

Name _____

The Culinary Catastrophes of Chef Charlie

Short Answer Key

1. When Chef Charlie made spaghetti, the colander slipped from his hands, and spaghetti noodles cascaded across the restaurant.
2. Diners marveled at the flying pancakes, which stuck to the ceiling like a pancake-shaped chandelier.
3. Chef Charlie's approach was to "cook with humor" and create a unique dining experience for his guests.
4. Chef Charlie's restaurant became popular because it offered laughter and a unique dining experience, where the food may not always be perfect, but the laughter was guaranteed.

