Name	Data
Naiie	Date

Olga's Bakery

Cecilia and Aunt Olga went behind the counter and through a swinging 12 door. Cecilia had never been in the back of Aunt Olga's bakery before. 25 There was a metal bowl almost as tall as she was with a big hook attached above it for mixing the dough. "Most of my recipes make thirty loaves of 55 bread, so the bowl has to be big!" Aunt Olga said. 66 She showed Cecilia the tall bins where she kept rye and white flour. Tin 80 canisters of spices lined one shelf. 86 "What's in there?" asked Cecilia, pointing to a plastic bucket that was 98 marked "PS." 100 "Poppy seeds," said Aunt Olga. "I use them to make filling for my coffee 114 cakes and cookies." She opened the lid so Cecilia could peek inside. The 127 poppy seeds were tiny black specks, each no bigger than a grain of sand. 141 Cecilia looked at a recipe on the bulletin board. At the top of the 155 crumpled and spotted paper, she read the words "Honey Cake." 165 "Where do your recipes come from?" Cecilia asked. 173 "That recipe for honey cake has been in our family for many years," said 187 Aunt Olga. "My aunt Anna passed it on to me when I worked at her bakery 203 in Poland. In Poland, people work hard all the time." 213 "You work hard here, too," said Cecilia. 220 "I learned to do that in Poland," Aunt Olga said. "It's part of our 234 culture, but Polish people like to celebrate, too." She smiled. "Sometimes 245 parties last for two or three days, and someone always brings an accordion to 259 play polkas." 261 Then she showed Cecilia how to dance the polka. They bounced up and 274

down and around until they were both out of breath and laughing.

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