

Moosewood Restaurant

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Many restaurants open and then close very quickly. But Moosewood Restaurant in Ithaca, N.Y. has been around for more than 40 years.

Many restaurants are owned by one person. That person pays the chefs and waiters and other staff to come work for him or her. But Moosewood is different. At Moosewood, many of the people who work and have worked there own the restaurant together. They are members of the Moosewood Collective.

Andi Gladstone has been part of the collective since soon after it started. She says the workers started the collective because they wanted to share the responsibility for the business and also share the money it made.

“They didn’t want to have a boss and workers under the boss,” she says. “They wanted everybody to be in it together.”

Moosewood Restaurant serves vegetarian food, except fish on occasion. Food is vegetarian when it doesn’t have any meat or fish in it.

“We loved animals, and we thought it was healthier for us and for the planet to eat vegetarian,” Ms. Gladstone says.

There are different dishes on the menu every day. Mushrooms go into a quiche—an egg and vegetable dish baked in a pie crust. Zucchini is stuffed with rice and nuts to make zucchini. Spinach is layered with pastry and cheese to make a dish called spanakopita.

All the members of the collective work together to make the restaurant run smoothly. One person works as the menu planner. That person decides which dishes go on the menu and orders the ingredients from local farms and other sellers.

Someone else works as the prep cook. That person chops vegetables and prepares all the ingredients for each dish. Another person is the chef. The chef puts all the ingredients together to cook the food.

Other members of the collective work as waiters. Each waiter takes customers' orders and tells the chef what the customers want.

Bussers take away the dishes when diners are finished eating. They clean the tables and get them ready for the next customers.

The dishwasher washes all the pots and pans, and cleans the kitchen. The dishwasher is always the last person to leave the restaurant at night.

Running the restaurant is a lot of work. When it is her turn to cook, Ms. Gladstone has to get all of the food ready in time for opening. But she has to be careful she doesn't finish too early, or else some of the dishes would get mushy.

At the end of a day of waiting tables, Ms. Gladstone's feet hurt from climbing up and down the stairs carrying dishes of food. She has to do a lot of running back and forth to make sure the customers don't wait too long for their meals. But Ms. Gladstone enjoys her job. It is satisfying to see people enjoying delicious, healthy food that she helped prepare.

People like the restaurant so much that one of the collective members published a cookbook. At first, the cookbook was just a handwritten binder of recipes. But it became so popular the collective had to print thousands of copies. All across the United States, people bought the cookbook and began making some vegetarian dishes at home.

Name: _____ Date: _____

1. What is Moosewood Restaurant?

- A an egg and vegetable dish baked in a pie crust
- B the job of deciding what dishes go on a menu
- C a vegetarian restaurant owned by many of the people who work there
- D a cookbook with vegetarian recipes that became popular in the United States

2. What does this passage describe?

- A This passage describes Moosewood Restaurant, especially the food and jobs there.
- B This passage describes the town of Ithaca, N.Y., especially the schools and banks there.
- C This passage describes the local farms from which Moosewood Restaurant buys ingredients.
- D This passage describes the favorite dishes of people who eat at Moosewood Restaurant.

3. Moosewood Restaurant has been around for over 40 years, and a cookbook of its recipes became popular.

What can be concluded from this information?

- A Moosewood Restaurant should serve meat in addition to vegetarian food and fish.
- B Moosewood Restaurant will probably go out of business soon.
- C Most people do not like quiche, zuccanoes, or spanakopita.
- D Many people like Moosewood Restaurant's food.

4. Why is it important for people at Moosewood Restaurant to work together?

- A Because Moosewood Restaurant is in the state of New York, it is hard for the restaurant to find enough people to work there.
- B Because there is no single person in charge of the restaurant, people must work together in order to make sure everything gets done.
- C Because the restaurant does not serve chicken or steak, many customers get upset when they see the menu and complain to the workers there.
- D Because the job of waiting tables can make a person's feet hurt, people who work at the restaurant must make sure they have comfortable shoes.

5. What is this passage mainly about?

- A the work of a prep cook
- B the life of Andi Gladstone
- C zuccanoes and spanakopita
- D Moosewood Restaurant

6. Read the following sentence: "She says the workers started the **collective** because they wanted to share the responsibility for the business and also share the money it made."

What does the word "**collective**" mean above?

- A a healthy egg and vegetable dish baked in a pie crust
- B a person who decides which dishes go on a menu and orders ingredients for them
- C a collection of vegetarian recipes that people can buy
- D a group of people working together for a common purpose

7. Choose the answer that best completes the sentence below.

People at Moosewood Restaurant wanted to work together without a boss, _____ they decided to share ownership of the restaurant.

- A but
- B so
- C although
- D previously

8. What kind of food does Moosewood Restaurant serve?

9. What is the job of a waiter at Moosewood Restaurant?

10. The passage states that all the members of the Moosewood Collective “work together to make the restaurant run smoothly.” Give an example of how they work together to make the restaurant run smoothly.
