Food Project Brings Volunteers Together

Chinese steamed buns. Italian ravioli. Indian samosas. No matter where you live, chances are there is a local dumpling – a small piece of dough usually cooked with meat and vegetables inside.

Today, we are talking about the pierogi, a dumpling from Eastern Europe. Traditional pierogi fillings (1) _____ potatoes, cabbage, cheese and even fruit.

Olena Apostoluk is an American (2) _____ parents are Ukrainian and English. She (3) _____ pierogis for 17 years. "We call it 'pyrohy' but really, it's 'varenyky' (4) _____ you boil them. The dough recipe (5) _____ to me by my mother-in-law. Everybody has their own little dough recipe but mine works for me. It's nice and soft. The (6) _____ that come in, really like our dough."

Olena operates a volunteer food project out of the St. Josaphat Ukrainian Catholic Cathedral near Cleveland, Ohio. It is called the Pierogi Project. It raises money to help pay the cost of operating the church. Olena and her team (7) _____ 130 to 180 kilograms of pierogis to the public every Thursday and Friday. Making hundreds and sometimes thousands of pierogis by hand each week is a lot of work. (8) _____ the Christian holidays, they make and sell about 600 kilograms of pierogis each week.

"The people who buy pierogis are regular people that have been buying pierogis from us (9) _____ many years. Some restaurants and bars also buy from me."

The Pierogi Project does (10) _____ than make pierogis for the community. It brings people together.

1.	A.	consist	B.	include	C.	are made	D.	combine
2.	A.	who	B.	which	C.	whose	D.	that
3.	A.	made	B.	had made	C.	have made	D.	has been making
4.	A.	because	B.	and	C.	but	D.	as well
5.	A.	gave	B.	was given	C.	were given	D.	given
6.	A.	users	B.	sellers	C.	customers	D.	assistants
7.	A.	prepare and sell	B.	prepares and sells	C.	preparing and selling	D.	prepared and sold
8.	A.	during	B.	while	C.	in	D.	from
9.	A.	since	B.	in	C.	for	D.	till
10.	A.	more	B.	much	C.	the most	D.	less