Mag in their class. Moreover, he obviously didn’t meet the height requirement. He was given special permission to enroll in the God of Cookery’s Advanced Class by Teacher Mag.

“Beck, when will Teacher Mag recruit new students again?” a child asked.

The other children were also looking at Beck expectantly.

“I don’t know about that, either.” Beck shook his head. “But, there are still a lot of cooking benches that are vacant in the training center. I guess Teacher Mag would continue to take in more students.”

The students were a little disappointed. His answer was very vague.

“Then, have you already learned how to cook the Yangzhou fried rice, Beck? Can you help us?” another student asked.

The children all turned to look at Beck.

“I haven’t learned how to make it yet.” Beck shook his head, but there was a confident smile on his face. “But, I will definitely learn how to do it one day.”

“Please let me be the first person to eat it after you’ve learned how to do it. This pen is a gift for you.” The little fatty who sat with Beck, pushed a pen into his hands. He was already beginning to bribe him.

Beck looked at the pen in his hands. This was the pen that his deskmate didn’t even want to lend to him yesterday, but he was giving it to him so generously right now.

“This eraser is for you.”

“I drew this painting. It’s yours now.”

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This was the first time that Beck had ever felt so popular.

Mm...

This feeling... was not bad.

The bell for class rang and the students returned to their seats.

Beck stared at the small pile of gifts in front of him. In addition to being touched, he also decided to focus on learning to cook properly and become a great chef so that his classmates could have a chance to taste the food.

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“Babla, how is your class today?” Yabemiya asked curiously at the lunch table.

The ladies who were about to tuck in, all turned to look at Babla.

“Don’t remind me about it. I hung two naughty children upside for one period and one of them seemed to get a grasp of spatial magic. However, he wasn’t very gifted, so most probably he would just be a server in a restaurant.” Babla sighed gently with a hint of exasperation.

“Isn’t that just perfect? He can take over after you retire,” Caroline said seriously.

Babla cocked her eyebrow and quickly shook her head. “That brat’s level is way below a server. You can forget about him, Lady Boss.”

“What about you, Shirley?” Mag looked at Shirley.

“I had three extra children at the last minute. They were not bad as they were down-to-earth and willing to learn,” Shirley said calmly and gently.

“People usually describe those children who are not gifted as down-to-earth and hardworking. Because other than that, there is not much to praise them with,” Babla smilingly said to Shirley, “Hey, it’s only your first day at teaching and you have already gotten this glib-tongued?”

Shirley replied with a serious expression, “Being down-to-earth and hardworking have always been excellent qualities to me. To become an excellent archer, one has to learn down-to-earthly and practice hardworkingly.”

Kiddo put down her spoon, licked her lips and seriously said to Shirley, “Big Sister Shirley, can Kiddo learn archery too?”

A gentle smile appeared on Shirley’s face. “I’ll teach Kiddo about archery once you are older.”

Kiddo pouted her lips and replied, “No, Kiddo wants to learn it right now. Kiddo wants to shoot a big swan while riding Ugly Duckling.”

Ugly Duckling, who was concentrating on eating, shrugged and faced another direction, pretending not to hear anything.

Shirley looked at Mag with a helpless expression.

“Kiddo can’t really use a bow and arrows now. We’ll get Big Sister Shirley to bring you hunting when you are older.” Mag patted Kiddo’s head with a smile. She was not even as tall as a bow, so it was indeed difficult for Shirley to teach her about archery.

“Hunting. You don’t need to learn how to shoot an arrow to hunt. Kiddo, you can also kill monsters if you learn magic from your big sister.” Amy held one chicken drumstick with her right hand while lifting

her left hand up. An icy blue ice arrow quickly took shape and it flew out of the half-open window in a flash with a gentle flick of her fingers.

Kiddo's eyes were wide-open as she clapped and marveled. "Wow! Big Sister Amy is so awesome!"

Amy's wish of being a teacher was greatly satisfied. She took a bite of the drumstick before saying, "This is, in fact, very easy. You only have to follow what I do. Stare at your palm and imagine an ice arrow. Then, you shout loudly, 'Manifest!' and it will appear."

Everyone: "...?"

Was that something that could be achieved with imagination?

Kiddo extended her left hand and stared at her little palm with a grave expression.

Mag and Irina exchanged glances with a hint of alert.

"Manifest!" Kiddo called out adorably.

The ice arrow didn't appear. Instead, a golden trident appeared on Kiddo's palm.

A powerful presence was emitted from that trident, making everyone present turn ashen.

