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Afternoon on the Green Brings Together Over 100 Cooks In Support of Educational Assistance for St. Thomas High Schoolers

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Scene from UVI's 2023 Afternoon on the Green. By. MEDIAONE

The University of the Virgin Islands St. Thomas campus in Charlotte Amalie was transformed into a culinary mecca on Sunday, as the fundraising “Afternoon on the Green” event brought over 100 cooks serving up their specialty dishes on the Herman Moore Golf Course to scores of Virgin Islanders, all in support of educational assistance for promising St. Thomian high school students.

The Edward Thomas Volunteer Scholarship fund was created in honor of local businessman and Chairman of the UVI Research & Technology Park Board, Edward Thomas, to aid students who have demonstrated a commitment to community service. Each year, two St. Thomas high school

seniors are awarded scholarships to attend UVI to study in the field of their choice, with the fund being supported by money raised [at the annual](#) “Afternoon on the Green” event.

This year, scholarship recipients Jadyann Sibbily and J’Kayla Bastian were chosen to receive assistance in their pursuit of bachelor’s degrees in journalism (Sibbily) and marine biology and English (Bastian), respectively.

Bastian, a senior at the Ivanna Eudora Kean High School, said the UVI on the Green event represents everything that differentiates the Virgin Islands from other destinations.

Sibbily, a senior at the Charlotte Amalie High School, expressed gratitude for being acknowledged. He also lauded the Afternoon on the Green event and those whose idea it was to create it.

Cooks at Sunday’s event donated dishes that ran the gamut of local Virgin Islands flavors: saltfish cook-up, peas soup, chicken, shrimp and lamb roti, banana fritters, turkey kalaloo and goat water. Desserts ranged from delectable vienna cakes and cornbread to passion fruit angel cake and an assortment of cupcakes.

New this year was a demonstration cooking station, featuring chefs Larry Nibbs and Taj Siwatu. Apart from the food, patrons were treated to musical entertainment by Cool Session Brass and other popular acts, performances by dance groups, and appearances by Carnival royalty - the St. Thomas Carnival Princess and Queen contestants.

Patrons, organizers and proud cooks alike expressed delight at the return of the community favorite that has been on the calendar for the past 30 years. “The event is a fantastic opportunity for anyone who wants to improve the lives of students because all proceeds benefit scholarships,” said Dr. Kyza Callwood, who chairs the event planning committee.