

Gary is reading a web page about a traditional snack.

www.oldhongkong.com/food/aeroplaneolives

Aeroplane Olives

Aeroplane olives are olives marinated with liquorice and salt. In Hong Kong, there were mostly low-rise buildings in the past. Street hawkers threw the olives towards the windows or balconies of the customers' homes while the customers threw some coins down to the hawkers. People called the olives 'aeroplane olives' because the situation looked as if the street hawkers were flying paper aeroplanes.

Uncle Kei is the creator of aeroplane olives. He had sold aeroplane olives for 75 years before he passed away in 2013. Even when he was weak in the last few years of his life, he still insisted on selling them on the streets every day.

It is quite hard to find aeroplane olives nowadays. But if you are lucky enough, you may see them in museum shops, snack bars and online stores, though they do not 'fly' any more.




Choose the best answers by blackening the circles.


1. Paragraph 1 mentions _____.

- A. the shops that sell aeroplane olives
- B. the price of a bag of aeroplane olives
- C. the ingredients of aeroplane olives
- D. the recipe of aeroplane olives


2. People called the marinated olives 'aeroplane olives' because of their _____.

- A. way of selling
- B. shape
- C. colour
- D. special taste

 **Q2**
Read paragraph 1 carefully.

 **Q3** 3. According to the web page, Uncle Kei was _____. (Choose more than one answer.)

- A. creative
- B. generous
- C. hard-working
- D. polite

 **Q3**
How did he sell aeroplane olives?

Circle the correct answers.

4. (a) Street hawkers sold aeroplane olives among **high-rise / low-rise** buildings.
- (b) Today, Gary **can still / cannot** buy aeroplane olives in Hong Kong.