"W-what is that?" Camilla exclaimed. She could sense a terrible presence from this trident and it was a fear from the depths of her soul.

"An a-artifact?!" Babla stood up suddenly and stared at that trident with disbelief.

She had only sensed such a scary presence from the white jade staff hidden in the Moon Nation's palace before. Apparently, that artifact was found in the ruins of the Holy Land and passed down through generations of the Moon Nation's rulers.

"It appeared again?" Mag was shocked too. This wasn't the first time that he had seen this trident, but the gigantic trident disappeared after it shrunk and merged into Kiddo's body. He didn't expect it to be summoned out by Kiddo accidentally.

"Wow. An arrow with three arrowheads." Kiddo's eyes lit up and she turned in an attempt to throw this trident out.

"Wait a sec!" Mag immediately stopped her. His restaurant would most probably be razed to the ground if this baby was thrown out.

That was nothing. The crux was that there were many Chaos City's powerhouses lining up out there right now. If they witnessed this scene, Kiddo's identity couldn't be concealed any longer.

"Kiddo, let's put this away first. Father will bring you guys to go hunting beyond the city when the restaurant is closed a few days later," Mag said softly as he guarded against the little one, in case she threw the trident out suddenly.

"But, Kiddo wants to try throwing it out." Kiddo looked at the one meter long golden trident on her palm enthusiastically.

**Chapter 2376: I Should Be Able To Make It After Tasting It?**

Kiddo took out an intimidating trident in her very first attempt and stunned everyone in the restaurant.

Gina was wide-eyed as she panicked. She turned stern and severely said, "Kiddo, be good. Put it away."

Kiddo looked at Gina and immediately became obedient. However, she stared at the trident and reluctantly said, "But, I don't know how to put it away."

"Kiddo, didn't it appear when you said 'Manifest!?' Why don't you tell it to 'Go back!'" Amy suggested.

"Alright." Kiddo nodded before shouting at that trident, "Go back!"

Swoosh!

A golden light flashed and the trident instantly shrunk into a small dot of light and disappeared.

Everyone: "...?"

Was it really that sloppy?

"Alright, let's eat. Don't summon it at will in the future." Gina gave Kiddo a piece of red braised pork. Although her gaze was still indulging, her tone was stern.

"Oh okay," Kiddo answered innocently before chewing on the sweet and soft red braised pork happily.

Kiddo's accidental reveal made everyone even more curious about her background.

Even though they didn't know where the trident came from, that aura and presence couldn't fool them. The little cutie that Gina brought back had a formidable background.

Mag scooped out a bowl of rice for himself before he mildly said, "Kiddo is still little, so let's not spread what just happened outside the restaurant."

It wasn't that he didn't trust the maidens, but their identities were special. They could get in touch with the true figures at the Norland Continent's pinnacle. It would inevitably cause some trouble if they accidentally leaked the news about Kiddo.

The maidens were thoughtful before nodding to show their understanding.

"Little Anna, why didn't you register for my class?" Mag asked Anna smilingly.

"The teachers said I can only choose one practical course." Anna put down her chopsticks.

"So, you chose Shirley's class and forwent mine?" Mag looked hurt.

"I can always learn how to cook from Uncle Mag after school. There will be no delay at all." Anna blinked smilingly and said with a hint of craftiness, "And, I can learn from you every single day."

"Nope. I have off days too." Mag shook his head. "You can at most learn for six days in a week."

"Alright. I can learn archery and magic from Big Sister Shirley on that remaining day." Anna nodded with a smile.

Shirley scooped another bowl of rice for Anna with a smile.



"I think I'm almost full," Anna said to her.

"If you want to grow taller to join Boss' God of Cookery's Advanced Class, then finish it," Shirley faintly answered.

"Alright." Anna picked up the chopsticks and tucked in.

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There were only a few tables of customers during lunch time at Ducas Restaurant, which was beginning to fall out of favor. It was very different from their heyday when they had a full house every day.

The owner, Alva, sat behind the counter with a frown. He sighed and then walked to the back kitchen to ask Beate, who was staring at the stove in a daze, "I heard that Mamy Restaurant had released a new product yesterday. It's a large yellow croaker that costs 5,000 copper coins each. Can you learn how to make it?"

Beate cast a glance at Alva and shook his head reluctantly and sullenly. "No one can successfully replicate his dishes."

Ever since Mamy Restaurant took the title of the number one restaurant in Chaos City from Ducas Restaurant, Ducas Restaurant began to go into a decline.

