

БАШКОРТУСТАН  
РЕСПУБЛИКАСЫНЫҢ  
АУЫРҒАЗЫ РАЙОНЫ  
МУНИЦИПАЛЬ РАЙОННЫҢ  
АУЫЛ АУЫЛЫ ЛИЦЕЙИ  
МУНИЦИПАЛЬ БЮДЖЕТ ДӨНӨМ  
БЕЛӨМ БИРЕУ УЧРЕЖДЕНИЕМ

МУНИЦИПАЛЬНОЕ бюджетное  
ОБЩЕОБРАЗОВАТЕЛЬНОЕ  
УЧРЕЖДЕНИЕ  
ЛИЦЕЙ «ТОҒАЗЫ»  
МУНИЦИПАЛЬНОГО РАЙОНА  
«ТОҒАЗЫ» РАЙОН  
РЕСПУБЛИКИ БАШКОРТО.

ИНН 0205002875  
АУЫРҒАЗЫ Р.Б. АУЫРҒАЗЫ РАЙОН  
АУЫЛ АУЫЛЫ ҮЛ. ТЕННИНА, 18Б

Иванов Артём 98

## Listening

- 1) 1 - T +
- 2 - NS +
- 3 - F +
- 4 - NS +
- 5 - F +
- 6 - T +
- 7 - F +

## Reading

- 1) 1) B +
- 2) A +
- 3) C +
- 4) A +
- 5) A -
- 6) B +
- 7) A -
- 8) B +
- 9) D +
- 10) C +
- 11) D +
- 12) B -

## Use of English

- 1) 1) B +
  - 2) C +
  - 3) C +
  - 4) D +
  - 5) D +
  - 6) A +
  - 7) C +
  - 8) A +
  - 9) B +
  - 10) C +
- 10.

2) 11) ✓ +

12) ✓ +

13) have ~~to~~ -

14) ✓ +

15) ✓ +

16) ✓ +

17) getting -

18) celebrating -

19) ✓ +

20) ✓ +

writing.

Hello, my friend! -

I have got your letter, in which you asked me about typical food in Russia. I'm going to tell you all what I know about pelmeni.

Pelmeni is a Russian traditional meal, which has been known for a long time. Pelmeni consist of meat balls, which have been put in dough.

Completed meal is a lot of pelmeni's.

You should try to make it, because it is very simple and then you can have a nice lunch.

To make pelmeni you need to buy some meat, flavour, eggs, species. Firstly, build a meat ball.

Put some salt, pepper, species, maybe onion or garlic



to meat, mix it and make <sup>eye-sized</sup> of balls. Secondly, you  
should make a dough. I think, you know how to  
do it, so I won't tell you about it. Finally, you  
can build a pelmeni. Take one meat ball and  
pack it in small dough portion. Do it with  
all meat and dough.

Now you can cook pelmeni! Add some water  
in saucepan, turn the stove on. When water  
is boiling, you should carefully add pelmeni  
in water. Add 2-3 teaspoon of salt and mix it.  
Wait until pelmeni's have gone on water surface.  
Now you can call your family to dine! Enjoy your meal!

Please write me back about cooking <sup>and</sup> eating  
pelmeni.

All the best,  
Artyom.

соедин 6  
сгорна 4  
сгорна 2  
сгорна 2  
сгорна 2

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