

Geo's Mysterious Fiancee by Piper Dunlap

Chapter 70

Chapter 70

Call the Police

"I believe that the chefs will never do such a thing!" Gary felt even more uneasy as if he had been seen through by Paige.

Paige was amused. "Don't push the blame on the chefs at this time Even if the chefs really did this, they would be under your command."

Otherwise, who would dare to take such a risk?

"Do you have any evidence?"

Gary gritted his teeth and said. "If not, I can sue you for slandering!"

"It's not certain who will sue who. If you embarrassed yourself, I might not show any mercy"

"You

"The beef at noon is not real beef, right?"

Paige raised her eyes and looked at Gary confidently.

Gary's face was a bit pale. "What do you mean!"

"I just checked it. You used s*k chicken instead of beef."

"That's ridicul*us. You didn't think before you spoke. Do you have any evidence?"

"Go and bring the trash can from the kitchen."

Paige ordered Deon.

Deon hurriedly went to the kitchen.

He placed the big trash can in front of everyone. Paige raised her foot and kicked it, and the trash fell at Nigel's and Gary's feet

Nigel and Gary hurriedly took a few steps back

In addition to some leftover.ingredients, there were chicken heads, claws, buttocks, and so on.

"We didn't eat chicken at noon, but there is chicken in the trash can. "Paige's tone was indifferent. The eyes of a live chicken are open after being **. Only the dead ones will have their eyes closed."

The people hurriedly looked at the chicken heads on the ground. It was true, all of the chickens' eyes were closed.

"You should have been to the market before. When chickens are killed, they will be released blood, but the dead ones don't have

time to have their blood released. Therefore, the color of the meat of the dead chickens will be red, and the color of the skin of

the si*k chickens will show an unhealthy dark and gray color, which looks dry and lacks elasticity. It is not a normal death."

The employees felt so disgusted that they wanted to throw up. They did not expect that they had eaten s*ck chickens at noon

instead

of fresh beef.

They just wanted to dig their throats!

Gary did not expect that Paige would be so careful

Logically speaking, a young lady at Paige's age wouldn't know how to judge good chickens from bad ones. In his mind, Paige should have rarely seen chickens *in the market

"Well, the chefs might accidentally buy the s*ck chickens. It was not their fault. They were deceived by the chicken stall owner

Moreover, how could the si*k chickens be made into beef?"

Seeing that Gary still didn't admit his mistake, Paige was amused

"What's so difficult about this?"

Paige said slowly. "As long as you cut the chicken meat into strips, add some beef essential oil and roast oil, and put in some brown sugar if necessary and all kinds of seasonings, the chicken will turn into beef after it is fried."

Gary was shocked. He didn't expect that she was so clear about the process. That was what the chefs did.

"And the evidence is that the food additives I said can be found in the kitchen!"

Hearing Paige's sonorous and forceful words, the employees didn't know how to describe their feelings.

One of the employees patted his chest and rejoiced. "Fortunately, I didn't eat these two dishes at noon."

He had escaped a disaster

Paige's gaze fell on him, and she found it interesting. "Do you think there is a problem with these only two dishes?"

"Ms. Paige, what do you mean by this?"

The employee didn't understand, and he was a bit scared at the same time.

Paige was confident. "Out of the 13 dishes made at noon, none of them were made from fresh ingredients!"

When everyone heard this, their eyes widened.

What?

None of the dishes were fresh?

That was too scary

"Ms. Paige, what about the sausages? They can't be fake, right? Are they made of inferior quality meat?"

Some of the employees were already starting to worry

Paige was calm. "I wonder if you have heard of starch sausages? They are made of all kinds of ingredients with food additives.

roasted meat oil, and carrageenan. When they are stirred up by the cooking machine and squeezed out, they just look like

normal

sausages."

"Ugh." Some employees had already run to the flower garden outside and vomited.

"The evidence is that the cooking machine has not been washed. There is still some minced meat inside. You can take it for testing."

Originally, the employees were worried that the sausages were made of poor-quality meat, but they didn't expect that there was no

meat at It was all seasoning.

"And the fish soup you drank at noon. Don't you feel that the color is strange?"

Paige swept her eyes over everyone and said word by word, "Normal fish soup is not so milky white. Unless it was added with seasoning in that way, any fresh and sweet fish soup can be made."

Someone went outside to vomit again. They could not believe that the chefs would do such a wicked thing.

"I also saw condensed lamb in the kitchen. Do you know what it is? A spoonful of it plus water can make lamb soup."