Different from Mamy Restaurant's constant release of new dishes and leading the trend in the culinary world, Ducas Restaurant's old menu and bland food were being slowly deserted by the foodies. Even the roast pig that was once deemed as the number one delicacy in Chaos City was being slowly labeled as greasy.

Beate slowly gave up from his initial indignation because of the blows inflicted on him.

Now, Mamy Restaurant had become the Chaos City's rich people's top choice. They would rather line up for one to two hours than to come eat at Ducas Restaurant.

And besides Mamy Restaurant, there was also Mana Hot Pot Restaurant. That huge hot pot restaurant had taken most of the customers that Mamy Restaurant couldn't entertain.

Other than that, many restaurants that imitated the Mamy Restaurant's menu appeared on Aden Square. Even though their tastes were far inferior, they were full of gimmicks. They gave those customers, who couldn't afford to eat at Mamy Restaurant, a place to try out the menu. They, too, attracted a lot of customers.

Due to all the factors, the current Ducas Restaurant would only have a few private rooms booked by the customers who needed a quiet place to talk about business. The spacious hall only had a spattering of customers, who were even fewer than the service staff.

Alva scratched his head as he looked at the slack chefs and staff members and clenched his teeth. "Our restaurant is going to close if we don't make any changes. I don't care what you do, but you have to learn how to cook that dish and then make it as our restaurant's new signature dish. Even if it's just a gimmick, it will at least bring us some customers!"

Beate wanted to reject Alva. The pride of a chef had prevented him from doing such a thing.

“You won’t be able to find another job as a chef if Ducas closes down,” Alva said in a cold voice.

Beate froze and lowered his head gradually. He mumbled his agreement in a low voice.

“I will cancel all the appointments tonight and you will go to Mamy Restaurant to taste how he makes that fish. Apparently, its cooking method is very simple.” Alva sized up Beate. “I suggest that you go back to change and disguise yourself first. There is a barber at the west of the city who is quite good at this.”

Beate nodded. He removed his apron and went out.

He turned around to look at Ducas Restaurant’s signboard. Beate’s expression was a little complex. He created this restaurant’s reputation from scratch and now he could only watch it deteriorate helplessly. He even had to go steal some other chef’s dishes.

“I can’t watch you collapse.” Beate strode away.

In the evening, Beate, who had changed into a black luxurious robe and disguised himself, appeared in the lines outside of Mamy Restaurant.

His eyebrows were thickened and his fair face was darkened. A thick beard had hidden almost half of his face. He looked completely different from his usual self.

Beate tidied his clothes carefully with a hint of nervousness. This was his first time eating at Mamy Restaurant. He really didn’t want to be recognized. It would be embarrassing!

However, he heard the customers around him discuss about Mamy Restaurant’s dishes with enthusiasm, becoming friends over a dish or having a heated argument over a dish’s flavor.

Beate felt very good about this pure feeling of meeting and bonding over a dish.

*“It’s just a dish. I should be able to make it after tasting it,”* Beate thought. He looked up at the restaurant’s signboard. One day, he was going to take everything that he had lost back.

“Welcome to Mamy Restaurant.” The restaurant’s door opened outwards and Mag came out with a smile.

### **Chapter 2377: Did He Learn It?**

Mag greeted the customers as they strolled into the restaurant. Some unfamiliar faces would also call him Boss Mag happily before telling him that they were his fans who came all the way to meet him.

Then, a familiar name appeared in his vision.

“Beate, Male, Human, 45 years old...”

Mag looked at this tall strapping man with a dark complexion and beard, who looked like a traveling trader and smiled.

The chef of Ducas Restaurant. They had just competed with each other not long ago, so naturally Mag wasn’t going to forget him.

However, his disguise was very well-done. If the omniscient door hadn't reminded him, Mag wouldn't have recognized him.

However, what was he doing at Mamy Restaurant at this time instead of being busy in the Ducas Restaurant's kitchen? In Mag's impression, Ducas Restaurant had a brisk business.

"Perhaps he came here to learn from me?" Mag raised his eyebrows thoughtfully as he nodded to Beate with a smile. He didn't say anything.

In recent times, some of Mamy Restaurant's customers were chefs from the other restaurants. Mag knew that very well.

The most distinctive characteristics of these people were that they came for the same dish for a few days in a row. They ate slowly and tasted the food carefully. They looked perplexed and troubled most of the time.

Beate went into the restaurant and looked around. He chose a position near the kitchen and sat down. He could see the interior of the kitchen through the crystal.

This was his first time in Mamy Restaurant. Even though he had heard many rumors and news, he was still a little shocked to see this bold kitchen's design.

