



At the Restaurant

by Kyle Wagner
illustrated by Brandon Reese



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🔊 Characters

🔊 **Caitlin** 🔊 **Claudia** 🔊 **Lisa**
🔊 **Ken** 🔊 **Adam** 🔊 **George**

🔊 **Setting:** The dining room of a restaurant

🔊 **Caitlin:** Today we're reporting from the main dining room of the Ivy Café, one of Springfield's most popular restaurants.

🔊 **Adam:** We're happy to be talking to Lisa O'Connell, the owner and head chef, as well as some of her staff. We're hoping they'll give us information about running a restaurant. There must be a lot to do every day, Lisa!

🔊 **Lisa:** There sure is, but if you're busy in a restaurant, that means things are going well!



- ▶ **Caitlin:** Lisa, why don't you tell us about how you got started?
- ▶ **Lisa:** I always loved to cook. I constantly experimented in the kitchen when I was your age. Some things turned out great. Some didn't. My parents sat through some really awful dinners I ruined! Still, they encouraged me to keep trying.
- ▶ **Adam:** That must have made you feel good.
- ▶ **Lisa:** It gave me confidence. I needed that when I went to cooking school and started to work in restaurants. There are many talented chefs out there. It's very competitive.





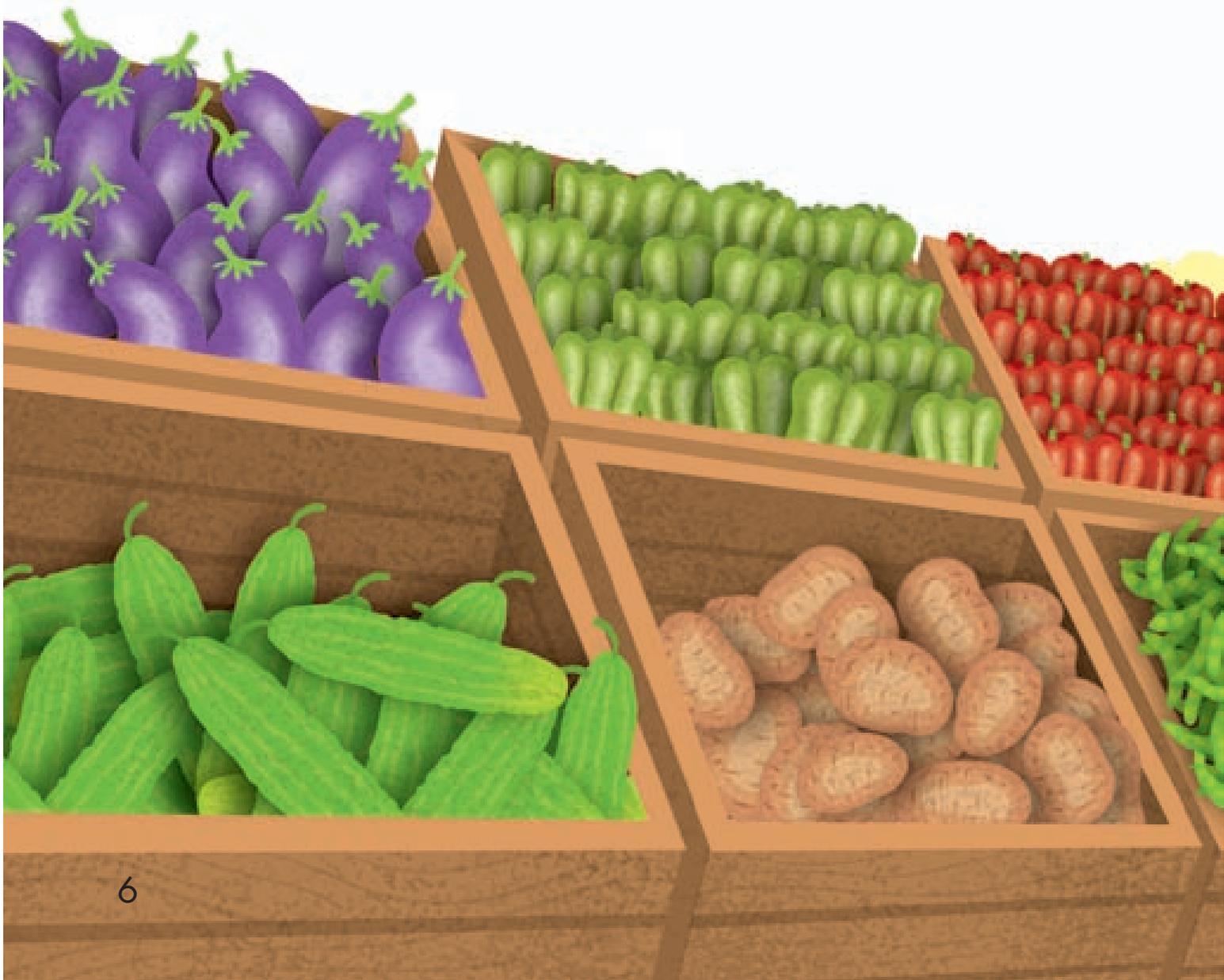
- **Caitlin:** What made you decide to open your own place?
- **Lisa:** I worked in many restaurants, but I always talked about my own ideas. Finally, a friend suggested that I open my own place and try them out!
- **Adam:** Is it different being the owner?
- **Lisa:** It's an enormous burden. You don't just cook. You have to decide everything from the restaurant's hours to the color of the napkins. I love it, though. It's a glorious feeling when you see the delighted looks on your customers' faces.

🔊 **Caitlin:** What's a day at the restaurant like for you?

🔊 **Lisa:** We're only open for dinner, but my day still starts early. I like to use fresh, locally-grown ingredients in my recipes, so I go to the farmer's market first. I buy what looks good and begin to get ideas about what I'll cook that day.

🔊 **Adam:** Do you really come up with new recipes every day?

🔊 **Lisa:** Yes. Some dishes are always on the menu, but then I add special items.



🔊 **Caitlin:** Do you cook everything yourself?

🔊 **Lisa:** Oh, no! I couldn't. I have many helpers in the kitchen. Everyone has an important job to do. Some cook meat. Some help make sauces. Some chop vegetables. Some clean up and wash the dishes.

🔊 **Adam:** You must do a lot in advance.

🔊 **Lisa:** We do as much as we can. We want everyone's food to be freshly made, but the customers can't wait hours for it. We can do some things, such as prepare vegetables for salad or clean fish, in the afternoon. Claudia, our pastry chef also gets a head start.

