

A very long time ago, when I was 8 years old My Grand Parents Paul and Mary Furis began helping take care of my siblings and myself. If I was not in school on a Friday they would take me to our church where all the women would teach me about making Pirogies. I would scoop filling with Mary Poohar a wonderful woman I will never forget. When I would finish with that, I would carry the dough circles to the women pinching and carry the finished product into the kitchen. In between the amazing women of the church would teach me to pinch. Over the many years to follow I would learn all the aspects of the project that would help fund the church. During all of our holidays I would help with all of the food preparations with my grandma and my Aunt Lou. This was the beginning of my culinary career. I worked every possible position at the Ambridge Country Club, then began my career in hotels. I would work with some of the finest chefs that would continue teaching me various techniques. One of the most impressive Chefs I worked with was Brandon Boles. We would often dream about opening our own restaurant, not realizing that one day our dream would become a reality. Fast forward another 10 years and our country like the world was devastated by covid and lockdowns. Churches stopped making pierogies and I noticed many of my Facebook friends were looking for pierogies. I would message them and say I would make them. That spread from friends to friends of friends and family of friends. Before I knew it I was making them 7 days a week to keep up with demand. That's when I decided it was time to look for a place to open my

restaurant. Many churches closed up or stopped making pierogies and I was determined to keep the tradition alive here in Ambridge. I began speaking with Brandon and discussed the options for the restaurant. He decided he was in for the long haul. We didn't want to just have a pierogi restaurant but instead a place focused on a variety of comfort foods from around the world. After a long search I found a great place for sale and bought the building in October of 2021. Renovations began in February of 2022. Our opening was one week before Easter 2022. Word has been spreading ever since and our business continues to grow.