One had to know that the secrecy of the recipes was of the utmost importance to the chefs. They always wished to be alone whenever they were cooking to prevent their recipes from getting stolen.

Just like how he made the sauce and condiments for the marinating and roasting in advance at home and then brought them to the restaurant when he was making the roast pigs. And, only he knew about the marinating techniques and roasting secrets.

This was the reason that he could be the chef of Ducas Restaurant for over 10 years. This was also a chef's means to survive in the professional world.

However, Mag changed this rule. He opened up the kitchen and let everyone see what he was doing.

Mag was the most highly sought-after chef on the Norland Continent now and he was famous all over due to the gourmet magazines' promotion.

In the restaurant right now, Beate had observed more than eight chefs, including the one sitting next to him.

They had the same objective as him.

However, Mag didn't care about these peeping toms and copy-cats at all. He even shared the eggplant with garlic sauce's recipe in the gourmet magazines and the red braised pork's recipe in a children's picture book.

He was so open and aboveboard, making Beate feel like a despicable rat. He shifted his body comfortably.

However, he had no choice. He had to save his professional career and Ducas Restaurant, which was in a dire situation.

*“Just this one time... After learning how to make this dish, I’ll never do anything like this again,”* Beate thought as he flipped open the menu.

The exquisite dishes on the menu made him feel reverent. As a chef, he knew how difficult it was to create a delicacy.

Mag’s creativity was astonishing. Every dish on the menu was so unique. He used all kinds of cooking methods and put all kinds of seemingly incompatible food together to create one delicacy after another.

Then, his gaze landed on that golden ‘steamed large yellow croaker’.

This was a fish that Beate had never seen before. It should be some kind of marine fish. It looked as though it was made out of gold as it glittered.

Compared to the spicy grilled fish and steamed fish head with diced hot red peppers that were covered with chopped chili, the steamed large yellow croaker looked much lighter in flavor.

Yabemiya walked to the table and asked Beate, “What would you like to order, Sir?”

“I would like to have the steamed large yellow croaker and a helping of the eggplant with garlic sauce,” Beate closed the menu and replied.

“Sure, please give us some time.” Miya nodded with a smile.

Beate leaned against his seat looking as though he was watching the chef getting busy in the kitchen. This was also the entertainment for the customers who sat around the kitchen.

The orders were sent to the kitchen. Beate watched Mag scoop out the fried rice, take out 10 beggar’s chicken from the oven and brought two servings of ‘Buddha Jumps Over the Wall’ to the serving area before walking over to the fish tank.

“Here it comes!” Beate leaned forward slightly and watched Mag closely.

Analyzing the cooking method of a dish naturally wasn’t as efficient as watching the chef cook it personally.

Ingredients, heat control and steps. One would need a long time to analyze all that, but he was confident that he could learn how to do it just by watching Mag do it once.

Mag reached into the fish tank and a one large yellow croaker was in his grasp when he pulled his hand out.

Cutting open the fish, washing it, steaming it...

Mag’s actions were so fast that Beate’s eyes couldn’t catch up with him at all. In the meantime, Mag was also serving over 100 beef kebabs and two helpings of steaks.

Beate was still in a state of shock with his mouth agape when Mag had covered the steamer and continued to move around all the stoves, cooking a few different dishes at the same time.

Did he learn it?

Eyes: ...?

Hands: ...?

Yes. He couldn't even see what Mag did clearly.

His actions were too fast and he did too many tasks in a short period of time. Beate couldn't follow his tempo at all.

He could only see a few steps vaguely, but he couldn't see what condiments and side ingredients Mag used.

"Seems like I have to replicate it with tasting." Beate felt grave.

About five minutes later, the large yellow croaker was removed from the steamer and placed on the serving table.

"Your steamed large yellow croaker and eggplant with garlic sauce." Soon, the two dishes floated out from the kitchen and landed in front of Beate steadily.

This was Mamy Restaurant's unique way of serving. It was controlled by a spatial magic caster. The other restaurants simply couldn't afford that.

Beate's gaze was already attracted by the steamed large yellow croaker in front of him. The golden large yellow croaker wasn't big. It had a streamlined body and was cut open in the middle. It was spread open and placed in an elongated plate. The dense golden scales were still glittering with a golden glow even after the fish was cooked. Long and thin tender spring onions were used as a garnish and the aroma greeted his nose.

"Gulp."

Beate's Adam's apple moved.

The fresh aroma was different from the strong aroma of the spicy grilled fish ordered by the person who shared his table. However, it was still full of power and enticement.

There was only a thin layer of the sauce and no other side ingredients could be seen.

The large yellow croaker was the main character of this dish. The spring onions couldn't even be considered as a side character!

### **Chapter 2378: Mamy Restaurant Is So-So?**

Yes, that fish looked too plain and ordinary. However, that did not stop the customers from being strongly impacted by its visuals and taste.

Fish was rarely steamed. Chefs would often want to use various spices with strong tastes to cover the fishy smell.

However, one had to admit that steaming helped to retain this large yellow croaker's appearance. Its gleaming golden scales had a glow of their own, making the fish the brightest star on the table.

"Spring onions and fish." Beate quickly noted down.

Of course, he did not think that the steamed large yellow croaker would only have this one ingredient. Chefs would usually remove the ingredients and spices affecting the overall appearance of the dish before adding some pretty garnish that might have nothing to do with the entire cooking process.

Beate picked up his chopsticks and gently used them to slice the fish open. The golden scales fell to the sides of the fish, revealing the tender, white meat underneath.

He first picked up a piece of meat from the upper part of the fish's body. The meat was covered by the scales and was not submerged in the gravy so it should be the simplest, purest taste of the fish. That would best display a chef's standard.

The moment the fish entered his mouth, Beate could taste its tenderness and freshness at the tip of his tongue. It also had a hint of savory fragrance. It was a really pure and natural taste that one would fall deeply into.

There was no hint of fishiness and this shocked Beate!

One had to know that other than the faint savory fragrance, Beate did not even taste any spice or seasoning. It was the taste of the large yellow croaker itself!

Beate was 100 percent sure that this was a salt-water fish and such fish did not exist on land.

Steaming the fish would bring out its taste the best and the perfect control over the fire made the meat tender and chewy, making it irresistible.

After that, he took a piece of meat from the tail area. It was just covered by the gravy so it should be the part that was the most flavorful.

The meat was still as fresh but after being submerged in the gravy, it carried along the fragrance of the sauce which infused perfectly with the taste of the fish to bring out a new flavor.

Beate could not tell what sauce it was. It did not have a strong taste but it had a unique fragrance that complemented the steamed fish perfectly.

Beate raised his eyebrows but could not help but close his eyes. Other than the fragrance of the sauce, he seemed to be able to detect a few other seasonings and ingredients in the gravy. The taste of these ingredients was so light that they seemed to only play a small supporting role, yet that was the cherry on top of the cake which made the flavor of the steamed large yellow croaker go up to the next level.

However, he could not seem to find the correct seasoning and ingredients from among the ones he knew of.

He took one bite after another yet his eyebrows were tightly knitted together. His hairdo was also ruffled by him. What a distressing delicacy.

He had no idea what made it so delicious...

However, he was not the only one with such a reaction. The middle-aged man sitting beside him was hissing while eating the spicy grilled fish. His eyes were red and he looked at the grilled fish with frustration. He had already finished half the fish and his lips were all swollen, yet he still had not figured out how this spicy grilled fish was done.

Beate's steamed large yellow croaker was left with only the bones in no time at all. He stared at the plate silently for a while before proceeding to drink the gravy.

After that, he finished the gravy and fell silent again.

After a while, he looked at the eggplant with garlic sauce, finished two bowls of rice, and left after footing the bill.

"I'm so full..."

When he walked out of Mamy Restaurant, Beate rubbed his tummy. This was actually the best meal he had had for a long while.

"Here!" Alva stuck his head out from a horse-drawn carriage parked at the side as he waved to Beate.

Beate looked around and quickly walked towards the horse-drawn carriage after making sure that no one took notice of them.

The horse-drawn carriage left Mamy Restaurant. Alva looked at Beate, who was sitting in front of him, excitedly and asked, "Have you learned it?"

Beate wanted to shake his head but after seeing Alva's curious gaze, he changed his mind and nodded. "Yes."

"That's great! Go make one when you return. If the taste is good, we'll have a new product to launch tomorrow!" Alva said agitatedly.

"I'm afraid that won't do." Beate shook his head.

"Why not?" Alva's smile disappeared. "You're lying?"

"To make the steamed large yellow croaker, you have to first find a stable supply for the large yellow croaker. The core of this dish is the large yellow croaker. You can't do it with other fishes," Beate said.

Alva smiled. "It's just a fish. If he can buy it, we can too."

"This should be a salt-water fish. Although there are seafood merchants in Chaos City, their supplies are not stable. Besides, I haven't seen them carry this type of fish.

Alva frowned. However, he still dismissed it, saying, "Don't worry about that. I will solve the fish problem. You go back and study how exactly this steamed large yellow croaker was made and try to replicate it perfectly.

"Alright." Beate nodded without saying another word.

If Alva really could find the large yellow croaker, he would be confident to make such a delicious steamed large yellow croaker.

This fish tastes good by simply just steaming it!

Even if he could not replicate Mag's recipe accurately, as long as he could make a gravy that tasted similar and control the fire, he should be able to come up with a decent steamed large yellow croaker.

If Alva can't find the fish, that would be even better. There would not be a steamed large yellow croaker without a large yellow croaker.

And that way it would not be his fault

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"There are more and more chefs coming over to the restaurant to eat recently. There are also more restaurants in Aden Square with the same menu as us. Boss, aren't you going to do anything about it?" Miya complained at night after work.

"Yeah, I even heard someone say that the braised chicken was so-so yesterday on the streets. That person said that the meat was dry and hard, and that it did not live up to its reputation. She even said that Mamy Restaurant is so-so." Babla chimed in. "But she went to the small, dark restaurant at the roadside. They called it 'braised chicken and rice' but we are the ones who get the bad review. How infuriating!"

"The worst part was that I saw a new restaurant opened by the road called 'Mami Restaurant'. Isn't that swindling?!"

The ladies spoke one after another about what they saw and heard recently, expressing their dissatisfaction.

However, Mag smiled and said, "There's no need to be troubled by that. At least for now, it seems that the food and beverages industry in Chaos City is doing well. It is not as boring as it was before, selling only one kind of food.

"Most industries start from imitating before they can develop rapidly. I am actually very happy to share the methods and recipes with them."

### **Chapter 2379: Monkey Is a Girl?**

Mag had always been very tolerant of his peers' copying behavior. This was a very important step in his plan to change the Norland Continent's food and beverage structure.

Recently, the blacksmith shops had received a lot of orders of semi-circular metal pots. The frying wok had become a cooking utensil that many chefs were learning to use. It even became some housewives' first choice.

The stir-frying method used to be a niche cooking method, but now it is a cooking method that was as common as stewing. The sharing of the eggplant with garlic sauce's recipe was a very important catalyst.

Saute, bake, sear... All the different cooking methods slowly became more well-known and liked after Mamy Restaurant's promotion.

Of course, one definitely couldn't say that Mag had created these cooking methods.

But, he achieved the effect of promotion.



If the method of cooking scrumptious food was only grasped in the hands of a few, this world would be too boring.

Letting more people know about more cooking methods in different territories might create dishes that were surprising.

If the people who lived by the sea only knew how to boil and steam seafood, wasn't that wasting the barbecue and hot pot?

If the herders on the grassland only knew how to roast and stew beef and mutton, wouldn't they have missed out on the braised beef and dried beef?

Mag hoped that one day if ever someone else transmigrated from Earth to this world, they wouldn't die immediately because they were choked to death by a pancake. Instead, they would marvel at the food in this world because it was so diversified and distinctive, yet a little familiar.

However, he simply couldn't tolerate certain things.

"Where is that so-called 'Mami Restaurant'?" Mag asked Gina.

Gina pointed at a place as she answered, "It's over there and it's quite a big restaurant. It was just opened two days ago and its renovation style is very similar to our restaurant."

"This is too much. This is an outright fake and we will be blamed if someone falls sick after eating it."

"We have to take care of it."

The maidens also spoke up angrily.

"I'll go take a look tomorrow." Mag nodded with a smile. He also wanted to know who the person was who opened this counterfeit restaurant.

The restaurant was cleaned and the ladies returned to their dormitory.

Annie went upstairs to draw and Kiddo and Amy were playing hide-and-seek. They were sweating profusely and not at all sleepy.

Hide-and-seek was a great game, but it was hard on the 'duck'.

As the victim of this game, Ugly Duckling had already chased after the children for the entire night.

Kiddo ran behind a pillar, poked her head out and made a funny face at Ugly Duckling. "Over here, Ugly Duckling. Come and chase me!"

Amy climbed onto the ceiling beam and waved at Ugly Duckling. "I'm over here. Come and catch me, Ugly Duckling."

Ugly Duckling moved its head around and it didn't know who to go after.

Most importantly... it couldn't afford to annoy or anger either of them!

“Alright, my little princesses. The game is over and we should go upstairs to wash up and sleep.” Mag came over with a smile and rubbed Ugly Duckling’s head before opening his arms wide to Amy on the beam and saying, “Come, Little Amy. Jump down. Father will catch you.”

“Then, I will jump.”

Amy leaped down and was caught by Mag gently. He kissed her on the forehead before putting her down.

“I also want a hug. I also want to be lifted up. I also want a kiss.” Kiddo ran out from the pillar, hugged Mag’s thigh and started crawling upwards.

“Alright, alright. Kiddo gets a hug, a lift and a kiss too.” Mag lifted the little one above his head and tossed her upwards gently. He caught her and tossed her up gently again.

Kiddo’s bell-like laughter echoed in the restaurant.

“Alright. You should go upstairs to sleep now.” Mag kissed Kiddo and then put her down.

Ugly Duckling slumped on the floor, completely spent as it looked at Mag gratefully.

“Let’s go. I’ll bring you two to wash up.” Gina came over with a smile and casually cast two colorful bubbles onto the two little ones. The bubbles engulfed the two little ones like an air shroud before floating upstairs lightly.

“We’re flying in bubbles!”

“It’s so fun!”

The two little ones floated away happily.

Mag watched Gina’s retreating back with a hint of sadness. She was still a maiden who loved to greet people with a hug one month ago. Why did she feel like an old mother right now?

Mag saw the two little ones waiting at the door in their pajamas after he went upstairs to take a bath and change into a bathrobe.

“Why are you two not lying on the bed?” Mag asked smilingly.

“We want to listen to Father’s stories before we sleep.”

“Yes. Kiddo wants to listen to the story of ‘Monkey Subdues White-Skeleton Demon’.”

The two little ones stared at Mag and spoke expectantly.

“I want to listen to it too.” Annie poked her head out from behind the door and looked at Mag expectantly too.

“Do you mind if I listen in as well?” Gina walked out slowly.

“Alright. Since you all like to listen to stories so much, I’ll continue with the story of ‘Monkey Subdues White-Skeleton Demon’ that we started previously.” Mag rubbed the heads of the two little ones gently and walked into the room.

Normal fairy tales could no longer satisfy these little ones. Even Kiddo said that the stories of the princes and princesses were too boring.

Two days ago, Mag told them the story of 'Journey to the West' in an excess of enthusiasm. He didn't expect the three little ones to enjoy it tremendously and even Gina became his loyal listener.

This monkey's charisma had successfully crossed over worlds and races.

"The master and his disciples headed west and came to the White Tiger Ridge..."

Mag told them a chapter of 'Monkey Subdues White-Skeleton Demon' and the four of them would cheer for Monkey's alertness and clapped over Tripitaka's foolishness.

Mag finished the story and the four of them were still wide awake. They were not sleepy at all.

"Father, what happened after the four of them left the White Tiger Ridge?" Amy asked.

"If you want to know what happens next, tune in tomorrow. It's late now and you have to go to sleep, or else you will be late for school tomorrow." Mag stopped a story at a climax to keep them in suspense. It was also a problem when the story was too interesting. It made the children too engrossed and unable to fall asleep.

"Father, father, is Monkey a big sister or a big brother?" Kiddo asked curiously.

"Of course, he is a big brother," Mag replied with a smile.

"You said Monkey came out from a rock, so why can't Monkey be a big sister?" Kiddo asked seriously.

"Erm... This..." Even though Mag thought that Kiddo's explanation was a little ridiculous, he didn't know how to refute the little one's interesting and out-of-the-norm thinking.

*"If Monkey is a big sister, is she and Tripitaka a couple then? That's why she stayed loyal even though Tripitaka bullied her so many times? This is so sweet."* Annie propped her chin on her hands and pondered.

*"But if Monkey is a guy, isn't that even sweeter?"* Gina thought.

### **Chapter 2380: Will I Be Acting as a Utility Man?**

Mag heaved a sigh of relief after he finally put the three curious babies to bed. However, he saw Irina lying on her stomach with her chin propped on her hands and looking at him curiously when he returned to the bedroom.

"Why? Are you going to ask if Monkey is a guy or a girl too?" Mag laughingly said.

"I'm just curious about why you have never told me these stories before? Monkey, the Little Mermaid, Snow White... Where did you get these stories from?" Irina said to Mag smilingly, "Actually, I have always been curious about the life you led in the past three years. What made you turn into who you are now?"

“Being a dad who has to take care of his child alone is an unprecedented challenge to me. I need to have more courage than in any of the fights I had before.” Mag sat next to the window and caressed Irina’s soft long hair gently as he smilingly said, “It may not need you to have a powerful might, but you need to have a lot of knowledge to handle the children’s sudden questions, good culinary skills to satisfy their cravings and small tricks to handle all children’s matters.”

Irina sat up and looked at Mag with a gentle gaze. She smiled and then hugged Mag tightly.

“When I was in the tree, I was worried that you couldn’t take care of yourself and Amy, but you did much better than what I imagined. You are a good father.”

Mag hugged her with a smile and whispered into her ear gently, “I just did what I am supposed to do. I hope to give you guys a comfortable life.”

“Then...” Irina curved her lips and said in a low voice, “Tell me the story of ‘Journey to the West’ alone.”

“Huh?” Mag’s hand that was moving downwards, halted.

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Rodu, in the backstage of Black Cat Opera House.

Vicki watched as the actors asked Angela, who was removing her makeup, “You’re been here for a few days. How are you feeling now?”

Angela turned to look at her and smilingly said, “I feel that acting is quite fun and much simpler than I have imagined.”

There was a hint of seduction in this woman’s every move. It wasn’t an exaggeration to say that she was a natural seductress. Even Vicki was stunned for a moment.

“Simple?” Vicki frowned. “You are saying that performing is a simple thing?”

The relaxed backstage began to quiet down. All the opera actors turned to look at Angela with a piteous look.

Angela nodded. “Based on what I have seen recently, I don’t think it’s difficult yet.”

Vicki crossed her arms and sternly said, “Alright, show me a nervous expression.”

“There are many kinds of nervousness. What kind do you want me to perform?” Angela stood up and asked with an equally serious expression.

“You need to pee urgently. There’s no toilet or bushes nearby and you are surrounded by men,” Vicki said coldly.

Angela snapped her long and shapely legs together and clenched her fists. She leaned forward a little and bit on her lower lip. Her watery eyes looked around with an urgent expression with a hint of nervousness and shyness.

“She portrayed it rather accurately.”

The senior actors present all nodded, recognizing Angela's performance.

Vicki was stunned. She didn't expect Angela's actions and expressions to be so on point, and the shyness in her eyes made people feel sorry for her. That wasn't something that a normal actor could have portrayed easily.

Vicki continued to say coldly, "You're pressed against the wall by a man you like, but you accidentally farted."

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All the actors present: "...?"

Angela was also taken aback, but she soon raised her eyebrows and took two steps backwards to lean against the wall. She lifted her chin up slightly, immersing into the character that was being pressed against the wall.

She crossed her arms across her body nervously and pursed her lips together. There was a hint of shyness and gladness in her soft and bright eyes. She looked like a beautiful maiden who had just met the man of her dreams.

She displayed 70% of innocence with 30% of allureness perfectly.

All the men present were stunned. They seemed to have seen a hint of their first love.

Then, her expression suddenly froze and then turned nervous. Her gaze became shifty and her feet moved backwards a little, touching the wall completely. She tugged her skirt with her left hand lightly and lowered her head a little. She looked to her left as though she was planning her escape.

Vicki's eyelids twitched. Although Angela's performance wasn't astonishing to her, it was considered as extraordinary for a noob who had never learned about performing and had only observed in the theater for a few days.

If she expressed it in another form: She was born to be an actor!

Her actions were designed on point and her microexpressions were perfect. Her initial shy and expectant look was enough to move most of the men, and her latter embarrassed expression due to farting accidentally was also equally adorable.

Vicky had already guessed that Angela was the main female lead for the new movie when Mag sent her over. At first, Vicki wasn't convinced. She believed her acting skills definitely crushed hers.

But now, she was convinced by Mag's choice.

Although Angela wasn't a professional actor, she had a great natural talent and a strong learning ability.

Most importantly, she was highly compatible with the character. Based on her earlier performance, Vicki had already found her female lead.

There was probably no one else who was more suitable to play the female lead than Angela in this world.

Vicki looked at Angela with a gentler gaze as she nodded. "From tomorrow on, you will learn to perform from me. Performance is an art form. You still have a long way to go before you can become an outstanding actor."

"That's all?" Angela was a little surprised. "I can still perform many different kinds of nervousness."

"Wake up at six tomorrow morning. The three hours before the morning performance will be the time for you to learn. If your performance is satisfactory, I'll give you a chance to go on stage." Vicki calmly said, "But don't look forward to it too much. It will be a bit character without lines."

"Will I be acting as a utility man?" Angela asked.

"Girl, don't look down on the bit characters. We all start from being bit characters." Old Man Mi chuckled.

Angela shrugged and turned her gaze to Vicki. She smiled enthusiastically and said with a charming voice, "My thirst for knowledge cannot wait any longer. Maestro, let's not wait till tomorrow morning. Let me go to your room and learn from you tonight. I believe I will have the ability to go on stage tomorrow after your clear explanation and demonstration."